

Quality Industries

Foodservice

156 East Main St. Auburntown, TN 37016

1-615-306-2883

edschultz@bucketofsteam.com



**Quality
Industries**
FOODSERVICE
BY STAINLESS



Tabletop LPG Double Fryer User Manual

Thank you for your business!

We trust you will find this new Tabletop LPG Double Fryer to be quiet, efficient, and durable

Please return this completed page. The owner is required to return this product registration information immediately.

The model and serial numbers are stamped on the nameplate located next to the machine's controls. Please print clearly.

-----Second Fold Line-----

Place
stamp
here

Quality Industries Foodservice
156 East Main St. Auburntown, TN 37016

-----First Fold Line-----Seal with tape-----Do not staple-----

Store Name: _____ Store I.D.#: _____

Address: _____

City: _____ State/Province/Region: _____

Country: _____ Postal Code: _____

Telephone: _____ Fax: _____

Store Owner: _____

Model: _____

Serial Number(s): _____

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Tabletop LPG Double Fryer

Operation, Maintenance, and Warranty

Read this manual thoroughly before operating machine. The model and serial numbers are on the data plate mounted on the machine. Record the model and serial numbers below.

Refer to these numbers in any correspondence with Quality Industries Foodservice.

Model _____

Serial Number(s) _____

Note: All procedures listed on these pages are general use guidelines. Please refer to your company procedures for exact instructions.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before operating. When using electrical appliances, basic safety precautions must be followed. Use this appliance only for its intended use as described in this manual. Verify that appliance is properly installed and electrically grounded by a qualified technician in accordance with local electrical codes. Do not attempt to repair or replace electrical components. A qualified technician should complete all servicing to these components. Before performing any service, disconnect the machine's power supply. Never wear loose-fitting or hanging garments while using any appliance. Ties, necklaces, etc. may catch on moving parts...possibly causing injury.

CAUTION - Risk of fire and/or electrical shock. Replace only with manufacturer's cord set.

DO NOT SPRAY MACHINE WITH WATER

Machine is designed to shed water & dust; however, **IT IS NOT WATERPROOF.**

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Important Safety Instructions

WARNING: To reduce the risk of fire, explosion, or injury when using this LPG fryer, follow these important safety precautions:

1. Read all instructions before using the fryer.
2. Do not operate indoors. This fryer is for outdoor use only in well-ventilated areas.
3. Check gas connections regularly for leaks and ensure all fittings are secure.
4. Use only liquefied petroleum gas (LPG) with this fryer. Do not use natural gas.
5. Keep the fryer away from flammable materials and heat sources.
6. Do not leave the fryer unattended while in use.
7. Turn off the gas valve and disconnect the gas source when the fryer is not in use.
8. Do not overfill the oil tanks. Always fill between the "MIN" and "MAX" levels.
9. Do not touch hot surfaces or handle the fryer without heat-resistant gloves.
10. Ensure the fryer is completely cooled before draining oil or cleaning.
11. Use only the provided baskets to fry food. Avoid overloading the baskets to prevent spills and uneven cooking.
12. Keep children and pets away from the fryer during operation.
13. In case of a gas leak, turn off the gas valve immediately, ventilate the area, and do not ignite any flames.

SAVE THESE INSTRUCTIONS

Operation

Initial Setup

1. Remove all packaging and inspect the fryer for any damage.
2. Place the fryer on a flat, stable surface away from flammable materials.
3. Ensure the fryer is properly ventilated and there is adequate space around the unit for airflow.
4. Install the low-pressure gas valve and connect it securely to a liquefied petroleum gas (LPG) source. Ensure all connections are tight to prevent leaks.

Preheating the Fryer

1. Fill each tank with oil, ensuring that the oil level is between the "MIN" and "MAX" markers.
2. Turn the gas valve to the "ON" position and ignite the fryer using the built-in igniter or a matchstick. Be cautious when lighting the burner.
3. Adjust the flame using the gas control knob to reach the desired cooking temperature. Allow the fryer to preheat for several minutes.

Frying

1. Once the fryer has reached the desired temperature, carefully place food into the fryer baskets.
2. Slowly lower the baskets into the oil to prevent splattering.
3. Monitor the frying process to ensure even cooking.
4. Use the baskets' handles to remove food once it is fully cooked. Allow excess oil to drain back into the fryer.

Shutting Off the Fryer

1. Once you are done frying, turn the gas control valve to the "OFF" position.
2. Allow the oil to cool completely before draining or cleaning the fryer.
3. Disconnect the gas valve and close the LPG source.

Cleaning and Maintenance

1. Ensure the fryer is completely cooled and disconnected from the gas source before cleaning.
2. Remove the baskets and inner tanks for cleaning. Wipe the exterior with a damp cloth.
3. Empty and clean the oil tanks after each use to prevent residue buildup.
4. Inspect the gas nozzle and connections regularly for wear or damage. Replace as necessary.

Product Specifications

Tabletop LPG Double Fryer (Model 5005249)

Dimensions:

- 56.5 x 47.5 x 43 cm
- 565 x 475 x 430 mm
- 22.24" x 18.7" x 16.93"

Packing Size:

- 61 x 53 x 45 cm
- 610 x 530 x 450 mm
- 24.02" x 20.87" x 17.72"

Inner Tank Size:

- 30 x 24 x 15 cm
- 300 x 240 x 150 mm
- 11.81" x 9.45" x 5.91"

Basket Size:

- 21 x 18.5 x 10.5 cm
- 210 x 185 x 105 mm
- 8.27" x 7.28" x 4.13"



Gas Type: Liquefied Petroleum Gas (LPG)

Total Capacity: 6L + 6L (Two Tanks)

Gas Valve Type: Low-Pressure Valve

Gas Nozzle Diameter:

- 0.9 cm
- 9 mm
- 0.35"

Problem-Solving Guide

1. Fryer Does Not Ignite

Possible Causes:

- Gas source is not connected or is depleted.
- Gas valve is not open.
- Nozzle is blocked.

Solutions:

- Check the LPG tank to ensure it is full and properly connected.
- Ensure the gas valve is turned on.
- Inspect the gas nozzle for blockages and clean if necessary.

2. Uneven Heating or Slow Cooking

Possible Causes:

- Oil is not heated to the proper temperature.
- Burners are malfunctioning.

Solutions:

- Adjust the flame to a higher setting to reach the correct frying temperature.
- Inspect the burners for signs of damage or blockage and clean if necessary.

3. Excessive Smoke or Oil Burning

Possible Causes:

- Oil is too hot.
- Using the wrong type of oil for frying.

Solutions:

- Lower the flame to reduce the oil temperature.
- Use oil with a high smoke point, such as vegetable or peanut oil.

4. Gas Smell During Operation

Possible Causes:

- Gas leak from connections.
- Faulty gas valve.

Solutions:

- Turn off the gas immediately and inspect all connections for leaks. Tighten any loose connections.
- If the gas valve is faulty, replace it or contact a qualified technician for repair.

5. Fryer Does Not Maintain Temperature

Possible Causes:

- Gas supply is low or inconsistent.
- Gas valve or nozzle malfunction.

Solutions:

- Check the LPG tank for sufficient fuel and ensure the valve is fully open.
- Inspect and clean the gas nozzle for blockages.

Terms and Conditions

DAMAGED SHIPMENTS

In the event of damaged shipments, whether the damage is apparent upon delivery or concealed and discovered after unpacking, the customer must notify the carrier immediately. Filing a claim with the carrier is the customer's responsibility, as Quality Industries Foodservice assumes no liability for goods damaged after they have left our facility. Once goods ship from our dock, the responsibility for handling damage claims rests with the customer.

RETURNS

No product returns will be accepted without prior written approval from Quality Industries Foodservice. All returns must be shipped freight prepaid by the customer and may be subject to handling or restocking fees.

WARRANTY

Quality Industries Foodservice warrants that the Tabletop LPG Double Fryer is free from original defects in both workmanship and materials, provided the product has been properly stored, installed, serviced, maintained, and operated. This warranty is extended solely to the original purchaser and covers the mechanical and electrical components that make up the drive system of the machine.

This warranty includes full replacement of defective components as well as labor coverage. The warranty period begins on the earlier of the product's initial use or 60 days from the shipment date from our factory. The parts warranty is valid for 12 months, while labor is covered for a period of 90 days.

To activate this warranty, the end user must register ownership of the product by returning the warranty card included with the machine. Failure to register the product immediately will void the warranty.

In the event of a performance issue, the end user must notify Quality Industries Foodservice, providing the model and serial number of the machine. Quality personnel will assist in diagnosing the issue, arrange for the shipment of replacement components if needed, and authorize a service agency if required. Replacement parts will be shipped at no cost via the least expensive method, provided the defective part is returned within two weeks (if requested by Quality Industries Foodservice). The company reserves the right to test and evaluate the returned part to determine if the failure is covered under warranty. If defective parts are not returned within the specified time, or if the issue is not covered by the warranty, the customer will be invoiced for the replacement component, shipping costs, and labor charges, if applicable.

Quality Industries Foodservice assumes no responsibility for any costs associated with the removal or installation of replacement parts, including but not limited to travel time, fuel charges, or labor. We are not liable for any other costs or damages arising from product nonperformance, including shipping costs for returning defective products or components. The buyer assumes all risks and liabilities associated with the use of the product.

This warranty does not apply to products that have been misused, subjected to negligence or accidental damage, or altered/repaired in a manner that affects the product's performance or reliability. Peripheral items such as lugs, plugs, pans, pots, baskets, or other accessories that may be sold as part of a package with the Tabletop LPG Double Fryer are not covered by this warranty.

Contact Us

For any questions regarding the operation, maintenance, or warranty of your Quality Industries Foodservice Tabletop LPG Double Fryer, please feel free to contact us. Our dedicated customer support team is available to assist you with troubleshooting, replacement parts, and service requests. You can reach us via phone, email, or through our website's contact form. We are committed to providing prompt and reliable assistance to ensure your equipment operates at peak performance.

- ***Phone***



+1 615-306-2883

- ***Message***



edschultz@bucketofsteam.com

- ***Website***



qualitybystainless.com

- ***Address***



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