

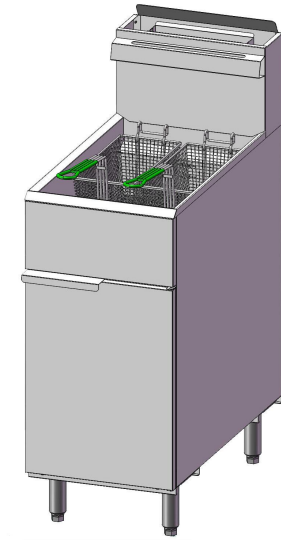
INSTALLATION & OPERATION MANUAL

Gas Fryers

Models

DCF22L

DCF25L



⚠ WARNING: These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the technical instructions for adapting the appliance to the conditions for use in that country

Guangzhou Boasoi Appliance Co., Ltd.
No. 28, Huangang North Road, Luo Gang of Junhe Street, BAIYUN DISTRICT,
Guangzhou GuangDong Prov., P.R.China.

Product parameters

Model	DCF22L	
Test Point Pressure(kPa)	2.54	1.0
Total Nominal Gas Consumption:	75MJ/h	75MJ/h
Gas Type:	LPG	NG
Injector size (mm)	1.35	2.30
Dimensions(mm)/L*P*H	394*789*1143	
Volume (L)	22L	
net weight(kg)	63.5	
Gross weight(kg)	86.5	

Model	DCF25L	
Test Point Pressure(kPa)	2.54	1.0
Total Nominal Gas Consumption:	100MJ/h	100MJ/h
Gas Type:	LPG	NG
Injector size (mm)	1.35	2.30
Dimensions(mm)/L*P*H	394*789*1143	
Volume (L)	25L	
net weight(kg)	68.5	
Gross weight(kg)	91.5	

These Appliances have been AGA-marked on the basis of compliance with the Gas Appliance Directive, for the Countries, Gas Types and Pressures as stated on the Data Plate. These Appliances **MUST BE** installed by a competent person in compliance with the **INSTALLATION AND SERVICING INSTRUCTIONS** and National Regulations in force at the time. Particular attention **MUST** be paid to the following:

- Gas Safety (Installation & Use) Regulations
- Health and Safety at Work Act
- Furthermore, if a need arises to convert the Appliance for use with another gas, a competent person must be consulted. Those parts which have been protected by the manufacturer **MUST NOT** be adjusted by the User.
- Users should be conversant with the appropriate provisions of the Fire Precautions Act and the requirements of the Gas Safety Regulations. In particular the need for regular servicing by a competent person to ensure the continued safe and efficient performance of the Appliance

 **WARNING - TO PREVENT SHOCKS, ALL APPLIANCES WHETHER GAS OR ELECTRIC, MUST BE EARTHED**

- Upon receipt of the User's Instruction manual, the installer should instruct the responsible person(s) of the correct operation and maintenance of the Appliance. Particular emphasis should be made with regard to safe operation of the drain valve.
- This equipment is **ONLY FOR PROFESSIONAL USE**, and shall be operated by **QUALIFIED** persons. It is the responsibility of the Supervisor or equivalent to ensure that users wear **SUITABLE PROTECTIVE CLOTHING** and to draw attention to the fact that, some parts will, by necessity, become **VERY HOT** and will cause burns if touched accidentally



WEEE Directive Registration No. WEE/DC0059TT/PRO At end of unit life, dispose of appliance and any replacement parts in a safe manner, via a licensed waste handler. Units are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

 **WARNING:** This appliance is only for professional use and that it shall be used by qualified people

 **WARNING:** Do not connect the appliances to networks containing gases containing carbon monoxide or other toxic components

 **WARNING**

BURN HAZARD

Contact with hot oil will cause severe burns. Always use caution. Oil at 93°C is more dangerous than boiling water.

 **WARNING**

FIRE HAZARD

Overheat oil or oil vapors can ignite causing a fire. Monitor oil temperature, quality and level. Use and maintain oil vapor removal system.

 **WARNING**

Burn Hazard

- Do not touch hot liquid or heating surfaces while unit is heating or operating.
- Hot liquids and food can burn skin. Allow the hot liquid to cool before handling.
- Do not drop or spill water into hot oil as it will spray or splatter the hot oil out of the tank.
- Do not put the wet food into the tank, when the oil is hot.

 **WARNING**

DO NOT overfill basket. Do not fill basket more than half full.

 **NOTICE**

Gas floor model fryers are intended for commercial use only. Not for household use. Warranty will be void if service work is performed by other than a qualified technician, or if other than genuine replacement parts are installed.

 **WARNING**

If the appliance is designed for use with a hose that will lie on the ground, the hose must be protected from damage.

- Do not use hoses that have expired its lifespan.
- The hose needs to be far away from the fire source to avoid thermal deformation.
- Make sure to use a pipe clamp to fasten the connection of the hose interface.
- The hoses must not exceed 2m.

NOTICE

Unit must be level to assure maximum performance. Improper leveling may void warranty.

WARNING

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

WARNING

If disconnection of the restraint is necessary to move the appliance for cleaning, etc., reconnect it when the appliance is moved to its original installed position.

WARNING

All fryers must be restrained to prevent tipping in order to avoid the splashing of hot liquid.

- When using, keep the oil level of the oil pan not exceeding the "MAX" limit line.
- Prevent the hot oil from splashing caused by water dripping into the tank

WARNING

When the fryer is filled with hot oil, do not move the fryer. Forcibly moving the fryer may cause serious injury to the human body. When you need to move the item, please cut off the gas source first, wait for the oil in the cylinder to cool down, then empty the cylinder, and finally move it.

For best results, read this manual carefully

The frequency of periodic service: at least twice a year have your Dukers Authorized Service Agency or another qualified service technician clean and adjust the unit for maximum performance.

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Read these instructions carefully before attempting installation. Installation and initial startup should be performed by a qualified installer. Unless the installation instructions for this product are followed by a qualified service technician (a person experienced in and knowledgeable with the installation of commercial gas and/or electric cooking equipment) then the terms and conditions on the Manufacturers Limited Warranty will be rendered void and no warranty of any kind shall apply.

Unpacking & Installation

UNPACK

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for safe transit and delivery. If damaged equipment is received, either apparent or concealed, a claim must be made with the delivering carrier.

Apparent damage or loss must be noted on the freight bill at the time of delivery. The freight bill must then be signed by the carrier representative (Driver). If the bill is not signed, the carrier may refuse the claim. The carrier can supply the necessary forms.

A request for inspection must be made to the carrier within 15 days if there is concealed damage or loss that is not apparent until after the equipment is uncrated. The carrier should arrange an inspection be certain to hold all contents plus all packing material.

1. Uncrate carefully. Report any hidden damage to the freight carrier IMMEDIATELY
2. Do not remove any tags or labels until unit is installed and working properly.

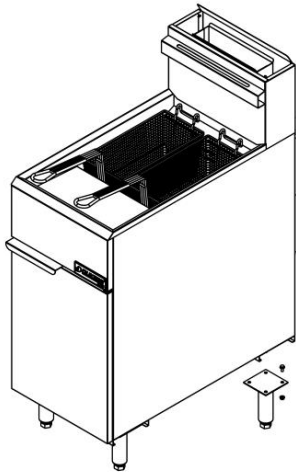
Before using

- 1.Remove all packing material from the unit.
- 2.Clean and dry the unit thoroughly. Clean all surfaces before use. Failure to clean surfaces before using the unit could cause food contamination.

INSTALL THE LEGS AND RESTRAINTS

A set of legs is packed with the fryer. Mounting fasteners are pre-mounted on the base plates.

1. Raise fryer sufficiently to allow legs to be screwed into the base plate. For safety, "shore up" and support the fryer with an adequate blocking arrangement strong enough to support the load.
2. Screw the four legs to the plate on the bottom of the fryer.



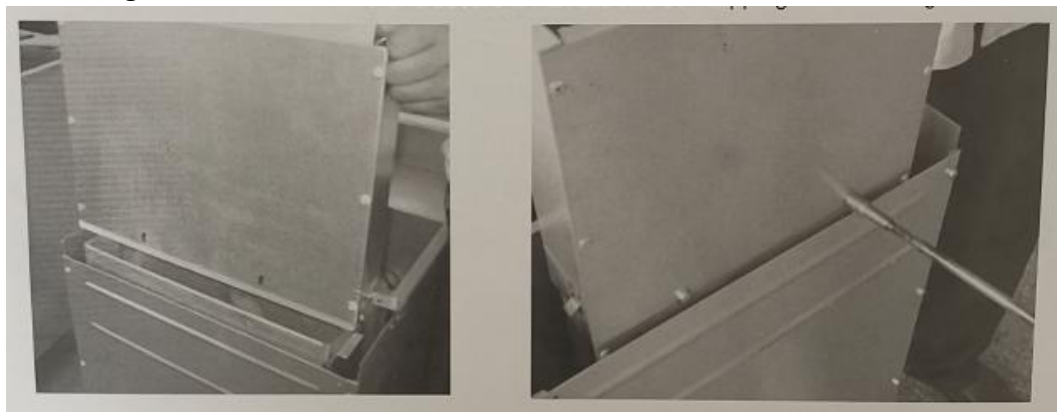
3. Lower the fryer gently. Never drop or allow the fryer to fall.
4. Use a level to make sure that the fryer is level.
5. Attach restraints as required by local codes.

FLUE INSTALLATION

1. Unpack the flue box and flue wrap



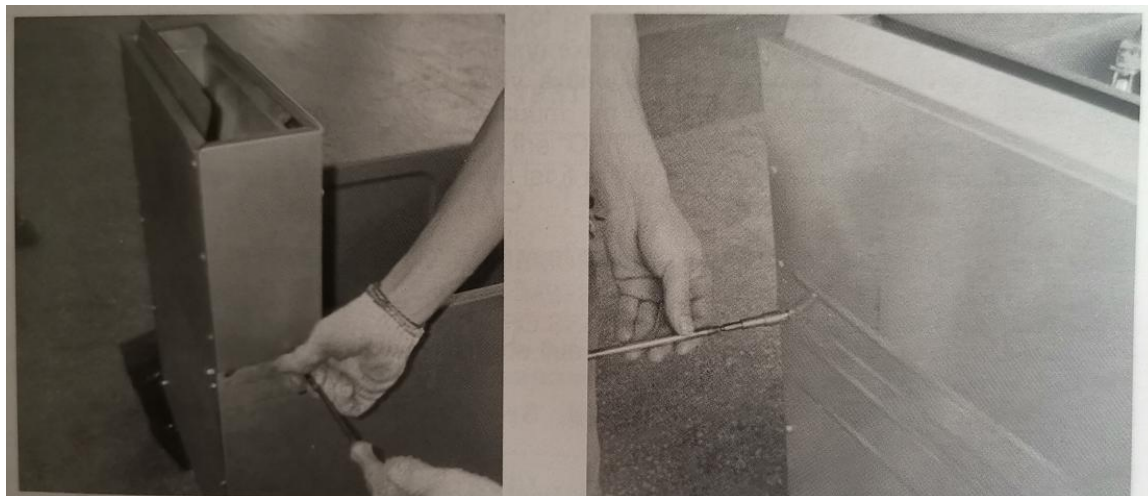
2. Slide the flue box over the flue and secure it with the two self-tapping screws using a socket



3. Slide the flue wrap over the flue



4. Secure it with four self-tapping screws two on the back and one on each side using a socket



Check Clearances and Ventilation

Select a firm, level location for your fryer. Leave clearance, whenever possible, so that access from the rear is possible to permit cleaning. If the unit is to be set on non-combustible flooring, such as a concrete slab inches minimum toe room must be provided to prevent restriction of the air opening in the bottom of the unit.

WARNING

There must be adequate clearance between fryer(s) and construction. Clearance must also be provided in front for servicing and for operation

Minimum Clearances:

From Non-Combustible Material

Sides 0mm

Rear 0mm

From Combustible Construction

Sides 200mm

Rear 300mm

A clearance of not less than 400mm shall be provided between this deep fat fryer and an open flame of an adjacent appliance unless a noncombustible divider extending not less than 175mm above the fryer and the open flame of the adjacent appliance is provided.

No additional side and rear clearance is required for service as the fryer is serviceable from the front.

 WARNING

Improper ventilation can result in personal injury or death. Ventilation that fails to properly remove flue products can cause headaches, drowsiness, nausea, or could result in death Unit must be installed under a ventilation hood

All units must not be installed in such a manner that the flow of combustion and ventilation air is obstructed. Provisions for adequate air supply must also be provided. Do NOT obstruct the bottom front of the unit, as combustion air enters through this area. Be sure to inspect and clean the ventilation system according to the ventilation equipment manufacturer's instructions.

Due to the variety of problems that can be caused by outside weather conditions, venting by canopies or wall fans is preferred over any type of direct venting. It is recommended that a canopy extend 15cm past the appliance and the bottom edge be located 15cm from the floor. Filters should be installed at an angle of 45 or more from the horizontal. This position prevents dripping of grease and facilitates collecting the run-off grease in a drip pan, unusually installed with a filter. A strong exhaust fan tends to create a vacuum in the room and may interfere with burner performance or may extinguish pilot flames. Fresh air openings any appliance, check the appliance with the exhaust fan in the "OFF" position. Do these only long enough to check equipment performance, then turn hood back on and let it run to remove any exhaust that may have accumulated during the test.

The exhaust fan should be installed at least 2 feet above the vent opening at the top of the fryer.

Make sure all ventilation meets local code requirement.

This unit is not intended to be connected directly to an outside flue.

GAS CONNECTION

A R3/4 line for the gas connection is located near the lower right rear corner of the fryer. The serial plate (located inside the front door of the fryer) indicates the type of gas the unit is equipped to burn (natural gas or LPG). The fryer should be connected only to the type of gas for which it is equipped.

The regulator provided shall be used.

Purge the supply line to clean out dust, dirt, or other foreign matter before connecting the line to the unit.

It is recommended that an individual manual shutoff valve be installed in the gas supply line to the unit.

Use pipe joint compound that is suitable for use with both natural and LP gas on all threaded connections.

The gas supply tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.

 CAUTION

ALL PIPE JOINTS AND CONNECTIONS MUST BE TESTED THOROUGHLY FOR GAS LEAKS. USE ONLY SOAPY WATER FOR TESTING ON ALL GASES. NEVER USE AN OPEN FLAME TO CHECK FOR GAS LEAKS. ALL CONNECTIONS MUST BE CHECKED FOR LEAKS AFTER THE UNIT HAS BEEN PUT INTO OPERATION.

After connecting the gas supply, check again that the fryer is level. Use a long spirit level four ways, across the front and rear of the frypot, and along each edge.

OPERATION

CAUTION

IF YOU SMELL GAS DURING THE LIGHTING PROCEDURE IMMEDIATELY SHUT OFF THE GAS SUPPLY UNTIL THE LEAK HAS BEEN CORRECTED

The fryers are equipped with a multifunctional gas control, incorporating on/off tap, thermostat and flame-failure device. The burner is lit by means of a pilot, which is ignited by a push-button.

LIGHTING and OPERATIONS

If the pilot be extinguished either intentionally or unintentionally, no attempt to re-light the gas should be made until at least three minutes have elapsed.

The procedure for lighting the burner is as follows:

1. Open the cabinet door, giving access to the controls.
2. **Ignition**

Press button  and keep it depressed Light the pilot burner and wait a few seconds. If the valve is fitted with a piezo-electric igniter, press button  to light the pilot burner, Release button  and check that the pilot flame stays on, otherwise repeat the ignition procedure.



3. **Normal operation**

Set knob to the temperature required the maximum temperature setting is obtained by turning the knob folinate-clockwise. Turn the thermostat knob clockwise to the ignition position



4. **Pilot position**
Turn knob fully clockwise

CAUTION

The re-start interlock device prevents the appliance from re-igniting until the flame supervision device has interrupted the gas flow. After this stage (i.e., when the magnet unit has closed) it is possible to re-ignite the appliance.

FILLING THE FRY POT

- Close drain valve completely before filling the fry pot
- When the fryer is new, fill the fry pot with water and clean thoroughly in order to remove protective coatings and any foreign matter
- Remove the basket support frame when filling the fry pot with solid shortening
- When solid shortening is used, be careful not to bend, break, or twist the thin capillary wires of the sensing elements located in the fry pot
- Pack solid shortening into the zone below the tubes, all spaces between the tubes, and at least an inch above the top of the tubes before lighting the fryer. If any air spaces are left around the heat tube surfaces when the heat is turned on the tube surfaces will become red hot, burn the solid shortening, weaken the fry pot, and could result in a fire.

WARNING:

When the fryer is hot, do not add new oil to the tank. Wait until the tank has been cooling down

WARNING:

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION

CAUTION

NEVER ATTEMPT TO MELT A SOLID BLOCK OF SHORTENING ON TOP OF THE HEAT TUBES

NEVER START THE BURNERS WHEN THE FRYPOT IS EMPTY.

- To prevent burning or scorching the solid shortening, keep the thermostat set at the lowest temperature until all the solid shortening between and above the tubes has been melted. Additional solid shortening can then be added until the desired frying depth has been reached replace the basket support frame over the fry pot heat tubes

 WARNING:

1. Carefully turn lower baskets into oil
2. Only turn items frying once while cooking
3. When cooking French fries of onion rings, etc., shake the basket (carefully, to avoid splattering oil) to keep items in basket separated while cooking
4. Battered foods should be dropped carefully, one at time, into fry basket or oil
5. If using basket, dip it first into the hot oil to prevent batter from building up on the basket's surfaces
6. When cooking is complete, remove basket or food items from oil. Hang basket on rear hanger

 WARNING:

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

1. Filter oil at least once a day. Refer to the instructions provided with your filtering equipment
2. A cold fryer will not drain properly; Always filter oil between 123°C and 177°C
3. The shortening in the cold zone area will remain hard if the heat is only on for a few minutes. if necessary, use a clean-out rod to carefully stir the hard shortening to an area above the cold zone where it will melt
4. Use the tank brush to help clear sides and tubes of debris

To Shut the Fryer OFF**For Short Periods (e.g., when unattended.)**

To turn off the main burner, but leaving the pilot lit, turn the thermostat knob clockwise to the ignition position

For Long Periods (e.g., overnight)

To turn off the main burner and the pilot, push in the  button. The fryer pans are equipped with safety thermostats, which shut off the gas in the event of the oil becoming overheated as a result of failure of the control thermostat.



COOKING HINTS

USER TIPS

- Smoking oil means that the temperature is too high, or that the oil has broken down. Gum in fry pot denotes a need for thorough cleaning (see Weekly Cleaning on page 16)
- Use different oil for oily foods (mackerel, nutmeg, etc.) than for foods with water-soluble flavors (potatoes, onions, etc.).
- Taste cool oil for quality. Replace it regularly; poor oil cannot produce good food.

CLEANING and MAINTENANCE

- Regular cleaning is important on an appliance of this nature, and cleanliness can be encouraged by regular changing of the frying medium.
- Allow the oil, or other frying medium, to cool to a safe temperature before draining the fryer. To drain the pan, turn drain valve to the open position (lever in line with pipe) having placed a suitable container underneath the drain pipe.
- After draining the pan, wipe the interior, and remove all food particles and other debris. For thorough cleaning, fill the pan to the level mark with water and detergent solution, and bring to boil.
- Turn off the gas; drain off the water; then rinse thoroughly; and dry. Ensure that the drain valve is in the closed position.

➤ **NOTICE**

Do not use proprietary cleaners, especially those which may have a high caustic content, on the vitreous enameled surfaces of this unit (i.e., fascia panel, drip tray, flue upstand).

This is particularly important when the appliance is hot. Such cleaners can cause serious damage or discoloration to the enamel finish, and only a soap or detergent solution should be used.

WARNING:

DO NOT use flammables and solvents for cleaning, residue may cause a fire.

NOTICE

These installation procedures must be followed by qualified personnel or warranty will be void.

Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA 96 latest edition that local codes are the authority having jurisdiction when it comes to installation requirements for equipment.

TROUBLESHOOTING

Problem	Likely Cause
Burners do not come on	Gas supply to unit off
	Combination gas valve is "OFF"
Pilot not ignited	Pilot gas not adjusted proper
	Gas supply to unit off
	Bad thermopile
	Dirty thermopile connections at combination gas valve or high limit
	Clogged orifice
	Air in gas line
	Improper ventilation system.
Pilot produces carbon deposits	Unit connected to wrong gas supply
	Pressure not adjusted correctly
	Pilot gas not adjusted correctly
Burners produce carbon deposits	Wrong size orifices
	Connected to wrong gas supply
	Pressure not adjusted correctly
	Flue obstructed

NOTE: Vibrations or shock caused by shaking or pounding baskets on top surface or by slamming door may cause Hi-Limit Control Switch to open. If this condition persists, additional cushioning may be added to the rubber grommets supporting this control to absorb these shocks