

# Instructions For Electronic Ignition Models

Normal operation of an **ANETS** Fryer requires that the kettle is filled with liquid shortening *above* the lower indent level, marked on the rear of the kettle, before lighting the fryer.

**CAUTION:** Shortening **MUST** be in liquid form to avoid scorching or discoloration and possible damage to the kettle. Damage caused by melting solid shortening will **NOT** be covered by the warranty.

## LIGHTING PROCEDURE

**NOTE:** The gas line of a new fryer installation may contain a considerable amount of air which will hinder immediate lighting. You may have to repeat the lighting procedure several times to purge air, before the pilot flame lights and burns steadily.

1. Switch the circuit breaker controlling electric power to the fryer to ON.
2. Ensure that the fryer's thermostat knob is set to OFF.
3. Open the gas supply line inlet valve to the fryer by aligning the gas valve handle with the gas line piping.
4. Turn the gas control valve knob to align the ON setting with the valve mark.
5. Close the front door and switch the fryer POWER switch ON.

**NOTE:** A fryer equipped with built-in filtering system (Filtronic or Filter Mate) requires the front door to be closed **before** switching the POWER switch to ON.

**CAUTION:** Ensure that both pilot viewing/lighting ports are closed, to prevent excessive heat from damaging the gas controls.

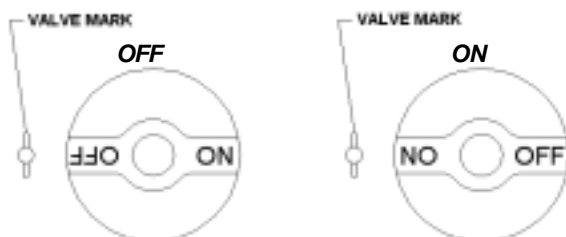
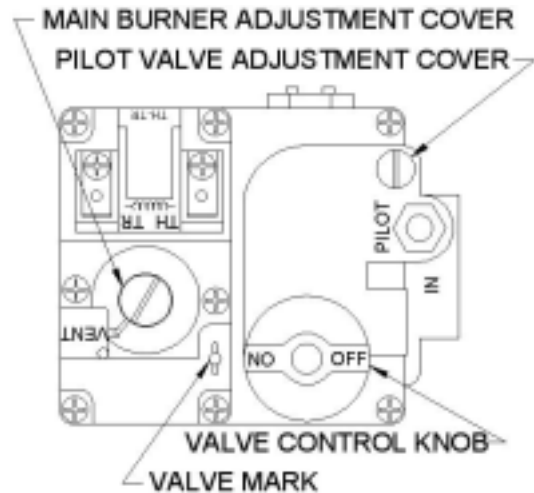


FIG. 6. GAS CONTROL VALVE & KNOB POSITIONS



## SHUTDOWN PROCEDURE

**NOTE:** Shutdown is *recommended* at the end of a workday or whenever no frying is required for a period of several hours. The fryer **MUST** be shutdown during any power outage or interruption of gas service. To prevent damage, the fryer **MUST** also be shutdown whenever there is no shortening in the kettle.

1. To extinguish the pilot burner, turn fryer power switch to "OFF" position.
2. If shutting down fryer for an extended period for servicing, cleaning or to drain kettle turn all manual valves to "OFF". Also switch the circuit breaker for this fryer off.

**NOTE:** Allow the fryer to vent for at least 5 minutes before relighting.