

Kratos 29Y-010-NAT

Kratos Commercial Deep Fryer Instruction Manual

Model: 29Y-010-NAT

Brand: Kratos

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Kratos Commercial Deep Fryer. Please read this manual thoroughly before operating the appliance to ensure proper usage and to prevent injury or damage.

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.

- Always ensure the fryer is installed in a well-ventilated area.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the area around the appliance clear and free from combustible materials.
- Only qualified personnel should install, adjust, and service this equipment.
- Always disconnect the gas supply before performing any maintenance or cleaning.
- Exercise extreme caution when handling hot oil.

3. PRODUCT OVERVIEW

The Kratos Commercial Deep Fryer is a floor-standing, gas-powered unit designed for commercial kitchen environments. It features durable stainless steel construction and a 40 lb. oil capacity, making it suitable for high-volume frying operations.



Front view of the Kratos Commercial Deep Fryer, showcasing its stainless steel exterior and control panel.



Side view of the Kratos Commercial Deep Fryer, highlighting its compact floor-standing design.



Internal view of the fryer, showing the three powerful 30,000 BTU heating tubes.



Close-up of the two chrome-plated baskets included with the fryer, designed for efficient frying.



Diagram illustrating the dimensions of the Kratos Commercial Deep Fryer: 30.5"D x 15.5"W x 45.5"H.

4. SETUP

4.1 Unpacking and Inspection

Carefully remove the fryer from its packaging. Inspect the unit for any shipping damage. Report any damage immediately to the carrier and your supplier.

4.2 Location and Leveling

Place the fryer on a stable, level surface in a well-ventilated area, away from combustible walls and materials. The unit comes with adjustable height stainless steel legs. Use a level to ensure the fryer is perfectly level by adjusting these legs.

4.3 Gas Connection

This unit is designed for natural gas and features a 3/4" gas connection. Gas installation must be performed by a qualified and

licensed gas technician in accordance with all local and national codes. Ensure all connections are leak-tested before operation.

5. OPERATING INSTRUCTIONS

5.1 Filling the Fry Pot

Before lighting the pilot, ensure the fry pot is filled with oil to the indicated fill line. Never operate the fryer without oil.

5.2 Lighting the Pilot

Follow the lighting instructions located on the inside of the fryer's access door. Typically, this involves turning the gas valve to the pilot position, pressing and holding the pilot button, and igniting the pilot flame. Continue holding the button until the pilot remains lit after release.

5.3 Setting Temperature

The fryer features easy-to-use adjustable thermostatic controls with a temperature range from 200-400 degrees Fahrenheit. Once the pilot is lit, turn the main gas valve to the 'ON' position and set the desired temperature using the thermostat dial. The main burners will ignite to heat the oil.

5.4 Frying

Once the oil reaches the set temperature, carefully place food into the chrome-plated baskets and lower them into the oil. Do not overload the baskets, as this can lower oil temperature and result in soggy food.

5.5 Shutting Down

At the end of operation, turn the thermostat dial to the lowest setting or 'OFF'. For complete shutdown, turn the main gas valve to the 'OFF' position.

6. MAINTENANCE

Regular maintenance is crucial for the longevity and optimal performance of your deep fryer.

6.1 Daily Cleaning

- Filter the oil daily to remove food particles and extend oil life.
- Wipe down the exterior stainless steel surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.

6.2 Weekly Cleaning (Boil Out)

- Drain all oil from the fry pot.
- Fill the pot with water and a suitable fryer cleaning solution.
- Heat the solution to a gentle boil for 20-30 minutes to loosen baked-on residue.
- Drain the solution, scrub the interior, and rinse thoroughly with clean water.
- Dry the fry pot completely before refilling with oil.

6.3 Professional Servicing

It is recommended to have a qualified technician inspect and service your fryer annually to ensure all components are functioning correctly and safely.

7. TROUBLESHOOTING

This section provides solutions to common issues you might encounter. For problems not listed here, contact a qualified service technician.

Problem	Possible Cause	Solution
Pilot light won't stay lit	Thermocouple issue, low gas pressure, clogged pilot orifice.	Ensure gas supply is on. Clean pilot orifice. Check thermocouple connection. Contact technician if problem persists.
Main burners won't ignite	Pilot light not lit, thermostat set too low, gas valve closed.	Light pilot. Increase thermostat setting. Open main gas valve.
Oil not heating properly	Thermostat malfunction, low gas pressure, excessive food load.	Verify thermostat setting. Check gas supply. Reduce batch size. Contact technician.
Excessive smoke from oil	Oil is old/degraded, oil level too low, food particles in oil.	Change oil. Add fresh oil to proper level. Filter oil regularly.

8. SPECIFICATIONS

Attribute	Detail
Model Name	Kratos 29Y-010-NAT 40 lb. Commercial Floor Fryer
Brand	Kratos
Material	Stainless Steel
Color	Silver
Product Dimensions (D x W x H)	30.5" x 15.5" x 45.5"
Item Weight	150 Pounds
Wattage	15.5 watts
Oil Capacity	40 Pounds
Gas Type	Natural Gas (convertible to LP with kit)
Total BTU Output	90,000 BTU (3 x 30,000 BTU heating tubes)
Temperature Range	200-400 degrees Fahrenheit
UPC	840232902877
Item Model Number	29Y-010-NAT
Manufacturer	Kratos

9. PRODUCT VIDEOS

Kratos Restaurant Floor Fryers Overview

This video provides a detailed overview of the Kratos Restaurant Floor Fryers, highlighting key features and benefits for commercial use.

Kratos Restaurant Cooking Equipment

A brief video showcasing the range of Kratos Restaurant Cooking Equipment, emphasizing durability and commercial-grade quality.

10. WARRANTY & SUPPORT

10.1 Warranty Information

This Kratos Commercial Deep Fryer comes with a **1-year warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use and service. Please retain your proof of purchase for warranty claims. Certain restrictions may apply.

10.2 Customer Support

For technical assistance, parts, or warranty inquiries, please contact Kratos customer service. Refer to your purchase documentation for specific contact details or visit the official Kratos website.

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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