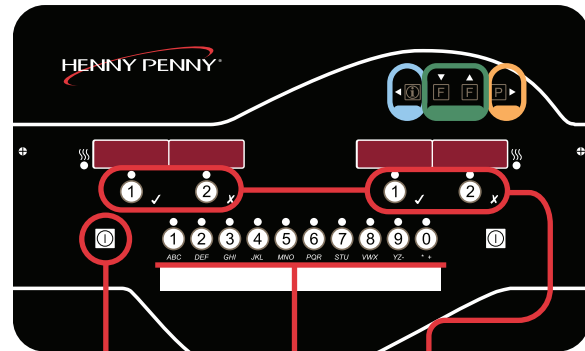


## Control Panel A



Vat On/Off

Product Buttons

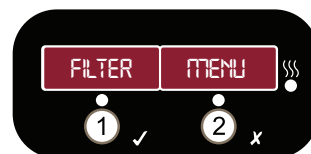
Timer Start/Stop

Program Button

◀ [0] – Press 1x to view the current oil temp. Press 2x to view the oil set point temp.

[F] (Filter button) – Press to view how many cook cycles remain until next filtration. Press and hold to enter filter menu.

## Filter Menu



Press and hold either [F] button to enter menu. Use [◀] and [▶] to scroll to desired option. Press [✓] to select option.

- |                   |                  |
|-------------------|------------------|
| 1. Express Filter | 5. Fill From Pan |
| 2. Daily Filter   | 6. Fill From JIB |
| 3. Dispose        | 7. Clean Out     |
| 4. Drain to Pan   | 8. Exit          |

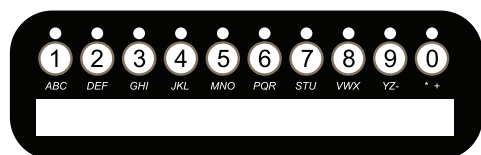
## Daily Start-up B C

- Turn main power switch B on
- Verify basket rest Y and baskets are in place
- Verify oil level. Lower line when cool, upper line when hot C. See Filter Menu option 6 to add oil
- Turn each vat on. See Control Panel

## Additional Maintenance D

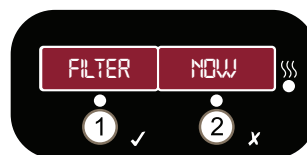
- Test and replace oil based on restaurant guidelines
  - Perform Clean-Out procedure after changing oil
- For videos of procedures, scan code in upper right corner

## Cooking

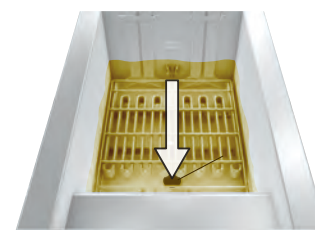


- Lower basket of product into oil
- Select product button
- Start timer
- Lift basket when "DONE" displays
- Stop timer

## Express Filter D



- Select **Yes** when **Filter Now** is displayed to start an Express Filter
- Select **Yes** as often as possible to:
  - Extend oil life
  - Avoid unclogging the drain
  - Keep product quality high
  - Avoid nuisance E-10 high limit errors



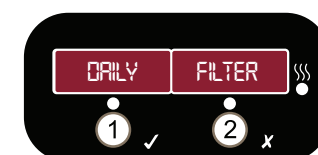
**NOTE:** Express Filter when prompted to remove crumbs from the bottom of the vat

## Replacing the JIB E

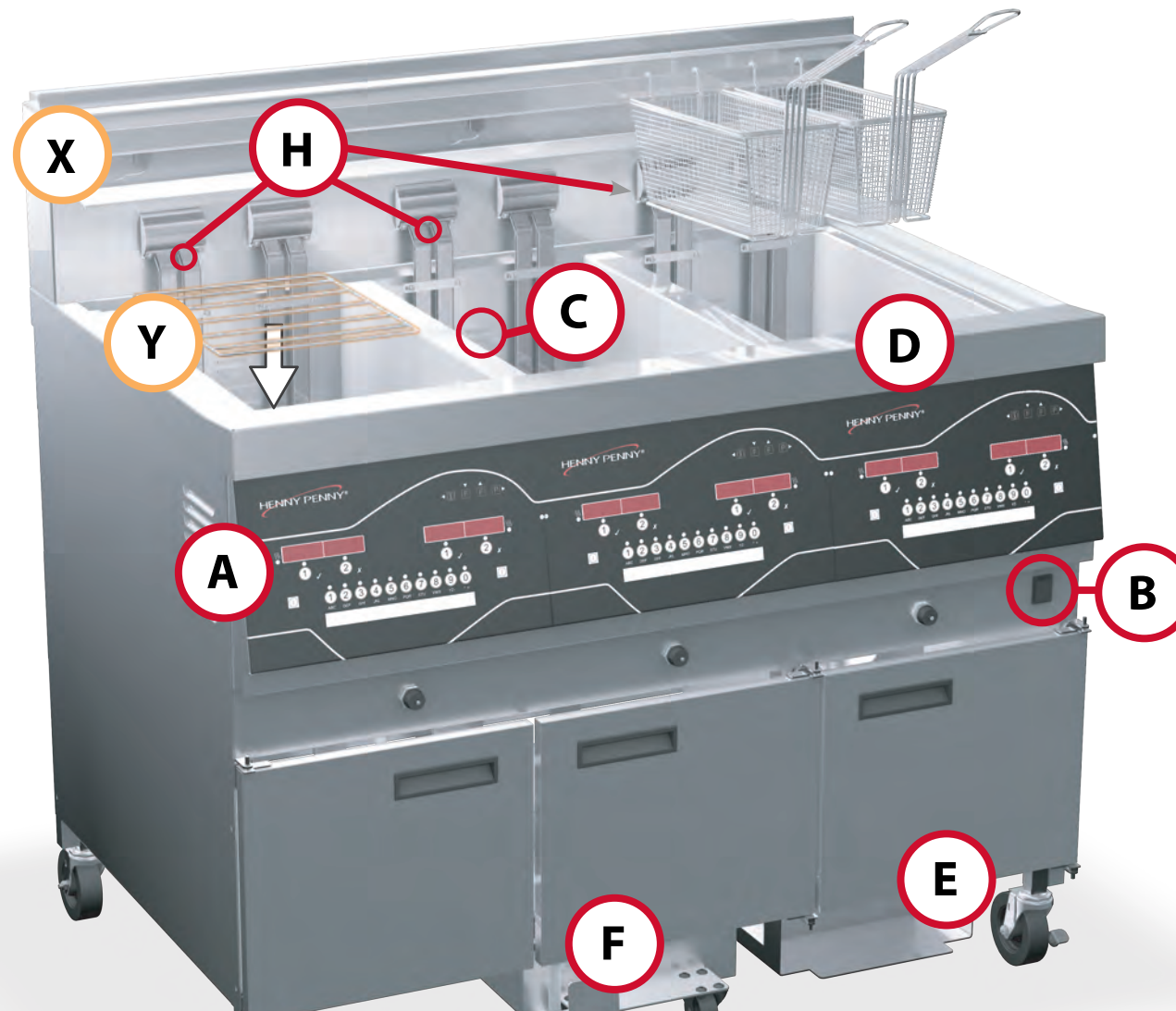
- When **Check JIB** displays:
- Disconnect empty JIB
  - Open and remove seal from new JIB
  - Transfer JIB tube to new JIB
  - Connect new JIB to fryer and verify secure connection



## Daily Fryer Maintenance F



- Perform Daily Filter on each vat See Filter Menu option 2
- Clean basket hanger X, basket rests Y and baskets
- Perform daily filter pan maintenance F See Filter Pan Maintenance
- Clean exterior of fryer



## WARNING!

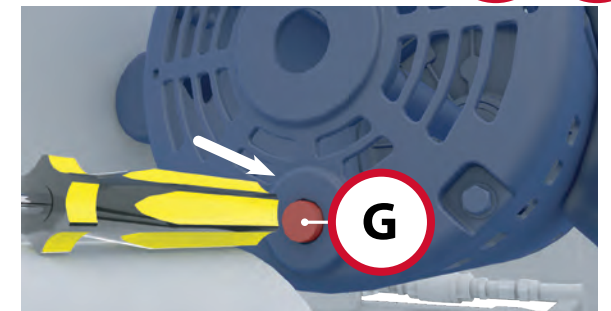


**WARNING! Burn Risk!** Oil and surfaces of fryer and filter pan are hot. Wear PPE when performing cleaning and maintenance procedures.



Before operating the fryer, read and understand the complete operation manual that is supplied with the unit paying close attention to all safety messages.

## Troubleshooting G H



### Filter motor not running (located on rear of fryer)

- Allow motor to cool for 20 minutes
- Press reset button G

### E-10 high limit reset

- Express filter the vat (clean all crumbs from vat)
- Allow oil to cool 20 minutes
- Reset high limit using tool H

**NOTE:** Scan code in upper right to watch video

### Oil not pumping

- Change filter
- Make sure filter pan is assembled correctly
- Check if filter pan O-rings are missing or damaged

## Filter Pan Maintenance F

### Throughout the day

- Empty crumb basket as needed (F1)

### Once per day

- Clean and dry filter pan
- Replace filter (F2)
- Lubricate O-rings (F3)

### Every 90 days

- Replace O-rings (F3)

