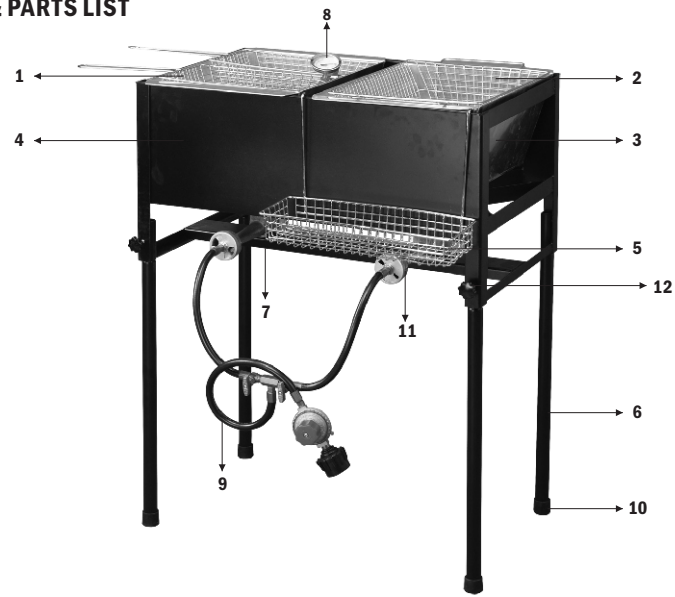


DIAGRAM & PARTS LIST



Part#	Description	Q'ty	Part#	Description	Q'ty
1	No. 1 basket	2	7	Burner	2
2	No. 2 basket	1	8	Thermometer	1
3	Aluminum Vat	2	9	Hose & Regulator Assembly	1
4	Body	1	10	Plastic cover	4
5	No. 3 basket	1	11	Round cover	2
6	Leg	4	12	M5 plum blossom fastening screw	4

For technical questions and replacement parts, please call 1-800-222-5381.

WARRANTY
One-Year Limited Warranty



Distributed by
Northern Tool & Equipment Co., Inc.
Burnsville, MN 55306-6936
NorthernTool.com
Made in China



ITEM# 304470
TRIPLE BASKET DEEP FRYER
USER'S MANUAL



 **WARNING**
Read carefully and understand **RULES FOR SAFE OPERATION** and instructions before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

Thank you very much for choosing a Kitchener™ product! For future reference, please complete the owner's record below:

Model: _____ Purchase Date: _____

Save the receipt, warranty and these instructions. It is important that you read the entire manual to become familiar with this product before you begin using it.

This machine is designed for certain applications only. The distributor strongly recommends this machine is not modified and/or used for any application other than that for which it was designed. If you have any questions relative to a particular application, DO NOT use the machine until you have first contacted the distributor to determine if it can or should be performed on the product.

For technical questions and replacement parts, please call 1-800-222-5381.

TECHNICAL SPECIFICATIONS

Capacity: 5.4 gallons
Inlet pressure: 25-250PSIG
Outlet pressure: 0-10PSIG

Connecting: (Inlet) 1 5/16in. ACME (Outlet) 5/8in. UNF
Dimension: 25x15x32in.
Flow capacity: 40,000 (BTU/hr)

 WARNING AND SAFETY TIPS

1. For outdoor use only. If stored indoors, detach and leave cylinder outdoors.
2. **DO NOT** attempt to take valve assembly apart.
3. Make sure the fryers are used on a flat surface to reduce accidental tipping.
4. Never leave the fryer unattended. If fryers aren't watched carefully, the oil will continue to heat until it catches fire. Never move fryer while in use or hot.
5. A fire can occur from overheated oil or grease.
6. Oil may heat faster than expected.
7. **DO NOT** use the fryer on or near combustible surfaces, wood decks, storage sheds, garages, shrubbery, trees, houses, etc...
8. **DO NOT** cover the pot when heating oil or grease.
9. Check every fitting for gas leaks before each use.
10. **NEVER** stand over burner while lighting; this could result in serious injury. Carefully follow lighting instructions.
11. **DO NOT** fry over the maximum temperatures 400°F.
12. This fryer is equipped to operate on propane(LP) gas only from a refillable cylinder certified by DOT(Department of transportation)
13. **NEVER** let children or pets near the fryer when in use. Even after use, never allow children or pets near the deep fryer. The oil inside the cooking vat can remain dangerously hot, hours after use.
14. Never place empty containers over an open flame.
15. Never store propane tank in an enclosed area. If fryer is stored indoors after use, disconnect the propane tank for outdoor storage.
16. Never install or remove the propane tank while cooker is in use or too hot to touch.
17. Always inspect hose kit before each use. Protect hose from cuts, heat or abrasions. Never use a hose that indicates signs of cracking or damage.
18. Never allow hose to contact any part of the fryer while in use or still hot. Place propane tank from cooker so that the hose length will not be in the way. Keep all connections and fittings clean, replace any damage parts.
19. Never store the propane tank near high heat, open flames, direct sunlight or where high temperatures exist.
20. Make sure the fryer is completely thawed. Oil and water don't mix, and water causes oil to spill over, causing a fire or even an explosion hazard.
21. Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease fire. Remember to use your best judgement when attempting to fight a fire. If the fire is manageable, use an all-purpose fire extinguisher. If the fire increases, immediately call 9-1-1 for help.
22. Use well-insulated potholders when touching pot or lid handles. If possible, wear safety goggles to protect your eyes from oil splatter.

FOLLOW INSTRUCTIONS TO ASSEMBLE THE FRYER

- a) Take out four legs and use the screws (four) to fix them on the machine body.
- b) Take out of the burners (two), regulator valve assembly, and cover (two) from the plastic bags.
- c) Place the cover over regulator valve threads, screw burners onto valves (one at a time)
- d) Replace burners (with valve assembly) onto cooker housing
- e) Attach hose/regulator assembly to (your) LP tank and the female threaded valve
- f) Open valve at gas tank, and one at a time light the burners and adjust the flame to burn blue
- g) Never place the aluminum vats over the flame without oil in vat
- h) Use a pot holder for protection when removing baskets and vats

FRY INSTRUCTIONS

FOOD	COATING	PROCEDURE	TEMP OF	TIME IN MINUTES
POTATOES Standard French Fries Blanch Only Brown Only Long Branch Chips		Cut in uniform pieces 1/2" square the long way Cut in uniform pieces 3/4" square the long way Soak in cold running water until water does not run milky	350 350 350 350 350	5-7 3-1/2 3-1/2 7-10 2-3
CHICKEN Large Pieces(1/2 chicken) Small Pieces Pre-cooked	Batter or breeding	Optional method: Apply egg wash, roll in seasoned flour, and fry	325 340 350	9-11 7-10 3-4
FISH Fillets(Large) Fillets(Small) Oysters Clams Scallops Shrimp Smelts	Breeding or Batter Breeding or Batter Batter Breeding Batter Breeding	Fillets of uniform size, skin out and dry. Use Oyster liquor in batter or breeding Optional method: Soak 1/2 hour in cold seasoned milk Cut Spinal cord several places to prevent curling	350 350 350 350 350	4 3 5 1 4 3 4
MEATS Chicken Fried Steak Cutlets Chops Meatballs Brains	Breeding Breeding Breeding Breeding or Rolled in flour Breeding	Sever all connecting membranes at one inch intervals to prevent curling	 360 350 340 340 340	 3-4 3-4 3-4 4-6 3-5
VEGETABLES Asparagus Cauliflower Egg Plant Onions	Batter or crumbs Batter or crumbs Crumb Breeding Light Batter	Pre-cook in salted water Pre-cook and separate flowers Peel, cut cross-wise into 1/4" slices Slice thin, soak in milk for two hours	350 350 350 350	3 3 3 3
FRITTERS Fruit(Bananas, Pineapples, Apricots, Berries) Corn Vegetable(Peas, Green Beans)	Batter	Serve with fruit juice Serve with tomato cheese sauce	350 350 350	3-5 3-5 5-8
MISCELLANEOUS Croquettes Chinese Noodles French Toast	Breeding		360 375 375	3 1-2 1
DOUGHNUTS Cake Yeast, raised			375 375	1-1/2 2 1

AFTER USE:

- a) Clean the stainless steel baskets thoroughly with soapy water, and dry them with dry and soft cloth;
- b) Clean other surfaces with dry and soft cloth;
- c) When not in use, store the product in a place which is dry and out of direct sunlight.