

# Kroger OXE-100 Quick Reference Guide

## Basic Operation

1. Fill empty vat with new oil to the lower level indicator.
2. Turn the POWER switch to the ON position.
3. Allow fryer to heat until set point COOL is reached.

**NOTE:**

- Push the information (i) button to see set point and true temperature of oil.
- The heat cycles on and off approximately 10 degrees before the setpoint temperature to help prevent overshooting the setpoint temperature.

4. Press the product button and allow the temperature to reach set point. When setpoint is reached, READY displays.

**Best Practice:** To prevent product sticking to racks, lower empty racks into cooking oil and let cool prior to use.

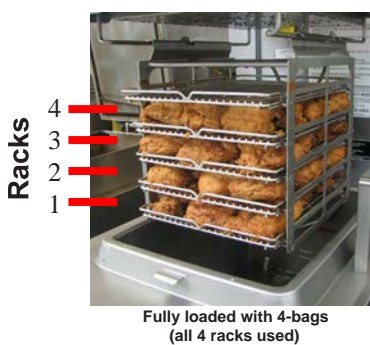
5. Slide racks of breaded product into lid carrier. Refer to the Product Racking Recommendations section below.
6. Lower and lock the lid according to the instructions located on the lid, and then press the appropriate product button.
7. At the end of the cycle, the alarm sounds and DONE displays. Press the DONE button. The alarm stops.
8. Unlock and raise the lid slowly. Product is very hot.
9. Using the rack handles, remove the racks of product from the carrier, starting with the top rack.

## Filling the Fresh Oil Tank

The fresh oil tank automatically tops off the oil in the vat when it senses the oil level is low. User should add fresh oil to the tank as needed. **DO NOT** add fresh oil directly to the vat.



## Product Racking Recommendations



- 4-Bags:** Load all four racks as shown
- 3-Bags:** Load racks 1, 2 and 3 only
- 2-Bags:** Load racks 2 and 3 only
- 1-Bag:** Load rack 2 only

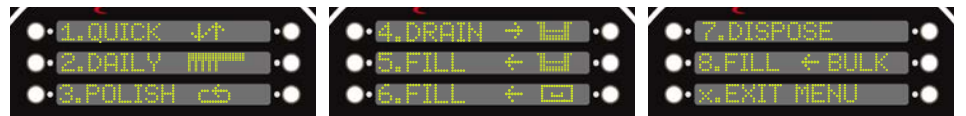
## Preventive Maintenance

Procedure	Frequency
Changing of oil.....	As Required
Changing the filter envelope.....	Daily
Cleaning the vat.....	Daily
Clean slide fillers.....	Weekly
Change Drain Pan O-rings.....	Quarterly
Change Fresh Oil Tank O-rings.....	Quarterly



High Limit Reset

## Filter Menu



- 1. QUICK
- 2. DAILY
- 3. POLISH
- 4. DRAIN TO PAN
- 5. FILL FROM PAN
- 6. FILL FROM NEW
- 7. DISPOSE
- 8. FILL FROM BULK
- x. EXIT MENU

1. Push and hold [Menu] until the display reads \*MAIN\*.
2. Press 1 to enter the Filter menu.
3. Use the buttons next to the arrows on the display to access the next set of options.
4. Push the menu button again to cycle to next set of options.

## Drain Pan Assembly

**NOTE:** During assembly, be sure to apply oil to all O-rings to lubricate to help prevent tears and loss.



1. Slide a filter envelope onto the filter screen so the plug is protruding through the hole.
2. Slide the two handle clamps onto the ends of the filter screen assembly with the handles opposite sides of the plug.
3. Place the filter screen plug up in the bottom of the drain pan.
4. Line up the hole of the pickup tube with the plug of the filter screen, then press the tube down.
5. Position the pick up tube so that the guides slide into the notches located on the hold in the front of the drain pan.
6. Press down on the pick up tube to confirm it is fully engaged on the filter screen plug and in the holder.
7. Place the crumb catcher onto the handles of the clips.
8. Place the lid onto drain pan.

## Error Codes

Code	Cause	Correction
E-4	CPU too hot	Turn switch to OFF position, then turn switch back to ON
E-5	Oil Overheating	Have heat circuits and temp. probe checked
E-6 (A or B)	Temp. probe open or shorted	Have temp. probe checked
E-10	High Limit Tripped	Reset the high limit switch located under the control board, above the condensation pan
E-15 (C or P)	Drain valve, close or open issue	<ul style="list-style-type: none"> <li>• Ensure drain valves are secure</li> <li>• Check for obstructions</li> </ul>



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## Component / Control Overview



Item No.	Description	Function
1	Fresh Oil Tank	Tops the vat off with fresh oil when low
2	Power Switch	Turns power to the unit ON/ OFF
3	Oil Drain Pan	Oil is drained into this pan and then is pumped through filters to help prolong the use of the oil

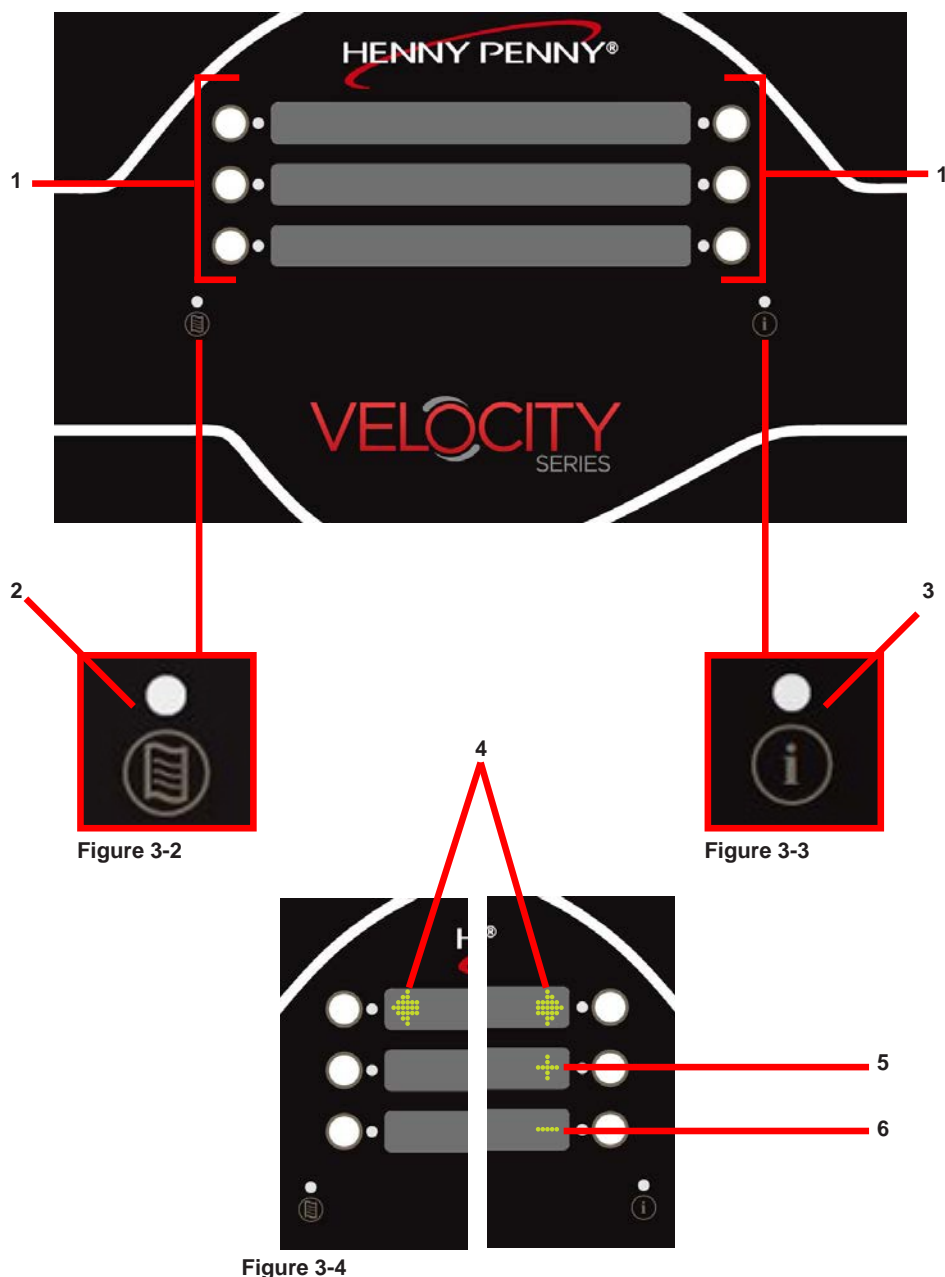


Fig.	Item No.	Description	Function
3-1	1	Buttons	When the light is illuminated next to the button, this indicates this button has a product or action that can be reach by pressing.
3-2	2	Menu Button	Press and holding this button will access the MAIN menu which include features such as filter, info mode, and programming.
3-3	3	Info Button	<ul style="list-style-type: none"> <li>Press this button once to display the pressure and temperature</li> <li>Press this button twice to activate the WIPE feature</li> <li>Press this button three times to get LAST FILTER information</li> </ul>
3-4	4	Arrow Displays	When an arrow is displayed, this indicates there is another screen or option. To access the next option/ screen, press the button next to the desired arrow.
3-4	5	Plus Display	The plus sign is displayed when the value of the time/temp/letters can be changed. Pressing the button next to the plus sign will increase the value.
3-4	6	Minus Display	The minus sign is displayed when the value of the time/temp/letters can be changed. Pressing the button next to the minus sign will decrease the value.

