

DONUT FRYER

(Models G1826, G2424)

GAS

OWNER'S HANDBOOK

LUCKS FOOD EQUIPMENT COMPANY

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**067-001
1001004**

LUCKS  [®]

CAUTION

The purchaser and/or user of this appliance shall post, in a prominent location, instructions to be followed in case of a gas leak or if the user smells gas. This information should be obtained from the local gas supplier and must conform to local codes.

CAUTION

FOR YOUR SAFETY, do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING

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

NOTICE

After installation, retain and post this manual in a prominent location for future reference.

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INTRODUCTION

Congratulations on your purchase of a new Lucks Donut Fryer. This fryer is designed for high-efficiency and fast recovery. It is able to generate more product using less energy. It can maintain a constant frying temperature hour after hour, no matter how much it is required to produce.

The Lucks Donut Fryer is ruggedly constructed of stainless steel to give many years of dependable operation. It is engineered for easy service and maintenance.

Features

- High-capacity gas system offering virtually instantaneous recovery.
- High efficiency infrared gas system that completely eliminates old-fashioned (heat transfer) tubes.
- Fully welded, large capacity, stainless steel frying tank.
- Anti-roll sediment tray to keep dirty residue separate from fresh product.
- A folding drainboard that can be either right- or left-hand mounted which drains directly into the kettle. The drainboard can be used as a protective cover when the fryer is not in use.
- Adjustable feet for easy leveling.
- Mounting provisions for a donut dropper.
- ETL and NSF listed.
- Made in America.

How to Use This Manual

This manual contains instructions to make the installation, operation, and maintenance of your Lucks Donut Fryer as simple and convenient as possible. Some of the instructions require the use of various controls, buttons, switches, etc. When this occurs, all control positions will be indicated as follows:

Set the switch to **OFF**

In this example, **OFF** is not simply a direction, but also a switch setting that is clearly marked on the equipment.

INTRODUCTION cont.

The information contained in this manual is essential for the safe operation of your Lucks Donut Fryer. Please take the time to carefully read the entire manual before using this unit. In particular, please pay close attention to the information contained in the following types of boxes:



A **WARNING** box contains information to protect you from severe injury or death, and/or to protect the equipment from severe damage.



A **CAUTION** box contains information to protect you from any injury, and/or to protect the equipment from any damage.



A **NOTICE** box contains information to assist you in the most efficient installation, operation, and maintenance of your equipment.

INTRODUCTION cont.

Safety Precautions

The following information is essential for the safe installation, operation, and maintenance of your Lucks Donut Fryer. These warnings and cautions are stated here for your information, and are repeated whenever applicable throughout the text for your safety and convenience.

CAUTION

The purchaser and/or user of this appliance shall post, in a prominent location, instructions to be followed in case of a gas leak or if the user smells gas. This information should be obtained from the local gas supplier and must conform to

WARNING

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

WARNING

This donut fryer must be operated only in a well-ventilated area. Openings in the rear of the fryer and in the lower sides provide air for combustion. Do not restrict the flow of air to or from the operating area. This fryer is suitable for installation on combustible floors. Maintain a minimum of six inches clearance for combustible and non-combustible construction around the sides and the rear of the fryer. This clearance is mandatory for safe operation and proper servicing of this fryer.

This fryer must be installed under an NFPA-approved hood equipped with fire-suppression equipment.

IMPORTANT

This fryer must be installed and electrically grounded in accordance with local safety codes. If there are no local codes, install it in accordance with the National Electrical Code, ANSI/NFPA 70-1990, or the latest edition.

WARNING

Electrical Ground Instructions - This appliance is equipped with a three-prong (grounding) plug for your protection against electrical shock, and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug. To do so voids all warranties and certifications.

CAUTION

FOR YOUR SAFETY, do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

INTRODUCTION cont.

Safety Precautions cont.

WARNING

Do not use this fryer during a power failure nor any other time that electricity is not available.

WARNING

The fryer must be restrained from tipping to avoid splashing hot oil. The restraint may be the manner of installation, such as connection to other appliances, installation in an alcove, or the attachment of adequate tie-downs.

WARNING

Do Not Install a Regulator. Natural gas fryers employ a regulator within the combination valve that is factory set for the correct pressure, which is 6 inches water column (W.C.).

LP gas fryers employ a regulator within the fryer piping that is factory set for the correct pressure, which is 9 inches water column (W.C.).

CAUTION

NEVER operate your fryer without the sediment tray in place. The tray is designed to prevent the accumulation of sediment on the bottom of the kettle, where it can cause that area to become too

IMPORTANT

Installation of this fryer must conform to local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI/NFPA Z223.1-1988, or the latest edition.

The fryer and its individual shutoff valve must be disconnected from the gas supply piping during any pressure testing of that system at test pressures in excess of ½ pound per square inch gauge (PSIG) (3.45 kilo-pascals kPa.).

This fryer must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ pound per square inch-gauge (PSIG) (3.4 kilo-pascals (kPA).

WARNING

Before attempting to relight the fryer, **close the main gas valve and the pilot valve. Turn the heat/pump toggle switch OFF. Wait five minutes** before attempting to relight the fryer.

WARNING

Ensure that the kettle is completely dry before adding shortening. When heated, moisture in the kettle could result in hot grease splatters which could burn you.

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.

Never move or tip a fryer with hot shortening in the kettle. A splash or spill of hot shortening could cause serious injury or death. This fryer is restrained from tipping. Do not operate this fryer if the restraints are not in place.

INTRODUCTION cont.

Safety Precautions cont.

CAUTION

Do not drop heavy pieces of solid shortening directly onto the control bulbs in the kettle. It could damage them.

CAUTION

If you smell gas, shut off the gas supply.
DO NOT operate the fryer.

CAUTION

If the high limit device continues to turn off the fryer, contact the nearest authorized service center or representative.

CAUTION

This assembly is made with special HOT OIL tolerant hose material and uses special HIGH TENSION clamps.

IMPORTANT

Any replacements of the hose assembly **must** be as a unit manufactured by the Lucks Food Equipment Company to insure personnel safety and suitability for its intended use. To order, dial **(800) 824-0696**, ask for part number 062-031.

WARNING**THIS FILTER SYSTEM CAN BE DANGEROUS!**

Protection from hot oil accidents depends on **your**:

1. **UNDERSTANDING** of the inherent danger in using hot oil.
Comply with local occupational safety standards and OSHA requirements.
2. **USE** of proper operating procedures.
Understand and comply with the OWNER'S MANUAL.
- 3 **MAINTENANCE** of the filter hose assembly.
Inspect hose material frequently for cracking, stretching or brittleness.
Inspect hose assembly parts frequently for looseness in the hose clamps, the handle or the pipe fitting.
Replace the entire hose assembly when any of the above conditions exist.

WARNING

If the filter pump circuit breaker continues to trip, let the HOT oil drain from the hose to the filter tank and contact the nearest authorized service agent.

WARNING

Never store or use aerosol cleaners in or around HOT shortening. Hot shortening may ignite and explode pressurized aerosols.
Use only cleaning chemicals approved by local health authorities in food preparation and splash zones.
Clean your fryer regularly. Use approved gloves, masks, goggles, and/or other protective clothing when handling and using cleaning chemicals.

INTRODUCTION cont.

Warranty Information

Service and maintenance work, other than that covered in this manual, must be performed by Lucks-authorized service people. Unauthorized work on your Lucks donut fryer will automatically **VOID** all warranties.

To maintain all warranties and certifications, all replacement parts must be original equipment replacement parts. To receive credit for parts replaced under warranty, all old parts must be returned to us accompanied by a copy of the Lucks invoice. These parts must be clean and free from grease and dirt. Each part must be tagged with the following information:

- Model number of the unit
- Serial number of the unit
- Manufacturing (Mfg.) number
- Description of the problem

Model, serial, and manufacturing (Mfg.) numbers can be taken from the specification plate on the inside of the left sidewall of your donut fryer.

All warranty parts, bills, labor, or travel must be billed to the Lucks Food Equipment Company within 60 days of completion of the work. Failure to follow these procedures will result in delay or possible denial of warranty credit.

Service Information

If you have a problem, call your local Lucks Service Department or an authorized service company. For your convenience, write the name and number of these companies on the lines provided below:

The Lucks Food Equipment Company's 24-hour number is **(800) 824-0696**.

NAME: _____ PHONE: _____

NAME: _____ PHONE: _____

LOCAL GAS SUPPLIER:

PHONE:

INSTALLATION

WARNING

Electrical Ground Instructions - This appliance is equipped with a three-prong (grounding) plug for your protection against electrical shock, and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug. To do so voids all warranties and certifications.

Unpacking

1. Uncrate the fryer.
2. Remove all packing material and dispose of it in a safe and approved manner.
3. Carefully inspect the fryer. If damage has occurred, call the carrier for an inspection (this is the owner's responsibility).

WARNING

This donut fryer must be operated only in a well-ventilated area. Openings in the rear of the fryer and in the lower sides provide air for combustion. Do not restrict the flow of air to or from the operating area. This fryer is suitable for installation on combustible floors. Maintain a minimum of six inches clearance for combustible and non-combustible construction around the sides and the rear of the fryer. This clearance is mandatory for safe operation and proper servicing of this fryer.

This fryer must be installed under an NFPA-approved hood equipped with fire-suppression equipment.

4. Put the fryer in its final location. The unit must sit beneath a type I hood with fire suppression system, all as supplied by the customer. Keep the area free and clear of combustibles.

WARNING

The fryer must be restrained from tipping to avoid splashing hot oil. The restraint may be the manner of installation, such as connection to other appliances, installation in an alcove, or the attachment of adequate tie-downs.

5. Use a spirit level to make sure the fryer is level. If necessary, use either a wrench or pliers to adjust the feet.

INSTALLATION cont.**Preparation****WARNING**

Do Not Install a Regulator.* Natural gas fryers employ a regulator within the combination valve that is factory set for the correct pressure, which is 6 inches water column (W.C.).

LP gas fryers employ a regulator within the fryer piping that is factory set for the correct pressure, which is 9 inches water column (W.C.).

* Incoming natural gas pressure must be between 6" W.C. and 14" W.C. An additional regulator must be installed between the fryer and the building's gas meter if the incoming pressure exceeds 14" W.C.

IMPORTANT

Installation of this fryer must conform to local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI/NFPA Z223.1-1988, or the latest edition.

The fryer and its individual shutoff valve must be disconnected from the gas supply piping during any pressure testing of that system at test pressures in excess of ½ pound per square inch guage (PSIG) (3.45 kilo-pascals kPa.)).

This fryer must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ pound per square inch-gauge (PSIG) (3.4 kilo-pascals (kPa)).

WARNING

The specification plate is located on the inner left sidewall. The wiring diagram is shown on page A-2 and attached to the rear frame of the fryer.

1. This installation requires a ¾-inch gas fuel line. Have a licensed plumber connect the fryer to a line with a gas shut-off valve located within sight of the operator. Make sure to test the gas piping for leaks according to local codes. Purge the air from all gas lines.
2. Remove any vinyl protective material on the fryer sheet-metal parts, and dispose of it properly.
3. Wash all food contact areas of the fryer with water and an approved cleaner. We recommend that the unit be thoroughly washed after assembly and before testing and first use.

INSTALLATION cont.

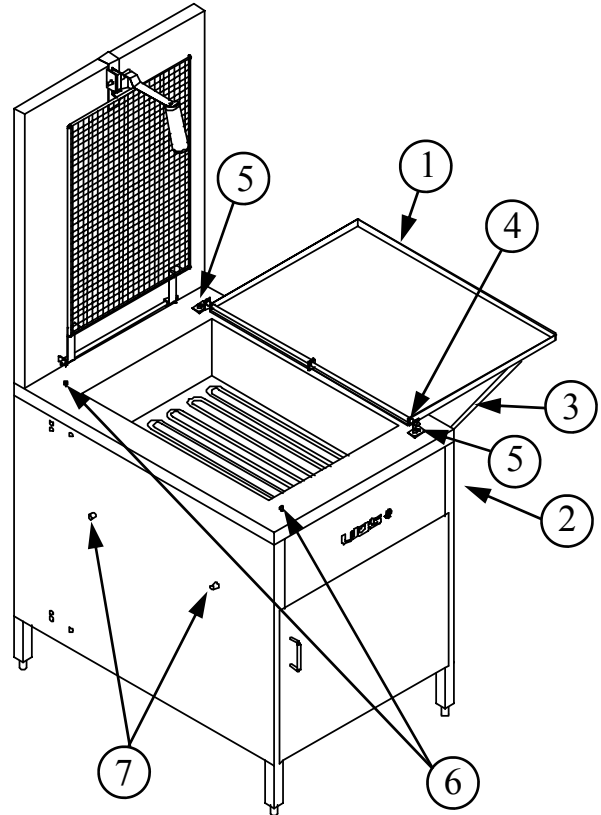
Assembly

Drainboard

1. The drainboard (1) comes fully assembled on the right side of the unit. To put it in place, remove the packing and swing the drainboard up and out to the right.
2. There are two pegs (2) on the side of the fryer. Swing the drainboard's support rod (3) down to rest on these pegs.

IMPORTANT

The drainboard does not sit level. The outside edge sits high to allow the recovery of the shortening that drains from the cooked food.



GAS DONUT FRYER

3. To install the drainboard on the left side of the unit:
 - a. With the drainboard open, remove the steel rod (4) which holds the drainboard to the fryer. At the end of the rod there is a machined groove which holds the rod in place at the hinge tab. Lift the rod until it can be slid backward through the holes in the hinge tabs (5). Remove the rod.
 - b. Using a hammer and a block of wood, carefully remove the front and rear hinge tabs (5).
 - c. Reinstall the hinge tabs on the pins (6) on the left side of the fryer.
 - d. Put the drainboard in its open position on the left side of the fryer and slide the metal rod (4) through the front hinge tab, through the drainboard opening, and through the rear hinge tab. Ensure that the groove in the front of the rod fits over the front hinge tab, thus holding the rod in place.
 - e. Rest the support rod (3) on the support pegs (7) on the fryer's left side.

INSTALLATION cont.

Sediment Tray

Remove the sediment tray (1) from the kettle. Discard the packing. Return the tray to the kettle.

CAUTION

NEVER operate your fryer without the sediment tray in place. The tray is designed to prevent the accumulation of sediment on the bottom of the kettle, where it can cause that area to become too hot.

Door

Install the door (2) by placing the hinges on the door over the hinge pins (3). Verify the function of the door interlock safety switch and adjust the switch actuator arm as required.

Filter System (optional equipment)

1. Plug the quick release power plug into the socket in the rear of the fryer.
2. Roll the filter tank assembly under the kettle. **NOTE:** Tank cover must be in place.

Donut Dropper (optional equipment)

Mounting holes are provided on either side of the fryer. Simply follow the installation instructions that accompany your donut dropper.

Submerger Screen (optional equipment)

If you have purchased the optional submerger screen (4), it is already attached to the fryer. You will only need to assemble and attach the magnet and handle. To do this:

1. Remove the wing nut (5) from the handle assembly (6).
2. Insert the bolt of the handle assembly through the right side of the bracket (7) on the screen (4).
3. Put the magnet (8) on the bolt and secure it with the wing nut (5). Tighten the wing nut

Connecting Your Fryer

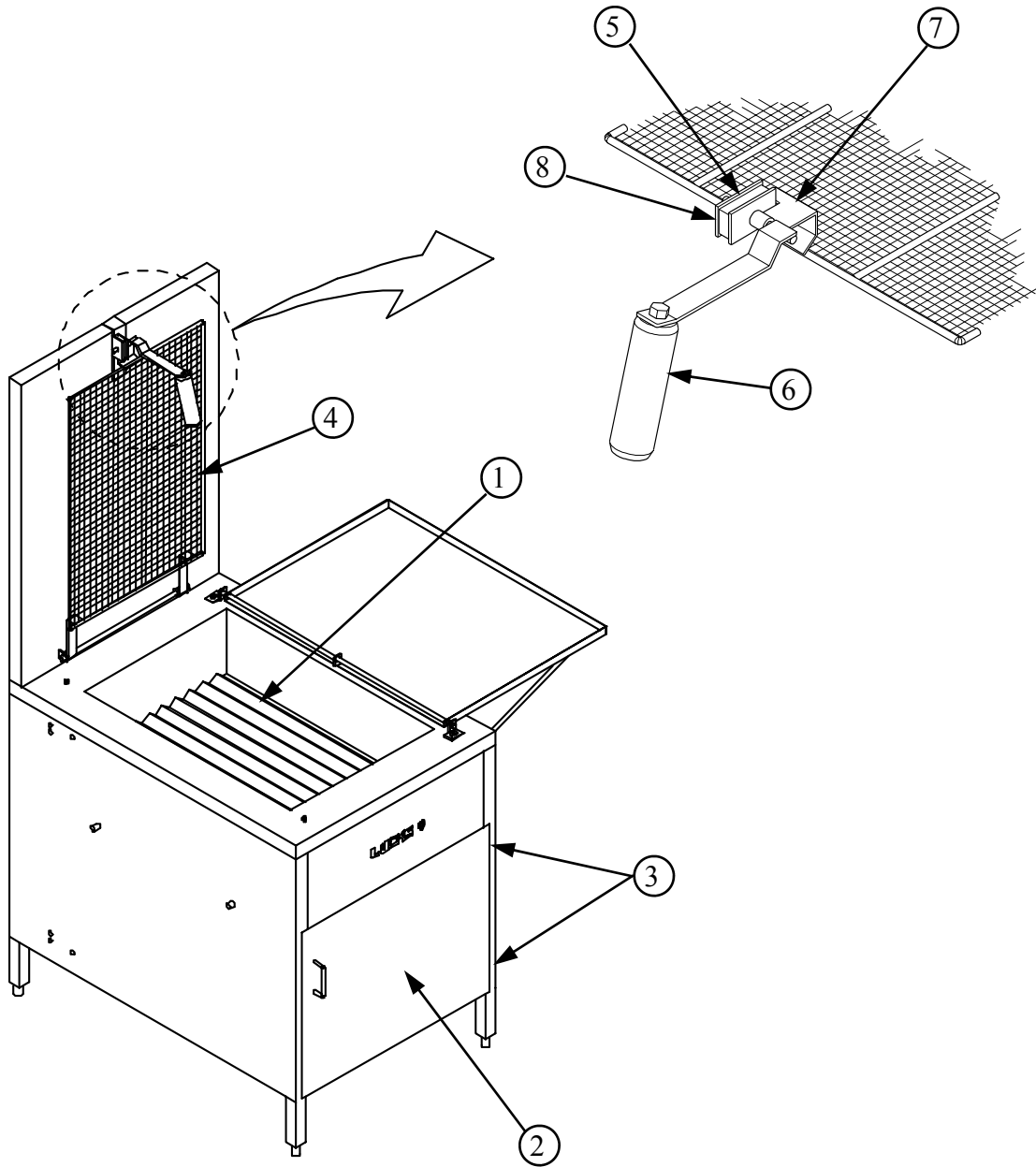
IMPORTANT

This fryer must be installed and electrically grounded in accordance with local safety codes. If there are no local codes, install it in accordance with the National Electrical Code, ANSI/NFPA 70-1990, or the latest edition.

Plug the electrical cord into a 120 volt AC receptacle. **Never** use extension cords or plug adapters.

After installation, retain this manual for future reference.

INSTALLATION cont.



FRYER AND SUBMERGER SCREEN

OPERATION

For your safety, please read all of these instructions before attempting to start or use your donut fryer for the first time. When using the fryer, follow the directions exactly.

WARNING

Do not use this fryer during a power failure nor any other time that electricity is not available.

WARNING

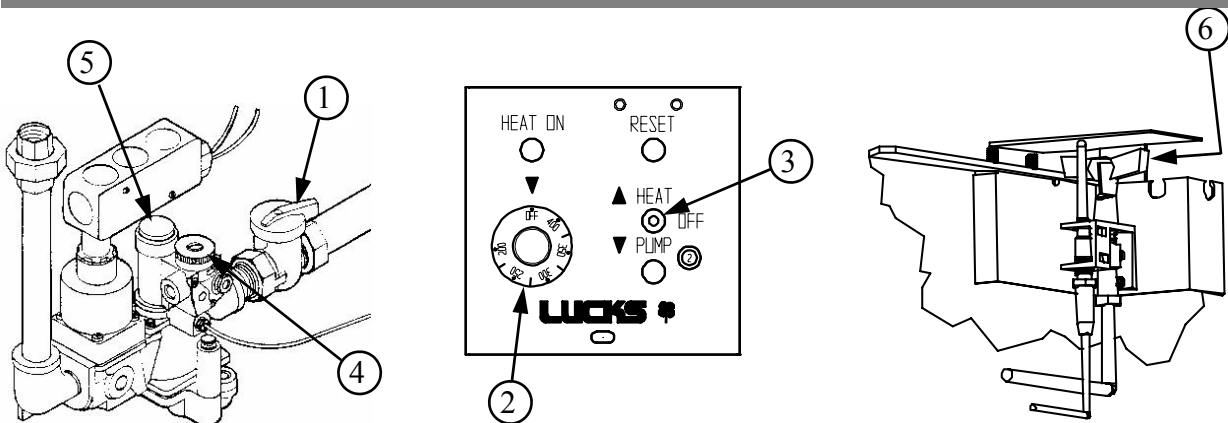
Before attempting to relight the fryer, **close the main gas valve and the pilot valve. Turn the heat/pump toggle switch OFF. Wait five minutes** before attempting to relight the fryer.

Pilot Lighting and Relighting

1. Make sure there is oil in the kettle. If there is not, go to Start Up, page 13.
2. Open the main gas valve (1).
3. Set the thermostat control knob (2) on the control panel **OFF**. Set the heat/pump toggle switch (3) **OFF**. Rotate the pilot valve (4) clockwise to **OPEN**.
4. Push down and hold the red pilot button (5). Hold a flame to the pilot (6). Continue to hold the red pilot button down for 30 to 40 seconds or until the pilot remains lit.
5. Turn the thermostat control knob (2) to the desired setting. Set the heat/pump toggle switch (3) to **HEAT**. Manually depress (**SEE WARNING**) the door interlock safety switch. Look for the orange glow that shows the main burners are on.

WARNING

Never attempt to defeat the door safety switch during normal fryer operation, or during normal filtering operation.



MAIN GAS VALVE, CONTROL PANEL, AND PILOT VALVE

OPERATION cont.**Start Up****WARNING**

Ensure that the kettle is completely dry before adding shortening. When heated, moisture in the kettle could result in hot grease splatters which could burn you.

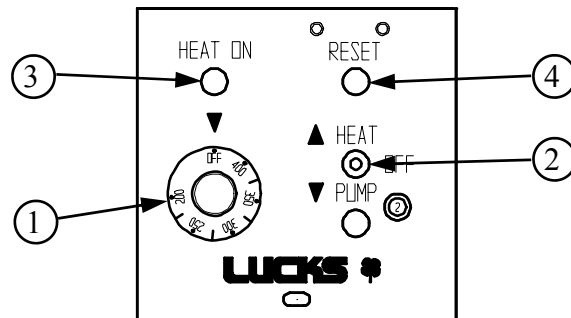
Use extreme caution when adding more shortening to a fryer that is already hot. Dropping or pouring shortening into hot grease could splash and burn you.

Never move or tip a fryer with hot shortening in the kettle. A splash or spill of hot shortening could cause serious injury or death. This fryer is restrained from tipping. Do not operate this fryer if the restraints are not in place.

Never attempt to defeat the door safety switch during normal fryer operation, or during normal filtering operation.

CAUTION

Do not drop heavy pieces of solid shortening directly onto the control bulbs in the kettle. It could damage them.



CONTROL PANEL

1. Add shortening to the kettle (100 lb. for model G1826; 115 lb. for model G2424) and spread it evenly over the entire kettle bottom.
2. Make sure the pilot light is lit. If it is not, refer to the lighting procedure on page 12.
3. Close the burner compartment door to activate the door interlock safety switch. The burner will not operate when the access door is open.
4. Turn thermostat control knob (1) on the control panel to the desired frying temperature.
5. Set the heat/pump toggle switch (2) on the control panel to **HEAT**.

OPERATION cont.**Shutdown****CAUTION**

If you smell gas, shut off the gas supply. **DO NOT** operate the fryer.

1. Turn the thermostat control knob (1) to **OFF**. (See Control Panel, page 13).
2. Set the heat/pump toggle switch (2) **OFF**.
3. Turn the pilot valve counterclockwise to **OFF**.

Emergency Shutdown

1. Close all gas valves you can safely reach.
2. Turn off the electrical power to the fryer at a main circuit breaker.
3. Call the local gas supplier or the nearest Lucks-authorized service company for repairs.

Shortening Temperature High Limit Device

If the thermostat fails to control the temperature of the shortening, the temperature high limit device will prevent overheating by turning off the fryer. It will activate when the temperature of the shortening exceeds 450° F.

CAUTION

If the high limit device continues to turn off the fryer, contact the nearest authorized service center or representative.

If the high limit device turns off your fryer, you can reset it. For your safety, however, do not attempt to restart the unit more than once. If the high limit device trips more than once, call your Lucks service center or nearest authorized representative for service.

To reset the high limit device:

1. Turn the thermostat control knob (1) **OFF**. (See Control Panel, page 13).
2. Set the heat/pump toggle switch (2) **OFF**.
3. The fryer will take 20 to 30 minutes to cool enough to allow for reset (the temperature must be below 420° F). Push the reset button (4) after the fryer has cooled.
4. Set the heat/pump toggle switch (2) to **HEAT**.
5. Turn the thermostat control knob (1) to the proper operating temperature and make sure the fryer door is closed.

OPERATION cont.

Filter System Operation

The filter system provides an easy and safe way to clean the sediment and other impurities from the shortening in your donut fryer. Be careful using this filter system. You could be burned by the hot shortening.

WARNING

THIS FILTER SYSTEM CAN BE DANGEROUS!

Protection from hot oil accidents depends on **your**:

1. **UNDERSTANDING** of the inherent danger in using hot oil.
Comply with local occupational safety standards and OSHA requirements.
2. **USE** of proper operating procedures.
Understand and comply with the Owner's Manual.
3. **MAINTENANCE** of the filter hose assembly.
Inspect the hose material frequently for cracking, stretching or brittleness.
Inspect the hose assembly parts frequently for looseness in the hose clamps, the handle or the pipe fitting.
Replace the entire hose assembly when any of the above conditions exist.

CAUTION

This assembly is made with special HOT OIL tolerant hose material and uses special HIGH TENSION clamps.

IMPORTANT

Any replacements of the hose assembly **must** be as a unit manufactured by the Lucks Food Equipment Company to insure personnel safety and suitability for its intended use. To order, dial **(800) 824-0696**, ask for part number 062031.

NOTICE

All replacement parts to support this product **must** be supplied or approved by the Lucks Food Equipment Company. Personnel safety, equipment certifications, and product warranty are valid **only** when Lucks approved parts are used.

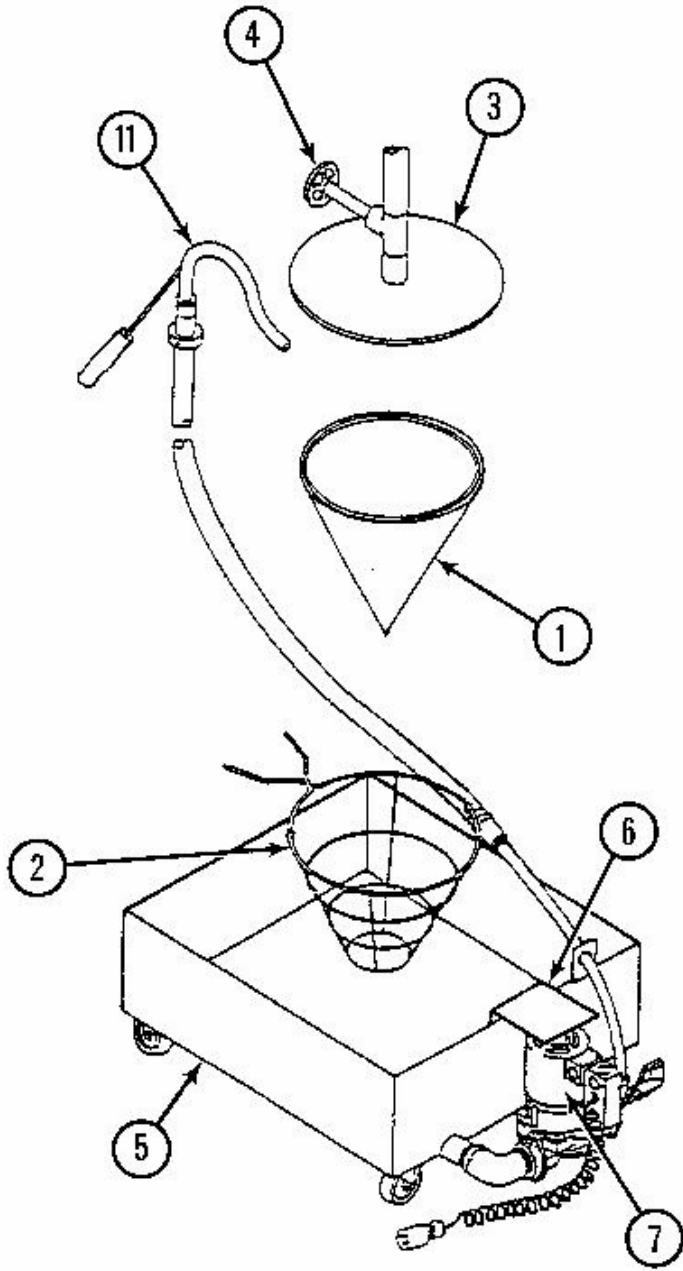
OPERATION cont.**Filter System Operation** cont.**CAUTION**

Draining oil which exceeds 325° F can damage the hose. Always verify the oil temperature prior to letting shortening enter the filter hose. Let the oil cool if it is above 325° F.

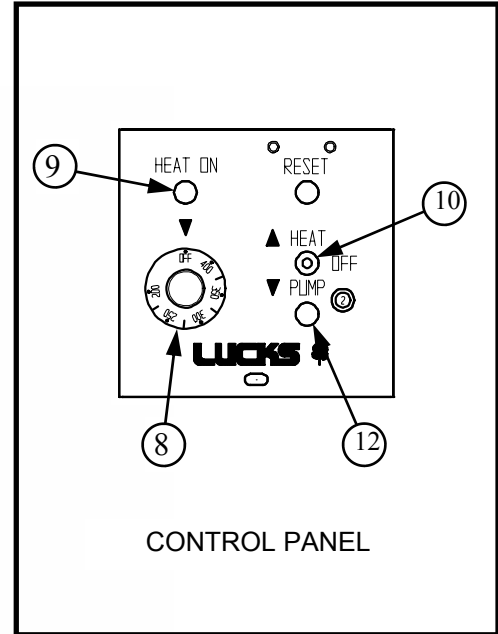
1. We recommend that you filter your shortening every day.
2. Install three filter cones (1) in the filter basket (2) and install the filter basket securely in place on the filter disk (3) below the kettle drain valve (4). The filter tank (5) must be in place below the filter basket. Ensure that the grease shield (6) is in place over the pump motor (7).
3. For the best results, start filtering as soon as you are finished frying. The shortening must be hot (275° F to 300° F) for the system to operate properly. Confirm that the shortening temperature is within this range by turning the thermostat control knob (8) until the red indicator light (9) comes on or turns off, then read the temperature on the knob.
4. Stop frying operations. Turn off the fryer by turning the thermostat control knob (8) **OFF**, and turning heat/pump toggle switch (10) **OFF**.
5. Turn the pilot valve **OFF**.
6. Lift the hose nozzle (11) from the filter tank cover and hook it over the edge of the kettle. Remove the tank cover.
7. Open the drain valve (4) at the bottom of the kettle about 1/2 turn. **DO NOT open the valve too much or shortening will overflow the filter cone and defeat the filtering operation.**
8. Let the kettle drain slowly until it is empty.
9. Clean the kettle if necessary (see Cleaning, page 18). Close the drain valve (4).
10. Set the heat/pump toggle switch (10) on the control panel to **PUMP**. The green indicator light (12) will come on. Let the pump run until the filter tank is empty. **Do not leave excess shortening in the filter tank; it will solidify and plug the pump and suction port.** Once the filter tank is empty, allow the pump to run for a short time to clear the pump and suction port.
11. When the filter tank is empty, set the heat/pump toggle switch (10) **OFF**. **Hold the nozzle up so the shortening in the hose will drain back into the filter tank while it is still hot. Do not allow shortening to solidify in the hose. Replace tank cover and place hose on tank cover for storage.**
12. **Important: Remove the filter basket after it has cooled and discard the inner cone that contains the sediments.** Add a new cone to the outside of the two remaining cones and replace the filter basket for the next filtering. Failure to discard the inner cone may clog the system when the dirty shortening eventually drips down into the filter tank when the fryer is not in use.

OPERATION cont.

Filter System Operation cont.



FILTER SYSTEM

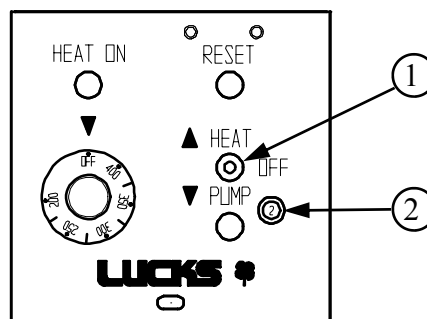


OPERATION cont.**Electrical Overload****WARNING**

If the filter pump circuit breaker continues to trip, let the HOT oil drain from the hose to the filter tank and contact the nearest authorized service agent.

A two-amp circuit breaker will prevent an electrical overload in the filter pump circuit which could overheat and damage the fryer's electrical system. If the circuit breaker should turn off your filter motor, you can reset it as follows. For your safety, however, do not attempt to reset it more than once.

1. Set the heat/pump toggle switch (1) **OFF**.
2. Reset the circuit breaker by pushing the button (2).
3. Set the heat/pump toggle switch (1) to **PUMP**.
4. If the circuit breaker trips again, set the heat/pump toggle switch OFF, drain the hot oil from the hose, and contact your authorized service company.



CONTROL PANEL

Cleaning**WARNING**

Never store or use aerosol cleaners in or around HOT shortening. Hot shortening may ignite and explode pressurized aerosols.

Use only cleaning chemicals approved by local health authorities in food preparation and splash zones.

Clean your fryer regularly. Use approved gloves, masks, goggles, and/or other protective clothing when handling and using cleaning chemicals.

1. Finish your frying operations and filter the shortening (see Filter System Operation, page 15).
2. Fill the fryer with clean fresh water.

OPERATION cont.

3. Apply a cleaner, if desired. See WARNING above.
4. Turn the thermostat control knob to a temperature higher than 212° F and set the heat/pump toggle switch to **HEAT**.
5. The water will boil. Maintain the boil until most of the sediment in the kettle is adrift in the solution.
6. Set the heat/pump toggle switch **OFF**.
7. Drain the water into a bucket or other container placed beneath the drain. Wipe the remaining sediment out with a clean rag.
8. Fill the fryer with clean fresh water. Add a neutralizer if a cleaner was used.
9. Again bring the water to a boil, then turn the fryer off. (See Shutdown, page 14) Drain and **completely** dry the kettle. **No moisture can be left in the kettle.**

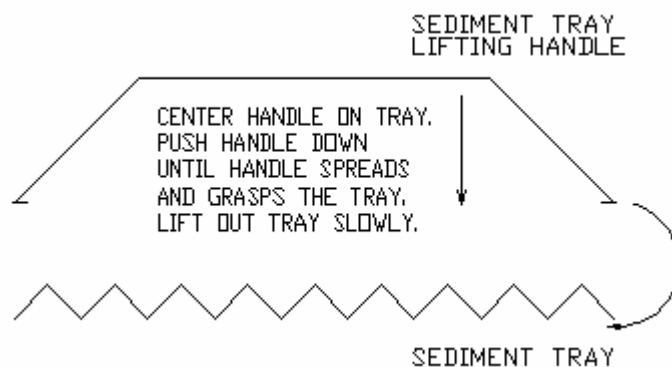
WARNING

Ensure that the kettle is completely dry. When heated, moisture in the kettle could result in hot grease splatters which could burn you.

Cleaning Sediment Tray

Clean the sediment tray when you filter the shortening and clean the fryer.

1. Remove the tray from the kettle by using the lifting handle. Place the handle across the middle of the tray and push down. The handle will spread and grasp the tray. Lift the tray out slowly.
2. Allow the tray to cool, then scrape off as much of the sediment as possible. This will allow the cleaning solution to work more effectively.
3. Return the tray to the kettle and clean them both at the same time. (See Cleaning, page 18).



MAINTENANCE

NOTICE

All replacement parts to support this product **must** be supplied or approved by the Lucks Food Equipment Company.

Personnel safety, equipment certifications, and product warranty are guaranteed **only** when Lucks approved parts are used. Use of any other parts voids equipment certifications and product warranty.

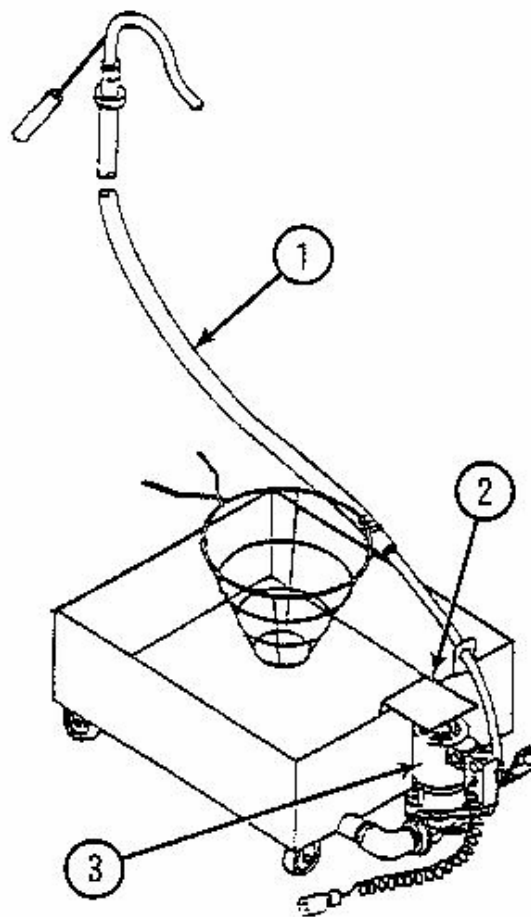
Kettle Drain Valve

Inspect the kettle drain valve quarterly:

1. Inspect the valve seat for leakage on the output side of the drain valve.
2. Inspect the valve stem packing and replace if necessary.

Optional Filter System

1. Inspect the hose assembly (1) for excessive wear, brittleness and cracking, and loose fittings. Replace the hose when any of these faults are found.
2. Verify that the grease shield (2) is in place over the pump motor (3).



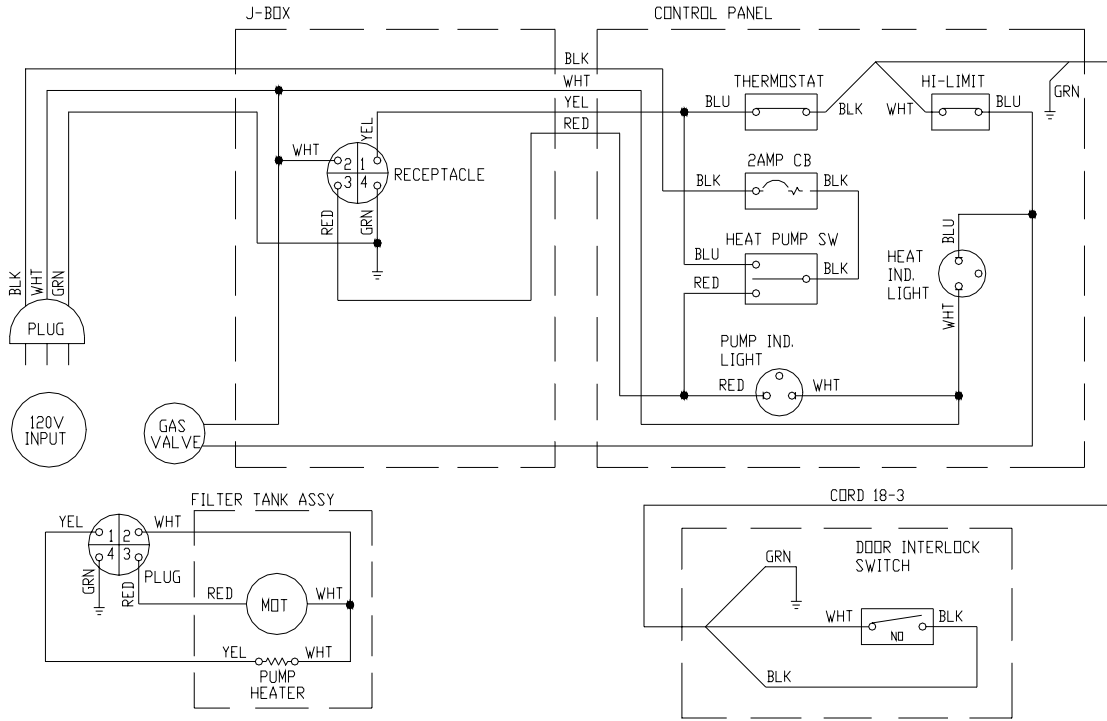
FILTER SYSTEM

APPENDIX

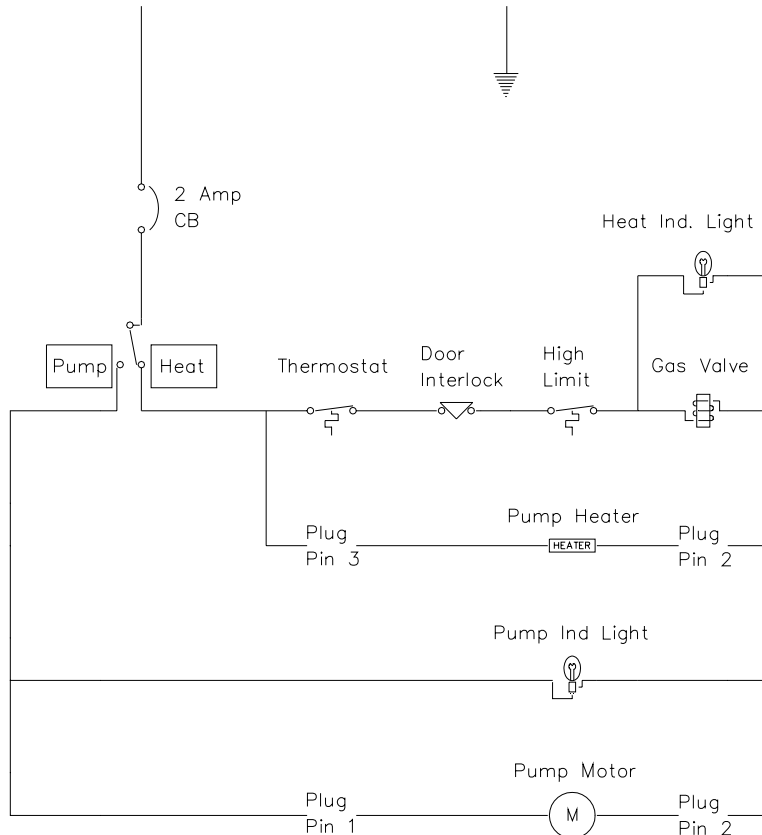
GAS DONUT FRYER PARTS LIST

<u>PART NUMBER</u>	<u>APPL. MODEL</u>	<u>DESCRIPTION</u>
062049S 062050S 060106 060153 060264 061308S 060021 060023	G1826	Burner assembly, B25-T, LT Burner assembly, B25-T, RT Carryover tube, 1826 Cover, Fryer Filter Tank, 1826 Cradle, 1826 Door, 1826 Fryer, s/s w/hinges Pivot rod, drainboard, 1826 Support rod, drainboard, 1826
062053S 062054S 060107 060156 060265 061309S 060022 060024	G2424	Burner assembly, B30-T, LT Burner assembly, B30-T, RT Carryover tube, 2424 Cover, Fryer Filter Tank, 2424 Cradle, 2424 Door, 2424 Fryer, s/s w/hinges Pivot rod, drainboard, 2424 Support rod, drainboard, 2424
060013 060014 065029 045009 207160 060139 065098 062033S 062072S 065005 062301S 065004 060347 065037 207194 207193 060155 060105 205227 065006 065019 065003 065015 207218 067001	ALL	Bracket, hinge, removable, front Bracket, hinge, removable, rear Catch, door magnet, fryer Circuit Breaker, 1P, 2A, 250V Element, Filter Pump, 120V/100W Filter basket Filter cones-box of 100 Filter pump assembly, w/o cord and plug Filter pump assembly, w/cord and plug High limit, 450F Hose assembly 2002, filter Knob, thermostat, 200-450F Latch assy, magnet, submerger screen Pilot, standing Plug, 4 pin, 3", w/coil cord Receptacle, 4 pin, 12" lead Shield, grease, filter pump Shield, Thermostat/Hi-limit Switch, snap action (door interlock) Switch, toggle, 15/10A.SPDT Thermocouple Thermostat, 200-400F, cal. Valve, 1/2" gas, combination, Basotrol® Valve, 1 inch, stainless steel Manual, owner's

GAS DONUT FRYER WIRING DIAGRAM



GAS DONUT FRYER LADDER DIAGRAM



LIMITED WARRANTY

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LUCKS FOOD EQUIPMENT COMPANY warrants Lucks manufactured equipment to be free from defects in material and workmanship under normal use and service, subject to the provisions of this limited warranty.

For a period of ninety (90) days from **whichever comes first** of the following;

- 1) the date of installation by an authorized Lucks installer, or
- 2) ninety (90) days after shipment,

Lucks will repair or replace, at our option, without charge for parts and/or labor, any part which our examination discloses to be defective.

Additionally, for a period of one (1) year from **whichever comes first** of the following;

- 1) the date of installation by an authorized Lucks installer, or
- 2) ninety (90) days after shipment,

Lucks will replace without charge for the parts, labor excluded, any part which our examination discloses to be defective.

Additionally, for a period of two (2) years from **whichever comes first** of the following;

- 1) the date of installation by an authorized Lucks installer, or
- 2) ninety (90) days after shipment,

a) Lucks will replace without charge for the parts, labor excluded, the humidity generator, commonly referred to as the "Auto-Flush" humidity tank, contained within the Lucks proof box product, regardless of model.

b) Lucks will repair or replace, at our option, without charge for the parts, labor excluded, the heat exchanger, contained within the Lucks M Series and RoastMaster™ gas rack oven products, regardless of model. Additionally, with a preventive maintenance program in place that tunes the burner bi-annually, the heat exchanger warranty will be extended to 5 years.

Additionally, for a period of five (5) years from **whichever comes first** of the following;

- 1) the date of installation by an authorized Lucks installer, or
- 2) ninety (90) days after shipment,

Lucks will repair or replace, at our option, without charge for the parts, labor excluded,

a) the heating elements contained within the Lucks M Series and RoastMaster™ electric rack oven products, regardless of model;

b) the steel framework, which supports the rack lift and rotation assemblies, contained within the Lucks M Series and RoastMaster™ gas and electric rack oven products, regardless of model;

c) the heating elements contained within the Lucks electric revolving tray oven products, regardless of style or model;

d) the steel framework, which supports the tray rotation assemblies, contained within the Lucks gas and electric revolving tray oven products, regardless of style or model;

e) the dry heat elements contained within the Lucks proof box products, regardless of style or model;

f) the heating elements contained within the Lucks electric donut fryer product, regardless of tank size; or,

g) the frying tank on the Lucks gas and electric donut fryer product, regardless of tank size.

This warranty is effective only for equipment which is installed in strict accordance with LUCKS FOOD EQUIPMENT COMPANY'S *Conditions of Installation*, and operated and maintained in strict accordance with the *Owner's Manual* pertaining to the specific equipment item. Any equipment which has been installed, altered or repaired other than by or under the supervision of Lucks' authorized representatives shall not be covered by this warranty.

All warranty repairs and labor must be authorized in advance. Parts or equipment on which claims are made shall, upon authorization, be returned for inspection, with transportation charges prepaid by buyer. Replaced parts or equipment will be shipped F.O.B. point of shipment.

Since local codes vary extensively, we do not guarantee compliance. Any costs incurred because of delays or modifications required to meet local codes will be at the buyer's expense.

THIS WARRANTY IS IN LIEU OF, AND LUCKS FOOD EQUIPMENT COMPANY DISCLAIMS, ANY AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, ARISING BY LAW, COURSE OF DEALING, COURSE OF PERFORMANCE, USAGE OF TRADE OR OTHERWISE, INCLUDING WITHOUT LIMITATION ALL WARRANTIES AS TO CONDITION, USE, OPERATION, DESIGN, QUALITY, CAPACITY, WORKMANSHIP, INSTALLATION, SERVICING, LATENT DEFECTS, COMPLIANCE WITH ANY LAW, ORDINANCE, REGULATION, RULE, CONTRACT OR SPECIFICATION, "MERCHANTABILITY," FITNESS FOR ANY PARTICULAR PURPOSE, AND ALL OTHER QUALITIES AND CHARACTERISTICS WHATSOEVER. THE WARRANTY PROVIDED HEREIN IS THE ONLY WARRANTY MADE BY LUCKS FOOD EQUIPMENT COMPANY, AND LUCKS FOOD EQUIPMENT COMPANY NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OR USE OF ITS PRODUCTS.

LUCKS FOOD EQUIPMENT COMPANY and buyer expressly agree that LUCKS FOOD EQUIPMENT COMPANY'S obligation and all remedies are limited exclusively to the repair or replacement of any non-conforming part, at LUCKS FOOD EQUIPMENT COMPANY'S option in each respect. IN NO EVENT SHALL LUCKS FOOD EQUIPMENT COMPANY BE LIABLE FOR ANY CONSEQUENTIAL, INCIDENTAL OR SPECIAL DAMAGES OR EXPENSES INCLUDING WITHOUT LIMITATION, LABOR, TRANSPORTATION, STORAGE, LOSS OF USE, LOSS OF PROFITS OR DAMAGE TO PERSONS OR PROPERTY, EVEN IF LUCKS FOOD EQUIPMENT COMPANY HAS BEEN ADVISED OF THE POSSIBILITY THEREOF.

ALL PRODUCTS SOLD TO OR INSTALLED AT LOCATIONS OUTSIDE OF THE UNITED STATES OR CANADA ARE SOLD ON AN "AS IS" BASIS AND ARE NOT COVERED BY THE TERMS OF THIS WARRANTY.