





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

在開始操作開口炸鍋之前,仔細閱讀設備附帶的說明書。以下的維護步驟只是指導方針,並非完整的操作指導書。


烹調

1. 確保炸籃支撐已放在鍋筒裡並且油加到合適的位置-冷油時的油面位置達到下油位線,熱油時達到上油位線。



2. 打開電源開關並按鍋筒上對應的  開始加熱。

3. 一旦退出融油程式,LOW TEMP 會閃爍直到溫度達到設定溫度,這時可以烹調的產品就顯示在螢幕上。

4. 按下產品按鈕,例如按下  , 螢幕顯示“FR FRIES”,這時就可以放入產品。

5. 把炸籃放入鍋筒中,按下時間按鈕



NOTICE

不要在炸籃裡裝滿食物,否則油會溢出鍋筒。關於油量和負載量請參考說明書。







6. 當烹調結束,警報聲會響起並且螢幕會顯示“DONE”。
7. 按一下“DONE”下麵的時間計時器按鈕,警報聲就會停止,然後抬起炸籃。
8. 把食物倒入保溫櫃或展示櫃。
9. 如果保存時間已設定,那麼在烹調後按一下時間計時器按鈕產品的保質時間就會自動開始計時。
10. 如果計時器警報聲響起,按一下計時器按鈕就會停止。

油面監控™ (自動)

正常操作期間,控制板會自動監測鍋筒裡的油面,如果探測到油面過低,泵會自動從 JIB 泵油到鍋筒以保證油面在合適的位置上。

從 JIB 向鍋筒補油(手動)

當然,如果油面過低,你可以按一下步驟給鍋筒里加油到合適的位置,此步驟不推薦用於向空鍋筒加油。

1. 按住  (任何一個)直到顯示“*FILTER MENU”,然後選擇“1.EXPRESS FILTER”。
2. 按 5 下  直到螢幕顯示“6.FILL FROM JIB”。
3. 按  按鈕,螢幕會顯示“PUMP”和“EXIT”。
4. 按住  按鈕,直到螢幕會顯示“FILLING”,然後油就會從 JIB 抽到鍋筒。
5. 一旦鍋筒補完油,放開  按鈕,螢幕顯示“FILL FROM JIB”。按兩次  按鈕就回到正常操作狀態。

更換 JIB

1. 控制台顯示“CHECK JIB”並且警報聲響起。
2. 打開右門並從設備下拉出 JIB,拿下 JIB 的蓋子,用滿的 JIB 換下空的 JIB 並丟棄。




NOTICE

對於型號 EEE-141,如果控制台顯示“CHECK JIB”時給儲油罐里加滿油。




智慧過濾

1. 經過一定數量的烹調之後,過濾指示燈亮並且炸鍋前面的控制台上會顯示“FLTR NOW?” “YES NO”。按  按鈕表示同意過濾,這時螢幕顯示“SKIM VAT”和“CONFIRM YES NO”。





2. 檢查過濾盤-確保過濾盤上的快插已鎖在炸炸鍋下麵的快插上並且過濾盤蓋已蓋好。



3. 按  按鈕確認,這時螢幕顯示“OPEN DRAIN”。抽出右圖所示的把手,螢幕顯示“DRAINING”並且油從鍋筒流入到過濾盤裡。





過濾盤過滿會導致地板濕滑,可能會造成人身傷害。為避免過濾盤過滿,每次只能放一個鍋筒的油到過濾盤裡。

4. 一旦過濾結束,螢幕顯示“CLOSE DRAIN”.推進把手,油就會從過濾盤中抽回到鍋筒。
5. 過濾結束後,螢幕顯示“IS POT FILLED” “YES NO”。確保鍋筒油位已到合適位置後按  按鈕確認後炸鍋回到正常操作。如果鍋筒油位沒有到合適位置,按  按鈕否認,泵還會繼續泵油到鍋筒 30 秒。

過濾按鈕

1. 按  (任何一個)螢幕顯示“COOKS REMAINING”並且在右邊的螢幕顯示距離下一次過濾還有多少個烹調週期。
2. 按  (任何一個)兩次,當天的日期和現在的時間會顯示在螢幕上。

信息按鈕

1. 按  按鈕,每個鍋筒的實際溫度會顯示在螢幕上。
2. 按  按鈕兩次,每個鍋筒的設定溫度 SP 會顯示在螢幕上。

定期維護(參考說明書的相關章節)

1. 每天過濾-徹底清洗。
2. 每天更換過濾墊。
3. 更換過濾墊時給其 O 型密封圈加油潤滑。
4. 當炸油冒煙,嚴重起泡或變味,立即更換炸油。
5. 清洗模式-換油時清洗鍋筒。
6. 每 3 個月檢查過濾墊的 O 型密封圈。

錯誤代碼

- E-4 -PCB 板太熱:檢查設備兩邊的氣窗是否堵塞。
E-5-油溫過高:檢查加熱回路和溫度回路,以及探頭
E-6(A 或 B)- 溫度回路,探頭短路或斷路。必須檢查
E-10-高溫保護工作:用一個小螺絲刀或六角扳手輕輕的插一下在加熱絲鉸鏈上孔來重定高溫保護。如果高溫保護不能恢復,必須更換高溫保護。
E-21 回溫緩慢:檢查電壓是否正確。
E-31 加熱絲抬起:把加熱絲放入鍋筒。

