



YFG255

Rethermalizer

Installation, Operation and Maintenance Manual

This manual is updated as new information and models are released. Visit our website for the latest manual.



FOR YOUR SAFETY

Do Not Store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

CAUTION

READ THE INSTRUCTIONS BEFORE USING THE FRYER.



Part Number: FRY_IOM_8196464 06/2022

Original Instructions

Please read all sections of this manual and retain for future reference.

NOTICE

This appliance is intended for professional use only and is to be operated by qualified personnel only. A Frymaster Dean Factory Authorized Servicer (FAS) or other qualified professional should perform installation, maintenance, and repairs. Installation, maintenance, or repairs by unqualified personnel may void the manufacturer's warranty.

NOTICE

This equipment must be installed in accordance with the appropriate national and local codes of the country and/or region in which the appliance is installed.

NOTICE

This equipment is to be installed in compliance with the basic plumbing code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the U.S. Food and Drug Administration.

NOTICE

Drawings and photos used in this manual are intended to illustrate operational, cleaning and technical procedures and may not conform to onsite management operational procedures.



DANGER

Improper installation, adjustment, maintenance or service, and unauthorized alterations or modifications can cause property damage, injury, or death. Read the installation, operating and service instructions thoroughly before installing or servicing this equipment. Only qualified service personnel may convert this appliance to use a gas other than that for which it was originally configured.



DANGER

Adequate means must be provided to limit the movement of this appliance without depending upon the gas line connection. Single fryers equipped with legs must be stabilized by installing anchor straps. All fryers equipped with casters must be stabilized by installing restraining chains. If a flexible gas line is used, an additional restraining cable must be connected at all times when the fryer is in use.

NOTICE

The Commonwealth of Massachusetts requires any and all gas products to be installed by a licensed plumber or pipe fitter.

 DANGER

The front ledge of the fryer is not a step. Do not stand on the fryer. Serious injury can result from slips or contact with the hot oil.

 CAUTION

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

 CAUTION

Instructions to be followed in the event the operator smells gas or otherwise detects a gas leak must be posted in a prominent location. This information can be obtained from the local gas company or gas supplier.

 WARNING

No structural material on the fryer should be altered or removed to accommodate placement of the rethermalizer under a hood. Questions? Call the Frymaster Dean Service Hotline at 1-800-551-8633.

 WARNING

Do not bang fry baskets or other utensils on the fryer's joiner strip. The strip is present to seal the joint between the frypot. Banging fry baskets on the strip to dislodge shortening will distort the strip, adversely affecting its fit. It is designed for a tight fit and should only be removed for cleaning.

NOTICE TO OWNERS OF UNITS EQUIPPED WITH COMPUTERS

U.S.

This device complies with Part 15 of the FCC rules. Operation is subject to the following two conditions: 1) This device may not cause harmful interference, and 2) This device must accept any interference received, including interference that may cause undesired operation. While this device is a verified Class A device, it has been shown to meet Class B limits.

CANADA

This digital apparatus does not exceed the Class A or B limits for radio noise emissions as set out by the ICES-003 standard of the Canadian Department of Communications.

Cet appareil numerique n'emet pas de bruits radioelectriques depassany les limites de classe A et B prescrites dans la norme NMB-003 edictee par le Ministre des Communications du Canada.



**YFG255 SERIES RETHERMALIZER
INSTALLATION AND OPERATION MANUAL**

TABLE OF CONTENTS

	Page #
1. INTRODUCTION.....	1-1
1.1 YFG255 Series Rethernalizer.....	1-1
1.2 Safety Information.....	1-1
1.3 Controller Information.....	1-2
1.4 Shipping Damage Claim Procedure.....	1-2
1.5 Maintenance/Repair Information.....	1-3
2. INSTALLATION INSTRUCTIONS.....	2-1
2.1 General.....	2-1
2.2 Service Personnel.....	2-2
2.3 Installation Instructions.....	2-2
2.4 Pre-Connection Preparations.....	2-4
2.5 Converting to Another Type of Gas.....	2-7
2.6 Boil-Out Instructions.....	2-7
3. OPERATING INSTRUCTIONS.....	3-1
3.1 Introduction.....	3-1
3.2 Lighting Instructions.....	3-1
3.3 Daily Checks and Services.....	3-1
3.4 Quarterly Checks and Services.....	3-2
3.5 Controller Operation.....	3-3
3.6 Operating the YFG255 Rethernalizer.....	3-4

YFG255 Rethermalizer Sequence of Operation

1. Ensure the unit is properly installed. Check the following: a. Rethermalizer is level under the vent hood. b. Gas supply is connected properly with the proper gas type (natural or propane) with the correct size lines. Have the installer check for proper gas pressure and for gas leaks. c. Water connected properly to the coupling at the rear of the unit. d. Ensure drain plumbing is routed to the disposal area. e. Perform boil-out before first use and periodically thereafter.	Refer to Chapter 2, <i>Installation</i>.
2. Ensure the product basket is properly placed in the heating vessel.	
3. Perform Lighting Instructions.	Refer to <i>Lighting Instructions</i>, page 3-1.
4. Ensure drain valve is closed. Turn the controller on by pressing the power switch into the ON position.	Refer to Chapter 3, <i>Operating Instructions</i>, page 3-3.
5. Monitor operation of unit as the water reaches setpoint temperature (195°F).	
6. When the water reaches the setpoint temperature, place product in the slotted product basket.	
7. Remove product from the basket after the required time (to be timed by store personnel).	

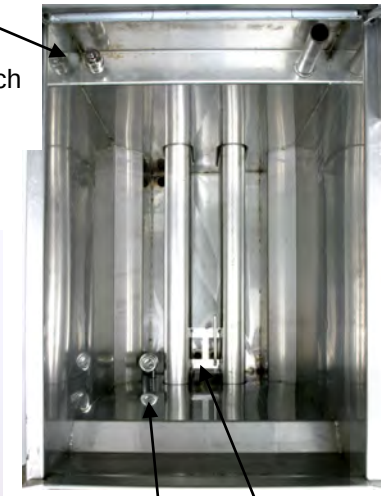
Finding Your Way Around the YFG255



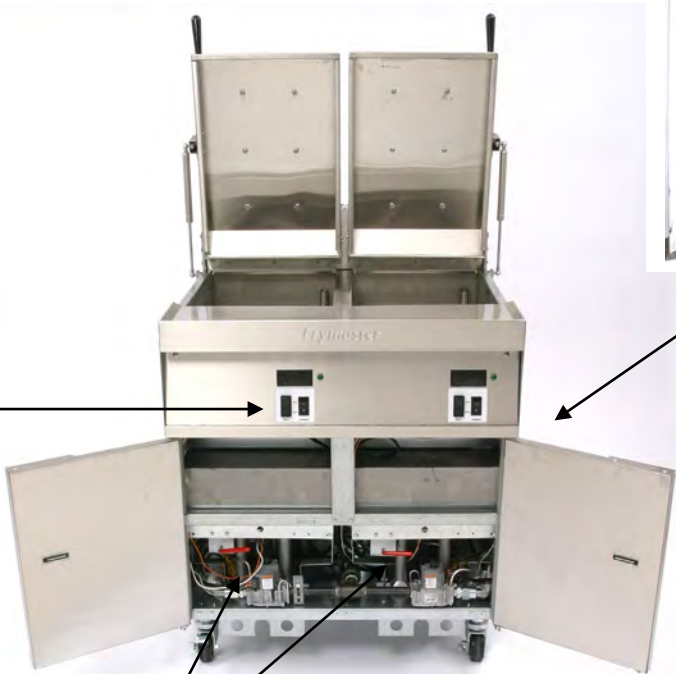
Controller



Hi-water float switch



Low-water float switch,
Temperature probe



Drain handle



Gas. Water Connections

YFG255 SERIES RETHERMALIZERS

CHAPTER 1: INTRODUCTION

1.1 YFG255 Series Rethermalizer

The Frymaster YFG255 is a water-bath unit designed to rethermalize or reconstitute refrigerated and frozen vacuum-bagged food products. The YFG255 is manufactured to operate on the type gas specified by the user, i.e., natural or propane gas. The instructions contained in this manual should be read thoroughly before attempting to operate this equipment.

1.2 Safety Information

Before attempting to operate your unit, read the instructions in this manual thoroughly.

Throughout this manual, you will find notations enclosed in double-bordered boxes similar to the ones below.

CAUTION boxes contain information about actions or conditions that *may cause or result in a malfunction of your system*.



CAUTION

Example of a CAUTION box.

WARNING boxes contain information about actions or conditions that *may cause or result in damage to your system*, and which may cause your system to malfunction.



WARNING

Example of a WARNING box.

DANGER boxes contain information about actions or conditions that *may cause or result in injury to personnel*, and which may cause damage to your system and/or cause your system to malfunction.



DANGER

Hot water causes severe burns. Never attempt to move a rethermalizer containing hot water or to transfer hot water from one container to another.

Rethermalizers in this series are equipped with automatic safety features, including a low-water detection feature, which shuts off power to the burner should the water level drop below a safe level.

1.3 Controller Information

This equipment has been tested and found to comply with the limits for a Class A digital device, pursuant to Part 15 of the FCC rules. While this device is a verified Class A device, it has been shown to meet the Class B limits. These limits are designed to provide reasonable protection against harmful interference when the equipment is operated in a commercial environment. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications. Operation of the equipment in a residential area is likely to cause harmful interference in which case the user will be required to correct the interference at their own expense.

The user is cautioned that any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

If necessary, the user should consult the dealer or an experienced radio and television technician for additional suggestions.

The user may find the following booklet prepared by the Federal Communications Commission helpful: "How to Identify and Resolve Radio-TV Interference Problems". This booklet is available from the U.S. Government Printing Office, Washington, DC 20402, Stock No. 004-000-00345-4.

1.4 Shipping Damage Claim Procedure

What to do if your equipment arrives damaged:

Please note that this equipment was carefully inspected and packed by skilled personnel before leaving the factory. The freight company assumes full responsibility for safe delivery upon acceptance of the equipment.

1. File Claim for Damages Immediately—Regardless of extent of damage.
2. Visible Loss or Damage—Be sure this is noted on the freight bill or express receipt and is signed by the person making the delivery.
3. Concealed Loss or Damage—If damage is unnoticed until equipment is unpacked, notify the freight company or carrier immediately and file a concealed damage claim. This should be done within 15 days of date of delivery. Be sure to retain container for inspection.

1.5 Maintenance/Repair Information

Place parts orders directly with your local Frymaster Parts Distributor. A list of Frymaster Factory Authorized Servicicers (FAS's) is located on the Frymaster website at www.frymaster.com. If you do not have access to this list, please contact the Frymaster Service Department at 1-800-551-8633 or 1-318-865-1711.

1.5 Maintenance/Repair Information (cont.)

For non-routine maintenance or repairs, or for service information, contact your local Frymaster Authorized Servicer. Service information may also be obtained by calling the Frymaster Technical Services Department (1-800-551-8633). The following information will be needed in order to assist you efficiently:

Model Number _____

Serial Number _____

Gas Type _____

Nature of the Problem _____

RETAIN AND STORE THIS MANUAL IN A SAFE PLACE FOR FUTURE USE.

YFG255 SERIES RETHERMALIZERS

CHAPTER 2: INSTALLATION

2.1 General

Proper installation is essential for the safe, efficient, trouble-free operation of this appliance. Any unauthorized alteration or improper installation of this equipment will void the Frymaster warranty.

 DANGER

The electrical power supply for this appliance **MUST** be the same as indicated on the rating and serial number plate located on the inside of the fryer door.

 DANGER

This appliance **MUST** be connected to the voltage and phase as specified on the rating and serial number plate located on the inside of the fryer door.

 DANGER

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

All installation and service on Frymaster equipment must be performed by qualified, certified, licensed, and/or authorized installation or service personnel.

Service may be obtained by contacting your local Factory Authorized Servicer.

In the event of a power failure, the rethermalizer will automatically shut down. Do not attempt to start the rethermalizer until power is restored.

This appliance must be kept free and clear of combustible material, except that it may be installed on combustible floors.

A clearance of 6 inches (15cm) must be provided at both sides and back adjacent to combustible construction. A minimum of 24 inches (61cm) should be provided at the front of the equipment for servicing and proper operation.

 WARNING

Do not block the area around the base or under the rethermalizer.

2.2 Service Personnel

2.2.1 Definitions

A. Qualified and/or Authorized Operating Personnel

1. Qualified or authorized operating personnel are those who have carefully read the information in this manual and have familiarized themselves with the equipment functions, or have had previous experience with the operation of equipment covered in this manual.

B. Qualified Installation Personnel

1. Qualified installation personnel are: individuals, firms, corporations and/or companies which, either in person or through a representative, are engaged in and are responsible for the installation of gas-fired appliances. Qualified installation personnel must be experienced in such work, be familiar with all gas precautions required, and have complied with all requirements of state and local codes.

C. Qualified Service Personnel

1. Qualified service personnel are those familiar with Frymaster equipment and have been authorized by Frymaster Dean. All authorized service personnel are required to be equipped with a complete set of service parts manuals and stock a minimum amount of parts for Frymaster equipment.
2. A list of Factory Authorized Servicers is available on the website. If you do not have access to this list, please contact Frymaster Dean Customer Service using the number listed on the front of this manual. Failure to use qualified service personnel will void the warranty.

2.3 Installation Instructions

2.3.1 General Installation Requirements

PROPER INSTALLATION IS ESSENTIAL FOR EFFICIENT, TROUBLE-FREE OPERATION OF YOUR RETHERMALIZER. ANY UNAUTHORIZED ALTERATIONS MADE TO THIS EQUIPMENT WILL VOID THE FRYMASTER WARRANTY.

Upon arrival, inspect the rethermalizer carefully for visible or concealed damage. (See **Shipping Damage Claim Procedure** in Chapter 1.)

CLEARANCE AND VENTILATION

This equipment must be installed with a 6" (150mm) clearance at both sides and back when installed adjacent to combustible construction. No clearance is required when installed adjacent to noncombustible construction. A minimum of 24" (600mm) clearance should be provided at the front of the unit.

2.3.1 General Installation Requirements (cont.)

One of the most important considerations of efficient operation is ventilation. Make sure the equipment is installed so that products of combustion are removed efficiently, and that the kitchen ventilation system does not produce drafts that interfere with proper burner operation.

The equipment flue opening must not be placed close to the intake of the exhaust fan, and the flue must never be extended in a “chimney” fashion. An extended flue will change the combustion characteristics of the equipment, causing longer recovery times. It also frequently causes delayed ignition. To provide the airflow necessary for good combustion and burner operation, the areas surrounding the front, sides, and rear of the unit must be kept clear and unobstructed.

This equipment must be installed in an area with an adequate air supply and adequate ventilation. For U.S. installations, information on construction and installation of ventilating hoods can be found in NFPA Standard 96. This document can be ordered from the National Fire Protection Association, Battery March Park, Quincy, MA 02269. For installations in countries other than the U.S., the appropriate regulating authority should be contacted for information related to hood construction and installation.



DANGER

Do not attach an apron drain to a single rethermalizer. The rethermalizer may become unstable, tip over, and cause injury to personnel.

NATIONAL CODE REQUIREMENTS

This equipment is to be installed in compliance with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the U.S. Food and Drug Administration.

This equipment is manufactured to use the type of gas specified on the rating plate attached to the door. Connect equipment stamped “NAT” only to natural gas and that stamped “PRO” only to LP (Propane) gas.

Installation shall be made with a gas connector that complies with national and local codes. Quick disconnect devices, if used, shall likewise comply with national and local codes.

ELECTRICAL GROUNDING REQUIREMENTS

All electrically operated appliances must be grounded in accordance with all applicable national and local codes. A wiring diagram is located on the inside of the door. In the United States and Canada, the electrical supply must be 120VAC, 60 Hz. In other countries, refer to the rating plate on the inside of the door for proper voltages.

2.3.1 General Installation Requirements (cont.)

FCC COMPLIANCE

The user is cautioned that any changes or modifications to the controller not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment. Frymaster computers have been tested and found to comply with the limits for a Class A digital device, pursuant to Part 15 of the FCC rules. While these devices are verified as Class A devices, they have been shown to meet the Class B limits. These limits are designed to provide reasonable protection against harmful interference when the equipment is operated in a commercial environment. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications. Operation of the equipment in a residential area is likely to cause harmful interference in which case the user will be required to correct the interference at his own expense. If necessary, the user should consult the dealer or an experienced radio and television technician for additional suggestions.

The user may find the booklet "How to Identify and Resolve Radio-TV Interference Problems" helpful. It is prepared by the Federal Communications Commission and is available from the U.S. Government Printing Office, Washington, DC 20402, Stock No. 004-000-00345-4.

2.3.2 Caster/Leg Installation

Depending upon the specific configuration ordered, your unit may have been shipped without installed casters or legs. If casters or legs are installed, you may skip this section and proceed to Section 2.4, Pre-Connection Preparations.

If your unit requires the installation of casters/legs, install them in accordance with the instructions included in your accessory package.

2.4 Pre-Connection Preparations



DANGER

Do not connect this equipment to the gas supply before completing each step in this section.

After the unit is positioned for use, ensure the following have been accomplished before connecting the unit to the gas supply:

1. Adequate means must be provided to limit the movement of this equipment without depending upon the gas line connections. If a flexible gas hose is used, a restraining cable must be connected at all times when the equipment is in use.
2. The rethermalizer must be stabilized by installing restraining chains on units equipped with casters or anchor straps on units equipped with legs. Follow the instructions shipped with the casters/legs to properly install the chains or straps.
3. Level rethermalizers equipped with legs by screwing out the legs approximately 1 inch then adjusting them so that the rethermalizer is level.

2.4 Pre-Connection Preparations (cont.)

- For rethermalizers equipped with casters, there are no built-in leveling devices. The floor where the rethermalizer is to be installed must be level.

WARNING

Inlet water pressure must not exceed 80 PSI. A regulator must be installed between rethermalizer water inlet and water supply when pressure exceeds 80 PSI.

- Connect the water hose to the fitting at the rear of the unit. **If inlet water pressure exceeds 80 PSI, a regulator must be installed to prevent damage to rethermalizer.** Ensure that water pressure to rethermalizer is less than 80 PSI.

NOTE 1: The unit may be equipped with an optional hose assembly with a quick-disconnect coupling or hose provided by others. Whichever is used, it should be attached to a **COLD WATER SERVICE ONLY**. Teflon thread-seal tape or Loctite PST56765 or equivalent thread sealer must be used when installing the fittings.

- Connect the desired drain plumbing to the 1" drain valve. **NOTE: Ensure drain plumbing is connected in accordance with local codes. Waste water from the water bath unit should not be discharged directly below the appliance. Rising steam can harm the cabinet and the electrical components.**
- Test the equipment's electrical system by plugging the power cord into a grounded 120VAC outlet and pressing the power switch into the ON position. The current water temperature should appear in the display.
- Turn power to unit off. Verify that the controller display is blank.
- Verify that the minimum and maximum incoming gas pressures for the type of gas to be used are in accordance with the accompanying table.

Non-CE Standard for Incoming Gas Pressures		
Gas	Minimum	Maximum
Natural	7" W.C.	10.5" W.C.
	1.74 kPa	2.61 kPa
	17.43 mbar	26.15 mbar
LP	11" W.C.	13" W.C.
	2.74 kPa	3.23 kPa
	27.37 mbar	32.38 mbar

Korea Standard for Incoming Gas Pressures		
Gas	Minimum	Maximum
LNG (Natural)	4" W.C.	10" W.C.
	1.00 kPa	2.50 kPa
	10.00 mbar	25.00 mbar
LPG (Propane)	9.2" W.C.	13.2" W.C.
	2.30 kPa	3.30 kPa
	23.00 mbar	33.00 mbar

2.4.1 Connecting to the Gas Supply

GAS CONNECTIONS AND PIPE SIZES

The size of the gas supply pipe is very important. If the pipe is too small, the gas pressure at the burner manifold will be low. This will cause slow recovery and delayed ignition. The incoming gas supply line should be a minimum of 1½ inches (38mm) ID.

2.4.1 Connecting to the Gas Supply (cont.)

When configured for natural gas, this equipment requires a standard gas pipe size of $\frac{3}{4}$ inch (22 mm) ID for connections within 20 feet (6 m) of the supply line, provided no more than 4 fittings or elbows are used in the run. For a pipe run over 20 feet (6 m), increase the pipe size to 1 inch (28 mm). For use with LP (Propane) gas, the next smaller pipe size may be used.

IF IN DOUBT ABOUT THE PIPE SIZE TO BE USED, CONSULT YOUR LOCAL GAS COMPANY.

 DANGER

Before connecting new pipe to this equipment, the pipe must be blown out thoroughly to remove all foreign material. Foreign material in the burner and gas controls may cause improper and dangerous operation.

1. Connect the equipment to the gas supply line. When making connections, apply a small amount of Loctite[®] PST 56765 or equivalent thread compound to the male threads only. **DO NOT** apply the compound to the first two threads. This will prevent clogging of the burner orifices and control valve.
2. Open the gas supply to the fryer and check all piping, fittings, and gas connections for leaks. A soap-and-water solution should be used for this purpose. **NEVER USE OPEN FLAME TO CHECK FOR GAS LEAKS.**

 DANGER

Never use matches, candles, or any other ignition source to check for leaks.

If gas odors are detected, shut off the gas supply to the fryer at the main shut-off valve and contact the local gas company or an authorized service agency for service.

The rethermalizer and any shut-off valves installed between the rethermalizer and the gas supply line must be disconnected from the gas supply line during any pressure testing of the supply line at pressures equal to or greater than $\frac{1}{2}$ PSIG (3.45kPa, 14 inches W.C.).

3. Close the drain valve and press the power button into the ON position. The pot will automatically begin to fill and the burners will light when the lower float switch is satisfied. Perform the boil-out procedures as described in Section 2.6, “Boil-Out Instructions” in this manual.
4. It is suggested that the burner manifold pressure be checked at this time by the local gas company or an authorized service agent.

2.5 Converting to Another Gas Type

This equipment is configured at the factory for either natural gas or LP (propane) gas.

If you desire to switch from one type of gas to the other, a gas conversion kit must be installed by a Factory Authorized Servicer.



DANGER

Switching to a different type of gas without installing the proper conversion kit may result in fire or explosion! NEVER attach your fryer to a gas supply for which it is not configured.

2.6 Boil-Out Instructions



CAUTION

Do not leave rethermalizer unattended. The boil-out solution may foam and overflow if rethermalizer is left unattended. Press the power switch into the OFF position to control this condition.



CAUTION

Use a commercial grade cleaner formulated to effectively clean and sanitize food-contact surfaces. Read directions for use and precautionary statements of cleaner. Particular attention should be paid to the concentration of cleaner and the length of time the cleaner rests on the food-contact surfaces.



WARNING

If gas odors are detected, the appliance gas supply MUST be shut off at the main shut-off valve, and the local gas company or factory authorized servicer contacted for service.

1. Drain the unit.
2. Close the drain valve.
3. Press the power switch into the ON position. The unit will begin to fill with water. The manual fill switch can be used to fill the frypot to bypass the auto fill feature. Ensure the manual fill switch is turned off when water filling is no longer desired.
4. When the water level has risen above the lower float switch, the burners will ignite and the unit will begin to heat. Add a commercial grade detergent formulated to effectively clean and sanitize food-contact surfaces. Follow instructions on container when mixing.
5. Boil the solution for no less than one hour. To remove deposits, scrub the sides of the vat with a long-handle, natural bristle brush. Take care not to damage the temperature-sensing probe. Do not allow the water level to drop below the level line in the vessel during boil-out operation.

NOTE: Although AutoFill will maintain the proper solution level, always check during the boil-out procedure. The manual fill switch can be used to raise the water level during boil out. Ensure the manual fill switch is turned off when water filling is no longer desired.

2.6 Boil-Out Instructions (cont.)

6. Clean all food-contact areas above the water level line with a proper dilution of sanitizing detergent.
7. Rinse.
8. Press the power switch into the OFF position and allow solution to cool.
9. Drain out the solution and clean the vat thoroughly.
10. Repeat steps 7-9 two more times, and then wipe the unit down with a clean dishtowel.
11. Repeat steps 2-4 to fill the vessel with water.

YFG255 SERIES RETHERMALIZERS

CHAPTER 3: OPERATING INSTRUCTIONS

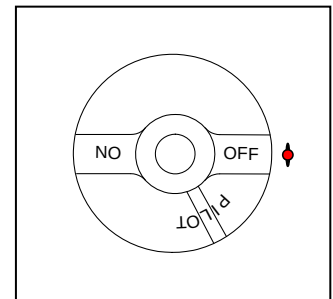
3.1 Introduction

The YFG255 rethermalizer is offered with electronic ignition. The unit is equipped with a low-level float switch, which allows ignition of the burners only after the proper water level is reached. An auto-refill float switch maintains the normal water level. A manual fill switch, located beside the power switch below the controller (see Page 3-3), can be used to raise the water level for boil-out or in the case of a failure in the auto-refill mode. Ensure the manual fill switch is turned off when water filling is no longer desired.

Cold food should not be added to the cookpot if the rethermalizer is in the hot-food holding mode.

3.2 Lighting Instructions

1. Turn the gas valve knob to the ON position.
2. Press the power switch on the front of the unit into the ON position. The vessel will begin to fill with water.
3. The heat relay will close and the burners will light when the lower float switch is satisfied. An illuminated LED dot on the temperature display indicates that the relay for heating the unit is closed.
4. If the burners fail to light, press the power switch into the OFF position and wait 90 seconds. Repeat the preceding steps.



3.3 Daily Checks and Services

INSPECT RETHERMALIZER AND ACCESSORIES FOR DAMAGE

Look for loose or frayed wires and cords, leaks, foreign material in cookpot or inside cabinet, and any other indications that the rethermalizer and accessories are not ready and safe for operation.

CLEAN CABINET INSIDE AND OUT

Clean inside the cabinet with a dry, clean cloth. Wipe all accessible metal surfaces and components to remove accumulations of oil, dust, or cooking residue.

3.3 Daily Checks and Services (cont.)

Clean the outside of the cabinet with a clean cloth dampened with dishwashing detergent, removing oil, dust, or cooking residue.



DANGER

Never attempt to clean rethermalizer during the rethermalizing process or when the cookpot is filled with hot water and/or food products.

Clean Float Levels, Temperature Probe, and Cookpot

Press the power switch into the OFF position.

Clean the float switches with a solution of detergent and water. A Scotchbrite™ or equivalent nylon pad may be used to scrub away any accumulated mineral deposits. Take care not to bend or dislodge the shaft or to impede the motion of the float.

Clean the temperature probe located on the burner tube in the cook vessel. Using a Scotchbrite™ or similar mildly abrasive pad and a solution of detergent and water, clean the inside of the cookpot.

Clean all food-contact surfaces with a proper dilution of a sanitizing detergent.

Rinse the cookpot thoroughly with clean water at least twice.



Figure 1: The float switches (above and right) should be cleaned periodically to eliminate starch buildup, which can impede the motion of the floats. Take care, however, to ensure the shafts are not dislocated or the movement of the float hindered.

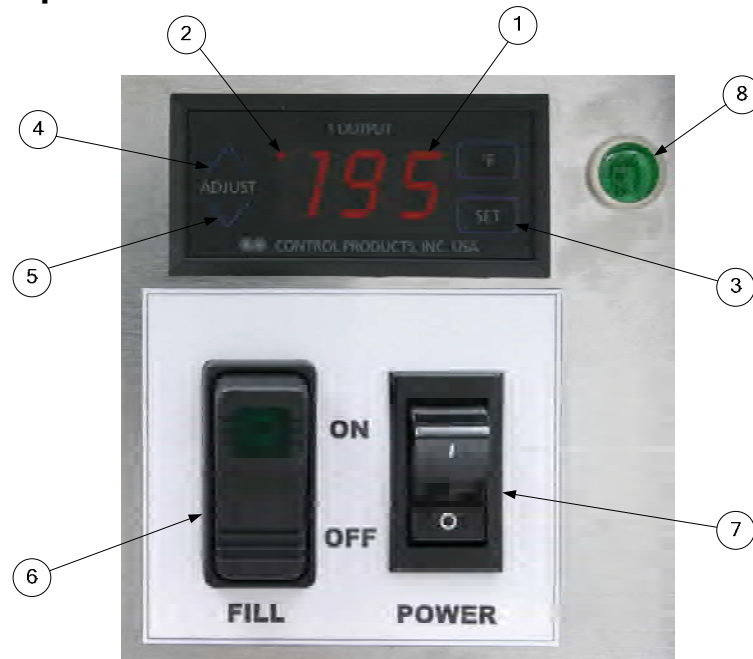
3.4 Quarterly Checks and Services

Check Controller Setpoint Accuracy

Press the power switch into the ON position. Insert a high grade thermometer or pyrometer probe into the cookpot, with the end touching the temperature probe.

When the controller display shows **195**, compare it to the reading on the thermometer or pyrometer. The temperature shown on the thermometer or pyrometer should be within $\pm 5^{\circ}\text{F}$ (2°C) of the displayed water temperature. If not, contact a Factory Authorized Servicer for assistance.

3.5 Controller Operation



ITEM	DESCRIPTION
1	Current Temperature Display — shows current temperature of unit and displays information during programming.
2	LED Relay Status Indicator — lit when the unit is calling for heat.
3	Set — used to access programming options.
4/5	Adjust Up/Down — used when scrolling through the programming sequence.
6	Fill Switch — press to manually add water to the vessel.
7	Power Switch — press to turn the unit on and off.
8	Power Indicator Light — lit when the power switch is ON.

3.6 Operating the YFG255 Rethernalizer

1. Press the power switch into the ON position. The unit will automatically begin filling with water. A manual fill switch, located beside the power switch below the controller (see above), can be used to raise the water level for boil-out or in the case of a failure in the auto-refill mode. Ensure the manual fill switch is turned off when water filling is no longer desired.
2. When low level float switch (located to left of burner) is satisfied, the unit will begin heating.
3. When high level float switch (located on left, rear shelf) is satisfied, water will stop filling. A manual fill switch is provided if needed. Ensure the manual fill switch is turned off when water filling is no longer desired.
4. The unit will heat and maintain 195°F (temperature preset at factory) until it is switched into OFF position.

YFG255 SERIES RETHERMALIZERS

CHAPTER 4: Maintenance

4.1 Daily Checks and Services

Inspect Cooking System and Accessories for Damage

Look for loose or frayed wires and cords, leaks, foreign material in cookpot or inside cabinet, and any other indications that the rethermalizer and accessories are not ready and safe for operation.

Clean Cabinet Inside and Out

Clean inside the cabinet with a dry, clean cloth. Wipe all accessible metal surfaces and components to remove accumulations of oil, dust, or cooking residue.

Clean the outside of the cabinet with a clean cloth dampened with dishwashing detergent, removing oil, dust, or cooking residue.



DANGER

Never attempt to clean this equipment during the rethermalizing/cooking process or when the cookpot is filled with hot water and/or food products.

Clean Float Switch Assemblies, Vat

Press the computer power switch to the OFF position.

Clean the float switches with a solution of detergent and warm water. A Scotchbrite™ or equivalent nylon pad may be used to scrub away any accumulated mineral deposits. Verify that both floats move freely up and down on the rod. Using a Scotchbrite™ or similar abrasive pad and a solution of detergent and warm water, clean the inside of the vat.

Rinse the vat thoroughly with clean water at least twice.



Hi-water Float Switch



Low-Water Float Switch

4.2 Quarterly Checks and Services

Check Controller Set Point Accuracy

1. Fill the cookpot with water. Press the controller power switch, and allow the unit to heat to setpoint. Insert a good-grade thermometer or pyrometer probe into the cookpot, with the end touching the temperature probe at the lower right front of the cookpot.
2. The measured temperature should be within $\pm 5^{\circ}\text{F}$ (2°C) of the displayed water temperature. If the reading is outside that range, contact a Factory Authorized Servicer for assistance.

5.3 Periodic/Annual Checks

Frymaster recommends that the unit be inspected annually by a Factory Authorized Servicer for the following checks and adjustments:

- Verify that the float switches are in good working order and free of debris and build-up.
- Verify that the temperature is properly connected, tightened and functioning properly, and that mounting hardware is present and properly installed.
- Verify that component box and all other components (i.e. computer/controller, relays, interface boards, transformers, contactors, etc.) are in good condition and free from moisture build-up, rust and other debris.
- Verify that component box and all other wiring connections are tight and that wiring is in good condition.
- Verify that all safety features (i.e. shields, drain safety switches, reset switches, etc.) are present and functioning properly.
- Verify that the frypot/cookpot is in good condition and free of leaks and that the frypot/cookpot insulation is in serviceable condition.
- Verify that all wiring harnesses and connections are tight and in good condition.

YFG255 SERIES RETHERMALIZERS

CHAPTER 5: Troubleshooting

5.1 Introduction

This chapter provides an easy reference guide to the more common problems that may occur during the operation of this equipment. The troubleshooting guides in this chapter are intended to help you correct, or at least accurately diagnose, problems with the equipment. Although the chapter covers the most common problems reported, you may very well encounter a problem not covered. In such instances, the Frymaster Technical Service Department will make every effort to help you identify and resolve the problem.

When troubleshooting a problem, always use a process of elimination starting with the simplest solution and working through to the most complex. Never overlook the obvious. Anyone can forget to plug a cord into a receptacle or open the valve on the water supply line. Don't assume that you are exempt from such occurrences. Most importantly, try to establish a clear idea of why a problem has occurred. Part of your corrective action involves taking steps to ensure that it doesn't happen again. Keep in mind that failure of a small component may often be indicative of potential failure or incorrect functioning of a more important component or system.

If the troubleshooting and corrective actions in this chapter do not solve the problem, the problem is probably beyond the scope of most operators and you should call your Factory Authorized Servicer for assistance. If you have doubts as to the proper action to take, do not hesitate to call the Frymaster Technical Service Department or your local Frymaster Factory Authorized Servicer for assistance.

Before calling a servicer or the Frymaster HOTLINE (1-800-551-8633):

- **Verify that electrical cords are plugged in and that circuit breakers are on.**
- **Verify that water supply valves are open and that drain valves are fully closed.**

 DANGER

Hot water can cause severe burns. Never attempt to move this equipment when filled with hot water or to transfer hot water from one container to another.

 DANGER

Use extreme care when performing electrical circuit tests. Live circuits will be exposed.

 WARNING

Inspection, testing, and repair of electrical components should be performed only by qualified service personnel. The equipment should be unplugged when servicing, except when electrical tests are required.

5.2 Operator Troubleshooting Guide

PROBLEM	POSSIBLE CAUSES	CORRECTIVE ACTION
Computer does not activate.	A. No power to unit.	A. Turn on circuit breaker.
	B. Computer not turned on.	B. Press computer ON/OFF key.
	C. Main power switch off.	C. Turn main power switch on.
Autofill does not add water.	A. Water not turned on.	A. Turn water on.
	B. Upper float stuck in up position.	B. Clean float switch assembly (see Section 4).
	C. Malfunctioning solenoid valve.	C. Call FAS.
Autofill does not shut off when the cookpot is full.	A. Dirty/sticking upper float switch.	A. Clean float switch assembly (see Section 4).
	B. Malfunctioning solenoid valve.	B. Call FAS.
Water will not heat. (Computer is on, water is at normal level.)	A. Dirty/sticking lower float switch.	A. Clean float switch assembly (see Section 4.1).
Water will not heat. (Water above lower water level sensor.)	A. Defective controller.	A. Call FAS.
	B. Malfunctioning element or other component in heating system.	B. Call FAS.
Water heats but does not reach setpoint.	A. Defective controller.	A. Call FAS.
	B. Incorrect set point.	B. Check set point. (See Section 2.)

THIS PAGE INTENTIONALLY LEFT BLANK



FRYMASTER
8700 LINE AVENUE, SHREVEPORT, LA 71106-6800

800-551-8633

318-865-1711

WWW.FRYMASTER.COM

EMAIL: FRYSERVICE@WELBILT.COM



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™, Convotherm®, Crem®, Delfield®, fitkitchen®, Frymaster®, Garland®, Kolpak®, Lincoln®, Merco®, Merrychef® and Multiplex®.**

*Bringing innovation to the table • **welbilt.com***