





Evolution Elite™ - Quick Guide to Daily Operation

Reduced Oil Capacity Open Fryer - Gas

NOTICE Before Operating the Open Fryer, read and understand the complete operating manual supplied with each unit. The following steps are meant to be guidelines, not complete operating instructions.

Cooking

1. Make sure basket support is in the vat and the oil is at the proper level - to lower line when cold and upper line when hot.
2. Move power switch to the ON position and press  to turn on heat for the desired vat.
3. Once out of the Melt Cycle, LOW TEMP flashes until the set-point temperature is reached and product to be cooked, shows in the display.
4. Press a product button, for ex:  Display shows "FR FRIES" and product now can be placed in the oil.
5. Place basket in the vat and press a timer button  or .



NOTICE

Use care not to over-fill the basket with product, or the oil could overflow the vat. See Operator's Manual for oil and load amounts.







6. When cook cycle is complete, and alarm sounds and display shows "DONE".
7. Press the timer button under DONE to stop the alarm, and lift basket from vat.
8. Dump product into a warmer or heated holding cabinet until served.
9. If a hold time has been programmed, the quality time starts automatically when the user presses the timer button to end the cook cycle.
10. When hold timer beeps, press timer button to stop beeper.

Oil Guardian™ (auto-top off)

During normal operation, the control automatically monitors the oil level in the vat. If the control senses the oil level too low the unit pumps oil from the JIB into the vat to keep the oil at the proper level.

Filling Vat from JIB (manual top-off)

Also, if the oil level is a little low oil can be added to the vat at any time to raise the oil level to the proper level by following the steps below. This procedure is NOT recommended to fill an empty vat.


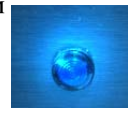


1. Press and hold  (either one) until display shows "**FILTER MENU**", along with "1.EXPRESS FILTER".
2. Press  5 times until "6.FILL FROM JIB" shows in the display.
3. Press  button and display shows "PUMP" and "EXIT".
4. Press and hold  button display shows "FILLING" and the oil is pumped from the JIB to the vat.
5. Once frypot is full, release  button and display returns to "FILL FROM JIB". Press  button twice to return to normal operation.

Replacing the JIB

1. Control displays "CHECK JIB" and an alarm sounds.
2. Open right door and pull JIB from unit. Pull the cap from top of JIB and discard empty JIB and replace with full one.






SmartFilter Express™

1. After a preset number of cook cycles, the Filter Beacon™ illuminates on the front of the fryer and the control shows "FLTR NOW?" "YES NO". Press  button for YES and display shows "SKIM VAT" and "CONFIRM" YES NO". 
2. **Check Filter Pan**-Make sure the filter drain pan is latched into place under fryer and the filter pan cover is in place.
3. Press  button for YES and display shows "OPEN DRAIN". Pull-out on the drain knob and the display shows "DRAINING" and the oil drains from the vat. 





To avoid overfilling the drain pan, drain only 1 vat at a time. Overfilling the drain pan may cause slippery floors, which may result in personal injury.



4. Once the control has completed the filtering process, display shows "CLOSE DRAIN". Push-in on the drain knob to close the drain. The vat then re-fills with oil. 
5. Once vat is filled, display may show "IS POT FILLED?" "YES NO". Make sure vat is full and then press  button for YES and fryer returns to normal operation. If vat is not full, press  button NO and oil pumps for an additional 30 seconds.



Filter Button Stats

1. Press  (either one) and the left display shows "COOKS REMAINING" and the right display shows the number of cook cycles before the next express filter.
2. Press  (either one) twice and the time-of-day and date show in the displays.

Info Button Stats

1. Press  and the actual oil temperature shows in the display, for each vat.
2. Press  twice and SP shows in the display, along with the set-point (preset) temperature of each vat.

Preventive Maintenance (See Operator's Manual for Procedures)

1. Daily Filter - Thorough cleaning/filtering
2. Change Filter Pad Daily
3. Lubricate Filter Drain Pan O-Rings when changing filter pad
4. Change Oil - When oil smokes, foams badly or tastes bad
5. Clean-Out Mode - Clean vat when changing oil
6. Inspect Filter Drain Pan O-Rings - Every 3 months

Error Codes

- E-4** - PCB too hot: check louvers on each side of unit for obstructions
- E-5** - Oil overheating; have heat circuits and temp. probe checked
- E-6 (A or B)** - Temp. probe open or shorted; have checked
- E-10** - High limit tripped: Press the red reset button under the right side of the controls; if high limit does not reset, high limit must be replaced -**see photo**
- E-21** - Slow recovery; Have fryer checked for gas pressure
- E-20 (A, B or D)** - Ignition Failure



Evolution Elite™——日常操作快速指南

省油開口炸鍋——燃氣型


NOTICE

在操作開口炸鍋之前，閱讀並理解與設備同時提供的操作手冊。下列步驟用於指導，並非完整的操作說明。

烹製


1、確保炸籃支架在炸缸中並且油面在正確範圍內——油冷時在下線以上且油熱時在上線以下。





2、將開關按鈕打至開位置並按  按鈕將所需炸缸的油加熱。

3、一旦退出融油週期，LOW TEMP（低溫）閃爍，直到達到設定溫度點。將烹製的產品顯示在顯示器上。



4、按下一種產品按鈕，例如：。顯示器顯示“FR FRIES（炸薯條）”，現在可以將產品置入油中。

5、將炸籃置入炸缸並按下計時器按鈕  或 。

NOTICE

注意不要在炸筐中放置過量產品，否則食油會溢出炸缸。食油與負載數量請參見操作手冊。

6、當烹製週期完成時，警報響起，顯示器顯示“DONE（完成）”

7、在DONE（完成）顯示時按下計時器按鈕停止警報，並從炸缸中升起炸籃。

8、將產品傾倒至保溫器或加熱貯存箱中，直到售出。

9、如果程式編制了貯存時間，當用戶按下計時器按鈕結束烹製週期時，品質定時自動開始。


10、當貯存計時器蜂鳴時，按下計時器按鈕停止蜂鳴。


Oil Guardian™（自動注滿）


在正常運行期間，控制器自動監控炸缸內的油面。如果控制器檢測到油面太低，設備從JIB中向炸缸內泵入食油以保持油面處於正確範圍。


從JIB向炸缸注油（手動注滿）



並且，如果油面稍微低了一點，隨時可以按照下列步驟向炸缸中加入食油以將油面提升到正確範圍內。不推薦使用該程式注滿空炸缸。

1、按住  按鈕（任一一個）直到顯示器顯示“*FILTER MENU*（過濾功能表）”，同時顯示“1.EXPRESS FILTER（快速過濾）”。

2、按下  按鈕5次，直到顯示器顯示“6.FILL FROM JIB（從JIB注油）”。

3、按下  按鈕，顯示器顯示“PUMP（泵）”和“EXIT（退出）”。

4、按住  按鈕，顯示器顯示“FILLING（注入）”，此時食油從JIB中向炸缸中泵入。

5、一旦炸缸注滿，鬆開  按鈕，顯示器回到“FILL FROM JIB（從JIB注油）”。按下  按鈕兩次以返回正常運行。

更換JIB

1、控制器顯示“檢查JIB”，並且警報響起。

2、打開右門並將JIB從設備中拖出來。從JIB頂端拽出蓋子，用滿的JIB更換空的JIB。




NOTICE

對於 EEG-141 型號，在控制器顯示“CHECK JIB（檢查 JIB）”注滿貯油罐



SmartFilter Express™


1、在預設次數的烹製週期之後，炸鍋前面的過濾標誌™亮起，控制器顯示“FLTR NOW（現在過濾？）”

“YES NO（是 否）”。按下  按鈕選擇是，顯示器顯示“SKIM VAT（炸缸去渣）”以及“CONFIRM（確認）”



“YES NO（是 否）”。



2、**檢查過濾盤**——確認過濾泄油盤在炸鍋下鎖定到位，並且過濾盤蓋就位。

3、按下  按鈕選擇是，顯示器顯示“OPEN DRAIN（打開泄油閥）”。拉出泄油閥旋鈕，顯示器顯示“DRAINING（泄油）”，食油從炸缸中排出。




為避免泄油盤過量裝載，一次僅排放一個炸缸。過量注入泄油盤可能導致地板濕滑，這可能導致人身傷害。

4、一旦控制器完成過濾程式，顯示器顯示“CLOSE DRAIN（關閉泄油閥）”。推入泄油閥旋鈕，關閉泄油閥。隨後炸缸重新注入食油。


5、一旦炸缸注滿，顯示器可能顯示“IS POT FILLED?（炸缸是否注滿？）”“YES NO（是 否）”。確保炸缸已注滿，然後按下  按鈕選擇是，炸鍋返回正常運行。如果炸缸尚未注滿，按下  按鈕選擇否，再次泵送食油30秒。



過濾按鈕開始


1、按住  按鈕（任一一個），左顯示器顯示“COOKS

REMAINING（剩餘烹製）”，右顯示器顯示下次快速過濾前剩餘的烹製週期數量。

2、按住  按鈕（任一一個）兩次，顯示器顯示時間與日期。

資訊按鈕開始

1、按下  按鈕，顯示器顯示每個炸缸的實際油溫。

2、按下  按鈕兩次，顯示器顯示每個炸缸的SP，以及設置（預設）溫度點。

預防性維護（程式參見操作員手冊）

1、每日過濾——徹底清洗/過濾。

2、每日更換過濾墊。

3、在更換過濾墊時潤滑過濾泄油盤O型環。

4、更換食油——當食油冒煙、嚴重起泡或味道變壞時。

5、清洗模式——當更換食油時清洗炸缸。

6、檢查過濾泄油盤O型環——每3個月一次。

錯誤代碼

E4——印刷電路板過熱：檢查設備兩側的通風口是否有障礙物。

E5——油溫過熱：檢查加熱電路與溫度探頭。

E6（A 或 B）——溫度探頭斷路或短路：檢查溫度探頭。

E10——高位限制跳閘：按下控制器右側下方的紅色重定按鈕；如果高位限制沒有重定，必需更改高位限制——參見照片。

E21——恢復過慢：檢查炸鍋燃氣壓力。

E20（A、B 或 D）——點火系統故障。

