

Atosa ATFS-40

Atosa USA ATFS-40 Heavy Duty 40 LB Stainless Steel Deep Fryer - Propane User Manual

Model: ATFS-40 | Brand: Atosa

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient installation, operation, and maintenance of your Atosa USA ATFS-40 Heavy Duty 40 LB Stainless Steel Deep Fryer. Please read this manual thoroughly before operating the appliance to ensure proper use and to prevent potential hazards. Keep this manual for future reference.

2. SAFETY INFORMATION

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.

- This appliance is designed for commercial use only by trained personnel.
- Ensure adequate ventilation. Do not obstruct the flow of combustion and ventilation air.
- Use only propane gas as specified on the rating plate.
- Never store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not attempt to move the fryer when it contains hot oil.
- Always turn off the gas supply and disconnect the appliance before cleaning or servicing.
- Keep hands and face away from hot oil and steam. Use appropriate personal protective equipment (PPE).
- Do not overfill the fry pot with oil. Maintain oil level between MIN and MAX marks.
- In case of a gas leak, immediately shut off the main gas supply, ventilate the area, and contact a qualified technician.

3. SETUP AND INSTALLATION

3.1 Unpacking

Carefully remove the fryer from its packaging. Inspect for any shipping damage. Report any damage immediately to the carrier and your dealer. Retain all packaging materials for inspection.

3.2 Location and Clearance

Place the fryer on a firm, level, non-combustible surface. Ensure adequate clearance from combustible walls and materials. Maintain a minimum of 6 inches (15 cm) clearance from the sides and rear to combustible construction. The fryer must be installed under an approved commercial exhaust hood with adequate ventilation.

3.3 Leveling

Adjust the fryer's legs to ensure the unit is perfectly level. Proper leveling is crucial for even heating and safe operation.

3.4 Gas Connection (Propane)

IMPORTANT: Gas connection must be performed by a qualified and licensed technician.

- Ensure the gas supply pressure matches the requirements on the fryer's rating plate.
- Connect the fryer to the propane gas supply using a flexible gas connector suitable for commercial appliances.
- Install a manual shut-off valve in the gas line ahead of the fryer for safety and servicing.
- Perform a leak test on all gas connections using a soap solution. Never use an open flame.

3.5 Initial Oil Filling

Before first use, fill the fry pot with cooking oil. Ensure the oil level is between the "MIN" and "MAX" fill lines indicated inside the fry pot. Do not overfill or underfill.



Image 1: Atosa USA ATFS-40 Heavy Duty 40 LB Stainless Steel Deep Fryer. This image displays the Atosa USA ATFS-40 Heavy Duty 40 LB Stainless Steel Deep Fryer. It features a stainless steel exterior, a large fry pot with two wire baskets, and adjustable legs. The control panel is located at the top front.

4. OPERATING INSTRUCTIONS

4.1 Lighting the Pilot

1. Ensure the main gas supply valve is open.
2. Turn the thermostat knob to the "OFF" position.

3. Push in the pilot knob and turn it to the "PILOT" position. Continue to hold the knob in.
4. While holding the pilot knob in, use a long match or lighter to ignite the pilot burner.
5. Once the pilot is lit, continue to hold the pilot knob in for approximately 30-60 seconds to allow the thermocouple to heat up.
6. Release the pilot knob. If the pilot flame extinguishes, repeat steps 3-5.
7. Once the pilot is stable, turn the pilot knob to the "ON" position.

4.2 Main Burner Operation

With the pilot lit, turn the main thermostat knob to the desired cooking temperature. The main burners will ignite automatically. The burners will cycle on and off to maintain the set temperature.

4.3 Frying Procedures

- Ensure the oil has reached the desired temperature before adding food.
- Do not overload the baskets. Fry in small batches to maintain oil temperature and ensure even cooking.
- Carefully lower and raise baskets to avoid splashing hot oil.
- Always use appropriate utensils for handling food in hot oil.

4.4 Shut Down Procedure

1. Turn the main thermostat knob to the "OFF" position.
2. For complete shutdown, turn the pilot knob to the "OFF" position and close the main gas supply valve.

5. MAINTENANCE

Regular maintenance is crucial for the longevity and safe operation of your fryer. Always ensure the fryer is cool and disconnected from the gas supply before performing any maintenance.

5.1 Daily Cleaning

- **Fry Pot:** After the oil has cooled, drain it through a filter. Scrape down the sides and bottom of the fry pot to remove food particles and sediment. Wipe clean with a damp cloth.
- **Exterior:** Wipe down all stainless steel surfaces with a mild detergent and a soft cloth. Rinse and dry thoroughly to prevent streaks.
- **Baskets:** Wash baskets with warm, soapy water and rinse thoroughly.

5.2 Oil Filtering and Changing

Filter cooking oil daily to extend its life and maintain food quality. Change oil completely when it becomes dark, smokes excessively, or develops an off-flavor. Dispose of used oil responsibly according to local regulations.

5.3 Burner and Flue Cleaning

Periodically inspect the burners and flue for obstructions or carbon buildup. Clean as necessary using a wire brush or vacuum. This should ideally be performed by a qualified service technician.

6. TROUBLESHOOTING

Before calling for service, review the following common issues and solutions:

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
Pilot light won't stay lit.	Thermocouple not heating sufficiently or faulty; gas supply issue.	Hold pilot knob longer; check gas supply; contact service technician if problem persists.
Main burners do not ignite.	Pilot light out; thermostat set to OFF; gas supply off.	Relight pilot; set thermostat to desired temperature; check main gas supply.
Fryer not heating to set temperature.	Low gas pressure; thermostat malfunction; excessive food load.	Check gas pressure; reduce food load; contact service technician.
Oil smoking excessively.	Oil is old or contaminated; temperature set too high.	Change oil; lower thermostat setting.

For issues not listed or if solutions do not resolve the problem, contact a qualified service technician.

7. SPECIFICATIONS

- **Model:** ATFS-40
- **Brand:** Atosa
- **Fuel Type:** Propane Gas
- **Capacity:** 40 LB (Oil)
- **Material:** Stainless Steel
- **UPC:** 735343433337
- **Dimensions:** Refer to product documentation for exact measurements.
- **Gas Pressure:** Refer to rating plate on appliance.

8. WARRANTY AND SUPPORT

Atosa products are backed by a manufacturer's warranty. For specific warranty terms and conditions, please refer to the warranty card included with your product or visit the official Atosa website. For technical support, parts, or service inquiries, please contact your authorized Atosa dealer or Atosa customer service directly. When contacting support, please have your model number (ATFS-40) and serial number ready. For more information, visit the [Atosa USA website](#).

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question