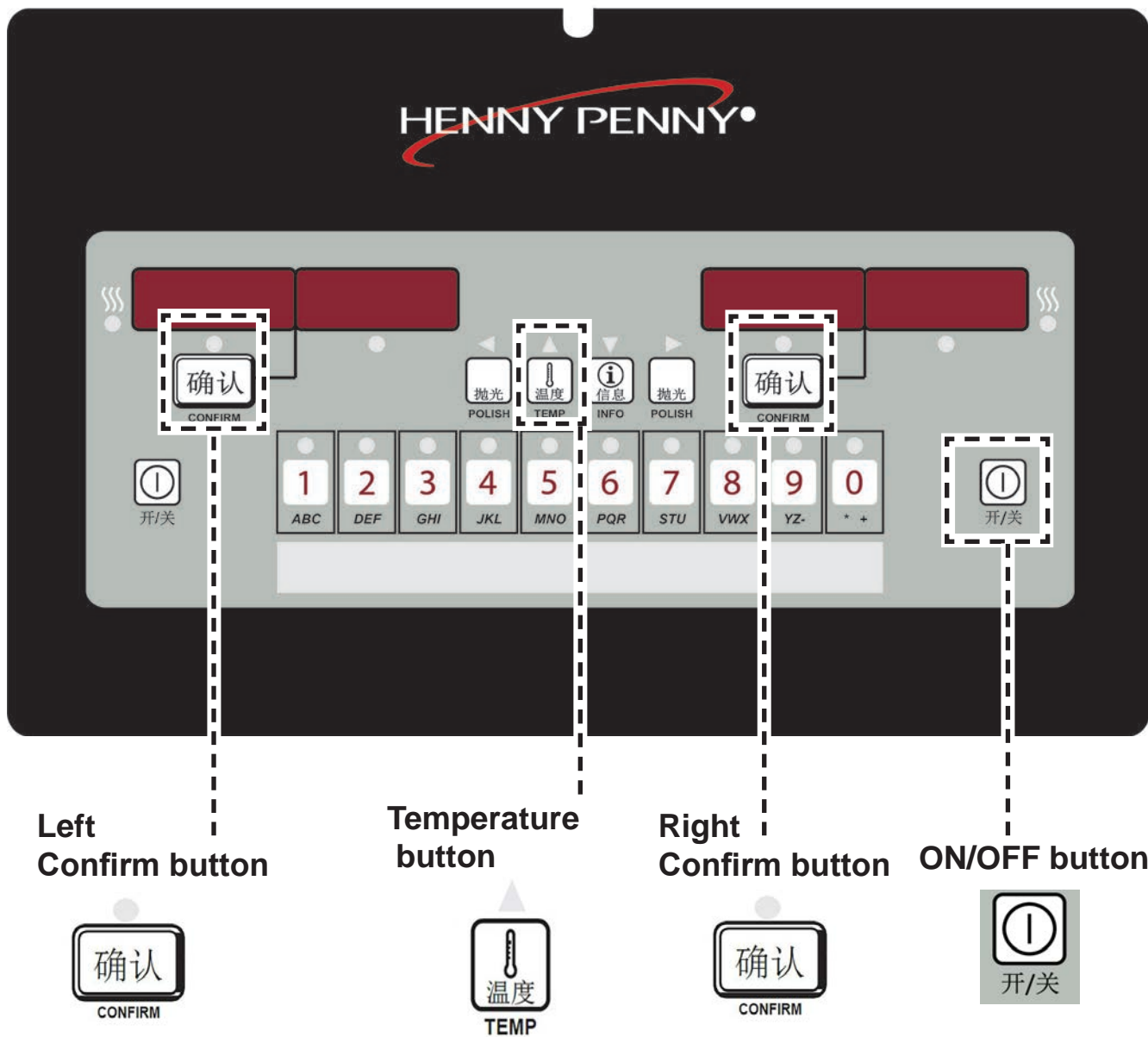


## 1 Cooking



### Dedicated Display Cooking

1. Heat the oil to the set-point temperature.  
The product name displays.
2. Place basket with product in oil.
3. Press left or right confirm button.
4. When PULL displays, press the Confirm button.  
The alarm will stop.
5. Lift the basket from the vat.

### Multi-Product Display Cooking

1. Heat the oil to the set-point temperature.  
---- ---- displays.
2. Press product button.
3. Place basket with product in oil.  
Product name displays.
4. Press left or right Confirm button.
5. When PULL displays, press the Confirm button.  
The alarm will stop.
6. Lift the basket from the vat.

## 2 Filtering



### WARNING!

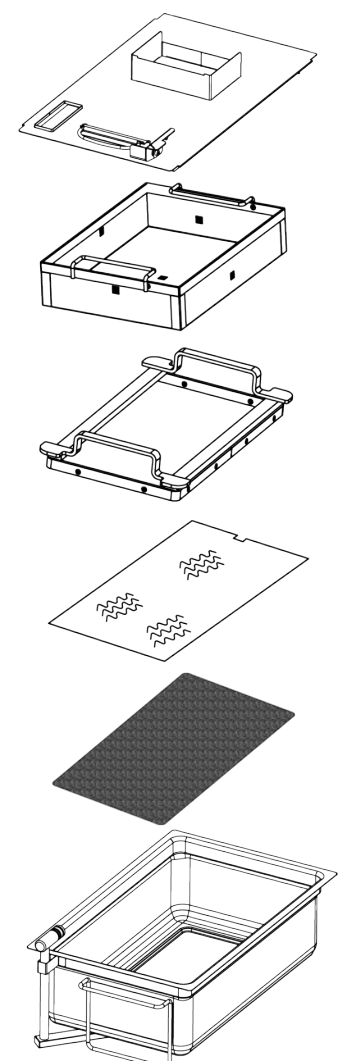
Drain pan may be hot. Use personal protective equipment, otherwise severe burns may occur.  
Moving filter pan while full of oil can result in burns or other personal injury.

### Quick Filter



1. Press TEMP button to confirm oil is at set temperature.  
CLOSE PURGE VALVE and CONFIRM display.
2. Turn black purge valve hand to FILTER (CLOSE) position.
3. Press ON/OFF button.  
OFF displays. OPEN DRAIN displays.
4. Turn red drain handle to open drain valve. Oil drains.
5. Once oil has drained, clean vat.  
Refer to cleaning instructions in your operation manual.
6. Turn yellow return valve handle to open position.  
If performing a polish, press polish timer now.
7. Turn red handle to close drain.
8. Press the HEAT button. Vat will fill and heat.
9. Allow oil to bubble for 15 seconds and then turn yellow handle to closed position.
10. IS POT FILLED? YES/NO displays.  
If vat is full of oil, press Confirm button.
11. Repeat STEPS 1-10 for each vat.
12. After vats are finished filtering, turn purge handle to the COOK (OPEN) position.

### Drain Pan Assembly



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