



ELECTRONIC TIMER/CONTROLLER

OPERATING INSTRUCTIONS

1. Lighted Display -- left side display of various functions and operations.
2. Lighted Display -- right side display of various functions and operations.
3. Thermometer Check Button -- controls left side of split pot. Press once for set point. Press again to return to cook time. (Full pot will display in Item 2.)
4. Thermometer Check Button -- controls right side of split pot. Press once for set point. Press again to return to cook time. (Full pot will display in Item 2.)
5. ON/OFF Button -- controls power supply for left side of split pot and for full pot.
6. ON/OFF Button -- controls power supply for right side of split pot and for full pot.
7. Cook Time and Temperature Set Button -- controls left side of split pot and full pot.
8. Cook Time and Temperature Set Button -- controls right side of split pot and full pot.
9. Boil Mode Button -- controls boil mode.
10. Left Basket Button -- controls left basket lift and cancels alarm.
11. Right Basket Button -- controls right basket lift and cancels alarm.

FRYER ALARMS

The Electronic Timer Controller will display the following:

"HELP" -- Heat Failure Alarm when displayed continuously indicates that there has been a heating failure.

"HOT" -- High Temperature Alarm displays if the frypot temperature is above 385°F (196°C).

"PROB" -- Defective Probe Alarm indicates the probe is defective.

ADDITIONAL INFORMATION

The controller offers Fahrenheit and Celsius temperature settings. Temperature values less than 190°F are considered Celsius values.

The Electronic Timer Controller stores the current time and temperature settings when the unit is turned off with the ON/OFF buttons (Items 5 and 6). However, in the event of power failure, recheck time and temperature setting.

ELECTRONIC TIMER/CONTROLLER OPERATING INSTRUCTIONS

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

TURNING THE UNIT ON

SPLIT POT:

Left side press ON/OFF BUTTON (Item 5).
Right side press ON/OFF BUTTON (Item 6).

FULL POT:

Press ON/OFF BUTTON (either Item 5 or 6).

ADJUSTING THE TEMPERATURE

SPLIT POT:

Left side -- press THERMOMETER CHECK BUTTON (Item 3). Current set point is displayed in Item 1. To change set point, enter new temperature with numbered keys (Item 7). Press THERMOMETER CHECK BUTTON (Item 3) to lock in set point. If you do not need to change setting, return to cook time by pressing Item 3.

Right side -- press THERMOMETER CHECK BUTTON (Item 4). Current set point is displayed in Item 2. To change set point, enter new temperature with numbered keys (Item 8). Press THERMOMETER CHECK BUTTON (Item 4) to lock in set point. If you do not need to change setting, return to cook time by pressing Item 4.

FULL POT:

Press THERMOMETER CHECK BUTTON (Item 3 or 4). Current set point is displayed in Item 2. To change set point, enter new temperature with numbered keys (Item 8). Press THERMOMETER CHECK BUTTON (Item 3 or 4) to lock in set point. If you do not need to change setting, return to cook time by pressing Item 3 or 4.

ADJUSTING THE TIMERS

The Electronic Timer/Controller is always ready to time the cook operation for the time displayed in Items 1 and 2. You may change the time using the following procedure:

Left Basket Timer -- enter new time with number keys (Item 7).

Right Basket Timer -- enter new time with number keys (Item 8).

COOKING INSTRUCTIONS

Press LEFT BASKET BUTTON (Item 10) or RIGHT BASKET BUTTON (Item 11) to initiate a timed cook cycle. The corresponding displayed time now counts down. At timeout, an audio alarm alerts the operator that cooking is completed, and the display area shows "COOC." If basket lifts are on the fryer, the baskets are automatically removed from the cooking oil, and the audio alarm sounds.

Press LEFT BASKET BUTTON (Item 10) or RIGHT BASKET BUTTON (Item 11) to cancel the alarm.

BOIL-MODE OPERATION

Press BOIL-MODE BUTTON (Item 9) to reset the timer to 195°F (91°C). The fryer will now maintain 195°F (91°C) until either On/Off button is pressed at which time the controller will return to the previously set value.

MELT-CYCLE OPERATION

The fryer automatically goes into melt cycle if shortening temperature is under 180°F (82°C). To override melt cycle, press RIGHT BASKET BUTTON (Item 11). For Split Pot, press BASKET BUTTON (Item 10 or 11) corresponding to pot being used.