

Professional Manufacturer

GF Series

Gas Fryer

User's Manual

Welcome to purchase our products. Please accept our whole staff's thanks!

Our factory mainly produces western kitchenware, including: griddle series, fryer series, grill series, attemperator series and snack series.

Please read this manual carefully before operation to assure correct use.

Warning:

1. Inappropriate Installation, Debugging, changing, Maintenance will lead to the losses of Property and Casualties. Please read the instruction before installation and maintenance.
2. Only Low-pressure liquefied petroleum can be used on this product, and the High and Medium pressure are forbidden.
3. Don't use the pipe to clean it.

Basic parameters

Model	GF-71	GF-72
Dimension(mm)	290*520*460H	580*520*460H
The using valve	Low-pressure valve	Low-pressure valve
Tank	1	2
burner	1	2
Capacity	6L	6L/tank
Power	4.2 KW	8.4 KW

Transportation and Keeping

During the transportation process, this product should be handled carefully in order to prevent violent vibration. Generally, the packed product shouldn't be long-term to deposit on the open-air, and you should put it at a storehouse where is well ventilated and has no corrosive air. Not set upside down. If you need to deposit it at the time, you should take measures to defend the rain.

Installation and Operating Conditions

1. Put the product on a steady place with both sides over 10cm away from noncombustible and the back over 20cm away from the same (such as brick wall). For the sake of easy operation, don't put sundries around the machine.
2. Only Low-pressure liquefied petroleum can be used on this product, and the High and Medium pressure are forbidden.
3. If happen to gas leakage, the valve should be shut up immediately, don't lit up the machine, don't touch any switch, and don't use a lighter and keep the

environment airiness and prohibit turning power supply on and striking fire. After the leaked gas disperse out, the machine can be repaired.

4. The gas connection, installation and maintenance of the product should be conducted by a certified electrician. If you want to change the gas source, please ask a professional to operate, don't try by yourself in case of accident.
5. Use suds or test apparatus to test the joint of pipeline to find whether it leaks gas after connecting machine. Don't use a match to test.

Operating Conditions

1. Before put into use, the machine should be through correct installation and check whether the connection is firm or not, and make sure there is no gas leakage.
2. The oil level can not be lower 25cm than the burning pipe, and not higher than the bevel of the tank.
3. The first ignition, switch to the ignition position five to ten times, in order to discharge the residual air in the gas tube.
4. Rotate back to the stop and then go to the point position, light the mother fire, press and hold on five to ten seconds. Release if the mother fire goes out, repeat the second step.
5. Set the temperature to the required position, when the temperature reaches there, the fire will be automatically turned off. If the oil temperature is decreased, the fire will be ignited automatically, Do not rotate, turn off the ignition switch.

Temporarily turn off the fire, switch back to the ignition position, left the mother fire.

6. When it finished, revolve counterclockwise the ignitor switch to the beginning position. After cooking, close the gas supply.
7. When the temperature go back normally, take out the container to collect oil .
8. To prolong the using life of the machine, please clean the oil tank in plan.

Cleaning and Maintenance

1. Before cleaning and maintenance, cut off the gas valve, and cool down the machine fully.

2. Before cleaning the oil tank, you should deal with the Deep-fried mixture. If the deep-fried mixture is solidified, And you should dissolve it first. clean the oven surface with a wet towel without corrosive detergent, don't rinse it directly.

Accessories: a piece of instruction and eligible certificate.

Guarantee clause: The product will be maintained for life.

- (1) The term of validity for “three guarantee” is: Six months
- (2) The acknowledgement on the term of validity for “three guarantee”: calculating it from the day of sale, deduct the day of delay ,which results from the repair or without accessories .If the last day of the term of validity is a legal holiday, take the next day of the holiday as the last day of the term of validity.
- (3) Belong to one of the following circumstances, practice reasonable charge for repair:
 - A, More than the term of validity
 - B, Have no voucher and note of the term of validity, except those who can prove in the day of the term of validity.
 - C, The content of the voucher do not tally with the product sign or it has been altered.
 - D, Not use the product according to the instruction of usage and maintenance, which result in the damage
 - E, The damage from the force majeure.
 - F, The parts that are the substitutes of maintain all belong to my factory.
 - G, About the product fault, my plant will not compensate for other obligation which is out of the guarantee.

(The modification of the instruction s, please forgive not to notice.)