

OWNERS MANUAL

INSTALLATION, OPERATION & MAINTENANCE

FRYER

MODEL: DFFG

COVERING: - INSTALLATION
- OPERATION
- MAINTENANCE
- PARTS & SERVICE

WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause damage, injury or death. Read the installation, operating & maintenance instructions thoroughly before installing or servicing the equipment.

FOR YOUR SAFETY:

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

CAUTION:

Instruction to be followed in the event the user smells gas shall be posted in a prominent location. This information shall be obtained by consulting the local gas supplier.



MARKET FORGE
INDUSTRIES INC.

An Employee Owned Company

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INTRODUCTION

IMPORTANT:

Installing, Operating and Service Personnel:

Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes.

Operation of the equipment should be performed by qualified or authorized personnel who have read this manual and are familiar with the functions of the equipment.

Installing, Operating and Service Personnel:

Service of the equipment should be performed by qualified personnel who are knowledgeable with TRISTAR equipment.

SHIPPING DAMAGE CLAIM PROCEDURE:

The equipment is inspected & crafted carefully by skilled personnel before leaving factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment.

If shipment arrives damaged:

1. Visible loss or damage: Note on freight bill or express delivery and have signed by the person making delivery.
2. File claim or damages immediately: Regardless of the extent of damages.
3. Concealed loss or damage: If damage is noticed after unpacking, notify the transportation company immediately and file 'concealed Damage' claim with them. This should be done within fifteen (15) days from the date delivery is made to you. Retain container for inspection.

INSTALLATION INSTRUCTIONS

The area around the appliance must be kept free and clear of combustibles such as solvents, cleaning liquid, broom, rags, etc.

Proper clearances. must be provided at the front of the appliance for servicing and proper operation.

Provisions shall be. incorporated in the design of the kitchen, w ensure adequate supply of fresh air and adequate clearance for air openings into the combustion chamber, for proper combustion, and ventilation.

For proper operation of the appliance, do not. obstruct the flow of combustion and ventilation air.

The installation must conform with local codes, or in the absence of local code with the national fuel gas code, ANSI Z223.1 - 1988 (or latest addenda), National gas installation code, CAN/CGA - B 149.1, or the propane installation code, CAN/CGA - B 149.2 as applicable.

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system in excess of 1/2 PSI.

The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test Pressures equal to or less than 1/2 PSI. .

The gas supply line must be at least the same size as the gas inlet of the appliance

CLEARANCES:

	NON-COMBUSTIBLE	COMBUSTIBLE
Side	6"	0"
Rear	6"	0"
Floor	6"	0"

Installation on non-combustible floor shall be with factory supplied legs or casters.

OPERATING INSTRUCTIONS

WARNINGS:

- Hot oil and hot surfaces can cause severe burns. Use caution when operating the fryer.
- Do Not attempt to move the fryer filled with hot oil or shortening.
- Do not go near the area directly above the flue when fryer is in operation. Severe bums may be caused.
- Drain hot oil in metal containers; do not use plastic buckets or glass containers.

LIGHTING INSRUCTIONS:

1. Set the thermostat and the gas cock dial on the combination gas valve to the "OFF" position.

OPERATING INSTRUCTIONS (CONT.)

2. Wait for five minutes.
3. Turn gas cock dial on the combination gas valve: to "Pilot" position.
4. Depress the gas cock dial and apply a lighted match or taper to the pilot.
5. Hold the gas cock dial depressed for about 30 seconds or until pilot stays lit before releasing.
6. If the pilot does not stay lit, repeat step 4 and 5.

BURNERS / THERMOSTAT OPERATION:

1. After the pilot is lit, .turn the gas cock dial to "ON" position.
2. Turn the thermostat dial to any temperature setting and observe the burners ignition. It should ignite within four seconds.

CAUTION:

Main burners shall not be "ON" when the vessel is empty. During testing, fill the vessel with liquid (oil or water) till above the heat transfer tubes.

FLEXIBLE COUPLINGS, CONNECTORS AND CASTERS:

If the unit is to be installed with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 or Connectors for Moveable Gas Appliances, CAN/CGA-6.16, and a quick -disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41I, or Quick-Disconnect Devices for Use with Gas Fuel CAN1-6.9. Locking front casters are provided to limit the movement of the appliance without depending on the connector or associated piping. A suitable strain relief must be installed with the flexible connector. .

Restraining device may be attached 10 the back frame/panel of the unit.

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 pilots.

PREPARATION FOR USE:

New units have a coating of oil on the interior of the vessel. Remove this coating with hot soapy water, washing soda, or any other grease dissolving liquid. Rinse thoroughly and drain until all residues are removed. Wipe dry. Clean the baskets, crumb screen.

PILOT OPERATION:

Check and make sure the pilot is lit. If not, refer to previous section for lighting the pilot.

BEFORE TURNING THE BURNERS ON:

1. Fill the vessel with liquid shortening or oil up to the "oil level" marking.
2. Block of solid shortening should not be melted by setting it on top, of tubes. This will damage the vessel and scorch fat. Ether melt it first on another appliance or cut' into small pieces and pack tightly below, between and above the burner tubes, without leaving any air spaces around the tubes. Turn the burners "ON" for about 10 seconds and turn "OFF" for about a minute. Repeat this "ON-OFF" cycle until all the shortening is melted. If scorching occurs, lower the "ON" time.

OPERATING INSTRUCTIONS (CONT.)

3. Do not overfill the vessel.

MAIN BURNER OPERATION:

After the vessel is filled with liquid shortening or oil, set the gas cock dial on the combination gas valve to the "ON" position.

Turn the thermostat to desired temperature setting.

DAILY SHUT-DOWN:

At the end of the day I turn the gas cock dial on the combination gas valve and the thermostat to OFF position. Where applicable turn the power switch to OFF position. Filter the oil in all fryers.

MAINTENANCE INSTRUCTIONS

CLEANING:

For continued performance efficiency and longevity of your Fryer it is essential to carry out a good maintenance program.

DAILY:

1. Remove and wash thoroughly all "loose" parts (basket hanger, baskets, crumb screen, etc.).
2. Wipe clean all exterior and interior accessible surfaces and parts.
3. Filter the liquid oil / shortening at the end of the day, replace if necessary. If fryer is under heavy use, filter more often during the day

WEEKLY:

1. Shut down the fryer by turning off the gas cock dial and power supply, where applicable.
2. Drain the fryer in a filter pan or steel container. Flush out sediments at the bottom of the vessel with liquid oil.
3. Close the drain valve and fill the vessel with a mixture of boil-out solution and water.
4. Relight the pilot and turn on the burners.
5. When the solution starts 10 boil, turn off the thermostat and let the vessel soak to soften the deposit and/or carbon spots. (Approximately 1 hour).
6. Drain off solution, scrub the insides with brush and rinse thoroughly.
7. Repeat the cleaning procedure, if necessary.
8. Wipe dry with soft towels and refill with clean oil/shortening.

MAINTENANCE INSTRUCTIONS (CONT.)

WARNING:

All water must be removed before adding oil or shortening. Not doing so can result in splattering or hot oil.

STAINLESS STEEL PARTS:

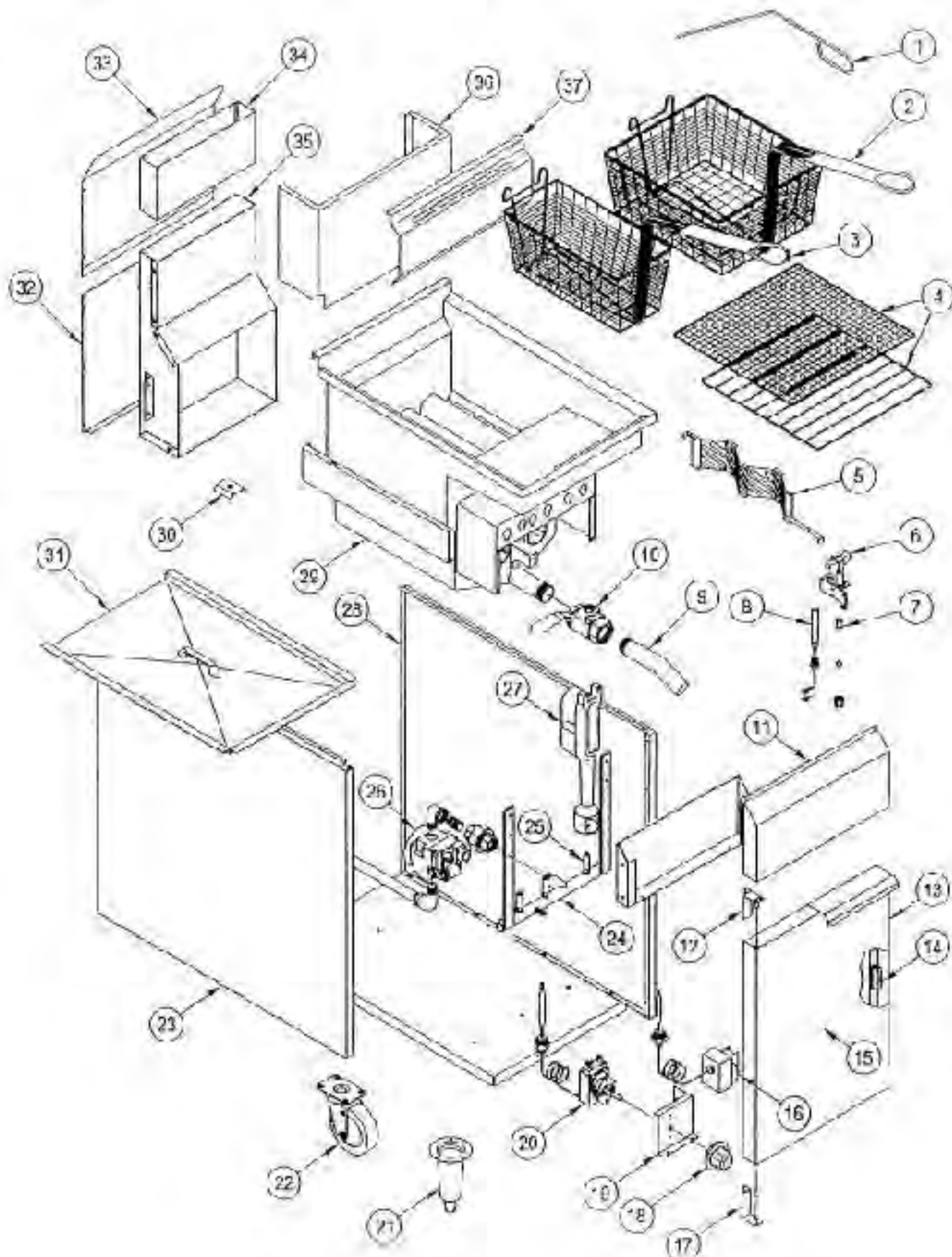
Do not use steel wool, abrasive cloths, cleansers or powders to clean stainless steel surfaces. All stainless steel parts should be wiped regularly with hot soapy water during the day and a stainless steel liquid cleaner at the end of the day. To remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper.

Contact the factory I factory representative or a local service company to perform maintenance and repairs.

ILLUSTRATED PARTS LIST

ITEM NO.	PART NO.	DESCRIPTIONS
1	93-0224	GOOFER ROD
2	93-0203	FRYER BASKET - LARGE
3	93-0202	FRYER BASKET - SMALL
4	93-0204	CRUM SCREEN, FINE MESH (NOTE: 93-0205 REGULAR SCREEN)
5	93-0208	REGULAR SCREEN
6	93-0188	DIFFUSER ASSY
6	93-0187	PILOT BURNER - #26 NATURAL
7	93-0001	PILOT BURNER - #16 L.P.
7	93-0000	ORIFICE BELL - #26 NATURAL
8	N/A	ORIFICE BELL - #16 L.P.
9	93-0207	THERMOPILE
10	93-0197	DRAIN EXTENSION PIPE
11	93-0211	DRAIN VALVE
12	93-0213	FRONT PANEL
13	93-0212	DOOR HINGE TOP
14	93-0201	DOOR ASSY
15	N/A	DOOR MAGNET
16	93-0194	LOCATION OF MARKET FORGE NAME PLATE (NOT SHOWN) - N/A
17	93-0214	HI-LIMIT SWITCH
18	93-0193	DOOR HINGE BOTTOM
19	93-0221	KNOB, THERMOSTAT
20	93-0192	BRACKET, THERMOSTAT / HI-LIMIT
21	93-0046	THERMOSTAT
22	93-0006	6" CONE LEG
22	93-0007	CASTER WITH BRAKES
23	93-0210	CASTER WITHOUT BRAKES
24	93-0196	SIDE PANEL - L/H
25	93-0198	MANIFOLD PIPE ASSY - 3 TUBE
25	93-0199	ORIFICE HOOD - #31 NATURAL
25	93-0200	ORIFICE HOOD - #51 L.P.
26	93-0190	BLANK ORIFICE HOOD - #65
27	93-0195	GAS VALVE NATURAL (NOTE: 93-0191 GAS VALVE L.P.)
28	93-0209	BURNER
29	93-0206	SIDE PANEL - R/H
30	93-0222	VESSEL WELD ASSY - 3 TUBE FRYER TANK
31	93-0223	PROBE HOLDER THERMOSTAT - HI-LIMIT
32	93-0219	VESSEL COVER WITH HANDLE
33	93-0218	BACK PANEL - BOTTOM
34	93-0216	BACK PANEL - TOP
35	93-0217	FLUE - TOP 3 TUBE
36	93-0215	FLUE - BOTTOM 3 TUBE
37	93-0220	VESSEL BACK RISER ASSY
N/A	93-0225	BASKET HANGER
N/A	93-0226	CONVERSION KIT TO NATURAL GAS - 3 TUBES

ILLUSTRATED PARTS LIST (CONT.)



ILLUSTRATED PARTS LIST (CONT.)

WARNING:
DO NOT CONNECT ANY
EXTERNAL ELECTRICAL
POWER TO THIS UNIT!

P/N: 100022

