

Feasto DF802

Outdoor Propane Deep Fryer Instruction Manual

Model: DF802 | Brand: Feasto

1. IMPORTANT SAFETY INFORMATION

Please read and understand all instructions and warnings before assembling, operating, or maintaining this appliance. Failure to follow these instructions may result in fire, explosion, property damage, personal injury, or death.

- **FOR OUTDOOR USE ONLY.** Do not operate this appliance indoors or in an enclosed area.
- Always operate the fryer on a level, stable, non-combustible surface.
- Maintain a safe distance from combustible materials.
- Never leave the fryer unattended during operation.
- Ensure proper ventilation and keep the area clear of flammable vapors and liquids.
- Always allow oil to cool completely before moving or cleaning the fryer.
- Use only the propane gas and regulator supplied with this appliance.



Figure 1.1: The Feasto Outdoor Propane Deep Fryer, showcasing its dual tank design, foldable side tables, and mobile cart with wheels. This unit is designed for safe and efficient outdoor frying.

2. PRODUCT OVERVIEW AND COMPONENTS

The Feasto Outdoor Propane Deep Fryer is designed for efficient and versatile outdoor cooking. It features a robust construction and user-friendly components.

Key Components:

- **Dual Fryer Tanks:** Two independent stainless steel tanks, each with a 2-gallon capacity, totaling 4 gallons.
- **Dual Cast Iron Burners:** Two independent burners, each generating 50,000 BTU for rapid heating.
- **Thermometers:** Two integrated thermometers for precise oil temperature monitoring in each tank.
- **Fryer Baskets:** Two electroplated chrome wire mesh baskets with heat-resistant handles for safe food handling.
- **Stainless Steel Lids:** Covers for each fryer tank to maintain heat and protect oil.
- **Movable Cart:** Equipped with two sturdy wheels for easy transportation and positioning.
- **Foldable Side Tables:** Two convenient side tables for food preparation and utensil placement.
- **CSA-Certified Hose and Regulator:** Ensures safe and stable propane gas connection.

- **Dual Wind Baffles:** Integrated design to protect flames from wind interference.
- **Hollow Panels:** Allows for easy observation of burner flames.
- **Independent Ignition System:** Separate controls for each burner for precise heat management.

Reliable Food-grade Stainless Steel Materials



Figure 2.1: Detailed view of the stainless steel lids, durable wire mesh baskets, and heat-resistant handles, highlighting the food-grade materials used in the fryer's construction.



Figure 2.2: The 4-gallon total capacity (2 gallons per tank) is clearly marked with a 'Max Fill Line' for safety. Integrated thermometers provide real-time oil temperature readings.

3. ASSEMBLY AND SETUP

Follow these steps to assemble your Feasto Outdoor Propane Deep Fryer:

1. **Unpack Components:** Carefully remove all parts from the packaging and verify against the parts list in your product manual (not included in this HTML).
2. **Attach Legs and Wheels:** Securely attach the legs and wheels to the main fryer body. Ensure all fasteners are tightened.
3. **Install Fryer Tanks:** Place the two stainless steel fryer tanks into their designated slots on the main unit.
4. **Connect Propane Hose and Regulator:** Attach the CSA-certified hose and regulator to the propane tank. Ensure a tight, leak-free connection. Perform a leak test with soapy water before first use.
5. **Set Up Side Tables:** Unfold and secure the side tables. These provide additional workspace.
6. **Position Basket Hanger:** Install the basket hanger bar above the tanks. This allows for convenient draining of fried food.

Foldable Side Tables

Create more area for storage and placement



Figure 3.1: The fryer with its foldable side tables extended, providing ample space for food preparation. A propane tank is shown connected to the unit.

Easy and Effortless Carrying with Wheels

Note: Please wait until the oil cools down before moving the fryer cart.



Figure 3.2: The integrated wheels allow for easy and effortless carrying and repositioning of the fryer. Always ensure the oil has cooled down before attempting to move the unit.

4. OPERATING INSTRUCTIONS

Operating your deep fryer safely and effectively:

1. **Fill with Oil:** Pour cooking oil into each tank, ensuring the oil level does not exceed the 'Max Fill Line' indicated inside the tank. Overfilling can lead to dangerous oil overflow during frying.
2. **Connect Propane:** Ensure the propane tank valve is fully open.
3. **Ignite Burners:** Turn the control knob for the desired burner to the 'IGNITE' position and push in to activate the independent ignition system. Observe the flame through the hollow panels. Adjust the flame intensity by rotating the knob.



Figure 4.1: The independent control knob for adjusting flame intensity and ignition.

4. **Monitor Temperature:** Use the integrated thermometers to monitor the oil temperature. Allow the oil to reach the desired frying temperature before adding food.



Figure 4.2: A close-up of the thermometer, providing real-time observation of oil temperature for optimal frying.

5. **Add Food:** Carefully lower the fryer basket containing food into the hot oil. Do not overload the basket, as this can cause oil temperature to drop significantly and lead to uneven cooking or oil overflow.
6. **Frying Process:** Fry food until golden brown and cooked through. Use the basket hanger to allow excess oil to drain back into the tank.



Figure 4.3: The powerful 50,000 BTU burners ensure quick cooking. The unit is CSA certified for safety, and features dual wind baffles to maintain flame stability.

7. **Turn Off:** When finished frying, turn the control knobs to the 'OFF' position and close the valve on the propane tank.

5. CARE AND MAINTENANCE

Proper care and maintenance will extend the life of your deep fryer:

- **Oil Disposal:** Allow oil to cool completely (at least 4 hours) before attempting to drain or dispose of it. Never pour hot oil down a drain.
- **Cleaning Tanks and Baskets:** Remove the fryer tanks and baskets. Wash them with warm, soapy water. Rinse thoroughly and dry completely to prevent rust.
- **Exterior Cleaning:** Wipe down the exterior surfaces of the fryer with a damp cloth. Avoid abrasive cleaners that could damage the finish.
- **Storage:** Store the fryer in a dry, protected area when not in use. Disconnect the propane tank and store it separately in a well-ventilated area.

6. TROUBLESHOOTING

Common issues and their potential solutions:

Problem	Possible Cause	Solution
Burner does not light	No propane flow; Clogged burner; Faulty igniter	Check propane tank connection and level; Clean burner ports; Contact customer support for igniter issues.
Low flame or inconsistent heat	Low propane pressure; Clogged burner; Wind interference	Ensure propane tank valve is fully open; Clean burner; Utilize wind baffles effectively or reposition fryer.
Oil not heating up	Burner not fully ignited; Insufficient BTU output for volume of oil	Ensure burner is fully lit and adjusted to high; Allow adequate time for heating; Do not overfill oil.

7. SPECIFICATIONS

Feature	Detail
Model Name	DF802
Brand	Feasto
Material	Aluminum (body), Stainless Steel (tanks, baskets)
Color	Sliver (tanks), Black (body)
Product Dimensions (D x W x H)	22" x 45" x 40.5"
Item Weight	44 Pounds
Oil Capacity	4 Gallons (2 x 2 Gallons)
Burner Output	50,000 BTU (per burner)
Manufacture Year	2024
UPC	850038350949

Product Dimension



Figure 7.1: Product dimensions for the Feasto Outdoor Propane Deep Fryer.

8. WARRANTY AND SUPPORT

For specific warranty details and customer support, please refer to the documentation included with your purchase or contact Feasto directly. Protection plans may be available for extended coverage.

Visit the official Feasto Store for additional product information and support resources: [Feasto Store on Amazon](#)