

# General Market PXE-100 Quick Reference Guide

## Basic Operation

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

### NOTICE

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

4. Select product button and allow the temperature to reach set point. Once setpoint has been reached, the display will read "READY".
5. Before loading product onto the racks, lower racks into the hot shortening to keep the product from sticking to the racks.
6. Slide racks of breaded product into carrier on the lid. See Product Racking Recommendations below.
7. Lower and lock the lid down according to instructions located on lid and press the appropriate product button.
8. At the end of the cycle, pressure begins venting automatically, alarm sounds, and the display shows "DONE". At this time, press the "DONE" button.



**DO NOT ATTEMPT TO LIFT HANDLE BEFORE THE CONTROL ALARM SOUNDS AND BLINKING "DONE" IS DISPLAYED. ESCAPING STEAM AND OIL WILL RESULT IN SEVERE BURNS.**

9. Unlock and raise the lid slowly.
10. Using the rack handles, remove the racks of product from the carrier, starting with the top rack.

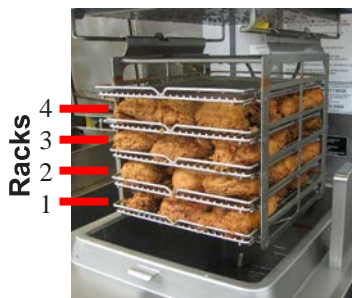
## Filling the Fresh Oil Tank

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



## Product Racking Recommendations

The rack positions are referenced starting at the bottom. Product is represented with 0 in the charts below.



Fully loaded with 8-head (all 4 racks used)

**8-Head:** Load all four racks as shown.

**6-Head:** Load only racks 1, 2 and 3.

**4-Head:** Load only racks 2 and 3.

**2-Head:** Load only rack 2.

## Preventive Maintenance

### Procedure

- Changing of oil .....As indicated  
 Changing the filter envelope .....Daily  
 Cleaning the vat .....Daily

### Frequency



High Limit Reset Switch

## Filter Menu



1. QUICK
2. DAILY
3. POLISH

4. DRAIN TO PAN
5. FILL FROM PAN
6. FILL FROM OIL TANK

7. DISPOSE
8. FILL FROM BULK
- x. EXIT MENU

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

## Drain Pan Assembly

### NOTICE

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



1. Slide a filter envelope onto the filter screen so the plug is protruding through the hole.



2. Slide the two handle clamps onto the ends of the filter screen assembly with the handles opposite sides of the plug.



3. Place the filter screen plug up in the bottom of the drain pan.



4. Lining up the hole of the pickup tube with the plug of the filter screen, press the tube down.



5. Position the pick up tube so that the guides slide into the notches located on the hold in the front of the drain pan. Press down on the pick up tube to confirm it is fully engaged on the filter screen plug and in the holder.



6. Place the crumb catcher onto the handles of the clips. Slide the drain pan under the fryer lining up the plug and play.



7. Place lid onto drain pan.



8. Push the drain pan into place and lock it into place using the locking latch.



9. To remove the drain pan to clean, reverse procedure.

## Error Codes

Code	Cause	Correction
E-4	"CPU TOO HOT"	Turn switch to OFF position, then turn switch back to ON
E-5	Oil Overheating	Have heat circuits and temp. probe checked
E-6 (A or B)	Temp. probe open or shorted	Have temp. probe checked
E-10	High Limit Tripped	Reset the high limit switch located under the control board, above the condensation pan
E-14	Pressure too High	<ul style="list-style-type: none"> <li>• Check deadweight chamber for any obstruction</li> <li>• Check the steam exhaust passage for obstruction</li> </ul>



### Technical Service:

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## Component/ Control Overview



Item No.	Description	Function
1	Steam-Stack	Houses the dead-weight. Releases steam when pressurized
2	Fresh Oil Tank	Tops the vat off with fresh oil when low
3	Power Switch	Turns power to the unit ON/ OFF
4	Condensation Pan	Reservoir that hold excess condensation that drains from the vat
5	Oil Drain Pan	Oil is drained into this pan and then is pumped through filters to help prolong the use of the oil

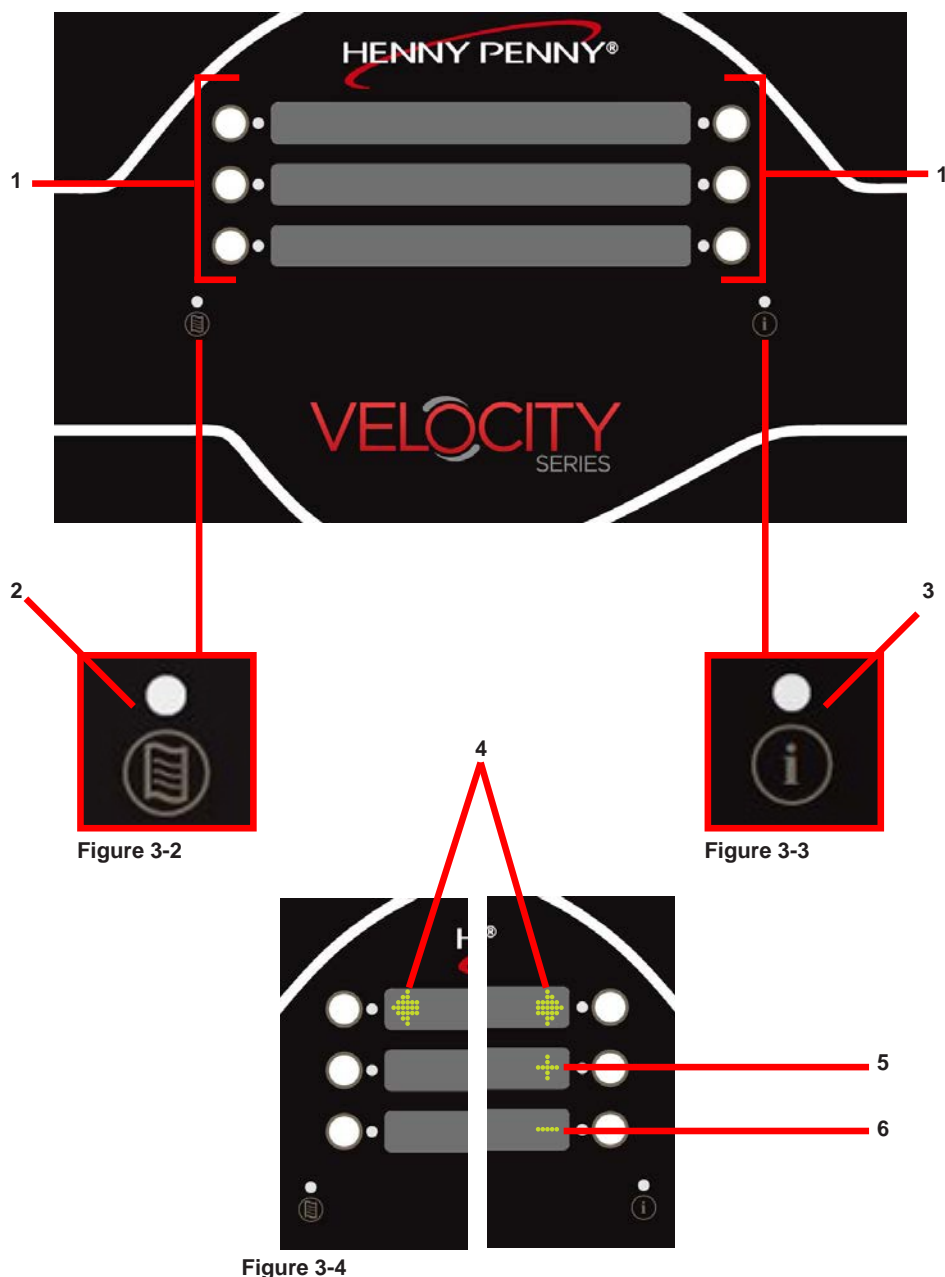


Fig.	Item No.	Description	Function
3-1	1	Buttons	When the light is illuminated next to the button, this indicates this button has a product or action that can be reach by pressing.
3-2	2	Menu Button	Press and holding this button will access the "MAIN" menu which include features such as filter, info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

