

PATRIOT®

Open Pot Gas Fryer Installation & Operation Manual



PT-GF100KNG
PT-GF100KLP



PT-GF122KNG
PT-GF122KLP

NOTICE This appliance is intended for commercial use only and is to be operated by qualified personnel only. A qualified professional should perform installation, maintenance, and repairs. Installation, maintenance, or repairs by unqualified personnel may void the manufacturer's warranty.

NOTICE This equipment must be installed in accordance with the appropriate national and local codes of the region in which the appliance is installed.

NOTICE TO U.S. CUSTOMERS This equipment is to be installed in compliance with the basic plumbing code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the U.S. Food and Drug Administration.

 **DANGER**

Improper installation, adjustment, maintenance or service, and unauthorized alterations or modifications can cause property damage, injury, or death. Read the installation, operating, and service instructions thoroughly before installing or servicing this equipment. Only qualified service personnel may convert this appliance to use a gas other than that for which it was originally configured.

 **DANGER**

Adequate means must be provided to limit the movement of this appliance without depending upon the gas line connection. Single fryers equipped with legs must be stabilized by installing anchor straps. All fryers equipped with casters must be stabilized by installing restraining chains. If a flexible gas line is used, an additional restraining cable must be connected at all times when the fryer is in use.

 **DANGER**

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

 **DANGER**

Instructions to be followed in the event the operator smells gas or otherwise detects a gas leak must be posted in a prominent location. This information can be obtained from the local gas company or gas supplier.

 **DANGER**

This product contains chemicals known to the state of California to cause cancer and/or birth defects or other reproductive harm.

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1. General Information

1.1 Safety Information

Before attempting to operate your unit, read the instructions in this manual thoroughly.

DANGER

Hot cooking oil or shortening causes severe burns. Never attempt to move a fryer containing hot cooking oil/shortening or to transfer hot cooking oil/shortening from one container to another.

1.2 Equipment Description

This gas fryer is designed for all-purpose frying. It uses a millivolt temperature control circuit, which requires no external power.

All models have an open-pot design with no tubes and have a hand-sized opening into the deep cold zone, which makes cleaning the frypot quick and easy.

The fryer requires installation of legs or optional casters at point of use. All fryers are shipped with a package of standard accessories. Each fryer is adjusted, tested, and inspected at the factory before crating for shipment.

Frypots are constructed of welded, heavy-gauge stainless steel or cold-rolled steel. Heat is supplied by a burner assembly having multiple gas jets, which are focused on deflectors located around the lower side of the frypot. The deflectors concentrate the heat produced by the burners on the bottom of the frypot.

The burner assembly is configured for natural gas, or propane gas, as required by the customer. A drain is tapped into the center of the frypot, with a front-controlled manual ball valve.

Each fryer is equipped with a thermostat for precise temperature control. The thermostat is located near the centerline of the frypot for rapid response to changes in loads and to provide the most accurate temperature measurement.

A high temperature thermostat (hi-limit) shuts off gas to the burner assembly if the controlling thermostat fails.

1.3 Installation, Operating, and Service Personnel

Operating information for this fryer has been prepared for use by qualified and or authorized personnel only, as defined in Section 1.4.

All installation and service on this unit must be performed by qualified, certified, licensed, installation or service personnel.

1.4 Definitions

QUALIFIED AND/OR AUTHORIZED OPERATING PERSONNEL

Qualified/authorized operating personnel are those who have carefully read the information in this manual and are certified or licensed to install gas equipment.

Failure to use qualified service personnel will void the Warranty on your equipment.

1.5 Shipping Damage Claim Procedure

This unit was carefully inspected and packed before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the equipment for transport.

What to do if your equipment arrives damaged:

File a claim for damages immediately, regardless of the extent of damages.

Inspect and record all visible damage and ensure that this information is noted on the freight bill and is signed by the person making the delivery.

1.6 Specification

Model		Capacity	Orifice (mm)	BTU/hr.
PT-GF100K	NG	40 lbs.	1.65 mm	100,000
	LP		1.0 mm	100,000
PT-GF122K	NG	50 lbs.	1.45 mm	122,000
	LP		0.8 mm	122,000

2: INSTALLATION INSTRUCTIONS

2.1 General Installation Requirements

PROPER INSTALLATION IN ACCORDANCE WITH THE INSTRUCTIONS THAT FOLLOW IS ESSENTIAL FOR EFFICIENT, TROUBLE-FREE OPERATION OF YOUR FRYER. ANY UNAUTHORIZED ALTERATIONS MADE TO THIS EQUIPMENT WILL VOID THE FRYMASTER WARRANTY.

CLEARANCE AND VENTILATION

The fryer(s) must be installed with a 6" (150 mm) clearance at both sides and back when installed adjacent to combustible construction; no clearance is required when installed adjacent to noncombustible construction. A minimum of 24" (600 mm) clearance should be provided at the front of the fryer.

One of the most important considerations of efficient fryer operation is ventilation. Make sure the fryer is installed to efficiently remove combustion by-products, and the kitchen ventilation system does not produce drafts that interfere with proper burner operation.

The fryer flue opening must not be placed close to the intake of the exhaust fan, and the fryer must never have its flue extended in a "chimney" fashion. An extended flue will change the combustion characteristics of the fryer, causing longer recovery time. It also frequently causes delayed ignition. To provide the airflow necessary for good combustion and burner operation, the areas surrounding the fryer front, sides, and rear must be kept clear and unobstructed.

Fryers must be installed in an area with an adequate air supply and adequate ventilation. Adequate distances must be maintained from the flue outlet of the fryer to the lower edge of the ventilation filter bank.

 DANGER

No structural material on the fryer should be altered or removed to accommodate placement of the fryer under a hood.

NATIONAL CODE REQUIREMENTS

The type of gas for which the fryer is equipped is marked on the data plate attached to the inside of the fryer door. Connect a fryer marked “NAT” only to natural gas, those marked “PRO” only to propane gas.

When installing this equipment in the UNITED STATES, the installation must conform to the latest edition of the National Fuel Gas Code, ANSI Z223.1.

Installation shall be made with a gas connector that complies with national and local codes. In the UNITED STATES, the applicable code is ANSI Z21.69 with Addenda, “Standard for Connectors for Movable Gas Appliances”. Quick-Disconnect devices, if used, shall likewise comply with national and local codes. In the UNITED STATES, the code is ANSI Z21.41, “Standard for Quick-Disconnect Devices for Use with Gas Fuel”.

2.2 Caster/Leg Installation

Depending upon the specific configuration ordered, your fryer may have been shipped without installed casters or legs. Install the casters/legs in accordance with the instructions included in your accessory package.

2.3 Pre-Connection Preparations

Do not connect fryer to gas supply before completing each step in this section.

After the fryer has been positioned under the fry station exhaust hood, ensure the following has been accomplished:

- Adequate means must be provided to limit the movement of fryers without depending upon the gas line connections. If a flexible gas hose is used, a restraining cable must be connected at all times when the fryer is in use.
- The fryer must be stabilized by installing restraining chains on fryers equipped with casters or anchor straps on fryers equipped with legs. Follow the instructions shipped with the casters/legs to properly install the chains or straps.
- Level fryers equipped with legs by extending the adjustable portion of the leg out approximately 1 inch, and then further adjust the legs, ensuring the fryer is level and at the proper height in the exhaust hood. For fryers equipped with casters, the floor where the fryer is to be installed must be level.
- Refer to the data plate on the inside of the fryer door to verify that the fryer is configured for the proper type of gas before connecting the fryer quick-disconnect device or piping from the gas supply line.

2.4 Connection to Gas Line

The size of the gas line used for installation is very important. If the line is too small, the gas pressure at the burner manifold will be low. This may cause pilot outage, slow recovery and delayed ignition. The incoming gas supply line should be a minimum of 1½" (38 mm) in diameter. All single fryers using natural gas require a ¾" or 1/2" connection. For fryers using LP gas, one pipe size smaller may be used. If in doubt about the correct pipe size, consult the local gas company.

Before connecting new pipe to your unit, the pipe must be thoroughly blown out to remove any foreign particles. If these foreign particles get into the burner and controls, they will cause improper and sometimes dangerous operation.

- Connect a quick-disconnect hose to the fryer quick-disconnect fitting at the rear of the fryer and to the building gas line.

NOTE: Some fryers are configured for a rigid connection to the gas supply line. These units are connected directly to the gas supply line.

- When using thread compound, use very small amounts on male threads only. Use a pipe thread compound that is not affected by the chemical action of LP gases (Loctite™ PST56765 Sealant is one such compound). DO NOT apply compound to the first two threads. This will ensure that the burner orifices and control valve do not become clogged.
- Open the gas supply to the fryer and check all piping, fittings, and gas connections for leaks. A soap and water solution should be used for this purpose.

DANGER

Never use matches, candles, or any other ignition source to check for leaks.

If gas odors are detected, shut off the gas supply to the fryer at the main shut-off valve and contact the local gas company or an authorized service agency for service.

NOTE: The fryer must be disconnected from the gas supply piping during any pressure testing of the gas supply piping pressures equal to or greater than ½ psig (3.45kPa or 13.84 in. W.C.).

- Close the fryer drain valve and fill the frypot with water or boil-out solution to the bottom OIL LEVEL line at the rear of the frypot. Light the fryer and perform the boil-out procedures that are described in the “Start-Up Procedure” and “Boiling Out the Frypot” found in Section 3 of this manual.

WARNING

“Dry-firing” your unit will cause damage to the frypot. Always ensure that melted shortening, cooking oil, or water is in the frypot before firing your unit.

- It is suggested that the burner manifold pressure be checked at this time by the local gas company or an authorized service agent. Refer to “Check Burner Manifold Pressure” in Section 4.3 of this manual for the proper procedure.

3: OPERATING INSTRUCTIONS

3.1 Start-Up Procedure

Before lighting the fryer, make sure the fryer is OFF and the frypot drain valve is closed. Fill the frypot to the bottom OIL-LEVEL line.

To prevent scorching, if solid shortening is being used, make sure it is tightly packed down into the bottom of the frypot. Solid shortening should be melted at low temperature.

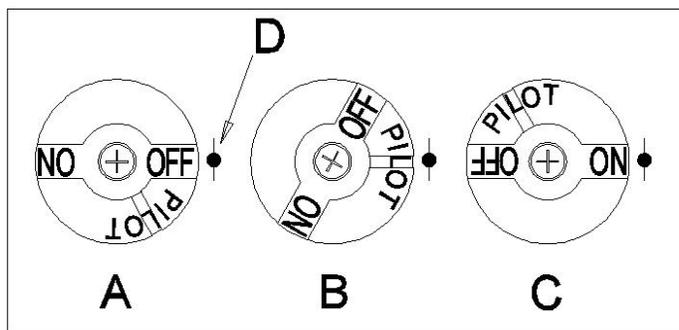
Operating the Gas Valve

The knob on the gas valve is placed in the PILOT or ON position by rotating it counter-clockwise. To return the knob to the OFF position, the knob must be depressed slightly to disengage its stop tab, then rotated clockwise.

Lighting the Pilot and Burner:

⚠ WARNING Frypot must be filled with water or cooking oil/shortening before lighting.

1. Open the door.
2. Turn the thermostat OFF (see figure below, view A). The thermostat is located behind the door.
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 (see figure below, view B).
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 (See figure below, view C).
7. If gas supply is interrupted, repeat steps 2 through 6.



- A Gas Valve Knob, View A
- B Gas Valve Knob, View B
- C Gas Valve Knob, View C
- D Indicator Point, All Views

⚠ CAUTION If the pilot fails to remain lit, wait five minutes before attempting to re-light.

- With the pilot lit, push down and slowly turn the knob to the ON position.
- The burner should light and burn with a strong blue flame. Once the burner has been lit, it is controlled by the thermostat.

⚠ CAUTION If the pilot and main burner go out, the fryer(s) must be completely shut down at least five minutes before re-lighting.

3.2 Boiling Out the Frypot

To ensure that the frypot is free of any contamination resulting from its manufacture, shipping, and handling during installation, the frypot must be boiled out before first use. It is recommended to boil out the frypot each time the oil or shortening is changed.

- Before lighting the burner, close the frypot drain valve and fill the frypot with a mixture of cold water and boil-out solution or detergent. Fill to the lower oil-level line.
- Light the fryer in accordance with the lighting instructions in Section 3.1.
- Simmer the solution for one hour.

 **DANGER**

Never leave the fryer unattended during the boil-out process. If the boil-out solution boils over, turn the fryer off immediately and let the solution cool for a few minutes before resuming the process. To lessen the chance of boil over, turn the fryer's gas valve knob to the PILOT position occasionally.

- After the solution has simmered for one hour, turn the gas valve knob to the PILOT position and allow the solution to cool.
- Add one gallon (3.8 liters) of cold water and stir. Drain the solution into a suitable container and clean the frypot thoroughly.

 **WARNING**

Do not drain boil-out solution into a shortening disposal unit or portable filter unit. These units are not intended for this purpose, and will be damaged by the solution.

- Rinse the frypot at least twice by filling the frypot with clean water and draining. Dry the frypot thoroughly with a clean, dry towel.

 **DANGER**

Remove all drops of water from the frypot before filling with cooking oil or shortening. Failure to do so may cause spattering of hot liquid when the oil or shortening is heated to cooking temperature.

3.3 Filling with Cooking Oil or Shortening

- Ensure the fryer's gas valve is off or in the pilot position.
- Close the frypot drain valve; remove the basket support rack if required.
- Fill the frypot to the lower oil-level line. **When solid shortening is used, it must be thoroughly packed down into the frypot's cold zone.**
- To melt solid shortening without scorching, the gas valve knob should be turned to the ON position for about three seconds and then to the PILOT position for about 10 seconds repeatedly until the shortening is completely melted. If any smoke is seen during this process, the oil is heating too quickly and scorching. This melting process is not necessary with liquid shortening.

3.4 Shutting the Fryer Down

For short-term shut down during the workday, rotate the gas valve knob clockwise to the PILOT position.

When shutting the fryers down at closing time, rotate the gas valve knob to the PILOT position (see Figure 1 on Page 3-1). Depress the gas valve knob and rotate slightly clockwise. Release and continue rotating clockwise to the OFF position.

3.5 Thermostat Operation

The thermostat is connected to a graduated knob located inside the fryer door. Rotating the knob clockwise to the desired cooking temperature (setpoint) directly adjusts the thermostat to that temperature. The thermostat controls the frypot temperature by regulating the gas supply to the burner via the gas valve. The thermostat is in the full OFF position when the word OFF is at the top of the knob. A “click” will be heard when the knob is rotated from the OFF position to a temperature, or when it is rotated back to the OFF position.

3.6 Draining and Filtering

Draining and filtering of cooking oil or shortening must be done with care to avoid the possibility of a serious burn caused by careless handling. It is recommended that elbow length, heat-resistant rubber gloves be worn when draining or filtering cooking oil or shortening.

Cooking oil or shortening should be filtered at least twice daily and more often if a heavy volume of breaded product is fried. Filtering will greatly increase the life of the cooking oil or shortening and will produce a higher quality product.

NEVER: Attempt to drain cooking oil or shortening from the fryer with the burner lit! Doing so may result in a flash fire if the oil or shortening splashes onto the burner. Applying burner heat to an empty frypot will severely damage the frypot and void the warranty.

- Rotate the gas valve knob to the PILOT or OFF position. Screw the drain extension supplied with the fryer securely into the drain valve, making sure the opening is pointing down (see illustration below).
- Position a metal container with a sealable cover under the drain extension. The metal container must be capable of withstanding the hot cooking oil or shortening without leaking. Open the drain valve slowly to avoid splattering.
- If the drain valve becomes clogged with food particles, use a cleanout rod to clear the valve by inserting it into the drain opening from the INSIDE of the frypot.

NEVER: Attempt to clear a clogged valve from the front of the valve! Hot oil or shortening will rush out creating the potential for severe burns.

- The drained shortening should be allowed to cool to 100°F (38°C) or lower before transporting the container and removing the drain extension. Cooking oil or shortening at a temperature of 140°F (60°C) or higher will result in severe burns if it comes in contact with your skin.
- After draining the cooking oil or shortening, clean all food particles and residual oil/shortening from the frypot before refilling. Be careful! The residual oil/shortening remains hot enough to cause severe burns if it comes in contact with your skin.
- Close the drain valve and refill the frypot with clean, filtered cooking oil or shortening to the lower oil level line.

4: PREVENTIVE MAINTENANCE AND OPERATOR TROUBLESHOOTING

4.1 Daily Checks and Services

Inspect Fryer and Accessories for Damage

Look for loose wires, leaks, foreign material in frypot or inside cabinet, and any other indications that the fryer and accessories are not ready and safe for operation.

Inspect the burner deflectors to verify that each is positioned directly above its orifice, and that the flame ignites approximately 2½ inches (60mm) above the orifice. The flame should strike the center of the deflector and be a rich blue color.

Clean Fryer Cabinet Inside and Out

Clean inside the fryer cabinet with dry, clean cloth. Wipe all accessible metal surfaces and components to remove accumulations of oil or shortening and dust.

Clean the outside of the fryer cabinet with a clean, damp cloth soaked with dishwashing detergent, removing oil/shortening, dust, and lint from the fryer cabinet.

DANGER

Never attempt to clean the fryer during the cooking process or when the frypot is filled with hot oil/shortening. If water comes in contact with oil/shortening heated to cooking temperature, it can cause the oil/shortening to splatter and severely burn nearby personnel.

Filter Cooking Oil/Shortening

The cooking oil/shortening used in your fryer should be filtered at least twice every day (more often if the fryer is in constant use).

4.2 Quarterly Checks and Services

Drain and Clean Frypot

During normal usage of your fryer, a deposit of carbonized cooking oil or shortening will gradually form on the inside of the frypot. This deposit must be periodically removed to maintain your fryer's efficiency.

Follow the procedures for draining the frypot in Section 3.6, then follow the "Boiling Out the Frypot" procedures.

Clean Detachable Parts and Accessories

As with the frypot, a deposit of carbonized oil/shortening will accumulate on detachable parts and accessories such as baskets and sediment trays.

Wipe all detachable parts and accessories with a clean cloth dampened with a detergent solution. Rinse and thoroughly dry each part.

Clean Gas Valve Vent Tube

- Carefully unscrew the vent tube from the gas valve.
NOTE: The vent tube may be straightened for ease in removal.
- Pass a piece of ordinary binding wire (.052 inch diameter) through the tube to remove any obstruction.
- Remove the wire and blow through the tube to ensure it is clear.
- Reinstall tube and bend it so that the opening is pointing downward.

4.3 Semi-Annual Checks and Service

Check Burner Manifold Pressure

	Standard for Burner Manifold Pressure	Standard for Burner Manifold Pressure
	Pressure	Pressure
Natural	4.0" WC (1.00 kPa or 9.96 mbar)	3.5" WC (0.87 kPa or 8.72 mbar)
LP	10.0" W.C (2.49 kPa or 24.91 mbar)	8.25" W.C. (2.06 kPa or 20.55 mbar)

The frypot must be filled with water or cooking oil/shortening during this procedure.

- Ensure that the gas valve knob is in the OFF position.
- Remove the pressure tap plug from burner manifold.
- Insert the fitting for a manometer or pressure gauge into the pressure tap hole.
- Place the gas valve in the PILOT position and light the pilot. When the pilot lights and continues to burn, increase the setting on the thermostat knob until the burner lights.
- If the burner manifold pressure does not meet the specifications in the table, unscrew the slotted cap from the top of the gas valve regulator (adjacent to the gas valve vent tube) and turn the adjusting screw to obtain the correct pressure. Turn the screw clockwise to increase pressure, counter-clockwise to decrease pressure.
- After adjusting the manifold pressure to the correct value, reinstall the regulator cap and turn the gas valve knob to the OFF position.
- Remove the manometer or pressure gauge fitting from the pressure tap hole and reinstall the pipe plug.
- Place the gas valve in the PILOT position and check for gas leaks. If no leaks are found, re-light the pilot and return the unit to operation.

4.4 Operator Troubleshooting

The tables that follow provide operators with a list of possible malfunctions, the probable causes of the malfunctions, and the corrective actions to take to correct the problem.

In some cases the operator may not be able to correct the problem, but will at least be able to accurately diagnose the problem. This will assist a qualified service technician in restoring the equipment to full operation in the shortest possible time.

Problem	Probable Cause	Corrective Action
Burner does not light at all.	A. Pilot is not lit.	A. Light pilot.
	B. Loose, dirty, or corroded terminals on gas valve.	B. Clean and tighten terminals on gas valve.
	C. Loose, dirty, or corroded terminals on thermostat.	C. Clean and tighten terminals on thermostat.
	D. Thermostat, gas valve, or hi-limit wires broken or shorted.	D. Examine wires for signs of abrasions, cuts, kinks, etc. If the wiring is obviously damaged, it will probably be necessary to replace the associated component. Call FASC.
	E. Thermostat out of calibration.	E. Check calibration of thermostat in accordance with procedures in Section 4.2 of this manual.
	F. If the above causes have all been ruled out, the probable causes are a failed thermostat or a failed gas valve.	F. Call FASC.
Burner does not light all the way around.	A. One or more burner orifices clogged.	A. Turn gas valve knob to OFF position. Use thin wire to clear obstruction from burner orifices.
	B. Blocked flue.	B. Clear blockage from flue.
	C. Fryer flue connected directly to vent hood with a chimney-like duct.	C. Remove chimney-like duct and allow for at least 18" (45.7cm) between flue outlet and vent hood filters.
	D. If the above causes have all been ruled out, the probable causes are a broken or missing target (GF40), a bent or missing flame deflector (GF14), or incorrect burner gas pressure.	D. Call FASC.

Problem	Probable Cause	Corrective Action
Burner experiences delayed ignition.	A. Too little make-up air in kitchen.	A. Adjust kitchen ventilation system to increase make-up air.
	B. Pilot flame directed away from first orifice of burner.	B. Reposition pilot hood to direct flame toward first burner orifice.
	C. One or more burner orifices clogged.	C. Use a thin wire to clear obstruction from orifices.
	D. If the above causes have all been ruled out, the probable causes are low pilot flame (less than 1" (25mm)), low incoming gas pressure, or a too small incoming gas line.	D. Call FASC
Flame rolling out from under fryer.	A. Flue obstructed.	A. Remove obstruction from flue.
	B. Too little make-up air in kitchen.	B. Adjust kitchen ventilation system to increase make-up air.
Pilot repeatedly goes out.	A. Clogged pilot orifice.	A. Use a small wire to clear obstruction from pilot orifice.
	B. Pilot flame blowing away from pilot generator (excessive draft in kitchen).	B. Eliminate draft in kitchen.
	C. Pilot generator not inserted fully into pilot burner.	C. Reinsert pilot generator into pilot burner until flame surrounds tip.
	D. Corroded connection where pilot generator connects to gas valve.	D. Clean pilot generator connection at gas valve.
	E. If all of the above causes have been ruled out, the probable causes are low pilot flame, pilot generator low millivolt output, high resistance in hi-limit thermostat contacts, or a defective pilot magnet in the gas valve.	E. Call FASC.

PATRIOTTM

WARRANTY

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

Patriot gas equipment is warranted for one (1) years, 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.

The stainless steel fry tank has a five (5) year limited tank warranty. If during the first year, the tank is found to have a leak and is verified by an authorized service company, the entire fryer will be replaced. During years two through five, a new tank will be given.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at Patriot's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by Patriot, after defective unit has been inspected and defect has been confirmed. Patriot 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, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary.

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 Patriot, 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.

For warranty issues and technical support call Patriot Cooking at 888-585-9440. Please have your model number, serial number and proof of purchase ready. For non-warranty related issues call 800-458-5593.

“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 PATRIOT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN.”

Please register your product online at Patriotcooking.com

