



OPERATION MANUAL

RESTAURANT SERIES FULL-SIZE GAS FRYERS

**SERIES: BPF 3540, 4050, & 6575**



**BUILT BY CRAFTSMEN. TESTED BY TIME®**



## FRYER OPERATION MANUAL

### FRYERS

#### Models:

**BPF-3540, BPF-4050, BP-6575**

Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.

All gas operated Bakers Pride® fryers are intended for use with the type of gas specified on the rating plate and for installation will be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition).

#### **⚠ WARNING**

**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

#### **⚠ WARNING**

**IMPORTANT INSTRUCTIONS:** After the gas supply has been connected to your unit, it is extremely important to check piping for possible leaks. To do this, use soap and water solution or solutions that are expressly made for this purpose. **DO NOT USE** matches, candles, flames, or other sources of ignition since these methods are extremely dangerous. Post in a prominent location instructions to be followed in the event you smell gas. Obtain these instructions from your local gas supplier.

#### **⚠ CAUTION**

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

#### **NOTICE**

Instructions to be followed in the event the user smells gas must be posted in a prominent location in the kitchen area. This information shall be obtained from the local gas supplier.

#### **⚠ WARNING**

California Residents Only

**WARNING:** This product can expose you to chemicals including chromium which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

Please retain this manual for future references.

This equipment is design engineered for commercial use only.

#### **BAKERS PRIDE OVEN COMPANY, LLC.**

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## IMPORTANT

- Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes.
- Operation of the equipment should be performed by qualified or authorized personnel who have read this manual and are familiar with the functions of the equipment.
- Service of the equipment should be performed by qualified personnel who are knowledgeable with Bakers Pride® cooking equipment.

### Shipping Damage Claim Procedure

The equipment is inspected and crated carefully by skilled personnel before leaving our factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

1. Visible loss or damage: Note on freight bill or express delivery and signed by person making delivery.
2. File claim for damages immediately: Regardless of extent of damages.
3. Concealed loss or damage: If damage is noticed after unpacking, notify Transportation Company immediately and file "Concealed Damage" claim with the transportation carrier. This should be done within fifteen (15) days from the date delivery and receipt of goods. Retain container for inspection.

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## INSTALLATION INSTRUCTIONS

The area around the appliance must be kept free and clear of combustibles such as solvents, cleaning liquid, broom, rags, etc.

Proper clearances must be provided at the front of the appliance for servicing and proper operation.

Provisions shall be incorporated in the design of the kitchen, to ensure adequate supply of fresh air and adequate clearance for air openings into the combustion chamber, for proper combustion, and ventilation.

For proper operation of the appliance, do not obstruct the flow of combustion and ventilation air.

The installation must conform with local codes, or in the absence of local codes, with the national fuel gas code,

ANSI Z223.1 - 1988 (or latest addenda), National gas installation code, CAN/CGA - B 149.1, or the propane installation code, CAN/CGA - B 149.2 as applicable.

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system in excess of 1/2 PSI.

The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI.

The gas supply line must be at least the same size as the gas inlet of the appliance.



## INSTALLATION INSTRUCTIONS

### Clearances

The appliance area must be kept free and clear of all combustibles.

	Combustible	Non-Combustible
Sides	6"	0"
Rear	6"	0"
Floor	6"	0"

Installation on non-combustible floor shall be with factory supplied legs or casters.

## OPERATING INSTRUCTIONS

### ⚠ WARNING

Hot oil and hot surfaces can cause severe burns. Use caution when operating the fryer.  
Do not attempt to move the fryer filled with hot oil or shortening.  
Do not go near the area directly above the flue when fryer is in operation.  
Severe burns may be caused.  
Drain hot oil in metal containers, do not use plastic buckets or glass containers.

### Lighting Instructions

1. Set the thermostat and the gas cock dial on the combination gas valve to the "OFF" position.
2. Wait for five minutes.
3. Turn gas cock dial on the combination gas valve to "Pilot" position.
4. Depress the gas cock dial and apply a lighted match or taper to the pilot.
5. Hold the gas cock dial depressed for about 30 seconds or until pilot stays lit before releasing.
6. If the pilot does not stay lit, repeat step 4 and 5.

### Burners / Thermostat Operation

1. After the pilot is lit, turn the gas cock dial to "ON" position.
2. Turn the thermostat dial to any temperature setting and observe the burners ignition. It should ignite within four seconds.

### ⚠ CAUTION

Main burners shall not be "ON" when the vessel is empty. During testing, fill the vessel with liquid (oil or water) till above the heat transfer tubes.

### Flexible Couplings, Connectors And Casters

If the unit is to be installed with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 or Connectors for Moveable Gas Appliances, CAN/CGA-6.16, and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41, or Quick Disconnect Devices for Use with Gas Fuel CAN1-6.9. Locking front casters are provided to limit the movement of the appliance without depending on the connector or associated piping. A suitable strain relief must be installed with the flexible connector.

Restraining device may be attached to the back frame/panel of the unit.

All connections must be sealed with a joint compound suitable for LP gas and all connections must be tested with a soapy water solution before lighting pilots.



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## OPERATING INSTRUCTIONS

### Preparation For Use

New units have a coating of oil on the interior of the vessel. Remove this coating with hot soapy water, washing soda, or any other grease dissolving liquid. Rinse thoroughly and drain until all residues are removed. Wipe dry.

Clean the baskets, crumb screen.

### Pilot Operation

Check and make sure the pilot is lit. If not, refer to previous section for lighting the pilot.

### Before Turning The Burners On

1. Fill the vessel with liquid shortening or oil up to the "oil level" marking.
2. Block of solid shortening should not be melted by setting it on top of tubes. This will damage the vessel and scorch fat. Either melt it first on another appliance or cut into small pieces and pack

tightly below, between and above the burner tubes, without leaving any air spaces around the tubes. Turn the burners "ON" for about 10 seconds and turn "OFF" for about a minute. Repeat this "ON-OFF" cycle until all the shortening is melted. If scorching occurs, lower the "ON" time.

3. Do not overfill the vessel.

### Main Burner Operation

After the vessel is filled with liquid shortening or oil, set the gas cock dial on the combination gas valve to the "ON" position.

Turn the thermostat to desired temperature setting.

### Daily Shut-Down

At the end of the day, turn the gas cock dial on the combination gas valve and the thermostat to OFF position. Where applicable turn the power switch to OFF position. Filter the oil in all fryers.

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## MAINTENANCE INSTRUCTIONS

For continued performance efficiency and longevity of your Fryer it is essential to carry out a good maintenance program.

### Daily

1. Remove and wash thoroughly all "loose" parts (basket hanger, baskets, crumb screen, etc.).
2. Wipe clean all exterior and interior accessible surfaces and parts.
3. Filter the liquid oil/shortening at the end of the day, replace if necessary. If fryer is under heavy use, filter more often during the day.

### Weekly

1. Shut down the fryer by turning off the gas cock dial and power supply, where applicable.
2. Drain the fryer in a filter pan or steel container. Flush out sediments at the bottom of the vessel with liquid oil.
3. Close the drain valve and fill the vessel with a mixture of boil-out solution and water.

4. Relight the pilot and turn on the burners.
5. When the solution starts to boil, turn off the thermostat and let the vessel soak to soften the deposit and/or carbon spots. (Approximately 1 hour).
6. Drain off solution, scrub the insides with brush and rinse thoroughly.
7. Repeat the cleaning procedure, if necessary.
8. Wipe dry with soft towels and refill with clean oil/shortening.

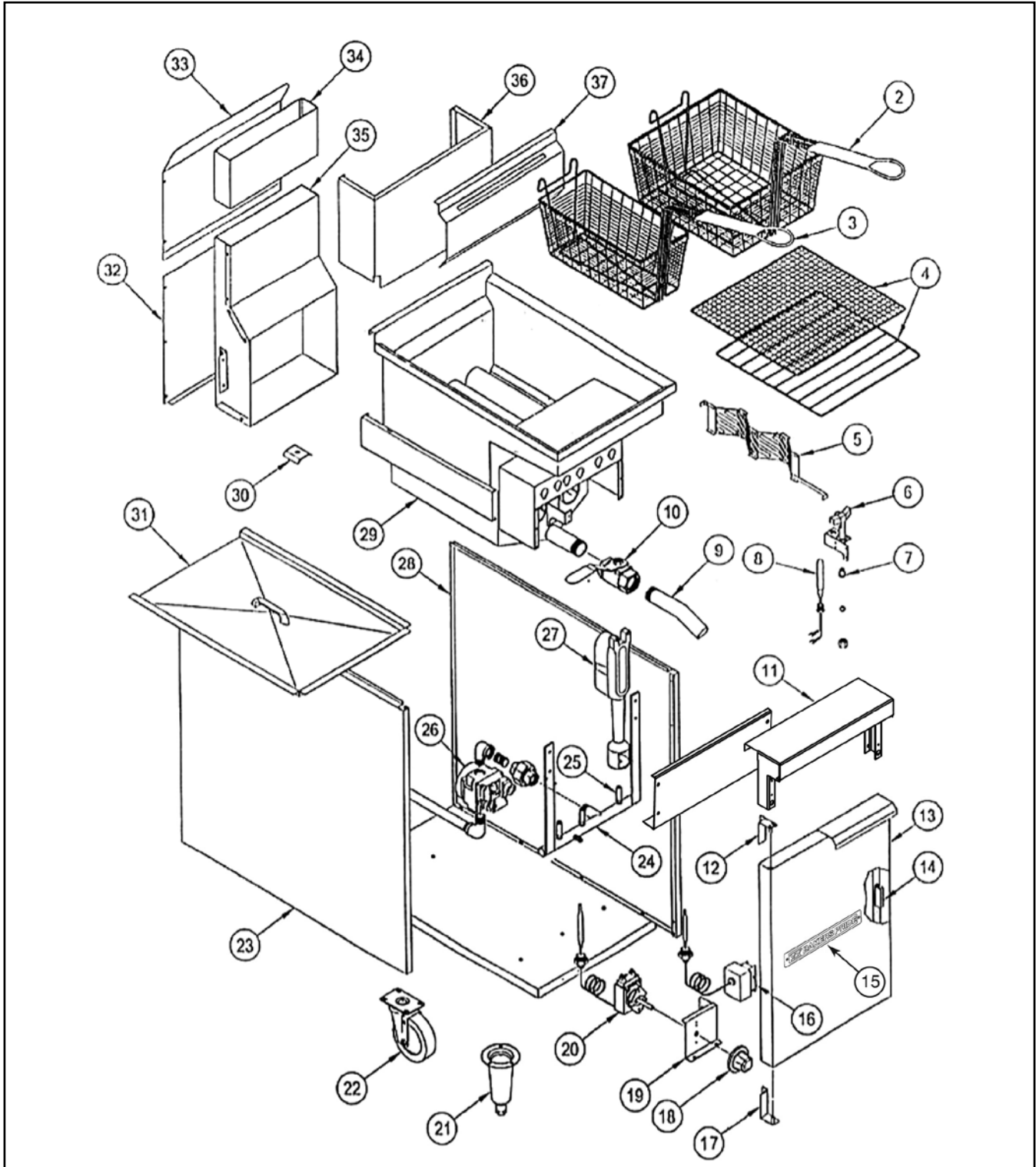
### Stainless Steel Parts

Do not use steel wool, abrasive cloths, cleansers or powders to clean stainless steel surfaces. All stainless steel parts should be wiped regularly with hot soapy water during the day and a stainless steel liquid cleaner at the end of the day. To remove encrusted materials, soak in hot water to loosen the material, and then use a wood or nylon scraper.

Contact the factory, factory representative or a local service company to perform maintenance and repairs.

**EXPLODED VIEW**

**BPF - 4050 Bakers Pride® Fryer 40/50 LBS**





## FRYER OPERATION MANUAL

### PARTS LIST

Item	P/N	Description
2	300359	Fryer Basket – Large
3	300189	Fryer Basket – Small
4	300922	Crumb Screen Fine Mesh
	300923	Crumb Screen Regular
5	300436	Diffuser Weldment Panel
6	300231	Pilot Burner - Natural (Fryer)
7	300359	Orifice Bell #16 (LP)
8	300157	Thermopile 32" Fryer
9	300260	Drain Extension Pipe
10	300239	Drain Valve 1 1/4
11	300921	Landing Ledge
12	300443	Door Hinge Top
13	300446	Door Assy Fryer 40/50
14	8717700	Door Magnet
15	U1066A	Nameplate Bakers Pride
16	300228	Hi - Limit Switch
17	300150	Door Hinge Bottom
18	300229	Knob Thermost With Dial (Fryer)
19	300113	Bracket Thermostat/ Hi – Limit
20	300232	Thermostat – Fryer
21	311039	6" Cone Legs
22	340264	Caster (With Brake) – Optional
	340265	Caster (With Out Brake) -Optional
23	300155	Side Panel - L/H
24	300259	Manifold Tsf 40/50 Assy
25	300532	Orifice Hood - # 32 (NAT)
	300552	Orifice Hood - # 52 (LP)
26	300188	Valve, Combo Gas Nat Fryer
	300225	Valve, Combo Gas Lp Fryer
27	300191	Burner
28	300156	Side Panel - R/H
29	300120	Vessel Weld Assy (3 Tube Fryer Tank)
30	300114	Probe Holder Thermostat/ Hi-limit
31	300440	Vessel Cover W/ Handle – Optional
32	300456	Back Panel Bottom

Item	P/N	Description
33	300138	Back Panel Top
34	300445	Upper Flue Plate
	300444	Upper Flue
35	300357	Flue Front Fryer 40/50
	300111	Flue Rear Fryer 40/50
36	300439	Upper Front Panel, Weldment
37	300152	Basket Hanger 40/50
N/S	300271	Kit, Conversion To NAT TSF-4050
N/S	300223	Kit, Conversion To LP TSF-4050





## FRYER OPERATION MANUAL

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### BAKERS PRIDE LIMITED WARRANTY

<b>WHAT IS COVERED</b>	<p>This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:</p> <ul style="list-style-type: none"><li>• The equipment has not been accidentally or intentionally damaged, altered or misused;</li><li>• The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes and in accordance with the installation instruction provided with the product;</li><li>• The serial number rating plate affixed to the equipment has not been defaced or removed.</li></ul>
<b>WHO IS COVERED</b>	<p>This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.</p>
<b>COVERAGE PERIOD</b>	<p>Cyclone Convection Ovens: BCO Models: One (1) Year limited parts and labor; (1) Year limited door warranty. GDCO Models: Two (2) Year limited parts and labor; (2) Year limited door warranty. CO11 Models: Two (2) Year limited parts and labor; (5) Year limited door warranty. All Other Products: One (1) Year limited parts and labor. Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from Bakers Pride - whichever comes first.</p>
<b>WARRANTY</b>	<p>This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service</p>
<b>COVERAGE</b>	<p>Representative up to (100) miles, round trip, and (2) hours travel time. The purchaser, however, shall be responsible for all expenses related to travel, including time, mileage and shipping expenses on smaller counter models that may be carried into a Factory Authorized Service Center, including the following models: PX-14, PX-16, P18, P22S, P24S, PD-4, PDC, WS Series and BK-18.</p>
<b>EXCEPTIONS</b>	<p>All removable parts in Bakers Pride® cooking equipment, including but not limited to: Burners, Grates, Radiants, Stones and Valves, are covered for a period of SIX MONTHS. All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser. The extended Cyclone door warranty years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.</p>
<b>EXCLUSIONS</b>	<ul style="list-style-type: none"><li>• Negligence or acts of God,</li><li>• Failures caused by erratic voltages or gas supplies,</li><li>• Thermostat calibrations after (30) days from equipment installation date,</li><li>• Unauthorized repair by anyone other than a Bakers Pride Factory Authorized Service Center,</li><li>• Air and Gas adjustments,</li><li>• Damage in shipment,</li><li>• Light bulbs,</li><li>• Alteration, misuse or improper installation,</li><li>• Glass doors and door adjustments,</li><li>• Thermostats and safety valves with broken capillary tubes,</li><li>• Fuses,</li><li>• Char-broiler work decks and cutting boards,</li><li>• Tightening of conveyor chains,</li><li>• Adjustments to burner flames and cleaning of pilot burners,</li><li>• Tightening of screws or fasteners,</li><li>• Accessories — spatulas, forks, steak turners, grate lifters, oven brushes, scrapers, peels. etc.,</li><li>• Freight — other than normal UPS charges,</li><li>• Ordinary wear and tear.</li></ul>
<b>INSTALLATION</b>	<p>Leveling and installation of decks as well as proper installation and check out of all new equipment —per appropriate installation and use materials — is the responsibility of the dealer or installer, not the manufacturer.</p>
<b>REPLACEMENT PARTS</b>	<p>Bakers Pride genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a Bakers Pride Factory Authorized Service Center.</p>

This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturer's part. Bakers Pride shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.



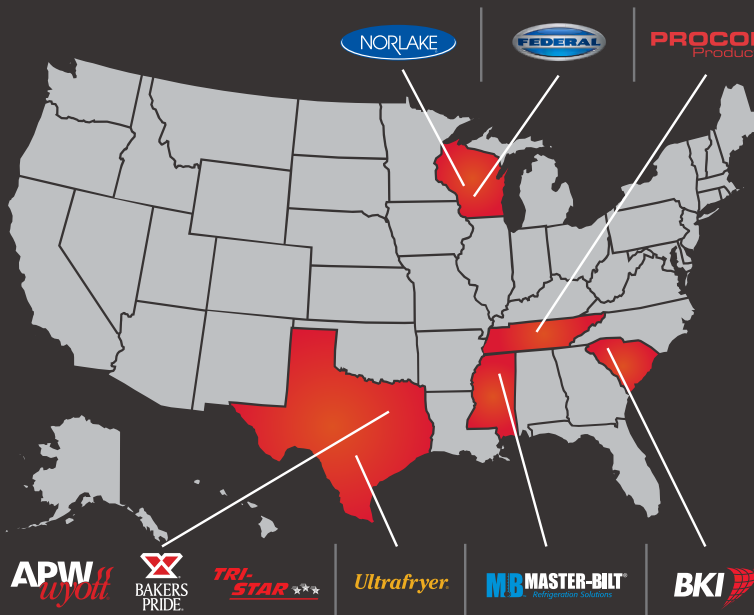


# Standex

Food Service Equipment Group

The Standex Food Service Equipment Group (FSEG) is a manufacturer of innovative commercial food service equipment offering a wealth of refrigeration and cooking expertise. Products include walk-in coolers and freezers; hot and cold display cabinets, cases, and storage systems; commercial ovens, rotisseries, and cooking equipment; and rotary vane pumps.

Ask your sales representative about how the power of all Standex brands can work for you.  
[www.standex.com/segments/food-service](http://www.standex.com/segments/food-service)



Be sure to keep up with new product announcements and events on social media!

