



There's Always Something Cooking!

Installation and Operation Manual
For Gas Fryers
ALL OPTIONS
Covering Models
SG & SGF
14, 14R, 14T, 18, 18F, 24P, 24F, 34P & 34F

ENGLISH



THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE

FOR YOUR SAFETY

DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

Improper installation, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

TO THE PURCHASER

Post in a prominent location the instructions to be followed in the event that an operator smells gas. Obtain this information from your local gas supplier.

WARNING

The fryer is equipped with an oil proof, electrical supply cord with a three prong safety plug. This is to protect operators from electrical shock hazard in the event of an equipment malfunction. **DO NOT** cut or remove the grounding (third) prong from this plug.

WARNING

There is an open flame inside the fryer. The unit may get hot enough to set near by materials on fire. Keep the area around the fryer free from combustibles.

WARNING

DO NOT supply the fryer with a gas that is not indicated on the data plate. If you need to convert the fryer to another type of fuel, contact your dealer.

WARNING

DO NOT use an open flame to check for gas leaks!

WARNING

Wait 5 minutes before attempting to relight the pilot to allow for any gas in the fryer to dissipate.

WARNING

Never melt blocks of shortening on top of the burner tubes. This will cause a fire, and void your warranty.

WARNING

Water and shortening **DO NOT** mix. Keep liquids away from hot shortening. Dropping liquid frozen food into the hot shortening will cause violent boiling.

WARNING

Ensure that the fryer can get enough air to keep the flame burning correctly. If the flame is starved for air, it can give off a dangerous carbon Monoxide gas. Carbon monoxide is a clear odorless gas that can cause suffocation.

WARNING

A cooker equipped with casters and a flexible gas line, must be connected to the gas supply with a quick disconnect device. This quick disconnect must comply with ANSI Z24.41. To limit the movement of the cooker without depending on the connector or quick disconnect, a restraining cable must also be installed.

WARNING

The power supply must be disconnected before servicing or cleaning the appliance

WARNING

Do not attempt to move the appliance when the unit is at operating temperature.
Hot oil will cause serious personal injury if it comes in contact with you skin

CHECKING YOUR NEW FRYER

Your new fryer has been carefully packed into one crate. Every effort has been made to ensure that your fryer is delivered to you in perfect condition. As you unpack your new fryer, inspect each of the pieces for damage. If something is damaged, DO NOT sign the bill of lading. Contact the shipper immediately, the shipper is only responsible for 15 days after delivery. Check the packing list enclosed with your fryer to ensure that you have received all of the parts to the fryer. If you are missing any parts, contact the dealer from whom the fryer was purchased.

CAUTION

To prevent equipment damage, don't tilt the fryer onto any two of its casters or pull the unit by the flue vents.

Locate your Pitco Frialator warranty and fill in the serial number of the fryer and the date received. You will find the serial number on the plate inside the door. Put your warranty card in a safe place for future reference. DO NOT return the card to Pitco Frialator.

INSTALLATION

Although it is possible for you to install and set up your new fryer, it is STRONGLY recommended that you have it done by qualified professionals. The professionals that install your new fryer will know the local building codes and ensure that your installation is safe.

WARNING

DO NOT obstruct the flow of combustion/ventilation or air openings around the fryer. Adequate clearance around the fryer is necessary for servicing and proper burner operation. Ensure that you meet the minimum clearances specified in this manual.

Installation Clearances

The fryer needs clearance around it for proper operation. Adequate clearances allow for servicing and proper burner operation. The clearances shown below are for cooker installation in combustible and noncombustible construction.

	Combustible Construction	Non-Combustible Construction
Back	6"	0"
Sides	6"	0"
Floor - Combustible	9"	9"

Counter top must be constructed of a non-combustible material for SG14C counter top fryer installations.

In addition to the clearances required for proper fryer operation, there must be at least 21 inches of aisle space in front of the fryer to remove/install the filter pan/module.

WARNING

The fryer must be properly restrained to prevent movement or tipping. This restraint must prevent the fryer from movements that would splash hot liquids on personnel, which could cause severe burns or injuries. Always wear oil proof gloves when moving or handling equipment or hot liquids.

Leveling

When you receive your fryer it is completely assembled. The fryer will need to be leveled once it is in place. Leveling the fryer is done with a large pair of water pump pliers. The casters provide the necessary height to meet sanitation requirements and assure adequate air supply to the burner.

- Adjust the height and level the fryer by adjusting the leveling devices on the caster with the water pump pliers.
- Move the fryer to the desired location and lock the wheels using the locking devices on the sides of the casters.

- c. Once the unit is in place, check and readjust the levelness as necessary.

GAS CONNECTION

Your fryer will give you peak performance when the gas supply line is of sufficient size to provide the correct gas flow. The gas line must be installed to meet the local building codes or National Fuel Gas Code ANSI Z223.1 Latest Edition. In Canada, install the fryer in accordance with CAN/CGA-B149.1 or .2 and local codes. Gas line sizing requirements can be determined by your local gas company by referring to National Fuel Gas Code, Appendix C, Table C-4 (natural gas) and Table C-16 (propane). The gas line needs to be large enough to supply the necessary amount of fuel to all appliances without losing pressure to any appliance.

WARNING

NEVER supply the fryer with a gas that is not indicated on the data plate. Using the incorrect gas type will cause improper operation. If you need to convert the fryer to another type of fuel, contact your dealer.

Fuel Types - Each fryer is equipped to work with one type of fuel. The type of fuel with which the appliance is intended to operate is stamped on the data plate attached to the inside of the door.

NOTICE

NEVER use an adaptor to make a smaller gas supply line fit the cooker connection. This may not allow proper gas flow for optimum burner operation, resulting in poor cooker performance.

Quick Disconnect Gas Connection

Gas fryers equipped with casters must be installed with connectors that comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z223.1 Latest Edition, and Addenda Z21.69A Latest Edition. This connection should include a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel, ANSI Z223.1 Latest Edition. When installing a quick disconnect you must also install a means for limiting the movement of the fryer. This device will prevent the gas line or the quick disconnect from being strained. The restraining device should be attached to the cooker on the back panel.

Fuel Supply Line Leak and Pressure Testing

The fuel supply system must be tested before the fryer is used. If the fuel line is going to be tested at a pressure greater than ($>$) 1/2 PSIG (3.45 kPa), make sure that the fryer is disconnected from the fuel line. If the fuel line is to be tested at a pressure equal to or less than ($\leq$) 1/2 PSIG (3.45 kPa), the fryer can be connected but the unit's gas valve must be shut. Test all gas line connections for leaks with a solution of soap and water when pressure is applied.

ELECTRICAL CONNECTION

The electrical service used by the fryer must comply with local codes. If there are no local codes that apply, refer to the National Electrical Code (NEC), ANSI/NFPA 70 to install the service. In Canada refer to CSA Standard C22.1 and local codes. Wiring diagrams are provided inside the fryer control box. The power requirements for the fryer are shown below.

	North America	International
Input Voltage	120 VAC, 60Hz	220 (or 240) VAC, 50Hz
Current per fryer	0.5 Amps	0.5 Amps
Filter System	7.0 Amps	4.0 Amps

The fryer must be grounded in accordance with local code; if there is not a local code, comply with NEC ANSI/NFPA No. 70-1990. It is advised that this power supply be plugged into a wall receptacle that is controlled by the ventilation control. This will prevent the fryer from being operated without the ventilator on.

VENTILATION AND FIRE SAFETY SYSTEMS

Your new fryer must have proper ventilation to function safely and properly. Exhaust gas temperatures can reach as high as 1000°F. Therefore, it is very important to install a fire safety system. Your ventilation system should be designed to allow for easy cleaning. Frequent cleaning of the ventilation system and the fryer will reduce the chances of fire. Table 1-2 provides a list of reference documents that provide guidance on ventilation and fire safety systems. This table is not necessarily complete. Additional information can be obtained from CSA International, 8501 East Pleasant Valley Road, Cleveland, OH 44131.

Excessive ventilation causes drafts, which will interfere with the proper operation of the pilot and the burner. Leave at least 18 inches of open space between the fryer's flue vent opening and the intake of the exhaust hood.

CAUTION

Ensure that your ventilation system does not cause a down draft at the fryer's flue opening. Down drafts will not allow the fryer to exhaust properly and will cause overheating which may cause permanent damage. Damage caused by down drafts will not be covered under equipment warranty. NEVER allow anything to obstruct the flow of combustibles or ventilation exiting from the fryer flue. DO NOT put anything on top of the flue area.

NOTICE

NEVER connect the blower directly to the flue openings. The direct flow of air will cause poor temperature recovery, poor ignition, inefficient operation of the fryer, and could extinguish the pilot.

Table 1-2 Ventilation and Fire Safety References

TOPIC	UNDERWRITERS LABORATORY DOCUMENT	NATIONAL FUEL GAS CODE DOCUMENT
EXHAUST HOODS	ANSI/UL 710	ANSI/NFPA 96
POWER VENTILATORS	ANSI/UL 705	ANSI/NFPA 96
FILTER UNIT	ANSI/UL 586 ANSI/UL 900	ANSI/NFPA 96
<u>TYPES OF FIRE EXTINGUISHERS AND DETECTION EQUIPMENT</u>		
CO ²	ANSI/UL 154	ANSI/NFPA 12
DRY CHEMICAL	ANSI/UL 299	ANSI/NFPA 17
WATER	ANSI/UL 626	ANSI/NFPA 13
FOAM	ANSI/UL 8	ANSI/NFPA 11
SPRINKLERS	ANSI/UL 199	ANSI/NFPA 13
SMOKE DETECTORS	ANSI/UL 268	ANSI/NFPA 72
FIRE DETECTION THERMOSTATS	ANSI/UL 521	ANSI/NFPA

Gas pressure check

Gas pressure should be measured at the burner manifold and should match the pressure requirement

listed on the data plate mounted on the inside of the fryer door..

LIGHTING INSTRUCTIONS

- a. Fill kettle before lighting.
- b. Turn combination gas valve knob to "ON" position.
- c. 1. **Solid State Thermostat:** Switch melt switch to desired position. Turn the Thermostat knob to desired temperature. Turn the power switch to the "ON" position, the fryer is equipped with a matchless ignition system and will automatically light the pilot, and heat up to set temperature.
2. **Digital Controller:** Press the  button on the controller panel to turn fryer ON, the fryer is equipped with a matchless ignition system and will automatically light the pilot, and heat up to set temperature.
3. **Computer Controller:** Press the  button on the controller panel to turn fryer ON, the fryer is equipped with a matchless ignition system and will automatically light the pilot, and heat up to set temperature.
- d. Delighting - wait 5 minutes before attempting to relight the pilot to allow for any gas in the fryer to dissipate.

WARNING

DO NOT TURN COMBINATION GAS VALVE KNOB TO THE "ON" POSITION UNTIL VESSEL IS FULL OF WATER OR SHORTENING. TURNING THE KNOB TO "ON" WITH VESSEL EMPTY WILL DAMAGE THE VESSEL OR COMPONENTS AND VOID WARRANTY.

INITIAL CLEANING

When the fryer is shipped, many of its parts are covered with a thin coat of oil for protection. Before the fryer is ready for cooking it must be cleaned. This will remove the oil coating and any foreign matter that may have accumulated during storage and shipment. Perform the cleaning as described below.

- a. Fill the tank with water and add one packet of Pitco fryer cleaner or a mild detergent, and turn gas valve knob to ON position.
- b. 1. **Solid State Thermostat:** Turn melt switch to the "MELT" position. Turn the Thermostat knob to the lowest temperature setting (250°F). Turn the power switch to the "ON" position, the fryer is now in the boil-out mode which will prevent the fryer from boiling over. **Note: do not leave the fryer unattended during this operation.** Once the fryer has heated up to approximately 195°F, allow it to operate for 15 minutes to allow any build up in the tank to soften.
2. **Digital Controller:** Press the  button on the controller panel to turn fryer ON. The fryer will automatically switch into the boil-out mode which will prevent the fryer from boiling over. **Note: do not leave the fryer unattended during this operation.** Once the fryer has heated up to approximately 195°F, allow it to operate for 15 minutes to allow any build up in the tank to soften.
3. **Computer Controller:** Press the  button on the controller panel to turn fryer ON. The fryer will automatically switch into the boil-out mode which will prevent the fryer from boiling over. **Note: do not leave the fryer unattended during this operation.** Once the fryer has heated up to approximately 195°F, allow it to operate for 15 minutes to allow any build up in the tank to soften.

NOTE

Do not leave the fryer unattended during cleaning. Never let the water level go below the "Min Level" mark on the back of the tank.

- c. While wearing protective gloves, use the fryer cleaning brush to scrub the inside of the fryer to remove protective coating.
- d. When cleaning is complete, turn off the fryer main burners and turn gas valve knob to the OFF position. While wearing protective gloves, drain the water into a container suitable for hot water and dispose of it.
- e. When the tank has cooled, rinse it thoroughly with cool water. Continue to rinse the tank until the cleaner has been rinsed, thoroughly from the tank.
- f. Using a clean dry cloth, wipe out all of the water. Be very thorough removing the water, because any residual water will cause hot oil to splatter out of the fryer.

CAUTION

Mild steel tanks must be wiped down/coated with oil to keep the tank from rusting.

- g. Now that the tank is clean, you are ready to fill and operate the fryer.

WARNING

Gas units installed with casters must have a restraining device. This device must be connected at all times that the fryer is connected to the gas supply. If it is disconnected for any reason, it must be reconnected.

Filling the fryer with solid shortening

- a. Make sure the drain valve is completely closed.
- b. Cut the solid shortening into 1" (2.54CM) square cubes and completely pack fry tank up to oil level mark with cubes making sure there are no air pockets.
- c. 1. **Solid State Thermostat:** Switch melt switch to melt position. Turn the Thermostat knob to desired temperature. Turn the power switch to the "ON" position.
(Note: if using solid shortening, set melt switch to the ON position)
- 2. **Digital Controller:** Press the  button on the controller panel to turn fryer ON,
(Note: if using solid shortening, ensure digital controller is programming is set on the solid shortening melt cycle setting, by following digital programming instructions in manual)
- 3. **Computer Controller:** Press the  button on the controller panel to turn fryer ON,
(Note: if using solid shortening, ensure computer controller is programming is set on the solid shortening melt cycle setting, by following digital programming instructions in manual)
- d. Allow unit to heat to operating temperature, unit is now ready for use.

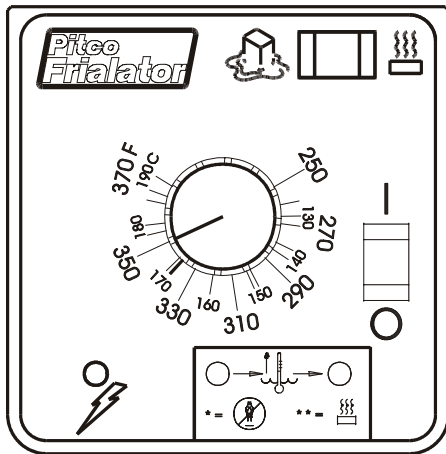
Filling the fryer with liquid shortening

- a. Make sure the drain valve is completely closed.
- b. Fill the fryer with shortening up to the oil level mark indicated on the back splash of the fry tank.
- c. Once the fryer has been filled with shortening, turn the unit ON and allow to heat up to set temperature.

THERMOSTAT CALIBRATION

SOLID STATE THERMOSTAT

- a. Set the thermostat dial, computer, or digital controller to 350° F.
- b. Remove fryer tube rack and place a thermometer 1" above fryer temperature probe.
- c. Compare thermometer reading to thermostat or controller setting, if readings are not close, contact local warranty service agent.
- d. When the calibration check is complete, remove the thermometer and replace the tube screen.



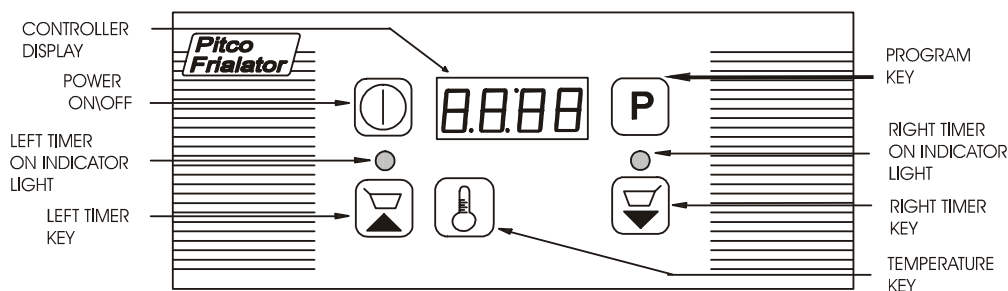
Fryer Shut-Down

There are two shutdown modes of fryer operation, STANDBY and COMPLETE. The standby mode removes the ability for the fryer's main burners to cycle. Complete shutdown turns off the gas supply to the fryer. Shut down the fryer by:

STANDBY Turn the thermostat or controller OFF. The cooker is now in Standby and can remain this way for only brief periods of time. NEVER leave the cooker in standby overnight.

COMPLETE To completely shut down the cooker, push and turn the gas valve to the OFF position. The fryer is now completely shut down and can be cleaned and filtered.

DIGITAL CONTROLLER PROGRAMMING INSTRUCTION



CONTROLLER FUNCTIONS

- PRESS TO TURN CONTROLLER ON
- PRESS AND HOLD FOR 3 SECONDS TO TURN CONTROLLER OFF
- PRESS TO DISPLAY ACTUAL TEMPERATURE
- PRESS TWICE DISPLAY SET TEMPERATURE
- PRESS TO START LEFT BASKET TIMER
- PRESS TO START RIGHT BASKET TIMER
- PRESS TO ENTER PROGRAMMING MODE
- INDICATES PROGRAMMING MODE IS PASSWORD PROTECTED

LOWER LEVEL PROGRAMMING INSTRUCTIONS

NOTE: PROGRAMMING CAN NOT BE PERFORMED WHILE TIMERS ARE ACTIVATED

STEP 1

ENTERING PROGRAM

PRESS If the display appears proceed to STEP 2, if the LEFT TIMER INDICATOR LIGHT turns ON and the CONTROLLER DISPLAY shows the left timer set time (time displayed is not counting down) you are in the PROGRAM MODE, Proceed to STEP 3.

STEP 2

ENTERING PASSWORD MODE

With showing on the display, press (password) to gain access to controller programming. NOTE: If the timer starts counting down, the password was not entered fast enough and the controller needs to be turned OFF and back ON, and the STEP 1 repeated.

PROGRAMMING CONTROLLER OPTIONS

TO SAVE AND EXIT PROGRAMMING PRESS AND HOLD KEY FOR 5 SECONDS

STEP 3

LEFT TIMER KEY PROGRAMMING

With the LEFT TIMER INDICATOR LIGHT lit and the CONTROLLER DISPLAY Showing the left timer programmed cook time PRESS or to change left Programmed cook time. TO SAVE FOLLOW INSTRUCTIONS SHOWN ABOVE STEP 3

STEP 4

RIGHT TIMER KEY PROGRAMMING

PRESS RIGHT TIMER INDICATOR LIGHT will illuminate and the display will show the set time for the RIGHT TIMER KEY. PRESS or to change right programmed cook time. TO SAVE FOLLOW INSTRUCTIONS SHOWN ABOVE STEP 3

STEP 5

SET TEMPERATURE PROGRAMMING

PRESS , display will show the programmed SET TEMPERATURE. PRESS or to change programmed SET TEMPERATURE. TO SAVE FOLLOW INSTRUCTIONS SHOWN ABOVE STEP 3

LOWER LEVEL PROGRAMMING CONTROLLER OPTIONS CONTINUED

NOTE: PROGRAMMING CAN NOT BE PERFORMED WHILE TIMERS ARE ACTIVATED

TO SAVE AND EXIT PROGRAMMING PRESS AND HOLD  KEY FOR 5 SECONDS

STEP 6
MELT CYCLE
PROGRAMMING

PRESS , display will show  L ,  5 or  . PRESS  or  to change programmed MELT setting. ( 5 = Solid shortening melt cycle,  L = Liquid shortening melt cycle, and  = No melt cycle).
TO SAVE FOLLOW INSTRUCTIONS SHOWN ABOVE STEP 6

STEP 7
 / PASSWORD
PROGRAMMING

PRESS , display will show  or  RIGHT. Press  or  to change password protection "ON" or "OFF". TO SAVE FOLLOW INSTRUCTIONS SHOWN ABOVE STEP 6

STEP 8
CELCIUS / FAHRENHEIT
PROGRAMMING

PRESS , display will show  or  (Celcius or Fahrenheit). PRESS  or  to change programmed TEMPERATURE scale.. TO SAVE FOLLOW INSTRUCTIONS SHOWN ABOVE STEP 6

STEP 9

PRESS , You have now returned to STEP 3 or back to the beginning of the Programming loop.

UPPER LEVEL PROGRAMMING INSTRUCTIONS

STEP 1

Follow LOWER LEVEL PROGRAMMING INSTRUCTIONS STEP 1 and STEP 2

STEP 2
BASKET LIFT, SINGLE OR
DUAL LIFT OPTION

PRESS and HOLD , While holding the  key depressed, PRESS  key. Display will show  1 or  . PRESS  or  to change the number of Basket lifts operating on fryer. TO SAVE FOLLOW INSTRUCTIONS SHOWN ABOVE STEP 6

STEP 3
ACTUAL TEMPERATURE
DISPLAY

PRESS , display will show  or  . PRESS  or  to change the programmed setting ( =actual temperature display will only show when key is pressed,  actual temperature will display at all times). TO SAVE FOLLOW INSTRUCTIONS SHOWN ABOVE STEP 6

CONTROLLER DISPLAY EXPLANATION



INDICATES THE FRYER IS IN A MELT CYCLE.



INDICATES FRYER TEMPERATURE IS LOWER THAN CONTROLLER SET TEMPERATURE AND IS HEATING.

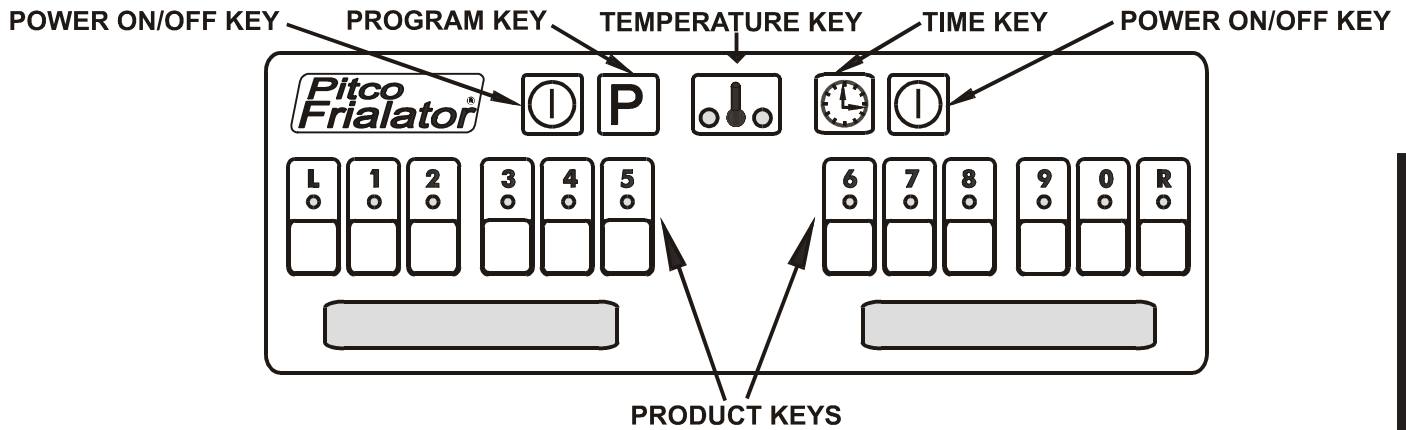


INDICATES FRYER HAS REACHED CONTROLLER SET TEMPERATURE AND IS READY FOR COOKING.



WHEN DOT IS LIT, INDICATES HEATING SYSTEM IS ACTIVATED.

MULTIPLE LEVEL COMPUTER PROGRAMMING INSTRUCTIONS



TO CHECK ACTUAL TEMP. ————— After 5 secs. machine will return to run mode.

TO CHECK SET TEMP. ————— After 5 secs. machine will return to run mode.

TO CHECK COOK, SHAKE, AND HOLD TIMES THEN THE PRODUCT KEY DESIRED

NOTE: THE TIMES WILL BE DISPLAYED IN SEQUENCE PAUSING MOMENTARILY ON EACH TIME AND THEN RETURN TO COOK MODE.

TO ENTER BOIL MODE ————— enter (if using °C mode) when last digit of temperature is entered, boil mode will start automatically. You must turn off both fryers to exit Boil mode.

CHECKING THE REMAINING TIME WHEN USING MULTIPLE TIMERS

TO VIEW REMAINING TIME ON ANY FUNCTION KEYS WHEN MULTIPLE TIMERS ARE COUNTING IS AS FOLLOWS:

PRESS THEN PRESS FUNCTION KEY OF ANY NON DISPLAYED ACTIVE TIMERS YOU WANT TO VIEW

FIRST LEVEL PROGRAMMING

USING AND ENTERING FIRST LEVEL PROGRAMMING AND PROGRAMMING FUNCTION KEYS

Press the key (display shows "PROGRAM"), then enter pass word if needed.
If you are unable to remember the set pass word use (6684).

TO PROGRAM SINGLE OR DUAL TANK ENTER DESIRED TEMP.
COMPUTER SET TEMP LEFT SIDE —

TO PROGRAM DUAL TANK
COMPUTER SET TEMP RIGHT SIDE —

TO SAVE OR EXIT —————

TO SET ————— COOK TIME AND A PRODUCT KEY THEN
ENTER TIME

TO SET ————— SHAKE TIME ENTER TIME

TO SET ————— HOLD TIME ENTER TIME AND

TO SAVE OR EXIT —————

SECOND LEVEL PROGRAMMING

ENTERING SECOND LEVEL PROGRAMMING:

Press the **P** key (display shows "**PROGRAM**"), IF PASS WORD IS REQUIRED, and you are unable to remember the set pass word use (6684). Then press **0**. You have now entered the upper level programming, all the useable function keys will be lighted and display will show "**SELECT OPTIONS**".

NOTE: Any time **P is used to save a setting **0** must be pressed to return to "Select Options" mode.**

FUNCTION PROGRAMMING

- 1** FAHRENHEIT/CELSIUS SCALE - Toggles between Fahrenheit and Celsius scale by pressing the **0** key. Change is saved by pressing the **P** key to set
- 2** SET PASS WORD - Toggles the pass word function on and off or install a numeric pass word.
Turn pass word on or off **0** chooses "**PASS REQ**" or "**NO PASS**". If pass word is chosen then press **P** and current pass word will display. Using the number keys a new pass word can be entered and then set by pressing **P**.
- 3** BEEPER VOLUME - Allows volume of beeper alarm to be chosen.
Press **0** to toggle between volume levels **1, 2, 3**. Press **P** to set.
- 4** LANGUAGE - Choose between English, Spanish, French, German, and Dutch.
Press **0** to toggle between different language options. Press **P** to set.
- 5** MELT CYCLE - Melt cycle choices: **NO MELT** (melt cycle is turned off), **MELT S** (solid shortening melt cycle), and **MELT L** (liquid shortening melt cycle)
Press **0** to toggle between different settings. Press **P** to set.
- 6** RECOVERY TEST TIMES - Displays the factory set and field temperature recovery times starts measuring recovery time at 220°F and ends measurement at 280°F. Factory recovery time is not applicable, use field recovery time to monitor recovery problems. NOTE: Oil level can alter recovery times. Press **0** to display "F065 LXXX", where the time following "F" is 065 and the most recent recovery time is "LXXX"
- 7** CONTROL / TIMER - Toggles computer between controlling all fryer functions to timer only, on a single tank computer or left side of a dual tank computer. Press **0** to toggle between "Control and Timer". Press **P** to set.
- 8** CONTROL/TIMER - Toggles computer between controller and timer only on the right side of a dual tank computer. Press **0** to toggle between "Control and Timer". Press **P** to set.

EXIT SECOND LEVEL PROGRAMMING MODE PRESS FUNCTION KEY



FILTER PROCEDURES

NOTE

When working with hot oil ALWAYS wear oil-proof, insulated gloves.

WARNING

NEVER • Run the filter system without a filter bag/paper.

NEVER • Empty the oil from the fryer before turning OFF the fryer burners.

NEVER • Store the UFM Filter Unit anywhere other than in the fryer filter cavity.

- a. Slide the filter pan out. Carefully remove filtered residue off the filter media. Examine the filter media for clogged or torn areas. Refer to filter media replacement instructions following this section. Reinstall the pan.
- b. Turn the fryer that is to be filtered OFF (See Standby Shutdown). Remove the baskets from the fryer tank(s). Use the clean out brush to lift out the tube screens. If there are excess crumbs in the fryer tank, remove them with the crumb scoop.
- c. If you have replaced the filter media or remove crumbs and debris, sprinkle Precoat Filter Aid on the filter paper.
- d. Check the drain spout to ensure that it is in the drain tower and over the filter pan opening.
- e. Slowly open the green handled drain valve for the tank being filtered. If necessary use the clean-brush to clear the crumbs from the drain. Use the brush to clean the sides of the tank as the oil drains.

WARNING

This filter pan is only large enough to hold the contents of one (1) tank at once, during the filter process.

- f. When the tank is empty, close the green handled drain valve. Open the red handled return valve to the tank you are filtering. This will start the pump and return the oil to the bottom of the fry tank.
- g. When bubbles are seen coming out of the oil return spout, close the red handled valve to turn the pump off. If necessary add more oil to the tank to return the oil level to the fill mark. The fryer is now ready for use.

DRAINING A TANK

The filter system is also used to drain the fryers. You will need a container capable of holding 400°F oil and protective gloves.

- a. Rotate the drain down spout so that it extends in the container that you want to drain the shortening into.
- b. Open the green handled drain valve for the tank to be drained. The oil will drain into the container you have chosen. When the container is full or the fry tank is empty, close the green handled drain valve. If the container was full repeat this step until fryer tank is empty.
- c. Once tank is completely empty add new shortening and follow fryer start up procedures.

WARNING

The power supply must be disconnected before servicing or cleaning the appliance.

FILTER MEDIA REPLACEMENT

The filter module stores neatly under the fryer when not in use. The unit is very easy to use and allows for quick installation and filtration, even under the busiest conditions. Follow the procedures below to change the filter media.

WARNING

At operating temperature, the shortening in the fryer may be hotter than 375°F (190°C). This hot, melted shortening will cause severe burns. Do not let the hot shortening touch your skin or clothing. Always wear insulated oil-proof gloves when working on the filter system. It will be easier and safer if the filter assembly has cooled to room temperature before handling any filter parts.

- a. With the filter pan empty of oil, remove the filter media by grasping the filter pan handle and gently pull the assembly toward the front of the fryer.
- b. Separate the filter pickup tube from the filter pickup screen assembly by pulling up on the pickup tube just above where it connects to the pickup screen assembly. Lift pickup tube and swing it to the left, until it rests on the left hand side of the filter pan.
- c. Grab filter screen pickup assembly lift handles and carry it to a trash barrel and shake off heavy debris that may be built upon the top of the assembly.
- d. Unscrew the filter paper clip bracket from the filter paper support screen and slide the filter paper support screen out of the filter paper clip bracket.
- e. Remove filter paper support screen from the filter envelope.
- f. All of the filter pick up assembly parts can be washed in a dish washer or a pot sink. Flush out the suction tube assembly with hot water. After cleaning, it is very important to thoroughly dry the parts before reassembling. Water and oil do not mix. Water in hot oil will cause the oil to splatter.
- g. Start reassembling the filter pick up assembly by sliding the new filter paper on to the filter paper support rack. Ensure that the hole in the filter paper goes over the pick up tube assembly threaded connector.
- h. Fold the open end of the bag in two folds. The first fold should be approximately 1 inch from the end and the second should be over the edge of the rack assembly.
- i. Slide the clip screen over the folded end of the filter paper. Ensure the opening of the clip screen goes over the pick up tube connection. Screw the suction tube connection onto the threaded connection.
- j. Place the filter pickup assembly into the filter pan and slide the filter pan assembly back into the fryer cabinet.
- k. Filter unit is now ready for use.

FRYER CLEANING

Daily

Your fryer should be clean every day to maintain peak performance and appearance. Perform the procedures below every day.

- a. Wipe up any shortening that spills onto the exterior of the fryer. This should be done with a clean soft cloth while the oil is still warm.
- b. Use warm water with a mild detergent to clean surfaces. Be careful not to get water in the shortening and to remove any detergent from the fry tank.
- c. Use a nonabrasive scouring powder or pad to clean stains if necessary.

Weekly (Boilout)

The fryer should be thoroughly cleaned once a week. This cleaning should include a complete draining of the fryer and a boil out. This would also be a good time to check the filter media for damage.

CAUTION

Completely shut down the fryer when the oil is to be replaced by water, and when the heating portion of the cleaning is complete. This will prevent the heating system from coming on during the oil draining and water filling procedure.

- a. Drain the oil from the fryer using the fryer drain procedures. When the oil has been pumped into the oil shuttle, disconnect the filter pan and remove from the fryer.

WARNING

Do not use the filter pan to drain cleaning water into. The only way to remove liquid from the filter pan is via the filter pump. Do not use the filter pump to pump water. Water can remain in the filter lines and mix with hot oil during filter procedures creating a problem.

- b. Remove tube rack/mesh tube screens and remove any large debris from the bottom of the fry tank. Close the drain valve and fill the fry tank with water and noncaustic detergent. For best results use Pitco Fryer Cleaner part number P6071397.
- c. Place a large pan under the drain. This pan will be used to catch the cleaning water. The pan must be of sufficient size to hold all of the water.
- d. Restart your fryer. When the water temperature reaches 212°F the computer will automatically go into Boil mode. To get the fryer out of BOIL mode you must turn the fryer power off.
- e. After the water has reached a slow boil, turn the fryer off. Allow the fryer to soak for 20 minutes to soften shortening deposits and carbon. Use fryer brush to remove any residue from tank, heating tubes, and side walls. Perform the daily cleaning procedures.
- f. Drain the water into the pan by slowly opening the green handled drain valve.
- g. Wipe the tank dry with clean cloth wipes. Close the drain valve and remove the large container.
- h. Refill the fryer.

In the event of problems with or questions about your order, please contact the Pitco Frialator factory, from 8:00 a.m. - 5:00 p.m., Eastern Standard Time, Monday through Friday, toll-free at:

(800)258-3708 US and Canada only or
(603)225-6684 World Wide

In the event of problems with or questions about your equipment, please contact the Pitco Frialator Authorized Service and Parts representative (ASAP) covering your area, through the National Service Network at:

(800)298-1862 US only, 24 hours