



765 Westminster Street, Providence, RI 02903; 401-273-3300; fax 401-273-3328; www.equipex.com

Fryers – Frequently Asked Questions:

1. What is the highest temperature the fryer will reach?
 - a. On our countertop fryers, the temperature will attain up to 390°F.

2. How do you clean the fryer?
 - a. Allow the fryer to cool before cleaning. The fryer base, oil container, basket and lid are dishwasher safe. They can be cleaned in the dish washing machine or in the pot sink according to local health department regulations. The heating element assembly should be cleaned with a damp cloth soaked in a soap and water mixture. Simply wipe the unit down with the damp cloth and then use a clean lint-free cloth to remove the excess water or soap. NEVER immerse the heating element assembly in water or spray it with any liquid.

3. How long does the fryer take to heat up?
 - a. Allow 10 to 18 minutes for the preheating process, depending on voltage.

4. Is there a cool zone on the fryer to prevent over cooking?
 - a. Underneath the element, there is a cool zone for food byproducts to safely settle.