

Read this manual before operation



**MERCATOR**  
NAVIGATING SUCCESS

# Installation & Operation Manual

## GAS FRYER

MF3N/MF4N/MF5N

MF3L/MF4L//MF5L



If you smell gas, follow the instructions provided by the gas supplier.

Do not try to light the burner; do not use a telephone within close proximity.

### FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.

**⚠ WARNING** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read these installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Dear Customer & User,

Thank you for purchasing our appliance. Before use and operation, please read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

This manual contains important information, please read the manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

The user's manual should be always available for operation. Make sure this manual book is properly stored. The manufacturer reserves the right to make technical modifications to the device for the purpose of improving performance and developing product features.

# WARNINGS

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not try to light the burner; do not use a telephone in close proximity of the fryer.
- Never attempt to move the fryer while cooking.

## Product parameters table

|                    |                  |                  |                |
|--------------------|------------------|------------------|----------------|
| Model No.          | MF3N/MF3L        | MF4N/MF4L        | MF5N/MF5L      |
| Dimensions (W*D*H) | 15.5 * 30 * 47in | 15.5 * 30 * 47in | 21 * 30 * 47in |
| Power              | 75,000 BTU       | 100,000 BTU      | 125,000 BTU    |
| Capacity           | 38-45 lbs        | 39-49 lbs        | 60-72 lbs      |
| N.W.               | 134 lbs          | 146 lbs          | 165 lbs        |

### Fry Basket Capacity:

MF3N/MF3L: Recommended .5 lbs. (0.7 kg) per basket.

MF4N/MF4L: Recommended 2.5 lbs. (1.1 kg) per basket.

MF5N/MF5L: Recommended 3.0 lbs. (1.4 kg) per basket.

## INSTALLATIONS

- 1.Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Place the equipment in the desired position and height.
- 3.Install the four (4) legs onto the equipment.
4. Clean and dry the equipment thoroughly before using.

## WARNINGS-OPERATION

### **⚠ WARNING**

Hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.

### **⚠ WARNING**

Spilling hot frying materials can cause severe burns. Do not move fryer without draining all frying materials from the tank.

### **⚠ WARNING**

Fryer is not to be used during a power outage.

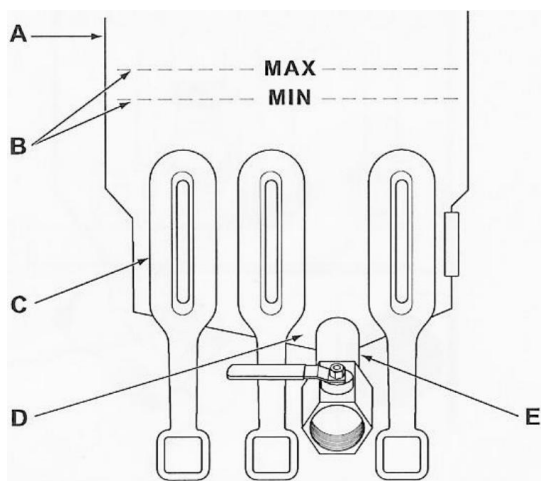
**Do not touch any hot surfaces!**

**Do not operate unattended!**

## OPERATION

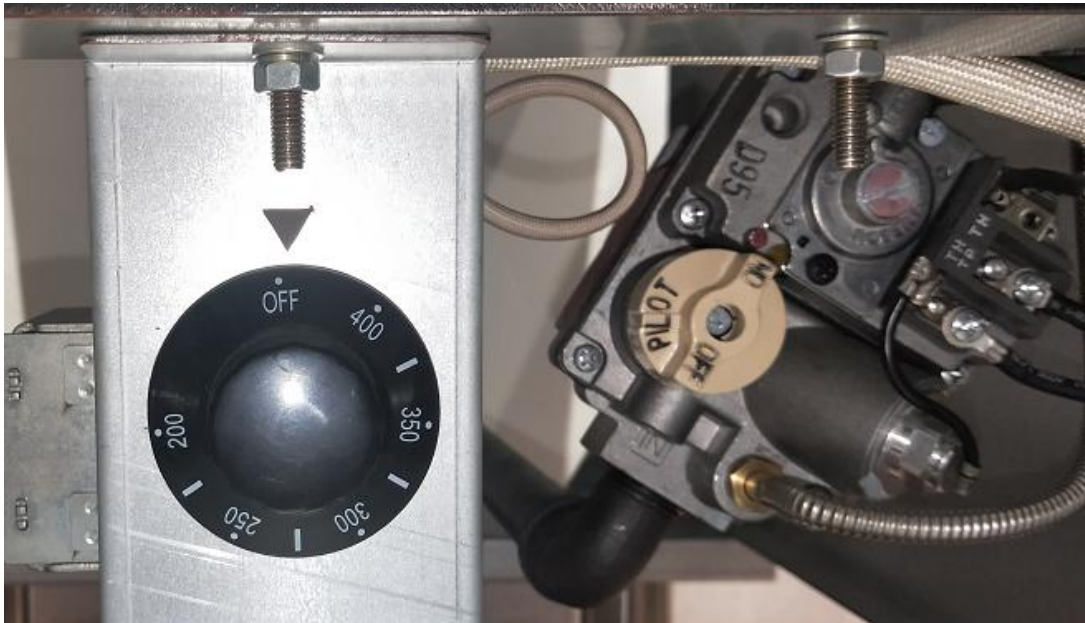
### FILLING TANK WITH OIL

**NOTICE** Solid oil must NOT be used with these fryers. Melting solid oil will damage the tank and void your warranty.



1. Close the drain valve.
2. Fill the fryer tank with liquid oil.
3. Oil level should be between the min and max lines in the fryer tank.
4. Oil will expand when heated. Do not fill the fryer tank past the MAX line.
5. Add fresh oil as needed to maintain oil level.

## LIGHTING THE PILOT



1. Open the door.
2. Turn the thermostat OFF. The thermostat is located behind the door.
3. Push the gas control valve knob and turn to OFF position. Wait 5 minutes for unburned gas to vent.
4. Push and turn gas control valve knob to the “L” in **PILOT**.
5. While still holding the knob in, light the pilot with a lit flame. Continue to depress the knob until pilot remains lit when knob is released. If the pilot does not remain lit, repeat steps 3 through 5.
6. Depress and turn gas control knob to ON.
7. If gas supply is interrupted, repeat steps 2 through 6.

## TURNING ON THE FRYER

1. Set the temperature knob to desired temperature.
2. After the set temperature has been reached, the thermostat shuts off the gas flow to burners.
3. The pilot remains lit. The burners will cycle on and off, maintaining the set temperature.

## TURNING OFF THE FRYER

1. Turn the thermostat OFF.
2. To keep the pilot lit, turn the gas valve to “L” in PILOT.
3. To shut off all gas to the system, including the pilot, turn the gas valve knob to OFF.

## WARNINGS - OVER-TEMPERATURE SHUTDOWN

If the oil becomes overheated, a high-temperature shutoff device will turn the gas valve off and extinguish the pilot.

If the fryer shuts down due to overheating, DO NOT relight the pilot until the oil temperature is below 300°F (149°C).

## EXTENDED SHUTDOWN

1. Turn the thermostat knob to OFF.
2. Push in the pilot knob and turn to OFF.
3. Thoroughly drain the fryer. Refer to the DRAINING THE FRYER section.
4. Clean the fryer according to CLEANING instructions in this manual.
5. Turn off the main gas shutoff valve.

## EXTENDING SHORTENING LIFE

**Oil life can be extended by the following guidelines:**

1. Do not salt food over the fryer.
2. Use good-quality oil.
3. Filter oil daily (at a minimum).
4. Replace oil if it becomes poorly flavored.
5. Keep equipment and surrounding area clean. Use tank covers when not in use. (accessory sold separately).

6. Set the thermostat correctly.
7. Remove excess moisture and particles from food products before placing in fryer.
8. Use a fitted tank cover (accessory sold separately) to keep oil covered from light and oxygen.

## DRAINING THE OIL

**⚠ WARNING** Hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

1. Turn the thermostat knob to the OFF position.
2. Insert the drain extension into the drain valve. Hand-tighten only.
3. Direct the drain extension into the mobile filtering device that you want to use.
4. Slowly open the drain valve to allow oil to flow from the fry tank to the filter pan. Then open the drain valve all the way.
5. When fry tank is empty use a tank brush to remove any additional debris.
6. Close the drain valve.
7. Fill tank with new oil. Fill to a minimum of the MIN level but no higher than halfway between MIN and MAX. Oil will expand as it is heated.
8. After the fry tank is filled with new oil, turn the thermostat knob to the desired set temperature. The burners will come on and will heat the oil.

## Notice for Cleaning

**⚠ WARNING** Hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

**NOTICE** To maintain cleanliness and increase service life, the fryer should be cleaned daily. Do not immerse the unit in water or any other liquid, if liquid enters the electrical compartment, it may cause a short circuit or electrical shock.

**NOTICE** Do not use chlorine or sulfate/sulfide cleaners.

## DAILY:

Clean your fryer regularly with a tank brush along with a damp cloth, and polish with a soft dry cloth. If regular cleaning is neglected, grease will be burned on and discoloration may occur.

Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy film.

- Clean all exterior surfaces of your fryer at least once daily.
- Use a damp cloth with warm water and a mild soap or detergent.

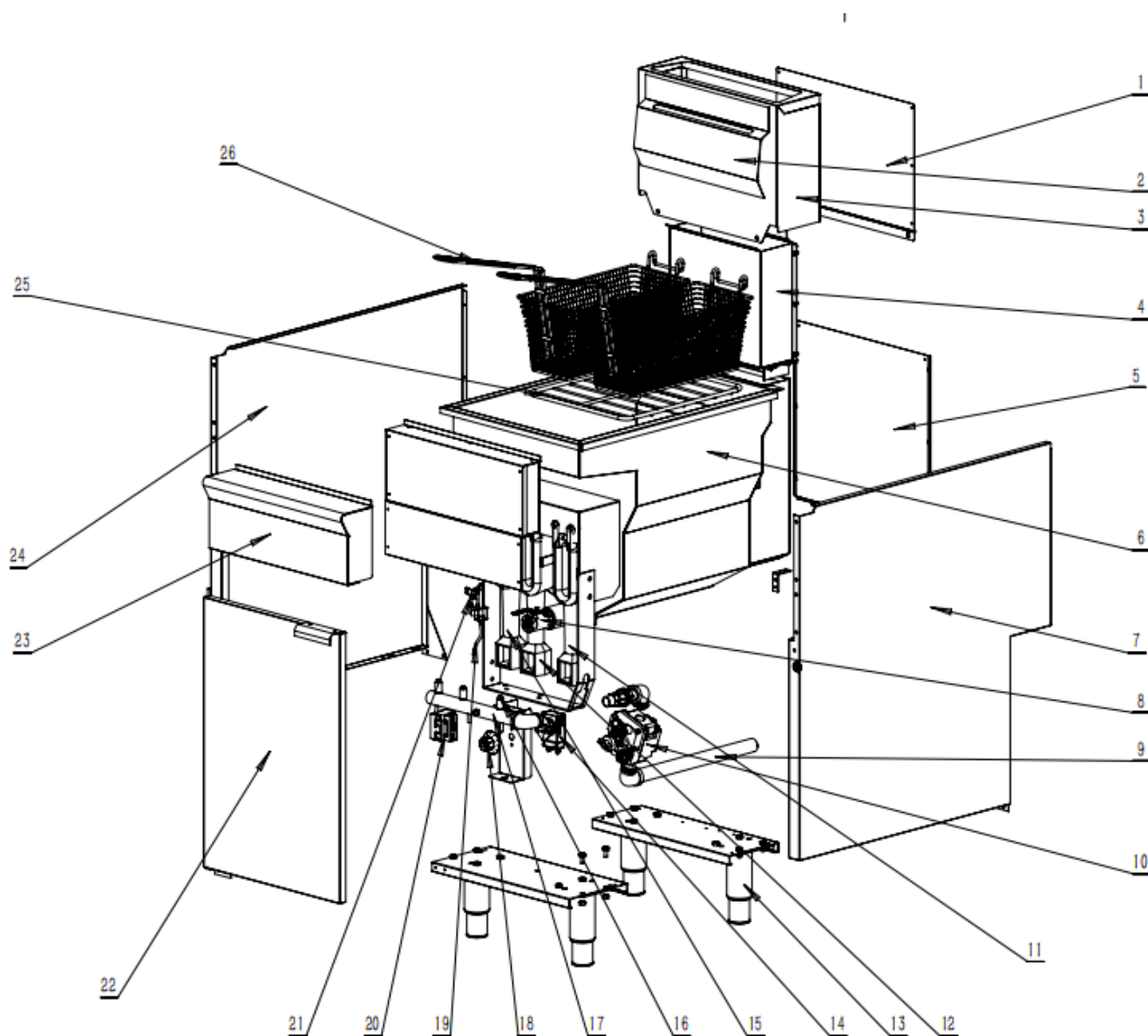
## BOIL OUT PROCEDURE:

1. Drain the tank as described under DRAINING THE OIL.
2. Once the oil has been drained, flush out scraps and sediment using the provided tank brush.
3. Close the drain valve and fill tank water. Use a low foaming cleaner/degreaser to clean the fry tank. Follow the instructions on the package.
4. Solution level must be between the MIN and MAX levels on the fryer tank.
5. Set the temperature knob to 200° F or for the recommended solution being used. Allow solution to simmer for about 15 to 20 minutes.
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 between the MIN and MAX level on the fryer tank.
8. Bring the solution to a simmer only, turn the thermostat off. Allow to stand for a few minutes.
9. Drain the tank according to DRAINING THE TANK. Rinse thoroughly with clear, hot water. All traces of cleaner must be removed. Dry the tank thoroughly.
10. Close the drain valve and add oil. Follow the FILLING TANK WITH OIL procedure in this manual. The fryer is now ready for use.

## Failure Analysis & Trouble Shooting

| Problem                       | Cause                                                                              |
|-------------------------------|------------------------------------------------------------------------------------|
| No heat                       | Thermostat dial not turned on. Pilot not lit.                                      |
|                               | Gas supply is not turned on.                                                       |
|                               | Wire connections are loose (call service)                                          |
|                               | Wires connections need cleaning (call service)<br>Thermopile Sensor (call service) |
| Insufficient or too much heat | Thermostat dial not set to desired temperature. High limit tripped (call service)  |
|                               | Temperature probe (call service)                                                   |
| Tank will not drain           | Oil too cold.                                                                      |
|                               | Drain-pipe clogged with debris.                                                    |

# Exploded View



## Parts List

| No. | Description                         |
|-----|-------------------------------------|
| 1   | Rear cover board                    |
| 2   | Fixing plate for hanger             |
| 3   | Rear board                          |
| 4   | Upper flue box assembly             |
| 5   | Rear cover board                    |
| 6   | Oil tank assembly                   |
| 7   | Right board                         |
| 8   | Handle assembly                     |
| 9   | Inlet pipe                          |
| 10  | Safety valve (LPG)                  |
|     | Safety valve (NG)                   |
| 11  | Burner for left fire                |
| 12  | Burner for both left and right side |
| 13  | Adjustable foot                     |
| 14  | Thermostat valve                    |
| 15  | Burner for right fire               |
| 16  | Nozzle, for natural gas             |
|     | Nozzle, for LPG                     |
| 17  | Gas-distributing pipe               |
| 18  | Thermostat switch knob              |
| 19  | Thermocouple                        |
| 20  | Temperature limiter                 |
| 21  | Pilot assembly (NG)                 |
|     | Pilot assembly (LPG)                |
| 22  | Door assembly                       |
| 23  | Front decoration facial assembly    |
| 24  | Left board                          |
| 25  | Rack                                |
| 26  | Basket                              |