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› ROVSUN 58,000 BTU Propane Fryer Set User Manual

ROVSUN ROVSUN 58,000 BTU Propane Fryer

ROVSUN 58,000 BTU Propane Fryer Set

MODEL: ROVSUN 58,000 BTU PROPANE FRYER

Brand: ROVSUN

Introduction

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your ROVSUN 58,000 BTU Propane Fryer Set. Please read all instructions carefully before assembly and use to ensure proper function and safety.



Image: The complete ROVSUN Propane Fryer Set, including the heightened gas stove, 18 QT aluminum deep fryer pot, two baskets, and a thermometer, connected to a propane tank.

Safety Information

WARNING: For outdoor use only. Do not operate this appliance indoors. Always use in a well-ventilated area away from combustible materials.

- Always keep a fire extinguisher readily available when operating the fryer.
- Never leave the fryer unattended while in use.
- Ensure the fryer is placed on a stable, level, non-combustible surface.
- Do not overfill the pot with oil. Follow recommended oil levels.
- Slowly and carefully lower food into hot oil to prevent splashing.
- Keep children and pets away from the fryer during operation.
- Allow oil to cool completely before attempting to move or clean the fryer.
- Regularly check all gas connections for leaks using a soapy water solution. Bubbles indicate a leak.
- Do not use if any part of the fryer or gas connection is damaged.

Package Contents

Verify that all components are present before beginning assembly:

- 1 x Heightened Gas Stove
- 1 x 18 QT Aluminum Deep Fryer Pot (Stockpot)
- 2 x Frying Baskets
- 1 x Thermometer
- 1 x Propane Regulator & Hose Assembly
- Assembly Hardware (screws, nuts, washers)



Image: A visual representation of the ROVSUN Propane Fryer Set's package contents, including the stove, pot, baskets, thermometer, and regulator.

Setup

The ROVSUN Propane Fryer Kit is designed for straightforward assembly. Follow these steps:

1. **Assemble the Gas Stove:** Attach the legs to the main burner frame using the provided hardware. Ensure all connections are secure and stable. The dual-height stand offers enhanced stability.
2. **Attach Basket Handles:** Securely attach the handles to the frying baskets.
3. **Connect Regulator and Hose:** Connect the propane regulator and hose assembly to the gas stove's inlet. Ensure a tight seal.
4. **Connect to Propane Tank:** Connect the other end of the hose to a standard propane tank (not included). Hand-tighten the connection.
5. **Leak Test:** Before first use, perform a leak test. Apply a soapy water solution to all gas connections. If bubbles appear, there is a leak. Tighten connections or replace faulty parts. Do not use the fryer if a leak is detected.

POWERFUL BURNER & SOLID STAND



58,000BTU Burner



5 PSI Regulator



Heat-resistant
Powder Coating

Image: Detailed view of the powerful burner and solid stand, showing the 58,000 BTU burner, 5 PSI regulator, and heat-resistant powder coating for durability.

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Image: Illustrates the product dimensions and the dual-height adjustment system of the fryer stand, providing versatility for various outdoor cooking scenarios.

Operating Instructions

This fryer is designed for efficient and versatile outdoor cooking, capable of frying large batches of various foods.

1. **Placement:** Position the assembled fryer on a stable, level surface outdoors, away from any flammable materials.
2. **Add Oil:** Carefully pour cooking oil into the 18-quart aluminum pot. Do not exceed the maximum fill line to prevent overflow when food is added.
3. **Ignite Burner:** Open the propane tank valve slowly. Use a long lighter or match to ignite the burner. Adjust the flame using the adjustable regulator to achieve the desired heat. The 58,000 BTU burner heats oil quickly.
4. **Monitor Temperature:** Insert the included thermometer into the oil to monitor its temperature. The thermometer ensures precise temperature control for optimal frying results.
5. **Frying Food:** Once the oil reaches the desired temperature, place food into the frying baskets. The two baskets allow for frying different items simultaneously. Slowly lower the baskets into the hot oil.
6. **Cooking Time:** Fry food until it reaches the desired crispness and internal temperature. Refer to specific

recipes for recommended cooking times.

- 7. Remove Food:** Carefully lift the baskets from the oil and allow excess oil to drain. Place fried food on a wire rack lined with paper towels.
- 8. Shut Down:** When finished frying, turn off the gas supply at the propane tank first, then turn off the burner control. Allow the oil to cool completely before handling the pot.



MULTI-USE
Cook and fry various food

Chicken Wings French Fries Chicken Nuggets Fish Steamed Shrimp

Image: The multi-use design of the fryer, demonstrating its capability to cook and fry various foods like chicken wings, French fries, chicken nuggets, fish, and steamed shrimp.

LARGE CAPACITY

Perfect for family gatherings, kitchen or outdoor parties



18QT
POT X1

BASKET
X2

Image: Emphasizes the large 18QT capacity of the pot and the inclusion of two baskets, making it ideal for preparing large quantities of food for family gatherings or parties.

SAFE & CONVENIENT



Pot handles for easy movement



2 strainer baskets for 2 different dishes at the same time



Instant thermometer with long probe

Image: Details the safe and convenient features, including pot handles for easy movement, two strainer baskets for cooking different dishes, and an instant thermometer for precise temperature monitoring.

Maintenance

Proper maintenance ensures the longevity and safe operation of your fryer.

- **Cleaning:** After the oil has completely cooled, carefully dispose of it. The aluminum pot is designed for easy cleaning. Wash the pot, baskets, and thermometer with warm, soapy water. Rinse thoroughly and dry completely to prevent corrosion.
- **Stove Cleaning:** Wipe down the gas stove frame with a damp cloth. Ensure the burner is free of debris.
- **Storage:** Store all components in a dry, protected area when not in use. Disconnect the propane tank and store it separately in a well-ventilated area.

Troubleshooting

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Burner does not ignite or flame is weak.	Low propane, clogged burner, faulty regulator, loose connection.	Check propane tank level. Clean burner ports. Ensure regulator is functioning. Tighten all gas connections and perform a leak test.
Difficulty seeing the flame.	Burner design or lighting conditions.	While the design may obscure the flame, ensure the burner is lit by listening for the gas flow and observing heat. Use a long lighter to confirm ignition.
Missing screws for fryer handles.	Packaging error or lost during transit.	Contact ROVSUN customer support immediately for replacement parts. Do not attempt to use the fryer without securely attached handles.
Fryer pot leaking or damaged.	Manufacturing defect or damage during shipping/use.	Immediately cease use. A leaking pot is a severe safety hazard. Do not attempt to repair. Contact ROVSUN customer support for a replacement.

Specifications

- **Brand:** ROVSUN
- **Model Name:** ROVSUN 58,000 BTU Propane Fryer
- **Product Dimensions:** 13.9 x 17 x 32.3 inches
- **Oil Capacity:** 17 Liters (approx. 18 Quarts)
- **Burner Output:** 58,000 BTU
- **Material:** Aluminum Pot, Steel Frame
- **Color:** Stainless Steel (pot), Black (frame)

Warranty and Support

ROVSUN is committed to providing affordable and high-quality items with responsible after-sales service. If you encounter any issues or require assistance with your ROVSUN Propane Fryer Set, please contact ROVSUN customer support. Refer to your purchase documentation for specific warranty details and contact information.

For further assistance, visit the official ROVSUN store on Amazon: [ROVSUN Store](#)