# Henny Penny 恒鹏

## Split Vat & Full Vat 双槽&全槽

## Open Fryers – Electric电开口炸锅

## Model /型号LVE-102

## Model /型号LVE-103

## Model /型号LVE-104

# OPERATOR'S MANUAL

# 操作手册

**REGISTER WARRANTY ONLINE AT WWW.HENNYPENNY.COM**

**在线保固注册网址：WWW.HENNYPENNY.COM**

**1-1.　INTRODUCTION**
**说明**

The Henny Penny open fryer is a basic unit of food processing equipment. This unit is used only in institutional and commercial food service operations.

恒鹏开口式炸锅是一种基本的食品加工设备。该炸锅仅适用于公共机构以及商业性的食品服务行业。



As of August 16, 2005, the Waste Electrical and Electronic Equipment directive went into effect for the European Union. Our products have been evaluated to the WEEE directive. We have also reviewed our products to determine if they comply with the Restriction of Hazardous Substances directive (RoHS) and have redesigned our products as needed in order to comply. To continue compliance with these directives, this unit must not be disposed as unsorted municipal waste. For proper disposal, please contact your nearest Henny Penny distributor.

欧盟报废电气电子设备指令于 2005 年 8 月 16 日生效。我们的产品已通过 WEEE 指令评估。我们已评价了我们的产品是否符合危险物质限制指令（RoHS），并且根据需要为了符合这些指令而重新设计了了产品。为继续遵守这些指令，此设备不能以未分类城市垃圾进行处理。关于正确的处理方法，请与附近的恒鹏经销商联系

**1-2. PROPER CARE**
**正确的养护**

As in any unit of food service equipment, the Henny Penny open fryer does require care and maintenance. Requirements for the maintenance and cleaning are contained in this manual and must become a regular part of the operation of the unit at all times.

正如其他各种食品加工设备一样，恒鹏开口式炸锅需要细心的维护与保养。本手册中祥述了保养与清洁的有关要求，在炸使用过程中，必须自始至终遵循。

**1-2.　ASSISTANCE**
**协助**

Should you require outside assistance, call your local independent distributor in your area, or call Henny Penny Corp. at 1-800-417-8405 or 1-937-456-8405.

如果你需要协助，请与当地经销商联系，或致电恒鹏公司 1-800-417-8405 or 1-937-456-8405。

**1-4.McDONALD'S EXCLUSIVE EXTENDED FRYPOT WARRANTY**
**麦当劳独享的炸锅延长质保**

Henny Penny will replace any frypot that fails on models LVE-102, LVE-103 and LVE-104 due to manufacturing or workmanship issues for a period of up to ten (10) years from date of manufacture.

自炸锅制造7年之内，Henny Penny 更换任何因材料或工艺

问题而出现故障的LVE-102, LVE-103 和LVE-104型炸锅。

This warranty shall not cover any frypot that fails due to any misuse or abuse, such as heating of the frypot without shortening.

此质量保证不包括任何误用或滥用炸锅，如不加炸油而加热炸锅。

**1-5. SAFETY**

The Henny Penny open fryer has many safety features incorporated. However, the only way to ensure a safe operation is to fully understand the proper installation, operation, and maintenance procedures. The instructions in this manual have been prepared to aid you in learning the proper procedures. Where information is of particular importance or safety related, the words DANGER, WARNING, CAUTION, and NOTICE are used. Their usage is described below.

恒鹏开口炸锅有许多安全特性，然而只有对正确的安装，操作及维护步骤有整体了解，才可保证操作安全。本手册中的说明即为帮助用户学习适当程序而备。凡属特殊重要性或有关安全性，分别使用不同词汇如**危险，警告**或**备注**，用以识别，其用法分述如下：
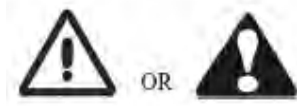
SAFETY ALERT SYMBOLS are used with DANGER, WARNING, or CAUTION which indicates a personal injury type hazard.

安全惊叹号用于表示可能会有人身伤害危险，警告，注意

NOTICE is used to highlight especially important information.

NOTICE用于提示特别重要的信息。

*CAUTION used without the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in property damage.*

*CAUTION用于表示存在潜在的危险，如忽视，可能造成财*

*产损失。*

**CAUTION used with the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.**

**惊叹号加CAUTION用于表示存在潜在危险，如忽视可能造**

**成轻微或中度伤害。**

**WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.**

**惊叹号加WARNING表示存在潜在危险，如果忽视可能造**

**成严重伤害。**

**DANGER INDICATES AN IMMINENTLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN DEATH OR SERIOUS INJURY.**
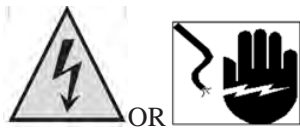
惊叹号加**DANGER**用于表示存在潜在的严重的危险，如果

忽视可导致严重的伤害甚至死亡。

Equipotential Ground Symbol
等电位地面标志
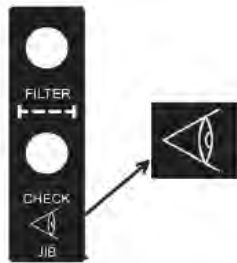
Waste Electrical and Electronic Equipment (WEEE) Symbol
废置电气和电子设备（WEEE）标志

Shock Hazard Symbols
电击危险标志

Hot Surface Symbols
热表面标志

To Check or Confirm
需检查或确认

**2-1. INTRODUCTION**
**安装**

This section provides the installation and unpacking instructions for the Henny Penny LVE fryer.

本章阐述恒鹏LVE炸锅的安装、拆除包装说明。

**NOTICE**

This section provides the installation and unpacking instructions for the Henny Penny LVE fryer.
本章阐述恒鹏 LVE 炸锅的安装、拆除包装说明。

**WARNING**
**SHOCK HAZARD**

**Do not puncture the fryer with any objects such as drills or screws as component damage or electrical shock could result.不要用手枪钻或螺钉等在炸锅外壁钻孔，否则可能破坏结构或遭到电击。**

**2-2. UNPACKING**
**INSTRUCTIONS**
**拆除包装说明**

**NOTICE**

Any shipping damage should be noted in the presence of the delivery agent and signed prior to his or her departure.

运输损坏当面向送货代理说明，并在其离开前签字。

1. Cut and remove the metal bands from the carton.

剪开并除去箱子上的金属条。

2. Remove the carton lid and lift the main carton off the fryer.

移开箱盖，从主箱中提起炸锅。

3. Remove corner packing supports (4).

除去角上包装支撑物（4个）

4. Cut the stretch film from around the carrier/rack box and remove it from the top of the fryer lid.

从滑轨/滑架箱子上剪开并包装薄膜，从锅盖顶部除去薄膜。

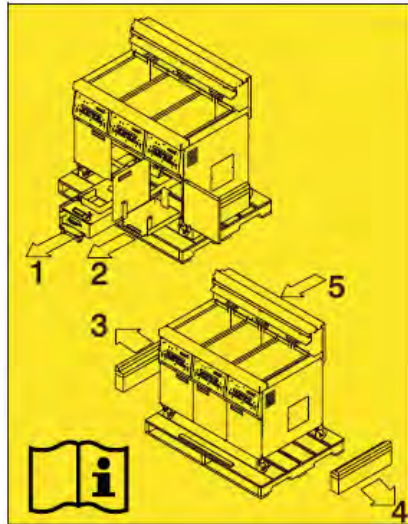5. Cut and remove the metal bands holding the fryer to the

**Figure 1**

**图 1**

pallet.

从货盘上除去固定炸锅的金属条。

**CAUTION**

*Remove filter drain pan and JIB shelf from fryer before removing fryer from pallet or damage to the unit could result. Figure 1.*

从货盘上取下炸锅前需先除去炸锅上的过滤泄油盘和

JIB架子，否则可能会对炸锅部件造成损害。*见图1。*

6. Remove the fryer from the pallet.

从货盘上取下炸锅。

**WARNING**

**HEAVY OBJECT**

**Take care when moving the fryer to prevent personal injury. The fryer weighs approximately 600 lbs. (272 kg) to 800 lbs. (363 kg).**

**搬运炸锅时注意防止人身伤害。炸锅约重600 lbs. (272 kg)至 800 lbs. (363 kg)。**

## 2-3. SELECTING THE FRYER LOCATION
## 炸锅安装位置的选择

The proper location of the fryer is very important for operation, speed, and convenience. The location of the open fryer should allow clearances for servicing and proper operation. Choose a location which will provide easy loading and unloading without interfering with the final assembly of food orders. Operators have found that frying from raw to finish, and holding the product in warmers provides fast continuous service. Keep in mind, the best efficiency will be obtained by a straight line operation, i.e. raw in one side and finished out the other side. Order assembly can be moved away with only a slight loss of efficiency.

在正确的位置安装炸锅这一点对于炸锅的操作、工作速度、和使用便捷相当重要。开口炸锅在安装时应留出维修和正确操作的间隙。选择一个好的安置点，可以使放置或取出食物方便，不受阻碍。根据操作人员的经验，将食品从生炸到熟，然后放入保温柜内，能使整个过程进行得更快。需记住，能达到最高效率的做法是进行直线操作。例如：将生的食品从锅的一边放入并从另一边将熟的食品取出来。有条不紊的操作将会提高工作效率。

**CAUTION**

**FIRE HAZARD**

*To avoid fire and ruined supplies, the area under the fryer should not be used to store supplies.*
为避免火灾和压坏供应品，不要在炸锅下存放供应品。



**To prevent severe burns from splashing hot oil, position and install fryer to prevent tipping or movement.**
**Restraining ties may be used for stabilization.**
炸锅安装必须避免由于倾斜或摇动的原因而致热油飞溅。可以通过选择适当的安装位或固定绳的方法来解决。

## 2-4. LEVELING THE FRYER

调试炸锅水平



For proper operation, the open fryer should be level from side-to-side and front to back. Using a level placed on the flat areas around the vat collar, on the middle well, and then adjust the casters until the unit is level.
为保证正确的操作，炸锅两侧和前后应在同一水平面上，将一个水平仪置于炸锅四周边沿平坦部位，调节螺栓或脚轮直至装置保持水平。

## 2-5. VENTILATION OF FRYER
### 排风系统

The fryer should be located with provision for venting into adequate exhaust hood or ventilation system. This is essential to permit efficient removal of steam exhaust and frying odors. Special precaution must be taken in designing an exhaust canopy to avoid interference with the operation of the fryer. We recommend you consult a local ventilation or heating company to help in designing an adequate system.

炸锅所在位置必须装有适当的排气或通风设施，便于有效的排出蒸气和油炸气味，设计排气设施的罩子时，应考虑到不能妨碍炸锅的操作使用，应确保锅的正常开启。我们建议用户向当地的通风或供暖公司寻求帮助，以设计一种合适的通风设备。

**NOTICE**

Ventilation must conform to local, state, and national codes.

Consult your local fire department or building authorities.

通风系统必须符合当地，国家的有关法律法规。请向当

地消防部门或建筑商咨询相关事宜。

## 2-6. ADJUSTING HEIGHT OF REAR SHROUD
### 调整后罩的高度



**Figure 1 图 1**

On the rear shroud of the fryer is an adjustable panel that must fit up against the vent hood. Figure 1.
炸锅的后罩上是一个可调节的壁板，此壁板必须背倚着通风罩安装。见图 1

Using a 3/8" socket, wrench or nutdriver, loosen the 3 acorn nuts securing the panel. Figure 2.
用一个 3/8" 的插座、板手、或螺丝刀取下 3 个固定壁板的盖形螺母。见图 2



**Figure 2 图 2**

Move the panel to fit against the vent hood and then tighten the 3 acorn nuts.
移动壁板使其紧贴通风罩，然后紧固 3 个盖形螺母。

## 2-7. REMOVAL OF REAR SHROUD

## 取下后罩

Some installations may require the adjustable rear shroud to be removed.

有些安装过程可能要求取下可调节的后罩。



Using a Phillip's-head screwdriver, remove two screws (one at each end) securing the rear shroud and pull shroud from unit.

用一个十字螺丝刀取下两颗固定后罩的螺丝（两头各一个），并从部件上取下后罩。

## 2-8. ELECTRICAL REQUIREMENTS

电源要求

Check the data plate, mounted on the inside of the left door, to determine the correct power supply.
检查安装在左边门里面的铭牌，确定接入正确的电源。

**⚠ WARNING**
**SHOCK HAZARD**

**This fryer must be adequately and safely grounded (earthed) or electrical shock could result. Refer to local electrical codes for correct grounding (earthing) procedures or in absence of local codes, with The National Electrical Code, ANSI/NFPA No. 70-(the current edition). In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1, and/or local codes.**
这种炸锅必须正确安全地接地，以避免触电。参照当地的电气规则，选择适当的接地方式；如果当地没有相关规定或规则可供参照，请遵照国家电气规范 ANSI/NFPA 第 70 号规则（现行版本）。在加拿大，所有的电气连接必须遵循加拿大电气规则 1 部分 CSA C22.1 条款要求，和/或当地的电气规则。

**To avoid electrical shock, this appliance must be equipped with an external circuit breaker which will disconnect all ungrounded (unearthed) conductors. The main power switch on this appliance does not disconnect all line conductors.**
必须将一个独立的带有正确电流限定范围的保险丝或断路器的开关安装在炸锅与主电源之间的合理位置。

(FOR EQUIPMENT WITH CE MARK ONLY!)

**To prevent electric shock hazard this appliance must be bonded to other appliances or touchable metal surfaces in close proximity to this appliance with an equipotential bonding conductor. This appliance is equipped with an equipotential lug for this purpose. The equipotential lug is marked with the following symbol ▽.**
（仅适用于带CE标志的设备！）为防止触电，此设备必须与其它设备相连接，或通过等电位联结导体与可接触的金属表面相接。此设备必须连接到等电位连接线路，等电位脚上标记了▽。

**2-8. ELECTRICAL REQUIREMENTS (Continued)**

电源要求（续）

CABLE RESTRAINT
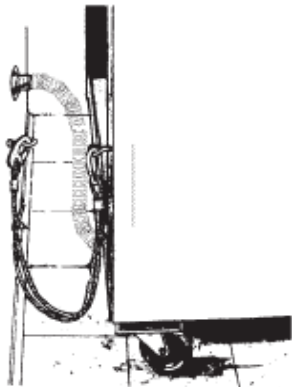


I-bolt is to be secured to the building using acceptable building construction practices.

**CAUTION**

*DRYWALL CONSTRUCTION*

无浆墙结构

*Secure I-bolt to a building stud. Do not attach to drywall only. Preferred installation is approximately six inches to either side of service.*
*Cable restraint must be at least six inches shorter than flexible conduit.*

将1号螺栓固定在建筑立筋上。不要只是

附在干墙上。最好能够在每边各筑起约6

英寸高的墙。

电缆限制器必须至少比软管低6英寸。

An all pole, separate disconnect switch, with proper capacity fuses or breakers must be installed at a convenient location between the fryer and the power source, and must be installed according to national and local codes. It should be an insulated copper conductor rated for 600 volts and 90o C. For runs longer than 50 feet (15.24 m), use the next larger wire size. CE units require a minimum wire size of 6 mm to be wired to the terminal block.

在炸锅和电源之间的某个位置安装一个配备合适保险丝的多极断路开关。开关的安装必须符合国家和当地的要求标准。所接入的开关须为耐得住 600 伏和 90o C 的绝缘铜线。如果线长超过 50 英尺（15.24m），可以另外使用更大型号的导线线径。CE 设备要求连接到接线板的最小导线线径不低于 6mm。

It is recommended that a 30 mA rated protective device such as a residual current circuit breaker (RCCB), or ground fault circuit interrupter (GFCI), be used on the fryer circuit.

建议在炸锅线路上使用一个 30mA 的保护装置（例如：漏电断路器 RCCB，或接地故障断路器 GFCI）。

Permanently connected electric fryers with casters must be installed with flexible conduit and a cable restraint, when installed in the United States. See illustration at left. Holes are available in the rear fryer frame for securing the cable restraint to the fryer. The cable restraint does not prevent the fryer from tipping.

在美国进行安装时，必须用软管和一个电缆限制器将电炸锅和脚轮永久固定在一起。见左图。炸锅背部框架上有将电缆限制器固定在炸锅上的孔。电缆限制器无法防止炸锅倾斜或翻倒。

The fryer is supplied with 2 different, 7 ft. (2.13 m) power cord assemblies. The cord assembly with the NEMA L21-20P twistlock plug is wired specifically for McDonald's Hood Interlock Receptacle only, and supplies power to the controls and filter pumps.

炸锅上有两个 7 英尺（即 2.13m）的电源线组件。使用 NEMA L21-20P 转锁插座的电源线组件与专为麦当劳公司供电的联锁插座相连，并负责为控制器和过滤泵供电。



The other power cord, supplying power to the heating system, uses NEMA 15-60P Straight Plug, and each vat has it's own power cord assembly.

另一个电源线主要负责为加热系统供电，使用 NEMA

15-60P 直式插座，且每个槽有自己独立的电源线组件。

The supply power cords shall be oil-resistant, sheathed flexible cable, no lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord.

所接电源线为耐油的护套软线，不比普通聚氯丁二烯或

其它同类合成橡胶线轻。

45-3/4"
(1162 mm)

46-3/4"
(1187 mm)

32-1/4"
(819 mm)

**Model 型号 LVE-103**

**3-1. OPERATING COMPONENTS** Refer to explanations on the next pages.
**操作元件** （参见以下说明）
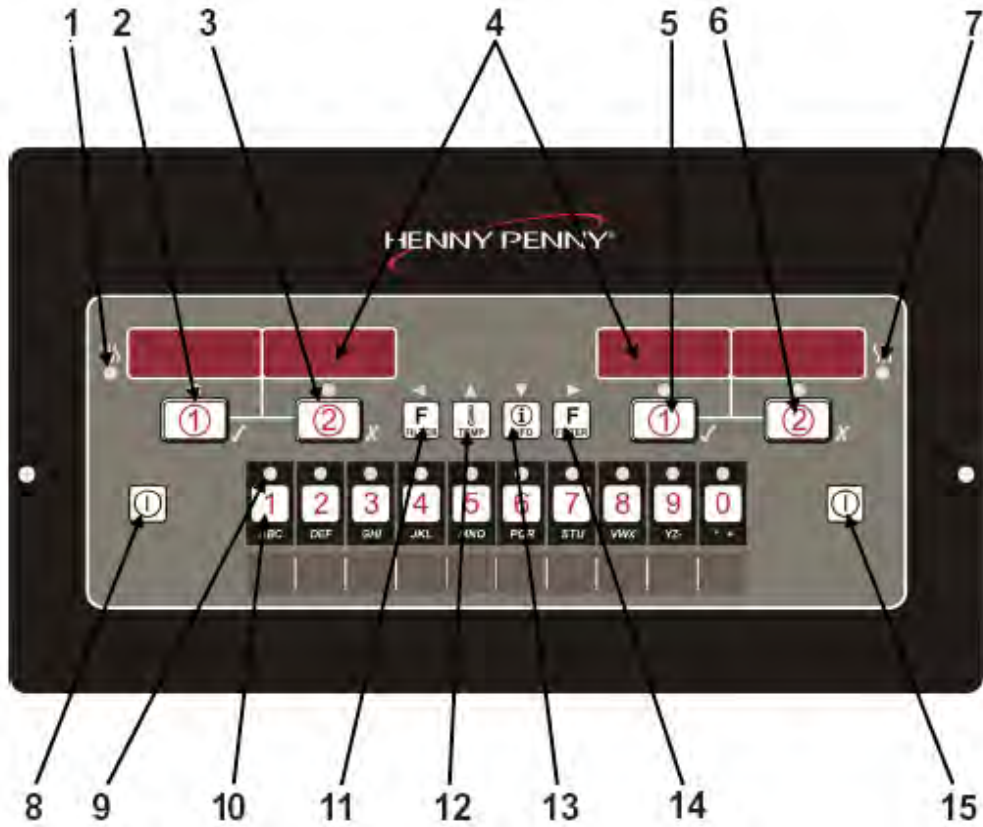


**Figure 3-1  图 3-1**



**Figure 3-2**

**图 3-2**

## 3-1.OPERATING COMPONENTS (Continued)

### 操作元件（续）

Refer to Figures 3-1 & 3-2 in conjunction with the description of the functions below.

参见图 3-1 和图 3-2 以及下列功能描述

| Fig. No.<br>图号 | Item No.<br>编号 | Description<br>名称 | Function<br>功能 |
|---|---|---|---|
| 3-1 | 1 |  | This LED lights when the control calls for heat for the left vat(s), and the elements come on and heat the oil<br><br>当控制器要求对左槽进行加热时，LED 灯亮，元件开始工作并对油进行加热。 |
| 3-1 | 2 |  | During normal operation, press this button to start and stop cook cycles for the left basket; press to change displayed product; also used for √ to indicate YES or to confirm<br><br>在正常的操作过程中，按此键可以开始和停止左边炸篮的烹炸操作；按此键还可以更改所显示的产品；也可以用作√键来表示"是"或确定信息。 |
| 3-1 | 3 |  | During normal operation, press this button to start and stop cook cycles for the left basket; press to change displayed product; also used for **X** to indicate NO or cancel<br><br>在正常的操作过程中，按此键可以开始和停止左边炸篮的烹炸操作；按此键还可以更改所显示的产品；也可以用作 **X** 键来表示"否"或取消操作。 |
| 3-1 | 4 | Digital Display<br>数字显示 | Shows the product codes; shows the timer countdown during cook cycles; shows the prompts during the filter modes; shows the selections in the Program Mode; shows the temperature of the oil by pressing ; shows error codes (also displays in several languages)<br><br>显示产品代码；在烹炸过程中显示计时器倒计时信息；<br><br>在过滤模式时显示控制指令；在编程模式时显示选项； |

按此键还可以显示油温；表示错误代码（也可以用

几种不同的语言显示出来）。

| 3-1 | 5 |  | During normal operation, press this button to start and stop cook cycles for the right basket; press to change displayed product; press to confirm prompts in the filter modes; also used for √ to indicate YES or confirmation |

在正常的操作过程中，按此键可以开始和停止右边炸篮

的烹炸操作；按此键也可以更改所显示的产品；在过滤

模式时按此键还可以确认指令；也可以用作√键来表示

"是"或确认信息。

| 3-1 | 6 |  | During normal operation, press this button to start and stop cook cycles for the right basket; press to change displayed product; press to deny prompts in the filter modes; also used for **X** to indicate NO or cancel |

在正常的操作过程中，按此键可以开始和停止右边炸篮

的烹炸过程；按此键可以更改所显示的产品；在过滤模

式时按此键还可以否定指令；也可以用作 **X** 键来表示

"否"或消取操作。

| 3-1 | 7 |  | This LED lights when the control calls for heat for the right vat(s), and the elements come on and heat the oil |

当控制器要求为右槽进行加热时，此 LED 灯亮，元件

开始工作并对油进行加热。

| 3-1 | 8 |  | Press to turn on and off the heat system for the left vat(s) |

按此键可以控制左槽加热系统的开关。
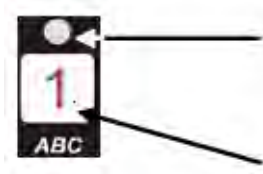
| 3-1 | 9 |  | Each product button LED lights when that particular product has been selected |

在选中某种产品时，该产品按钮的 LED 灯会亮起。

| 3-1 | 10 | | Press to select the desired product; press, during naming a product, to place the letters under the button, in the name |

按此键选择所想要的产品；在命名一种产品时，按此键
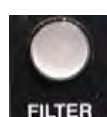
可以输入按键下的字母。

## 3-1. OPERATING COMPONENTS
### (Continued)

**操作元件（续）**

| Fig. No.图号 | Item No. 编号 | Description 名称 | Function 功能 |
|---|---|---|---|
| 3-1 | 11 & 14 | F FILTER  F FILTER | Used in the Programming and Filtering Modes; also used for ◀ or ▶ buttons ; press to view the following filtering stats: a. the number of cook cycles before next filter b. time and date<br><br>在编程和过滤模式中使用；也可以用作◀ 或 ▶键按钮；按此键可以浏览下列过滤信息：1. 下一次过滤前的烹炸次数　2. 时间和日期 |
| 3-1 | 12 | TEMP | Used in the Programming Modes; used in the Filtering Modes; used in filling and emptying the vats; also used for ▲button; press to view the following temperature stats:<br>a. actual oil temperature in each vat<br>b. setpoint temperature for each vat<br><br>在编程模式中使用；在过滤模式中使用；用于加满和清空锅槽；也可以用作 ▲键；按此键可以浏览以下温度信息：1. 每个槽内的实际油温　2. 每个槽内的设定温度 |
| 3-1 | 13 | INFO | Used in the Programming Modes; also used for ▼button; press to display the following fryer information and status:<br>a. recovery information for each vat<br>在编程模式中使用；也可用作▼键；按此键可以浏览下列炸锅信息和状态：1. 各个槽的恢复信息 |

| 3-1 | 15 |  | Press to turn on and off the heat system for the right vat(s) |
| | | | 按此键可以控制右槽加热系统的开关。 |

| 3-2 | 16 |  | When turned to the ON position, power is supplied to the controls and filter pumps |
| | | | 当电源位于ON位置时，它负责向控制器和过滤泵供电。 |

| 3-2 | 17 |  | When lit blue , indicates an Automatic Intermittent Filtration should be done at this time |
| | | | 蓝灯  亮表示此时需要进行一次自动间歇式过滤操作。 |

| 3-2 | 18 |  | When lit amber, indicates the JIB needs filled or replaced |
| | | | 琥珀色的灯亮表示JIB需要被加油或更换。 |
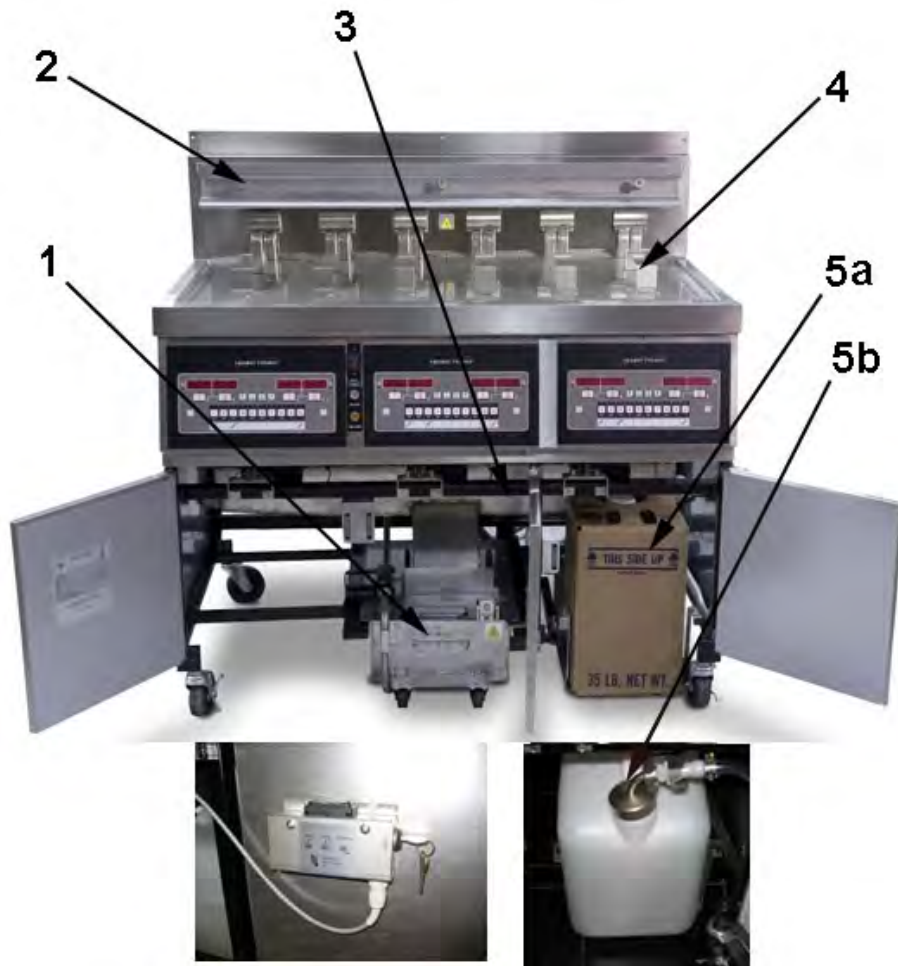
**Figure 3-3 图 3-3**

| Fig. No. 图号 | Item No. 编号 | Description 名称 | Function 功能 |
|---|---|---|---|
| 3-3 | 1 | Filter Drain Pan Assy. 过滤泄油盘组件 | Oil is drained into this pan and then is pumped through filters to help prolong the use of the oil 油流入此盘内,然后在泵的作用下流入过滤器内以延长油的使用寿命。 |
| 3-3 | 2 | Basket Rest 炸篮放置处 | The baskets hang on this when not in use, or to drain the product after a cook cycle 炸篮不使用时放置于此,或在烹炸操作之后用于产品排油 |
| 3-3 | 3 | RTI Switch | Only on fryers that have the RTI System at the location |

| | | RTI 开关 | 只有配有 RTI 系统的油炸锅有此设置 |
|---|---|---|---|
| 3-3 | 4 | Vat Covers | Covers the vat when not in use |
| | | 槽盖 | 锅槽不使用时，用槽盖盖住锅槽。 |
| 3-3 | 5a | JIB | Jug-in-a-Box for locations without RTI systems; holds oil |
| | | 油罐 | 非 RTI 系统的油炸锅 JIB 定位；盛油。 |
| 3-3 | 5b | JIB | Jug for locations with RTI systems; holds oil |
| | | 油罐 | RTI 系统的油炸锅 JIB 定位；盛油。 |

**3-2. SET-UP MODE**

设置模式

Upon initial start-up, the controls will ask to confirm the settings for the fryer.
在试运转时，控制器将要求确定油炸锅的设置。

When the main power switch is turned on, "OFF" shows in both displays. Press ⓘ on either side and *SETUP* *MODE* shows in the displays, followed by, "LANGUAGE" on the left display, "ENGLISH" on the right display.
打开主电源，OFF 出现在两个显示器上。按任何一边的 ⓘ键，*SETUP* *MODE*（配置模式）将出现在显示器上，稍后左显示器上出现"LANGUAGE"（语言），右显示器上出现"ENGLISH"（英语）。

Use ◀ or ▶ buttons to change the operation display to, "FRANCAIS", "CAN FREN", "ESPANOL", "PORTUG", "DEUTSCHE", "SVENSKI", "RUSSIAN".
使用 ◀ 或 ▶ 键在 "FRANCAIS", "CAN FREN", "ESPANOL", "PORTUG", "DEUTSCHE", "SVENSKI", "RUSSIAN"之间进行切换。

Press ▼ to continue with the other set-up items which include:
按 ▼ 键继续其它设置项，这些设置项包括：

• TEMP FORMAT - °F or °C

   温度格式- °F 或 °C

• TIME FORMAT - 12-HR OR 24-HR

   时间格式 12小时式或24小时式

• ENTER TIME - Time of day (use product buttons to change)

   输入时间 - 时间（使用产品按钮进行更换）

• ENTER TIME - AM OR PM

   输入时间 - am或pm

• DATE FORMAT - US OR INTERNATIONAL

   日期格式 - 美国日期或国际标准日期

• ENTER DATE - Today's date (use product buttons to change)

   输入日期 - 今天的日期（使用产品按钮进行更换）

• FRYER TYPE - GAS or ELEC

   炸锅型号 - 燃气式或电热式

• VAT TYPE - FULL OR SPLIT

锅槽类型 - 全槽或双槽

• OIL SYSTEM - JIB (no RTI system)/BULK (has RTI system)

油系统 - JIB（非RTI系统）/BULK（有RTI系统）

• DAYLIGHT SAVING TIME - 1.OFF; 2.US (2007 & after); 3.EURO; 4.FSA (US before 2007)

夏令时 - 1. OFF（关）；2. 美国（2007及以后）；3. 欧洲；4. FSA（美国2007年前）

• SETUP COMPLETE
设置完成

Unless otherwise indicated, use◄ or ▶ to change settings.

除非有特别说明，否则一律使用◄ or ▶键更换设置。

**NOTICE**

The Setup Mode can also be accessed from Level 1 programming. See Section 4-4.

设置模式也可以通过第一级编程进入。见部分 4-4

## 3-3. FILLING OR ADDING OIL

## 加油



**Figure 1 图 1**
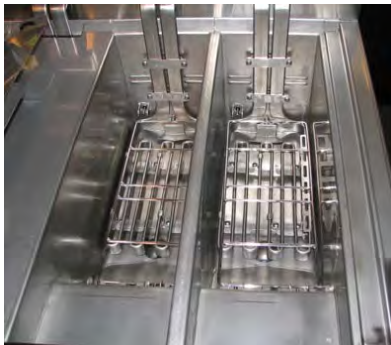


**Figure 2 图 2**



**Figure 3 图 3**



*The oil level must always be above the heating elements when the fryer is heating and at the oil level indicators on the rear of the vat. Failure to follow these instructions could result in a fire and/or damage to the fryer.*

*油炸锅加热时，油面必须高于加热元件，并且达到锅槽后*

*部的油位线。如果不按指示进行操作，可能会导致火灾或*

*对炸锅造成损坏。*

*Solid oil is not recommended. Solid oil could cause clogging and pump failures.*

*不推荐使用固体油，因为固体油可能会造成堵塞或导致泵*

*衰竭。*

1. It is recommended that a high quality liquid frying oil be used in the open fryer. Some low grade oils have a high moisture content which causes foaming and boiling over.

   最好在开口炸锅内使用高质量的液态炸油。某些低规

   格的炸油有很高的含水量，这会产生泡沫，导致炸油

   沸溢。



**Wear gloves to avoid severe burns when pouring hot oil into vat. Oil and all metal parts that are in contact with the oil are extremely hot, and take care to avoid splashing.**

将热油倒入槽内时，请佩带手套，否则可能会被烫伤。

油以及与油接触的所有金属元件都非常烫，注意不要

被溅到身上导致烫伤。

2. The oil capacity for the full-size vats is 30 quarts (28.4 liters) and for the split-vats is 15 quarts (14.2 liters). All vats have 2 level indicator lines inscribed on the rear wall of the vat, in which, the upper-most line shows the oil at the proper level when heated. Figures 1 & 2.

   整个槽的油容量为 30 夸脱（28.4 公升），单槽容量为

15 夸脱（14.2 公升）。整个槽内有两个油位指示线，位于锅槽的后壁上，最上面的指示线为加热油时适当的油位线。见图 1 和图 2

3. Cold oil should be filled to the lower indicator.

    如果加入的油为冷油，冷油应位于较低的指示线内。

**Filling vat using the RTI system**

**使用 RTI 系统给槽内加油**

1. Turn the main power switch to the ON position.

    将主电源开关拨至 ON 的位置。

2. Place basket support inside of vat. Figure 3.

    将炸篮支架放入槽内。见图 3

3. Press and hold 【F FILTER】 (on either side) until display shows *FILTER MENU*, along with 1.AUTO FILTER?

    持续按住任何一边的【F FILTER】键直至显示器显示*FILTER MENU*（过滤菜单）和 1.AUTO FILTER?（自动过滤）。

4. Press and release ▼ button 5 times until display shows "6.FILL POT FROM BULK".

    按 ▼ 键后松开，重复操作 5 次，直至显示器显示"6.FILL POT FROM BULK（从 BULK 给槽内加油）"。

5. Press √ button and display shows "FILL QUIT". Press and hold √ button again to fill vat and display shows "FILLING".

    按√键，显示器显示"FILL QUIT（退出过滤操作）"。再持续按住√键给槽内加油，显示器显示"FILLING（加满）"。

6. Once vat is full, release √ button and display returns to "FILL QUIT". Press **X** button twice to return to normal operation.

    一旦槽内加满油，松开√键，显示器恢复显示"FILL QUIT

（退出过滤操作）"。按两下 **X** 键恢复到正常的操作状

态。

| 3-4. MORNING START-UP PROCEDURES<br>早间启动程序 | 1. Make sure vat is filled with oil to the proper level.<br>确保槽内加满了油，且油量位于适当的油位线内。<br><br>2. Move power switch to the ON position and then press ⊙ to turn on heat for the desired vat. If display shows "IS POT FILLED?" make sure oil is at the proper level (see Section 3-2) and then press √ button for "YES".<br>将电源开关拨至 ON 的位置，然后按 ⊙ 键打开所需锅槽内的加热设备。如果显示器显示"IS POT FILLED?（槽内是否已满）"，查看槽内的油是否在适当的油位线内（见部分 3-2），然后按√键表示"是"。<br><br>Unit automatically goes into the Melt Cycle until the oil temperature reaches 180°F (82°C) and then control automatically exits the Melt Cycle.<br>设备自动进入熔解过程直至油温达到 180°F (82°C)，之后控制器自动退出熔解操作。<br><br>**NOTICE**<br><br>The Melt Cycle may be bypassed, if desired, by pressing √ button or **X** button and holding it for 5 seconds.<br><br>必要的话，可以按√键或 **X** 键( 持续按该键 5 秒钟 )<br><br>略过溶解过程。<br><br>The control then shows "EXIT MELT" "YES NO". Press √ button for "YES" and vat heats continuously until the set-point temperature is reached.<br><br>然后控制器显示"EXIT MELT（退出溶解过程）"<br><br>"YES NO（是否）"。按√键表示"是"，槽内开始持<br><br>续加热直至达到设定温度。<br><br>**CAUTION**<br><br>*Do not bypass the Melt Cycle unless enough oil has melted to completely cover all of the elements. If the Melt Cycle is bypassed before all elements are covered, excessive smoking of oil, or a fire will result.*<br><br>*除非油已经被完全熔解且彻底覆盖住所有元件，* |

否则不要省略掉溶解过程。如果熔解过程被省略掉而油并未能覆盖住所有元件，可能会导致油起烟或着火。

**⚠ DANGER**
**OVERFLOW RISK**

**DO NOT OVERLOAD, OR PLACE PRODUCT WITH EXTREME MOISTURE CONTENT INTO THE BASKETS. 3 LBS. (1.4 KG.) IS THE MAXIMUM AMOUNT OF PRODUCT PER FULL VAT AND 1-1/2 LBS. (.68 KG.) FOR THE SPLIT VATS. FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN OIL OVERFLOWING THE VAT WHICH COULD CAUSE SERIOUS BURNS, PERSONAL INJURY, FIRE AND/OR PROPERTY DAMAGE.**

不要超出负荷或将含水量很高的产品放入炸篮中。3 磅（1.4 公斤）为整个槽内的最大负荷量，单槽的最大负荷量为 1-1/2 磅（0.68 公斤）。不遵循以上指示可能会导致油溢出锅槽，操作人员被烫伤或给其带来人身伤害，也可能酿成火灾和/或造成财产损失。

| 3-5. COOKING WITH DEDICATED DISPLAY<br><br>**专用显示烹炸** | A dedicated display means, one product always shows in the display of a particular vat.<br>有着专门的显示装置，产品能一直显示在锅槽的显示器上。<br><br>1. Once out of the Melt Cycle, LOW TEMP flashes until the setpoint temperature has been reached. No cook cycles can be started while "LOW TEMP" shows in the display. Once the set-point temperature has been reached, the product name now shows in the display, ex: NUGGETS, and product now can be placed in the oil.<br>一旦结束熔解循环，LOW TEMP（低温）指示灯开始闪烁直至槽内达到所设定的温度。当显示器显示"LOW TEMP（低温）"时，炸锅无法启动。一旦锅槽内达到设定温度，产品名会出现在显示器上，例如：NUGGETS，这时产品可以被放入油里。<br><br>2. Press a timer button ① or .②<br>按计时器按钮①或②。<br><br>3. Display shows the name of the product cooking (ex: "NUG") and the timer counting down.<br>显示器显示出所烹炸产品的产品名（例如：NUG），计时器开始倒计时。<br><br>4. When cook cycle is complete, and alarm sounds and display shows "PULL".<br>烹炸过程结束，警铃响起，显示器显示"PULL（拉开）"。<br><br>5. Press the timer button under PULL to stop the alarm, and lift basket from vat.<br>按 PULL 下的计时器按键，停止响铃，从槽内提出炸篮。<br><br>6. If a Quality Timer (hold timer) has been programmed, the hold time starts automatically when the user presses the timer button to end the cook cycle. While the quality timer counts down, the display shows the three-digit product abbreviation followed by "Qn", where "n" is the number of minutes remaining.<br><br>如果已经设置了品质计时器（持续计时器），<br><br>当操作人员按计时器按键时，计时器自动开始<br><br>计时直至烹炸过程结束。当品质计时器开始倒<br><br>计时时，显示器会显示产品名中三个字母的缩<br><br>写，稍后显示 Qn，其中 n 表示剩余时间。<br><br>ex: "FRY" / "Q5" / "FRY" / "Q5" / "FRY" / "Q4", etc.<br><br>例如："FRY" / "Q5" / "FRY" / "Q5" / "FRY" / |

"Q4"等等。

At the end of the timer countdown, the control beeps and the display shows "QUAL" followed by the three-digit product name: "QUAL" / "FRY" / "QUAL"/ "FRY". Press the timer button to cancel the timer.

计时器倒计时结束时，控制器发出哔哔声，显示器显示"QUAL"，稍后显示产品名中三个字母的缩写："QUAL" / "FRY" / "QUAL"/"FRY"。按计时器按键取消计时。

**NOTICE**

To change the dedicated product, press the desired product button, ex: and "<<<< >>>>" shows in the display.
Then press and hold (for 5 seconds) the timer button ① or ② for the vat to be used. The product name now shows in the display, ex "HASH BRN".

按显示器上所需要产品的按键更换产品，例如： 和

"<<<< >>>>"。

然后持续按 5 秒钟计时器按键 ① 和 ② 使用锅槽。

此时，产品名出现在显示器上，例如："HASH BRN"。

| | |
|---|---|
| **3-6. COOKING WITH MULTI-PRODUCT DISPLAY**<br><br>**多产品显示器烹炸** | A multi-product display means, a product must be selected before starting a cook cycle in a particular vat.<br><br>作为可以显示多种产品的装置，在使用锅槽进行烹炸前，必须选择一种产品。 |
| | 1.  Once out of the Melt Cycle, LOW TEMP flashes until the setpoint temperature has been reached. Then the display shows "---- ----".<br><br>一旦完成熔解过程，LOW TEMP（低温）指示灯开始闪烁直至达到设定温度。然后显示器显示"---- ----"。<br><br>2.  Press a product button, for ex: and product now can be placed in the oil.<br><br>按一种产品按键，例如 ，此时可将产品放入油里面。<br><br>3.  Display shows "FR FRIES". If display shows "<<<< >>>>", oil temperature is not correct for that product. Either select another product, or press and hold ① or ② for 5 seconds.<br>显示器显示"FR FRIES"。如果显示器显示"<<<< >>>>"，这表示油温不适合当前产品。要么选择另一种产品，要么持续按 ① 或 ② 键5秒钟。<br><br>4.  Press a timer button ① or ②.<br>按计时器按钮 ① 或 ②。<br><br>5.  When cook cycle is complete, the alarm sounds and display shows "PULL".<br>烹炸过程结束，警铃响起，显示器显示"PULL（拉开）"。<br><br>6.  Press the timer button under "PULL", to stop alarm. Display then shows "---- ----", or if a quality timer (hold time) has been programmed, the display shows the timer counting down (see step 6, Section 3-5).<br>按PULL下面的计时器按钮，停止响铃。显示器显示"---- ----"；如果已经设定了品质计时器（持续计时），显示器会显示计时器开始倒计时（见部分3-5中的第6步）。 |
| **3-7. CHANGING FROM BREAKFAST TO LUNCH or** | This procedure is basically changing the product being cooked in a vat with a dedicated display. |

| | |
|---|---|
| <u>**LUNCH TO BREAKFAST**</u><br><br><u>**从早餐到午餐或从午餐到早餐的切换**</u> | 此程序主要用于切换锅槽内所烹炸的产品,并在显示器上显示出来。<br><br>**Breakfast to Lunch 从早餐到午餐**<br><br>1. Press product button, for ex: <br><br>   按产品键,例如:<br><br>2. Display shows "<<<< >>>>".<br><br>   显示器显示"<<<< >>>>"<br><br>3. Press and hold a timer button ① or ② for 5 seconds and then "FR FRIES" shows in display.<br><br>   持续按计时器按键①或②5秒钟,显示器上显示<br><br>   "FR FRIES"。<br><br>**Lunch to Breakfast从午餐到早餐**<br><br>1. Press product button, for ex: .<br><br>   按产品键,例如<br><br>2. Display shows "<<<< >>>>".<br><br>   显示器显示"<<<< >>>>"<br><br>3. Press and hold a timer button ① or ② for 5 seconds and then "HASH BRN" shows in display.<br><br>   持续按计时器按键①或②5秒钟,显示器上显示<br><br>   "HASH BRN"。<br><br>During a cooking cycle, if an attempt is made and fails to change a product in a dedicated display or multi-product display, the set-point temperatures of the products are not the same. Wait until the cook cycle is complete, and then perform the change procedure.<br><br>在烹炸过程中,如果试图更改专用显示器或多产品显 |

| | 示器上所显示的产品但未成功，这说明产品所设定温度是不相同的。等到烹炸过程结束，才能更改此程序。 |
|---|---|
| **3-8. CHANGING FROM MULTIPRODUCT DISPLAY TO A DEDICATED DISPLAY** <br> **从多产品显示切换到专用显示** | The display shows "---- ----" if in the Multi-Product Display Mode and can be changed to a dedicated display. <br> 如果设备处于多产品显示模式下，显示器显示"--- ----"，这种模式可以切换至专用显示模式。 <br><br> 1. Press a product button, for ex: . <br><br> 按产品键，例如： <br><br> 2. The display shows "FR FRIES" if the set-point of the vat matches the product, or the display shows "<<<< >>>>" if it doesn't. <br> 锅槽内设定温度与产品相符，显示器显示"FR FRIES；如果不相符，显示器显示<<<< >>>>。 <br><br> 3. Press and hold a timer button ① or ② for 5 seconds until control beeps. <br> 持续按计时器按键①或②5 秒直至控制器响起哔哔声。 <br><br> 4. Release the timer button and display shows "FR FRIES", indicating the change has been made to the Dedicated Display Mode. <br> 松开计时器按键，显示器显示"FR FRIES"，这表明已经被切换至专用显示模式。 |
| **3-9. CHANGING FROM DEDICATED DISPLAY TO A MULTI-PRODUCT DISPLAY** <br><br> **从专用显示切换至多产品显示** | This procedure is simple, and always works (will not be rejected) because it never tries to change the set-point temperature. <br> 此程序非常简单，并且因为设定温度不曾改变而一直处于可操作状态（操作不会被拒） <br><br> 1. Press and hold a timer button ① or ② for 5 seconds until control beeps. <br> 持续按计时器按键①或②5 秒钟直至控制器响起哔哔声。 <br> 2. Release the timer button and display shows "---- ----", indicating the change has been made to the Multi-product Display Mode. <br><br> 松开计时器按键，显示器显示"---- ----"，这表明 <br><br> 已经被切换至多产品显示模式。 <br><br> NOTICE <br><br> Only products programmed for this set-point temperature will be able to be selected for cooking. |

| | 只有程序设定为此温度的产品可以选择进行烹炸操作。 |
|---|---|
| **3-10. CHANGING FROM MULTI-PRODUCT DISPLAY TO A MULTI-PRODUCT DISPLAY WITH DIFFERENT SET-POINT TEMPERATURES**<br><br>**从多产品显示切换至无设定温度区别的多产品显示** | 1. Press a product button, for ex: <br><br>按产品按键，例如：<br><br>2. The display shows "FR FRIES" if the set-point of the vat matches the product, or the display shows "<<<< >>>>" if it doesn't.<br><br>如果锅槽的设定温度与产品相符，显示器显示"FR FRIES"；如果设定温度与产品不相符，显示器显示"<<<< >>>>"。<br><br>3. Press and hold a timer button ① or ② for 5 seconds until control beeps.<br><br>持续按 ① 或 ② 按键 5 秒钟直至控制器发出哔哔声。<br><br>4. Release the timer button and display shows "FR FRIES", indicating the change has been made to the Dedicated Display Mode.<br><br>松开计时器按键，显示器显示"FR FRIES"，表明已经切换至专用显示模式。<br><br>5. Press and hold a timer button or for 5 seconds until control beeps.<br><br>持续按计时器按键 5 秒钟，直至控制器发出哔哔声。<br><br>6. Release the timer button and display shows "--------",indicating the change was made to the Multi-Product Display Mode, using the set-point of french fries, in this example. |

| | 松开计时器按键，显示器显示"---- ----"，表明已经切换至多产品显示模式。使用设定的炸薯条温度（见此例）。 |
|---|---|

**3-11. AUTO TOP-OFF**
　　**自动结束**

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.
在正常操作过程中，控制器自动监控槽内油的线位。如果控制器感应到油位过低，设备将把 JIB 中的油抽至槽内，使槽内的油保持在适当线位。



**Figure 1 图 1**

**Filling the JIB using the RTI system**
**使用 RTI 系统给 JIB 加油**
1. Control displays "JIB IS LOW" and amber light is lit on the front of the fryer. Figure 1.
   控制器显示"JIB IS LOW（JIB 油位太低）"，炸锅前琥珀色的灯亮起。见图 1



2. Open the door, that has the RTI switch (Figure 2). Press & hold the ADD side of the RTI switch to add oil to the JIB.
   打开门（门边设有 RTI 开关）（见图 2）。持续按 RTI 开关边上的 ADD 键，给 JIB 加油。

**Figure 2 图 2**

**Replacing the JIB (locations without RTI)**
**更换 JIB（非 RTI 系统的定位）**
1. Control displays "JIB IS LOW" and amber light is lit on the front of the fryer. Figure 1.
   控制器显示"JIB IS LOW（JIB 油位过低）"，炸锅前琥珀色的灯亮起。见图 1



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. Figure 3
   打开右边的门，从设备上将 JIB 拉出来。取下 JIB 顶上的盖子，丢掉空的 JIB，更换一个满油的 JIB。见图 3

**Figure 3 图 3**

**3-12.
AUTOMATICINTE
RMITTENTFILTRA
TION (AIF)
自动间歇式过滤
（AIF）**



**Figure 1 图 1**

1. During normal operation and after a certain number of cook cycles, the blue light illuminates on the front of the fryer

正常操作过程中以及进行了一系列烹炸操作之后，炸锅前的蓝灯亮起。

(Figure 1), and the control periodically shows "FLTR NOW?" "YES NO".

（图 1），控制器定时显示"FLTR NOW?（现在过滤）" "YES NO（是否）

"。

2. If filtering is desired, press √ button for YES and display shows "*SKIM*", along with "CONFIRM" "YES NO".

如果需要进行过滤操作，按√键代表"是"，显示器显示"*SKIM（略过）*",

和 "CONFIRM（确定）" "YES NO（是否）"。

3. Once the crumbs are skimmed off the top of the oil, press √ button for YES and display shows "DRAINING". The drain opens and the oil drains from the vat.

从油面上去掉碎屑后，按√键表示"是"，显示器显示"DRAINING（排油）"。

排泄装置打开，油从槽内排出。



If filtering is NOT desired, press X button and the AIF (Automatic Intermittent Filter) is cancelled. The blue light goes out and the controls return to normal operation. The controls will suggest filtering after several more cook cycles.

如果不想进行过滤操作，按 X 键，AIF（自动间歇式过滤）操作被取消。

蓝灯熄灭，控制器恢复至正常操作状态。在几次烹炸过程之后，控制器

将提示进行过滤操作。

4. Display shows "VAT EMTY", followed by, "YES NO". Press √ button and display shows DRAINING

显示器显示"VAT EMTY（槽内已空）"，稍后显示"YES NO（是否）"。

按√键，显示器显示 DRAINING（排油）。

5. If the display shows "IS POT FILLED?" "YES NO", make sure vat is full

and then press √ button for YES and control returns to normal operation.

如果显示器显示"IS POT FILLED?（槽内是否已满）" "YES NO（是否）"，

查看并确保槽内的油已满，然后按√键代表"是"，控制器恢复至正常的操作状

态。

**Filler Error  过滤出错**

6. If the oil has not pumped back to the proper level in the vat during the AIF process, press X button for NO and display shows "FILL POT FROM DRN PAN".

如果 AIF 过程中，槽内的油还没有到适当的油位线，按 X 键表示"否"，显示

器显示"FILL POT FROM DRN PAN（从泄油盘加满锅槽）"。

7. Press  √  button and pump runs for 30 seconds.

按√键，泵工作 30 秒。

8. Display shows "IS POT FILLED?" "YESNO".

显示器显示"IS POT FILLED?（槽内已满）" "YESNO（是否）"

Press √ button and display shows and control returns to normal operation. Press X button and pump runs for another 30 seconds. You can try to fill the vat 3 times.

按√键，显示器显示以上表述，控制器恢复至正常操作状态。按 X 键，泵再

次运行 30 秒。你可以给槽内加 3 次油。

9. After trying to fill the vat 3 times without success, the controls then shows "CHANGE FILTER PAD?" "YES NO". If changing the filter pad at this time, press √ and change filter pad following the procedures in the Changing the Filter Pad or Paper Section. Controls return to normal operation.

不间断地给槽内加 3 次油后，控制器显示"CHANGE FILTER PAD（更换过滤

垫）?" "YES NO（是否）"。如果此时更换过滤垫，按√键，依更换过滤垫的

下列流程或图纸部分的要求更换过滤垫。控制器恢复至正常的操作状态。

If filter pad is to be changed at a later time, press X button and "CHANGE FILTER RAD?" reminder shows 15 minutes later.

如果想要稍后再更换过滤垫，按 X 键，15 分钟以后显示器上会再次出现

"CHANGE FILTER RAD?（更换过滤垫）"的提示。

3-12.
AUTOMATICINTER
MITTENTFILTRATI
ON (AIF)(Continued)
自动间歇式过滤式
（AIF）（续）

10. During the next AIF with a new filter pad, if the vat is not filled after 3 tries, the display shows "FILTER SERVICE REQUIRED-SEE TROUBLESHOOTING GUIDE".

更换新的过滤垫后再进行AIF操作时，如果3次操作之后，槽内的油仍旧

未满，显示器显示"FILTER SERVICE REQUIRED-SEE

TROUBLESHOOTING GUIDE（过滤器需要进行维修 —— 见故障检修指

南）"。

If the "Service Required" message appears, then every 15 minutes the display shows "FILTER PROBLEM FIXED? YES NO". If the problem has not been

fixed, press **X** button. Once the problem has been resolved, press √ and

controls return to
normal operation.

如果出现"Service Required（要求检修）"的提示，每隔15分钟显示器会显

示"FILTER PROBLEM FIXED? YES NO（过滤问题得以解决？是否）"。

如果问题仍旧未得到解决，按X键。一旦问题得以解决，按√键，控制器

恢复至正常的操作状态。

**NOTICE**

To help ensure the vat fills completely, make sure filter pan is cleaned at least daily, filter pad is changed, make sure JIB is full and that "O" rings on the filter pan are in good condition.

为确保槽内满油，必须保证每天至少清洁一次过滤盘，并更换过滤垫，

保证JIB处于满油状态，并且过滤盘上的O型圈状态良好。

**3-13. MAINTENANCE FILTER**

维修过滤器



**⚠ WARNING BURN RISK**

Put on protective year: Be sure to use all McDonalds approved safety equipment including, apron, face shield and gloves* Never begin filtering until you're wearing all safety gear. Hot oil can cause severe burns.

佩带保护装置：确定使用所有经麦当劳公司批准的安全装置，包括围

裙、面罩、手套等。在没有佩带这些安全装置前，不得进行过滤操作，

否则热油可能会溅到身上造成烫伤。

1. **Check Filter Pan**: Anew filter pad should be used on the first filter of each day, but the same filter pad can be used the rest of the day. Make sure that the filter pipe is tightly connected, and that the filter drain pan is as far back under fryer as it will go and the filter pan cover is in place. If the filter drain pan or cover is not properly in place, the display shows "FILTERPAN MISSING".

检查过滤盘：每天首次进行过滤操作时必须换上新的过滤垫，当天余

下时间都可以使用同一个过滤垫而无需更换。确保过滤管连接紧密，

且过滤器泄油 盘尽可能放在炸锅的下后方，过滤盘盖在适当的位置。

如果过滤泄油盘或盘盖不在正确的位置上，显示器会显示"FILTERPAN



**Figure 1 图1**

MISSING（不见过滤盘）"。

2. **Make sure oil is hot:** The best results are obtained when the frying oil is filtered at the normal frying temperature.

确保油够热：只有在正常炸温时，炸油过滤才能达到最佳效果。

3. Press and hold 🔲 (on either side) until display shows "1.AUTO FILTER?".

持续按任何一边的🔲键直至显示器显示"1.AUTO FILTER?（自动过

滤）"。

4. Press and release ▼ button and display shows "2.MAINT FILTER?".

持续按▼键，显示器显示"2.MAINT FILTER?（维修过滤器）"。

5. Press √ button for YES and display shows "PUT ON *PPE*", followed

by "CONFIRM?" "YES NO".

按√键表示"是"，显示器显示"PUT ON *PPE*"和 "CONFIRM?" "YES

NO"。

6. Press √ button for YES to drop oil and display shows "DRAINING"
and the oil drains from the vat, **or** press **X** button for NO and controls
return to normal operation.

按√键表示"是"，进行排油操作，显示器显示"DRAINING（排油）"，

油从槽内排出；或者按X键表示"否"，控制器恢复至正常的操作状态。

7. Once oil has drained from vat, use the lift tool and lift the hinged
element from the vat to clean the bottom of the vat. Figure 1.

一旦油从槽内排出，使用起重工具将铰接的元件从槽内撬起，清洁槽

底。见图1



**Use protective cloth or gloves when lifting the element.**
**The element may be hot and burns could result.**

**在撬起元件时，需带上防护手套或穿上防护服。元件过热可能会造成**

**烫伤。**



*Avoid putting the lift tool in the center of the elements, at the same area as*
*the high limit bulb, or damage to the high limit could result.*

*不要将起重工具放在元件的中间，或放在高限球管的中间，否则可能*

*会对高限球管造成损害。*

**3-13. MAINTENANCE FILTER (Continued)**

维修过滤器（续）

8. Use the scouring tool, a nylon scouring pad, and a small amount of McD Fryer Cleanser to scrub the inside of the vat. Be careful not to damage the sensing probes.

使用擦洗工具，一张尼龙擦洗纸片，和少量麦当劳清洗液来擦洗槽的内部。小心不要伤到传感器。

**CAUTION**

*Do not use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, bromine, iodine or ammonia chemicals, as these will deteriorate the stainless steel material and shorten the life of the unit.*

*不要使用含有氯、溴、碘、或氨等化学药品的钢丝棉，擦洗剂，或清洁剂/消毒剂，因为这些产品会对不锈钢产品造成损害，从而减少其使用寿命。*

*Do not use a water jet (pressure sprayer) to clean the unit, or component damage could result.*

*不要使用水注喷水器（压力喷洒器）来清洁设备，否则可能会对部件造成损害。*

9. Once the vat is clean and the display shows "SCRUB VAT COMPLETE?" "YES NO". Press√ button for YES and the display shows "WASH VAT".

一旦槽内被清洁干净，显示器显示"SCRUB VAT COMPLETE?（彻底擦干槽内）" "YES NO（是否）"。

按√键表示"是"，显示器显示"WASH VAT（清洗槽内）"。

10. Lower the element and then press √ button and display shows "WASHING". The oil circulates through the vat for several minutes. Once the wash cycle is complete, display shows "WASH AGAIN?" "YES NO".

降低元件，然后按√键，显示器显示"WASHING( 清洗 )"。

油在槽内流动约几分钟时间。一旦清洗过程结束，显示

器显示"WASH AGAIN?( 再次清洗 )" "YES NO( 是否 )"。

11. Press √ button for YES if another wash is needed,

otherwise press **X** button for NO and the display shows RINSING and fryer automatically rinses the vat. When rinsing is complete, display shows "RINSE AGAIN?" "YES NO".

如果需要再清洗一遍，按√键表示"是"；否则按X键表示

"否"，显示器显示RINSING（冲洗），炸锅开始自动冲洗

锅槽。当冲洗过程完成时，显示器显示"RINSE AGAIN?

（再次冲洗）" "YES NO（是否）"。

12. Press √ button for YES if another rinse is needed,

otherwise press **X** button for NO. The display shows "POLISH?" "YES NO".

如果还需要再次冲洗，按√键表示"是"；否则按X键表示

"否"。显示器显示"POLISH?（ 抛光 )" "YES NO( 是否 )"。

13. Press **X** button for NO and controls continue onto Step

15. If √ button is pressed for YES, the oil is "polished" by

circulating it through the filtering system and the display shows "5:00 STOP". If desired, press **X** button for STOP to stop the polishing, otherwise the oil is polished for 5 minutes.

按X键表示"否"，控制器直接跳到第15步。如果按√键表

示"是"，油会流入过滤系统提炼，显示器显示"5:00 STOP

（停止）"。如果需要的话，可以按X键表示"STOP"停止

抛光；否则这一过程会持续5分钟。

14. Once the oil is polished, the display shows "FILL

VAT?" "YES". Press √ button and display shows

"FILLING" and vat fills with oil.

一旦油被提炼后，显示器显示"FILL VAT?（满槽）" "YES

（是）"。按√键，显示器显示"FILLING（加油）"，槽内

会被加满油。

15. Once full, the display shows "IS POT FILLED?" "YES

NO". Press √ button for YES and fryer returns to normal

operation.

一旦槽内加满油，显示器显示"IS POT FILLED?（槽内是

否已满）" "YES NO（是否）"。按√键表示"是"，炸锅恢

复至正常的操作状态。

If **X** button is pressed, the display shows "FILLING" and
once the pump stops, the controls show "CHANGE FILTER
PAD?", suggesting the filter pad may be clogged.

如果按X键，显示器显示"FILLING（加油）"，泵一停下

来，控制器就会显示"CHANGE FILTER PAD?（更换过

滤垫）"，提示过滤垫可能被堵塞了。

## 3-14. DISCARDING OIL FROM VAT USING RTI

### 使用RTI从槽内排油



**Figure 1**



**WITH PROLONGED USE, THE FLASHPOINT OF SHORTENING IS REDUCED. DISCARD SHORTENING IF IT SHOWS SIGNS OF EXCESSIVE SMOKING OR FOAMING. SERIOUS BURNS, PERSONAL INJURY, FIRE, AND/OR PROPERTY DAMAGE COULD RESULT.**

**为延长其使用寿命，起酥油的燃点降低了。在起酥油发出过多的烟、泡信号后，如果忽视有可能导致人身伤害、火灾、或财产损失。**

1. Press and hold ▢FILTER(on either side) until display shows "*FILTER MENU*", along with "1.AUTO FILTER?".

持续按任何一边的▢FILTER键直至显示器显示"*FILTER MENU（过滤菜单）*"和 "1.AUTO FILTER?（自动过滤）"。

2. Press and release ▼twice until display shows 3.DISPOSE.

按住并松开▼键，重复此操作两次直至显示器显示

3.DISPOSE（处理）。

3. Press√button and display shows DISPOSE? "YES NO".

按√键,直至显示器显示DISPOSE?（处理）和 "YES NO（是否）"。

4. Press √ button and display shows "DISPOSING"and oil drains into the filter drain pan..

按√键，显示器显示"DISPOSING（处理）"，油开始排入泄油盘内。

5. Display then shows "VAT EMTY" "YES NO".

之后显示器会显示"VAT EMTY（槽内已空）" "YES NO（是

否）"。

6. "CLN VAT COMPLETE" "YES NO". Once vat is clean,

press √ button.

"CLN VAT COMPLETE（彻底清洁槽内）" "YES NO（是

否）"。一旦槽内被清洁干净，按√键。

7. The drain closes and display shows "FILL POT FROM
BULK" "YES NO". Open the door, that has the RTI switch
(Figure 1) and press and hold the "DISPOSE" button on the
RTI switch until the filter drain pan is empty.

排泄管关闭，显示器显示"FILL POT FROM BULK（从BULK

给槽内加油）" "YES NO（是否）"。打开门（门上有RTI开

关－见图1），持续按RTI开关上的"DISPOSE"按键直至泄油

盘被排空。

8. To refill the vat, press and hold √ button until cold

shortening is up to the lower oil indicator in vat, per Section
3-3.

重新给槽内加满油，持续按√键直至冷油达到槽内较低的油

位线标准。参见部分3-3

9. Press **X** button and display shows "VAT FULL" "YES NO".

If vat is full, press √ button and controls return to normal

operation. If vat is not full, press **X** button, and controls return
to previous step.

按X键，显示器显示"VAT FULL（槽内已满）" "YES NO（是

否）"。如果槽内已满，按√键，控制器恢复至正常的操作状

态。如果槽内未满，按X键，控制器恢复到前一步的操作状

态。

**3-15. DISCARDING OIL**
     **FROM VAT USING OIL**
     **DISCARD SHUTTLE**

**使用排油梭从槽内排油**



**Figure 2　图2**



**Figure 3　图3**

1. Open center door and pull the drain pan assembly from under fryer and replace with oil discard shuttle. Figures 2 & 3.

打开中间的门，从炸锅下面拉出泄油盘组件，替换上排油梭。见图2和图3

2. Press and hold F FILTER (on either side) until display shows "*FILTER MENU*", along with "1.AUTO FILTER?".

持续按任何一边的 F FILTER 键直至显示器显示"*FILTER MENU（过滤菜单）*"和 "1.AUTO FILTER?（自动过滤）"。

3. Press and release ▼ button twice until display shows "3.DISPOSE". Press√button and display shows "DISPOSE?" "YES NO".

按 ▼ 键后松开，反复此操作两次直至显示器显示 "3.DISPOSE（处理）"。按√键，显示器显示"DISPOSE?（处理）"和 "YES NO（是否）"。

4. Press √ button and display shows "IS DISPOSAL UNIT IN PLACE? "YES NO".

按√键，显示器显示"IS DISPOSAL UNIT IN PLACE（是否处理设备已经就位）? "YES NO（是否）"。

5. With discard shuttle rolled into place, press √ button and display shows"DISPOSING". Oil now drains from the vat into the shuttle.

在排油梭安置到位后，按√键，显示器显示"DISPOSING（处理）"。油从槽内排到梭内。

6. Display shows "VAT EMTY "YES NO". Verify that vat is

empty, and press √ button.

显示器显示"VAT EMTY（槽内已空）"和 "YES NO（是

否）"。查看并确认槽内已空，并按√键。

7. Display shows "CLN VAT COMPLETE" "YES NO". Once

vat is clean, press √ button.

显示器显示"CLN VAT COMPLETE（彻底清洁槽内）"

"YES NO（是否）"。一旦槽内被清洁，按√键。

8. Display shows "MANUAL FILL POT", followed by "VAT
FULL", along with "YES NO". Fill the vat to the lower

indicator line on the rear of the vat and then press √ button.

(See **Filling or Adding Oil (locations without RTI)**
instructions from Section 3-2. Controls return to normal
operation.

显示器显示"MANUAL FILL POT（手动给槽内加满油）"，

稍后显示"VAT FULL（槽内已满）"和"YES NO（是否）"。

将槽内的油加至槽后的较低指示线，然后按√键。（见加

油或注油↓↓非**RTI**的定位指导说明，部分3–2）。控制器恢

复至正常的操作状态。

9. Remove the discard shuttle from under fryer and replace
with the filter pan assembly.
从炸锅下取出排油梭，再重新装上过滤泄油盘组件。

## 3-16. CHANGING THE FILTER PAD

### 更换过滤垫



Figure 1



Figure 2



Figure 3



Figure 4

In order to assure good oil pumping performance, the filter pad (or paper) should be changed at least once per day.

为了确保良好的抽油效果，过滤垫（过滤纸）应该至少每天更换一次。

**NOTICE**

If the filter pad has not been changed, a reminder shows on the display, "CHANGE PAD". Press √ button to cancel the message, but it reappears every 4 minutes until the filter pad has been changed.

如果过滤垫没有被更换过，"CHANGE PAD（更换过滤垫）"的提示会出现在显示器上。按√键取消提示，但该提示每隔4分钟会重新出现一次。直到过滤垫被更换，提示才会不再出现。

1. Make sure the main power switch is in the ON position.

确保主电源开关位于ON位置。

2. Open the door, lift-up on the drain pan stop and pull-out the drain pan assembly, using the handle on the drain pan.

打开门，通过泄油盘的手柄，在泄油盘拦板上提起并拉出泄油盘组件。

Figures 1 & 2. 图1和图2

**⚠ WARNING**
**BURN RISK**

**This pan could be hot! Use protective cloth or glove, or severe burns could result.**

此盘可能过热！请操作人员佩带防护衣或防护手套，否则可能导致烫伤。

**If the filter pan is moved while full of oil, use care to prevent splashing, or burns could result.**

**如果泄油盘在装满油的状态下被移动 ,一定要小心防止油溅**

**到身上导致烫伤。**

3. Lift the pan cover from the drain pan. Figure 3.

揭开泄油盘的盖子。见图3

4. Lift the crumb basket from the drain pan. Wipe the oil and crumbs from the crumb basket. Clean the crumb basket with soap and water, then thoroughly rinse with hot water.
Figure 4.
从泄油盘里取出碎屑篮。擦去上面的油和碎屑。用肥皂和水清洗碎屑篮，然后用热水彻底冲洗干净。
见图 4

## 3-16. CHANGING THE FILTER PAD (Continued)

### 更换过滤垫（续）



**Figure 5  图5**



**Figure 6  图6**



**Figure 7  图7**



5. Remove the filter pad retaining ring and clean thoroughly with soap and water. Rinse thoroughly with hot water. Figure 5.
去除过滤垫的护圈，用肥皂和水彻底清洗。然后用热水冲洗干净。见图 5

6. Pull the filter pad from the pan and discard pad. Figure 6.
从泄油盘里取出过滤垫丢掉。见图 6
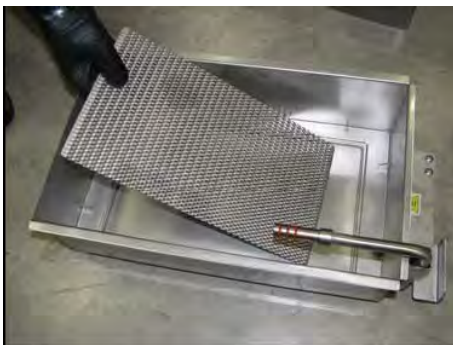
7. Remove the bottom screen from pan and clean thoroughly with soap and water. Rinse thoroughly with hot water. Figure 7.
从泄油盘里取出底栏，用肥皂和水彻底清洗干净。然后用热水冲洗干净。见图 7

8. Wipe the oil and crumbs from the drain pan. Clean the drain pan with soap and water, then thoroughly rinse with hot water. Figure 8.
擦洗干净泄油盘内的油和碎屑。用肥皂和水清洁泄油盘，然后用热水冲洗干净。见图 8

**Figure 8  图8**

Be sure that the drain pan, bottom screen, crumb catcher, and the retaining ring are thoroughly dry before placing filter pad into pan as water will dissolve the filter pad.

确保泄油盘、底栏、碎屑篮、和护圈在将过滤垫放加泄油盘前

都已经被完全晾干了，否则所含的水份可能会对过滤垫造成损

害。

9. Reassemble in reverse order, placing the bottom screen into the filter pan first, followed by the filter pad, retaining ring and the crumb catcher.

按与前述相反的顺序，将设备重新组装起来，先将底栏放回过

滤盘，接着放回过滤垫、护圈、和碎屑篮。

**Figure 9  图9**

Before pushing the filter drain pan back into position, lubricate the o-rings (Figure 9) on the filter tube with cold oil.

在将过滤泄油盘放回原来位置之前，给过滤管上的O型圈加点

冷却油起润滑作用（见图9）

**Figure 10  图10**

10. Push the filter pan assembly back underneath the fryer, making sure the filter tube on the pan makes a good connection with the fitting underneath the fryer. Figure 9.

将过滤盘组件放回到炸锅的下面，确保过滤盘上的过滤管与炸

锅下的配件连接紧密。见图9

**3-17. REMOVING AND CLEANING
        BASKET
        REST**

11. Make sure the drain pan stop is engaged and the fryer is now ready for normal operation. Figure 10.

确保泄油盘栏板被装上去了，此时炸锅可以进行正常操作了。

卸下并清洗炸篮放置处

见图10



The basket rest, on the rear shroud of the fryer, should be removed and cleaned periodically.

位于炸锅后罩上的炸篮放置处应定期将其卸下来并进行清洗。

**WARNING**

**BURN RISK**

**Use protective gloves when removing the basket rest. The basket rest may be hot and burns could result.**

**移动炸篮放置入时，请佩带防护手套。炸篮可能过热而导致烫**

**伤。**

Grasp the basket rest with 2 hands and pull it off the "key-ways".

双手紧握炸篮放置处，从键槽内将其拉出来。

Take it to a sink and clean it with soap and water. Dry thoroughly.

将炸篮放置于水槽内，用肥皂和水清洗。然后将其彻底晾干。

Clean the area behind the basket rest and then reinstall the basket rest.

清洗炸篮放置处后面的部位，然后将炸篮放置入重新组装起来。

| 3-18. INFO BUTTON STATS | Recovery Information for each Vat |
|---|---|

**INFO 按键信息** 

**各个槽的恢复信息**

1. Press and release  and REC shows in the left display and the recovery time that oil temperature went from 250°F (121°C) to 300°F (149°C) shows in the right display. For example, REC 5:30 means it took 5 minutes and 30 seconds for the oil temperature to recover to 300°F (149°C) from 250°F (121°C).

按住  键后松开，左显示器上显示 REC，右显示器上显示油温由 250°F (121°C) 恢复到 300°F (149°C)所需的时间。例如：REC 5:30 表示油温由 300°F (149°C) 恢复到 250°F (121°C)所需的时间为 5 分 30 秒。



If no buttons are pressed within 5 seconds in any of stats modes, the controls revert back to normal operation.

无论在何种模式下，如果5秒钟内没有按任何按键，控制器将恢复到正常的操作状态。

| 3-19. FILTER BUTTON STATS | Cook Cycles Remaining before Filtering |
|---|---|

过滤按键信息

**过滤前所剩余的烹炸次数**

1. Press and release either  or  and the left display shows "COOKS REMAINING" and the right display shows the number of cook cycles before the next auto filter. For example, REMAINING 3 6 means after 3 more cook cycles on the left vat, the controls asks the operator if they are ready to filter or not. But, 6 more cook cycles remain on the right vat.

按  或  键后松开，左显示器显示 "COOKS REMAINING（剩余的烹炸）"，右显示器显示下一次自动过滤前烹炸循环的次数。例如：REMAINING 3 6 表示左槽还剩下3次烹炸操作,之后控制器会询问操作人

员是否打算进行过滤操作。而右槽表示还剩下6次烹炸操

作。

**Time and Date时间和日期**

2. Press either or twice and the time-of-day and date

shows in the displays.

按或键两次，显示器上将显示出时间和日期。

---

**3-20. TEMP BUTTON STATS**

**温度按键状态**

**Actual Oil Temperature 实际温度**

1. Press and the actual oil temperature shows in the

display, for each vat.

按键，显示器上显示出每个槽内的实际温度。

**Set-point Temperature 设定温度**

2. Press twice and SP shows in the display, along with

the set-point (preset) temperature of each vat.

按键两次，显示器上显示 SP 以及每个槽内的设定温
度。

Level 1 contains the following:

第1级包含以下内容：

• Modify product settings

更改产品设置

• Set the AIF clock for products

为产品设置AIF钟

• Perform the Deep Clean procedure

执行深度清洁程序

• Fryer Setup Mode
油炸锅设置模式

## 4-1. MODIFYING PRODUCT SETTINGS

更改产品设置

1. Press and hold [TEMP] and INFO buttons until LEVEL - 1 shows in the display, followed by ENTER CODE.

持续按住[TEMP] 和INFO键，直至显示器显示LEVEL-1(第1级)，

随后显示ENTER CODE(输入代码)。

2. Enter code 1, 2, 3, 4 (first 4 product buttons). "PRODUCT" and "SELECTN" show in the displays.

输入代码1、2、3、4（头4位产品按扭），显示器将显示

"PRODUCT(产品)和"SELECTN(选择)"。

3. Press right √ button and 'SELECT PRODUCT' and "-P 1-"

(ex: NUGGETS) show in the displays.

按右边的√ 键，显示器将显示"SELECT PRODUCT（选择产

品）"和"-P 1-"(例如：NUGGETS)。

**Change Product Names**

**更改产品名称**

4. Use the ◄ and ► buttons to scroll through the 40 products, or

press the desired product button [1 2 3 4 5 6 7 8 9 0]

通过◄和▶键滚动浏览40种产品，或直接按所需要的产品按

钮 

5. Press right √ button and the product (ex: NUGGETS) shows in the left display and "MODIFY", and "YES NO" shows in the right display. Press the √ button to change this product, or press the **X** button to choose another product.

按右边的√键，左显示器显示产品（例如:NUGGETS），右显示器显示"MODIFY（修改）"和 "YES NO（是否）"。按√键更改产品，或按**X**键选择其它产品。

6. If √ button was pressed, press and release a product button and the flashing letter changes to the first letter under the product button that was pressed. For example, if is pressed, the flashing letter changes to an "A".

如果按下√键，并随即敲击产品按钮，闪烁的字母将变为已敲击的产品按钮下的首个字母。例如：如果敲击键，闪烁的字母将变为"A"。

Press the same button again and the flashing letter changes to a "B". Press it again and the flashing letter changes to a "C".再次敲击相同的产品按钮，闪烁的字母将变为"B"，以此类推，再次敲击，闪烁的字母将变为"C"。

Once the desired letter shows in the display, press ▶ button to continue to the next letter and repeat the procedure.

一旦所想要的字母出现在显示器上，按▶键继续选择下一字母并重复此程序。

Press and hold the right **X** button to exit Program Mode, or press ▼ button to continue on to "1. COOK TIME".

持续按住右边的X键以退出程序编制模式，或按住▼ 键继续

至"1.烹炸时间"。

**To Change Times and Temperatures**

**更改时间与温度**

7. Press ▼button until "COOK TIME" shows in the display,

and then use the product buttons [1 2 3 4 5 6 7 8 9 0] to

change the time in minutes and seconds, to a maximum of
59:59.

按▼键直至显示器显示"COOK TIME（烹炸时间）"，然后使

用产品按钮 [1 2 3 4 5 6 7 8 9 0] 更改分钟数和秒数（最

大值为59:59）。

**4-1. MODIFYING PRODUCT
SETTINGS (Continued)**
更改产品设置（续）

8. Press and release ▼ button and "TEMP" shows in the display, along with the preset temperature on the right side of the display.

Press the product buttons [image] to change the temperature. The temperature range is 190°F (88°C) to 380°F (193°C).

按▼按钮，显示器将显示"TEMP（温度）"且右边的显示器将显示设定温度。按产品按钮[image]以更改温度设置。温度设定范围最低不得低于190°F (88°C)，最高不得高于380°F (193°C)。

**Cook ID Change**

**烹炸ID变更**

9. Press ▼ button until "COOK ID" shows in the display along with the product ID. For example, NUG would be the ID for nuggets. Use the product buttons to change the ID, following the same procedure as Step 6 above.

按▼按钮直至显示器显示"COOK ID (烹炸ID)"和产品ID。

例如，NUG是nugets的ID。使用产品按钮以变更ID,随即执行上述步骤6所示程序。

**Alarms (Duty 1 & 2)**

**报警（任务1和2）**

10. Press ▼button until "DUTY 1" shows in the left display, and an alarm time in the right display. Press the product buttons [image] to set an alarm.

按▼键，直至左边的显示器显示"DUTY 1（任务1）"。使用产品按钮[image]设定报警信号。

Ex., If a Cook Cycle was set at 3 minutes, and an alarm was to go off after 30 seconds into the Cook Cycle, "0:30" would be set in the display at this time. When the timer counts down to

2:30 the alarm sounds.

例如，如果烹炸周期设置为3分钟，报警信号将在进入烹炸

周期30秒后消失，此时，"0:30" 将为显示器显示的设置时

间。当计时器倒数计时至2:30时，报警信号将再次响起.

After the alarm time is set, press ▼ button and "DUTY 2"
shows in the display, and a second alarm can be programmed.

设置完报警时间后，按▼键，显示器将显示"DUTY 2(任务

2)，随即可设置第2个报警信号。

**Quality Timer**

**品质计时器**

11. Press▼ button until QUAL TMR shows in the display
along with the preset holding time. Press the product

buttons  to adjust holding time, up
to 59:59.

按▼键，直至显示器显示QUAL TMR(品质计时器)和预置保

持时间。按产品按钮 以调整保持

时间，直至59:59。

**AIF Disable**

**AIF 无效**

12. Press▼ button until "AIF DISABLE" shows in the

display along with "YES" or "NO". Using ◀ and ▶ buttons
change the display to "YES" if that product is to not be
included in the automatic intermittent filtration operation, or
"NO" if it is to be included.

按▼键，直至显示器显示"AIF DISABLE(AIF无效)和"YES

(是)"或"NO（否）"。如果产品未包括在自动间歇式过滤运

转内，使用◀ 和▶键进行调节，显示器将显示"YES(是)"；

如果产品包括在自动间歇式过滤运转内，使用◀ 和▶键进

行调节，显示器将显示"NO（否)"

**Assign Button**

**分配键**

13. Press▼ button until "ASSIGN BTN" shows in the display, along with the product (ex: NUGGETS). If this product already has a product button assigned to it, that LED will be lit.

按▼键 ,直至显示器显示"ASSIGN BTN(分配鍵)"和产品( 例

如 : NUGGETS )。如果产品已被设定产品按钮 ,LED灯亮。

To assign other product buttons to that product, press and hold the product button for 3 seconds and that LED stays lit. To remove a product from a button, press and hold the product button with a lit LED and the LED goes out.

如果要给产品设定其它产品按钮 ,持续按产品按钮3秒钟 ,

LED灯保持亮起状态。如果要取消产品原先设定的产品按

钮 ,持续按产品按钮 ,直至亮着的LED灯熄灭。

**4-2. AIF CLOCK**

**AIF 计时器**

This feature allows the controls to be set for periods of the day that block the automatic "Filter Now" prompts. For example, the controls could be set not interrupt with "Filter Now" prompts during the lunch rush, and during the supper rush. But, if filtering is desired during this time, press and hold a ![F FILTER] button to access the filter menu.

此结构元件允许控制装置设定防止"现在过滤"提示自动显示的时间周期。例如，在仓促的午餐和晚餐期间，控制装置可设置不中断"现在过滤"提示。但是，如果在此期间需要过滤，持续按![F FILTER]键以进入过滤菜单。

Each AIF Blocking period is defined by a start time (a time of day, XX:XX A, etc) and a duration in minutes.

单个AIF阻止周期被设定为以分钟计算的起始时间（时间,XX:XX A, etc）和持续时间。

Weekdays M-F are all grouped together. Up to four different AIF blocking periods may be programmed throughout the day for Monday - Friday. (All days share the same settings.)

将平日每天（周一至周五）集中在一起，直至有4个不同的AIF阻止周期，方可进行贯穿一天（周一至周五）的程序编制。（各天分享相同的设置）。

A separate set of four blocking periods may be programmed for Saturdays, and a final set of four blocking periods may be programmed for Sundays.

单独一套4个阻止周期可用于周六的程序编制;最后1套4个阻止周期可用于周日的程序编制。

1. Press and hold ![TEMP] and![INFO] buttons until LEVEL - 1 shows in the display, followed by ENTER CODE.

持续按住![TEMP] 和![INFO]键，直至显示器显示LEVEL-1(第1级)，随后显示ENTER CODE(输入代码)。

2. Enter code 1, 2, 3, 4 (first 4 product buttons). "PRODUCT" and "SELECTN" show in the displays.

输入代码1、2、3、4（头4位产品按扭），显示器将显示"PRODUCT(产品)和"SELECTN(选择)"。

3. Press ▼button once and "AIF CLOCK" show in the displays.

按▼ 键，显示器将显示"AIF CLOCK（AIF计时器）"。

4. Press √ button and use ◄ and ► buttons to scroll through "ENABLE"

and "DISABLE" and then press √ button again to select one.

按住√ 键，使用◄和►键滚动浏览"ENABLE(有效)"和"DISABLE(无效)"，

随即再按√ 键选择其中之一。

5. If "ENABLE" is chosen, then and buttons can be use to scroll through the following list of blocking periods:

如果选定"ENABLE(有效)"，可通过按键滚动浏览以下的阻止周期列表

| Left Display | Right Display |
|---|---|
| **左显示器** | **右显示器** |
| M-F 1 | XX:XX A XX |
| M-F 2 | XX:XX A XX |
| M-F 3 | XX:XX A XX |
| M-F 4 | XX:XX A XX |
| SAT 1 | XX:XX A XX |
| SAT 2 | XX:XX A XX |
| SAT 3 | XX:XX A XX |
| SAT 4 | XX:XX A XX |
| SUN 1 | XX:XX A XX |
| SUN 2 | XX:XX A XX |
| SUN 3 | XX:XX A XX |
| SUN 4 | XX:XX A XX |

**4-2. AIF CLOCK**
**(Continued)**

**AIF 计时器（续）**

In 12-hour clock mode, there are three items on each line: the start time "XX:XX", the A or P (am/pm) setting, and the "XX" duration.

Use the ◀ and ▶ buttons to set these items, which flashes when the item is selected.

在12小时计时模式中，每行有3个数据项：起始时间"XX:XX", A 或P（上午/下午）设置和"XX"持续时间。使用◀ 和▶键选择此 类数据项，当选中时，数据项将呈闪烁状态。

To set a new start time setting, use the product buttons,

to enter the new value.

如需设置新的起始时间，请使用产品按钮

输入新值。

Press the ▶ button to step over to the AM/PM setting. The A or P can be toggled by pressing the '0' product button.

按 ▶ 键跳至上午/下午设置。可按'0'产品按钮以切换A或P。

Press the ▶ button again to step over to the duration value (in minutes). Enter a new value using the product buttons,

再按▶ 键跳至持续时间设置（分钟数）。使用产品按钮

输入新值。

**NOTICE**

注意

In 24-hour clock mode, there are only two items on each line: the time (XX:XX) and the duration (XX). Again, the ◀ and ▶ buttons step you between these items.

在24小时计时器模式中，每行只有2个数据项：时间（XX:XX） 和持续时间（XX），使用◀ 和▶键选择此类数据项。

Press the right-side **X** button to exit out of AIF Clock programming

mode. 按右边的X键退出AIF计时器程序设置模式。

## 4-3. DEEP CLEAN MODE

深度清洁模式





警告

燃烧风险

**Put on protective gear: Be sure to use all McDonald's approved safety equipment including, apron, face shield and gloves. Never begin Deep Clean process until you're wearing all safety gear.**

**佩戴防护装置：确定使用麦当劳批准的安全装置：围裙、面具和**

**手套。直至佩戴好全部防护装置后方可开始深度清洁。**

**Hot oil or water can cause severe burns.**

**热油或水可导致严重烫伤。**

1. Cover adjoining vats to avoid accidentally contaminating oil with fryer Deep Clean solution.

深度清洁油炸锅时，锅盖应靠近锅槽，从而避免偶而污染炸油。

 注意

Do not cook product in an adjoining vat when the Deep Clean process is in progress to avoid contaminating the oil and product.

当开始深度清洁时，不要在邻近的槽内烹炸食品，以避免污染炸

油和产品。

2. Press and hold [TEMP] and INFO buttons until LEVEL - 1 shows in the display, followed by ENTER CODE.

持续按住[TEMP] 和INFO键，直至显示器显示LEVEL-1(第1级)，随

后显示ENTER CODE(输入代码)。

3. Enter code 1, 2, 3, 4 (first 4 product buttons). "PRODUCT" and "SELECTN" show in the displays.

输入代码1、2、3、4（头4位产品按扭），显示器将显示

"PRODUCT(产品)和"SELECTN(选择)"。

4. Press▼ button twice and "DEEP CLEAN" shows in the displays. Press √ button and display shows "DEEP CLN?", along with "YES NO". Press √ button. **Full vat fryers continue onto step 6.**
c"DEEP CLEAN（深度清洁）"。
按两次▼ 键，显示器将显示"DEEP CLEAN(深度清洁)"。
按√ 键，显示器将显示"DEEP CLN(深度清洁)？"和"YES NO (是否)"。按√ 键，全槽的炸锅将继续步骤 6。

**4-3. DEEP CLEAN MODE (Continued)**

深度清洁模式

（续）



5. **Split vat fryers only!** Display shows "LEFT RGHT", asking you to select which vat will be cleaned. Press √ button to select left vat, or **X** button for the right vat.

仅用于双槽炸锅。显示器显示"LEFT RGHT(左右)"，请你选择

将要清洁的锅槽。按√键选择左槽，X键选择右槽。

6. Display shows "OIL RMVD" "YES NO"

显示器显示"OIL RMVD（除油）""YES NO(是 否)"。

7. If oil has already been removed, press √ button and control skips down to "Solution Added?" step.

如果已经除去油，按√键，控制装置跳至"附加溶液"步骤。

If vat still has oil, press **X** button and display shows "DISPOSE" "YES NO". Press √ button dispose of the oil, or press **X** button to exit Deep Clean Mode.

如果槽内仍有油，按X键，显示器将显示"DISPOSE(处理)""是

否"。按√键处理炸油，或按X键退出深度清洁模式。

**JIB systems only!** Display shows "IS DISPOSAL UNIT IN PLACE?" "YES NO". If "NO" is selected, display shows "INSERT DISPOSAL UNIT". Once disposal unit is in place press √ button for YES and display shows "DISPOSING" and oil drains from vat.

仅用于JIB系统。显示器显示"IS DISPOSAL UNIT IN

PLACE?(处理单元是否放置入位?)""YES NO (是 否)"。如果选

择"NO (否)"，显示器将显示"INSERT DISPOSAL UNIT(插入处

理单元)"。一旦处理单元放置入位，按表示YES（是）的√键，

显示器显示"DISPOSING（处理）"，油从槽内泄出。

**Bulk systems only!** Display shows "CHK PAN" "YES NO" if the filter drain pan is missing. Once pan is in place press √ button for YES, display shows "DISPOSING" and oil drains from vat. Once fry pot is empty, open the door that has the RTI switch (at left) and

press the "DISPOSE" button on the RTI switch until drain pan is empty.

仅用于BULK系统。如果缺少过滤泄油盘,显示器将显示"CHK

PAN（检查泄油盘）""是 否"。一旦泄油盘放置入位,按表示

YES(是)的√键,显示器将显示"DISPOSING(处理)",随后油从

泄油盘排出。一旦清空炸槽,打开附有RTI开关（左边）的门,

紧按RTI开关上的"DISPOSE(处理)键",直至排空泄油盘。

Display then shows "VAT EMTY", "YES NO". Press √ button when ready and display shows "CLN VAT COMPLETE" "YES NO". Once the vat has been cleaned, press √ button and drain valve closes.

接着显示器显示"VAT EMTY(空槽)", "YES NO(是 否)"。当准

备好时按√键,显示器将显示"CLN VAT COMPLETE（完成清

洁炸槽）"和"YES NO (是 否)。一旦炸槽被清洁干净,按√键

关闭泄油盘。

8. Display shows "SOLUTION ADDED?" "YES NO". Mix McD Heavy-Duty Degreaser Solution in the vat to be cleaned and fill vat to 1 in. (25 mm) above the top fill line. Then press √ button and display shows "START CLEAN" "YES NO"

显示器显示"SOLUTION ADDED（附加溶液）""YES NO (是

否)"。在槽内混合使用麦当劳高效除油剂进行清洁,需装满炸

槽,且超过顶部的装满线1英寸（25毫米）。

9. Press √ button display shows "CLEANING", and a countdown timer. Heat regulates to 195°F (91°C) for this step for one hour.

按√键,显示器将显示"CLEANING (清洁)"和倒计数计时器。

此步骤期间,热度应控制在195°F (91°C),且需持续1小时。

**NOTICE**

注意

Add water as needed during cleaning process to keep solution 1 in. (25 mm) above the top fill line.

在清洁过程中，需加入适当的水，以使槽内溶液超过顶部满槽

线1英寸（25毫米）。

To stop the cleaning cycle early, press **X** button. The display shows "QUIT DEEP CLEAN?" "YES NO". Press the √ button to cancel the rest of the countdown time and proceed to the rinse steps.
按 X 键以及早停止清洁周期。显示器显示"QUIT DEEP CLEAN? (放弃深度清洁)？""YES NO (是 否)"。按√ 键取消剩余的倒计时时间，继续至漂洗步骤。

**4-3. DEEP CLEAN MODE
    (Continued)**

**深度清洁模式**

**（续）**

10. Follow McDonald's vat cleaning procedure and at the end of the one hour, display shows "CLEAN DONE" and beeps. Press √ button and display then shows "REMOVE SOLUTION FROM VAT".

按照麦当劳的炸槽清洁程序，在1小时结束时，显示器将显示"CLEAN DONE (清洁结束)"并发出嘟嘟声。按√ 键，显示器显示"REMOVE SOLUTION FROM VAT(将溶液从槽内除去)"。

11. Empty filter drain pan of internal filtering components and take the components to a sink to be cleaned. Return the empty filter drain pan and cover to the fryer.

清空内部过滤元件的过滤泄油盘，将其带至水槽以进行清洁，后将空的过滤泄油盘和盘盖返回至油炸锅。

12. Using a 1/2 gal. (2 liter) pitcher, remove the solution from the vat, pouring it into a heat-resistant bucket for disposal. Any remaining solution can be drained into the drain pan for disposal, in step 14 below. Display then shows "VAT EMTY" "YES NO".

使用1/2加仑（2升）容器，将溶液从炸槽内取出，将其灌入耐热桶内以进行处理。其它剩余的溶液可排至泄油盘以进行处理，如以下的步骤14。显示器接着显示"VAT EMTY空槽""YES NO (是 否)"。

**⚠ WARNING**
**BURN RISK**

**To avoid burns when pouring hot solution, wear gloves and protective gear and take care to avoid splashing.**

当灌注热溶液时，应佩戴手套和其它防护装置，以避免被飞溅的溶液烫伤。

13. Once vat is empty, press √ button and display shows "SCRUB VAT COMPLETE" "YES NO". Use brush to clean element and scour pad to clean vat, if needed.

一旦清空炸槽，按√键，显示器将显示"SCRUB VAT

COMPLETE (擦洗炸槽完成)""YES NO (是 否)"。如果需要，

使用刷子清洗元件，擦洗泄油盘以清洁炸槽。

**CAUTION** 警告

*Do not* *scrape the electric fryer elements, or use the scouring pad on the elements. This produces scratches on the surface of the element causing breading to stick and burn.*

*不要刮擦电炸锅元件或在元件上使用冲刷垫，否则将在元*

*件表面产生擦痕，从而使面包屑沾在上面并烧焦。*

*Do not* *use steel wool, other abrasive cleaners, or cleaners/ sanitizers containing chlorine, bromine, iodine, or ammonia chemicals as these will deteriorate the stainless steel material and shorten the life of the unit.*

*不使用钢丝棉，其它擦洗剂或清洁剂/含有氯、溴、氨等化*

*学成分的消毒剂，上述这些物品将损坏元件的不锈钢材料*

*并缩短其使用寿命。*

*Do not* *use a water jet (pressure sprayer) to clean unit or component damage could result. Make sure the inside of the vat, the drain valve opening, and all the parts that will come in contact with the new oil are as dry as possible.*

*不使用喷水器（压力喷洒器）清洁元件，否则会损害有关*

*部件。确定槽内排泄阀打开，所有与新油产生接触的部件*

*尽可能的干燥。*

**NOTICE** 注意

Use the lift tool and lift the hinged element from the vat as needed.

使用起重工具，在需要时，将铰链元件从槽内取出。


14. Once vat is clean, press the √ button and display shows

"RINSE VAT" and the drain opens.

一旦炸槽清洁干净，按√键，显示器显示"RINSE VAT（冲

洗炸槽）"且排泄口打开。

15. Pour clean water into vat to rinse vat and allow rinse water to drain into drain pan. Rinse at least 3 times, but be careful not to overfill the drain pan. Display now shows "RINSE COMPLETE" "YES NO"

将静水注入槽内以进行冲洗，允许冲洗水排入泄油盘。至

少冲洗3次，但需注意不要溢过泄油盘。显示器显示"RINSE

COMPLETE (冲洗完成)""YES NO (是 否)"。

16. Pull drain pan from under fryer and empty, using the 1/2 gal. (2 liter) pitcher and pouring it into a heat-resistant bucket for disposal.

从油炸锅下面取出泄油盘，使用1/2加仑（2升）的容器将溶

液从炸槽内取出并灌入耐热桶内以进行处理。

17. Once vat is completely rinsed, press the √ button and display shows "VAT DRY" "YES NO".

一旦炸槽冲洗完毕，按√键，显示器将显示"VAT DRY（弄

干炸槽）" "YES NO (是 否)"。

18. Thoroughly dry the vat with a towel, and then press the √ button.

使用毛巾彻底弄干炸槽，紧接着按√键

**Refill Manually**

**手动再装满**

19. The drain closes and display shows "MANUAL FILL POT", followed by "VAT FULL" "YES NO". Fill the vat to the lower indicator line on the rear of the vat and then press √ button. (See **Filling or Adding Oil (locations without RTI)** instructions from Section 3-2. Controls return to normal operation.

关闭溧油装置，显示器显示"MANUAL FILL POT（手动装

满炸槽）"和"VAT FULL （满槽）""YES NO (是 否")，接

着按√键。（见3-2部分的装满或加油（无RTI位置））使用

说明。控制装置将返回正常操作状态。

**Refill vat from bulk**

**再装满BULK炸槽**

19. The drain closes and display shows "FILL POT FROM BULK", "YES NO".

排泄装置关闭，显示器显示"FILL POT FROM BULK (装满

BULK炸槽)""YES NO (是 否)"。

20. To refill the vat, press and hold √ button until cold shortening is up to the lower oil indicator in vat, per Section 3-3.

再装满炸槽，持续按住√键，直至冷缩至符合炸槽下部的低

油量指示灯，见3-3部分。

21. Press **X** button and display shows "VAT FULL" "YES NO". If vat is full, press √ button and controls return to normal operation. If vat is not full, press **X** button, and controls return to previous step.

按X键，显示器将显示"VAT FULL(满槽)""YES NO (是否)"。

如果炸槽已满，按√键，控制装置将返回正常操作状态。如

果炸槽未满，按X键，控制装置将返回前一步骤。

**4-4. FRYER SETUP**
油炸锅设置

This mode has the same settings as seen upon initial start-up of the fryer. See Setup Mode, Section 3-3.
此模式设置与油炸锅试运转设置相同。见 3-3 部分-设置模式。

1.   Press and hold ⬚and⬚ buttons until LEVEL - 1 shows in the display, followed by ENTER CODE.

持续按住⬚ 和INFO键，直至显示器显示LEVEL-1(第1级)，随后

显示ENTER CODE(输入代码)。

2.   Enter code 1, 2, 3, 4 (first 4 product buttons). "PRODUCT" and "SELECTN" show in the displays.

输入代码1、2、3、4( 头4位产品按扭 ),显示器将显示"PRODUCT(产

品)和"SELECTN(选择)"。

3.   Press▼button 3 times and "FRYER SETUP" show in the displays.

输入代码1、2、3、4( 头4位产品按扭 ),显示器将显示"PRODUCT(产

品)和"SELECTN(选择)"。

4.   Press⬚ button and *SETUP* *MODE* shows in the displays, followed by, "LANGUAGE" on the left display, "ENGLISH" on the right display.
按⬚ 键，显示器将显示"SETUP (设置)""MODE(模式)"，随即在左显示器显示"LANGUAGE(语言)"，在右显示器显示"ENGLISH(英语)"。
Use◄or►buttons to change the operation display to, "FRANCAIS", "CAN FREN", "ESPANOL", "PORTUG", "DEUTSCHE", "SVENSKI", "RUSSIAN".
使用◄和►键浏览显示器语言"FRANCAIS", "CAN FREN", "ESPANOL", "PORTUG", "DEUTSCHE", "SVENSKI", "RUSSIAN".
Press▼to continue with the other set-up items which include:
按▼键继续以下其它设置项：
• TEMP FORMAT - oF or oC

温度格式- oF 或 oC

• TIME FORMAT - 12-HR OR 24-HR

时间格式-12小时或24小时

• ENTER TIME - Time of day (use product buttons to change)

输入时间-时间（使用产品按钮进行变更）

• ENTER TIME - AM OR PM

输入时间- 上午或下午

• DATE FORMAT - US OR INTERNATIONAL

日期格式-美国或国际

• ENTER DATE - Today's date (use product buttons to change)

输入日期-今天的日期（使用产品按钮进行变更）

• FRYER TYPE - GAS or ELEC

油炸锅类型-燃气式或电热式

• VAT TYPE - FULL OR SPLIT

炸槽类型-全槽或双槽

• OIL SYSTEM - JIB (no RTI system)/BULK (has RTI system)

加油系统-JIB (无RTI系统)/BULK(有RTI系统)

• DAYLIGHT SAVING TIME - 1.OFF; 2.US (2007 & after);
3.EURO; 4.FSA (US before 2007)
夏令时—1、关；2、美国（2007 以及之后）；3、欧洲；4、FSA
（美国 2007 年之前）


Unless otherwise indicated, use◀ or▶to change settings.
除非另有陈述，请使用◀和▶键变更设置。

**SECTION 5. LEVEL 2 PROGRAMMING**
**第 5 部分 第 2 级 程序编制**

Used to access the following:

常用于访问以下：

• Advanced changes to product settings

产品设置高级变更

• Error code log

错误代码日志

• Password programming

口令程序编制

• Alert Tone/Volume

警报音调/音量

• No. of cook cycles before filter is suggested

建议过滤前的烹炸次数

• Automatic filter time
自动过滤时间

**5-1. ADVANCED PRODUCT SETTINGS**
**高级产品设置**

1. Press and hold ⬛ and ⓘbuttons until LEVEL - 2 shows in the display, followed by ENTER CODE.

持续按住⬛ 和ⓘINFO键，直至显示器显示LEVEL-2(第2 级)，随后显示ENTER CODE(输入代码)。

2. Enter code 1, 2, 3, 4 (first 4 product buttons). "PROD" and "COMP" show in the displays.

输入代码1、2、3、4（头4位产品按扭），显示器将显示

"PRODUCT(产品)和"COMP(补偿)"。

3. Press right ☐ button and 'SELECT PRODUCT' and "-P 1-" show in the displays.

按右边的√ 键，显示器将显示"SELECT PRODUCT（选 择产品）"和"-P 1-"

4. Use the◀and▶buttons to scroll through the 40 products, or press the desired product button

通过 ◀和▶键滚动浏览40种产品,或直接按所需要的产品

按钮。

5. Press right □ button and the product (ex: NUGGETS) shows in the left display and "MODIFY" "YES NO" shows in the right display. Press the □button to change this product, or press the **X** button to choose another product.

按右边的√键，左显示器显示产品（例如:NUGGETS），右显

示器显示"MODIFY（修改）"和 "YES NO（是否）"。按√键更

改产品，或按**X**键选择其它产品。

>*Load Compensation, Load Compensation Reference, Full Heat, PC Factor<*

*负荷补偿，负荷补偿参考，全热，PC因素*

6. If□ button was pressed, "LD COMP" shows in the display along with the load compensation value. This automatically adjusts the time to account for the size and temperature of the cooking load. Press the product buttons  to change this value of 0 to 20.

如果按下□键，显示器将显示"LD COMP (负荷补偿)"和负荷补

偿值。这自动调整时间以说明烹炸负荷的大小及温度。按产品

按钮 ，在0至20范围内对该值进

行调整。

7. Press button until "LCMP REF" shows in the display along with the load compensation average temperature. (if load compensation is set to "OFF", then "_ _ _" shows in display and setting cannot be programmed) This is the average cooking temperature for each product. The timer speeds up at temperatures above this setting and slows down at temperatures below this setting. Press the product buttons to change this value.

按下按钮，直至显示器显示"LCMP REF (负荷补偿参考)和负荷

补偿平均温度。（如果负荷补偿设为"OFF(关)"，显示器将显示

"---"且不能对设置进行程序编制）。这是适用于各个产品的平

均烹炸温度。当实际温度高于设置温度时，计时器将加速；当

实际温度低于设置温度时，计时器将减速。按产品按钮以变更

该值。

## 5-1. ADVANCED PRODUCT SETTINGS (Continued)
### 高级产品设置（续）

8．Press ▼ button until "FULL HT" shows in the display along with the full heat value in seconds, which means the heat is on as soon as a timer button is pressed, for the programmed length of time. Press the product buttons  to change this value of 0 to 90 seconds.

按 ▼ 键直至显示器显示"FULL HT（全热）"及以秒计算的全热值，这意味着基于程序编制的时间长度，一按下计时器按钮，就已经开始加热。按产品按钮 ，在 0 至 90 秒内变更该数值。

9. Press ▼ button until "PC FACTOR" shows in the display along with the proportional temperature, which helps to keep the oil from over-shooting the setpoint temperature. Press the product buttons  to change this value of 0 to 50 degrees.

按 ▼ 键直至显示器显示"PC FACTOR (PC 因素)和均衡温度，这对防止油温超过设定温度而有帮助。按产品按钮 ，在0度至50度内变更该数值。

**NOTICE**

注意

• Use ▲ button to go back to previous menu items.

使用 ▲ 键以返回之前的菜单项。

• Press X button when finished with the current product, to return to the PRODUCT SELECTN step.

当完成现有产品时，按X键以返回PRODUCT SELECTN (产品选择)步骤。

• Press X button a second time to exit PROD COMP mode.

第二次按 X 键以退出 PROD COMP(产品补偿)模式。

## 5-2. E-LOG (error code log)

1. Press and hold 🔘 and 🔘 buttons until LEVEL - 2 shows in the

**E-LOG(错误代码日志)**

display, followed by ENTER CODE.

持续按住 [TEMP] 和 INFO键，直至显示器显示LEVEL-2(第2级)，

随后显示ENTER CODE(输入代码)。

2. Enter code 1, 2, 3, 4 (first 4 product buttons). "PROD" and "COMP" show in the displays.

输入代码1、2、3、4（头4位产品按扭），显示器将显示

"PRODUCT(产品)和"COMP(补偿)"。

3. Press ▼ button and "E-LOG" shows in the display.

按▼键，显示器显示"E-LOG（错误代码日志）"。

4. Press right □ button and "A" plus the present date & time flashes on the display, along with *NOW*".

按右边的□键，显示器闪烁显示"A"，当前日期和时间以及

"NOW(现在)"。

5.Press ▼ and if an error was recorded, "B" and the date, time, and error code information shows in display. This is the latest error code that the controls recorded.

按▼键，如果错误被记录下来，显示器将显示"B"，日期，时

间和错误代码信息。这是控制装置记录的最新的错误代码。

6. Press ▼ and the next latest error code information can be seen. Up to 10 error codes (B to K) can be stored in the E-Log Section.

按▼键，可见下一最新的错误代码信息。共有 10 个错误代码

（B 至 K）可存储于错误代码组中。

**NOTICE**

注意

Press and hold the right □ button to view a brief description of the error.

持续按住右边的□键以观看错误简述。

**5-3. PASSWORD**
**口令**

The 4-digit passwords can be changed for access to Set-Up, Usage, Level 1, Level 2, & Get Mgr.)
可变更 4 位数口令以访问设置、使用、第 1 级、第 2 级和 Get Mgr.。

1. Press and hold ⬛and ⓘbuttons until LEVEL - 2 shows in the display, followed by ENTER CODE.

持续按住⬛ 和 INFO 键，直至显示器显示LEVEL-2(第2 级)，随后显示ENTER CODE(输入代码)。

2. Enter code 1, 2, 3, 4 (first 4 product buttons). "PROD" and "COMP" show in the displays.

输入代码1、2、3、4（头4位产品按扭），显示器将显示

"PRODUCT(产品)"和"COMP(补偿)"。

3. Press button twice and "PASSWORD" shows in the display.
按两次按钮，显示器将显示"PASSWORD(口令)"。

4. Press right⬜ button and "SET UP" shows in display. The Set up password can be changed at this time, or press▼ once to change the USAGE password, twice for LEVEL 1 password, 3 times for LEVEL 2 password, or 4 times for GET

MGR password. And then, follow instructions below.
按右边的⬜键，显示器将显示"SET UP(设置)"。此时可变更设置口令，或按一次▼键以变更 USAGE(使用)口令，按两次▼键以变更 LEVEL1(第 1 级)口令，以此类推，按 3 次以变更 LEVEL(第 2 级)，或按 4 次以变更 GET。

5. If the password for the Set Up Mode (for example) is to be changed, press right ⬜ button and "MODIFY? "YES NO" shows in the display, along with Press right ⬜ button to change the 4-digit password for the Set Up Mode, using the product buttons ⬛1234567890

如果设置模式（例如）的口令已变更，按右边的⬜键，显

示器显示⬜MODIFY(修改)？YES NO(是 否)"； 按右边的

⬜ 键，使用产品按钮⬛1234567890，以变更适用于

设置模式的4位数口令。

6. Once new password is entered, "CONFIRM PASSWORD" shows in the display. Press ⬜ button to confirm, or press **X** to choose another password.

**5-4. ALERT TONE (and volume)**

一旦输入新的口令，显示器将显示"确认口令"。按□键进行确认，或按 X 键选择另一口令。

1. Press and hold [TEMP] and [INFO] buttons until "LEVEL - 2" shows in the display, followed by "ENTER CODE".

持续按住 [TEMP] 和 INFO键，直至显示器显示LEVEL-2(第2级)，随后显示ENTER CODE(输入代码)。

2. Enter code 1, 2, 3, 4 (first 4 product buttons). "PROD" and "COMP" show in the displays.

输入代码1、2、3、4（头4位产品按扭），显示器将显示

"PRODUCT(产品)和"COMP(补偿)"。

3. Press ▼button 3 times and "ALERT TONE" shows in the display.
按 3 次 ▼键，显示器将显示"ALERT TONE（警报音调）"。
4. Press right □ button and "VOLUME" shows in the display, along with the volume value. Use the product buttons

[1 2 3 4 5 6 7 8 9 0] to set the volume from 1 (softest) to 10 (loudest).

按右边的□ 键，显示器将显示"VOLUME(音量)"和音量值。

使用产品按钮[1 2 3 4 5 6 7 8 9 0]，在 1（最温和的）

至 10（最响亮的）中设置音量。

5. Once volume is set, press □ button and "TONE" shows in display, along with the tone value. Use the product

buttons[1 2 3 4 5 6 7 8 9 0] to set the tone from 50 to 2000 Hz.

一旦设置好音量，按□ 键，显示器将显示"TONE(音调)"和

音调值。使用产品按钮[1 2 3 4 5 6 7 8 9 0]，在 50 至

2000Hz 中设置音调。

6. Press **X** to exit Alert Tone Mode.

按 X 键以退出警报音调模式。

**5-5. FILTER AFTER**
过滤之后

This is the number of cook cycles between filters.
这是过滤间的烹炸次数。

1. Press and hold [TEMP] and [INFO] buttons until LEVEL - 2 shows in the display, followed by ENTER CODE.

持续按住 [TEMP] 和 INFO键，直至显示器显示LEVEL-2(第2级)，随后显示ENTER CODE(输入代码)。

2. Enter code 1, 2, 3, 4 (first 4 product buttons). "PROD" and "COMP" show in the displays.

输入代码1、2、3、4（头4位产品按扭），显示器将显示

"PRODUCT(产品)和"COMP(补偿)"。

3. Press ▼ button 4 times and "FLTR AFTR" shows in the display, along with the filter after value. Use the product buttons [1 2 3 4 5 6 7 8 9 0] to set the number of cook cycles before the controls suggest filtering, 0 to 99.

按 4 次 ▼ 键，显示器将显示"FLTR AFTR(过滤之后)"和

过滤后值。在控制装置建议过滤之前，使用产品按钮

[1 2 3 4 5 6 7 8 9 0]，在 0 至 99 中设置烹炸次数。

4. Once set, press □ button to confirm.

一旦设置，按□ 键进行确认。

**5-6. FILTER TIME**
过滤时间

This is the amount of time fyer sits idle until filter is suggested.
这是油炸锅闲时的时间数值，直至建议过滤为止。

1. Press and hold [TEMP] and [INFO] buttons until LEVEL - 2 shows in the display, followed by ENTER CODE.

持续按住 [TEMP] 和 INFO键，直至显示器显示LEVEL-2(第2级)，随后显示ENTER CODE(输入代码)。

2. Enter code 1, 2, 3, 4 (first 4 product buttons). "PROD" and "COMP" show in the displays.

输入代码1、2、3、4（头4位产品按扭），显示器将显示

"PRODUCT(产品)和"COMP(补偿)"。

3.  Press ▼ button 5 times and "FLTR TIME" shows in the display, along with the idle time (hours:minutes). Use the product buttons to set the time the fryer sits idle before the controls suggest filtering, 0 to 18:00 (18 hours).

按 5 次 ▼ 键 ,显示器将显示"过滤时间"和空闲时间( 小时：

分钟）。在控制装置建议过滤之前，使用产品按钮在 0 至

18：00（18 小时）中设置空闲时间。

4.  Once set, press ☐ button to confirm.

一旦设置，按☐ 键进行确认。

**6-1. TROUBLE SHOOTING GUIDE**
  故障排除指引

| Problem<br>问题 | Cause<br>原因 | Correction<br>解决 |
|---|---|---|
| POWER switch ON but fryer completely inoperative<br>电源打开但炸锅不工作 | • Open circuit<br>断开电路 | • Plug fryer in 插上插头<br><br>• Check breaker or fuse at supply box 检查墙上的断路器或保险丝<br><br>• **(Non-US/some Int'l. locations only) ( 仅适用于非美国/一些国际性的地区 )**<br><br>Breakers in fryer tripped-open left door and reset breaker on fryer; See below<br>找到炸锅左门边的断路器，重新设置炸锅上的断路器；见下图<br><br> |
| Oil will not heat but lights are on<br>油并没有加热但指示灯却亮了 | • All power cords not not plugged-in<br>不是所有的电源线都断开与电源的连接 | • Unit has 2 power cords; make sure both are plugged-in<br><br>有两个电源线的设备；确保两个设备都接上电源了 |
| Control error code "E-10"<br>控制器错误代码 "E-10" | • Open high limit circuit<br>高限位电路打开 | • Reset the high limit by 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<br><br>用一个小的螺丝刀或通用板手重新设置高 |

| | | |
|---|---|---|
| | | 限，将其轻轻推入加热元件铰链的洞里；如果无法重新设置高限，必须更换一个新的高限。<br><br> |
| Vat is under-filled<br>槽内不满 | • JIB is low or empty<br>　JIB太低或JIB是空的<br><br>• JIB oil line is clogged or collapsed<br>　JIB油位线被塞满或档住了<br><br>• Filter pan needs cleaned<br>　过滤盘需要清洗 | • Fill the JIB　给JIB加满油<br><br>• Check JIB line　检查JIB油位线<br><br>• Clean filter pan and change paper or pad　清洗过滤盘并更换过滤垫或过滤纸 |

## 6-1. TROUBLE SHOOTING GUIDE故障排除指引

**(Continued) （续）**

| Problem 问题 | Cause 原因 | Correction 解决 |
|---|---|---|
| Oil foaming or boiling over top of vat<br>油冒泡或沸腾溢出槽外 | • Water in oil 油里含水<br><br>• Improper or bad oil 不适当或劣质的原油<br><br>• Improper filtering 过滤不当<br><br>• Improper rinsing after cleaning the vat 清洗槽内后冲洗不当 | • Drain and clean oil 排油并清洗干净<br><br>• Use recommended oil 使用推荐的油<br><br>• Refer to filtering procedures 参照过滤程序<br><br>• Clean and rinse vat and then dry thoroughly 清洁并冲洗槽内，然后完全晾干 |
| Oil will not drain from vat<br>油无法从槽内排出 | • Drain valve clogged with crumbs<br>排油阀被碎屑堵塞住了<br>• Drain trough clogged<br>排油槽被堵 | • Open valve, force cleaning brush through drain<br>打开阀门，用清洁刷疏通排水装置<br>• Remove right side panel and remove plug from end of trough and clean trough<br>从料槽尾部取下右侧板和塞子，并清洗料槽 |
| Filter motor runs but pumps oil slowly 过滤马达工作但油泵抽油缓慢 | • Filter line connections loose<br>过滤线连接松动<br>• Filter paper or pad clogged<br>过滤纸或过滤垫被堵 | • Tighten all filter line connections<br>紧固所有的过滤线连接<br>• Change filter paper or pad<br>更换过滤纸或过滤垫 |
| Bubbles in oil during entire filtering process<br>整个过滤过程中油中有气泡产生 | • Filter pan not completely engaged<br>过滤盘没有装好<br>• Filter pan clogged<br>过滤盘被堵<br>• Damaged O-ring on filter line | • Make sure filter pan return line is pushed completely into the receiver on the fryer<br>确保过滤盘回流管完全嵌入炸锅的接料盘里<br>• Clean pan and change paper or |

| | receiver on fryer<br>炸锅的过滤线接料盘上的O型圈遭到损害 | pad 清洁过滤盘，更换过滤纸或过滤垫<br>• Change O-ring<br>更换O型圈 |
|---|---|---|
| Control error code "E-31"<br>控制器错误代码 "E-31" | • Elements are up<br>元件被提起来了 | • Lower elements back into vat<br>将元件降低至槽内 |
| Filter motor will not run<br>过滤器马达不工作 | • Power cord for vat #1 is not plugged-in<br>#1槽的电源线没有接上电源<br>• Open circuit<br>断开电路<br>• the thermal reset button on the rear of the pump motor is tripped<br>泵用电动机后面的加热复原按钮跳闸 | • Plug power cord into receptacle<br>给电源线接入插座<br>• Breakers in fryer tripped-open left door and reset breaker on fryer<br>找到炸锅左边门的断路器，重新设置炸锅上的断路器<br>• Allow time for the motor to cool and then, using a screwdriver, press hard against the button until it clicks<br>给时间让马达冷却下来，然后用一个螺丝刀压在按键上直到按键发出卡嗒一声。<br> |

| 6-2. ERROR CODES<br>错误代码 | In the event of a control system failure, the digital display shows an error message. The message codes are shown in the DISPLAY column below. A constant tone is heard when an error code is displayed, and to silence this tone, press any button.<br>如果控制系统出现错误，数字显示器会显示出错误信息。信息代码将出现在显示栏的下方。当显示器显示错误代码时，设备会发出持续的鸣叫声，按任意键停止鸣叫声。 |
|---|---|

| DISPLAY<br>显示 | CAUSE<br>原因 | CORRECTION<br>解决 |
|---|---|---|
| "E-4" | Control board overheating<br>控制板过热 | Turn switch to OFF position, then turn switch back to ON; if display shows "E-4", the control board is getting too hot; check the louvers on each side of the unit for obstructions<br>将开关拨至 OFF 位置，然后再将开关拨至 ON 位置；如果显示器显示"E-4"，这表示控制板开始变得过热；检查设备两边的遮光栅格。 |
| "E-5" | Oil overheating<br>油过热 | Turn switch to OFF position, then turn switch back to ON;<br>将开关拨至 OFF 位置，然后再将开关拨回至 ON 位置。<br>if display shows "E-5", the heating circuits and temperature probe should be checked<br>如果显示器显示"E-5"，表示需要检查加热电路和温度传感器 |
| "E-6A" | Temperature probe open<br>温度传感器打开 | Turn switch to OFF position, then turn switch back to ON; if display shows "E-6A", the temperature probe should be checked<br>将开关拨至 OFF 位置，然后再将开关拨至 ON 位置；如果显示器显示"E-6A"，表示需要检查温度传感器 |
| "E-6B" | Temperature probe shorted<br>温度传感器短路 | Turn switch to OFF position, then turn switch back to ON;<br>将开关拨至 OFF 位置，然后再将开关拨至 ON 位置。<br>if display shows "E-6B", the temperature probe should be checked<br>如果显示器显示"E-6B"，表示需要检查温度传感器。 |
| "E-10" | High limit<br>高限 | Reset the high limit by 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<br>用一个小的螺丝刀或通用板手重新设置高限，将其轻轻的推入加热元件铰接处的洞口；如果无法重新设置高限，必须更换一个新的高限。<br> |
| "E-18-A"<br>"E-18-B" | Left level sensor open<br>左水平传感器打开 | Turn switch to OFF position, then turn switch back to ON;<br>将开关拨至 OFF 位置，然后再将开关拨至 ON 位置。 |

| "E-18-C" | Right level sensor open<br>右水平传感器打开<br>Both level sensors open<br>两边的水平传感器打开 | if display still indicates a failed sensor, have the connectors checked at the control board; have sensor checked & replace if necessary<br>如果显示器始终显示传感器有误 ,这表示需要检查控制板上的连接器;需要的话 , 还可以检查和更换传感器。 |
|---|---|---|
| "E-21" | Slow heat recovery<br>低热量回收 | Have a certified service technician check the fryer for correct voltage to the unit; have the contactors and heating element checked; have unit checked for loose or burnt wires<br><br>找一个合格的维修技工检修炸锅所用电压是否符合 ;检查接触器和加热元件 ;查看设备是否松动或是否有被烧坏的电线 |

## 6-2. ERROR CODES 错误代码

| DISPLAY<br>显示 | CAUSE<br>原因 | CORRECTION<br>解决 |
|---|---|---|
| "E-31" | Elements are up 元件被提起来 | Lower elements back into the vat、<br>将元件降低至槽内 |
| "E-41", "E-46" | Programming failure 编程失败 | Turn switch to OFF, then back to ON; if display shows any of these error codes, have the controls re-initialized; if error code persists, have the control board replaced<br>将开关拨到 OFF 位置，然后再将其拨至 ON 位置；如果显示器显示有任何代码错误，将控制器重新初始化；如果错误代码仍然存在，更换控制板 |
| "E-47" | Analog converter chip or 12 volt supply failure 模拟转换器芯片或 12 伏电源供电失败 | Turn switch to OFF, then back to ON; if "E-47" persists, have the I/O board, or the PC board replaced; if speaker tones are quiet, probably I/O board failure; have the I/O board replaced<br>将开关拨到 OFF 位置，然后再将其拨至 ON 位置；如果 "E-47"显示仍旧存在，更换 I/O 板或 PC 板；如果扬声器声音太小，可能 I/O 板有故障；更换 I/O 板； |
| "E-48" | Input system error 输入系统错误 | Turn switch to OFF, then back to ON; have controlPC board replaced if "E-48" persists<br><br>将开关开至OFF位置，然后再将其拨至ON位置；如果 "E-48"显示仍旧存在，更换PC板。 |
| "E-54C" | Temperature input error 温度输入错误 | Turn switch to OFF, then back to ON; have control PC board replaced if "E-54C" persists<br><br>将开关拨至OFF位置，然后再将其拨至ON位置；如果 "E-54C"仍旧存在，更换PC板。 |
| "E-60" | AIF PC board not communicating with control PC board AIF 的 PC 板与控制器的 PC 板不匹配 | Turn switch to OFF, then back to ON; if "E-60" persists, have the connector between the PC boards checked; replace AIF PC board or control PC board if necessary<br><br>将开关拨到OFF位置，然后再将其拨至ON位置；如果 "E-60"显示仍旧存在，检查PC板之间的连接器；必要的话，可以更换AIF的PC板或控制器的PC板。 |
| "E-70C" | Drain valve jumper wire missing or disconnected 排污阀跳线见不到或没有连接上 | Have the jumper wire checked on the PC board at drain switch interlock position<br><br>检查位于排油开关联接位置PC板上的跳线 |