



TILTING DEEP FRYER

OPERATION MANUAL



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GENERAL SAFETY INSTRUCTIONS

WARNING: To reduce the risk of injury, read all instructions carefully. Failure to follow the instructions below may result in fire, serious bodily injury, or damage to the machine.

A. WORK AREA SAFETY

- * Keep the work area clean and well-lit. Cluttered or dark areas increase the risk of accidents.
- * Do not operate the equipment without first checking all gas connections using soapy water to ensure there are no leaks that could cause an explosion.
- * Keep children, customers, and unauthorized personnel away from the mechanical operation of the equipment.
- * It is recommended to maintain a minimum clearance of one meter around the machine for safety and efficient operation.

B. PERSONAL SAFETY

- * Do not operate the equipment if you are tired, under the influence of alcohol, or drugs.
- * Wear appropriate clothing. Do not wear loose clothing, necklaces, earrings, or watches. If you have long hair, use a hairnet to keep it secured.
- * Do not climb on the machine under any circumstances; falls or injuries may occur.
- * Avoid using headphones, mobile phones, or any other devices that could distract the operator.
- * Use personal protective equipment properly when performing maintenance on the machine.
- * If any modifications or component replacements are made to the gas system, turn off the gas supply and stop the machine completely to prevent accidents.
- * Keep hands and limbs away from all moving parts.

CAUTION

The following symbols indicate the safety precautions that must be observed before and after operating the equipment.



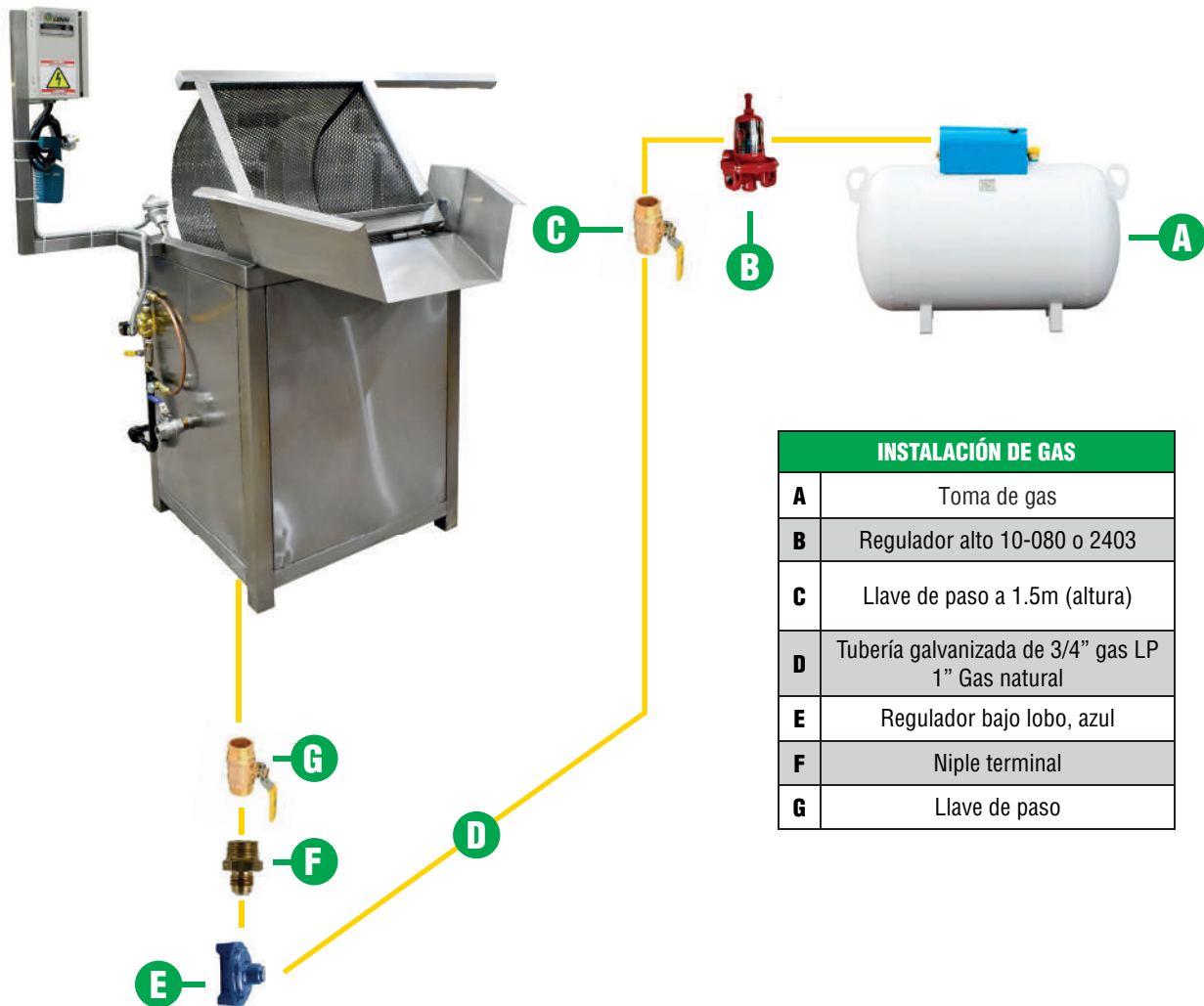
HOT SURFACE. Some parts of the machine become hot during operation.

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GAS INSTALLATION

At the gas tank outlet, a high-pressure regulator, model 10-080, with a pressure gauge (0–7 kg/cm²) must be installed to verify the correct supply pressure. The connection piping should be 3/4" in diameter, using either type L copper or black steel pipe, schedule 40.

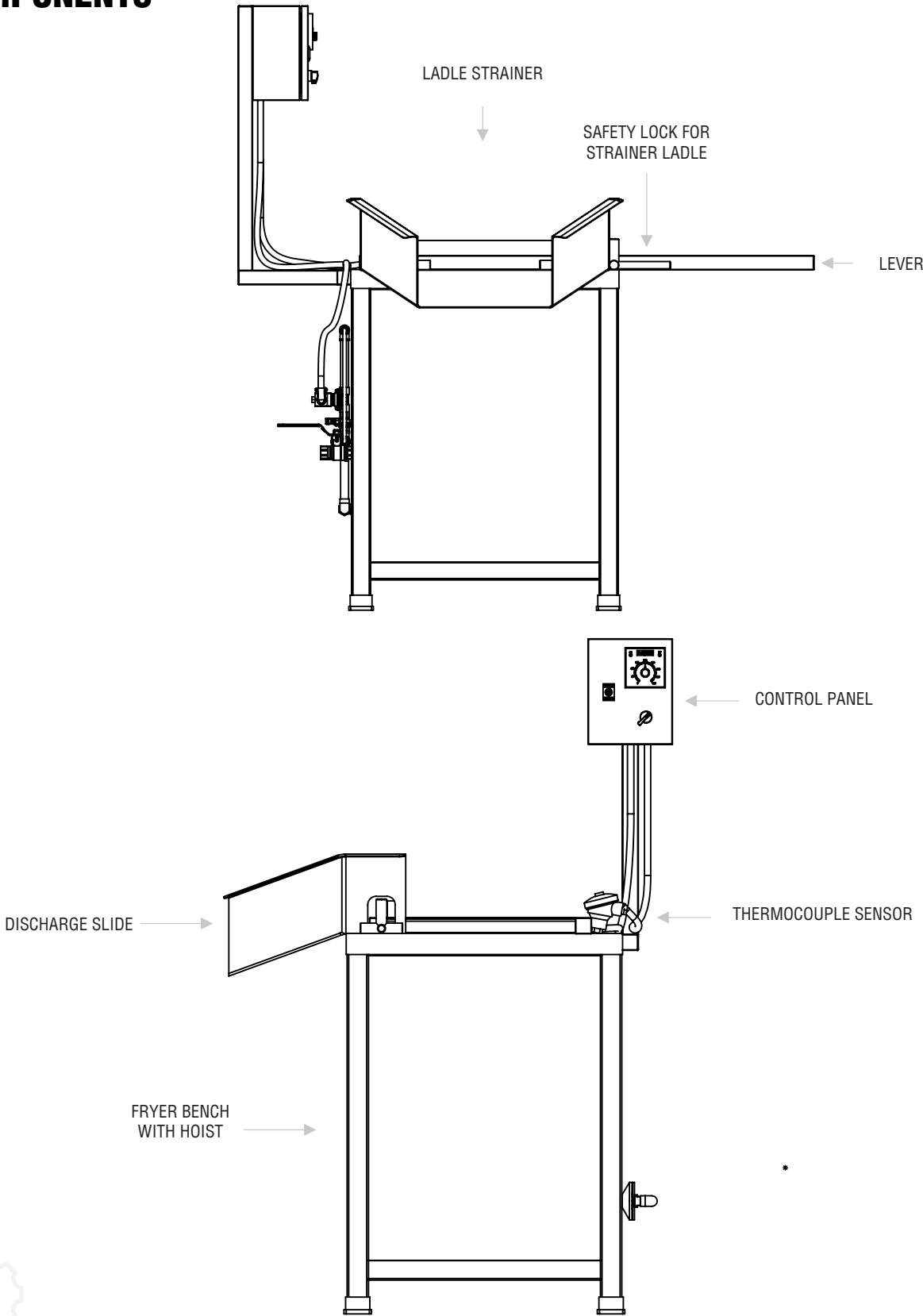
The piping length must not exceed 10 meters from the gas tank outlet. A union nut must be installed between the shut-off valve and the low-pressure regulator. A low-pressure regulator must be installed upstream of the machine.



INSTALACIÓN DE GAS	
A	Toma de gas
B	Regulador alto 10-080 o 2403
C	Llave de paso a 1.5m (altura)
D	Tubería galvanizada de 3/4" gas LP 1" Gas natural
E	Regulador bajo lobo, azul
F	Niple terminal
G	Llave de paso

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COMPONENTS



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1

Connect to the gas supply using a high-pressure regulator



2

Connect the shut-off valve and terminal nipple to the fryer



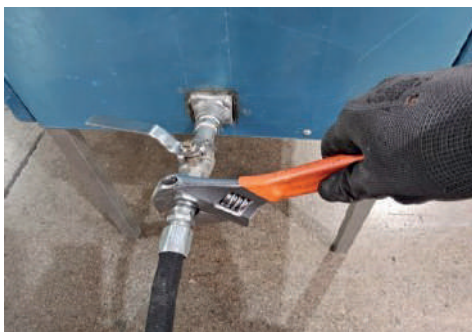
3

Tighten the shut-off valve, ensuring it is securely fastened



4

Connect the gas supply



5

Tighten with a wrench and ensure it is securely fastened



6

Add oil to the tank

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7

Turn on the pyrometer



8

Burner Ignition



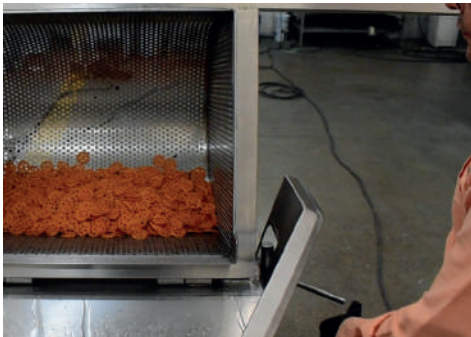
9

Set the desired temperature



10

Raise the basket, secure it with the safety lock, and place the product inside



11

Lower the safety lock to immerse the basket in the oil



12

Using the spatula, stir the product to ensure even cooking

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- 13** Once the cooking point is reached, lower the safety lock to lift the basket out of the oil



- 14** Raise the safety lock lever to keep the basket elevated, and let it rest for a few minutes to drain the excess oil from the product



- 15** Finally, remove the product using the spatula through the discharge slide

PROCEDIMIENTO DE LIMPIEZA

1. Turn off and disconnect: Turn off the fryer and unplug it.
2. Cool the oil: Wait for the oil to drop to approximately 50–60 °C (122–140 °F).
3. Drain the oil: Empty the oil into an appropriate container.
4. Remove removable parts: Take out baskets, lids, and covers.
5. Clean parts: Wash the parts with hot water and detergent; allow them to dry.
6. Clean the tank with hot water: Partially fill the tank with water. Carefully turn on the fryer to heat the water (only until hot, not boiling). Hot water helps loosen grease and food residues.
7. Rinse the tank: Drain the soapy water and rinse several times with clean water.
8. Dry the tank: Wipe the interior with a clean cloth.
9. Clean the exterior: Wipe the outside with a damp cloth and mild detergent.
10. Reassemble and refill oil: Reinstall all parts and refill with clean oil if the fryer will be used.



PLANTA

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