



## Safety Rules and Information for Deep Fryer Installation

To ensure safe installation and operation, read the following statements and understand their meaning. Please read carefully.

### WARNING

Warning is used to indicate the presence of a hazard that *can* cause severe personal injury, death, or substantial property damage if the warning is ignored.



### INSTALLATION SAFETY PRECAUTIONS


	<b> WARNING</b>
	<b>Fire Hazard.</b> Correct installation precautions, procedures and regulations must be followed. Operation and safety training is necessary for all users of this equipment.
The equipment must be installed by qualified personal only. Correct installation precautions, procedures and regulations must be followed in order to reduce the risk of fire. Hood and fire suppression systems must be maintained per manufacture's guidelines. Only personnel qualified and trained are to use this equipment.	

### WARNING

1. The fryer must not be installed under combustible materials and the minimum clearance from combustible construction must be 6" (15 cm) from the sides and back of the fryer. The area surrounding the fryer should be kept free and clear of combustible materials.
2. All deep fryers must be installed with at least 16" (40.6 cm) space between the fryer and surface flames from adjacent cooking equipment.
3. Equipment must installed by a qualified personal in accordance with federal, state and local codes.
4. The fryer should be installed under a hood in accordance with the latest edition of the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96.
5. Never direct the automatic fire extinguishers so they can blow the oil out of the container.
6. Locate the fryer in a place where it cannot be pushed off counter.
7. Keep the area at the front of the fryer clear for unobstructed access during operation.
8. Keep unit and power cord away from open flames, electric burners or excessive heat.
9. Use only grounded electrical outlets matching the nameplate rated voltage.
10. Do not use an extension cord with this equipment.
11. Do not spray controls or outside of unit with liquids or cleaning agents.

### OPERATION SAFETY PRECAUTIONS

	<b> WARNING</b>
	<b>Burn Hazard.</b> Do not touch hot liquid or heating surfaces while unit is heating or operating.
Hot liquids and food can burn skin. Allow the hot liquid to cool before handling. Do not drop or spill water into hot oil as it will spray or splatter the hot oil out of the tank.	

	<b> WARNING</b>
	<b>Fire Hazard.</b> Overheated oil or oil vapors can ignite causing a fire. Monitor oil temperature, quality and level. Use and maintain oil vapor removal system.
Heat oil carefully. If oil smokes, reduce heat. Do not leave unit unattended. If fire occurs, turn unit off, cover until cool. Do not put water on hot or flaming oil. Do not operate with oil below low oil mark. Dirty oil has a lower flash point. Replace oil on a regular basis. Maintain correct oil level. Use an oil vapor removal system (hood) to reduce oil and grease buildup on wall or ceiling surfaces.	

### WARNING

1. Unit must be only used in a flat, level position.
2. Change oil regularly or as necessary. Old or dirty oil has a lower flash point than clean oil.
3. Fill to correct level with oil. Do not over fill.
4. Do not overfill basket. Do not fill basket more than half full.
5. Hot oil is flammable - keep open flames away from hot oil and oil vapors.
6. Unplug unit, turn off and let it cool before cleaning or moving.
7. Do not spray controls or outside of unit with liquids or cleaning agents.
8. Do not operate unattended.
9. Do not operate unit in public areas and/or around children.
10. The unit and oil may be hot even though the Pilot Light is not on.
11. Do not operate if unit has been damaged or is malfunctioning in any way.
12. Do not tamper with the Safe Operation Switch or Over Temperature Protection Switch.
13. Do not spray controls or outside of unit with liquids or cleaning agents.
14. Do not clean the unit with steel wool.
15. Dispose of oil in an environmentally responsible manner.



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