

Read this manual before operation

# Installation & Operation Manual

## GAS FRYER

### HFRF-90/120/150



**If you smell gas, follow the instructions provided by the gas supplier.**

**Do not try to light the burner; do not use a telephone within close proximity.**

#### **FOR YOUR SAFETY**

**Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.**

**⚠ WARNING** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read this installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Dear Customer & User,

Thank you for purchasing our appliance. Before use and operation, please read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

This manual contains important information, please read the manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

The user's manual should be always available for operation. So make sure this manual book is properly placed. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.

# WARNINGS

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow for hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not try to light the burner; do not use a telephone within close proximity.
- Never attempt to move grate while cooking.

## Product parameters table

Model No.	HFRF-90	HFRF-120	HFRF-150
Dimension (W*D*H)	394*766*1195mm	394*766*1195mm	532*766*1195mm
Power	90000BTU	120000BTU	150000BTU
Capacity	20-24L	22.4-26.2L	33-38.4L
N.W.	61KG	66KG	75KG

### Fry Basket Capacity:

HFRF-90B: Recommended pounds per basket are 1.5 lbs. (0.7 kg).

HFRF-120B: Recommended pounds per basket are 2.5 lbs. (1.1 kg).

HFRF-150B: Recommended pounds per basket are 3.0 lbs. (1.4 kg).

## INSTALLATIONS

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Place the equipment in the desired position and height.
3. Install the four (4) legs onto the equipment.
4. Clean and dry the equipment thoroughly before using.

## WARNINGS-OPERATION

### **⚠ WARNING**

Hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.

### **⚠ WARNING**

Spilling hot frying compound can cause severe burns. Do not move fryer without draining all frying compound from the tank.

### **⚠ WARNING**

Fryer is not to be used during a power outage.

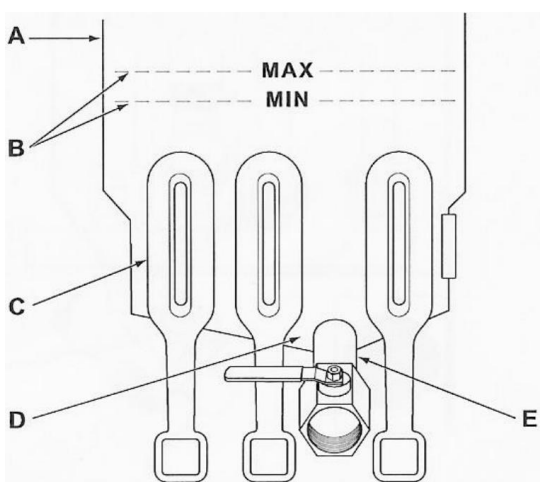
**Do not touch any hot surfaces !**

**Do not operate unattended !**

## OPERATION

### FILLING TANK WITH SHORTENING

**NOTICE** Solid shortening must NOT be used with HFRF fryers. Melting solid shortening will damage the tank and void your warranty.



1. Close the drain valve.
2. Fill the fryer tank with liquid shortening.
3. Shortening level should be between the min and max lines in the fryer tank.
4. Shortening will expand when heated. Do not oil the fryer tank past the MAX line.
5. Add fresh shortening as needed to maintain oil level.

## LIGHTING THE PILOT



1. Open the door.
2. Turn the thermostat OFF. The thermostat is located behind the door.
3. Push the gas control valve knob and turn to OFF. Wait 5 minutes for unburned gas to vent.
4. Push and turn gas control valve knob to the “L” in PILOT.
5. While still holding the knob in, light the pilot with a light flame. Continue to depress the knob until pilot remains light when knob is released. If the pilot does not remain light, repeat step 3 through 5.
6. Depress and turn gas control knob to ON.
7. If gas supply is interrupted, repeat steps 2 through 6.

## TURNING ON THE FRYER

1. Set the temperature knob to desired temperature.
2. After the set temperature has been reached, the thermostat shuts off the gas flow to burners.
3. The pilot remains light. The burners will cycle on and off, maintaining the set temperature.

## TURNING OFF THE FRYER

1. Turn the thermostat OFF.
2. To keep the pilot light, turn the gas valve to “L” in Pilot.
3. To shut off all gas to the system, including the pilot, turn the gas valve knob to OFF.

## WARNINGS - OVER-TEMPERATURE SHUTDOWN

If the shortening becomes overheated, a high-temperature shutoff device will turn the gas valve off and extinguish the pilot.

If the fryer shuts down due to overheating, DO NOT relight the pilot until the shortening temperature is below 300°F (149°C).

## EXTENDED SHUTDOWN

1. Turn the thermostat knob to OFF.
2. Push in the pilot knob and turn to OFF.
3. Thoroughly drain the fryer. Refer to DRAINING THE FRYER.
4. Clean the fryer according to CLEANING.
5. Turn off the main gas shutoff valve.

## EXTENDING SHORTENING LIFE

**Shortening life can be extended by the following guidelines:**

1. Do not salt foods over the fryer.
2. Use good-quality shortening.
3. Filter shortening daily (at a minimum).
4. Replace shortening if it becomes poorly flavored.
5. Keep equipment and surrounding clean. Use tank covers when not in use. (accessory).

6. Set thermostat correctly.
7. Remove excess moisture and particles from food products before placing on fryer.
8. Use a fitted tank cover (accessory) to keep oil covered from light and oxygen.

## DRAINING THE OIL

**⚠ WARNING** Hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

1. Turn the thermostat knob to the OFF position.
2. Insert the drain extension into the drain valve. Tighten only hand tight.
3. Direct the drain extension into the mobile filtering device that you want to use.
4. Slowly open the drain valve to allow oil to flow from the fry tank to the filter pan. Then open the drain valve all the way.
5. When fry tank is empty use the tank brush to remove any additional debris.
6. Close the drain valve.
7. Fill tank with new shortening. Fill to a minimum of the MIN level but no higher than halfway between MIN and MAX. Oil will expand as it is heated.
8. After the fry tank is filled with new oil, turn the thermostat knob to the desired set temperature. The burners will come on and will heat the oil.

## Notice for Cleaning

**⚠ WARNING** Hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

**NOTICE** To maintain cleanliness and increase service life, the fryer should be cleaned daily. Do not immerse in water or any other liquid, if liquid enters the electrical compartment it may cause a short circuit or electrical shock.

**NOTICE** Do not use chlorine or sulfate/sulfide cleaners.



## DAILY:

Clean your fryer regularly with the tank brush along with a damp cloth, and polish with a soft dry cloth. If regular cleaning is neglected, grease will be burned on and discolorations may form.

Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy film.

- Clean all exterior surfaces of your fryer at least once daily.
- Use a damp cloth with warm water and a mild soap or detergent.

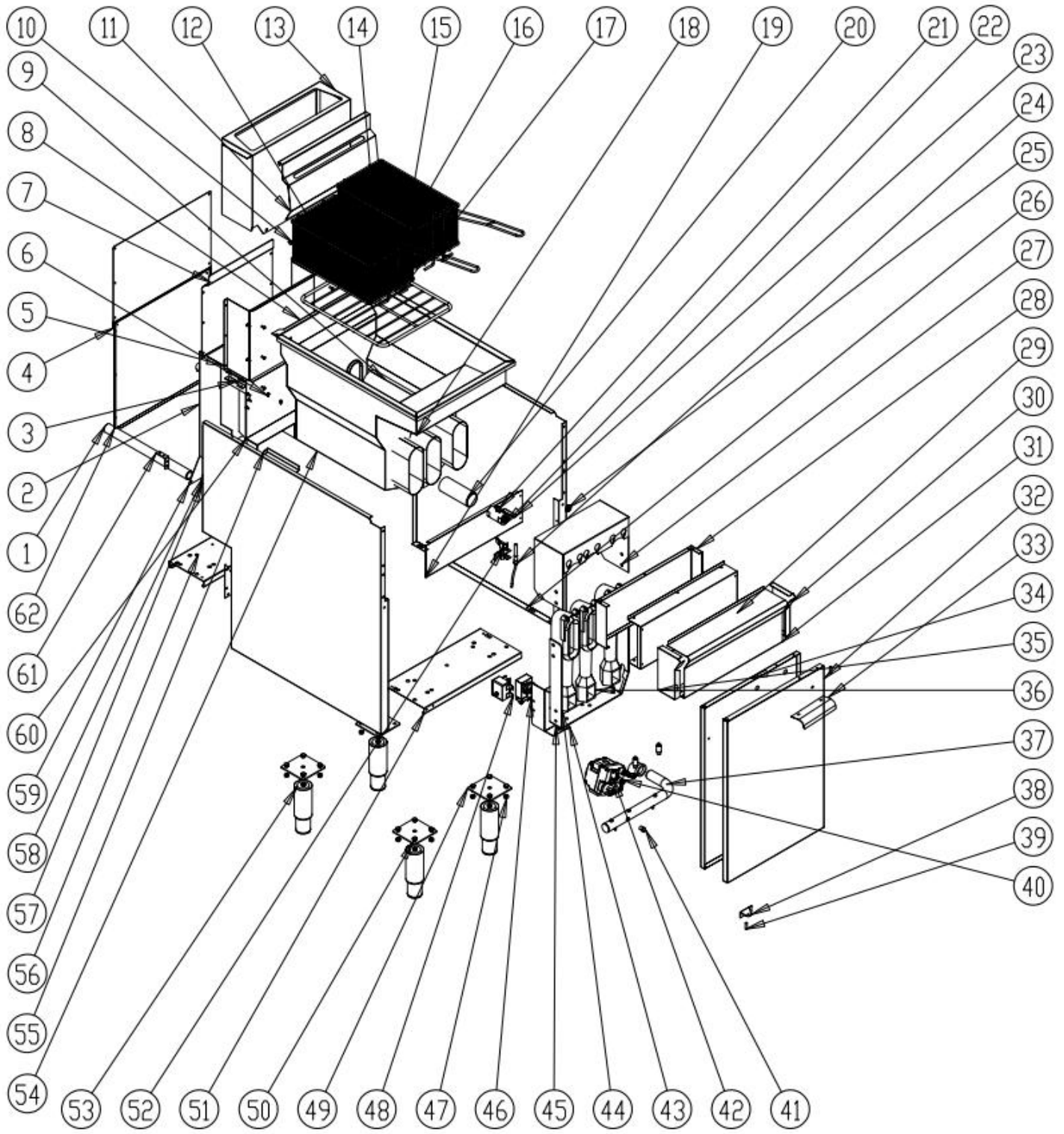
## BOIL OUT PROCEDURE:

1. Drain the tank as described under DRAINING THE TANK.
2. Once the shortening has been drained, flush out scraps and sediment using the tank brush.
3. Close the drain valve and fill tank water. Use a low foaming cleaner/degreaser to clean the fry tank.
4. Solution level must be between the MIN and MAX levels on the fryer tank.
5. Set the temperature knob to 200° F or for the recommended solution being used. Allow solution to simmer for about 15 to 20 minutes.
6. Drain the cleaning solution from the tank.
7. Close the drain valve and refill the tank with water. Add 1 cup (1/4 L) of vinegar to neutralize alkaline left by the cleaner. Solution level must be between the MIN and MAX level on the fryer tank.
8. Bring the solution to a simmer only, turn the thermostat off. Allow to stand for a few minutes.
9. Drain the tank according to DRAINING THE TANK. Rinse thoroughly with clear, hot water. All traces of cleaner must be removed. Dry the tank thoroughly.
10. Close the drain valve and add shortening. Follow the FILLING TANK WITH SHORTENING procedure in this manual. The fryer is now ready for use.

## Failure Analysis & Trouble Shooting

Problem	Cause
No heat	Thermostat dial not turned on. Pilot not lit.
	Gas supply not turned on.
	Wire connections loose (call service)
	Wires connections need cleaning (call service) Thermopile (call service)
Insufficient or too much heat	Thermostat dial not set to desired temperature. High limit tripped (call service)
	Temperature probe (call service)
Tank will not drain	Shortening too cold.
	Drain pipe clogged with debris.

# Exploded Drawing



## Part List

Number	Description	Number	Description
1	Inlet Pipe	32	Plate class
2	Plate class	33	Handle
3	Plate class	34	Plate class
4	Plate class	35	Plate class
5	Plate class	36	Burner
6	M5 bolt	37	Gas-distributing pipe
7	Plate class	38	Plate class
8	Plate class	39	Door pivot
9	Flame tuber	40	Gas Valve
10	M4 screw M4	41	The test plug
11	Plate class	42	Nozzle
12	4X10 rivet	43	Support of thermostat
13	Plate class	44	Knob
14	Tube Screen Grate	45	Mounting rack of gas-distributing pipe
15	Plate class	46	Thermostat
16	Fryer Basket	47	Nut
17	Handle	48	Temperature limiter
18	Plate class	49	Leg
19	Plate class	50	M8 bolt
20	Oil Drain Extension Pipe	51	Plate class
21	Ball of the drain valve	52	Holder of pilot
22	Oil Drain Valve	53	Leg
23	Oil Drain Valve handle	54	Plate class
24	Thermocouple	55	Plate class
25	Magnet	56	Plate class
26	Plate class	57	Elbow
27	Plate class	58	Plate class
28	Plate class	59	Plate class
29	Plate class	60	Plate class
30	Plate class	61	Plate class
31	Plate class	62	Plate class