



INSTALLATION AND OPERATION MAINTENANCE

FRYERS OWNER'S MANUAL

Models: APWF-3540, APWF-4050, APWF-6575



FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



Instruction to be followed in the event the user smells gas shall be posted in a prominent location. This information shall be obtained by consulting the local gas supplier.



PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCES.

This equipment is design engineered for commercial use only.

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IMPORTANT

Installing, Operating and Service Personnel:

- Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes.
- Operation of the equipment should be performed by qualified or authorized personnel who have read this manual and are familiar with the functions of the equipment.
- Service of the equipment should be performed by qualified personnel who are knowledgeable with APW Wyott equipment.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected & crated carefully by skilled personnel before leaving factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

1. **Visible loss or damage:** Note on freight bill or express delivery and have signed by the person making delivery.
2. **File claim for damages immediately:** Regardless of the extent of damages.
3. **Concealed loss or damage:** If damage is noticed after unpacking, notify the transportation company immediately and file 'Concealed Damage' claim with the transportation carrier. This should be done within fifteen (15) days from the date delivery and receipt of goods. Retain container for inspection.

INSTALLATION INSTRUCTIONS

The area around the appliance must be kept free and clear of combustibles such as solvents, cleaning liquid, broom, rags, etc.

Proper clearances must be provided at the front of the appliance for servicing and proper operation.

Provisions shall be incorporated in the design of the kitchen, to ensure adequate supply of fresh air and adequate clearance for air openings into the combustion chamber, for proper combustion, and ventilation.

For proper operation of the appliance, do not obstruct the flow of combustion and ventilation air.

The installation must conform with local codes, or in the absence of local codes, with the national fuel gas code, ANSI Z223.1 - 1988 (or latest addenda), National gas installation code, CAN/CGA - B 149.1, or the propane installation code, CAN/CGA - B 149.2 as applicable.

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system in excess of ½ PSI.

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 ½ PSI.

The gas supply line must be at least the same size as the gas inlet of the appliance.

CLEARANCES

	Non-combustible	Combustible
Sides	6"	0"
Rear	6"	0"
Floor	6"	0"

Installation on non-combustible floor shall be with factory supplied legs or casters.

OPERATING INSTRUCTIONS

WARNING



Hot oil and hot surfaces can cause severe burns. Use caution when operating the fryer.

Do not attempt to move the fryer filled with hot oil or shortening.

Do not go near the area directly above the flue when fryer is in operation. Severe burns may be caused.

Drain hot oil in metal containers, do not use plastic buckets or glass containers.



LIGHTING INSTRUCTIONS

1. Set the thermostat and the gas cock dial on the combination gas valve to the "OFF" position.
2. Wait for five minutes.
3. Turn gas cock dial on the combination gas valve to "Pilot" position.
4. Depress the gas cock dial and apply a lighted match or taper to the pilot.
5. Hold the gas cock dial depressed for about 30 seconds or until pilot stays lit before releasing.
6. If the pilot does not stay lit, repeat step **4 and 5**.

BURNERS / THERMOSTAT OPERATION

1. After the pilot is lit, turn the gas cock dial to "ON" position.
2. Turn the thermostat dial to any temperature setting and observe the burners ignition. It should ignite within four seconds.



CAUTION: Main burners shall not be "ON" when the vessel is empty. During testing, fill the vessel with liquid (oil or water) till above the heat transfer tubes.



FLEXIBLE COUPLINGS, CONNECTORS AND CASTERS

If the unit is to be installed with casters, the installation shall be made with a connector that complies with the Standard for *Connectors for Movable Gas Appliances, ANSI Z21.69* or *Connectors for Moveable Gas Appliances, CAN/CGA-6.16*, and a quick-disconnect device that complies with the Standard for *Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41*, or *Quick Disconnect Devices for Use with Gas Fuel CAN1-6.9*. Locking front casters are provided to limit the movement of the appliance without depending on the connector or associated piping. A suitable strain relief must be installed with the flexible connector.

Restraining device may be attached to the back frame/panel of the unit.

All connections must be sealed with a joint compound suitable for LP gas and all connections must be tested with a soapy water solution before lighting pilots.

PREPARATION FOR USE

New units have a coating of oil on the interior of the vessel. Remove this coating with hot soapy water, washing soda, or any other grease dissolving liquid. Rinse thoroughly and drain until all residues are removed. Wipe dry.

Clean the baskets, crumb screen.

PILOT OPERATION

Check and make sure the pilot is lit. If not, refer to previous section for lighting the pilot.

BEFORE TURNING THE BURNERS ON

1. Fill the vessel with liquid shortening or oil up to the "oil level" marking.
2. Block of solid shortening should not be melted by setting it on top of tubes. This will damage the vessel and scorch fat. Either melt it first on another appliance or cut into small pieces and pack tightly below, between and above the burner tubes, without leaving any air spaces around the tubes. Turn the burners "ON" for about 10 seconds and turn "OFF" for about a minute. Repeat this "ON-OFF" cycle until all the shortening is melted. If scorching occurs, lower the "ON" time.
3. Do not overfill the vessel.

MAIN BURNER OPERATION

After the vessel is filled with liquid shortening or oil, set the gas cock dial on the combination gas valve to the "ON" position.

Turn the thermostat to desired temperature setting.

DAILY SHUT-DOWN

At the end of the day, turn the gas cock dial on the combination gas valve and the thermostat to OFF position. Where applicable turn the power switch to OFF position. Filter the oil in all fryers.

MAINTENANCE INSTRUCTIONS

CLEANING

For continued performance efficiency and longevity of your Fryer it is essential to carry out a good maintenance program.

DAILY

1. Remove and wash thoroughly all "loose" parts (basket hanger, baskets, crumb screen, etc.).
2. Wipe clean all exterior and interior accessible surfaces and parts.
3. Filter the liquid oil/shortening at the end of the day, replace if necessary. If fryer is under heavy use, filter more often during the day.

WEEKLY

1. Shut down the fryer by turning off the gas cock dial and power supply, where applicable.
2. Drain the fryer in a filter pan or steel container. Flush out sediments at the bottom of the vessel with liquid oil.
3. Close the drain valve and fill the vessel with a mixture of boil-out solution and water.
4. Relight the pilot and turn on the burners.
5. When the solution starts to boil, turn off the thermostat and let the vessel soak to soften the deposit and/or carbon spots. (Approximately 1 hour).
6. Drain off solution, scrub the insides with brush and rinse thoroughly.
7. Repeat the cleaning procedure, if necessary.
8. Wipe dry with soft towels and refill with clean oil/shortening.



WARNING: All water must be removed before adding oil or shortening. Not doing so can result in splattering of hot oil.

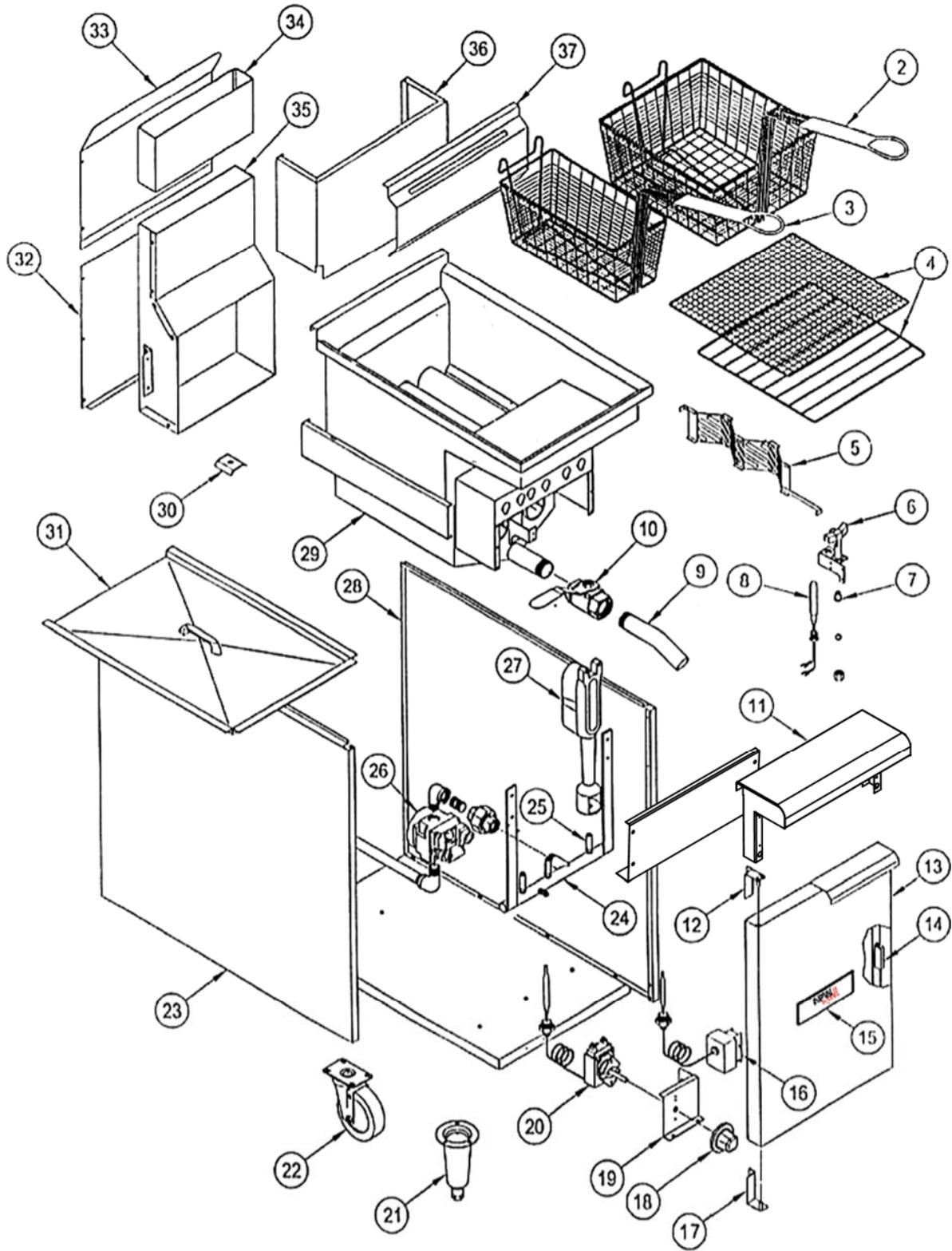


STAINLESS STEEL PARTS

Do not use steel wool, abrasive cloths, cleansers or powders to clean stainless steel surfaces. All stainless steel parts should be wiped regularly with hot soapy water during the day and a stainless steel liquid cleaner at the end of the day. To remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper.

Contact the factory, factory representative or a local service company to perform maintenance and repairs.

APW WYOTT - FRYER 40/50 LBS



APWF - 40/50
APW WYOTT - FRYER 40/50 LBS

Item	Part #	Description	Item	Part #	Description
2	300359	FRYER BASKET - LARGE	35	300357 300111	FLUE FRONT FRYER 40/50 FLUE REAR FRYER 40/50
3	300189	FRYER BASKET - SMALL	36	300439	UPPER FRONT PANEL, WELDMENT
4	300922 300923	CRUMB SCREEN FINE MESH CRUMB SCREEN REGULAR	37	300152	BASKET HANGER 40/50
5	300436	DIFFUSER WELDMENT PANEL	N/S	300271	KIT, CONVERSION TO NAT TSF- 4050
6	300231	PILOT BURNER - NATURAL (FRYER)	N/S	300223	KIT, CONVERSION TO LP TSF-4050
7	300227 300226	ORIFICE BELL #26 NAT ORIFICE BELL #16 (LP)			
8	300157	THERMOPILE 32" FRYER			
9	300260	DRAIN EXTENSION PIPE			
10	300239	DRAIN VALVE 1 1/4			
11	300899	FRONT PANEL			
12	300443	DOOR HINGE TOP			
13	300446	DOOR ASSY FRYER 40/50			
14	8717700	DOOR MAGNET			
15	2065847	NAMEPLATE APW WYOTT SMALL			
16	300228	HI - LIMIT SWITCH			
17	300150	DOOR HINGE BOTTOM			
18	300229	KNOB THERMOST WITH DIAL (FRYER)			
19	300113	BRACKET THERMOSTAT/ HI - LIMIT			
20	300232	THERMOSTAT - FRYER			
21	311039	6" CONE LEGS			
22	340264 340265	CASTER (WITH BRAKE) - OPTIONAL CASTER (WITH OUT BRAKE) - OPTIONAL			
23	300155	SIDE PANEL - L/H			
24	300259	MANIFOLD TSF 40/50 ASSY			
25	300532 300552	ORIFICE HOOD - # 32 (NAT) ORIFICE HOOD - # 52 (LP)			
26	300188 300225	VALVE, COMBO GAS NAT FRYER VALVE, COMBO GAS LP FRYER			
27	300191	BURNER			
28	300156	SIDE PANEL - R/H			
29	300120	VESSEL WELD ASSY (3 TUBE FRYER TANK)			
30	300114	PROBE HOLDER THERMOSTAT/ HI- LIMIT			
31	300440	VESSEL COVER W/ HANDLE - OPTIONAL			
32	300456	BACK PANEL BOTTOM			
33	300138	BACK PANEL TOP			
34	300445 300444	UPPER FLUE PLATE UPPER FLUE			

APW WYOTT EQUIPMENT LIMITED WARRANTY

APW Wyott Food service Equipment Company warrants its equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW Wyott such product will be repaired or replaced by APW Wyott or its Authorized Service Agency. APW Wyott will only be responsible for charges incurred or service performed by its Authorized Service Agencies. The use of other than APW Wyott Authorized Service Agencies will void this warranty and APW Wyott will not be responsible for such work or any charges associated with same. The closest APW Wyott Authorized Service Agent must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

Warranty coverage on products used outside the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada may vary. Contact the international APW Wyott distributor, dealer, or service agency for details.

Time Period

One year for parts and one year for labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

Exceptions

- * Gas/Electric Cookline: Models HCB, HCRB, HMG, HTG, HHP, HHPS, GCB, GCRB, GF, GGM, GGT, CHP-H, EF, EG, EHP. Three (3) Year Warranty on all component parts, except switches and thermostats. (2 additional years on parts only. No labor on second or third year.)
- * Broiler Briquettes, Rock Grates, Cooking Grates, Burner Shields, Fireboxes: 90 Day Material Only. No Labor.
- * Heat Strips: Models FD, FDL, FDD, FDDL. Two (2) Year Warranty on element only. No labor second year.
- * Glass Windows, Doors, Seals, Rubber Seals, Light Bulbs: 90 Day Material Only. No Labor.

In all cases, parts covered by extended warranty will be shipped FOB the factory after the first year.

Portable Carry In Products

Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed, i.e. with cord and plug, is considered portable and is subject to the following warranty handling limitations. If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW Wyott's option or its Authorized Service Agency, it will be serviced on site or replaced.

From day two through the conclusion of this warranty period, portable units must be taken to or sent prepaid to the APW Wyott Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service, they may receive same by paying the travel and mileage charges. Exceptions to this rule: (1) countertop warmers and cookers, which are covered under the Enhanced Warranty Program, and (2) toasters or roller grills which have in store service.

Exclusions

The following conditions are not covered by warranty:

- * Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.
- * Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damage to controls.
- * Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot or act of god.
- * Equipment that has the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than an Authorized Service Agency during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. APW Wyott does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases, the use of other than APW Wyott Authorized OEM Replacement Parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

Water Quality Requirements

Water supply intended for a unit that has in excess of 3.0 grains of hardness per gallon (GPG) must be treated or softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operation life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF APW WYOTT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."



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