





# 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.





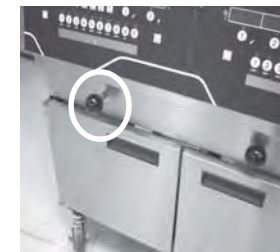
### SmartFilter Express™

1. After a preset number of cook cycles, the Filter Beacon™ illuminates on the front of the fryer and the 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

