



EAGLE RENTALTM

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Deep Fryer

Operating Instructions

Make sure the inside of the kettle is clean. Once the kettle is clean, make sure the drain valve is closed before adding fat. The kettle holds approx. 18 lbs. or 4-5 gal. of fat. If you are using solid fat such as shortening, it needs to be melted prior to putting it in the kettle. Once you are ready, pour the fat into the kettle 2" above tubes. A higher level of fat can be used when frying bulky items such as chicken or fish cakes. The level should be chosen carefully so that the foaming action of the fat does not spill out of the kettle.

Lighting and Shutdown Instructions

To activate the unit, turn the combination control to the ON position. When you are finished using the unit, turn the combination control to the OFF position; this will turn off the gas to the main burner and pilot burner.

General Frying Instructions

For best results

1. Do not hold the frying fat at frying temperature for long periods of time without frying taking place.
2. Do not salt foods over the fry kettle.
3. Always use the best frying oils.

Before Frying

1. Have the food free from too many loose crumbs; to help prevent build up of carbonized material in fry kettle.
2. Have foods free from an excessive amount of moisture to eliminate too much bubbling.
3. Use the proper breading or batter to brown the foods properly.
4. Do not overload basket. Pieces should not touch when frying. Shake basket to prevent food from sticking together. Fry similar-size food pieces at the same time so food is cooked evenly.

Frying Instructions

Turn the thermostat knob to the desired temperature; when the fat has reached the proper temperature, lower the basket and food slowly into the fat. When moist food is lowered too quickly into hot fat, the fat will foam and splatter excessively. After the food has finished frying, raise the basket and hang them up to allow excess fat to drain back into kettle.

Idling the Fryer

When not frying for a period of time, idle the fryer by lowering the temperature by setting the thermostat to approximately 250 degrees. It is not necessary to maintain full cooking temperature during idle periods, for the fat can be reheated quickly to the desired temperature. This procedure will result in longer fat life and less gas consumption.

Draining & Cleaning Kettle

1. Drain fat from fryer while it is up to cooking temperature.
2. Rinse and remove all loose residue and crumbs.
3. Turn heat off, drain and rinse with hot water until clean.
4. Wipe kettle with a soft cloth and allow to thoroughly dry.

General Maintenance Tips

1. DO NOT fry with fat level below top of tubes.
2. DO NOT fry foods in excess of 385 degrees F.
3. DO NOT overfill kettle.
4. DO NOT allow burned crumbs to accumulate.
5. DO melt solid fat or shortening before filling fryer.
6. DO keep kettle filled to capacity at all times (2" above tubes).
7. DO use correct fry fats and shortening, and follow temperature recommendations.
8. DO filter fat and clean fry kettle daily.

Safety Tips

1. Be EXTREMELY careful with hot fat; it can be very dangerous and cause serious burns.
2. DO NOT allow water to get into hot fat, it will EXPLODE.
3. DO NOT transport the fryer while it contains hot liquids. Always drain all liquid before moving fryer.