

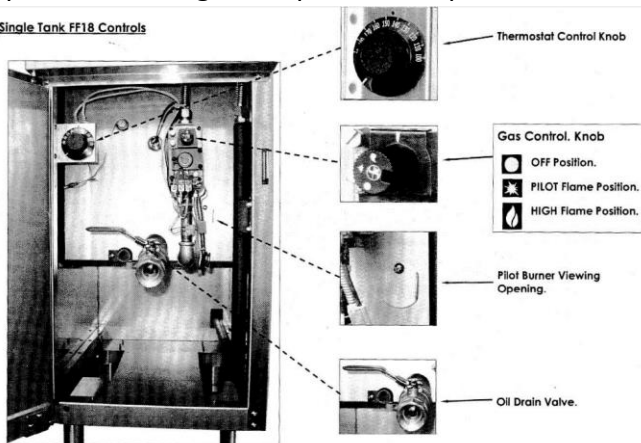


## Handy Hints for the FASTFRI 400mm Gas Fryer – model FF18

**WARNING – Never obstruct the flue area at the top of the splash back!! – This area is flammable!!**

- 1) Fill the deep fryer with oil – 18L will fill it to the marker line–  
MAKE SURE THE VALVE IS CLOSED!
- 2) Connect the gas bottle and turn on
- 3) Grab your BBQ lighter
- 4) Pop it inside to light the pilot as the picture below shows you.

Single Tank FF18 Controls



- 5) |
- 6) Hold the ignition button (\*) in for another 20 secs and slowly release
- 7) Turn the temp dial to suit.
- 8) To Turn OFF, turn the temperature dial to 0, turn the gas control knob to the OFF position, then turn your gas bottle off.

### Handy Hints:

- 1) Never leave the fryer unattended during operation
- 2) Never replenish the oil when the fryer is hot.
- 3) Do not overfill the oil in the fryer above the top-level mark.
- 4) Do not allow the oil to overheat.
- 5) DON" T GET WATER or WET FOOD IN THE HOT OIL!!
- 6) Do not use flammable solvents when cleaning – but you do need to clean it!
- 7) This unit MUST be returned in a clean & hygienic state!! – hot, soapy water is awesome.
- 8) Do not overfill the oil in the fryer above the top-level mark.
- 9) Do not allow the oil to overheat.
- 10) DON" T GET WATER or WET FOOD IN THE HOT OIL!!
- 11) Do not use flammable solvents when cleaning – but you do need to clean it!
- 12) This unit MUST be returned in a clean & hygienic state!! – hot, soapy water is awesome

