



KARL'S

EVENT RENTAL

7000 South 10th Street
Oak Creek, WI 53154
(414) 831-7000
www.karls.com

Description

The deep-fryer that Karl's Event Rental has to offer is a self standing, propane operated fryer. This deep fryer is on wheels, so it can be easily transported. The cooker is about 36 inches high in the front, and 45 inches high in the back. It is about 16 inches wide, and 30 inches long. The fryer can hold up to 40 gallons of oil, and operates on one 20-pound tank of LP gas. The fryer comes equipped with two baskets, which are about 6 inches wide, 14 inches long and 7 inches deep. The fryer operates best when used with liquid oil, not solid shortening.

Operating Tips

1. Make sure the drain valve is completely closed, and then fill the fryer with oil up to the marked level.
2. Light the pilot, and then turn the thermostat to the desired temperature and the main burners will light.
3. Never turn the fryer on without any oil.
4. Once the temperature has risen to the desired level, the fryer will be ready for use.
5. When finished, turn the fryer off by rotating the gas valve to the "OFF" position.
6. Be careful to avoid splattering, or coming in contact with the hot oil.



Cleaning Tips

1. Wipe up any spilled oil, and wipe the outside of the fryer with a soft cloth to protect the stainless-steel finish.

