





Evolution Elite™ - Quick Guide to Daily Operation

Reduced Oil Capacity Open Fryer - Electric

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.





NOTICE

Models EEE-141, fill the oil reservoir when control displays "CHECK JIB".





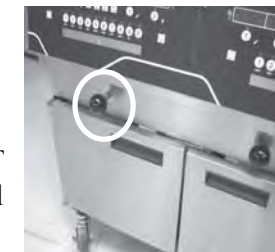
SmartFilter Express™

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 (AorB)** - Temp. probe open or shorted; have checked
- E-10** - High limit tripped: reset high limit using a small screwdriver or Allen wrench gently pushing it into the hole in the heating element hinge; if high limit does not reset, high limit must be replaced- **see photo**
- E-21** - Slow recovery; Have fryer checked for correct voltage
- E-31** - Elements up; Lower elements back into vat



NOTICE

在开始操作开口炸锅之前，仔细阅读设备附带的说明书。以下的维护步骤只是指导方针，并非完整的操作指导书。

烹调

1. 确保炸篮支撑已放在锅筒里并且油加到合适的位置-冷油时的油面位置达到下油位线，热油时达到上油位线。
2. 打开电源开关并按锅筒上对应的  开始加热。
3. 一旦退出融油程序，LOW TEMP 会闪烁直到温度达到设定温度，这时可以烹调的产品就显示在屏幕上。
4. 按下产品按钮，例如按下 ，屏幕显示“FR FRIES”，这时就可以放入产品。
5. 把炸篮放入锅筒中，按下时间按钮  或 。



NOTICE

不要在炸篮里装满食物，否则油会溢出锅筒。关于油量和负载量请参考说明书。







6. 当烹调结束，警报声会响起并且屏幕会显示“DONE”。
7. 按一下“DONE”下面的时间计时器按钮，警报声就会停止，然后抬起炸篮。
8. 把食物倒入保温柜或展示柜。
9. 如果保存时间已设定，那么在烹调后按一下时间计时器按钮产品的保质时间就会自动开始计时。
10. 如果计时器警报声响起，按一下计时器按钮就会停止。

油面监控™ (自动)

正常操作期间，控制板会自动监测锅筒里的油面，如果探测到油面过低，泵会自动从 JIB 泵油到锅筒以保证油面在合适的位置上。

从 JIB 向锅筒补油(手动)

当然，如果油面过低，你可以按一下步骤给锅筒里加油到合适的位置，此步骤不推荐用于向空锅筒加油。

1. 按住  (任何一个) 直到显示“*FILTER MENU”，然后选择“1.EXPRESS FILTER”。
2. 按 5 下  直到屏幕显示“6.FILL FROM JIB”。
3. 按  按钮，屏幕会显示“PUMP”和“EXIT”。
4. 按住  按钮，直到屏幕会显示“FILLING”，然后油就会从 JIB 抽到锅筒。
5. 一旦锅筒补完油，放开  按钮，屏幕显示“FILL FROM JIB”。按两次  按钮就回到正常操作状态。

更换 JIB


1. 控制面板显示“CHECK JIB”并且警报声响起。
2. 打开右门并从设备下拉出 JIB，拿下 JIB 的盖子，用满的 JIB 换下空的 JIB 并丢弃。

NOTICE


对于型号 EEE-141，如果控制面板显示“CHECK JIB”时给储油罐里加满油。



智能过滤



1. 经过一定数量的烹调之后，过滤指示灯亮并且炸锅前面的控制面板上会显示“FLTR NOW?” “YES NO”。按  按钮表示同意过滤，这时屏幕显示“SKIM VAT”和“CONFIRM YES NO”。





2. **检查过滤盘**-确保过滤盘上的快插已锁在炸锅下面的快插上并且过滤盘盖已盖好。
3. 按  按钮确认，这时屏幕显示“OPEN DRAIN”。抽出右图所示的把手，屏幕显示“DRAINING”并且油从锅筒流入到过滤盘里。





过滤盘过满会导致地板湿滑，可能会造成人身伤害。为避免过滤盘过满，每次只能放一个锅筒的油到过滤盘里。

4. 一旦过滤结束，屏幕显示“CLOSE DRAIN”。推进把手，油就会从过滤盘中抽回到锅筒。
5. 过滤结束后，屏幕显示“IS POT FILLED” “YES NO”。确保锅筒油位已到合适位置后按  按钮确认后炸锅回到正常操作。如果锅筒油位没有到合适位置，按  按钮否认，泵还会继续泵油到锅筒 30 秒。

过滤按钮

1. 按  (任何一个) 屏幕显示“COOKS REMAINING”并且在右边的屏幕显示距离下一次过滤还有多少个烹调周期。
2. 按  (任何一个) 两次，当天的日期和现在的时间会显示在屏幕上。

信息按钮

1. 按  按钮，每个锅筒的实际温度会显示在屏幕上。
2. 按  按钮两次，每个锅筒的设定温度 SP 会显示在屏幕上。

定期维护 (参考说明书的相关章节)

1. 每天过滤-彻底清洗
2. 每天更换过滤垫
3. 更换过滤垫时给其 O 型密封圈加油润滑。
4. 当炸油冒烟，严重起泡或变味，立即更换炸油。
5. 清洗模式-换油时清洗锅筒
6. 每 3 个月检查过滤垫的 O 型密封圈

错误代码

- E-4 -PCB 板太热:** 检查设备两边的气窗是否堵塞
- E-5-油温过高:** 检查加热回路和温度回路，以及探头
- E-6(A 或 B)-温度回路，探头短路或断路。必须检查**
- E-10-高温保护工作:** 用一个小螺丝刀或六角扳手轻轻的捅一下在加热丝铰链上孔来复位高温保护。如果高温保护不能恢复，必须更换高温保护。
- E-21 回温缓慢:** 检查电压是否正确。
- E-31 加热丝抬起:** 把加热丝放入锅筒。

