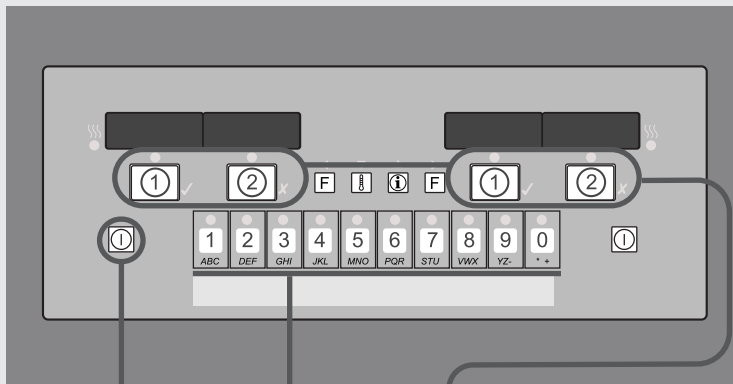


## General

### Control Panel



VAT On/Off    Product Buttons    Timer Start/Stop

**I** 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.

### Daily Start-Up

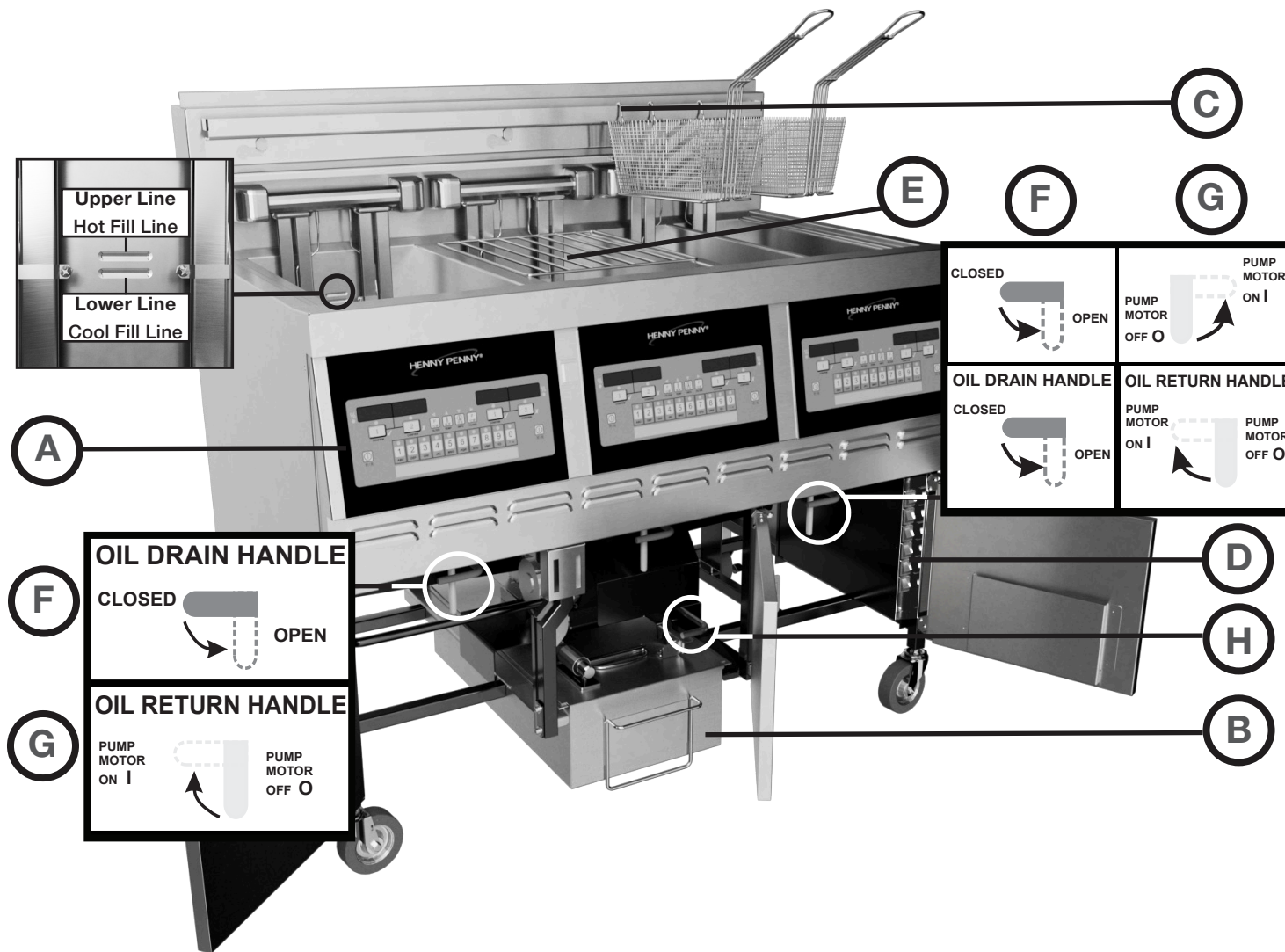
1. Verify basket rests and baskets are clean and in place. **E**
2. Verify oil is filled to lower-level indicator.
3. Manual fill vat if needed.
4. Turn main power switch on.

### Daily Filter and Cleaning

1. Perform daily maintenance on each vat filter
2. Press and hold.  
Filter button > Filter Menu > Daily Filter.
3. Remove and clean, basket hanger, basket rests and baskets. **C**
4. Perform daily filter pan assembly maintenance and install basket hanger. **B**
5. Clean exterior of fryer. **C**

### Shutdown

1. Tap the On/Off button to turn off the control panel. **A**
2. Turn main power switch to the off position to turn fryer off.



**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.

### Cooking

1. Tap On/Off button on the control to turn control on.
2. When "IS POT FILLED" displays on the control panel, double-check the vat's oil level.
3. Tap the "Confirm" button to pre-heat vat. Wait until fully heated.
4. Lower basket of product into oil.
5. Tap the product button, then press the corresponding timer button to cook.
6. Lift basket when control panel displays done.
7. Tap confirm to stop alarm.

### Express Filter

1. Tap On/Off button on the control to turn control Off.
2. Press and hold.  
Filter button > Filter Menu > Express filter.
3. Turn the Oil Drain Handles (red handle) to open the drain valve. **F**
4. Turn the Oil Return Handles (yellow handle) to open the return valve and pump oil. **G**
5. Wash the vat with oil.
6. Turn off the Oil Drain Handles to fill the vat. **F**
7. Turn off the Oil Return Handles when the vat is full. **G**

<b>A</b>	CONTROL PANEL	<b>E</b>	BASKET REST
<b>B</b>	FILTER PAN ASSEMBLY	<b>F</b>	OIL DRAIN HANDLE
<b>C</b>	BASKET HANGER	<b>G</b>	OIL RETURN HANDLE
<b>D</b>	HIGH LIMIT SWITCHES	<b>H</b>	PURGE HANDLE

## Maintenance

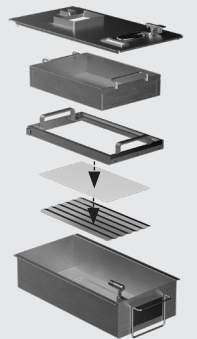
### Filter Pan Maintenance

#### Throughout the day:

- Empty crumb basket as needed.

#### Once per day:

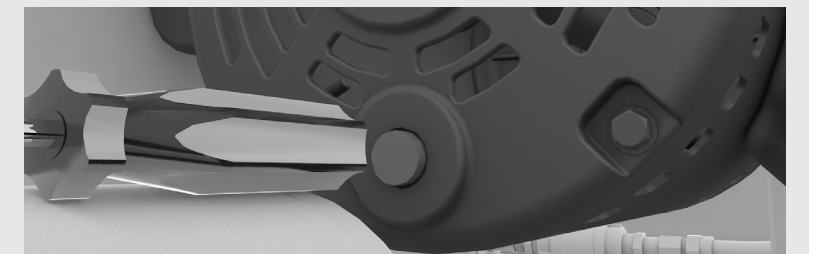
1. Clean and dry filter pan assembly. **B**
2. Replace filter paper.
3. Lubricate O-rings.



#### Every 90 days:

- Replace filter pan O-rings (3). **B**
- Part No. 86349

### Troubleshooting

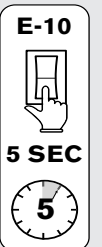


#### Filter Motor Running

- The overload button is located on front of fryer.
  1. Allow motor to cool for 20 min.
  2. Press reset button.

#### E-10 High Limit Reset

- The high limit switch is on the inside of the right door. **D**
  1. Allow oil to cool 20 minutes.
  2. Press and hold reset switch for 5 seconds to reset the high limit.



#### Every 90 days:

- Replace O-rings (3).
- Part No. 86349