

OXFORD
EVENT HIRE
TABLES CHAIRS & CATERING EQUIPMENT


















Double Fat Fryer Instructions



Safety Instructions	2
General Description	3
Starting Up	3
Troubleshooting	3
Packing Down	3
Emergency Info	4

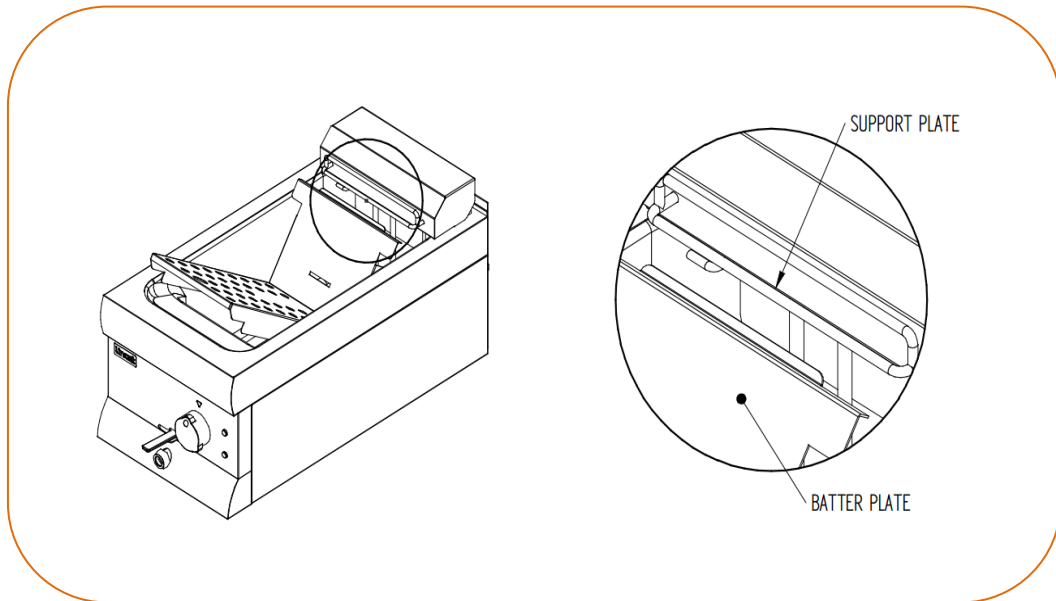
Safety Information

Please carefully read the following information regarding safety:

-  Place on a flat, even surface.
-  Ensure the surface is capable of holding the weight of the fryer.
-  Do not touch any surface of the fryer when the appliance is on and hot.
-  Do not immerse the unit in water.
-  Not suitable for outdoor use.
-  Do not move this appliance when the tank contains oil.
-  Hot oil can cause severe burns.
-  Avoid direct physical contact.
-  Always drain food before frying.
-  Never put water into the oil, as this will cause splashing and possible overflow of the tank.
-  Never put anything other than food into the oil.
-  Disconnect the unit from the electricity supply before servicing or undertaking any electrical maintenance. Parts of this unit may become hot in normal use, therefore suitable precautions must be taken to avoid accidental contact.
-  Never leave the unit unsupervised whilst frying.
-  If the unit should begin to smoke, switch off immediately.
-  In the event of a fire occurring, water should not be used to extinguish it. It is advisable to install a fire extinguisher and have a fire blanket within reach of the fryer.
-  Do not overfill the tank with oil.
-  Maintain the oil level above the minimum mark.

General Description

Oxford Event Hire's Fat Fryer is perfect for commercial and professional use.



Starting up

Please follow the below instructions:

- Connect the cabinet to main power.
- Turn the temperature control knob to the desired setting. The green light will show when on.
- To gain clear access to the tank, remove the batter plate by tilting backwards and sliding out from under the support plate. Lift the element up until the element stay latches in uppermost position.

Troubleshooting

If the green neon is illuminated but the elements do not heat up, the high temperature cut-out may require resetting. This is located on the back panel of the unit and is reset by pressing the button once either with a pin or pen.

Packing Down

When you have finished with your Fat Fryer, please do the following:

- Switch off, unplug, and allow the oil to cool down.
- Allow the appliance to slightly overhang the surface.
- Place bucket underneath the appliance.
- Push down on safety catch on front of appliance and move lever from left to right.
- Drain contents into a bucket and dispose of appropriately.

If you have any queries or problems, please email
sales@oxfordeventhire.co.uk or phone **01865 760158**.

We hope that our *Fat Fryer* helps to make your event a success.
Please note that you can return the item to us dirty.