Read this manual before operation

Installation & Operation Manual

GAS FRYER

HSD-3-N , HSD-3-P, HSD-4-N, HSD-4-P, HSD-5-N, HSD-5-P



If you smell gas, follow the instructions provided by the gas supplier.

Do not try to light the burner; do not use a telephone within close proximity.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.

⚠WARNING Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.Read this installation,operating and maintenance instructions thoroughly before installing or servicing this equipment.

Dear Customer & User,

Thank you for purchasing our appliance. Before use and operation, please read and familiarize yourself with the following operating and safety instructions. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

This manual contains important information, please read the manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

The user’s manual should be always available for operation. So make sure this manual book is properly placed. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.

WARNINGS

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow for hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not try to light the burner; do not use a telephone within close proximity.
- Never attempt to move grate while cooking.

Product parameters table

Model No.	HSD-3-N, HSD-3-P	HSD-4-N, HSD-4-P	HSD-5-N, HSD-5-P
Dimension（W*D*H)	395*755*1175mm	395*755*1175mm	532*755*1175mm
Power	90000BTU	120000BTU	150000BTU
Capacity	18.5-23L	21.3-25L	31-37L
N.W.	61KG	66KG	75KG

Fry Basket Capacity:

HSD-3-N, HSD-3-P: Recommended pounds per basket are 1.5 lbs. (0.7 kg).

HSD-4-N, HSD-4-P: Recommended pounds per basket are 2.5 lbs. (1.1 kg).

HSD-5-N, HSD-5-P: Recommended pounds per basket are 3.0 lbs. (1.4 kg).

INSTALLATIONS

1.Remove all packing material and tape, as well as any protective plastic from the equipment.

2. Place the equipment in the desired position and height.

3.Install the four (4) legs onto the equipment.

4. Clean and dry the equipment thoroughly before using.

WARNINGS-OPERATION

⚠ WARNING

Hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.

⚠ WARNING

Spilling hot frying compound can cause severe burns. Do not move fryer without draining all frying compound from the tank.

⚠ WARNING

Fryer is not to be used during a power outage.

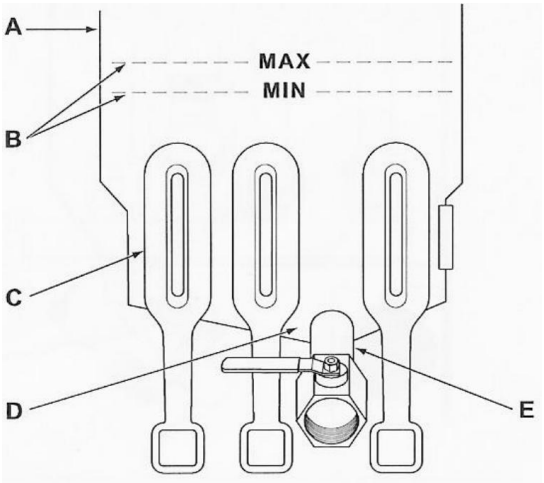
Do not touch any hot surfaces !

Do not operate unattended !

OPERATION

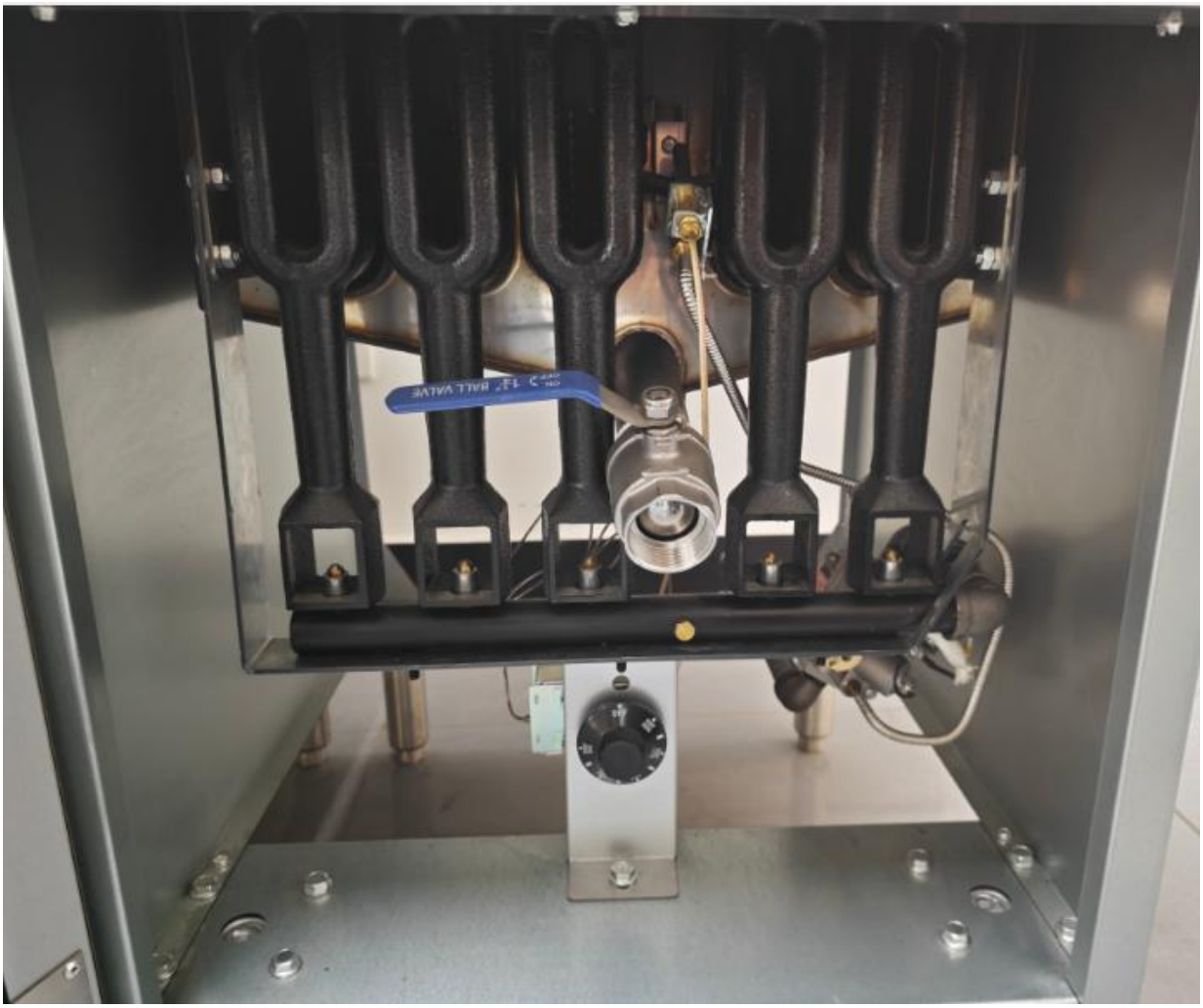
FILLING TANK WITH SHORTENING

NOTICE Solid shortening must NOT be used with HGF fryers. Melting solid shortening will damage the tank and void your warranty.



1. Close the drain valve.
2. Fill the fryer tank with liquid shortening.
3. Shortening level should be between the min and max lines in the fryer tank.
4. Shortening will expand when heated. Do not ill the fryer tank past the MAX line.
5. Add fresh shortening as needed to maintain oil level.

LIGHTING THE PILOT



1. Open the door.

2. Turn the thermostat OFF. The thermostat is located behind the door.

3. Push the gas control valve knob and turn to OFF. Wait 5 minutes for unburned gas to vent.

4. Push and turn gas control valve knob to the “ON” in PILOT.

5. While still holding the knob in, light the pilot with a lit flame. Continue to depress the knob until pilot remains lit when knob is released. If the pilot does not remain lit, repeat step 3 through 5.

6. Depress and turn gas control knob to ON.

7. If gas supply is interrupted, repeat steps 2 through 6.

TURNING ON THE FRYER

1. Set the temperature knob to desired temperature.

2. After the set temperature has been reached, the thermostat shuts off the gas flow to burners.

3. The pilot remains lit. The burners will cycle on and off, maintaining the set temperature.

TURNING OFF THE FRYER

1. Turn the thermostat OFF.

2. To keep the pilot lit, turn the gas valve to “ON” in Pilot.

3. To shut off all gas to the system, including the pilot, turn the gas valve knob to OFF.

WARNINGS - OVER-TEMPERATURE SHUTDOWN

If the shortening becomes overheated, a high-temperature shutoff device will turn the gas valve off and extinguish the pilot.

If the fryer shuts down due to overheating, DO NOT relight the pilot until the shortening temperature is below 300℉ (149℃).

EXTENDED SHUTDOWN

1. Turn the thermostat knob to OFF.
2. Push in the pilot knob and turn to OFF.
3. Thoroughly drain the fryer. Refer to DRAINING THE FRYER.
4. Clean the fryer according to CLEANING.
5. Turn off the main gas shutoff valve.

EXTENDING SHORTENING LIFE

Shortening life can be extended by the following guidelines:

1. Do not salt foods over the fryer.
2. Use good-quality shortening.
3. Filter shortening daily (at a minimum).
4. Replace shortening if it becomes poorly flavored.
5. Keep equipment and surrounding clean. Use tank covers when not in use. (accessory).
6. Set thermostat correctly.
7. Remove excess moisture and particles from food products before placing on fryer.
8. Use a fitted tank cover (accessory) to keep oil covered from light and oxygen.

DRAINING THE OIL

⚠ WARNING Hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

1. Turn the thermostat knob to the OFF position.

2. Insert the drain extension into the drain valve. Tighten only hand tight.

3. Direct the drain extension into the mobile filtering device that you want to use.

4. Slowly open the drain valve to allow oil to flow from the fry tank to the filter pan. Then open the drain valve all the way.

5. When fry tank is empty use the tank brush to remove any additional debris.

6. Close the drain valve.

7. Fill tank with new shortening. Fill to a minimum of the MIN level but no higher than halfway between MIN and MAX. Oil will expand as it is heated.

8. After the fry tank is filled with new oil, turn the thermostat knob to the desired set temperature. The burners will come on and will heat the oil.

Notice for Cleaning

⚠WARNING Hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

NOTICE To maintain cleanliness and increase service life, the fryer should be cleaned daily. Do not immerse in water or any other liquid, if liquid enters the electrical compartment it may cause a short circuit or electrical shock.

NOTICE Do not use chlorine or sulfate/sulfide cleaners.

DAILY:

Clean your fryer regularly with the tank brush along with a damp cloth, and polish with a soft dry cloth. If regular cleaning is neglected, grease will be burned on and discolorations may form.

Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy film.

- Clean all exterior surfaces of your fryer at least once daily.
- Use a damp cloth with warm water and a mild soap or detergent.

BOIL OUT PROCEDURE:

1. Drain the tank as described under DRAINING THE TANK.

2. Once the shortening has been drained, flush out scraps and sediment using the provided tank brush.

3. Close the drain valve and fill tank water. Use a low foaming cleaner/degreaser to clean the fry tank. Follow the instructions on the side of the package.

4. Solution level must be between the MIN and MAX levels on the fryer tank.

5. Set the temperature knob to 200° F or for the recommended solution being used. Allow solution to simmer for about 15 to 20 minutes.

6. Drain the cleaning solution from the tank.

7. Close the drain valve and refill the tank with water. Add 1 cup (1/4 L) of vinegar to neutralize alkaline left by the cleaner. Solution level must be between the MIN and MAX level on the fryer tank.

8. Bring the solution to a simmer only, turn the thermostat off. Allow to stand for a few minutes.

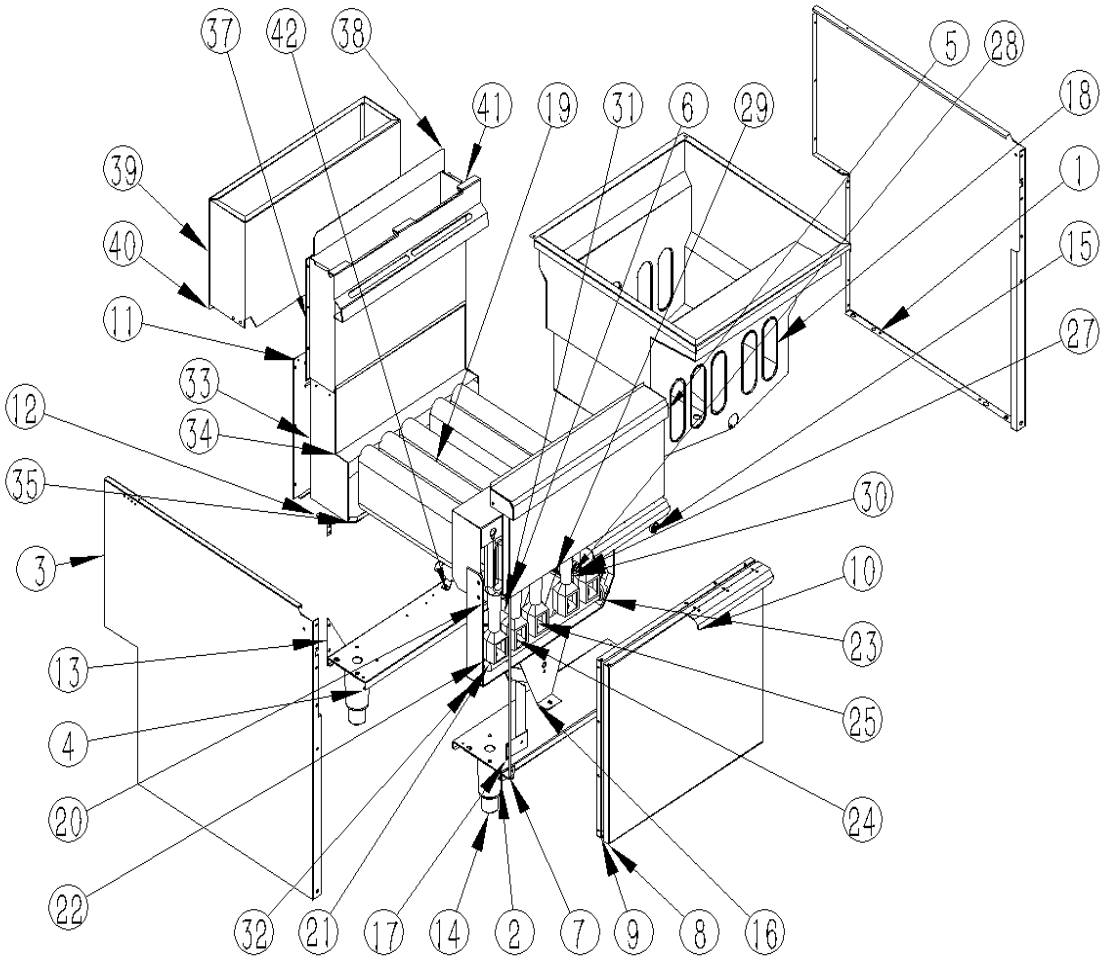
9. Drain the tank according to DRAINING THE TANK. Rinse thoroughly with clear, hot water. All traces of cleaner must be removed. Dry the tank thoroughly.

10. Close the drain valve and add shortening. Follow the FILLING TANK WITH SHORTENING procedure in this manual. The fryer is now ready for use.

Failure Analysis & Trouble Shooting

Problem	Cause
No heat	Thermostat dial not turned on. Pilot not lit.
	Gas supply not turned on.
	Wire connections loose (call service)
	Wires connections need cleaning (call service) Thermopile (call service)
Insufficient or too much heat	Thermostat dial not set to desired temperature. High limit tripped (call service)
	Temperature probe (call service)
Tank will not drain	Shortening too cold.
	Drain pipe clogged with debris.

Exploded Drawing



Part List

Number	Description	Number	Description
1	Plate class	22	Gas-distributing pipe
2	Plate class	23	Adapter
3	Plate class	24	Nozzle pipe
4	Plate class	25	Nozzle
5	Plate class		
6	Plate class	27	Nipple
7	Plate class	28	Coupling
8	Plate class	29	Adapter
9	Plate class	30	Gas Valve
10	Plate class	31	Inlet Pipe
11	Plate class	32	Plate class
12	Plate class	33	Plate class
13	Plate class	34	Plate class
14	Leg	35	Plate class
15	Magnet	36	Plate class
16	Mounting rack of gas-distributing	37	Plate class
17	Plate class	38	Plate class
18	Fryer	39	Plate class
19	Flame tube	40	Plate class
20	Plate class	41	Plate class
21	Burner	42	Plate class

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during testing of any system at test pressures in excess of 1/2psi(3.5Kpa).

The appliance must be isolated from gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2psi(3.5Kpa).

Keep adequate clearance for air openings into the combustion chamber.

Keep adequate clearances for servicing and proper operation

The appliance should be restrained to prevent tipping when installed in order to avoid the splashing of hot liquid.

Clearances Combustible Construction		Noncombustible construction
Back	6in	—
Right Side	6in	—
Left Side	6in	—

When this appliance is installed with casters, it shall be installed using a connector complying with ANSI Z21.69 • CSA 6.16 and a quick-disconnect device complying with ANSI Z21.41 • CSA 6.9. Adequate restraining means shall be provided to limit appliance movement and guard against strain on the connector. Restraining points are located on the rear of the appliance.