Kratos 29Y-010-LP

Kratos Commercial 40 lb. Liquid Propane Deep Fryer (Model 29Y-010-LP) Instruction Manual

Comprehensive guide for setup, operation, and maintenance.

1. Product Overview

This manual provides essential instructions for the safe and efficient operation and maintenance of your Kratos Commercial 40 lb. Liquid Propane Deep Fryer, Model 29Y-010-LP. This stainless steel gas floor fryer is designed for commercial kitchen environments, offering a 40 lb. oil capacity and a powerful 90,000 BTU output.



Figure 1: Front-side view of the Kratos Commercial 40 lb. Liquid Propane Deep Fryer.

2. Key Features

- **Durable Construction:** Heavy-duty stainless steel ensures longevity in demanding commercial settings.
- **Convenient Baskets:** Includes two chrome-plated fryer baskets with plastic-coated handles for safe and easy use.
- **Precise Temperature Control:** User-friendly adjustable thermostatic controls with a temperature range of 200-400°F.
- **Liquid Propane Powered:** Equipped with a 3/4" gas connection for liquid propane fuel.
- **High Performance:** Features three 30,000 BTU heating tubes, delivering a total of 90,000 BTU for reliable and

consistent frying.

- **Adjustable Legs:** Comes with 6-inch adjustable stainless steel legs for optimal height and stability.
- **Basket Hanger Rail:** A convenient rail allows excess oil to drain quickly from baskets.



Figure 2: Top view showing the two chrome-plated fryer baskets and the basket hanger rail.

3. Setup Instructions

1. **Unpacking:** Carefully remove the fryer from its packaging. Inspect for any shipping damage. Report any damage immediately to the carrier.

2. **Leg Installation:** Attach the 6-inch adjustable stainless steel legs to the bottom of the fryer. Ensure all legs are securely fastened and adjusted to provide a stable, level surface.
3. **Placement:** Position the fryer in a well-ventilated area, away from combustible materials. Ensure adequate clearance around the unit for safe operation and maintenance.
4. **Gas Connection:** This unit requires a 3/4" liquid propane gas connection. Installation must be performed by a qualified and licensed gas technician in accordance with all local and national codes. Ensure the gas supply pressure matches the fryer's requirements. A Kratos gas hose connection kit (item 29R-005) is available separately if needed.
5. **Initial Cleaning:** Before first use, clean the fryer tank and baskets thoroughly with warm, soapy water. Rinse and dry completely.



Figure 3: Internal view of the fryer, highlighting gas connections and thermostatic controls.

4. Operating Instructions

1. **Filling the Fryer:** Ensure the drain valve is closed. Fill the fryer tank with cooking oil to the indicated fill line. Do not overfill or underfill.
2. **Lighting the Pilot:** Follow the specific lighting instructions located on the fryer's control panel. This typically involves turning the gas control knob to the pilot position, pressing it in, and igniting the pilot flame. Hold until the pilot stays lit.
3. **Setting Temperature:** Turn the gas control knob to the "ON" position. Use the adjustable thermostatic control to set the desired cooking temperature between 200-400°F. The fryer will begin heating the oil.
4. **Frying:** Once the oil reaches the set temperature, carefully place food into the fryer baskets. Lower the baskets into the hot oil. Do not overload baskets, as this can lower oil temperature and result in soggy food.
5. **Draining:** After frying, lift the baskets and hang them on the basket hanger rail to allow excess oil to drain back into the tank.
6. **Shutting Down:** When finished, turn the thermostatic control to the lowest setting or "OFF". Turn the main gas supply valve to the "OFF" position.

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Video 1: An overview of Kratos Restaurant Floor Fryers, demonstrating key features and operational aspects.

5. Maintenance

Regular maintenance is crucial for the longevity and safe operation of your deep fryer.

- **Daily Cleaning:**
  - After each use, allow the oil to cool completely.
  - Drain the oil into a suitable container.
  - Remove food debris from the tank.
  - Clean the interior of the tank and the fryer baskets with warm, soapy water and a non-abrasive brush or cloth. Rinse thoroughly and dry.
  - Wipe down exterior surfaces with a damp cloth.
- **Oil Filtration/Replacement:** Regularly filter or replace cooking oil to maintain food quality and extend oil life. Follow best practices for oil management.
- **Burner and Pilot Inspection:** Periodically inspect the burners and pilot light for any blockages or signs of wear. Clean as necessary. This should ideally be done by a qualified technician.
- **Gas Line Inspection:** Regularly check gas lines and connections for leaks or damage. Use a soapy water solution to detect gas leaks (bubbles indicate a leak).

6. Troubleshooting

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Fryer does not heat up.	No gas supply, pilot light out, thermostat malfunction.	Check gas supply. Relight pilot according to instructions. If problem persists, contact a qualified technician.
Pilot light will not stay lit.	Thermocouple faulty, pilot orifice clogged, low gas pressure.	Clean pilot orifice. Check gas pressure. If thermocouple is faulty, replacement by a technician is required.
Oil not reaching desired temperature.	Thermostat set too low, burners partially clogged, insufficient recovery time.	Adjust thermostat. Clean burners (professional service recommended). Allow adequate time between batches.
Excessive smoke from oil.	Oil temperature too high, old/degraded oil.	Reduce thermostat setting. Replace old oil with fresh oil.

7. Specifications

Attribute	Detail
Brand	Kratos
Model Name	Kratos 29Y-010-LP Commercial 40 lb. Deep Fryer
Item Model Number	29Y-010-LP
Material	Stainless Steel
Color	Silver
Product Dimensions (D x W x H)	30.5" x 15.5" x 45.5"
Item Weight	150 Pounds
Oil Capacity	40 lb.
BTU Output	90,000 BTU (3 x 30,000 BTU burners)
Fuel Type	Liquid Propane
Gas Connection	3/4"
Temperature Range	200-400°F
Certification	ETL Certified
UPC	840232902884



Figure 4: Dimensional diagram of the Kratos Commercial Deep Fryer.

8. Warranty and Support

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.
For warranty claims, technical assistance, or to purchase compatible accessories (e.g., Kratos gas hose connection kit item 29R-005, compatible splash guard item 32L-113), please contact Kratos customer support or your authorized dealer. Keep your purchase receipt as proof of purchase.
For further information, you may visit theKratos Store on Amazon.

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