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> FEASTO DF904 Outdoor Propane Deep Fryer Instruction Manual

Feasto DF904

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Model: DF904 | Brand: Feasto

INTRODUCTION

This manual provides essential instructions for the safe and efficient assembly, operation, and maintenance of your FEASTO DF904 Outdoor Propane Deep Fryer. Please read this manual thoroughly before using the appliance and retain it for future reference.

IMPORTANT SAFETY INFORMATION

WARNING: For outdoor use only. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Always keep the area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

- Always operate the fryer on a level, stable, non-combustible surface.
- Maintain a safe distance from buildings and other combustible materials.
- Never leave the fryer unattended during operation.
- Keep children and pets away from the fryer.
- Use caution when handling hot oil. Wear appropriate protective gear.
- Ensure proper ventilation.
- Always follow local codes and regulations for propane appliance use.

PRODUCT COMPONENTS

The FEASTO DF904 Outdoor Propane Deep Fryer includes the following main components:

- Dual-burner stove with movable cart
- 2 x 18QT Aluminum Pots
- 1 x 18QT Frying Basket
- 2 x 9QT Frying Baskets

- Propane hose and regulator
- Thermometers for oil temperature monitoring
- Foldable side table
- Wheels for portability

PRODUCT DIMENSIONS



Image: Overview of the FEASTO DF904 Outdoor Propane Deep Fryer showing its main components and dimensions.

SETUP INSTRUCTIONS

Follow these steps to assemble and prepare your deep fryer for use:

1. **Unpack Components:** Carefully remove all parts from the packaging. Verify all components are present according to the packing list.
2. **Assemble Cart:** Attach the wheels to the cart frame. Ensure all bolts are securely tightened.
3. **Install Burners:** Place the burner unit onto the cart frame. Connect the propane hose and regulator to the propane tank and the burner unit. Ensure all connections are tight to prevent leaks.

4. **Position Pots:** Place the 18QT aluminum pots onto the burner grates.
5. **Leak Test:** Before first use and after any tank change, perform a leak test on all gas connections using a soapy water solution. Bubbles indicate a leak. Do not use if a leak is detected.



Image: The movable cart design of the FEASTO deep fryer, highlighting its portability with built-in wheels.

OPERATING INSTRUCTIONS

Operating your FEASTO deep fryer involves heating oil and frying food. Always exercise extreme caution.

1. **Add Oil:** Fill the aluminum pots with cooking oil to the recommended level, ensuring not to overfill.
2. **Connect Propane:** Ensure the propane tank is securely connected and the regulator valve is open.
3. **Ignite Burners:** Turn the control knob to the "ON" position and use a long lighter or match to ignite the burner. Adjust the flame as needed using the control knob. Each burner operates independently.
4. **Heat Oil:** Allow the oil to heat to the desired frying temperature. Use the included thermometer to monitor the oil temperature.
5. **Prepare Food:** Ensure food is dry before placing it into the frying baskets. Excess moisture can cause oil to splatter.
6. **Fry Food:** Carefully lower the frying baskets containing food into the hot oil. Do not overcrowd the baskets.
7. **Monitor Temperature:** Maintain consistent oil temperature for best results. Adjust burner flame as necessary.
8. **Remove Food:** Once food is cooked to desired crispness, carefully lift the baskets and allow excess oil to drain.
9. **Turn Off:** After use, turn off the burner control knobs and close the valve on the propane tank.

DUAL-TANK DESIGN

Built for efficient, large-batch outdoor frying

Total: 36 QT



Image: The dual-tank design of the FEASTO deep fryer, showing two 18QT pots and two 9QT baskets for simultaneous frying.



PRECISE HEAT CONTROL

Two independent control knobs for precise temperature control

Image: Close-up of the independent control knobs for precise heat adjustment on the FEASTO deep fryer.

MAINTENANCE

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

- **Cleaning:** Allow the fryer and oil to cool completely before cleaning. Carefully dispose of used oil. Clean pots and baskets with warm, soapy water. Wipe down the burner unit and cart with a damp cloth.
- **Storage:** Store the fryer in a cool, dry place away from direct sunlight and moisture. Disconnect and store the propane tank separately in a well-ventilated area. The foldable side table can be collapsed for compact storage.
- **Inspection:** Regularly inspect the propane hose and connections for any signs of wear, cracks, or damage. Replace damaged parts immediately.



Image: The foldable side table feature, providing extra space and allowing for compact storage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner won't light	No propane flow, clogged burner, faulty igniter.	Check propane tank valve, ensure regulator is open. Clean burner ports. Use a long lighter.
Low flame	Low propane level, regulator issue, partially clogged burner.	Check propane tank. Inspect regulator for damage. Clean burner.
Oil not heating	Insufficient flame, too much oil, cold ambient temperature.	Increase flame. Ensure oil level is appropriate. Allow more time for heating.

SPECIFICATIONS

Feature	Detail
Model Number	DF904
Brand	Feasto
Material	Steel (cart), Aluminum (pots)
Product Dimensions (D x W x H)	22.6" x 50" x 40"

Feature	Detail
Item Weight	49.3 Pounds
Oil Capacity	36 Quarts (2 x 18QT pots)
Burner BTU Total	100,000 BTU (2 x 50,000 BTU)
Included Components	Burners, Connection, Pots, Wheels, Frying Baskets, Thermometers
UPC	850074723196

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the manufacturer's official website or contact their customer service department. Keep your purchase receipt for warranty claims.

You can visit the [Feasto Store on Amazon](#) for more product information.