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› [Empura Freestanding Floor Deep Fryer \(Liquid Propane, 40-Pound\) User Manual](#)

Empura EGF-40/50_LP

Empura Freestanding Floor Deep Fryer (Liquid Propane, 40-Pound) User Manual

Model: EGF-40/50_LP

1. INTRODUCTION AND OVERVIEW

This manual provides essential instructions for the safe installation, operation, and maintenance of your Empura Freestanding Floor Deep Fryer, Model EGF-40/50_LP. This commercial-grade deep fryer is designed for high-volume cooking environments, featuring durable stainless steel construction, a 40-pound liquid propane capacity, and dual frying baskets for efficient food preparation.



Image 1.1: Front-side view of the Empura Freestanding Floor Deep Fryer, showcasing its stainless steel exterior and dual baskets.



Image 1.2: Front view of the deep fryer, highlighting the Empura brand logo and the two frying baskets.



Image 1.3: Side view of the deep fryer, illustrating its freestanding design and sturdy legs.

2. SAFETY INFORMATION

WARNING: This product can expose you to chemicals including lead, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to

www.P65Warnings.ca.gov.

Always adhere to local codes and regulations for gas appliance installation and operation. Failure to do so may result in property damage, personal injury, or death.

- **Hot Oil Hazard:** Oil in the fryer can reach extremely high temperatures. Exercise extreme caution to prevent burns.
- **Gas Appliance:** This appliance uses liquid propane. Ensure proper ventilation and check for gas leaks regularly.
- **Fire Safety:** Keep flammable materials away from the fryer. Have a Class K fire extinguisher readily available.
- **Electrical Safety:** Ensure the fryer is properly grounded if applicable. Do not operate with damaged cords or connections.
- **Supervision:** Never leave the fryer unattended during operation.

3. SETUP

3.1 Unpacking

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

3.2 Placement

Place the fryer on a level, non-combustible surface in a well-ventilated area. Ensure adequate clearance from walls and other equipment as per local fire codes. The compact, freestanding design allows for flexible placement in commercial kitchens.

3.3 Gas Connection

This fryer is designed for Liquid Propane (LP) gas. The gas inlet size is 1/2 inch. All gas connections must be made by a qualified and licensed technician in accordance with all local and national codes. Ensure the gas supply pressure matches the appliance requirements.



Image 3.1: Interior view showing the gas valve and burner tubes. This area requires professional installation and maintenance.

3.4 Leveling

Adjust the fryer's legs to ensure it is perfectly level. This is crucial for even heating and safe operation.

3.5 Initial Cleaning and Oil Filling

Before first use, clean the oil tank and baskets thoroughly with warm, soapy water, then rinse and dry completely. Fill the oil tank with cooking oil to the indicated fill line. Do not overfill or underfill.

4. OPERATING INSTRUCTIONS

4.1 Pilot Lighting Procedure

Refer to the instructions located on the inside of the fryer's access door for detailed pilot lighting steps. Generally, this involves turning the thermostat to 'OFF', pushing and holding the pilot knob, and igniting the pilot flame. Once lit, hold for 30-60 seconds before releasing.

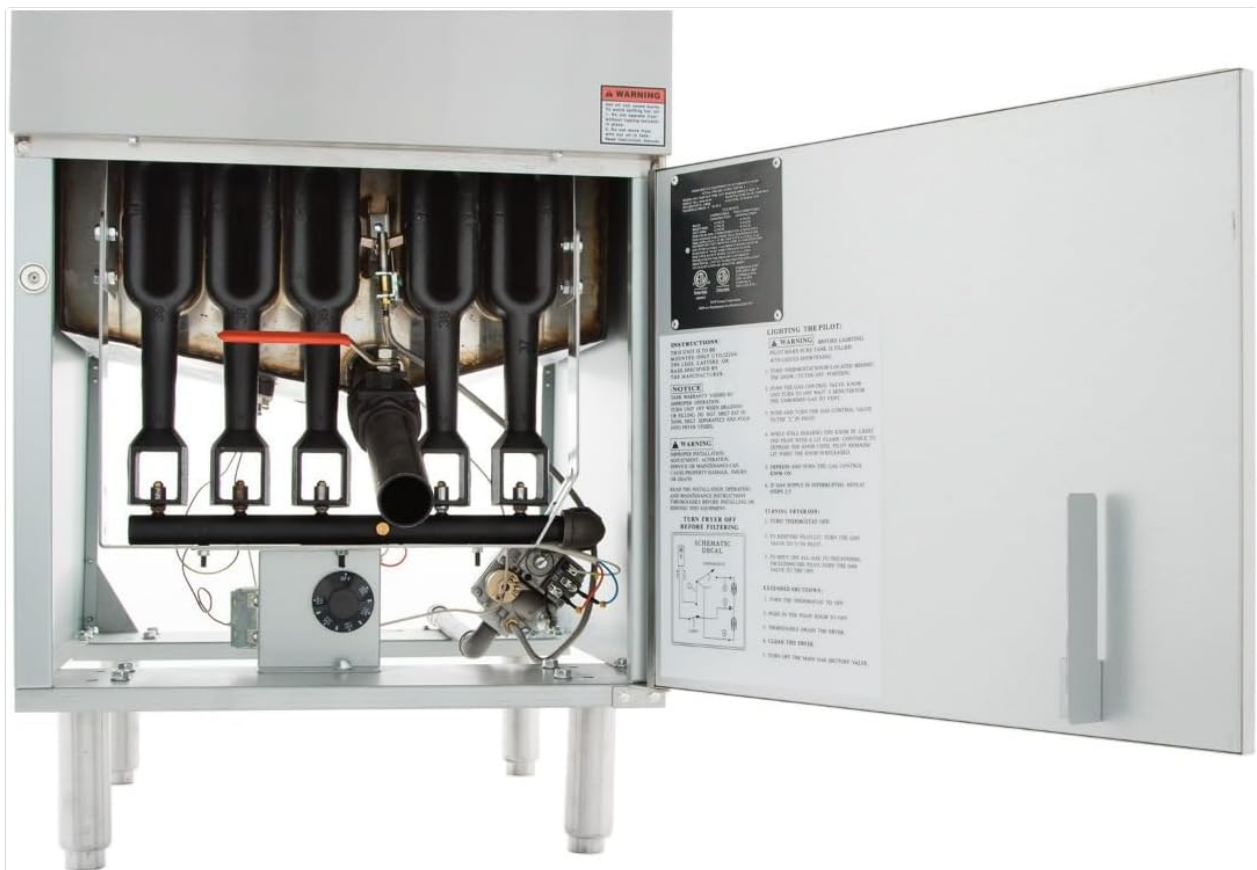


Image 4.1: Fryer interior with the access door open, revealing the burner tubes and a label with pilot lighting instructions.

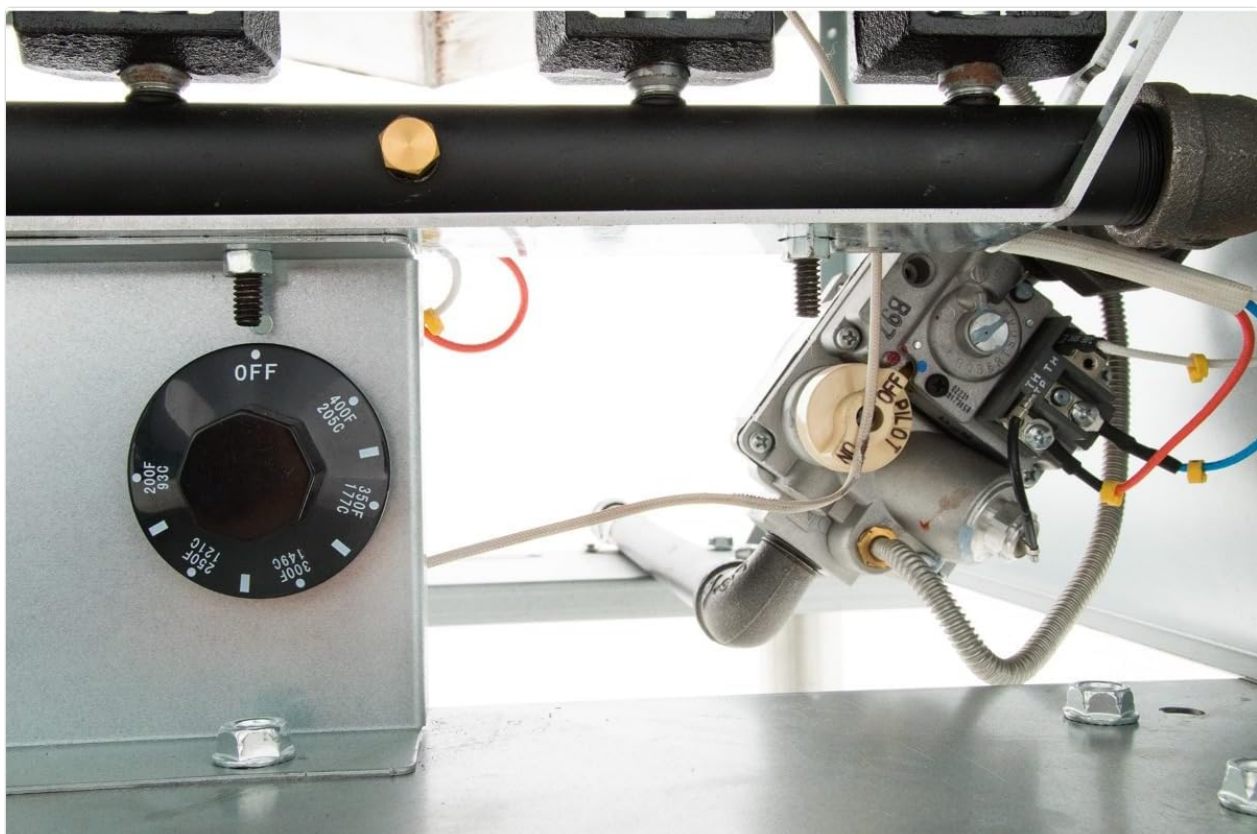


Image 4.2: Close-up of the thermostat control dial and the pilot light assembly, essential for starting the fryer.

4.2 Temperature Control

Once the pilot is lit, turn the thermostat dial to the desired frying temperature, typically between 200°F and 400°F (93°C - 204°C). The efficient burners will rapidly heat the oil and maintain the set temperature for consistent cooking.

4.3 Frying with Dual Baskets

The fryer includes two removable baskets, allowing for simultaneous frying of different food items or larger batches. Load food into the baskets and carefully lower them into the hot oil. Do not overload baskets, as this can lower oil temperature and result in uneven cooking.



Image 4.3: Close-up view of the two large, removable frying baskets, designed for versatile and efficient cooking.

4.4 Extended Shutdown

For extended periods of non-use, turn the thermostat to 'OFF', then turn off the main gas valve. Thoroughly drain and clean the fryer as part of the shutdown procedure.

5. MAINTENANCE

5.1 Daily Cleaning

After each use, allow the oil to cool. Drain the oil into a suitable container. Clean the oil tank interior, baskets, and exterior surfaces with a mild detergent and warm water. Rinse thoroughly and dry. The stainless steel construction facilitates easy cleaning.

5.2 Oil Filtration and Replacement

Regularly filter the cooking oil to extend its life and maintain food quality. Replace oil completely when it shows signs of degradation (dark color, smoke point reduction, off-flavors). The 40-pound oil capacity requires careful management of oil quality.



Image 5.1: Top-down view of the oil tank, showing the heating tubes and the rack that supports the frying baskets. Regular cleaning of this area is important.

5.3 Regular Inspections

Periodically inspect gas lines, connections, and burner tubes for any signs of wear, damage, or leaks. Any issues should be addressed by a qualified service technician.

6. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed or if solutions do not resolve the issue, contact a qualified service technician.

- **Burner Not Lighting:** Check gas supply, ensure pilot light is lit, and verify thermostat setting.
- **Uneven Heating:** Ensure the fryer is level and oil is filled to the correct level.
- **Excessive Smoke:** Old or degraded oil can cause excessive smoke. Replace oil.
- **Low Oil Temperature:** Check thermostat setting. Ensure gas supply is adequate.

7. SPECIFICATIONS

Detailed specifications for the Empura Freestanding Floor Deep Fryer, Model EGF-40/50_LP.



Image 7.1: The deep fryer with key dimensions labeled for installation planning.





Feature	Specification
Model Number	EGF-40/50_LP
Gas Inlet Size	1/2 inch
Fryer Control Type	Thermostatic
Dimensions (H x W x D)	46.50" x 15.5" x 30.32"




Feature	Specification
Number of Tanks	1
Number of Tubes	3
Oil Capacity	40 pounds
Power Source	Liquid Propane
Temperature Range	200°F - 400°F
Total BTU	90,000
Construction Material	Stainless Steel

8. WARRANTY AND SUPPORT

For warranty information and technical support, please contact the manufacturer, Empura, or your authorized dealer. This product is from a small business brand, and your support is appreciated. Please retain your proof of purchase for any warranty claims.

Related Documents - EGF-40/50_LP

 	<p>Empura ECO-612 Gas Convection Oven Door Trip Switch Repair Guide</p> <p>Instructions for troubleshooting and repairing a loose door trip switch on the Empura ECO-612 gas convection oven by tightening a mounting screw.</p>
	<p>Empura EGR-36C Gas Range with Convection Oven Base: Service, Installation & Care Manual</p> <p>Comprehensive service, installation, and care manual for Empura EGR-36C and EGR-36C_LP gas ranges with convection oven bases. Includes troubleshooting, specifications, safety guidelines, and operational instructions.</p>
	<p>Empura Prep Table Refrigerators Service, Installation, and Care Manual</p> <p>This manual provides comprehensive service, installation, and care instructions for Empura Prep Table Refrigerators, including Sandwich/Salad Prep Tables, Sandwich/Salad Mega Top Tables, and Pizza Prep Tables. It covers specifications, safety guidelines, installation procedures, operation, thermostat descriptions, main functions, alarm signals, and maintenance.</p>

 <p>Empura ICE MACHINES</p> <p>UCF / UCH ICE MACHINES Service, Installation and Care Manual</p> <p>Ice Machine Models</p> <ul style="list-style-type: none"> • E-UCF120 • E-UCF240 • E-UCH240 <p>Please read this manual completely before attempting to install or operate this equipment. Notify center of damage/inspect all components immediately.</p> <p>©2018 Empura Inc. Boston sales@empura.com</p>	<p>Empura UCF/UCH Ice Machines: Service, Installation, and Care Manual</p> <p>Comprehensive service, installation, and care manual for Empura UCF/UCH series ice machines, including models E-UCF120, E-UCF240, and E-UCH240. Covers operation, maintenance, safety, and troubleshooting.</p>
 <p>Empura REFRIGERATORS</p> <p>Glass Door Merchandiser Refrigerators Service, Installation and Care Manual</p> <p>EGM-36W</p> <p>Swinging Door Models</p> <ul style="list-style-type: none"> • EGM-120 • EGM-150 • EGM-220 • EGM-230 • EGM-250 • EGM-260 • EGM-300 • EGM-36W • EGM-700 • EGM-750 <p>Sliding Door Models</p> <ul style="list-style-type: none"> • ESM-300 • ESM-360 • ESM-420 • ESM-500 <p>Please read this manual completely before attempting to install or operate this equipment. Notify center of damage/inspect all components immediately.</p> <p>©2018 Empura Inc. Boston sales@empura.com</p>	<p>Empura Glass Door Merchandiser Refrigerators Service, Installation, and Care Manual</p> <p>Comprehensive service, installation, and care manual for Empura Glass Door Merchandiser Refrigerators (EGM and ESM series). Covers safety precautions, operation, cleaning, troubleshooting, and temperature adjustment for commercial use.</p>
 <p>Empura ICE MACHINES</p> <p>Ice Machine Compressor Guide</p> <p>Ice Machine Compressor Models</p> <ul style="list-style-type: none"> • 11.01.00008 (NLE11MN) • 11.01.00009 (SCE15MNX) • 11.01.00012 (SCE18MNX) • 11.01.00013 (DLE6.5CN) • 11.01.00012 (NLE8.0CN) <p>This manual is intended to assist with the matching of different ice machine compressors to the correct models in the Empura ice machine product line.</p> <p>©2018 Empura Inc. Boston sales@empura.com</p>	<p>Empura Ice Machine Compressor Guide and Technical Specifications</p> <p>Comprehensive guide and technical data sheets for Empura Ice Machine Compressors, detailing models like NLE11MN, SCE15MNX, SCE18MNX, DLE6.5CN, and NLE8.0CN, including specifications, dimensions, and performance data.</p>