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COMMERCIAL FRYERS

BUILT TO HANDLE THE HEAT. HERE'S HOW TO START STRONG.

STOP

Never switch on with an empty tank.

Fill with oil to between the MIN and MAX lines first. Heating an empty tank can trip the safety cut-out or damage the element.

ROUND 1 Set it up safely

Place on a flat, stable, heat-resistant surface under extraction, away from water and anything flammable. Check the drain tap is closed.

ROUND 2 Connect the power or gas

Electric models: plug straight into a wall socket, one socket per plug on twin tanks. Gas models must be fitted by a Gas Safe registered engineer.

ROUND 3 Heat up, then fry

Set the thermostat and wait for the ready light before frying. Shake off ice and moisture, and don't overload the basket.

Problem? Don't return it yet. Turn over for quick fixes and our helpline.