

DO NOT DESTROY OR
MISPLACE THIS CARD

**FOR YOUR SAFETY
DO NOT STORE OR USE GASOLINE
OR OTHER FLAMMABLE VAPOURS
AND LIQUIDS IN THE VICINITY OF
THIS OR ANY OTHER APPLIANCE.**

IMPORTANT OPERATING AND
INSTALLATION DATA

Quest

SPEED FRYER MODEL MV-40/130



Manufactured by:

Quest **METAL PRODUCTS LTD.**
889 ERIN ST., WINNIPEG, MAN R3G 2W6

NOTE: Purchaser must post in a prominent location, instructions to be followed in the event user smells gas.

FOR YOUR SAFETY

WHAT TO DO IF YOU SMELL GAS

- **EXTINGUISH ANY OPEN FLAME.**
- **DO NOT TRY TO LIGHT ANY APPLIANCE.**
- **DO NOT TOUCH ANY ELECTRICAL SWITCH; DO NOT USE ANY PHONE IN YOUR BUILDING.**
- **IMMEDIATELY CALL YOUR GAS SUPPLIER FROM A NEIGHBOR'S PHONE. FOLLOW THE GAS SUPPLIER'S INSTRUCTIONS.**
- **IF YOU CANNOT REACH YOUR GAS SUPPLIER, CALL THE FIRE DEPARTMENT.**

WARNING:

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY. INSTALLING OR SERVICING THIS EQUIPMENT MUST BE DONE BY A CERTIFIED TECHNICIAN.

INSTALLATION INSTRUCTIONS

1. Gas connections must be made by an authorized gas fitter who should check piping and meter. Work must be done in accordance to the "Installation Code for Gas Burning Appliances and Equipment", CSA Standard CAN/CSA - B149.1 "Latest Edition." Also consult local governing codes.
 - a) The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.45kPa)
 - b) 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" PSIG (3.4kPa).
2. An integral pressure regulator supplied as part of the gas control is preset at 3.5" w.c. for natural gas and 11" w.c. for propane gas.
3. Set fryer in place and level carefully by adjusting feet. This is very important to ensure proper drainage from kettle when desired.

4. When fryer is connected to gas main, the complete unit including thermostat settings should be checked by a competent gas mechanic. Do not allow anyone but an experienced service man to make repairs or adjustments to thermostats. We prefer that you notify us or our agents if any trouble occurs.
5. Each fryer has been set-up to operate on the type of gas specified on the name plate, and should not be used with any other fuel. Note: We cannot guarantee the operation of this appliance if serviced by any other than authorized firm or agent.
6. This appliance is designed to be installed under, and have vents discharge fumes into, an approved exhaust system.
7. Clearances: This fryer with the leg assemblies supplied in place, can be installed on a combustible floor with minimum clearance of 3" to the sides and back from adjacent vertical combustible material.
Note: Do not set appliance on floor of combustible material if feet are removed.
8. Appliance area must be kept free and clear of combustibles.
9. The combustion and ventilated air must not be obstructed in any way.
10. Maintain adequate air supply for proper burner operation.
11. Maintain adequate clearance for air openings on appliance for required air to the combustion chamber.
12. Ensure adequate clearance for servicing and proper operation.

TIPPING — To prevent tipping and splashing of hot liquid when installed as a single fryer appliance, it must be restrained by connection to battery of other equipment, structural surroundings such as walls, or in an alcove with minimum clearance of 3" to combustible surfaces if applicable.

FRYER SUPPLIED WITH CASTERS —

1. The installation shall be made with a connector that complies with the Standard for Connectors for Moveable Gas Appliances, ANSI Z21.69 or Connectors for Moveable Gas Appliances, CAN/CGA-6.61 and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for use with gas fuel, ANSI X21.41, or Quick-Disconnect Devices for use with gas fuel, CAN 1-6.9.
2. Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.
3. The location for the restraining device will be located by the manufacturer as close as possible to the gas supply connection point. This must be the only point of attachment for the restraining device.

WARNING

DO NOT MOVE THE FRYER WITH LIQUID IN THE VESSEL. IF REQUIRED TO MOVE — CAREFULLY DRAIN THE VESSEL LIQUID INTO AN APPROVED CONTAINER.

SHOULD THE RESTRAINT DEVICE BE DISCONNECTED TO PERMIT MOVEMENT OF THE FRYER, IT MUST BE RECONNECTED ONCE THE FRYER HAS BEEN RETURNED TO ITS ORIGINAL INSTALLED POSITION.

FILLING and LIGHTING INSTRUCTIONS CAUTION

1. Ensure that electrical switch is in OFF position.
2. Make sure that the Fryer tank is filled to the fat level marker on the back of the Kettle with either liquid fat or well packed in solid fat before attempting to light; otherwise damage to stainless steel Kettle and fire may result. NOTE: if solid fat is used, remove the filter tray at the bottom of the Kettle before packing the fat in solidly over the heating area.
3. **Lighting Routine** — If the pilot has failed during operation, or if a previous attempt has been made to light fryer, allow five minutes complete shut down before attempting to re-light.
4. Open main gas valve, located on gas supply to gas control (valve handle is parallel with gas line in open position).
5. Turn knob on Gas Control counter-clockwise to pilot position, depress it completely, hold in this position while lighting pilot (for at least one minute) until ribbon lighter remains lighted when handle is released.

6. To light main burners, turn gas control knob to ON position. Turn thermostat dial to 350° - 375°F for frying and set electrical switch in ON position; main burners will come on.
7. To melt solid fat, pack well, ensure no voids, set thermostat at 300°F and electrical switch in ON position until fat is melted.
8. When fat is melted, select desired cooking temperature.
9. To shut off main burners, turn gas control knob clockwise until pointer indicated 'Pilot' position, or set electrical switch in OFF position. Pilot will remain lighted.
10. For 100% shut down, turn gas control knob clockwise until pointer indicates OFF position on left hand side of control. Set electrical switch to OFF position.

ADJUSTMENT INSTRUCTIONS

It is not unusual to find that pilot lights require adjusting. Remove the cover cap (large screw head marked "Pilot Adj.") on gas control. A small screwdriver can now be inserted in the opening to adjust the pilot control - counter-clockwise to open, clockwise to close. Replace the cover cap screw when adjustments are complete. Adjustments should be made by the gas fitter installing the equipment.

OPERATING INSTRUCTIONS

1. It is essential that you follow the lighting instruction detailed above and also shown on the metal plate inside the fryer door.
2. To fry, set control at 350°F or according to fry guide.
3. Place food in fry basket and insert in fat when it has reached required temperature. Refer to preparation of food.
4. When fat is near the end of its useful life, considerable foaming takes place when moist food is fried. To reduce foaming raise basket out of fat momentarily. If continued excess of foaming occurs, the fat should be replaced, otherwise spillage will occur.
5. When food reaches desired colour, hang basket on support bar to allow excess fat to drain back into fryer, Fried potatoes may be further drained of excess fat by placing on absorbent paper.
6. After drainage, food may be served directly or may be stored in a moderate oven until required. Serve most foods, such as fried potatoes, fish, etc., piping hot. Other food, such as doughnuts, turnovers, etc., are served cold.

NOTE: When frying is completed for period or day, turn switch to OFF position. Also turn the gas control knob to PILOT position. This will allow the pilot to remain lighted ready for future use. If a complete shut down is required, turn the gas control knob to OFF position (check lighting and shut down instructions).

PREPARATION OF FOOD

1. Raw, wet foods should be drained or wiped dry before coating or placing food into the fat.
2. Food should be at room temperature.
3. Have food free of loose crumbs when frying coated food.
4. Do not salt or season food before frying as it breaks down the fat.
5. Potatoes should be soaked in water approximately 30 minutes to remove surface starch before placing in fryer. This prevents sticking together and to the basket.

SELECTION and CARE OF FAT

Choose a fat made especially for commercial deep fat frying such as hydrogenated vegetable compound. It should have a high smoking point — well above the recommended frying temperature. Smoking is a sign of break-down or change of composition of the fat. This produces acids which lower temperature and seriously interfere with the taste and digestibility of the food. Best fats last longer and are cheaper in the long run.

When foods are fried at correct heats, in clean fat, flavours are not transferred from one food to another. For this reason fat can be used continuously if it is given proper care. Each day add new fat to replace that used.

TO CLEAN and STRAIN FAT

1. Keep the fryer clean always. Do not let waste fat build up around fryer.
2. Lift out filter tray regularly to remove larger waste particles in fat.
3. Fat should be drained and strained daily. The simplest method is to drain the fat directly from the fryer kettle into a filter placed in the top of the container, large enough to hold the quantity of fat being used. When fat is completely drained remove the filter screen from the bottom of the fryer and clean thoroughly. The bottom of the fryer should also be cleaned to remove any particles or sediment too small to be trapped in the filter basket.

NOTE: At least once a week the fryer kettle should be thoroughly cleaned using a recognized and approved deep fat cleaner and following direction shown on the label.

MAINTENANCE

All gas heated equipment should be serviced regularly. The frequency of service requirements is governed by the hours of operation. Consult your gas serviceman or gas supply company.

GUARANTEE

1. QUEST Metal Products guarantee its equipment to the original purchaser, to be free from defects in material and workmanship for a period of one year, and will guarantee operational parts for a period of 90 days subject to the following conditions:
(A) Written claim by authorized dealer verifying authenticity of said claim.
(B) Replacement parts will be supplied and charged for.
Credit will be issued only when faulty parts are returned to the company prepaid and found to be faulty by the original manufacturer.
(C) If such conditions as faulty installation, misuse, lack of servicing, or servicing by unqualified personnel exist it voids this guarantee.
2. You have purchased the best equipment. With proper care and servicing it will give you years of trouble free operation.

Quest METAL PRODUCTS LTD.

GUARANTEE VOID IF SERVICED BY UNAUTHORIZED PERSONS