

# **VEVOR<sup>®</sup>**

## **TOUGH TOOLS, HALF PRICE**

Technical Support and E-Warranty Certificate [www.vevor.com/support](http://www.vevor.com/support)

# **Commercial Gas Fryer USER MANUAL**

We continue to be committed to provide you tools with competitive price. "Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

# VEVOR®

## Commercial Gas Fryer

Model : DBFY01



## USE OUTDOORS ONLY

**NEED HELP? CONTACT US!**

Have product questions? Need technical support? Please feel free to contact us:



**CustomerService@vevor.com**

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

Thank you using this product. In order to make sure that you can operate the machine correctly, read this instruction carefully before operation and keep it properly for future reference. Please be sure to read the precautions and safety rules in this page to ensure your safe use.

 **WARNING**  
**FOR YOUR SAFETY:**

For Outdoor Use Only (outside any enclosure)

 **WARNING**  
**FOR YOUR SAFETY:**

1. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
2. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.
3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.
4. This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
5. Read and follow all warnings and instructions before assembling and using the appliance.
6. Follow all warnings and instructions when using the appliance.
7. Keep this manual for future reference.

 **WARNING**  
**FOR YOUR SAFETY:**

- 1. Hazardous fire or explosion may result if instructions are ignored**
2. It is the consumer's responsibility to see that the barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or property damage.
3. Read the instructions before using the appliance.
4. Retain this manual for future reference.
5. Use outdoors only.
6. Warning accessible parts may be very hot. Keep young children away.
7. Do not move the appliance during use.
8. Turn off the gas supply at the gas cylinder after use.
9. Do not modify the appliance.

10. This appliance must be kept away from flammable materials during use.

11. The regulator and hose must be connected correctly to the appliance.

12. A spanner must be used to tighten the nut onto the connection thread.

**13. Do not keep any gas cylinder inside the barbecue trolley when using. Its forbid to insert / put gas cylinder in to the appliance.**



**DANGER**

**FOR YOUR SAFETY IF YOU SMELL GAS :**

1. Turn off gas supply at gas cylinder.
2. Extinguish all naked flames; do not operate any electrical appliances.
3. Ventilate the area.
4. Check for leaks as detailed in this manual.
5. If odour persists, contact your dealer or gas supplier immediately.



**WARNING**

**FOR YOUR SAFETY:**

**PRECAUTIONS:**

1. Leak test all connections after each cylinder refill or before each use.
2. Never check for leaks with a match or open flame.
3. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
4. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



**DANGER**

Never operate this appliance unattended.

# Assembly

**WARNING:** Whilst every effort has made in manufacture of your barbecue to remove any sharp edge, you should handle all components with care to avoid accidental injury.

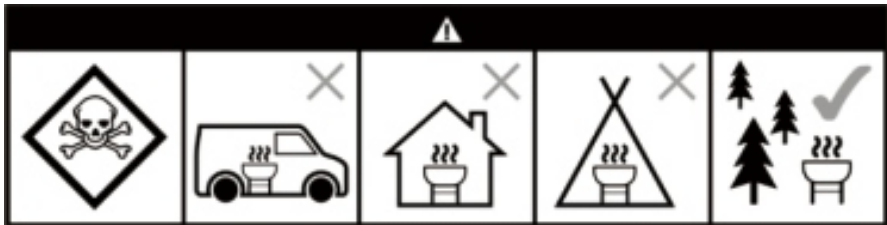
**Tools required:** Either a crosshead or flat-bladed screwdriver and either a spanner or a pair pliers.

1. Please read all instructions thoroughly before proceeding.
2. Find a large, clean area in which to assemble your Commercial Gas Fryer. Please refer to the parts list and assembly diagram as necessary.
3. Assembly of the Commercial Gas Fryer involves many large components, it is advisable to have two people assemble the unit.

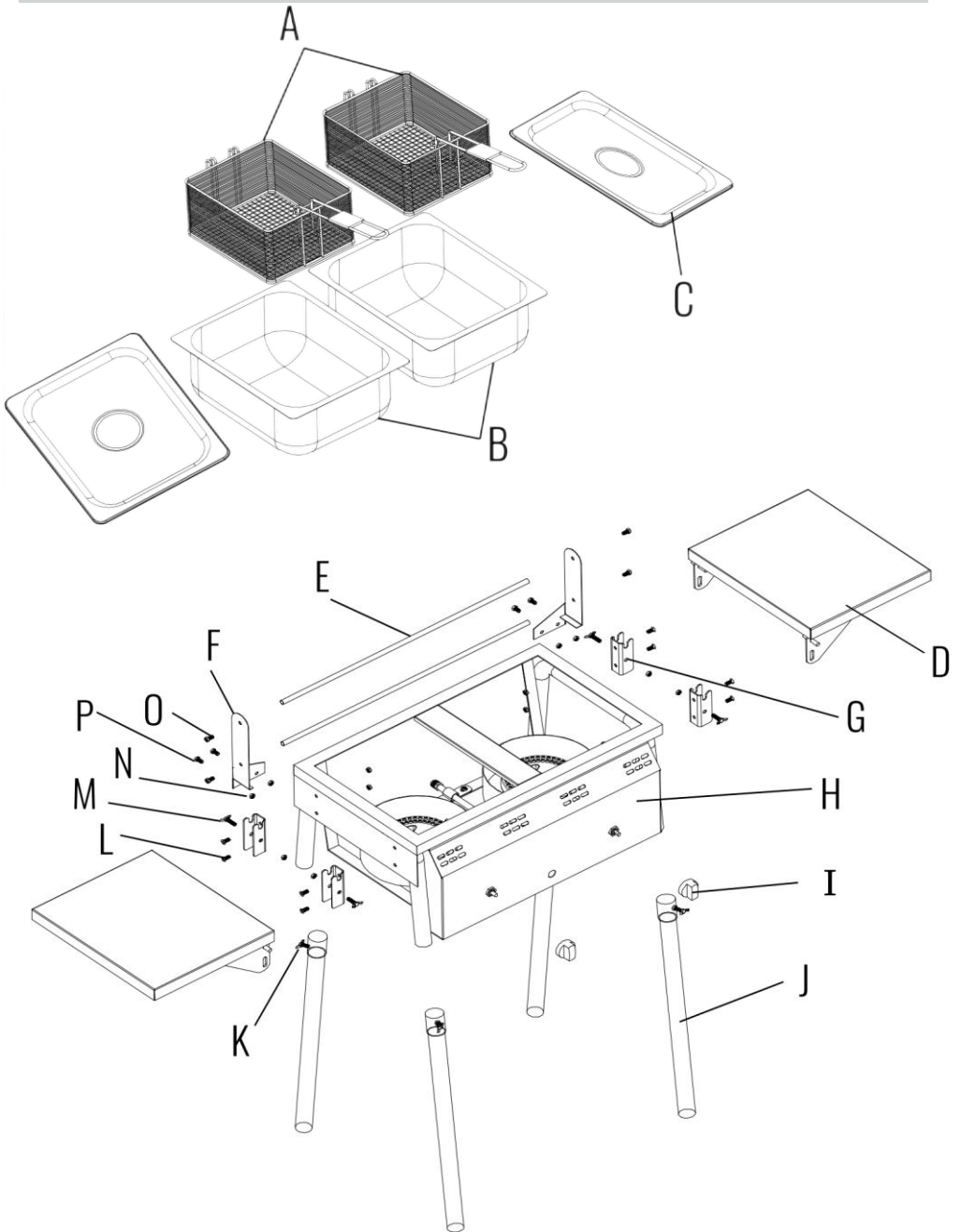
**NOTICE:** Make sure all the plastic protection rip off before assembling !

## PRODUCT PARAMETERS

Model No.	#of Heat Tubes	BTU/hr.	product size	Applicable gas	Capacity
DBFY01	2	150000	44.88"x15.35"x41.3"	Propane	2 Gal/Oil pan



# Expanded view&(Part List)



A: Fried blue x 2 PCS

C: Pot x 2 PCS

E: Hanging rod x 2 PCS

G: Side table bracket x 4PCS

I : Knob x 2 PCS

K: Eye-screw(M6\*10) x 4PCS

M: Eye-screw(M6\*35) x 4PCS

O: screws M4\*8 x 4PCS

B: Oil pan x 2 PCS

D: Side table x 2 PCS

F: Bracket x 2 PCS

H : Host x 1 PCS

J : Legs x 4 PCS

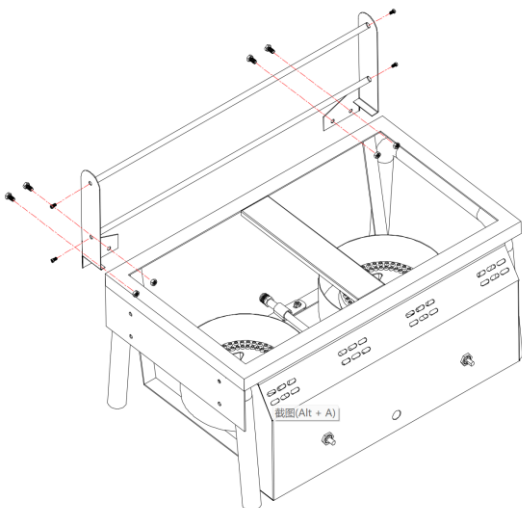
L : screws M6\*12 x 8 PCS

N : Nut (M6) x 16 PCS

P : screws M6\*10 x 4 PCS

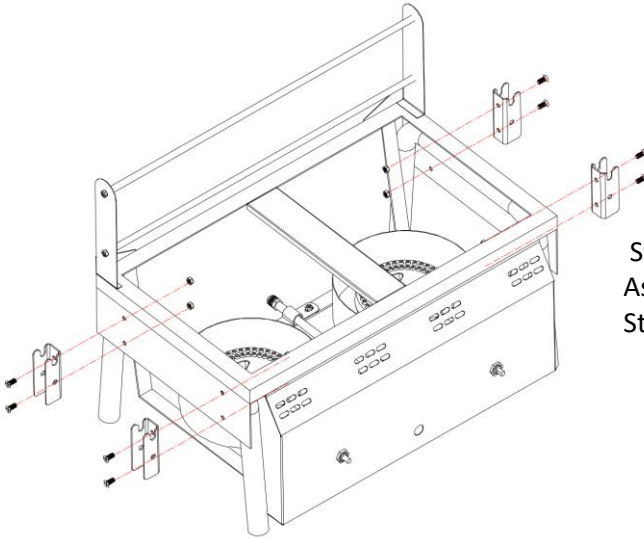
## Assembly

O( screws M4\*8 x 4PCS); N( Nut (M6) x 4PCS) ; P( screws M6\*10 x 4 PCS );E(Hanging rod x 2 PCS) ; F( Bracket x 2PCS );H: Host x 1 PCS



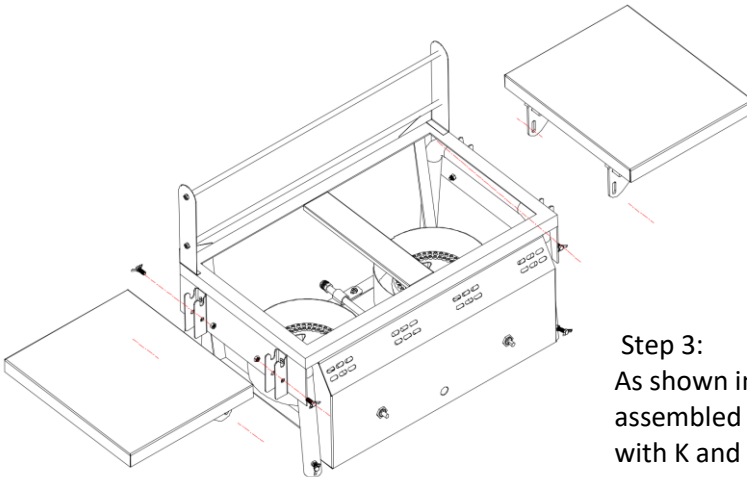
Step 1:  
As shown in the figure,  
first assemble E and F with  
screws, and then assemble  
them on Host H

G:( Side table bracket x 4PCS ) ; N( Nut (M6) x 8PCS ) ; L( screws M6\*12 x 8 PCS )



**Step 2:**  
As shown in the figure,  
Stent G is fixed on H

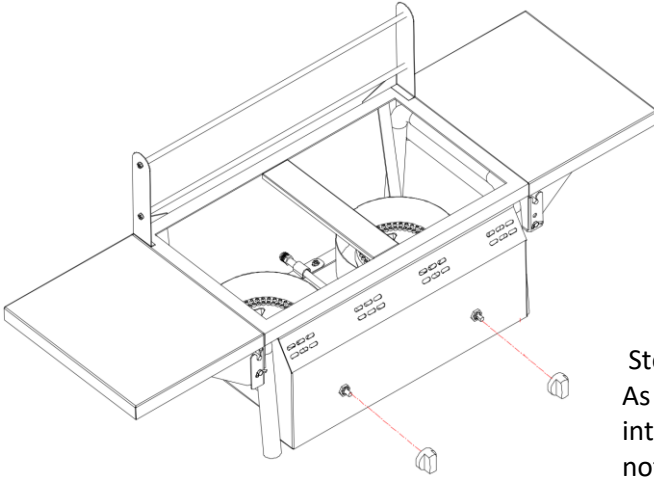
M( Eye-screw(M6\*35) x 4PCS) ; N( Nut (M6) x 4PCS ) ; D( Side table x 2 PCS )



**Step 3:**  
As shown in the figure, D is  
assembled on G and fixed  
with K and N



I ( Knob x 2 PCS );



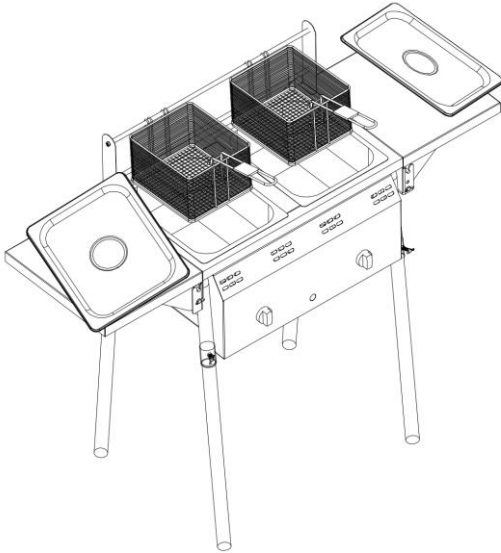
Step 4:  
As shown, insert the knob I  
into the needle valve  
notch and press it

J(Legs x 4 PCS ); K(Eye-screw(M6\*10) x 4PCS )



Step 5:  
Insert all legs K into the  
sleeve of HOST H as shown  
and lock it with a butterfly  
screw K

A(Fried blue x 2 PCS ) ; B( Oil pan x 2 PCS );C ( Pot x 2 PCS )



Step 6:  
Put the remaining accessories into the machine and complete the installation

**IMPORTANT:**

Read the following instructions carefully and be sure your barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

If you have any questions concerning assembly or operation, consult your dealer or LPG Gas Company.

**Your Commercial Gas Fryer can be used with gas cylinders between 5 kg and 15 kg. Follow the technical information as stated in the instruction manual and check with your local gas supplier to have a suitable gas cylinder for your barbecue.**

**NOTE FOR CONSUMER: Retain for future Reference  
CONNECTING THE GAS CYLINDER TO THE PRODUCT**

This appliance is only suitable for use with low-pressure butane or propane gas or LPG mixtures, fitted with the appropriate low-pressure regulator via a flexible hose.

The hose should be secured to the regulator and the appliance with hose clips. **Make sure the flexible hose could not come in contact with hot surface and avoid twisting.**

Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

## **Regulator and Hose**

Use only regulators and hose approved for LP Gas at the above pressures. The life expectancy of the regulator is estimated as 2 years. The use of the wrong regulator or hose is unsafe: always check that you have the correct items before operating the barbecue. The hose used must conform to the relevant standard for the country of use. Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of the product other than at its connection.

### **For Flexible hose:**

**Avoid twisting the flexible tube when the appliance is in use. The length of flexible hose shall not exceed 1.5m. In Finland, the length shall not exceed 1.2m. The hose should be certified according to applicable EN Standard and comply with local code.**

## **Storage of Appliance**

Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.

## **Gas Cylinder**

The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.

Always connect or replace the cylinder in a well-ventilated area and away from any source of ignition, never in the presence of a flame, spark or heat source.

Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50°C. Do not store the cylinder near flames, pilot lights or other sources of ignition. **DO NOT SMOKE.**

This product is designed for use outdoors, away from any flammable materials. It is important that there are **no overhead obstructions** and that there is a minimum distance of 122cm from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The product must be used on a level, stable surface. The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain)

**Make sure that the gas cylinder compartment (if any) is not obstructed, keep it ventilated and clean.**

**Parts sealed by the manufacturer or his agent must not be altered by the user. No modifications should be made to any part of this product and repairs and maintenance should only be carried out by a CORGI registered service engineer.**

### **Connection to Appliance**

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner ports. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance.

Clean burner holes with a heavy-duty pipe cleaner.

Fit the hose to the appliance using a spanner to tighten it onto the connection thread. If the hose is replaced it must be secured to the appliance and regulator connections with hose clips. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the barbecue is not in use.

The Product must be used in a well ventilated area. Do not obstruct the flow of combustion air to the burner when the product is in use. **ONLY USE THIS PRODUCT OUTDOORS.**

### **BEFORE USE CHECK FOR LEAKS**

Never check for leaks with a naked flame, always use a soapy water solution

## TO CHECK FOR LEAKS

Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid with 3 parts water.

Ensure the control valve is "OFF".

Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.

Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.

Retest after fixing the fault.

Turn OFF the gas at the cylinder after testing.

If leakage is detected and cannot be rectified. Do not attempt to cure leakage but consult your gas dealer.

## Licahtinci Instructions for barbecue

1. Remove the pot before trying to light the burner.
2. Turn all the control knobs clockwise to "OFF" position.
3. Connect the regulator to the gas bottle. Turn the gas supply "ON" at the regulator. Check with the use of soapy water for any gas leakage between the bottle and the regulator.
4. Press the left front control knob while turning counterclockwise to the "low" position to ignite on the left burner with the igniter, which will light the left hand burner. Observe if the burner is lit. If you do not repeat this procedure.
5. If the burner has not lit after retrying wait 5 minutes and repeat step 4.
6. Adjust the heat by turning the knob to the High/Low position.
7. If the burner does not light. Light the appliance with a match using the lighting hole in the side of the appliance. Consult your gas dealer to rectify the ignition.
8. To light the remaining burners in sequence from left to right, and repeat 4 above.
9. After the burner is lit, put the oil pan on the rack  
(Note: Do not dry cook the empty pan, and the amount of oil cannot exceed the "MAX" line)

10. Check the oil temperature with a thermometer, and after reaching the frying temperature corresponding to the temperature, use the fried blue to start cooking  
(**Note:** Food needs to be thawed before frying)
11. To turn the Product 'OFF' turn the cylinder valve or regulator switch to the 'OFF' position and then turn the control knob on the appliance clockwise to the 'OFF' position.

**Warning:** If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

**Warning:** Before cooking for the first time, wash the oil pan with clean water and dry it with a cloth; Each time it is used, it should not be dry cooked in an empty pot, and the oil should not exceed the "max" line of the oil pan

Clean your product after each USE. DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

**Warning:** Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down!).

**It is recommended to use protective gloves (eg oven gloves) when using the device**

## CLEANING AND CARE

**CAUTION:** All cleaning and maintenance should be carried out when the product is cool and with the fuel supply turned OFF at the gas cylinder.

Turn the gas OFF at the control knob and disconnect the cylinder.

Remove cooling grate.

Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.

Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).

Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).

## SERVICING

Your Commercial Gas Fryer should be serviced annually by a competent registered person.

## TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner not be ignited with an igniter	1.LG gas cylinder is empty 2.Faulty regulator 3.Obstructions in burner 4.Obstructions in gas jets or gas hose	1 .Replace with full cylinder 2.Have regulator checked or replace 3.Clean burner 4.Clean jets and gas hose
Low flame or flashback (fire in burner tube-a hissing or roaring noise may be heard)	1.LP gas cylinder too small 2.Obstructions in burner 3.Obstructions in gas jets or gas hose 4.Windy conditions	1.Use larger cylinder 2.Clean burner 3.Clean jets and gas hose 4.Use Product in a more sheltered position

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