



Gas Fryers

A Professional Line of Commercial Cooking Equipment



Instruction Manual GAS FRYER

CULGF-90-NG/LP, CULGF-120-NG/LP, CULGF-150-NG/LP

Natural Gas (/NG) or Liquid Propane (/LP)

This manual contains important information regarding your Culitek unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.



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WARNING

This manual contains important information regarding your unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

If you smell gas, follow the instructions provided by the gas supplier. Do not try to light the burner; do not use a telephone within close proximity.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment

WARNING

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

WARNINGS

- Do not touch any hot surfaces
- Do not immerse unit in liquid at any time
- Do not operate unattended
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Always use on a firm, dry and level surface at least 12" from walls or any other obstruction
- Keep children and animals away from unit
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only.
- If gas odor is detected, shut unit down at main shutoff valve and contact service company
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this appliance
- Do not ship or store upside down
- This unit should be stored in a well ventilated area that contains no corrosive gases.
- Do not get this unit wet
- This product is for commercial use only

BEFORE INSTALLATION

- Installation of this device should be operated by professional technicians
- This device is suitable for an area whose altitude is 0-2,000 ft. If it is higher than this altitude, please contact the manufacturer.
- Installation of this unit should conform to provisions of gas safety, installation and usage
- This device should be kept at a minimum clearance of 4" away from non-combustible objects on both sides and 8" at the back (e.g. walls, windows etc.). Do not install on a flammable floor or around other combustible objects.
- This item is intended to sit on a solid and level floor

TO INSTALL

1. Level the device with a level gauge.
2. Screw the 4 feet into the bottom of the unit. The height can be adjusted with the adjustable feet.
3. The mounting position should be well-ventilated with proper hood exhaust system that will ensure that all the burnt gases produced during use are completely disposed of.
4. After installation, level the device and keep stable. Do not sway or tilt during operation.
5. A quick-acting gas shut off valve should be installed near the device where it's easily reached.
6. Make sure you are using the correct gas supply that is specified for this model. If the gas supply is not intended for this model, do not proceed with installation.
7. All NG models should be 4-5" W/C at the manifold; all LPG models should be 10-11" W/C at the manifold
8. This unit is applicable to low pressure regulating valves only. High pressure regulating valves and medium pressure regulating valves are not to be used.
9. Check to make sure the connection pipe to the unit has no leaks
10. If the connecting pipe pressure is 10% higher or lower than the rated pressure, please install a pressure regulator.
11. After connecting the appliance to the gas system, check for leaks at joints and pipe fittings; to do so, use soapy water or a specific leak detector (spray).
12. Check the gas supply pressure after installation.
13. Gas supply pressure can be measured with a liquid-filled pressure gauge (e.g. a U-shaped pressure gauge, minimum scale division 0.1mbar) or a digital gauge. Procedure as follows:
 - Remove the panel and unscrew the screw on the pressure port
 - Place the pressure gauge
 - Start up the appliance by following the instructions in this owner's manual
 - Check supply pressure
 - After the check, remove the pressure gauge
 - Replace the sealing screw

CODES AND STANDARDS

This item must be installed in accordance with:

In the United States:

State and local codes, or in the absence of local codes, with:

National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association Accredited Standards Committee Z223, @ 400 N. Capital St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park Quincy, MA 02169-7471.

NFPA Standard #96 Vapor Removal from Cooking Equipment, latest edition, available from the National Fire Protection Association, Batterymarch Park, Quincy, MA. In the commonwealth of Massachusetts, all gas appliances vented through a ventilation hood or exhaust system with a damper or with a power means of exhaust shall comply with 248 CMR.

In Canada:

Local codes:

CAN/CSA-B149.1 Natural Gas Installation (latest edition).

CAN/CSA-B149.2 Propane Installation Code (latest edition), available from the Canadian Gas Association 178 Rexdale Blvd., Etobicoke, Ontario Canada M9W 1R3.

The installer of this unit should be aware of state, county or local code for connecting this equipment to determine if an external regulator is required.

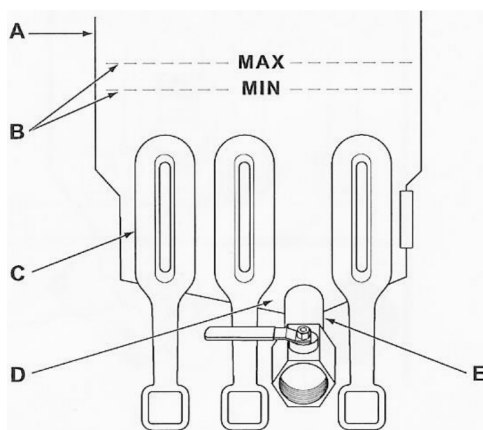
EXTERNAL STEP DOWN PRESSURE REGULATOR:

- All liquid propane fryers must have a pressure step-down regulator on the incoming gas line for safe and efficient operation.
- Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of ½ PSI (14" WC). If the line pressure is beyond this limit, a step down the regulator will be required. The arrow on the bottom shows gas flow direction and should point downstream to the equipment.

FILLING TANK WITH SHORTENING

Solid shortening must NOT be used with fryers. Melting solid shortening will damage the tank and void your warranty.

1. Close the drain valve.
2. Fill the fryer tank with liquid shortening.
3. Shortening level should be between the min and max lines in the fryer tank.
4. Shortening will expand when heated. Do not fill the fryer tank past the MAX line.
5. Add fresh shortening as needed to maintain oil level.





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LIGHTING THE PILOT

1. Open the door.
2. The thermostat is located behind the door. Turn the thermostat OFF.
3. Push the gas control valve knob and turn to OFF. Wait 5 minutes for unburned gas to vent.
4. Push and turn gas control valve knob to the "L" in PILOT.
5. While still holding the knob in, light the pilot with a lit flame. Continue to depress the knob until pilot remains lit when knob is released. If the pilot does not remain lit, repeat step 3 through 5.
6. Depress and turn gas control knob to ON.
7. If gas supply is interrupted, repeat steps 2 through 6.

TURNING ON THE FRYER

1. Set the temperature knob to desired temperature.
2. After the set temperature has been reached, the thermostat shuts off the gas flow to burners.
3. The pilot remains lit. The burners will cycle on and off, maintaining the set temperature.

TURNING OFF THE FRYER

1. Turn the thermostat OFF.
2. To keep the pilot lit, turn the gas valve to "L" in Pilot.
3. To shut off all gas to the system, including the pilot, turn the gas valve knob to OFF.

WARNINGS - HIGH TEMPERATURE SHUTDOWN

If the shortening becomes overheated, a high-temperature shutoff device will turn the gas valve off and extinguish the pilot. If the fryer shuts down due to overheating, DO NOT relight the pilot until the shortening temperature is below 300°.

EXTENDED SHUTDOWN

1. Turn the thermostat knob to OFF.
2. Push in the pilot knob and turn to OFF.
3. Thoroughly drain the fryer. Refer to DRAINING THE OIL for complete instructions.
4. Clean the fryer according to CLEANING.
5. Turn off the main gas shutoff valve.

EXTENDING SHORTENING LIFE

Shortening life can be extended by the following guidelines:

1. Do not salt foods over the fryer.
2. Use good-quality shortening.
3. Filter shortening daily (at a minimum).
4. Replace shortening if it becomes poorly flavored.
5. Keep equipment and surroundings clean. Use tank covers when not in use.
6. Set thermostat correctly.
7. Remove excess moisture and particles from food products before placing in fryer.
8. Use a fitted tank cover to keep oil covered from light and oxygen.

DRAINING THE OIL

Hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

1. Turn the thermostat knob to the OFF position.
2. Insert the drain extension into the drain valve. Tighten only hand tight.
3. Direct the drain extension into the mobile filtering device or bucket that you want to use.
4. Slowly open the drain valve to allow oil to flow from the fry tank to the filter pan. Then open the drain valve all the way.
5. When fry tank is empty use the tank brush to remove any additional debris.
6. Close the drain valve.
7. Fill tank with new shortening. Fill to a minimum of the MIN level but no higher than halfway between MIN and MAX. Oil will expand as it is heated.
8. After the fry tank is filled with new oil, turn the thermostat knob to the desired set temperature. The burners will come on and will heat the oil.



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FRY BASKET CAPACITY:

90,000 BTU fryer model: Recommended pounds per basket are 1.5 lbs. (0.7 kg).

120,000 BTU fryer model: Recommended pounds per basket are 2.5 lbs. (1.1 kg).

150,000 BTU fryer model: Recommended pounds per basket are 3.0 lbs. (1.4 kg).

CLEANING - NOTE: It is important to clean and maintain the unit daily. Checking the unit daily can help avoid serious accidents. Stop using if there are problems with the unit. Check the condition of the unit before and after each use.

Before using: Is the machine tilted?

Is the control panel damaged?

During use: Is there a strange smell or noise?

Is the flame color normal?

Any light back or flameout?

1. Before cleaning, please turn off all gas valves.
2. It is important to clean the burners and drip tray(s) regularly.
3. Clean the stainless steel surface with warm soapy water daily and rinse it dry. During cleaning, do not clean the stainless steel surface with abrasive detergent, brush or scraper etc. The residual iron scale may cause rusting.
4. Do not clean the surface with a chlorine cleanser (bleach, hydrochloric acid etc.). Do not clean the floor where the unit is installed with corrosive substances (e.g. KCL).
5. Clean off the dirt and debris on the burners and baffle regularly.
6. Do not modify the ventilation volume needed during combustion.
7. Accumulation of the iron substance (e.g. Material that formed by iron rust dissolving in water in the pipe, especially when the device is not used for a long time.). Therefore, to avoid accumulation of such substance, clean the food swill that is difficult to clean with stainless steel scraper or a brush containing no iron substances instead of steel brush.
8. Keep substances containing acidic ingredients (vinegar, lemon juice, spices, salt, etc.) away from the stainless steel components. Acidic vapor from these solutions will damage the surface of the device.
9. A complete cleaning every day will ensure good usage and extend the life of the unit. Clean the unit with a wet towel containing suds or a detergent, rinse it with water and dry it with a clean cloth. Do not clean the device with steel brush, which may cause rust. Keep parts that are made of iron dry or will rust.
10. Cleaning the stainless steel surface: grease stains can be wiped away with sponge.
11. To avoid rusting of the unit, please make sure that the residual salt inside or outside the device is cleared away.
12. After cleaning, to avoid short-time incomplete combustion, the fire hole of the burner should be clear.
13. Turn off the main gas valve if item is not going to be used for an extended period of time.
14. If item is not going to be used for an extended period of time, it is best to clean fully and store in a well ventilated area.

BOIL OUT PROCEDURE:

1. Drain the tank as described under DRAINING THE OIL.
2. Once the shortening has been drained, flush out scraps and sediment using the provided tank brush.
3. Close the drain valve and fill tank water. Use a low foaming cleaner/degreaser to clean the fry tank. Follow the instructions on the side of the package.
4. Solution level must be between the MIN and MAX levels on the fryer tank.
5. Set the temperature knob to 200°F or for the recommended solution being used. Allow solution to simmer for about 15 to 20 minutes.
6. Drain the cleaning solution from the tank.
7. Close the drain valve and refill the tank with water. Add 1 cup (1/4 L) of vinegar to neutralize alkaline left by the cleaner. Solution level must be between the MIN and MAX level on the fryer tank.
8. Bring the solution to a simmer only, turn the thermostat off. Allow to stand for a few minutes.
9. Drain the tank according to DRAINING THE OIL. Rinse thoroughly with clear, hot water. All traces of cleaner must be removed. Dry the tank thoroughly.
10. Close the drain valve and add shortening. Follow the FILLING TANK WITH SHORTENING procedure in this manual. The fryer is now ready for use.



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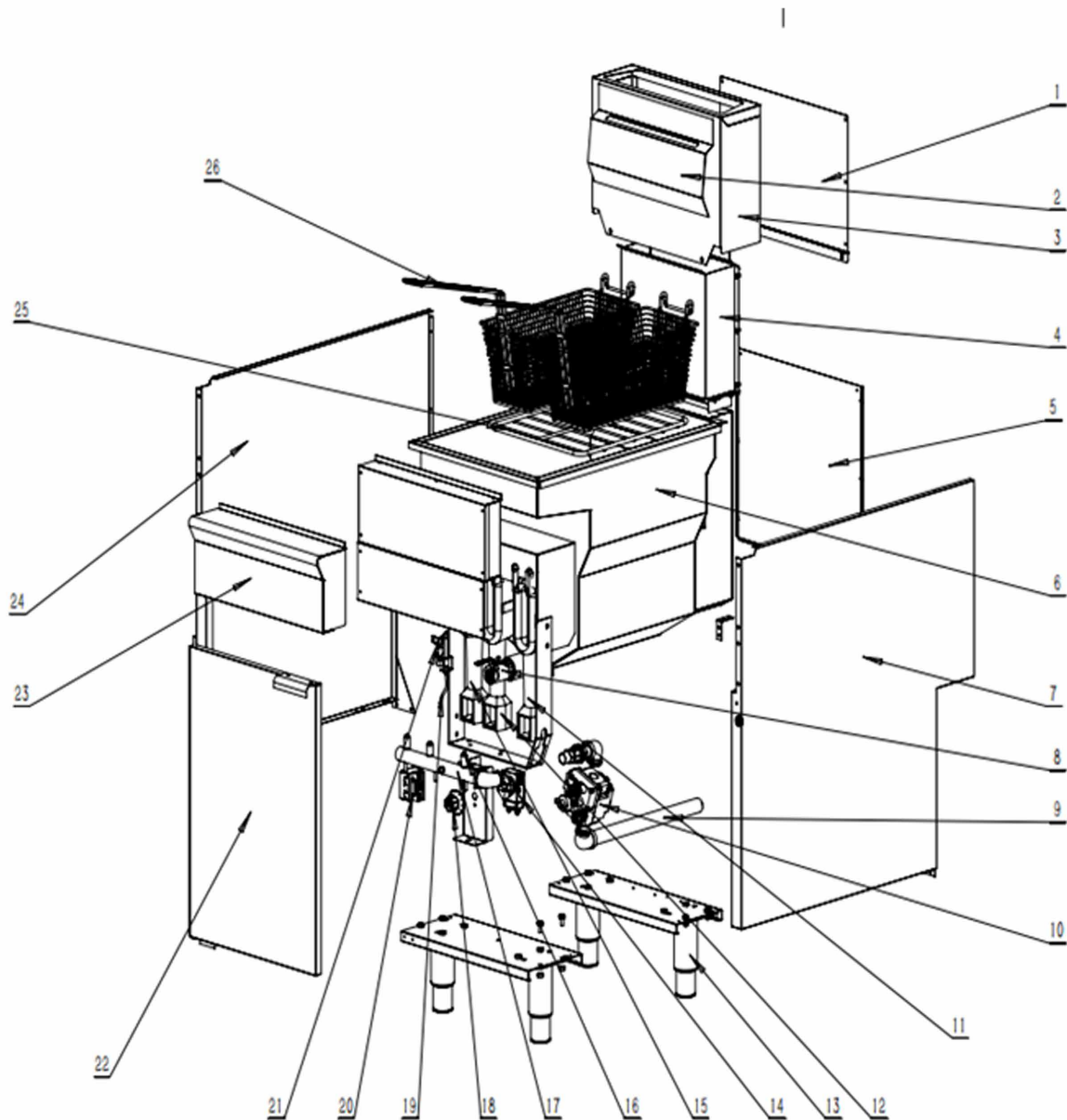
TROUBLESHOOTING

Before requesting any service on the unit, please check the following chart. Service calls resulting from lack of maintenance or misuse is not covered under the warranty and may also void the warranty. Please note that this guide serves only as a reference for solutions to common problems.

Problem		Possible Causes	
No Heat		Thermostat dial not turned on. Pilot not lit.	
		Gas supply not turned on.	
		Wire connections loose (call service)	
Problem		Possible Causes	
Insufficient or too much heat		Thermostat dial not set to desired temperature.	
		High limit tripped (call service)	
		Temperature probe (call service)	
Problem		Possible Causes	
Tank will not drain		Shortening too cold	
		Drain pipe clogged with debris	

CULGF-90

90,000 BTU Fryer - 3 Burner



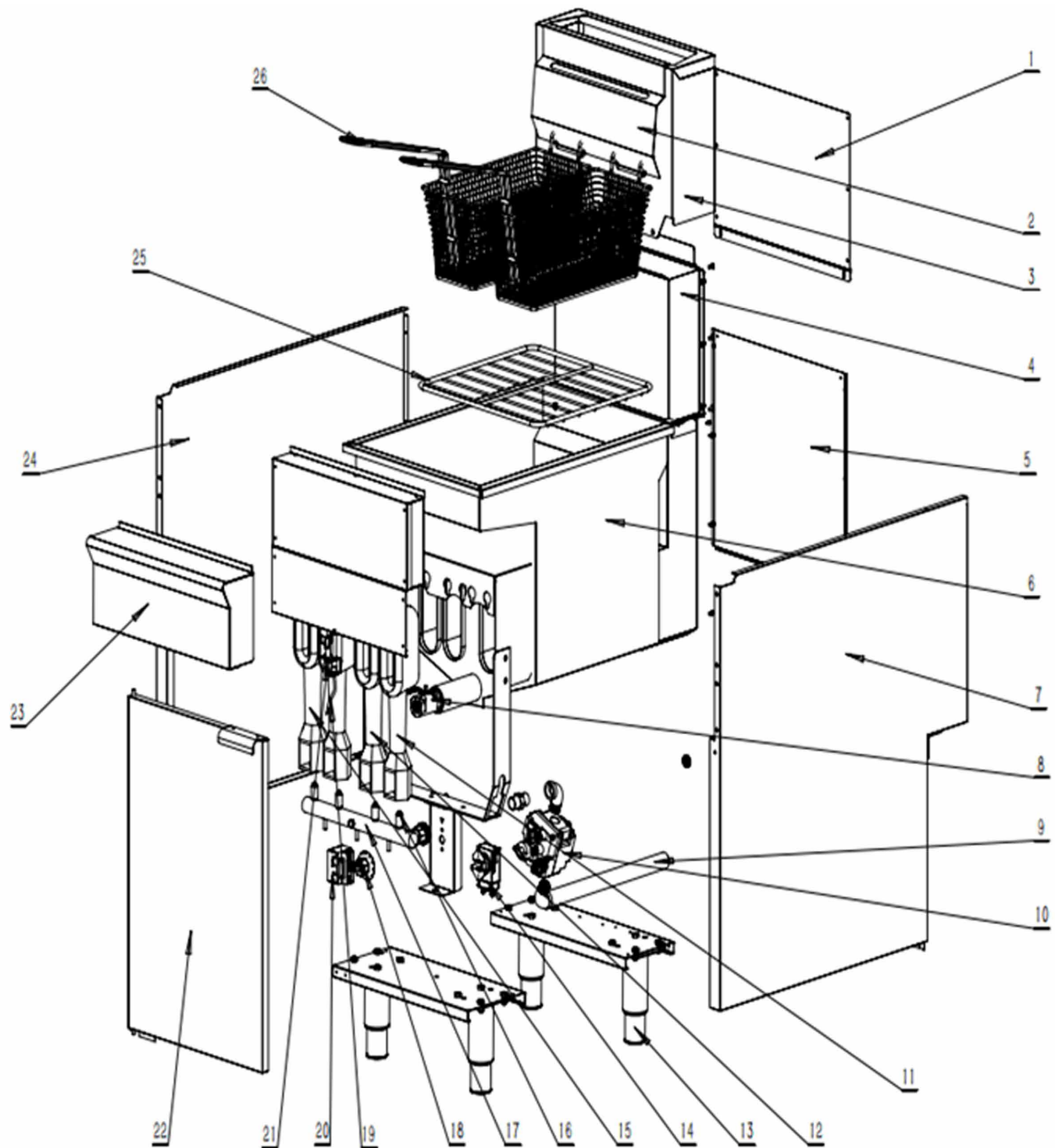
CULGF-90

90,000 BTU Fryer - 3 Burner

Diagram Number	Part Description	Quantity
1	Rear cover board	1
2	Fixing plate for hanger	1
3	Rear skirt panel	1
4	Flue lengthen board assembly	1
5	Rear cover board	1
6	Oil tank assembly	1
7	Side panel,right	1
8	Oil drain valve	1
9	Gas inlet pipe	1
10	Safety valve - NG or LP	1
11	Burner A	1
12	Burner B	1
13	Adjustable leg	4
14	Thermostat valve	1
15	Burner C	1
16	Orifice - NG or LP	3
17	Gas manifold	1
18	Thermostat knob	1
19	Thermocouple	1
20	Hi-limit	1
21	Pilot assembly - NG or LP	1
22	Door assembly	1
23	Ledge assembly	1
24	Side panel,left	1
25	Grid	1
26	Fry basket	2

CULGF-120

120,000 BTU Fryer - 4 Burner



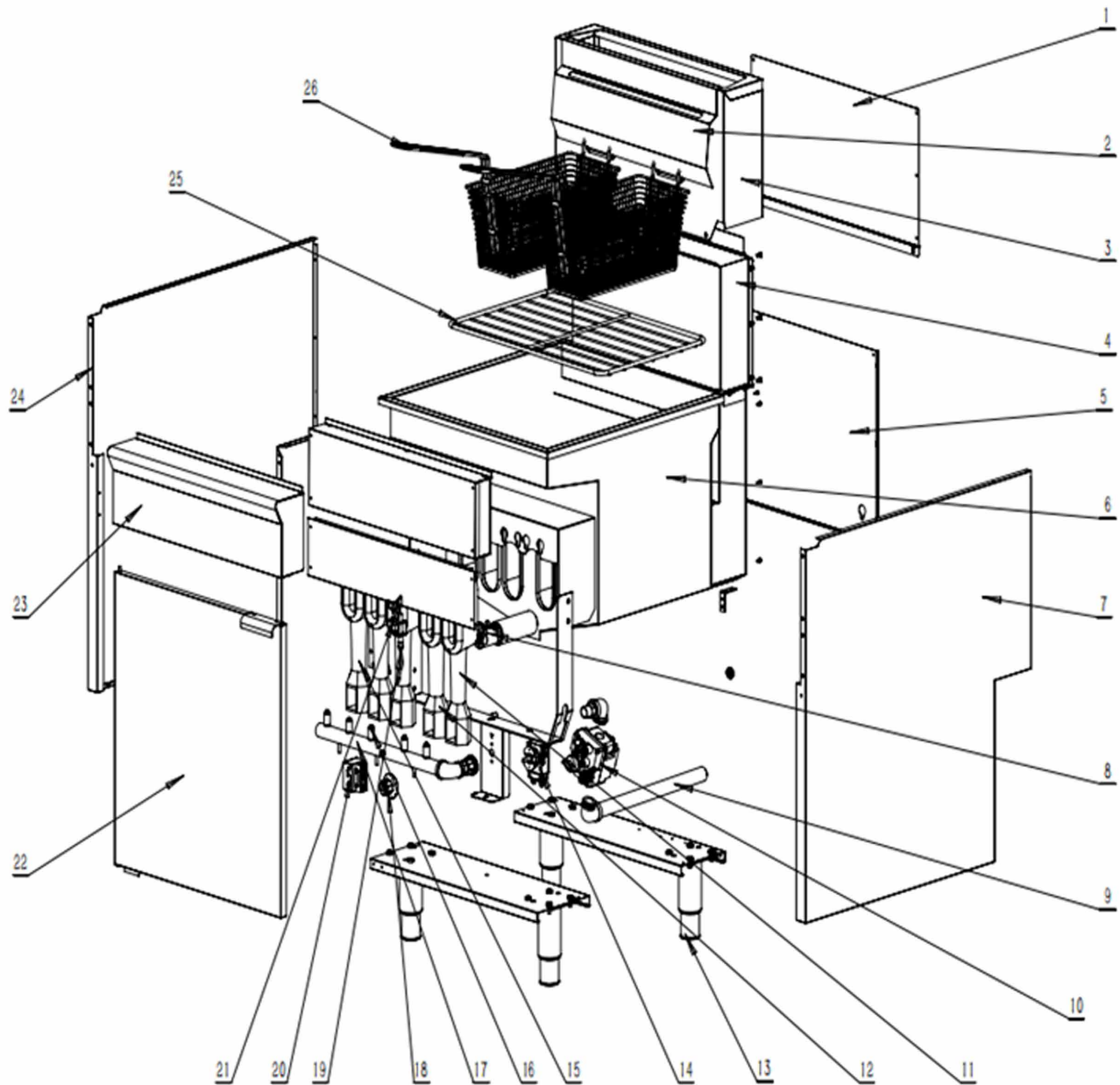
CULGF-120

120,000 BTU Fryer - 4 Burner

Diagram Number	Part Description	Quantity
1	Rear cover board	1
2	Fixing plate for hanger	1
3	Rear skirt panel	1
4	Flue lengthen board assembly	1
5	Rear cover board	1
6	Oil tank assembly	1
7	Side panel, right	1
8	Oil drain valve	1
9	Gas inlet pipe	1
10	Safety valve - NG or LP	1
11	Burner A	1
12	Burner B	2
13	Adjustable leg	4
14	Thermostat valve	1
15	Burner C	1
16	Orifice - NG or LP	4
17	Gas manifold	1
18	Thermostat knob	1
19	Thermocouple	1
20	Hi-limit	1
21	Pilot assembly - NG or LP	1
22	Door assembly	1
23	Ledge assembly	1
24	Side panel, left	1
25	Grid	1
26	Fry basket	2

CULGF-150

150,000 BTU Fryer - 5 Burner



CULGF-150

150,000 BTU Fryer - 5 Burner

Diagram Number	Part Description	Quantity
1	Rear cover board	1
2	Fixing plate for hanger	1
3	Rear skirt panel	1
4	Flue lengthen board assembly	1
5	Rear cover board	1
6	Oil tank assembly	1
7	Side panel, right	1
8	Oil drain valve	1
9	Gas inlet pipe	1
10	Safety valve - NG or LP	1
11	Burner A	1
12	Burner B	3
13	Adjustable leg	4
14	Thermostat valve	1
15	Burner C	1
16	Orifice - NG or LP	5
17	Gas manifold	1
18	Thermostat knob	1
19	Thermocouple	1
20	Hi-limit	1
21	Pilot assembly - NG or LP	1
22	Door assembly	1
23	Ledge assembly	1
24	Side panel, left	1
25	Grid	1
26	Fry basket	2

CULITEK One Year Limited Warranty

CULITEK warrants its equipment against defects in materials and workmanship, subject to the following conditions:

ONE YEAR WARRANTY

CULITEK Fryers are warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only, and is not assignable.

ADDITIONAL FRY POT WARRANTY

All Stainless Steel Fry Tanks have a (5) year limited tank warranty. If the tank has a leak under normal usage in the first year of operation, verified by an authorized service company, the entire fryer will be replaced. After the first year and for the following (4) years, a replacement tank will be sent at no charge. Shipping costs and labor charges to install the tank will be the end users responsibility.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at CULITEK's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by CULITEK, after defective unit has been inspected and defect has been confirmed. CULITEK does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States. Warranty coverage on products used in Hawaii, Alaska, Puerto Rico, and Canada cover parts only.

Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, 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, 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.
- Equipment on which the security seal has been broken.

If the equipment has been changed, altered, modified, or repaired without express written permission from CULITEK, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

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

WARRANTY CLAIMS & SERVICE

For all warranty claims please have the model number, serial number and a proof of purchase available.

Phone: 1-800-325-1740

For all online warranty claims please include the model number, serial number and detailed description of the issue.

Please attach a copy of your proof of purchase with your e-mail.

E-Mail: customerservice@partstown.com