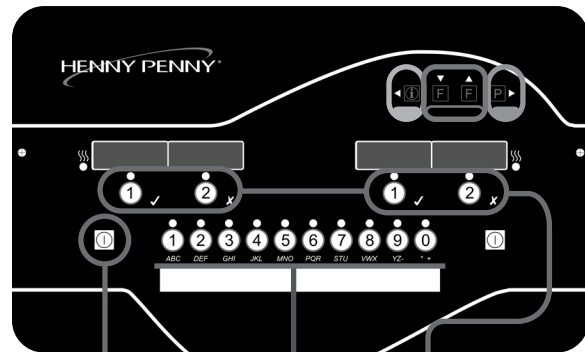


Control Panel A



VAT On/Off Product Buttons Timer Start/Stop Program Button

◀▶ – Press 1x to view the current oil temp. Press 2x to view the oil set point temp.

⏸ (Filter button) – Press to view how many cook cycles remain until next filtration. Press and hold to enter filter menu.

Filter Menu



Press and hold either ⏸ button to enter menu. Use ◀▶ and ▶ to scroll to desired option. Press ✓ to select option.

- | | |
|-------------------|------------------|
| 1. Express Filter | 5. Fill From Pan |
| 2. Daily Filter | 6. Fill From JIB |
| 3. Dispose | 7. Clean Out |
| 4. Drain to Pan | 8. Exit |

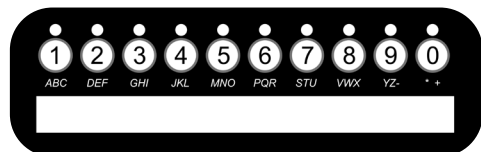
Daily Start-up B C

1. Turn main power switch B on
2. Verify basket rest Y and baskets are in place
3. Verify oil level. Lower line when cool, upper line when hot C. See Filter Menu option 6 to add oil
4. Turn each vat on. See Control Panel

Additional Maintenance D

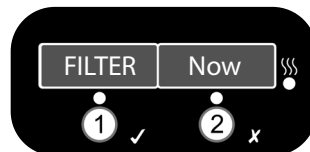
- Test and replace oil based on restaurant guidelines
- Perform Clean-Out procedure after changing oil
- For videos of procedures, scan code in upper right corner

Cooking

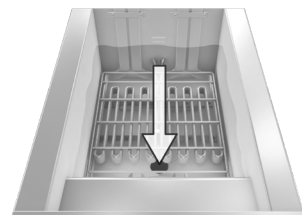


1. Lower basket of product into oil
2. Select product button
3. Start timer
4. Lift basket when "DONE" displays
5. Stop timer

Express Filter D

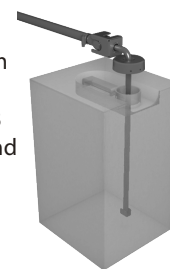


- Select **Yes** when **Filter Now** is displayed to start an Express Filter
- Select **Yes** as often as possible to:
 - » Extend oil life
 - » Avoid unclogging the drain
 - » Keep product quality high
 - » Avoid nuisance E-10 high limit errors

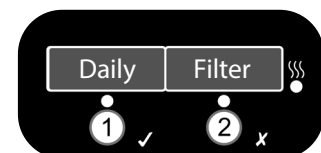


Replacing the JIB E

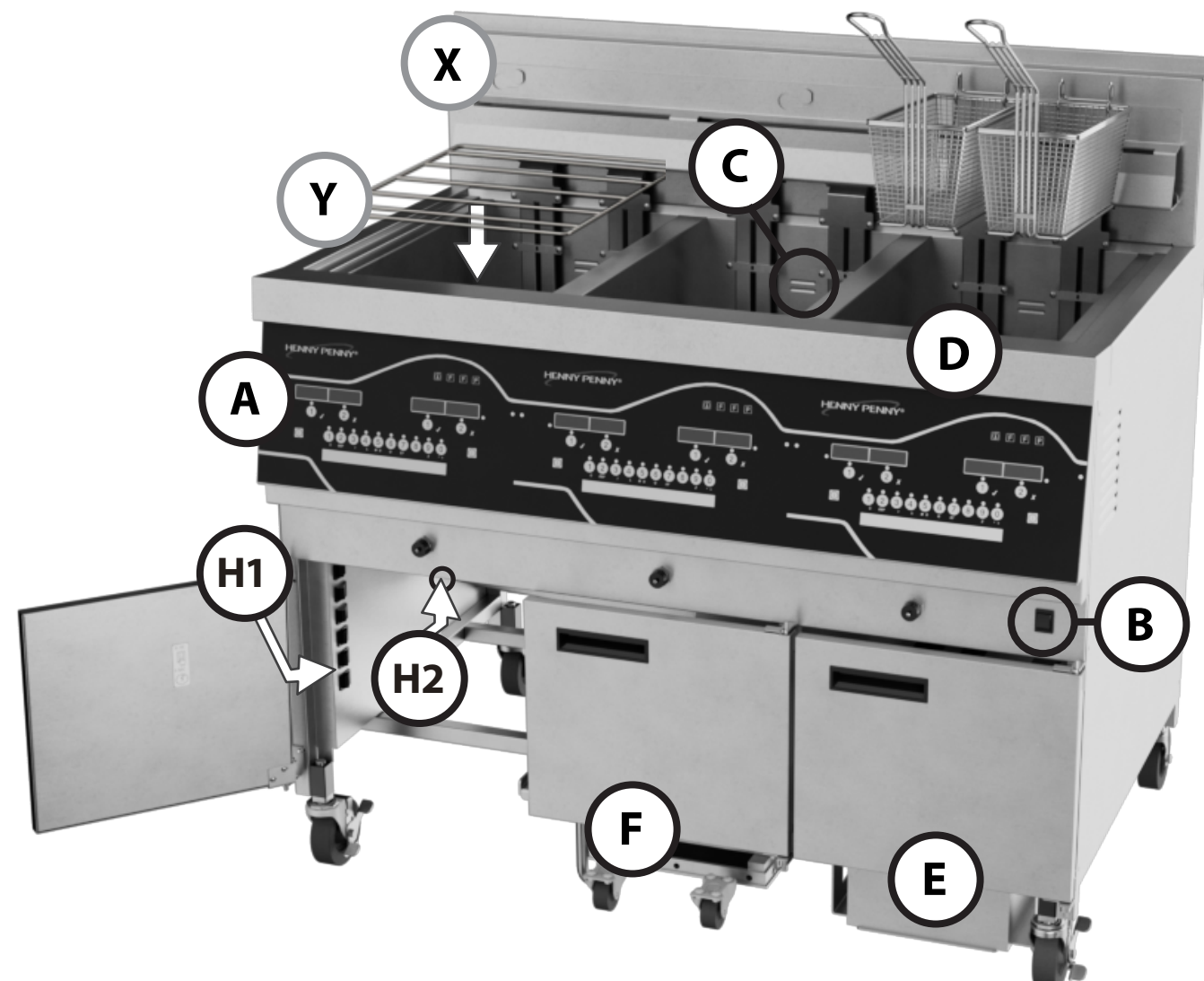
- When **Check JIB** displays:
1. Disconnect empty JIB
 2. Open and remove seal from new JIB
 3. Transfer JIB tube to new JIB
 4. Connect new JIB to fryer and verify secure connection



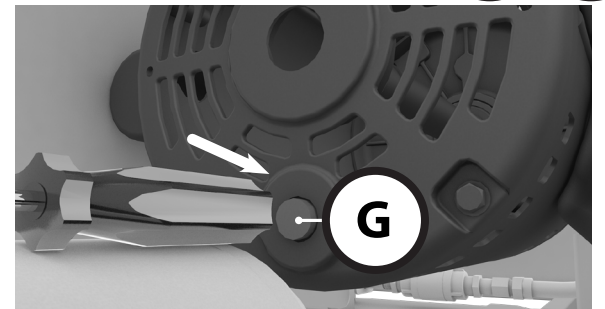
Daily Fryer Maintenance



1. Perform Daily Filter on each vat See Filter Menu option 2
2. Clean basket hanger X, basket rests Y and baskets
3. Perform daily filter pan maintenance F See Filter Pan Maintenance
4. Clean exterior of fryer



Troubleshooting G H



Filter motor not running (located on rear of fryer)

- Allow motor to cool for 20 minutes
- Press reset button G

E-10 high limit reset

- Express filter the vat (clean all crumbs from vat)
- Allow oil to cool 20 minutes
- Reset high limit H1 → 5 SEC
- Reset single well high limit H2 → 5

Oil not pumping

- Change Filter
- filter pan is assembled correctly
- Check if filter pan O-rings are missing or damaged

Filter Pan Maintenance F

Throughout the day:

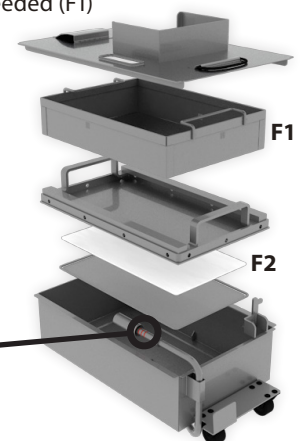
- Empty crumb basket as needed F1

Once per day:

1. Clean and dry filter pan
2. Replace filter F2
3. Lubricate O-rings F3

Every 90 days:

- Replace O-rings F3



WARNING!

WARNING! Burn Risk! Oil and surfaces of fryer and filter pan are hot. Wear PPE when performing cleaning and maintenance procedures.

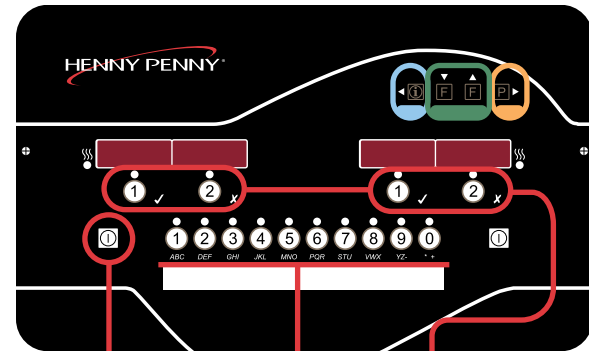


Before operating the fryer, read and understand the complete operation manual that is supplied with the unit paying close attention to all safety messages.



控制面板

A

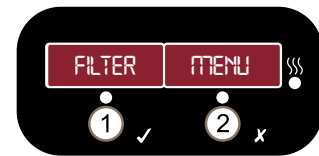


- VAT 啟動/停止
- 程序按鈕
- 定時器啟動/停止
- 程序按鈕

◀ - 按1x查看當前油溫。
按2x查看設定油溫點。

⏸ (過濾按鈕)-按下可查看下一次過濾前剩余的烹飪周期數。按住進入過濾菜單。

過濾器菜單



按住任一按鈕進入 菜單。使用和滾動至所需選 項。按 選擇選項。

- | | |
|---------|------------|
| 1. 快速過濾 | 5. 從盤中填入 |
| 2. 每日過濾 | 6. 從JIB中填入 |
| 3. 處理 | 7. 清理 |
| 4. 排到盤裏 | 8. 退出 |

每日啟動

B

C

- 打開主電源開關 **B**
- 驗證籃托和籃子是否就位 **Y**
- 驗證油位。冷卻時水平線下降，溫度升高時水平線上升 **C**。參見過濾器菜單選項6添加油
- 打開每個大桶。見控制面板

附加維護

- 根據餐廳指南測試並更換油
- 換油後執行清洗程序
- 掃描右上角的代碼查看步驟的視頻

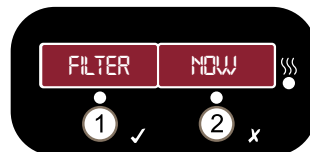
烹飪



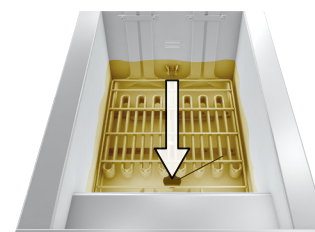
- 將產品籃放入油中
- 選擇程序按鈕
- 啟動計時器
- 顯示“DONE”(完成)時提起籃子
- 停止計時器

快速過濾

D



- 當顯示 **Filter Now (立即過濾)** 啟動快速過濾時，選擇 **Yes (是)**
- 盡可能多地選擇 **Yes (是)**，以便：
 - 延長油的使用時間
 - 避免疏通下水道
 - 保持產品的高質量
 - 避免麻煩的E-10高限值錯誤

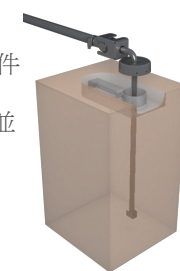


更換JIB

E

當 **Check JIB (檢查JIB)** 時顯示：

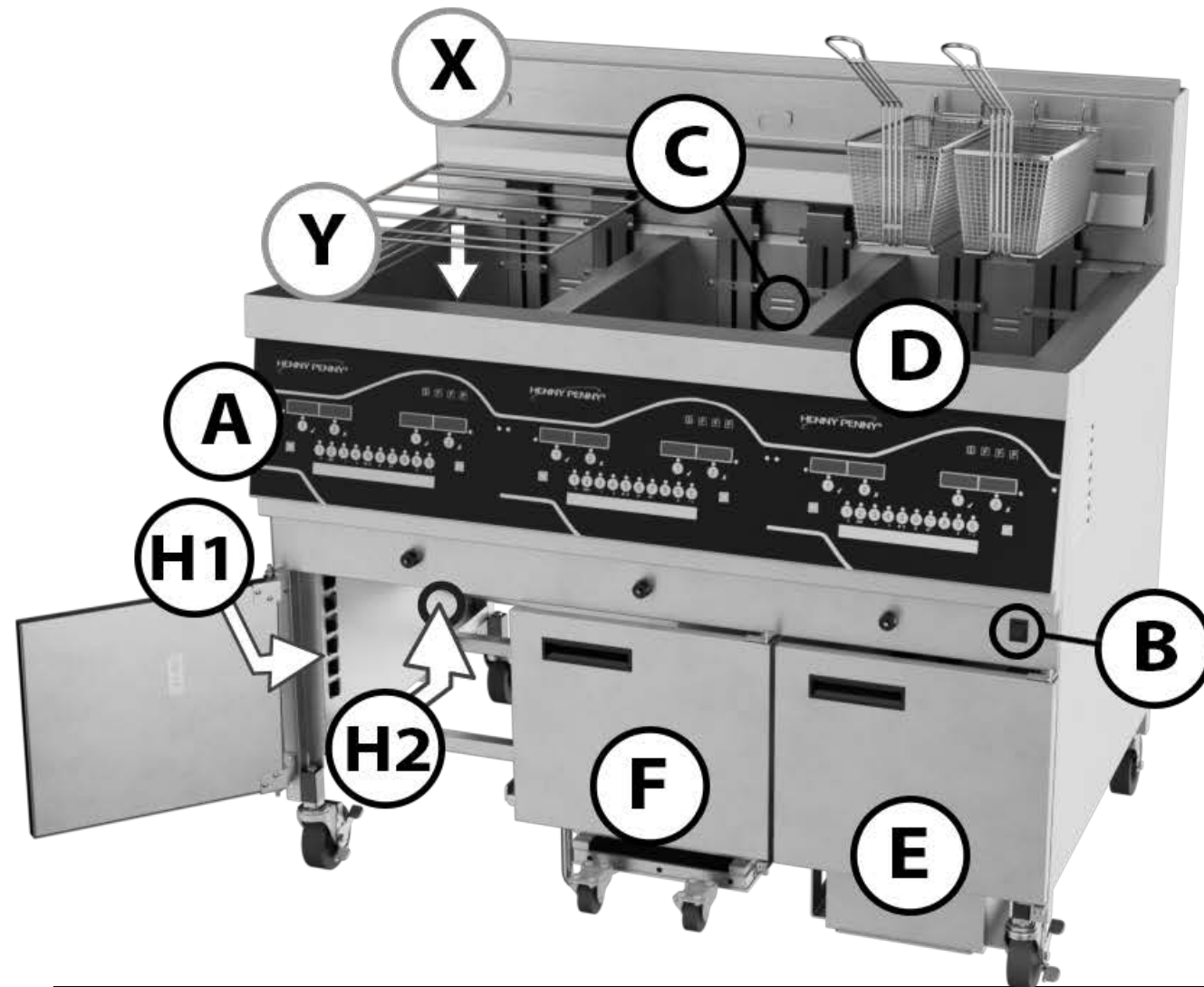
- 斷開空JIB
- 打開並拆除新JIB上的密封件
- 將JIB管轉移至新的JIB
- 將新的JIB連接到油炸鍋，並驗證連接是否牢固



油炸鍋的日常維護



- 對每個桶進行每日過濾
請參見過濾器菜單選項2
- 清潔籃筐掛鉤 **X**、籃筐架 **Y** 和籃筐
- 對過濾盤進行每日維護 **F**
參見濾盤維護
- 清潔油炸鍋的外部



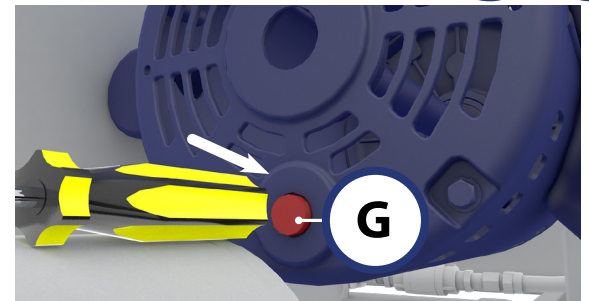
警告!
警告! 燒傷風險! 油炸鍋和過濾盤的油和表面很熱。在清潔和維護程序時穿戴個人防護設備。

在操作油炸鍋之前，請閱讀並理解設備隨附的完整操作手冊，並密切關注所有安全信息。

故障排除

G

H

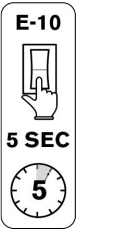


過濾器電機不運行(位於油炸鍋後部)

- 讓電機冷卻20分鐘
- 按下重置按鈕 **G**

E-10上限復位

- 快速過濾大桶(清洗大桶中的所有碎屑)
- 讓油冷卻20分鐘
- 重置上限 **H1**
- 重置單孔上限 **H2**



不抽油

- 更換過濾器
- 確保過濾盤組裝正確
- 檢查過濾盤O形圈是否缺失或損壞

濾盤維護

F

全天

- 根據需要清空面包屑籃(F1)

每天一次

- 清潔並晾乾過濾盤
- 更換過濾器(F2)
- 潤滑O形圈(F3)

每90天

- 更換O形圈(F3)

