



ITEM# 336301

# Twin Basket Deep Fryer

## USER'S MANUAL



## Assembly and Operation Instructions

MADE IN CHINA

For technical questions and replacement parts, please call 1-800-222-5381.

Thank you very much for choosing a NORTHERN TOOL & EQUIPMENT CO., Product!  
For future reference, please complete the owner's record below:

Model: \_\_\_\_\_ Purchase Date: \_\_\_\_\_

Save the receipt, warranty and these instructions. It is important that you read the entire instruction sheets to become familiar with this product before you begin using it.

This machine is designed for certain applications only. Northern Tool & Equipment strongly recommends that this machine is not modified and/or used for any application other than that for which it was designed. If you have any questions relative to a particular application, **DO NOT** use the machine until you have first contacted Northern Tool & Equipment to determine if it can or should be performed on the product.

Before using this deep fryer, please read the following instructions carefully.

## Technical Specifications

Inlet pressure: 25-250PSIG

Outlet pressure: 0-10PSIG

Flow capacity: 40,000 (BTU/hr)

Connecting: (Inlet) 1.3125" ACME  
(Outlet) 5/8" UNF

Dimension: 25"\*17"\*32"

## Operation Instruction

### ● WARNING AND SAFETY TIPS

1. For outdoor use only. If stored indoors, detach and leave cylinder outdoors.
2. **DO NOT** attempt to take valve assembly apart.
3. Make sure the fryers are used on a flat surface to reduce accidental tipping.
4. Never leave the fryer unattended. If fryers aren't watched carefully, the oil will continue to heat until it catches fire. Never move fryer while in use or hot.
5. A fire can occur from overheated oil or grease.
6. Oil may heat faster than expected.
7. **DO NOT** use the fryer on or near combustible surfaces, wood decks, storage sheds, garages, shrubbery, trees, houses, etc...
8. **DO NOT** cover the pot when heating oil or grease.
9. Check every fitting for gas leaks before each use.
10. **NEVER** stand over burner while lighting; this could result in serious injury. Carefully follow lighting

instructions.

11. **DO NOT** fry over the maximum temperatures 400°F.
12. This fryer is equipped to operate on propane(LP) gas only from a refillable cylinder certified by DOT(Department of transportation)
13. **NEVER** let children or pets near the fryer when in use. Even after use, never allow children or pets near the turkey fryer. The oil inside the cooking vat can remain dangerously hot, hours after use.
14. Never place empty containers over an open flame.
15. Never store propane tank in an enclosed area. If fryer is stored indoors after use, disconnect the propane tank for outdoor storage.
16. The gas pressure regulator provided with this appliance must be used. Replace only with regulator Model No. JYT-GYK.
17. Never install or remove the propane tank while cooker is in use or too hot to touch.
18. Always inspect hose kit before each use. Protect hose from cuts, heat or abrasions. Never use a hose that indicates signs of cracking or damage.
19. Never allow hose to contact any part of the fryer while in use or still hot. Place propane tank from cooker so that the hose length will not be in the way. Keep all connections and fittings clean, replace any damage parts.
20. Never store the propane tank near high heat, open flames, direct sunlight or where high temperatures exist.
21. Make sure the fryer is completely thawed. Oil and water don't mix, and water causes oil to spill over, causing a fire or even an explosion hazard.
22. Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease fire. Remember to use your best judgement when attempting to fight a fire. If the fire is manageable, use an all-purpose fire extinguisher. If the fire increases, immediately call 9-1-1 for help.
23. Use well-insulated potholders when touching pot or lid handles. If possible, wear safety goggles to protect your eyes from oil splatter.

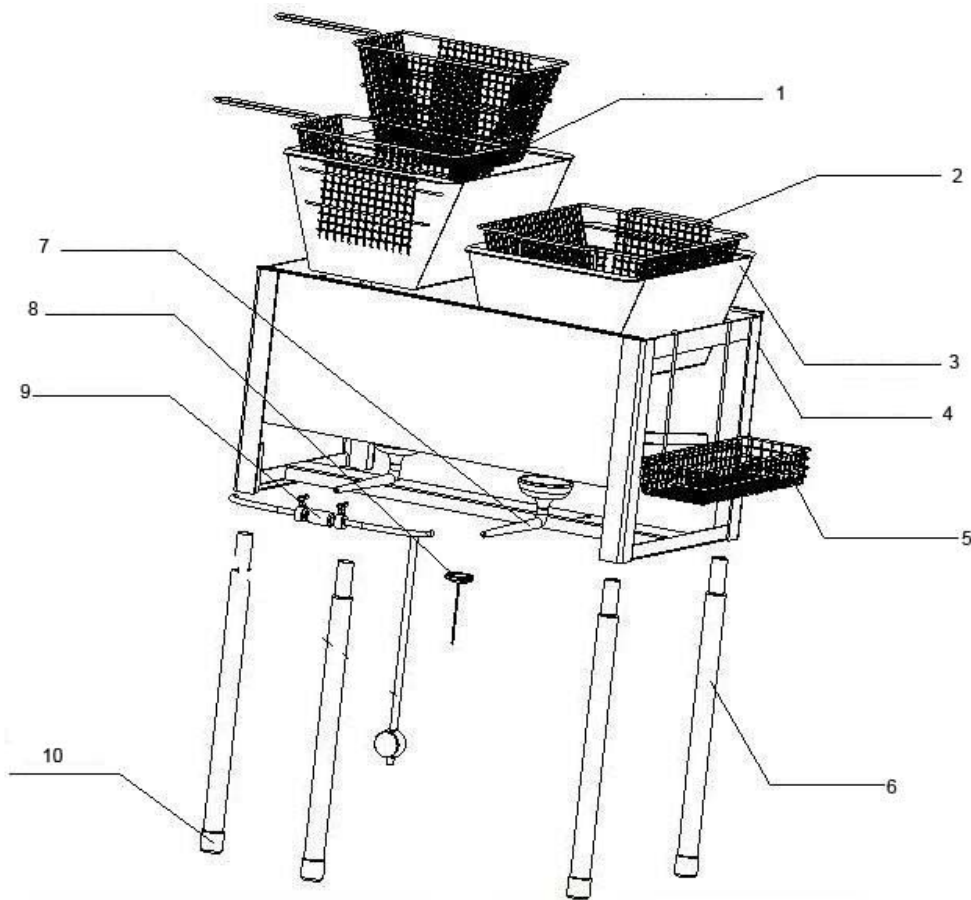
## ● FOLLOW INSTRUCTIONS TO ASSEMBLE THE FRYER

- a) Take out four legs and use the screws (four) to fix them on the machine body.
- b) Take out of the burners (two), regulator valve assembly, spring (two) & cover (two) from the plastic bags.
- c) Place the spring and the cover over regulator valve threads, screw burners onto valves (one at a time).
- d) Replace burners (with valve assembly) onto cooker housing.
- e) Attach hose/regulator assembly to (your) LP tank and the female threaded valve.
- f) Open valve at gas tank, and one at a time light the burners and adjust the flame to burn blue.
- g) **Never** place the aluminum vats over the flame without oil in vat
- h) Use a pot holder for protection when removing baskets and vats.
- i) You can hang the No. 3 small basket on each side of the stand for putting small stuff.

## HANDY FRYING CHART

FOOD	COATING	PROCEDURE	TEMP OF	TIME IN MINUTES
<b>POTATOES</b> Standard French Fries Blanch Only Brown Only Long Branch Chips		Cut in uniform pieces 1/2” square the long way Cut in uniform pieces 3/4” square the long way Soak in cold running water until water does not run milky	350 350 350 350 350	5-7 3-1/2 3-1/2 7-10 2-3
<b>CHICKEN</b> Large Pieces(1/2 chicken) Small Pieces Pre-cooked	Batter or breeding	Optional method: Apply egg wash, roll in seasoned flour, and fry	325 340 350	9-11 7-10 3-4
<b>FISH</b> Fillets(Large) Fillets(Small) Oysters  Clams Scallops Shrimp  Smelts	Breading or Batter Breeding or Batter Batter Breeding Batter  Breeding	Fillets of uniform size, skin out and dry. Use Oyster liquor in batter or breeding  Optional method: Soak 1/2 hour in cold seasoned milk Cut Spinal cord several places to prevent curling	350 350 350 350 350 350	4 3 5 1 4 3 4
<b>MEATS</b> Chicken Fried Steak  Cutlets Chops Meatballs  Brains	Breading  Breeding Breeding Breeding or Rolled in flour Breeding	Sever all connecting membranes at one inch intervals to prevent curling	360 350 340 340 340	3-4 3-4 3-4 4-6 3-5
<b>VEGETABLES</b> Asparagus Cauliflower  Egg Plant  Onions	Batter or crumbs Batter or crumbs  Crumb Breeding Light Batter	Pre-cook in salted water Pre-cook and separate flowers  Peel, cut cross-wise into 1/4” slices Slice thin, soak in milk for two hours	350 350 350 350	3 3 3 3
<b>FRITTERS</b> Fruit(Bananas, Pineapples, Apricots, Berries) Corn Vegetable(Peas, Green Beans)	Batter	Serve with fruit juice  Serve with tomato cheese sauce	350 350 350	3-5 3-5 5-8
<b>MISCELLANEOUS</b> Croquettes Chinese Noodles French Toast	Breading		360 375 375	3 1-2 1
<b>DOUGHNUTS</b> Cake Yeast, raised			375 375	1-1/2 – 2 1

## Diagram for Item #336301



## Parts list for Item#336301

Parts#	Description	Quantity(pcs)
1	No. 1 basket	2
2	No. 2 basket	1
3	Aluminum Vat	2
4	Body	1
5	No. 3 basket	1
6	Leg	4
7	Burners	2
8	Thermometer	1
9	Regulator Assembly	1
10	Plastic cover	4