



START-UP PROCEDURES Gas Fryers

1. INITIAL CLEANING – GAS FRYERS

- A. New Fryers have a coating of oil on the interior of the fry pot.
 - 1. Remove this coating by washing with hot soapy water, washing soda or any other grease dissolving liquid.
 - 2. Rinse thoroughly and drain until all residues are removed.
 - 3. Wipe dry.
 - 4. Clean baskets and crumb screen using same method.

2. INITIAL CHECK LIST – GAS FRYERS

All Imperial units are adjusted and tested before leaving the factory matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary upon installation to meet local conditions such as low gas characteristics or to correct possible problems caused by rough handling or vibration during shipment. These adjustments and calibrations are to be performed **ONLY** by qualified service personnel. These adjustments are the responsibility of the customer and/or dealer and are not covered by the Imperial warranty.

- A. All connections must be sealed with a joint compound suitable for LP gas and all connections must be tested with a soapy water solution before lighting any pilots. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS.** Putting an open flame beside a gas connection is extremely dangerous.
- B. Before lighting any pilots, make sure that the burner valves are turned "off".
- C. Do **NOT** stand with your face close to the combustion area when lighting pilots.
- D. Check ventilation. Proper ventilation is very important for the function of your unit as well as removing unwanted vapors and products of combustion.
- E. Check fryer for level. Fryer must be level from front-to-back and left-to-right.

Revision Date: 9-12-14

Please contact the Imperial Service Department if you have questions:

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3. INITIAL PILOT LIGHTING – GAS FRYERS

DO NOT TEST OR START THE FRYER BURNERS WITH AN EMPTY FRYPOT. FILL THE FRYPOT WITH LIQUID (OIL OR WATER) TO THE “OIL LEVEL” MARK.

- A. Set the thermostat and the gas cock dial on the combination gas valve to the “off” position.
- B. Wait five minutes.
- C. Turn gas cock dial on the combination gas valve to “Pilot” position.
- D. Depress the gas cock dial and apply a lit match or taper to the pilot.
- E. Hold the gas cock dial depressed for approx. 30 seconds or until the pilot stays lit before releasing.
- F. If the pilot does not stay lit, repeat steps B through E.

4. INITIAL FRYPOT FILLING – GAS FRYERS

Fill frypot with liquid shortening or oil up to the “oil level” marking. **DO NOT OVERFILL THE FRYPOT.** Do **NOT** attempt to melt block of solid shortening by setting on top of the tubes. This will damage the frypot and scorch the shortening. Melt the block of solid shortening first on another appliance and transfer when cooled to the frypot.

5. INITIAL START-UP – GAS FRYERS

DO NOT TEST OR START THE FRYER WITH AN EMPTY FRYPOT. FILL THE FRYPOT WITH LIQUID (OIL OR WATER) TO THE “OIL LEVEL” MARK

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