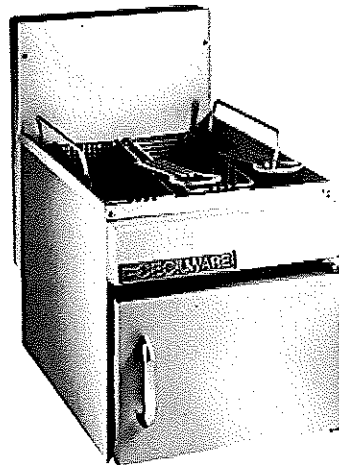




# FRYOLATER



## LIGHTING:

1. Make sure everything is turned to OFF.
2. Turn gas ON.
3. Turn On/Off lever to Pilot.
4. Press button [to the right of On/Off lever] and Hold.  
Put flame to tube where gas comes out.  
HOLD BUTTON IN FOR 60 SECONDS or pilot will go out
5. After Pilot is lit, turn lever to ON.
6. Turn thermostat to desired temperature
7. IF PILOT GOES OUT, REPEAT STEPS 3 AND 4.

REQUIRES APPROXIMATELY 2 1/2 GALLONS OF OIL TO "FILL LINE".

## CLEANING:

1. Insert drain pipe located inside the door  
to the proper fitting just under the drain valve.
2. Open the drain valve - be SURE to have a bucket to catch the draining oil
3. Close the drain valve
4. Remove any solid food particles.
5. Fill fryolater with warm water and mild dishwashing detergent
6. Using sponge wash out the fryolater
7. Again, using the drain pipe, drain the fryolater by turning on the drain valve  
Be sure to have a bucket under the drain pipe to catch the  
draining water.
8. Replace drain pipe to original door position.

**Rhode Island Rentals**  
**111 Plan Way**  
**Warwick RI 02886**  
**401-738-9731**