



FRYMASTER DIGITAL SOLID STATE CONTROLLER (Refer to Numbers Above)

1. **Lighted Display** -- left side display of various functions and operations.
2. **Lighted Display** -- right side display of various functions and operations.
3. **On/Off Switch** -- controls power supply for left side of split pot.
4. **On/Off Switch** -- controls power supply for right side of split pot and full pot.
5. **Temperature/Set-Point Display Switch** -- selects shortening temperature or set-point temperature for left side of split pot.
6. **Temperature/Set-Point Display Switch** -- selects shortening temperature or set-point temperature for right side of split pot and full pot.
7. **Up Arrow Switch** -- raises set-point temperature for left side of split pot.
8. **Up Arrow Switch** -- raises set-point temperature for right side of split pot and full pot.
9. **Down Arrow Switch** -- lowers set-point temperature for left side of split pot.
10. **Down Arrow Switch** -- lowers set-point temperature for right side of split pot and for full pot.
11. **Melt-Cycle Switch** -- cancels melt-cycle mode for left side of split pot.
12. **Melt-Cycle Switch** -- cancels melt-cycle mode for right side of split pot and for full pot.
13. **C/F Switch** -- selects temperature display in celsius or fahrenheit for left side of split pot.
14. **C/F Switch** -- selects temperature display in celsius or fahrenheit for right side of split pot and for full pot.

This device complies with the limits of Class B computing device pursuant to Sub-part J of Part 15 of FCC Rules.

WARNING

FRYER MUST BE FILLED WITH OIL, SHORTENING, OR WATER BEFORE TURNING ON CONTROLLER.

ENABLE/DISABLE MELT CYCLE BYPASS

The controller can be programmed to enable/disable the melt cycle bypass.

1. With the controller in the OFF mode, press the Melt-Cycle Switch (Item 12) (for a split pot, press the right side switch). The display will read either a "0" meaning that the melt can be bypassed or a "1" meaning that the melt cycle cannot be bypassed.
2. To change the bypass configuration, press and hold the Melt-Cycle Switch for 5 to 6 seconds to toggle the "0" to "1" or "1" to "0." When the display shows the desired setting, release the Melt-Cycle Switch.

OPERATING INSTRUCTIONS -- FULL POT (Right side is used for Full Pot)

- A. Turn controller on by pressing ON/OFF Switch (Item 4).
 1. The controller software version number will display for four (4) seconds then set-point temperature will display constantly on U. S. and all other domestic fryers. To view actual shortening temperature, press the Temperature Switch, Item 6. On export fryers, the actual shortening temperature will display constantly. To view the set-point temperature, press the Temperature Switch (Item 6).

2. The controller automatically enters melt cycle and will stay in melt-cycle mode until the shortening reaches set-point temperature.
 3. To cancel melt-cycle mode, press the Melt Switch (Item 12). **CAUTION:** Melt cycle should not be canceled if solid shortening is used.
 4. When the shortening reaches the set-point temperature, the controller will exit the melt-cycle mode and shut off.
- B. To set the set-point temperature up or down, press the Up Arrow Switch (Item 8) to raise the set-point temperature, and the Down Arrow Switch (Item 10) to lower the set-point temperature.
1. The display will change at the rate of approximately one degree per second.
 2. After a change of about 12 degrees, the display will change to a faster rate allowing large changes in set-point temperature to be made quickly.
- C. To change from Fahrenheit to Celsius display, press the C/F Switch, (Item 14).
1. Display will change from “XXX°F” to “XXX°C”.
 2. Display will change back to “XXX°F” by pressing the C/F Switch (Item 14) again.
- D. When the controller has reached the set-point temperature, the heat indicator decimal point will go out, indicating the fryer is ready for cooking process.
NOTE: The decimal point appearing between the first two numbers of the display indicates the heating source is on.

OPERATING INSTRUCTIONS -- SPLIT POT

- A. Turn controller ON by pressing ON/OFF Switch (Item 3 or 4).
1. The controller software version number will display for four (4) seconds, then set-point temperature will display constantly on U. S. and all other domestic fryers. To view actual shortening temperature, press the Temperature Switch (Item 5 or 6). On export fryers, the actual shortening temperature will display constantly. To view the set-point temperature, press the Temperature Switch (Item 5 or 6).
 2. Either side of the controller will automatically enter the melt-cycle mode when that particular side ON/OFF switch is pressed and will stay in melt-cycle mode until the shortening reaches set-point temperature.
3. To cancel melt-cycle mode, press the Melt Switch, (Item 11 or 12), for the desired side. **CAUTION:** Melt cycle should not be canceled if solid shortening is used.
4. When the shortening temperature reaches the set-point temperature in the side that has been turned on or both sides, the controller will exit the melt-cycle mode and shut off.
- B. To set the set-point temperature up or down on either side of the controller, press the Up Arrow (Item 7 or 8) to raise the set-point temperature and the Down Arrow, (Item 9 or 10), to lower the set-point temperature.
1. The left or right display will change at the rate of approximately one degree per second.
 2. After a change of about 12 degrees, the display will change to a faster rate allowing large changes in set-point temperature to be made quickly.
- C. To change from Fahrenheit to Celsius display on either side, press either left or right C/F Switch, (Item 13 or 14).
1. Both displays will change from “XXX°F” to “XXX°C”.
 2. Both displays will change back to “XXX°F” by pressing the C/F Switch (Item 13 or 14) again.
- D. When either side of the controller has reached the set point temperature, the heat indicator decimal point will go out, indicating the fryer is ready for cooking process.
NOTE: The decimal point appearing between the first two numbers of the display indicates the heating source is on.
- E. Other indications that could be displayed on the Lighted Display:
1. “HOT” and actual frypot temperature -- shortening temperature is above 385°F (196°C) which is too hot for most fried products.
 2. “Prob” -- indicating that the controller has detected a problem in the temperature measuring circuits, including probe.
 3. “HELP” -- indicating latching circuit did not lock in or an internal component failure.

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