



Electric Deep Fat Fryer Operating Instructions

Installation

Caution: What fire extinguisher capability do you have where this fryer will be operated?

The building code in virtually all cities in North America now require that any fryer with more than a 7 pound shortening capacity be operated under a vent hood with "automatic fire extinguisher system built-in." This is often referred to as either an "Ansul" or a "Kiddie" system.

If you operate this fryer or any other fryer outdoors in a concession trailer, concession booth, portable concession stand, etc., you may not fall under the building code requirements.

All Gold Medal fryers have two thermostats. There is one thermostat which works with the heat adjustment dial and this controls the working temperature of the shortening in the fryer. There is also a second high limit shut-down thermostat. Gold Medal uses the highest quality thermostats available. However, all thermostats in the course of time will wear out. Therefore, from time to time, it is strongly suggested that you use an immersion type thermometer to just check the oil temperature to make sure your thermostat is working.

Further, it is absolutely necessary that you keep an oil type fire extinguisher readily available and instruct all personnel in the proper use of the same in the event that all of the thermostats become worn out, fail and fire results. It is just good common sense to have the proper type of fire extinguisher handy. You should never even need it – but careless handling of the powerhead on this fryer may damage the tubes that go to the thermostat – **AND WE HAVE NO RESPONSIBILITY IN THE EVENT OF DAMAGE CAUSED BY MISUSE ON THE BEHALF OF YOUR PERSONNEL.** It is just a smart move to have a fire extinguisher handy in the event of accidental damage to the thermostating capability that was designed for this fryer.

Place your electric fryer on a suitable table or bench.

CAUTION: Although this fryer has two thermostats, be sure to check for local fire regulations regarding the use of commercial fryers.

CAUTION: MACHINE MUST BE PROPERLY GROUNDED TO PREVENT SHOCK IN CASE OF ELECTRICAL PROBLEMS.

You must furnish a 15 AMP, 120 Volt circuit for the fryer.

We recommend you have your electrician check your wall receptacle for proper connections. Improperly wired receptacles may cause damage to the machine.

NOTE: DO NOT START OPERATING YOUR FRYER UNTIL IT HAS BEEN FILLED WITH OIL. THE CORRECT LEVEL IS MARKED IN THE TANK FOR YOUR CONVENIENCE.

CONTROLS & THEIR FUNCTIONS

TEMPERATURE CONTROL – Turns the fryer on when setting to your desired temperature.

PILOT LIGHT – Indicates that the fryer has reached the required temperature by shutting off.

HIGH LIMIT CONTROL – Will shut off heat through the fryer in case of malfunction. If the fryer malfunctions, have it serviced and then use the reset to resume operation of the fryer.

CAUTIONS FOR ALL DEEP FAT FRYERS

NEVER LEAVE AN OPERATING FRYER UNATTENDED

REMEMBER HOT OIL IS DANGEROUS — RESPECT IT!

1. Hot oil is dangerous – Severe burns can result when hot oil contacts the skin.
2. Locate your fryer in a protected place so it cannot be knocked over or off its support.
3. Keep your floors clean and free of grease so no one slips accidentally and contacts the hot fryer.
4. Hot oil is flammable – Keep open flames away from it and its vapors.
5. Keep areas and filters clean above your fryer – Oil soaked lint or dust can ignite easily and flames will spread rapidly.
6. Install an automatic fire extinguisher over the fryer and in the exhaust duct.
7. Have your equipment checked regularly to insure its safe and proper functioning.
8. If your fryer starts to smoke or boil abnormally, cut off the energy supply immediately and determine the reason for the smoking or boiling before attempting to use it again.
9. Be sure your energy supply is installed properly and in accordance with the local and national codes. There should be a convenient switch or gas valve, readily available, close to the fryer for such a shut-off procedure.
10. See that all of your help understand the hazards of hot fat. Instruct them on the proper action to take if something does not seem to be acting properly.
11. Instruct your personnel on what to do if there is a fat fire. Do not use water on an oil fire! Use only fire extinguishers of the approved type and never direct such extinguishers so as to blow the oil out of the oil container.
12. Never allow water to get in hot fat. It can explode!

DON'TS FOR DEEP FAT FRYERS

1. Don't overheat — avoid excessive heat. Don't fry above 375 degrees fahrenheit.
2. Don't waste money! Use only high quality heavy duty frying shortening.
3. Don't overload the frying kettle.
4. Don't shake breaded items over fryer.
5. Don't salt items over fryer.
6. Don't introduce excessive amounts of water to the fryer.
7. Don't fill the frying basket more than half full.
8. Don't thaw frozen foods before frying.
9. Don't fry food in broken down frying shortening.

HANDY FRYING CHART

FOOD	COATING	PROCEDURE	TEMP OF	TIME IN MINUTES
POTATOES				
Standard French Fries		Cut in uniform pieces ½"	350	5-7
Blanch Only		square the long way	350	3½
Brown Only			350	3½
Long Branch		Cut in uniform pieces ¾"		
		square the long way	350	7-10
Julienne (shoe string)		Cut in uniform pieces ⅛"		
		to ¼" square the long way	350	3-6
Chips		Soak in cold running water until water does not run milky	350	2-3
CHICKEN				
Large Pieces (½ chicken)	Batter or	Some prefer rolling in sea-	325	9-11
Small Pieces	Breading	soned flour, dipping in egg	340	7-10
Pre-cooked		wash, and frying	350	3-4
FISH				
Fillets (Large)	Breading	Select fillets of uniform	350	4
Fillets (Small)	or Batter	size, skin out and dry.	350	3
Oysters	Breading	Use Oyster liquor in batter		
	or Batter	or breading	350	5
Clams	Batter		350	1
Scallops	Breading		350	4
Shrimp	Batter	Some prefer soaking ½ hour		
		in cold seasoned milk	350	3
Smelts	Breading	Cut spinal cord several	350	4
		places to prevent curling.		
MEATS				
Chicken Fried Steak	Breading	Sever all connecting membranes		
		at one inch intervals to prevent	360	3-4
		curling.		
Cutlets	Breading		350	3-4
Chops	Breading		340	3-4
Meat Balls	Breading or			
	rolled in flour		340	4-6
Brains	Breading		340	3-5
VEGETABLES				
Asparagus	Batter or crumbs	Pre-cook in salted water	350	3
Cauliflower	Batter or crumbs	Pre-cook and separate flowers	350	3
Egg Plant	Crumb Breading	Peel, cut cross-wise into ¼"		
		slices	350	3
Onions	Light Batter	Slice thin, soak in milk for		
		two hours	350	3
FRITTERS				
Fruit (bananas, pineapples, apricots, berries)	sauce	Serve with fruit juice	350	3-5
Corn	Batter	Serve with syrup or jelly	350	3-5
Vegetable (peas, green beans)		Serve with tomato cheese sauce	350	5-8
MISCELLANEOUS				
Croquettes	Breading		360	3
Chinese Noodles			375	1-2
French Toast			375	1
DOUGHNUTS				
Cake			375	1½-2
Yeast, raised			375	1