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Royal Range Fryer Boil-out procedure:

New fryers, weekly or as required:

1. Turn the thermostat to the OFF position if the fryer is ON.
2. Drain the tank of all oil.
3. Once the oil has been drained, flush out scraps and sediment with a small amount of warm shortening, using tank brush. Allow the tank to drain thoroughly.
4. Close the drain valve and fill the tank with water to the lower oil fill line. Use a low foaming cleaner/degreaser to clean the fry tank. Follow the instructions on the side of the package for the cleaner/ degreaser.
5. Set thermostat to the temperature recommended for the solution being used. Do not exceed 220°F. Once the water starts to boil, turn OFF the thermostat and allow solution to simmer for about 15 to 20 minutes. While the solution is simmering use a high temperature long handled fryer brush to scrub along the sides and around the tubes of the fryer.

WARNING: Never leave the fryer unattended during the boil-out process.

6. Drain the cleaning solution from the tank.
7. Close the drain valve and refill the tank with water. Add 1 cup (1/4 L) of vinegar to neutralize alkaline left by the cleaner. Solution level must be filled to the oil level line on the fryer tank.
8. Bring the solution to a simmer only, turn the thermostat off. Allow the solution to stand for a few minutes.
9. Drain the tank. Rinse thoroughly with clear, hot water. All traces of cleaner must be removed. Dry the tank thoroughly.

WARNING: Never turn on the fryer without liquid in the tank or turn on the fryer to evaporate the left-over water in the tank.

THIS WILL DAMAGE THE TANK AND THE TANK WILL NOT BE COVERED UNDER WARRANTY.

10. Close the drain valve and add shortening to the lower fill line on the fryer. The fryer is now ready for use.

If you have questions, please call 951-360-1600.

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