

PROPANE DEEP FRYER

SETUP INSTRUCTIONS

STEP 1

Secure the unit on a flat surface away from combustible materials. Make sure that you have a Class K Fire Extinguisher in close range while operating the unit.

STEP 2

Securely connect the gas regulator hose to the propane tank and keep in the **off** position. The regulator must be properly threaded for the unit to function.

STEP 3

Filling the Frypot: Close the drain valve completely prior to filling the frypot. Remove the basket support frame and fill the frypot with oil. The frypot will hold approximately 4.6 to 5.3 gallons of oil. Keep levels below the marked fill line.

STEP 4

Slowly open the propane valve.

STEP 5

Lighting the Pilot Light: Open the burner compartment door and turn the thermostat knob to the **off** position.

STEP 6

Push the gas control valve knob to the **off** position. Wait 5 minutes for the unburned gas to vent.

STEP 7

Push and turn the gas control valve to the letter '**L**' in pilot. While still holding the knob in, light the pilot with a long butane lighter. Continue to depress the knob until the pilot stays lit when the knob is released.

STEP 8

Depress and turn the gas control knob **on**. **NOTE:** If the gas supply is interrupted, repeat Lighting the Pilot Light steps.

STEP 9

Set the thermostat to the desired temperature.

STEP 10

Return the basket support frame over the frypot heat tubes. **NOTE:** To turn the thermostat off but keep the pilot lit, turn the gas control valve to the letter '**L**' in pilot.



PARTY RENTAL

CORT Party Rental
cortpartyrental.com
877.939.7368

**SKU 4894
INCLUDES**
Deep Fryer
2 Baskets
Drain Pipe

PROPANE USE
Tank = 5 gal
5 gal at 3 - 4 hrs
Tank = 10 gal
10 gal at 8 - 9 hrs

OPTIONS

5 gal Propane Tank
10 gal Propane Tank

NOTE

Propane equipment should only be operated outdoors. Place the propane tank as far away from the fryer as the hose allows. Make sure the hose is on the ground, straight and away from walkways.

Whenever you attach a new propane tank or any time you suspect there may be a gas leak, turn off the gas supply at the tank immediately.

If the pilot light does not stay lit when the knob is released, wait 5 minutes, repeat the lighting procedures, and hold the knob down for a longer duration.

It is recommended to use a long butane lighter when lighting the unit to avoid direct contact. Always use CAUTION.

VIDEO LINKS

Setup/Shutdown:
<https://youtu.be/vrmGp-vRTLk>

Troubleshooting:
<https://youtu.be/ymavpcllNAg>

The provided instructions are a guide. You can refer to www.comstockcastlestove.com for technical details.

PROPANE DEEP FRYER

SHUTDOWN INSTRUCTIONS

STEP 1

Ensure the fryer oil is cooled down. Turn the gas valve to the letter 'L' in pilot. This will keep the pilot burner on.

STEP 2

Turn the thermostat to the **off** position.

STEP 3

Turn the gas valve to the **off** position to shut off all gas and the pilot light.

STEP 4

Close the gas tank valve and disconnect the propane tank.

STEP 5

Attach the drainpipe to the drain. You can find the pipe attached to the door. Make sure to wear proper gloves as oil may still be warm.

STEP 6

Place a metal bucket under the drainpipe. Do not use plastic.

STEP 7

Environmentally dispose of oil, remove all excess food or debris and secure the unit.



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TROUBLESHOOTING

THE UNIT SHUT DOWN

- ✓ Check that the regulator hose is properly threaded and connected.
- ✓ If the unit was moved, the pilot light will need to be relit.
- ✓ Shut off all gas, wait 5 minutes and complete the steps to Lighting the Pilot Light.

PROPANE SMELL OR POSSIBLE GAS LEAK

- ✓ Automatic Pilot Shutoff: the valve has an automatic safety shut off when the pilot light is extinguished. Shut off all gas, wait 5 minutes and complete the steps to Lighting the Pilot Light.
- ✓ High Temperature Control: the system is equipped with heat control to prevent the oil temperature from rising above 450 degrees Fahrenheit. Let the oil cool to below 400 degrees Fahrenheit. Then, complete the steps to Lighting the Pilot Light.
- ✓ Confirm the propane tank is full and in the upright position.

PILOT DOES NOT STAY LIT

- ✓ A slight propane smell may be expected during operation. If the propane tank is in the sun or warm area, the gas will expand inside the tank and be forced out through the safety relief valve. If there is a strong or prolonged smell, continue to the next steps.
- ✓ Use a spray water bottle mixed with soap and spray the connectors at the propane tank. If there are air bubbles, there is a leak. Note which connector you have a leak at and call customer service. Turn off the tank and disconnect the gas hose.



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