



304 Fincher Creek Road  
Homer, LA 71040  
Office (318) 258-3037

## OPERATING INSTRUCTIONS

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1. Wash fryer with dishwashing detergent and warm water prior to use—The inside of the unit has been sprayed with cooking oil to prevent rust.
2. Hook up regulator to a propane tank.
3. Each unit is marked with the amount of gallon to be used. Fill with designated gallons of oil
4. Close needle valve near the regulator on the cooker. Open valve on propane tank.
5. To light cooker, crack open the needle valve and ignite through the oblong hole with long stem trigger propane lighter. **CAUTION** should always be used when igniting gas.
6. Open the needle valve to increase temperature. Some adjustments at the regulator may be required. Operate only in well ventilated area.
7. Bring oil to approximately 300-350 degrees and begin frying food.
8. If storing cooker without oil, always spray inside w/Pam cooking spray after cleaning to prevent rust.

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***R & V Works***  
Home of the “*Cajun Fryer*”  
[www.cajunfryer.com](http://www.cajunfryer.com)

If you have any questions please give us a call at

Toll Free: 1-800-908-3037

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