

**CATER-COOK**

# Gas Fryers - Instruction Manual

Models: CK8300, CK8301, CK8310, CK8311, CK8551, CK8340, CK8341



To avoid risk of accidents or damage to the appliance, it is essential to read these instructions before it is installed and used for the first time.



## Caterkwik Ltd

The Lakeland Catering Centre  
Newlands  
Ulverston  
Cumbria  
LA12 7QQ

01229 480001

[info@caterkwik.co.uk](mailto:info@caterkwik.co.uk)

CE





# Gas Fryers - Instruction Manual

## Installation

### Installation Location & Clearances.

Cater-Cook fryers require a minimum of 15cm of clearance to the sides, underside and rear, and 41cm between the fryer and open top flame units.

Allow adequate space for servicing and operation.

Do not obstruct the flow of combustion.

Do not allow fans to blow directly onto the fryer.

Ensure the fryer is level front to back and side to side.

Ensure the fryer is free from any danger of tipping.

Avoid open windows next to the sides or rear.

### Ventilation & Fire Safety Systems.

The fryer must be placed under an extraction system compliant with local and national regulations.

An adequate supply of fresh air should be provided into the room or space enclosing equipment for the units ventilation and combustion requirements.

Ensure that the ventilation system does not cause a down draft at the fryers flue opening. A down draft will prevent proper exhaust from the flue, causing overheating and may cause permanent damage.

Exhaust gases can reach high temperatures, therefore it is important that the unit is installed within an establishment fitted with an appropriate fire safety system compliant with local and national regulations.



**Never allow anything to obstruct the flue or ventilation exiting from the fryer flue.**



#### Assembly.

#### **Flue Installation: Before using fryer install and assemble the flue.**

- 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 5/16" socket.
- 3) Slide the flue wrap over the flue.
- 4) Secure it with four self tapping screws. Two at the rear and one one each side using a 5/16" socket.

#### Gas Connection.

**All gas connections must be made by a certified Gas Safe engineer qualified to install commercial catering equipment.**

In no circumstances should you supply the fryer with a gas that is not indicated on the data plate, located on the inside of the door.

All gas supply connections and any pipe joint compound must be in accordance with local and national regulations.

The gas inlet is located on the lower rear of the fryer.  
A gas shutoff valve must be installed in the gas line ahead of the fryer.

Ensure that all pipes and connection hoses are clean, free from defects, obstructions and meet local and national requirements.

Prior to lighting, check all joints in the supply line for leaks.  
Do not use an open flame. After piping has been checked for leaks, fully purge gas pipes to remove air.  
A restraining device must also be fitted alongside the commercial gas hose.



# Gas Fryers - Instruction Manual

## Installation

### Gas Pressures.

The gas pressure should be set at 0.8kPa (8mbar) for Natural Gas and 2.75kPa (27.5mbar) for Propane Gas.

If incoming pressure exceeds 3.45kPa (34.5mbar) , an additional pressure regulator must be installed.

### Fuel Line Testing.

When the test pressure exceeds 3.45kPa (34.5mbar), the fryer and its individual shut-off valve must be disconnected from the mains gas supply.

When test pressures are 3.45kPa (34.5mbar) or less, the fryer must be isolated from the gas supply piping system by closing its individual shutoff valve.

### Over Temperature Shut-Down.

If the oil becomes over heated, a high temperature shut off 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 oil temperature is below 300 F (149 C).

If overheating persists, contact our service line on..

**01229 480001 - Open 7 Days a Week - 8AM until 8PM**



Hot oil & parts can cause severe burns. Use care when operating, leaning over and servicing the fryer. Spilling hot oil can cause severe burns. **DO NOT** move the fryer without completely draining the fry tank.

#### Before first use.

New units are wiped down at the factory to remove any visible signs of dirt, oil and grease that are remaining from the manufacturing process.

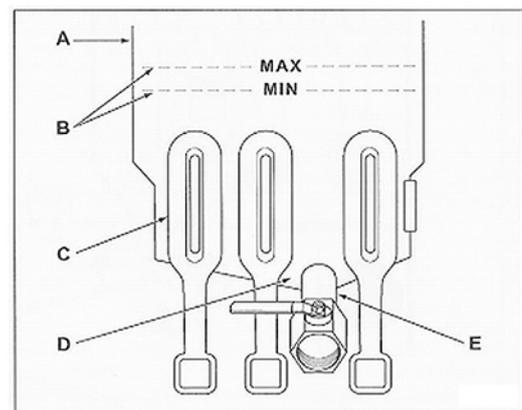
Before any food preparation, thoroughly wash the protective oil from all surface parts and the tank interior with hot soapy water. This is done to also remove any film residue, dust or debris from the fry tank.

#### Filling the tank with oil.



Solid shortening should not be used with CK Fryers. Melting solid shortening will damage the tank and void your warranty.

- 1) Close the drain valve.
- 2) Fill the tank with liquid oil.
- 3) Oil level should be between the MIN and MAX lines in the fryer tank.
- 4) Oil will expand when heated.
- 5) Do not fill the fryer past the MAX fill line.
- 6) Add fresh oil as needed to maintain the required level.



- A Fryer Tank
- B MIN and MAX Fill Level Lines
- C Heat Pipes
- D Deep Cool Zone
- E Drain Pipe

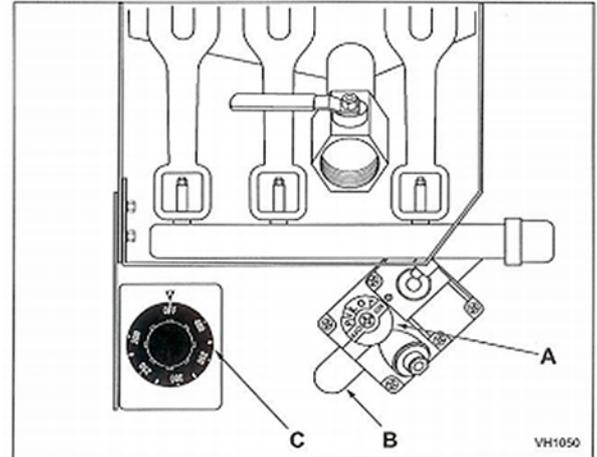


## Gas Fryers - Instruction Manual

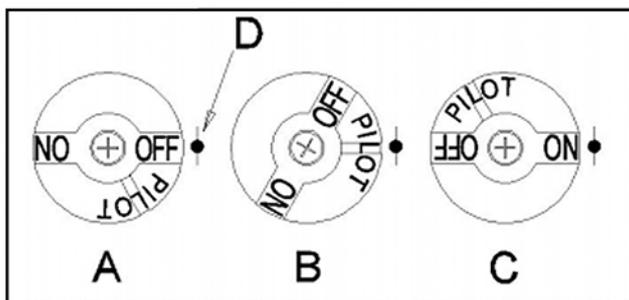
### Operation

#### Lighting the Pilot.

- 1) Open the door.
- 2) Turn the thermostat to OFF (below, view A).  
The thermostat is located behind the door.
- 3) Push the gas control valve knob and turn to OFF. Wait 5 minutes for unburnt gas to vent.
- 4) Push and turn gas control valve knob to the "L" in PILOT (below, view B)
- 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 steps 3 through 5.
- 6) Depress and turn gas control knob to ON (below, view C)
- 7) If gas supply is interrupted, repeat steps 2 through 6.



- A Gas Valve Knob**
- B Gas Supply**
- C Thermostat Knob**



- A Gas valve knob (View A)**
- B Gas valve knob (View B)**
- C Gas valve knob (View C)**
- D Indicator point (All views)**



# Gas Fryers - Instruction Manual

## Operation

### **Turning on the fryer.**

Set the temperature knob to the desired temperature. After the set temperature has been reached, the thermostat shuts off gas flow to the burners. The pilot will remain lit, and the burners will cycle on and off to maintain the set temperature.

### **Turning off the fryer.**

- 1) Turn the thermostat to OFF.
- 2) To keep the pilot lit, turn the gas valve to "L" in Pilot.
- 3) To shut off all the gas to the system, including the pilot, turn the gas valve knob to the OFF position.

### **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.



# Gas Fryers - Instruction Manual

## Operation

### **Basic frying instructions.**

Set the desired temperature and allow oil to heat up to temperature.

Fry items that are the same size to ensure equal cooking.

Drain or wipe raw or wet foods to minimize splatter when lowering into hot oil.

Remember to add fresh oil as required.

### **Fry basket guidelines.**

Do not overfill baskets. Recommended per basket: 0.7kg.

Carefully lower basket into oil.

When frying doughnuts or fritters, turn the product only once during frying.

When frying chips, onion rings and similar, shake the basket several times.

Batter-covered foods should be dropped carefully, one by one into oil or basket.

If you use the basket, first dip the basket into the oil to reduce batter build up on basket surfaces.

When frying is completed, remove basket or product, hang basket on rear hanger.

### **Extending oil life.**

#### **Oil life can be extended by following these steps:**

- 1) Do not salt foods directly over the fryer.
- 2) Use good high quality oil.
- 3) Filter the oil regularly.
- 4) Set the thermostat correctly for whatever you're frying.
- 5) Remove excess moisture and particles from food products before placing in the fryer.



### Draining the oil.



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

- 1) Allow the oil to cool to a point where it is safe to handle.
- 2) Turn the thermostat knob to the OFF position.
- 3) Insert the drain extension into the drain valve, and hand tighten.
- 4) Direct the drain extension into the mobile filtering receptacle that you are using.
- 5) Slowly open the drain valve to allow oil to flow from the fry tank to the filter pan.
- 6) Open the drain valve all the way.
- 7) Once the fry tank is empty, use the tank brush to remove any additional debris.
- 8) Close the drain valve.
- 9) Fill tank with new oil. Fill to between the MIN and MAX levels on the fry tank.

**The oil will expand as it is heated.**



## Gas Fryers - Instruction Manual

### Maintenance

#### Cleaning.

##### Daily:

Clean your fryer regularly with a tank brush and damp cloth.

Polish with a soft dry cloth. If regular cleaning is neglected, grease will be burned on and discolourations may form.

Fingerprints are sometimes a problem on highly polished stainless steel surfaces. They can be minimised 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.
- Do not use chlorine or sulphate / sulphide cleaners.
- Rinse thoroughly and then polish with a soft dry cloth.
- Keep the fryer exterior clean and free of accumulated grease to prevent stubborn stains from forming.
- If regular cleaning is neglected, grease will be burned on and discolorations may form.
- Remove discolorations by washing with any detergent or soap and water.
- Use a self-soaping, non-metallic scouring pad for particularly stubborn discolorations.
- Always rub with the grain of the stainless steel.
- Do not use a metallic scouring pad or harsh cleaners.



# Gas Fryers - Instruction Manual

## Maintenance

### Cleaning.

#### **BOIL OUT PROCEDURE.**

#### **Weekly or as required.**

- 1) Drain the tank as described under DRAINING THE TANK.
- 2) Once the oil has been drained, brush out scraps and sediment.
- 3) Close the drain valve and fill tank with water.
- 4) Use a low foaming cleaner / degreaser to clean the fry tank.
- 5) Do not use chlorine or sulphate / sulphide cleaners.
- 6) Solution level must be between the MIN and MAX levels on the fryer tank.
- 7) Set the temperature knob to 200 F (93 C) or as recommended by instructions for solution being used.
- 8) Allow solution to simmer for about 15 to 20 minutes.
- 9) Drain the cleaning solution from the tank.
- 10) Close the drain valve and refill the tank with water.
- 11) Add 1 cup (1/4 L) of vinegar to neutralize any alkaline residue left by the cleaning.
- 12) Solution level must be between the MIN and MAX level on the fryer tank,
- 13) Bring the solution to a simmer only, then turn the thermostat off.
- 14) Allow to stand for a few minutes.
- 15) Drain the tank according to DRAINING THE TANK.
- 16) Rinse thoroughly with clear, hot water.
- 17) All traces of cleaner **MUST** be removed, then dry the tank thoroughly.
- 18) Close the drain valve and add fresh oil.
- 19) Follow the FILLING TANK WITH OIL procedure in this manual.

**The fryer is now ready to use again.**



## Gas Fryers - Instruction Manual

### Troubleshooting

#### BOIL OUT PROCEDURE.

##### Weekly or as required.

- Hot oil and hot parts can cause burns.
- Use care when operating, cleaning and servicing the fryer.
- Hot fryer oil can cause severe burns.
- Do not move the fryer without draining all frying oil from the tank.

#### FLUE VENT INSPECTION.

- When the fryer is cool, inspect regularly.
- Check the flue and clear any obstructions.
- Clean your fryer regularly with a tank brush and damp cloth.
- Polish with a soft dry cloth. If regular cleaning is neglected, grease will be burned on and discolorations may form.

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

