



# GRILL & FRYER INSTRUCTIONS

## PROPANE GRILL INSTRUCTIONS (6 BURNERS)

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- Connect the Grill hose to the Propane tank (MAKE SURE ITS ON TIGHT).
- Turn the valves on one at a time, after the first on is turned on Light then move to the second, Third, Forth, and Sixth as followed.
- After all Six have been burning for 1 minute. The flame can be adjusted with the Six knobs.
- Lastly, Please be sure to turn the Gas off, Clean off the top of Grill, and Empty the sliding trays properly on the bottom.

PLEASE ALLOW THE GRILL TO COOL DOWN BEFORE WE PICK UP. IF IT IS STILL HOT WE WILL HAVE TO RETURN TO PICK IT UP AND CHARGE ANOTHER PICK-UP FEE!

## PROPANE GRILL INSTRUCTIONS (3 BURNERS)

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- Connect the Grill hose to the Propane tank (MAKE SURE ITS ON TIGHT).
- Turn the valves on one at a time, after the first on is turned on Light then move to the second, than the third as followed.
- After all Six have been burning for 1 minute. The flame can be adjusted with the three knobs.
- Lastly, Please be sure to turn the Gas off, Clean off the top of Grill, and Empty the sliding trays properly on the bottom.

PLEASE ALLOW THE GRILL TO COOL DOWN BEFORE WE PICK UP. IF IT IS STILL HOT WE WILL HAVE TO RETURN TO PICK IT UP AND CHARGE ANOTHER PICK-UP FEE!



# GRILL & FRYER INSTRUCTIONS

## PROPANE

### 2 BASKET FRYER

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- Open the Door & set the thermostat knob to off position.
- Press & hold down the valve control knob for gas to prime.
- As the control knob is pressed, use a lighter to ignite the pilot light.
- Hold the Knob down for 30 Seconds till flame burns steadily. Then turn to on position and turn to desired temperature.
- After use, use drain pipe to drain the grease. Ensure all food is out of the fryer.
- Ensure fryer is off & a proper time has been allowed for it to cool down.
- If it is still hot & full of grease we will come back which will include another pick-up fee.