



Propane Deep Fryer

Please review these instructions before operating the equipment.

BEFORE YOU BEGIN Fryer • Propane tank • Cooking oil • Appropriate cooking area

1 SETUP & USE

- Place the fryer on a stable, level surface in an appropriate cooking area.
- Fill with approximately 7.5 gallons of cooking oil, as applicable to the rented unit.
- Make sure all controls are in the OFF position before connecting propane.
- Connect the propane tank securely and follow the lighting instructions provided with the unit.
- Once the pilot is established, set the fryer to the desired operating temperature.
- Never leave a lit or heated fryer unattended.

2 SHUT DOWN & RETURN

1. Turn the temperature control and gas valve to OFF.
2. Close the propane tank valve.
3. Disconnect the propane tank after the unit has been safely shut down.
4. Allow the oil to cool completely.
5. Remove and properly dispose of all used oil.

IMPORTANT — OIL MUST BE REMOVED BEFORE PICKUP

The fryer must be completely empty of oil before pickup.

We will not retrieve a fryer containing oil.

You do not need to deep-clean the fryer; our team will handle final cleaning.

HAVING A PROBLEM? CALL US RIGHT AWAY: 305-969-1025

Stop using the equipment and contact Christina's Party Rentals as soon as an issue is discovered.

We can assist by phone or, when appropriate and available, dispatch a technician to your event.

Service calls are subject to availability, location and timing. If a technician is dispatched and the equipment is found to be operating properly and the issue is determined to be user error, additional service fees may apply.