

AVALON

MANUFACTURING

DONUT ♦ BAKERY ♦ CUSTOM FOOD EQUIPMENT

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DONUT FRYER (GAS)

STANDING PILOT



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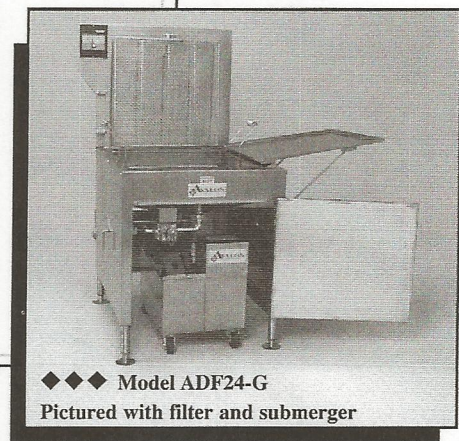


STANDARD FEATURES

- ◆ Stainless steel tube fired kettle.
- ◆ Stainless steel cabinet and door.
- ◆ Stainless steel full height backsplash.
- ◆ Stainless steel adj. drain tray/cover.
- ◆ Stainless steel legs with adjustable, leveling bolt down legs.
- ◆ Exterior drain valve control.
- ◆ Donut cutter mounting bracket.
- ◆ Extra sensitive eye level combination thermostat/thermometer.
- ◆ Magnetic millivolt gas valve.
- ◆ Safety high limit cut out.
- ◆ Standing pilot ignition.
- ◆ No electrical power is needed to operate these fryers.
- ◆ Available in propane.



◆◆◆ Model ADF34-G
Pictured with filter and submerger



◆◆◆ Model ADF24-G
Pictured with filter and submerger

MODEL	DIMENSIONS	BTU/HR GAS CONNECTION	ELECTRICAL REQUIREMENTS	FRYING AREA OIL CAPACITY	PRODUCTION OUTPUT	APX. SHIPPING WEIGHT
ADF20-G (20" X 20")	26" W x 36"D x 60"H TRAY OPEN 47" WIDE	55,000 BTU/HR 1/2" NPT	N/A	20" X 20" 80 LBS	60-75 DOZEN PER HOUR AT 90 SECONDS FRY TIME	300 LBS.
ADF26-G (18" X 26")	24" W x 42"D x 60"H TRAY OPEN 43" WIDE	55,000 BTU/HR 1/2" NPT	N/A	18" X 26" 85 LBS	65-80 DOZEN PER HOUR AT 90 SECONDS FRY TIME	300 LBS.
ADF24-G (24" X 24")	30" W x 40"D x 60"H TRAY OPEN 55" WIDE	80,000 BTU/HR 1/2" NPT	N/A	24" X 24" 100 LBS	80-100 DOZEN PER HOUR AT 90 SECONDS FRY TIME	325 LBS.
ADF34-G (24" X 34")	40" W x 40"D x 60"H TRAY OPEN 74" WIDE	120,000 BTU/HR 1/2" NPT	N/A	24" X 34" 195 LBS	130-150 DOZEN PER HOUR AT 90 SECONDS FRY TIME	400 LBS.





INSTALLATION, OPERATING & MAINTENANCE INSTRUCTIONS

FOR AVALON GAS FRYERS

MODEL NO. _____
SERIAL NO. _____

FOR YOUR SAFETY

Do not store gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING:

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

WARNING – ELECTRICAL GROUNDING INSTRUCTIONS:

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

WARNING:

Always drain fryer vessel of any liquids before moving fryer. Failure to do so may result in serious injury.

PLEASE RETAIN FOR FUTURE REFERENCE

INSTALLATION

1. Incoming utilities required for all gas fryers are a 3/4" standard gas line. The gas fryer does not require electrical hook up unless a filter is ordered with the unit. If a filter is ordered, then a 115 volt electrical connection is needed.
2. The ideal location for the incoming gas line is approximately 20 inches from the floor.
3. IMPORTANT Use only 1/2" I.D. flex connector line to insure high performance of fryer.
4. Once the gas connection is completed and tested (for leaks) and prior to turning on and lighting of the fryer, fryer pot should be thoroughly washed and dried. (We recommend HI-VIS20 fryer cleaner). Note: DO NOT DROP WATER INTO FILTER. Use separate container to catch wash and rinse water.
5. Shortening to be used should then be placed in the fryer pot. Make sure that enough shortening to be used is in a solid state; make sure that shortening is packed tightly around tubes. Turn fryer on and off and push shortening against tubes. Repeat this process until shortening is melted down.
6. THE ABOVE STEP IS IMPORTANT. If the procedure is not done, it could lead to a burn out of the tubes even in the starting period.

OPERATING INSTUCTIONS

1. CALIBRATION OF THERMOSTAT – The thermostat is always calibrated at the manufacturer during our final inspection. However, if you feel it has been disturbed and needs attention; please refer to separate UE800 Control instructions enclosed.

NOTE: In order to protect shortening, do not allow temperature to exceed 400.

2. LEVELING FRYER – For best results the fryer should be operated in a level condition. The fryer can be leveled as follows:
 - * With shortening in a liquefied state, check the shortening level at each of the four corners of the pot.
 - * Find the corner with the lowest measurement and raise it by turning the adjustable foot on the leg of the fryer in a clockwise direction.
 - * Use same method with other corners until shortening level is parallel to top of pot.

RECOMMENDED MAINTENANCE & CLEANING

It is recommended that the fryer be cleaned every day to insure longer life.

CLEANING

1. Drain all shortening from fryer through gate valve at bottom of fryer pot. If fryer has filter, pump shortening through filter into a storage container.
2. Fill fryer pot with water to within ½" of top of fryer. Bring water to a boil and add cleaning agent as per instructions of the cleaner. We recommend "HIVIS 20 FRYER CLEANER".
3. Allow water to boil for 20 to 30 minutes. During this period use a brush on side and tubes of fryer pot.
4. Shut fryer off, drain water completely and wash down with fresh water, leaving gate valve open. Close gate valve, fill pot with clean water as before and bring it to a boil for 10 minutes. Drain again and wash down with clear cold water. NOTE: DO NOT DROP WATER INTO FILTER. Use separate container to catch wash and rinse water.
5. Dry fryer pot thoroughly with clean soft cloth. DO NOT TURN ON BURNERS TO DRY FRYER.
6. If the fryer is equipped with a submerger, cleaning can more easily be accomplished by simply removing the submerger from its hinges.

FRYER SAFETY GUIDELINES

Hot oil electric and gas donut fryers are inherently appliances that require the operator to follow the manufactures' guidelines for safe operation. When these guidelines are not followed serious injury or death can result. It is recommended that operators read the operating instructions on a regularly scheduled basis.

The following guidelines may be used as a point by point general guideline. In addition be sure to read and follow the instructions in the owner's manual for your specific fryer.

- Donut fryers may only be operated in well ventilated areas, and must be installed under a NFPA approved hood equipped with a fire suppression system.
- Donut fryers must be restrained from tipping to avoid splashing oil.
- Never operate a donut fryer without the sediment tray in place. The tray is designed to prevent the accumulation of sediment at the bottom of the fryer where it could cause that area to become too hot.
- Ensure that the kettle is completely free of water before adding shortening, when heated water in the kettle could result in grease splatters that could burn you.
- Spread solid shortening evenly across the bottom of the kettle before turning on the fryer to prevent hot spots that could cause a fire.
- Use extreme caution when adding more shortening to a fryer that is already hot. Dropping or pouring shortening into hot grease could splash and burn you.
- Do not drop heavy pieces of solid shortening directly into the kettle; it could damage the temperature control bulbs or elements.
- If the high limit device continues to turn off the fryer, have the fryer serviced by an authorized service center or representative.
- Do not turn the fryer on, or allow the fryer to remain on if the shortening level is below the high limit temperature bulb. The fryer will not be able to sense the grease temperature and a fire could result.

If you have any questions about how to safely operate your fryer identify and contact the manufacture.

Wiring Diagram
Models: (ADF20G, ADF24G, ADF26G, ADF34G)

