PITCO®

ENGLISH

Installation & Operation Manual

WingStreet

Pizza Hut Fryer

For Gas Fryers Covering
PH-SSH55 Models

PH-SSH55-3

NSF®   CSA DESIGN CERTIFIED   CSA CERTIFIED   C E

TO THE PURCHASER, OWNER AND STORE MANAGER
Please review these warnings prior to posting them in a prominent location for reference.

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.

FOR YOUR PROTECTION
DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
Do not spray aerosols in the vicinity of this appliance when it is in operation.

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

WARNING
Installation, maintenance and repairs should be performed by a Pitco Authorized Service and Parts (ASAP) company technician or other qualified personnel. Installation, maintenance or repairs by an unauthorized and unqualified personnel will void the warranty.

WARNING
Installation and all connections must be made according to local codes in force. In the absence of local codes in North America, the installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or the Natural Gas and Propane Installation Code CSA B149.1 as applicable. In Australia, the appliance must installed in compliance with AS/NZS 5601.

WARNING
During the warranty period if a customer elects to use a non-original part or modifies an original part purchased from Pitco and/or its Authorized Service and Parts (ASAP) companies, this warranty will be void. In addition, Pitco and its affiliates will not be liable for any claims, damages or expenses incurred by the customer which arises directly or indirectly, in whole or in part, due to the installation of any modified part and/or received from an unauthorized service center.

WARNING
This appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable

WARNING
Adequate means must be provided to LIMIT the movement or this appliance without depending on the gas or electrical cord connection. Single appliances equipped with legs must be stabilized by installing anchor straps. All appliances equipped with casters must be stabilized by installing restraining chains.

WARNING
DO NOT alter or remove structural material on the appliance to accommodate placement under a ventilation hood.

WARNING
If the appliance is equipped with a power cord and it is damaged, it must be replaced by a Pitco Authorized Service and Parts (ASAP) company technician, or a similarly qualified person in order to avoid a hazard.

WARNING
The power supply must be disconnected before servicing, maintaining or cleaning this appliance.

WARNING
The appliance is NOT jet stream approved. DO NOT clean the appliance with a water jet.

WARNING
DO NOT attempt to move this appliance or transfer hot liquids from one container to another when the unit is at operating temperature or filled with hot liquids. Serious personal injury could result if skin comes in contact with the hot surfaces or liquids.

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

WARNING
DO NOT sit or stand on this appliance. The appliance's front panel, tank, splash back, tank cover, work shelf, drain board is not a step. Serious injury could result from slipping, falling or contact with hot liquids.

WARNING
NEVER use the appliance as a step for cleaning or accessing the ventilation hood. Serious injury could result from slips, trips or from contacting hot liquids.

WARNING
The oil/shortening level should NOT fall below the minimum indicated level line at any time. The use of old shortening can be dangerous as it will have a reduced flash point and be more prone to surge boiling.

WARNING
The contents of the crumb catch and/or filter pan of any filter system must be emptied into a fireproof container at the end of the frying operation each day. Some food particles can spontaneously combust into flames if left soaking in certain oil/shortening materials.

WARNING
Completely shut the appliance down when shortening/oil is being drained from the appliance. This will prevent the appliance from heating up during the draining and filling process. Serious injury can occur.

WARNING
This appliance is intended for indoor use only.

WARNING
DO NOT operate appliance unless all panels and access covers are attached correctly.

WARNING
It is recommended that this appliance be inspected by a qualified service technician for proper performance and operation on a yearly basis.

WARNING
There is an open flame inside this appliance. The unit may get hot enough to set nearby materials on fire. Keep the area around the appliance free from combustibles.

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

WARNING
If gas flow to appliance is interrupted, or pilots extinguish, wait 5 minutes before attempting to relight the pilot to allow any residual gas in appliance to dissipate.

WARNING
Ensure that the appliance 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
Never add oil to the appliance when it is at operating temperature. Splashing hot oil can cause severe injuries.

WARNING
Never add water to hot oil. Violent boiling can occur causing severe injury.

WARNING
This appliance is intended for professional use only and should be operated by fully trained and qualified personnel.

WARNING
To avoid splashing of hot liquid when installed, this fryer must be restrained either by the manner of installation, or with adequate ties to prevent tipping.

WARNING
An appliance equipped with casters and a flexible gas line must be connected to the gas supply with a quick disconnect device. In North America, gas appliances equipped with casters must be installed with connectors that comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69.CSA 6.16 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 Z221.41.CSA 6.9 Latest Edition. In Australia, an appliance equipped with casters and a flexible gas line must be connected to the gas supply with a quick disconnect device that complies with AS 4627. The hose must comply with AS/NZS 1869 and be class B or D and have a restraining cable. The restraining cable must not exceed 80% of the length of the flexible gas line.

TO THE PURCHASER, OWNER AND STORE MANAGER
Please review these warnings prior to posting them in a prominent location for reference.

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1 INSTALLATION

1.1 CHECKING YOUR NEW APPLIANCE

Your new Pitco appliance has been carefully packed into one crate. Every effort has been made to ensure that it is delivered to you in perfect condition. As you unpack your new appliance, 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 appliance to ensure that you have received all the parts to the appliance. If you are missing any parts, contact the dealer from whom the appliance was purchased. As you unpack the appliance and its accessories be careful to keep the weight of the appliance evenly distributed. Refer to the table below to identify which accessories should be included with your appliance.

Locate your Pitco model number and serial number on the inner door of the appliance and the find the date purchased. Write this information on the front cover of this manual for future reference.

If you have completed the above steps that are applicable to the appliance you purchased, the appliance is now ready to be installed. Although it may be possible for you to install and set up your new appliance, it is STRONGLY recommended that you have this done by qualified professionals. A qualified professional will ensure that the installation is safe and meets local building and fire codes.

Accessories

#	Description	SSH55
1	Fry pot drain clean out rod	Standard
2	Fry pot cleaning brush	Standard
3	Fry pot crumb scoop	Standard
4	Filter shovel scoop	Standard
5	Masterfil® Cloth Filter 14" x 22" (2/pack)	Standard
6	48" x 1" (122 x 2.54 cm) NPT flexible gas hose with disconnect with 1" (2.54 cm) close nipple	Standard
7	Tube rack	Standard
8	Removable tall basket hanger	Standard
9	Triple size fry baskets	Standard
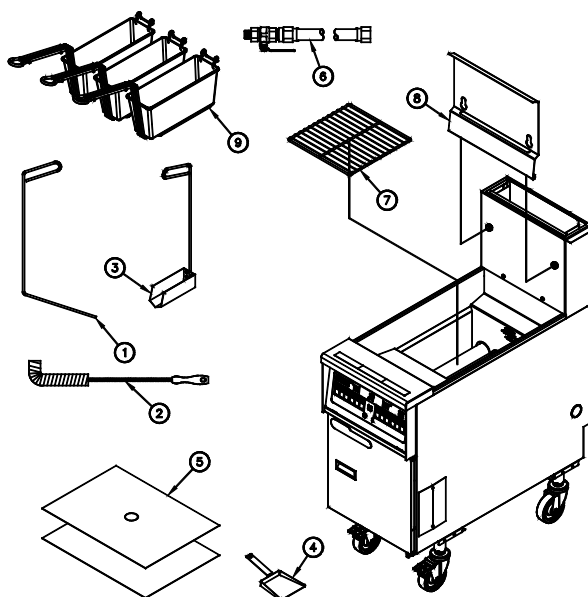
WARNING
DO NOT sit or stand on this appliance. The appliance's front panel, tank, splash back, tank cover, workshelf, drain board is not a step. Serious injury could result from slipping, falling or contact with hot liquids.

INSTALLATION

Pitco

1.2 INSTALLATION CLEARANCES

The clearances shown below are for combustible and non-combustible installations and will allow for safe and proper operation of your appliance.

	Combustible Construction Inches (centimeters)	Non Combustible Construction Inches (centimeters)
Back	6.0" (15.24cm)	0.0" (0.0cm)
Sides	6.0" (15.24cm)	0.0" (0.0cm)
Counter	6.0" (15.24cm)	6.0" (15.24cm)

In addition to the above clearances there must also be at least 16 inches (40.64cm) of aisle space in front of the unit.

WARNING **DO NOT obstruct the flow of ventilation, or air openings around the appliance. Adequate clearance around the appliance is necessary for servicing and proper component ventilation. Ensure that you meet the minimum clearance requirements specified in this manual.**	WARNING **DO NOT install this appliance next to a water cooker without an appropriate splashguard. A splash over of water into the hot oil may cause a flash fire.**

> **CAUTION**
> **To prevent equipment damage and/or personal injury, do not tilt the appliance onto any two of its casters or legs, or pull the appliance by the splash back.**

1.3   LEG/CASTER INSTALLATION AND LEVELING
When you receive your appliance it is completely assembled with the possible exception of the legs (or casters). This appliance must be installed with legs or casters or sealed to a base; it cannot be curb mounted. Curb mounting will seriously inhibit this appliance's ability to effect proper component ventilation. The legs/casters must be installed before connecting the appliance to the power supply. The legs provide the necessary height to meet sanitation requirements and assure adequate air supply to the combustion system and for electrical component ventilation. Use the following procedure.

> **WARNING**
> **This appliance must be installed with the legs or casters provided by the manufacturer.**

Required tools: 7/16 " wrench and socket and a large pair of water pump pliers.

1. Lay the appliance on its back, being careful not to damage the splash back by pulling on it. Protect the outside of the appliance with cardboard or a drop cloth when laying it down.

2. Attach each leg/caster with the hex head screws and nuts supplied. Each leg/caster requires four ¼-20 x 5/8" hex head screws and nuts. Insure that all screws are tight.

3. Mount the screws from the inside of the appliance with the nut on the outside (bottom) of the appliance. The nuts have lock washers attached to them; therefore it is not necessary to use separate lock washers.

> **WARNING**
> **DO NOT install legs or casters, or perform leveling procedure when appliance is in operation or full of hot liquids. Serious injury could result.**

4. When all four legs/casters are securely mounted, stand the unit up, being careful not to put too much weight on any one leg. Adjust the height and level the appliance by adjusting the leveling devices (B) with water pump pliers. On casters, loosen 2 screws (A) before leveling, make your height adjustments, then retighten.
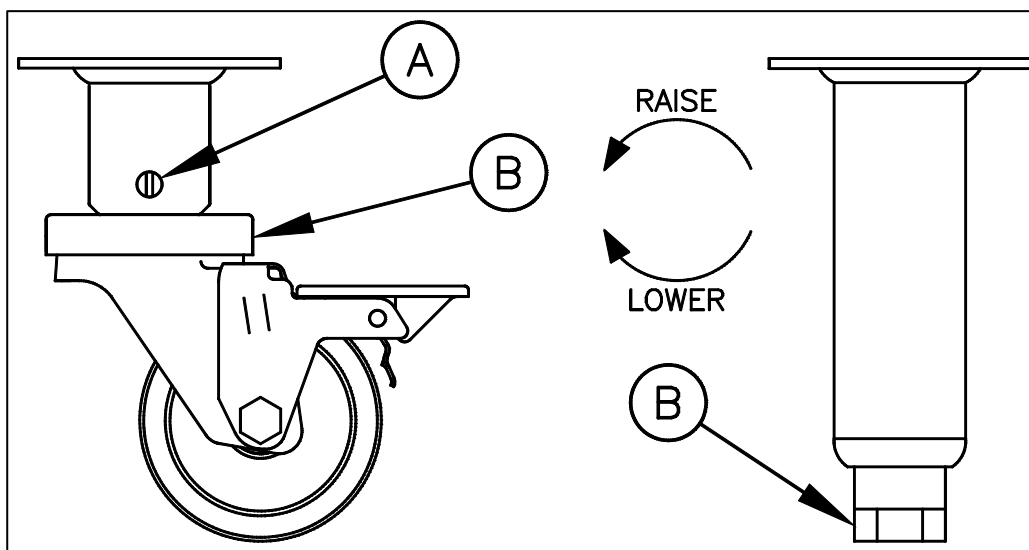
INSTALLATION

1.4   GAS CONNECTION
Your appliance 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 ANS Z223.1 and NFPA 54 (latest editions). In Canada, install the appliance in accordance with CSA B149.1 or .2 and local codes. Gas line sizing requirements can be determined by a qualified installation professional, your local gas company or by referring to the National Gas Fuel Code, Appendix C, Table C-4 (for natural gas) and Table C-16 (for 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. A properly sized and installed gas line will deliver a supply pressure between 7.0" W.C. (17.4mbars, 1.74kPa) and 10.0"W.C. (24.9mbars, 2.49kPa) natural gas or between 11.0"W.C. (27.4mbars, 2.74kPa) and 13.0" W.C. (32.4mbars, 3.25kPa) propane to all appliances connected to the supply line, operating simultaneously at full demand. The pressure at the gas valve shall not exceed ½ PSI.

Each appliance is equipped to operate on one certain fuel type. The type of fuel with which the appliance is intended to operate is stamped on the data plate, which is attached to the inside of the door.

WARNING
NEVER supply the appliance with a gas other than the one that is indicated on the data plate. Using the incorrect gas type will cause improper operation and could result in serious injury or death. If you need to convert the appliance to another type of fuel, contact the dealer you purchased it from.

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

1.4.1   QUICK DISCONNECT CONNECTION
Gas appliances equipped with casters must be installed with connectors that comply with the Standard for Movable Gas Appliances, ANSI Z21.69 • CSA 6.16 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 Z21.41 • CSA 6.9 latest edition. When installing a quick disconnect you must also install adequate means for limiting the movement of the appliance without depending on the connector and quick-disconnect device or it's associated piping to limit the movement of the appliance. The restraining device should be attached to the appliance on the back panel.

1.4.2   FUEL SUPPLY LINE LEAK AND PRESSURE TESTING
The fuel supply system must be tested before the appliance is used. If the fuel line is going to be tested at a pressure greater than ½ PISG (3.45 kPa), insure that that appliance is disconnected from the fuel line. If the fuel line is to be tested at a pressure equal to or less than ½ PSIG (3.45 kPa), the appliance can be connected during the test, 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.

1.4.3 CE GAS TABLE

Refer to the following table for gas specifications for the country of use. If the country of use is NOT listed, refer to the information stamped on the data plate.

MODEL SSH55 CE GAS TABLE

Country	Gas Type	Gas	Appliance Category	Gross Input (Kw)	Net Input (kW)	Supply Pressure (mbar)	Burner Pressure (mbar)	Burner Orifice	Pilot Orifice (code)	Governor	Nominal Gas Rate (m3/hr)
Austria	Natural	G20	I_{2H}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP			MODEL NOT APPROVED FOR USE WITH LP GAS IN THIS COUNTRY.							
Belgium*	Natural	G20/G25	I_{2E+}	23.4	21.1	20/25	10	#46/#43	N22	NO	2.2/2.6
	LP	G31	I_{3P}		21.5	50/37	25.4	#55	LP16	YES	0.9
Bulgaria	Natural	G20	I_{2H}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP	G31	I_{3P}		21.5	50/37	25.4	#55	LP16	YES	0.9
Cyprus	Natural			NATURAL IS GAS NOT USED AS A FUEL SOURCE IN THIS COUNTRY.							
	LP	G31	I_{3P}	23.4	21.5	50/37	25.4	#55	LP16	YES	0.9
Czech Republic	Natural	G20	I_{2H}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP	G31	I_{3P}		21.5	50/37	25.4	#55	LP16	YES	0.9
Denmark	Natural	G20	I_{2H}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP			MODEL NOT APPROVED FOR USE WITH LP GAS IN THIS COUNTRY.							
Estonia	Natural	G20	I_{2H}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP			MODEL NOT APPROVED FOR USE WITH LP GAS IN THIS COUNTRY.							
Finland	Natural	G20	I_{2H}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP			MODEL NOT APPROVED FOR USE WITH LP GAS IN THIS COUNTRY.							
France	Natural	G20/G25	I_{2Esi}	23.4	21.1	20/25	10	#46/#43	N22	YES	2.2/2.6
	LP	G31	I_{3P}		21.5	50/37	25.4	#55	LP16	YES	0.9
Germany	Natural	G20/G25	I_{2ELL}	23.4	21.1	20/25	10	#46/#43	N22	YES	2.2/2.6
	LP	G31	I_{3P}		21.5	50/37	25.4	#55	LP16	YES	0.9
Great Britain	Natural	G20	I_{2H}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP	G31	I_{3P}		21.5	50/37	25.4	#55	LP16	YES	0.9
Greece	Natural	G20	I_{2H}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP	G31	I_{3P}		21.5	50/37	25.4	#55	LP16	YES	0.9
Hungary	Natural	G20	I_{2H}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP	G31	I_{3P}		21.5	50/37	25.4	#55	LP16	YES	0.9
Ireland	Natural	G20	I_{2H}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP	G31	I_{3P}		21.5	50/37	25.4	#55	LP16	YES	0.9
Italy	Natural	G20	I_{2H}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP	G31	I_{3P}		21.5	50/37	25.4	#55	LP16	YES	0.9
Latvia	Natural	G20	I_{2H}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP			MODEL NOT APPROVED FOR USE WITH LP GAS IN THIS COUNTRY.							
Lithuania	Natural	G20	I_{2H}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP			MODEL NOT APPROVED FOR USE WITH LP GAS IN THIS COUNTRY.							
Luxembourg	Natural	G20	I_{2E}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP	G31	I_{3P}		21.5	50/37	25.4	#55	LP16	YES	0.9
Malta	Natural			NATURAL IS GAS NOT USED AS A FUEL SOURCE IN THIS COUNTRY.							
	LP	G31	I_{3P}	23.4	21.5	50/37	25.4	#55	LP16	YES	0.9
Netherlands	Natural	G20	I_{2L}	23.4	21.1	20	10	#43	N22	YES	2.6
	LP	G31	I_{3P}		21.5	50/37	25.4	#55	LP16	YES	0.9
Norway	Natural	G20	I_{2H}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP			MODEL NOT APPROVED FOR USE WITH LP GAS IN THIS COUNTRY.							
Poland	Natural	G20	I_{2E}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP	G31	I_{3P}		21.5	50/37	25.4	#55	LP16	YES	0.9
Portugal	Natural	G20	I_{2H}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP	G31	I_{3P}		21.5	50/37	25.4	#55	LP16	YES	0.9
Romania	Natural	G20	I_{2H}	23.4	21.1	20	10	#46	N22	YES	2.2
	LP	G31	I_{3P}		21.5	50/37	25.4	#55	LP16	YES	0.9

* Natural gas SSH55 models going to Belgium require one 4 mm restrictor orifice per tank (not required for LP models).

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1.4.4   CE GAS TABLE-CONTINUED

				MODEL	SSH55	CE	GAS	TABLE			
Country	Gas Type	Gas	Appliance Category	Gross Input (Kw)	Net Input (kW)	Supply Pressure (mbar)	Burner Pressure (mbar)	Burner Orifice	Pilot Orifice (code)	Governor	Nominal Gas Rate (m3/
Spain	Natural	G20	I$_{2H}$	23.4	21.1	20	10	#46	N22	YES	2.2
	LP	G31	I$_{3P}$		21.5	50/37	25.4	#55	LP16	YES	0.9
Slovakia	Natural	G20	I$_{2H}$	23.4	21.1	20	10	#46	N22	YES	2.2
	LP	G31	I$_{3P}$		21.5	50/37	25.4	#55	LP16	YES	0.9
Slovenia	Natural	G20	I$_{2H}$	23.4	21.1	20	10	#46	N22	YES	2.2
	LP	G31	I$_{3P}$		21.5	50/37	25.4	#55	LP16	YES	0.9
Sweden	Natural	G20	I$_{2H}$	23.4	21.1	20	10	#46	N22	YES	2.2
	LP		MODEL NOT APPROVED FOR USE WITH LP GAS IN THIS COUNTRY.								
Switzerland	Natural	G20	I$_{2H}$	23.4	21.1	20	10	#46	N22	YES	2.2
	LP	G31	I$_{3P}$		21.5	50/37	25.4	#55	LP16	YES	0.9
Turkey	Natural	G20	I$_{2H}$	23.4	21.1	20	10	#46	N22	YES	2.2
	LP	G31	I$_{3P}$		21.5	50/37	25.4	#55	LP16	YES	0.9

* Natural gas SSH55 models going to Belgium require one 4 mm restrictor orifice per tank (not required for LP models).

1.5 ELECTRICAL CONNECTIONS

It is advised that this power supply be plugged into a wall receptacle that is controlled by the ventilation control. This will prevent the appliance from being operated without the ventilator on. If your appliance requires an electrical connection, the power requirements are listed below.

	North America	International
Input Voltage	120 VAC, 50/60 Hz	220, 230 or 240 VAC 50/60 Hz
Current per unit	0.7 Amp	0.4 Amp
Filter Current	7.5 Amp	4.2 Amp
Heat Tape	0.4 Amp	0.2 Amp

CAUTION
Connecting the appliance to the wrong power supply may damage the appliance and void the warranty.

WARNING
This appliance must be connected to a power supply having the same voltage and phase as specified on the data plate located on the inside of the appliance door.

WARNING
DO NOT attempt to connect the appliance to an electrical supply other then that indicated on the data plate. Electrical connection should be performed by qualified personnel.

WARNING
The electrical connection used by this appliance must comply with local codes. If there are no local codes that apply, refer to the National Electrical Code (NEC), ANSI/NFPA 70 for installation in the US. In Canada, refer to CSA Standard C22.2 and local codes. In all other cases, refer to local and national codes and regulations.

WARNING
The appliance must be grounded in accordance with local code; if there is no local code, comply with the NEC and ANSI/NFPA No. 70 latest edition (for US and Canadian installations). In all other cases, refer to local and national codes and regulations. To comply with European requirements, European models are equipped with an equalization-bonding clamp. An equalization bonding lead must be connected to this clamp to provide sufficient protection against potential difference. This clamp, located on the rear of the appliance is marked with the following universal symbol.

WARNING
This equipment must be installed so that the plug is accessible unless other means for disconnection from the power supply (e.g. a circuit breaker) is provided.

WARNING
All copper wiring for this appliance must be made in accordance with the wiring diagram(s) located on the appliance.

INSTALLATION

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WARNING

If your appliance is uses line current, it 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; it should be plugged into a properly grounded three-prong receptacle.

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1.6   VENTILATION AND FIRE SAFETY SYSTEMS

Your new appliance must have proper ventilation to function safely and properly. Exhaust gas temperatures can reach as high as 1100 °F (593 °C). Therefore, it is very important to install a fire safety system. Your ventilation system should be designed to allow for easy cleaning. Frequent cleaning and proper maintenance of the ventilation system and the appliance will reduce the chances of fire. Ventilation and fire safety systems must comply with local and national codes. Refer to ANSI 83.11 for a list of reference documents that will provide guidance on ventilation and fire safety systems. For installations in U.S. and Canada, additional information can be obtained from CSA International, 8501 East Pleasant Valley Road, Cleveland, OH, 44131 or visit their website at www.csa-international.org.

It is essential that the appliance be operated only when adequate ventilation is provided. Your ventilation hood should be properly maintained. A qualified installation professional should ensure that the hood is operating properly in conjunction with the appliance. Inadequate ventilation may not properly evacuate appliance all emissions. Excessive or unbalanced ventilation may cause drafts, which could interfere with proper operation of the pilot and burners. Leave at least 18 inches (45.72cm) of open space between the flue of the appliance and the intake of the exhaust hood.

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WARNING

Ensure that your ventilation system does not cause a down draft at the appliance's flue opening. A down draft will not allow the appliance to exhaust properly and will cause overheating, which may cause permanent damage. Damage caused by down drafts will not be covered by the warranty. NEVER allow anything to obstruct the flow of combustibles or ventilation exiting the appliance. NEVER place anything on top of the flue area, or block the flue in any way. Never place a grease condensation drip pan over the flue opening.

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WARNING

NEVER connect the ventilation blower or hood directly to the flue of this appliance. The resulting increased flow of air through the combustion system will cause improper operation, poor temperature recovery, poor ignition and could extinguish the pilot.

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1.7   INSPECTION
Before you begin filling and adjusting the appliance, perform the following visual checks:

✓ After the appliance is in its permanent location, check make sure that it is level. Any additional leveling that is necessary can be performed as previously described.

✓ Ensure that the probe and high temperature limit are in place and secure. Check the high limit bulb mounting screws to ensure that they are tight.

✓ Review the installation portion of this manual and ensure that all steps have been followed and executed properly.

Tank View Diagram

1) Probe
2) High Temperature Limi
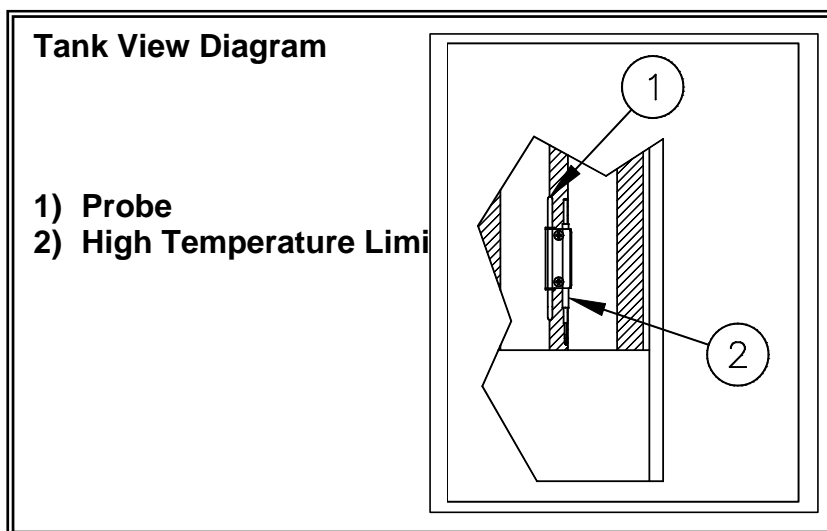
1.8   INITIAL ADJUSTMENTS
After your appliance has been properly installed as described in the installation section of this manual, it will need to be adjusted to ensure that it will perform as designed. A qualified person must perform these adjustments.

To perform these adjustments the following tools will be needed:
▪ Manometer
▪ Digital Thermometer (Temperature Probe)
▪ DC Microammeter

1.8.1   FILLING THE APPLIANCE
Refer to the following procedure to fill the cook tank prior to operation.
1. Verify the tank interior is clean and free of any construction debris.
2. Rinse the tank and drain line with a small amount of clean cooking oil.
3. Ensure that the drain valve is closed.
4. Fill the tank with oil/shortening until the oil/shortening reaches the level line(s). Never let the oil/shortening level go below the MIN LEVEL mark stamped on the tank.

WARNING
Oil/shortening must completely cover the heat tubes at all times while appliance is on.

CAUTION
This appliance is not designed for cooking with water. Fill with oil/shortening only.

| WARNING |
|---|
| **During operation there is an open flame inside this appliance. The unit may get hot enough to set near by materials on fire. Keep the area around the appliance free from combustibles.** |

INSTALLATION

1.8.2   LIGHTING INSTRUCTIONS

There is nothing to manually light on the electronic ignition system. Pilot ignition is performed and controlled by the electronic ignition system. Refer to the following instructions to light the appliance.

1. Open the gas supply valves to the appliance.

2. Turn the gas valve knob to the ON position.

3. Press the 🔲 button to turn the controller on.

4. The main burners will light and be controlled by the controller.
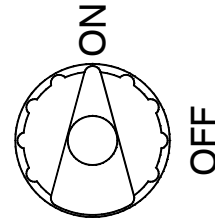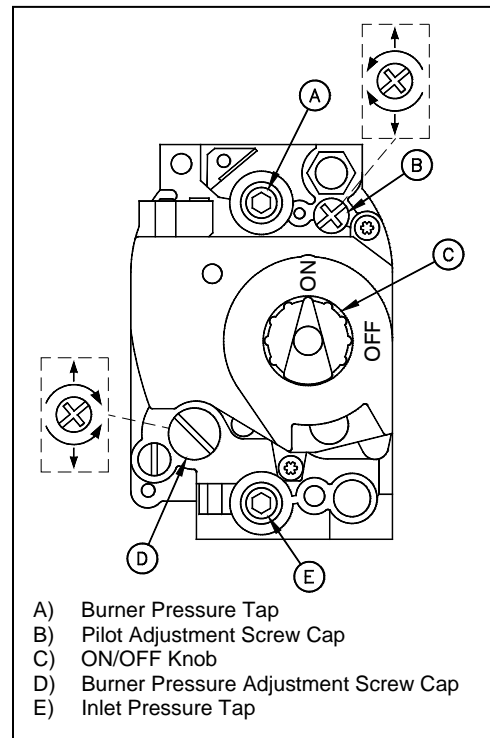
1.8.3   PILOT FLAME ADJUSTMENT

Perform this procedure with the pilot lit.

Note: This procedure requires the use of a DC micrometer.

1. Connect the DC micrometer between the flame sensor terminal and the flame sensor lead. Observe proper polarity: if the meter needle goes below 0, reverse the leads. The current reading must be 1.0 μA or greater, (0.15 μA or greater for CE units).

2. Adjust the current reading to the required level by adjusting the pilot flame. Remove the pilot adjustment screw cap screw to expose the pilot adjustment screw. Turning the pilot adjustment screw clockwise will decrease the size of the pilot flame and flame sense current. Turning the pilot adjustment screw counterclockwise will increase the pilot flame size and the flame sense current.

3. Rotate the screw in the direction needed to achieve a reading of 1.0 μA or greater, (0.15 μA or greater for CE units).

   Note: Allow 3 to 5 minutes between flame adjustments to allow the reading to stabilize.

4. Once the pilot flame has been adjusted properly, replace the pilot adjustment screw cap screw and remove the micrometer.

A)   Burner Pressure Tap
B)   Pilot Adjustment Screw Cap
C)   ON/OFF Knob
D)   Burner Pressure Adjustment Screw Cap
E)   Inlet Pressure Tap

1.8.4   MAIN BURNER SYSTEM ADJUSTMENT

For the main burners to operate the gas supply valve must be open and the controller must be turned on. The main burners receive gas from the main gas supply through the thermostatically controlled valve. When the oil/shortening temperature drops below the preset temperature the gas control valve opens.

The main burners must be adjusted to deliver optimum flame. Refer to the following procedure to adjust the main burners.

1. Ensure that the main gas valve is shut off, remove the manifold pressure tap plug and connect an accurate pressure gauge (range of 0-16 "W.C. (39.85mbar, 3.98kPa) in 0.1" (.25mbar, .02kPa) increments) or manometer.

2. Turn on this and all appliances connected to the gas supply line and light their main burners. The pressure reading of the installed pressure gauge should not drop from the required installation pressure. Any loss of pressure indicates inadequate supply line installation, which will cause poor performance of all appliances during peak usage.

3. The installed pressure gauge should be the same, ±0.1" W.C. (.25mbar, .02kPa), as that marked on the data plate on the inside door of the appliance. If the pressure is correct, go to step 6. If it is not, adjust the pressure as outlined in step 4.

4. To adjust the pressure, remove the regulator adjustment screw cap and, with a flat head screwdriver, adjust the regulator screw until the proper burner pressure is reached. Turning the screw clockwise will increase the burner pressure. Turning the screw counterclockwise will decrease the burner pressure.

5. When the pressure is correct, replace the regulator adjustment screw cover.

6. Turn off the ALL appliances, shut the main gas valve to your Pitco appliance and remove the pressure gauge. Apply pipe joint compound to the manifold pressure tap plug and reinstall it.
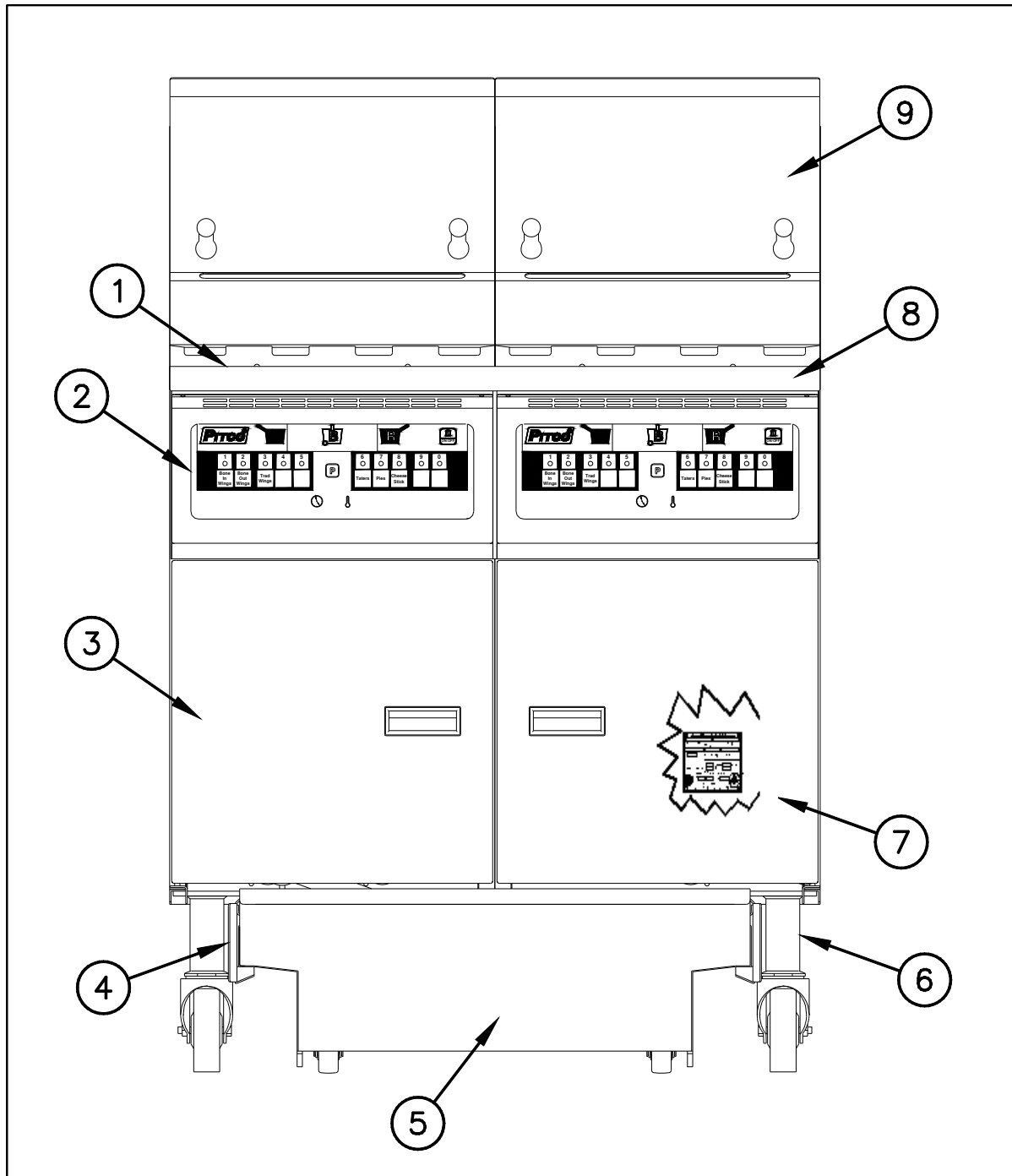
<div style="border:1px solid black; padding:10px; text-align:center;">

CAUTION
Be careful not to disturb the probe and high temperature limit during operation and cleaning of this appliance.

</div>

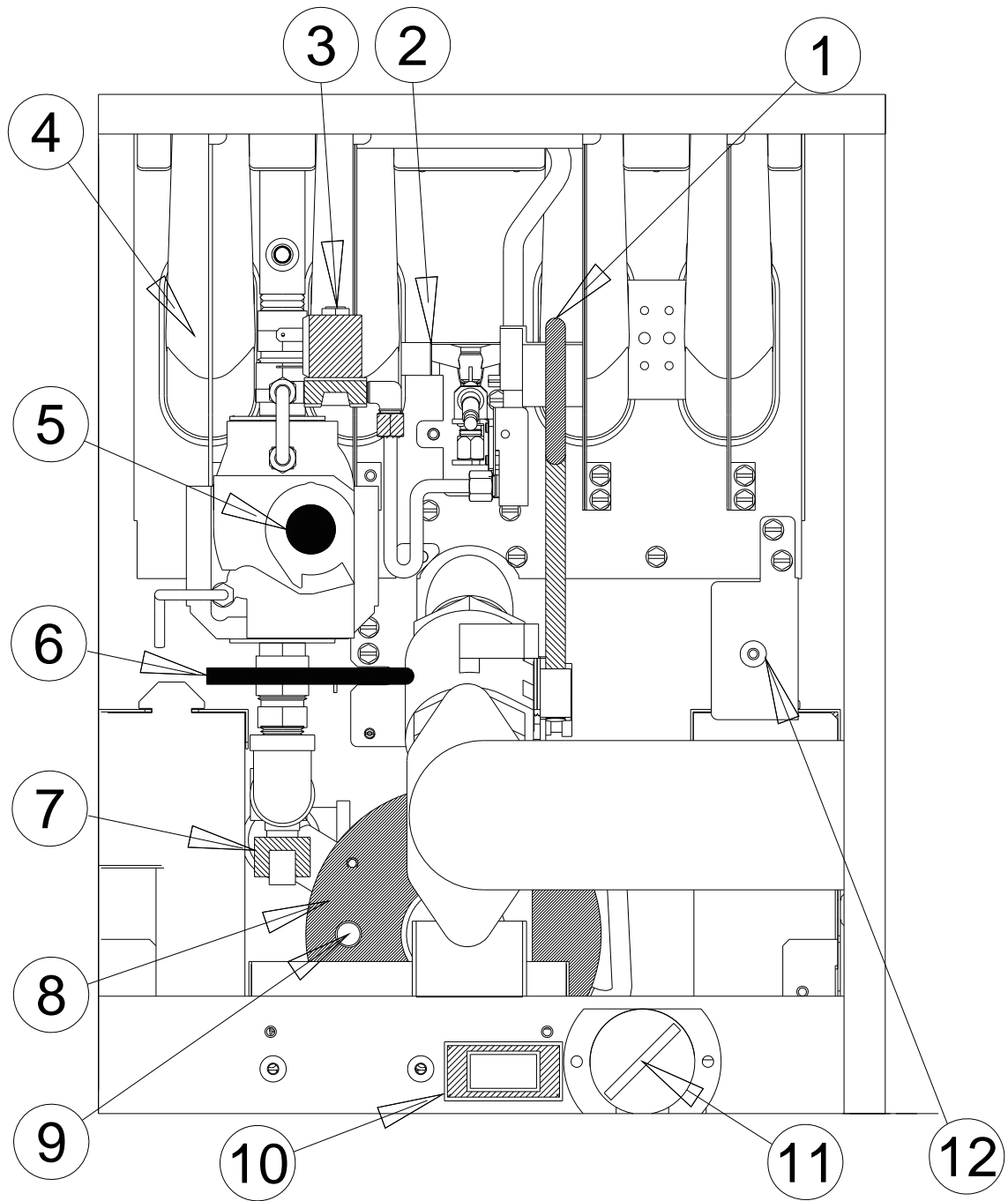## 2 OPERATION

2.1   OPERATIONAL FEATURES

The diagram below outlines some of the key operational components of your appliance. Refer to the following sections of this manual to learn more about these features.

2.2   BASIC OPERATIONAL FEATURES

1. **Fry Tank**
   Holds oil/shortening at temperature for cooking.

2. **Computer** (Refer to section 2.7 computer instructions)
   Controls fryer temperature. Provides timers for cooking products

3. **Door** (Shown Closed)
   Provides access to:
   Fryer: Drain valve handle, tank drain outlet, high limit reset button, gas valve, pilot, burners, gas shut-off valve, and self-cleaning burner system.
   Filter (if so equipped): Filter pan, filter pump, and oil/shortening return handle

4. **Filter Pan Guide Rails**
   Guide filter pan into place beneath fryer

5. **Filter Pan** (if so equipped)
   Oil drains from the fry tank in the filter pan. Here it is filtered through the filter media before being pumped back to the fry tank.

6. **Casters**
   Provide for height adjustment and mobility of fryer system.

7. **Data Plate** (behind door)
   Provides important information on fryer including Model and Serial Number

8. **Top Deck**

9. **Basket Hanger**
   Used for draining baskets when they are removed from the fry tank.

INSTALLATION

2.3   OPERATION FEATURES (INERIOR VIEW)
   (Includes Features Specific to Models with Filters)

2.4   BASIC OPERATIONAL FEATURES (INTERIOR VIEW)

1. **Drain Valve Handle** *(Blue)* *(Shown in closed position)*
    Opens the drain valve to allow oil/shortening to drain from the fry tank. Equipped with drain valve interlock switch that turns off fryer heat when the drain valve is opened.

2. **Pilot**
    The pilot lights the main burners when the fry tank requires more heat.

3. **Self-Cleaning Burner System**
    The self-cleaning burner system cleans the main burners when the fryer is turned on.

4. **Burner(s)**
    Heat the oil/shortening in the fry tank

5. **Gas Valve Knob**
    The gas valve controls the flow of gas to the pilot and burners.
    Turning the gas valve knob to the OFF position shuts off the gas supply to the pilot and burners.

6. **Oil Return Handle** *(Red)* (If equipped with a filter)
    Opening the return handle starts the filter pump and returns the oil/shortening to the fry tank.

7. **Manual Gas Shut-off Valve**
    Shuts off the supply of gas to the gas valve

8. **Filter Pump** (if equipped with a filter)
    Pumps filtered oil from the filter pan back to the fry tank.

9. **Filter Pump Reset Button** (if equipped with a filter)
    Resets the pump motor thermal overload, if it has tripped.

10. **Filter Pump Circuit Breaker** (if equipped with a filter)
    Interrupts electricity to the filter pump in the event of an over-current condition. May also be used to turn off electricity to the filter pump.

11. **Filter Pump Pick-up Connection** (if equipped with a filter)
    The filter pan engages into the filter pump suction piping here.

12. **High Limit Reset Button**
    If the high limit trips, it can be reset by pressing this button, <u>after the oil cools</u>.

INSTALLATION

2.5   FILLING THE COOKER TANK

Both liquid and solid shortening can be used in this appliance, but liquid is preferred. If solid shortening is used it is recommended that you melt the shortening before adding it to the appliance. You can melt solid shortening in the appliance, but you must be very careful not to scorch the shortening.

Tank Capacity	
Model	Capacity
SSH55	40-50 lbs(18-23 kg)

> **CAUTION**
> **This appliance is NOT designed for cooking with water.**
> **Fill with oil or shortening only.**

2.5.1   FILLING THE TANK WITH LIQUID SHORTENING

To fill the tank with liquid shortening refer to the following procedure.
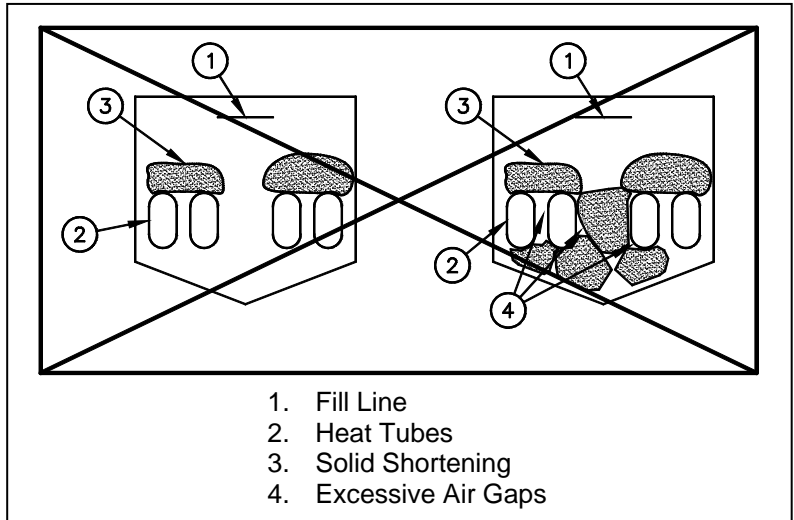
1. Ensure that the drain valve is completely closed and that there is no residual moisture in the tank.

2. Fill the tank with oil. You may fill the tank to the "MIN LEVEL" mark or slightly below the nominal level mark: the oil will expand slightly when it heats up, raising the level slightly.

2.5.2   FILLING THE TANK WITH SOLID SHORTENING

To fill the tank with solid shortening refer to the following procedure.

> **WARNING**
> **NEVER melt blocks of solid shortening on top of the heat tubes. This will cause a fire and could result in personal injury.**

1. Remove the tank rack.

2. Cut the solid shortening into cubes no larger than one inch. ALWAYS pack the shortening below, between, and on top of the burner tubes. Do NOT leave any large air gaps. Use care when packing the solid shortening into the tank. Do NOT bend or break the temperature or high limit sensor probes. If these are damaged the appliance will not function properly.

1. Fill Line
2. Heat Tubes
3. Solid Shortening
4. Excessive Air Gaps

3. Once the appliance tank is firmly packed with shortening, the shortening must be melted. Melt the shortening by using the solid melt cycle in the fryer's computer control. In solid melt cycle mode the computer will cycle the heat on and off to slowly melt the shortening.

> **WARNING**
> **Oil/shortening must completely cover the heat tubes at all times while appliance is on.**

2.6 APPLIANCE START UP
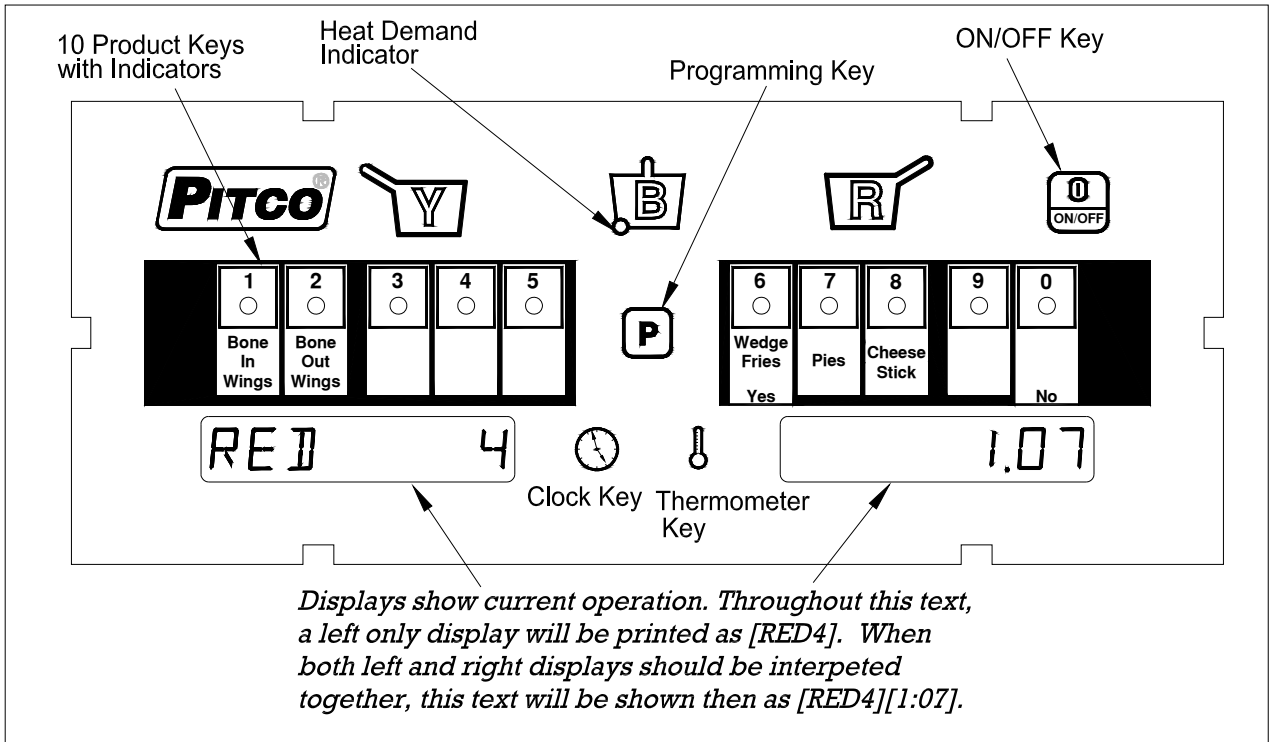Refer to the following procedure to start the appliance prior to operation.

1. Ensure that the drain valve is closed.

2. Fill the cook tank with oil/shortening. (See section 2.5 "Filling the Cook Tank")

> **WARNING**
> **NEVER operate the appliance with an empty fry tank. It will void the warranty.**

3. Light the appliance. (See "Lighting Instructions" section 1.8.2)

4. Press the 　⬜　 button to turn the controller on.

5. The appliance is now on and heating the oil/shortening in the cook tank.

> **WARNING**
> **Oil/shortening level should NOT be allowed to fall below the minimum indicated level line at any time. Dry firing of the fry tank will shorten tank service life and will void your warranty.**

2.7 COMPUTER CONTROLLER OPERATION

Displays show current operation. Throughout this text, a left only display will be printed as [RED4]. When both left and right displays should be interpeted together, this text will be shown then as [RED4][1:07].

2.7.1 TO TURN THE APPLIANCE ON
If power is applied to the appliance, the displays will show [OFF]. Press the [I/O] key. Display will show one of the normal displays: [HEATING],[MELTING] [SOLID]/[LIQUID], or [READY]. Some messages may show in both left and right displays. Wait for the appliance to heat up to the [READY] condition before cooking.

2.7.2 TO TURN THE APPLIANCE OFF
Press the [I/O] key. Display will momentarily show the software version number and then [OFF].

2.7.3 TO START A COOK
When displays are showing [READY] the appliance has reached set temperature and is ready to cook. Press a basket key then press the desired product key. The indicator above the product key will flash. The left display will show the basket color and the product key, while the right display shows the time remaining in the cook. In the example above, RED lane is cooking product 4 (left display) with 1 minute and 7seconds remaining (right display).
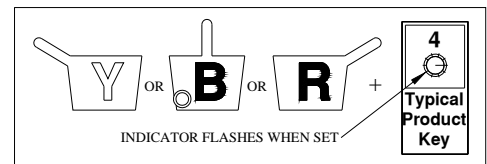
Up to three cooks may run together. While cooks are running, the display will always show the cook with the least time remaining. Cook times remaining in other lanes may be checked by momentarily pressing a lane basket key.

2.7.4 TO CANCEL A COOK
Press and hold the basket key to cancel a cook. If no other cooks are pending, controller displays will return to [READY].

2.8   TO VIEW VAT TEMPERATURE:

To view the actual vat temperature, press the ⌷ key. The display will show `ACT 347F` or

`ACT 175C`, where "F' is Fahrenheit, and "C" is Celsius. After a few moments, the display will return to [HEATING],[MELTING] [SOLID]/[LIQUID], or [READY], if no cooks are running.

2.9   TO VIEW CURRENT SETTINGS FOR COOK, SHAKE, HOLD, AND HOLD PRE-ALARM:

To view the current settings for any product key, press the ⊙ key, followed by the desired product

key. The display will show [nCK mm:ss], followed by [nSH mm:ss], then [nHD mm:ss], ending with [nPA mm:ss].   Where "n" is the key number, and "mm:ss" is the time setting.
After a few moments, the display will return to [HEATING],[MELTING] [SOLID]/[LIQUID], or [READY], when no cooks are running. If cooks are running, the least time remaining will be displayed.

Typical displays using key 4 as an example:
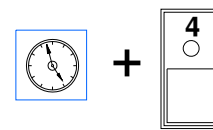
Key 4 **C**oo**k** Time [4CK] is set for 3 minutes and 28 seconds.

`4CK   3:28`
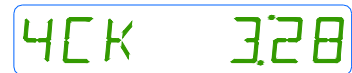
Key 4 **S**hake Time [4SH] is set for 2 minutes and :00 seconds <u>before the end of the Cook</u>. *Default value is 00:00, or inactive.*

`4SH   2:00`
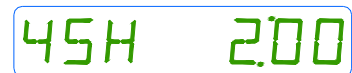
Key 4 **H**ol**d** Time [4HD] is set for 15:00 minutes. This is the amount of time cooked product may sit in holding bins before a new batch is started. *Default value is 00:00, or inactive.*

`4HD   15:00`

Key 4 Hold **P**re-**A**larm [4PA] is set for 00:00 and is inactive (*default setting*). When activated his alarm warns the operators that the Hold Time is about to run out.
In a few moments, the display will return to [HEATING],[MELTING] [SOLID]/[LIQUID], or [READY].

`4PA   0:00`

2.10 TO VIEW COOKING SET TEMPERATURE:

To view the set temperature, press the ⌷ key *twice.* The display will show `SET 350F` or

`SET 177C`, where "F' is Fahrenheit, and "C" is Celsius. After a few moments, the display will return to [HEATING],[MELTING] [SOLID]/[LIQUID], or [READY], if no cooks are running.
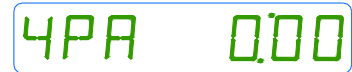
2.11 PROGRAMMING LEVEL 1 (FOR THE STORE MANAGER)
   Note: The factory default setting for this control does not require password entry. However, the password requirement and value, may be changed in section 2.9.2. This text assumes the password is enabled. Entry of a password when NOT required will not interfere with the programming process.
With no cook timers running, displays will show one of the following displays: [HEATING],[MELTING] [SOLID]/[LIQUID], or [READY].
Press the [P] program key.
Left display will show [PROGRAM]. Right display will be blank.
Enter password 6684 using the product keys as numeric keys for entry.

`PROGRAM`

Level 1 Password

6	6	8	4
○	○	○	○
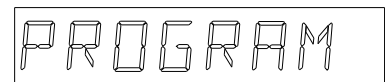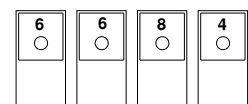
Display still shows [PROGRAM].
From the [PROGRAM] display, continue with this section or go to section 2.9.

2.11.1 TO SET COOK TEMPERATURE

Press the thermometer key once.
Display shows [SET xxxF] [TEMP] or [SET xxxC] [TEMP], where "xxx" is the
temperature setting.
Use the product keys for numeric entry, to adjust the current setting.
Press the [P] key to save setting.
Display shows [PROGRAM]; go to any other 2.8 or 2.9 sections for other
adjustments.

2.11.2 TO CHANGE A PRODUCT KEY–
COOK, SHAKE, HOLD, AND HOLD PRE-ALARM TIMES
For each product key Cook, Shake, and Hold times are set in this section.
With display showing [PROGRAM], continue with the following section for each product key to
change.

2.11.2.1 COOK TIME
Cook Time is set to the desired cooking time for this product key. To deactivate this product key
enter a zero value.
Press the [Clock] key.
Display shows [SELECT] [PRODUCT].
Press the desired product key to change.
Display shows [nCK mm:ss] [TIME] where "n" is the key number, "CK" means Cook, and
"mm:ss" is minutes and seconds.
Use the product keys for numeric entry, to adjust the current setting.
Press the [Clock] key to save cook time and continue setup for this product key.

2.11.2.2 SHAKE TIME
Shake time is an alarm that sounds during Cook Time to prompt operators to shake the basket.
Default for this value is zero, meaning the Shake Time is inactive.
Display shows [nSH mm:ss] [TIME] where "n" is the key number, "SH" means Shake, and
"mm:ss" is minutes and seconds.
Use the product keys for numeric entry, to adjust the current setting.
Press the [Clock] key to save shake time and continue setup for this
product key.

2.11.2.3 HOLD TIME
After cooking, product may stand in holding trays for a period of time. This timer produces an
alarm to inform operators to discard old product and start a new cook. Default for this value is
zero, meaning the Hold Time is inactive.
Display shows [nHD mm:ss] [TIME] where "n" is the key number, "HD means HOLD, and
"mm:ss" is minutes and seconds.
Use the product keys for numeric entry, to adjust the current setting.
Press the [Clock] key to save hold time and continue setup for this product key.

2.11.2.4 HOLD PRE-ALARM
Hold Pre-Alarm is a timer setting that is used to warn operators that the Hold Time is about to
expire.
To use Hold Pre-Alarm, Hold Time must be set to a non-zero value, and Hold Pre-Alarm must be
set to a value less than Hold Time. Default value is zero, meaning the Hold Pre-Alarm is
inactive.
Display shows [nPA mm:ss] [TIME] where "n" is the key number, PA means Pre-Alarm, and
"mm:ss" is minutes and seconds.
Use the product keys for numeric entry, to adjust the current setting.
Press the [Clock] key to save cook time and continue setup for this product
key.

Displays show [SELECT] [TIME]. Repeat steps from section 2.8.2.1 to make changes to any other
product key *or continue*.

2.11.3 TO EXIT LEVEL 1 PROGRAMMING
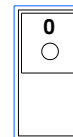Display shows [SELECT] [TIME].
Press the [P] key.

Display shows [PROGRAM]. Continue to section 2.9 to change options, or, exit here in the next step.
To exit Level 1 programming, press the [P] key again.
Displays will show [HEATING],[MELTING] [SOLID]/[LIQUID], or [READY].

2.12 OPTIONS PROGRAMMING
Display must show [PROGRAM] from section 2.8 to change options. When the product key [0] is pressed, display will show [SELECT] [OPTIONS]. Indicator lights above product keys will illuminate to represent options that may be changed. Each option below uses the product key [0] to scroll or toggle through available choices in the display. When the correct value is displayed, press the [P] key to save choice. Display will again show [PROOGRAM].

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2.12.1 FAHRENHEIT OR CELSIUS DISPLAY
The Controller will display temperatures in the Fahrenheit or Celsius scales. The default scale is °F. With display showing [PROGRAM], press the product key [0].
Display shows [SELECT] [OPTIONS].
Press product key 1, display shows [DEGREE n] [F OR C], where "n" is the current setting.
Use the product key [0] to scroll through choices (F or C). Press [P] key to save choice.
Display shows [PROGRAM].

1
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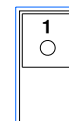
2.12.2 PASSWORD CHANGE OR REQUIRED
With factory settings, a password is not required to enter programming Level 1. The password may be activated or changed in this section.
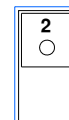With display showing [PROGRAM], press the product key [0]. Display will show [SELECT] [OPTIONS].
Press product key 2, display shows [SET PAS] [NEW PASS]. Use the product key [0] to scroll through choices [NO PASS] or [PASS REQ]. Press [P] key to save choice.
If [NO PASS] is selected Display returns to [PROGRAM].
If [PASS REQ]. is selected, display shows [PASSnnnn] [NEW PASS]. Displayed value "nnnn" is the current password. Use the product keys for numeric entry, to change password. Press [P] key to save choice. Display shows [PROGRAM].
Note: The factory default password (6684) will always work even if a different password is selected above.

2
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2.12.3 BEEPER VOLUME AND TONE
Volume and Tone of the beeper alarm may be changed in this section. Volume ranges are 1,2 and 3, where 3 is the loudest setting. Later model controls have an additional selection for tones.
With display showing [PROGRAM], press the product key [0].
Display will show [SELECT] [OPTIONS]. Press product key 3, display shows [VOLUME n] [BEEPER]. Use the product key [0] to scroll through choices (n= 1,2,3, or T). Beeper volume will change as each selection is made.
If "T" is selected an additional display is shown; [TONE n] [BEEPER]. Use the product key [0] to scroll through choices (n= 1,2,3). Beeper tone will change as each selection is made.
Press [P] key to save choice. Display shows [PROGRAM].

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2.12.4 LANGUAGE SELECTION
With display showing [PROGRAM], press the product key [0].
Display shows [SELECT] [OPTIONS].
Press product key 4, display shows [ENGLISH] [LANGUAGE].
Use the product key [0] to scroll through choices (ENGLISH, ESPANOL, FRANCAIS, DEUTSCH, HOLLANDS).
Press [P] key to save choice. Display shows [PROGRAM].

4
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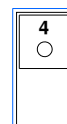
2.12.5 MELT CYCLE TYPE
This section allows selection of the melt cycle type or disabling the melt cycle requirement when starting the appliance from a cold start.

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With display showing [PROGRAM], press the product key [0].
Display shows [SELECT] [OPTIONS].
Press product key 5; display shows [LIQUID], the default setting.
Use the product key [0] to scroll through choices (liquid, solid, no melt).
Press [P] key to save choice. Display shows [PROGRAM].

2.12.6   RECOVERY TEST VALUE
This controller maintains a record of heat up times for the appliance. A poorly running appliance will
have increased recovery times stored in this display. There is no selection done here, just the
display of recovery time values.
With display showing [PROGRAM], press the product key [0].
Display shows [SELECT] [OPTIONS].
Press product key 6; display will show [RECOVERY] [TEST].
Press the product key [0]. Display will show [FnnnLyyy], where nnn is the factory
recovery value, and yyy is the last warm- up recovery value.
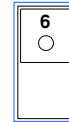After recording these values, press the [P] key. Display returns to [PROGRAM].

2.12.7   CONTROL OR TIMER
With display showing [PROGRAM], press the product key [0].
Display shows [SELECT] [OPTIONS].
Press product key 7; display will show [CONTROL].
Use the product key [0] to scroll through choices (Control, Timer).
Press [P] key to save choice. Display shows [PROGRAM].
Note: If timer is selected, heat control outputs are disabled, leaving only
the timer functions active. Do not make this selection on Solstice fryer models
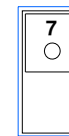
2.13 FILTER DATA FUNCTION (FDF) FEATURES:
The FDF features allow store managers, and regional managers, to track oil usage and filtering events
by operators. These features can be incorporated into an overall oil management strategy to extend oil
life through an enforced filtering regimen. As shipped from the factory, this feature is <u>enabled</u>.
The histories for polish and filter events are saved for later viewing by Restaurant Managers.

2.13.1   START UP POLISH EVENTS
Turn on the cooking control. From the cold start condition, melt cycling is entered, followed by
heating. When the vat is heated to above Polish Temperature (300°F), a polish prompt is displayed
[POLISH] [YES - NO], and a single repeating beep sequence. Until this prompt is answered, no
additional heat will be applied to the appliance. The operator presses either key 6 (YES) to Polish
Now, or, key 0 (NO) to defer to a later time.

2.13.1.1   POLISH NOW (YES)-
Display shows [POLISH] [NOW   ]. When the operator opens the drain valve, the display
changes to [DRAINING] [TMR MM:SS], alternating with [POLISH] [TMR MM:SS], a 30 minute
countdown begins. The drain valve must remain open until the polish timer counts down to zero.
❑   If the drain valve is prematurely closed, operator will be prompted [CONFIRM][EXIT Y-N].
❑   **If the answer is YES**, the polish routine exits with an incomplete status. Polish counts are
    not incremented. When control is turned off, then back on, Polish now will result (2.13.1
    above).
❑   **If the answer is NO**, Operators will be prompted to re-open the drain. When open, the
    polish routine continues to completion with the current polish timer count.
❑   If operator turns the control off to circumvent the polish event, the control will retain
    "incomplete polish" status. When power is restored, the control will resume at the
    [DRAINING] [TMR MM:SS] / [POLISH] [TMR MM:SS], reset to 30 minutes.
When the polish timer counts down to zero, the beeper will sound until the operator closes the
drain valve. The beeper stops. The display changes to [DONE] [TURN OFF], as the vat refills
with polished oil . When full, the return valve is closed. Operator must turn control off then back
on to restore normal operation.

2.13.1.2 DEFERRING THE POLISH(NO)-

The operator has deferred the polish event by 2 hours. An internal timer will count down 2 hours. When zero, and no cooks are running, the display will show [POLISH] [YES - NO] to prompt operators. IF operator responds with "YES" operation continues per section 2.13.1 above.

Operators may defer the polish event only 2 times. At the end of the last deferral, and when no cooks are running, the display will show [POLISH] [NOW   ]. Operation per section 2.13.1 above is the only course of operation after the last deferral.

2.13.2 START-UP AFTER A DISPOSE EVENT

If the prior drain open event was a dispose event, the control will skip the Polish event on the next cold start up, as fresh oil needs no polishing.

2.13.3 WHEN THE DRAIN VALVE IS OPENED:

When the drain valve is opened, the control will prompt the operator for a series of questions to identify the reason for drain opening.

2.13.3.1 POLISH EVENTS:

When a deferral is running, [POLISH] [Y OR N] is displayed. If the operator selects YES, this drain open even will be counted as a polish. This prompting is skipped if the deferral in not running.

2.13.3.2 FILTER EVENTS:

If the answer to the above question was no, or skipped, the display shows [FILTER] [Y OR N]. If the operator selects yes, the display will show [FILTER] [TMR M:SS]. Operators begin filter operations in the normal manner.

When the timer counts down to zero, a momentary beep will sound. When the drain switch is closed, the display will change to [DONE] [TURN OFF].

- To be counted as a filter event, the drain valve must remain open for more than 2 minutes.

- If the drain valve is prematurely closed, the filter timer will be reset to 2 minutes. Count down starts again when the drain valve is re-opened.

- When the operation is complete, a Filter counter is updated in memory for later viewing by the RGM.

2.13.3.3 DISPOSE EVENTS:

If the answer to the above questions was NO, the display then shows [DISPOSE] If the answer to the above questions was NO the display then shows [DISPOSE   ] [Y OR N]. If the operator selects yes, the display changes to [DISPOSE] [<BLANK>]. When the drain closes the operation is complete. Display will show [DONE] [TURN OFF]. Polish and Filter counts are saved for this batch of oil. Data saved at prior disposal events is moved as follows:

Current saved values of the Polish 2, Filter2, and Oil Life Hours2 are transferred to Polish 3,

- Filter3, and Oil Life Hours3. Old counts here are lost (overwritten).

- Current saved values of the Polish 1, Filter1, and Oil Life Hours1 are transferred to Polish 2, Filter2, and Oil Life Hours2.

- Values for Polish 1, Filter 1, and Oil Life Hours1 are cleared to zero for the new batch of oil.

2.13.3.4 ROGUE OR MAINTENANCE DRAINS:

If the answer to all three prompts above is NO, the open drain is considered a Filter, however the Filter count is not changed. This drain activity is intended for the service technician, who might need to drain the vat for service, without affecting the saved data for the current batch of oil.

2.14 FILTER DATA READOUT (RESTAURANT MANAGER):

This control will maintain counts for Polish, Filter events, and, oil life hours for the current oil as well as the 2 prior oil changes. These counts can be displayed by the Restaurant Manager to collect quality data on oil usage and operator performance concerning oil management.
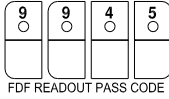
2.14.1 TO ENTER THE FDF READOUT SCREENS:

With no cook timers running, displays will show one of the following displays:
[READY], [MELTING] or [HEATING]

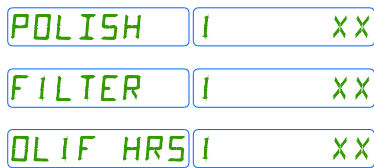❑ Press the **P** key. The left display will show.[PROGRAM]. The right display will be blank.

❑ Enter pass code **9 9 4 5** using the product keys as a numeric keypad for entry

FDF READOUT PASS CODE

Display will show collected data on the current batch of oil. Note the "1" in the first digit of the right display.

`POLISH  I    XX`   This is the number of polish events completed (xx) for the current batch of oil. After recording the count, Press "P" key to continue.

`FILTER  I    XX`   This is the number of filter events completed (xx) for the current batch of oil. Record the counts, then Press "P" key to continue.

`OLIF HRS I   XX`   This is the number of hours the current batch of oil has been in operation above the polish temperature (sect 5.3). Press "P" key to continue.

Display now shows data for the prior disposed batch of oil. Note the "2" in the first digit of the right display.

`POLISH  2    XX`   This is the number of polish events completed (xx) for the last batch of oil. After noting the count, Press "P" key to continue.

`FILTER  2    XX`   This is the number of filter events completed (xx) for the last batch of oil. Press "P" key to continue.

`OLIF HRS 2   XX`   This is the number of hours (xx) the last batch of oil had been in operation above the polish temperature (sect 5.3). Press "P" key to continue.

Display now shows data for the second prior disposal of oil. Note the "3" in the first digit of the right display.

`POLISH  3    XX`   This is the number of polish events completed (xx) for the second prior disposal of oil. After noting the count, Press "P" key to continue.

`FILTER  3    XX`   This is the number of filter events completed (xx) for second prior disposal of oil. Press "P" key to continue.

`OLIF HRS 3   XX`   This is the number of hours (xx) the second prior disposal of oil had been in operation above the polish temperature (sect 5.3). Press "P" key to continue.

2.15 APPLIANCE SHUTDOWN
There are two shutdown modes of appliance operation: STANBY and COMPLETE. The standby mode removes the ability of the appliances main burners to operate. Complete shutdown turns off the gas supply to the appliance. Refer to the following procedures to enter the appropriate shutdown mode.

2.15.1 STANDBY MODE

1. Press and hold the computer control [⓪] button to turn the controller OFF.

WARNING
NEVER leave the appliance in standby mode for prolonged periods or overnight.

2.15.2 COMPLETE SHUTDOWN.

1. Press and hold the computer control [⓪] button to turn the controller OFF.

2. Turn the ON/OFF knob on the gas valve clockwise to the OFF position.

3. The appliance is now completely shut down and can be cleaned if desired.

Matchless Ignition
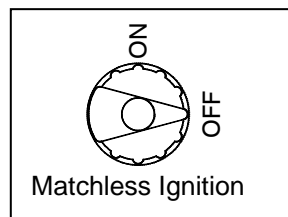
3   PREVENTATIVE MAINTENANCE

3.1   DAILY PREVENTATIVE MAINTENANCE

Performing the preventative maintenance steps below on a daily basis will keep your equipment safe and at peak performance. During the cooking process, oil/shortening may spill and splatter and requires immediate attention. Furthermore, during the cooking process, particles, crumbs and crackling collect inside the cooker tank reducing product quality and decreasing oil/shortening life. If you are producing high quantities of fried food and/or frying heavily battered food, it may be necessary to perform these steps more then once a day.

> **WARNING**
> **Serious injury could result from direct contact with hot surfaces and/or oil. Always wear apron, heat resistant gloves for skin protection and goggles for eye protection**

3.2   START OF DAY

Fryer filter units let you filter the shortening in each fryer. Shortening drains into the filter tank, and a pump moves the shortening back into the fryer. Change filter for start up.

1. **Assemble filter unit**
    - Make sure the unit is dry.
    - Slide new filter envelope over screen.
    - Fold open end of envelope and attach envelope clip.
    - Lower filter screen pickup assembly into filter pan.
    - Turn locknut (clockwise) to tighten assembly.
    - Sprinkle Magnesol® evenly over filter envelope.
      (Add filter powder to the filter envelope once a day during the start-up – Use one (6.4 oz.) package)
    - Swing pickup tube down to meet with filter screen.

2. **Turn ON**
    - Turn the fryer that is to be polished ON.

3. **When 300⁰F turn OFF**
    - Be sure shortening is above heating tubes. If not, add shortening
    - When fryer reaches 300⁰F, turn fryer OFF.

4. **Drain shortening**
    - Pull BLUE valve handle down to drain shortening.

5. **Turn pump ON**
    - Pull RED valve handle out to turn pump ON.

6. **POLISH**
    - Let pump run and polish shortening for 30 minutes (one side at a time)
      (Polish shortening for 30 minutes (once in the morning). Always filter shortening in the afternoon and at night.)
      NOTE: The filter pan is only large enough to hold the contents of the one fryer tank at a time.

7. **Fill Fryer**
    - Lift BLUE drain valve handle
    - Fill fryer.

8. **Turn pump OFF and fill fryer**
    - After bubbles are seen coming out of the shortening return spout for 15 seconds, push the RED valve handle in to turn the pump OFF
    - Turn the fryer ON and let it heat until the display reads "READY."
    - If shortening is below .MIN. fill line, add more shortening to the fryer slowly until it reaches the .MAX. fill line. Do not overfill
    - The fryer is now ready for use.

1. Filter Pan
2. Filter Envelope Clip
3. Filter Strainer Cap
4. Filter Envelope
5. Filter Screen
6. Filter Pickup Tube

> **WARNING**
> Serious injury could result from direct contact with hot surfaces and/or oil. Always wear apron, heat resistant gloves for skin protection and goggles for eye protection

> **Per WingStreet® procedures, do not use any water, cleaners, or soaps to clean fryers**.

3.3   AFTERNOON CLEANING

1. **Turn fryer OFF**
   - Fryer must be OFF before frying oil is drained.

2. **Clean fry tank**
   - Use saucepan filled with shortening to rinse crumbs from top, all sides, and bottom of fryer.

3. **Drain shortening**
   - Pull BLUE valve handle down to drain shortening.

4. **Turn pump ON**
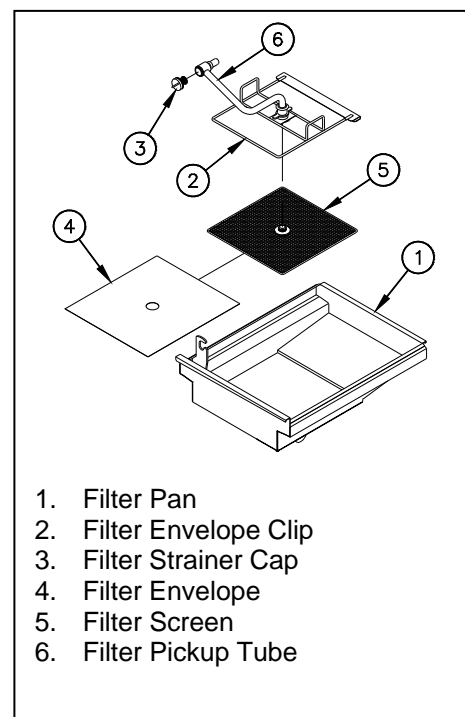   - Pull RED valve handle out to turn pump ON.
   - Let pump run and filter frying oil for 1-2 minutes.

5. **Fill Fryer**
   - Lift BLUE drain valve handle
   - Fill fryer

6. **Turn pump OFF and fill fryer**
   - After bubbles are seen coming out of the shortening return spout for 15 seconds, push the RED valve handle in to turn the pump OFF
   - Turn the fryer ON and let it heat until the display reads "READY."
   - If shortening is below .MIN. fill line, add more shortening to the fryer slowly until it reaches the .MAX. fill line. Do not overfill
   - The fryer is now ready for use.

PREVENTATIVE MAINTENANCE

WARNING
Serious injury could result from direct contact with hot surfaces and/or oil. Always wear apron, heat resistant gloves for skin protection and goggles for eye protection

Per WingStreet® procedures, do not use any water, cleaners, or soaps to clean fryers.

3.4 CLEANING FRYERS – END OF DAY

1. **Turn fryer OFF**
   - Turn fryer OFF.

2. **Drain shortening**
   - Pull BLUE valve down to drain shortening.

3. **Remove fryer screen**
   - Remove fryer screen with tongs.

4. **Scrub sides**
   Use fryer brush to clean between and under tubes.
   Use green scrub pad to scrape all sides to remove frying residue.

5. **Fill Fryer**
   - Lift BLUE valve handle up to fill fryer.

6. **Turn pump ON**
   - Pull RED valve out to turn pump ON and use saucepan filled with shortening to rinse crumbs from top, all sides, and bottom of fryer.

7. **Turn pump OFF**
   - Push RED valve handle in to turn pump OFF.

8. **Drain shortening**
   - Pull BLUE valve handle down to drain shortening

9. **Replace fryer screen**
   - Replace fryer screen with tongs.

10. **Fill Fryer**
    - Lift BLUE drain valve handle up.
    - Fill fryer

11. **Turn pump OFF and fill fryer**
    - When bubbles are seen coming out of the shortening return spout for 15 seconds, push the RED valve handle in to turn the pump OFF
    - Wipe all edges with a clean sanitized towel.
    - Remember to make sure the fryer is OFF and covered with an appropriate cover.
    - If shortening is below MIN fill line add more shortening to the fryer slowly until it reaches the OIL LEVEL line. Do not overfill.

12. **Cool Filter unit prior to cleaning**

3.5   CLEANING THE FILTER UNIT

The filter tank 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

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WARNING

At operating temperature, the shortening in the fryer may be hotter than 375°F. This hot, melted shortening will cause severe burns. Do not let the hot shortening touch your skin or clothing. Always wear insulated shortening-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.

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1. **Cool unit**
    - Pull out filter unit and let it cool for at least 30 min
    - Using scraper, carefully scrape debris off the filter envelope and discard debris into trash can.
    - Once cool, swivel the pickup tube to remove it from the filter pickup assembly.

2. **Separate filter**
    - Unscrew the locknut (counterclockwise) from the threaded fitting on the filter screen.
    - Slide off the filter envelope clip and remove used filter envelope from filter screen.

3. **Discard debris**
    - Scrape everything out of filter pan into trash can and clean. Use clean towel and hot water only.

4. **Clean parts**
    - Take all parts of filter to sink and clean. **Use hot water only. Let parts air dry overnight.
      Note:** It is very important to thoroughly dry the parts before reassembling. Water and shortening do not mix. Water in hot shortening will cause the shortening to spatter and causes shortening to break down
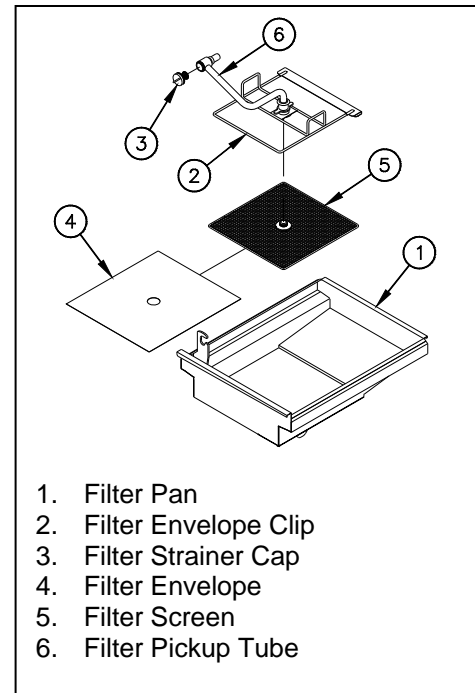
    - Dry the filter pan with a clean towel.

5. **Push (dried) filter pan in place under fryer**

6. **Clean around fryer**
    Sweep and mop under and around fryer(s).

7. **Turn (OFF) fryers**

1.   Filter Pan
2.   Filter Envelope Clip
3.   Filter Strainer Cap
4.   Filter Envelope
5.   Filter Screen
6.   Filter Pickup Tube

3.6   APPLIANCE INSPECTION

✓   Check that the high temperature limit and temperature probe are in the correct position and secured in place.

✓   Check that wires and cords are not frayed or loose in and out of the cabinet.

✓   Check around the appliance for loose parts or accessories that need to be secured or other foreign items (ex: Aerosol cans) that should be removed from the area.

✓   Check for oil/shortening leaks around the in and out of the cabinet and around the appliance.

3.6.1   CLEANING THE CABINET

1. Wipe any spilled oil/shortening, dust and lint from the cabinet exterior with a clean cloth. Use a nonabrasive envelope for tougher stains if needed.

2. Cleaning the interior cabinet requires a clean cloth to remove any oil/shortening, dust, lint or filter powder (i.e.: Magnesol®) from the interior of the cabinet.

3.7   WEEKLY PREVENTATIVE MAINTENANCE

Performing the preventative maintenance steps above on a daily basis will keep your equipment clean and safe. On a weekly basis these additional steps should be performed.

1. Turn the fryer off. Allow the oil/shortening to cool to before pulling the fryer away from the hood. Hint: This maintenance may be ideal to perform on the day the oil/shortening is being changed so no oil/shortening is present in the tank or filter.

2. Disconnect the power cord(s), gas hose and retention lanyard.

3. Wearing your protective gear, pull the fryer away from the hood.

4. Check that vent hood drip cup is empty and not dripping oil/shortening into the flue.

5. Check that the hood baffles are clean and not dripping oil/shortening into the flue.

6. Clean the fryer sides, back and the flue area, it may be necessary to use a non-abrasive envelope to scour and a putty knife to scrape the oil/shortening buildup. With a clean damp cloth and food grade detergent wipe the area clean.

7. Wipe up any excessive oil/shortening on the power cord(s) and gas hose with a dry cloth.

8. Check flue pipe for any foreign debris/object and remove if found

9. Reattach power cord(s), gas hose, and retention lanyard and push fryer back under the hood.

3.8   MONTHLY PREVENTATIVE MAINTENANCE
3.8.1   TEMPERATURE CHECK

1. Use a high-grade pyrometer or digital thermometer suitable for temperature up to 380°F. Place the thermometer in the oil above the tip of the fryer's temperature probe with in 1". Be sure not to touch the heat tube since this will measure incorrect temperatures

2. Check that the controller's setpoint and thermometer is within +/- 5°F. If your measurement are off, re-measure again before contacting an Authorized Service Company for further assistance.

3.9   ANNUAL/PERIODIC PREVENTATIVE MAINTENANCE AND INSPECTION

This section should ONLY be performed by a qualified service technician as part of a regular kitchen maintenance program. This inspection should take place a minimum of once a year by an Authorized Service Technician recommended by Pitco. It may be necessary perform this inspection more then once a year.

WARNING
The power supply must be disconnected before cleaning and servicing this appliance!

3.9.1   SAFETY EVALUATION
✓ Check power cord and plug.
✓ Check all exposed wiring connections, switches, and indicator lights.
✓ Check legs, casters, wheels, plate welds and ensure all nuts and bolts are secured.
✓ Check condition of flexible gas line and verify fryer retention / lanyard system is in place.

3.9.2   MECHANICAL INSPECTION
✓ Check fry tank for shortening leaks and excessive oil build up
✓ Check for oil migration (Clean as required)
✓ Check hood drain cup, ensure it is empty and not dripping into the flue.
✓ Check hood baffle for clean surface, oil/water condense can drip on and into the flue.
✓ Check flue for foreign debris and hood down draft currents.
✓ Check drain/filtration system (if equipped) for leaks
✓ Check for missing fryer parts, i.e.: cover strips
✓ Check for missing fasteners

3.9.3   TEMPERATURE CONTROL SYSTEM
✓ Check electrical connections and harnesses
✓ Check temperature probes and limits for carbon build up and plating. Clean as required
✓ Check proper mounting of probes and sensors and verify all fasteners are secure.
✓ Check DVI Drain Valve Interlock drops out controller.
✓ Check Controller/thermostat features to ensure they are functioning.
✓ Check Temperature Calibration

3.9.4   FILTER SYSTEM (IF EQUIPPED)
✓ Check electrical connections and harnesses.
✓ Check IEC power cords are fully engaged and secure.
✓ Check for any air or shortening leaks and for excessive oil build-up.
✓ Check O-Ring on filter pickup tube and replace as needed.
✓ Check filter strainer on pickup tube.
✓ Check operation of drain valve and DVI drain valve interlock.
✓ Check operation of return oil valve and its pump switch.
✓ Check all hardware in filter pan.
✓ Check filter operation by filtering the fryers.
✓ Check pump motor amp draw compare to nameplate amperage.
✓ Check pump and motor; clean any excess oil from pump assembly.
✓ Check all filter hoses for leaks and integrity.

3.9.5 CONTROL BOX & ELECTRICAL COMPONENTS
✓ Verify that wires are tight and in good condition.
✓ Verify that all components (transformer, terminal block, relays, drain switches, etc…) are in good condition.
✓ Verify enclosures are free of leaks. Check for water stains and wet surfaces.
✓ Verify that the covers and panels are intact and provide a safe condition. Check for loose parts.
✓ Verify power cord is in good condition. Check for frayed or exposed wires. Verify that the insulation is in good condition and the attachment to the appliance is tight.

3.9.6 GAS COMBUSTION SYSTEM
✓ Check for gas leaks.
✓ Check and clean vent tube on gas valve pressure regulator.
✓ Check burners; clean debris and grease from pilot and pilot orifice tips.
✓ Check that self cleaning burner system activates when the appliance is turned on and NOT during normal cooking & idle periods.
✓ Check and adjust burner manifold gas pressure to nameplate reading.
✓ Check incoming gas pressure when all gas appliances are on.
✓ Check ignition system and adjust pilot flame as required.
    Check flame sensor reading.
    Check gap spacing and clean igniter.
✓ Recheck for gas leaks after inspection.

3.10 VENTILATION HOOD

Proper ventilation hood operation is very important for the correct operation of this appliance and the safety of personnel. The ventilation hood should be inspected at the time of installation of this appliance to insure that it will operate properly in conjunction with the appliance. A regular schedule of examination, in accordance with ANSI/NFPA 96 latest edition and/or local codes must be followed.

4   TROUBLESHOOTING

4.1   POWER FAILURE
If electric power is removed for any reason, the appliance will shut down.

Wait five minutes after the power is restored before attempting to restart the appliance. This will allow time for any gas that may have accumulated in the burner or tubes to dissipate.

To restart the appliance, follow the appliance start up procedure in section 2.6.

> **CAUTION**
> **DO NOT attempt to operate this appliance during a power outage.**

4.2   HIGH TEMPERATURE LIMIT
This appliance is equipped with a high temperature limit switch. The high temperature limit switch will stop the appliance from functioning if the internal cook tank reaches an unsafe temperature. In the event that the high temperature limit has tripped, Please refer to the following procedure to reset the switch.

a.   Turn the appliance off.

b.   Allow the appliance ample time to cool to room temperature.

c.   Add oil/shortening to the cook tank as needed.

d.   Press the high temperature reset button.

e.   The high limit switch is now reset and the appliance is ready for start up.

High Temperature Reset Button
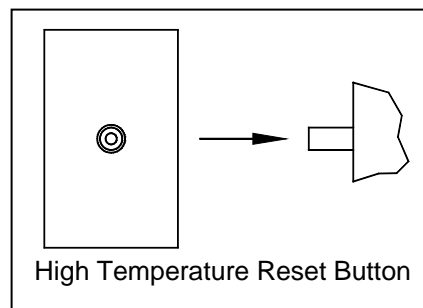
> **WARNING**
> **DO NOT add oil/shortening to the tank until it has been given ample time to cool down.**
> **Failure to do so may result in damage to the appliance and/or injury to the operator.**

4.3   DRAIN VALVE INTERLOCK
If your appliance is equipped with a drain valve interlock circuit, the appliance will stop heating if the tank drain valve is opened. If your appliance is equipped with a float switch, the appliance will stop heating if the oil/shortening level reaches an unsafe height. In some cases the appliance will turn off. Refer to the following procedure to resume operation after the drain valve interlock is tripped.

1.   Turn the appliance OFF (if not already OFF).

2.   Close the tank drain valve and fill the tank with oil/shortening.

3.   Turn the appliance ON.

4.4 SELF CLEANING BURNER SYSTEM

If your appliance is equipped with the self cleaning burner system, the appliance should behave as outlined in the table below. A cleaning cycle will execute every time the appliance is turned "ON" from an "OFF" state. The thermal cut out switch is designed to disable the appliance if the Self Cleaning Burner System malfunctions and remains activated for an extended period of time or if there is a downdraft into the flue or a blocked flue situation.

Event	Duration	Indication
Turn appliance "ON"	N/A	Control Illuminates, pilot sparks and ignites. Pre-Purge pulse is initiated.
Pre-Purge Pulse	2 seconds	Appliance operates briefly and stops. Pilot remains lit.
Interwaiting period 1	5 seconds	Appliance does not operate. Pilot remains lit.
Cleaning Pulse	6 seconds	Main valve operates, lighting main burners. SCBS valve operates, feeding gas to the SCBS Arm. The SCBS arm ignites, initiating a brief burn at the main burner orifice of each burner.
Interwaiting period 2	8 seconds	The Main and SCBS valves de-energize for this period. The pilot remains lit.
Normal operation resumes	N/A	The appliance operates normally and begins to heat up. The SCBS Valve remains de-energized until power to the appliance is recycled. There is no flame on the SCBS Arm. There is no burn at the main burner orifices.

4.5 TROUBLESHOOTING CHARTS

4.5.1 FRYER TROUBLESHOOTING CHART

Problem	Probable Causes	Corrective Actions
Computer Controller display does not light.	No power to appliance.	Check main building power supply.
	Circuit Breaker tripped.	Reset circuit breaker.
	Power Cord loose or not connected.	Connect power cord. Check power cord where it enters the rear of the fryer's entrance box. Verify that it is plugged all the way into the receptacle.
	Fuse blown.	Contact a qualified service technician.
	Transformer Defective.	Contact a qualified service technician.
	Defective Controller	Contact a qualified service technician.
Computer Controller shows "MELTING" and heats slowly, or not at all.	Computer is in Melt Cycle.	Allow time for unit to heat up.
	Main gas supply is off.	Verify main gas supply is turned on.
	Gas shut off valve (yellow handle) is closed.	Verify gas shut-off valve is open, (yellow handle is in line with the gas line).
	Gas valve is not turned on.	Turn manual gas valve to "ON".
	Quick disconnect not properly connected.	Verify quick disconnect is properly seated.
	High temperature limit has tripped.	Reset high temperature limit.
	Ignition Module has locked out.	Turn fryer off and back on again to reset ignition module.
	Low gas pressure	Contact a qualified service technician.
Computer Controller shows "HEAT FAILURE" and alarms.	Main gas supply is off.	Verify main gas supply is turned on.
	Gas shut off valve (yellow handle) is closed.	Verify gas shut-off valve is open, (yellow handle is in line with the gas line).
	Gas valve is not turned on.	Turn manual gas valve to "ON".
	Quick disconnect not properly connected.	Verify quick disconnect is properly seated.
	High temperature limit has tripped.	Allow appliance to cool and reset high temperature limit.
	Ignition Module has locked out.	Turn fryer off and back on again to reset ignition module.
	Low gas pressure	Contact a qualified service technician.

4.5.2 FRYER TROUBLESHOOTING (CONT.)

Oil Temperature is hotter, or colder than shown by Computer Controller	Temperature Calibration	Refer to section 3.8
	Defective Temperature Probe	Contact a qualified service technician.
Computer Controller displays "DRAINING" or "TURN OFF"	Blue drain valve is not completely closed.	Close blue drain valve handle.
	Improperly adjusted or defective drain switch	Contact a qualified service technician.
Computer Controller displays "PROBE OP" "OPEN"	Open temperature probe	Contact a qualified service technician.

4.5.3 FILTER TROUBLESHOOTING

Drain Valve is open; the oil is draining slowly or not at all	Drain valve is not fully open	Press down on the drain valve handle and verify that it is fully open
	Drain is plugged with debris.	Use the clean out rod to clear the drain valve opening. If this does not clear the blockage, close the drain valve and contact a qualified service technician.
Pump return handle is pulled out, but no pumping sound can be heard.	Red return valve handle is not completely open.	Pull on the red return valve handle to make sure it is completely open.
	Filter circuit breaker is tripped or in the off position.	Reset the circuit breaker or press it to the on position.
	Filter motor thermal overload is tripped.	Push the red reset button on the end of the filter pump motor.
	Filter power cord is unplugged or loose.	Check the power cord at the rear of the fryer entrance box, and at the rear of the pump box and verify that the power cords are pushed all the way into their receptacles.
	Loose or defective sensor switch	Contact a qualified service technician.
Oil is returning to the tank slowly or not at all.	Dirty filter envelope	Change filter envelope.
	Pickup tube screen clogged	Remove and clean pickup tube screen cap.
	Filter pan not pushed in completely	Push filter pan in to complete connection.
	O-rings not sealing on pickup tube.	Check and replace o-rings as needed.
Excessive air bubbles are in the oil being returned to the tank.	Pickup tube screen not tight.	Tighten pickup tube screen cap.
	Pickup tube screen cap missing	Locate and install pickup tube screen cap.
	Filter pan not pushed in completely	Push filter pan in to complete connection.
	O-rings not sealing on pickup tube.	Check and replace o-rings as needed.
Oil/Shortening is cloudy when returned to fry tank.	Filter envelope torn or damaged	Change filter envelope
	Low shortening temperature	Cloudiness should disappear when oil/shortening is heated.
Drain valve is closed, but the computer controller still displays "DRAINING"	Blue drain valve handle not completely closed	Verify that drain valve handle is completely closed.
	Improperly adjusted or defective drain switch.	Contact a qualified service technician.

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4.5.4   COMPUTER CONTROLLER DISPLAYS

Your appliance is equipped with a computer controller. It may display the following messages on its display.

Display	Problems	Action
OFF	Controller is OFF	Press [I/O] key to turn controller ON
MELTING LIQUID	Oil/shortening temperature is low. Fryer is slowly heating.	Wait for appliance to heat up.
MELTING SOLID	Oil/shortening temperature is low. Fryer is slowly heating.	Wait for appliance to heat up.
HEATING	Oil/shortening temperature is low. Fryer is heating.	Wait for appliance to heat up.
READY	Oil/shortening is at temperature and ready to cook.	Perform cooking activites as needed.
DRAINING TURN OFF	Drain valve is open while controller is on.	Turn off appliance. Close drain valve before turning appliance back on.
HEAT FAILURE	Ignition system has locked out.	Refer to Fryer Troubleshooting section
PROBE OP OPEN	Incorrect probe reading.	Contact a qualified service technican.
HIGH TMP	Oil/shortening has reached an unsafe temperature.	Turn off appliance. Allow time for applicance to cool before turning on.
	Incorrect probe reading.	Contact a qualified service technican.
SYSTEM FAILURE	Temperature probe is shorted.	Contact a qualified service technican.
POLISH NOW	This message indicates that oil in the vat is in need of polishing.	Operators may (depending on settings) polish now, or defer the polish filter operation for a later time.

4.5.5 PROBLEM-SOLVING SHORTENING

Frying oil - Problem-Solving		
Problem	**Possible Cause**	**Solution**
Fried Product greasy:	Old or broken down frying oil.	Change frying oil.
	Frying oil temperature not at 350°F when product was fried.	Be sure frying oil temperature is at 350°F when product is fried.
	Fried product not drained after frying.	Drain product properly after frying.
Product too dark or burnt taste:	Old or broken down frying oil.	Change frying oil.
	Breaded product not at frozen temperature when fried.	Fry product immediately out of freezer.
	Cook time too long.	Verify correct product button was pressed. Verify cook time setting for product is correct.
	Frying oil temperature is too hot, above 350° F.	Use a temperature probe to measure frying oil temperature. Temperature should be 350° F., +/- 5°F. If temperature is above 350° F., contact a qualified service technician.
	Temperature probe is damaged.	Use a thermometer to measure frying oil temperature. Temperature should be 350° F., +/- 5° F. Contact a qualified service technician.
Product is too light or product not fully cooked:	Cook time too short.	Verify correct product button was pressed. Verify cook time setting for product is correct.
	Removed product before cook time complete	Wait for fryer to beep to signal completed cook time.
	Temperature probe is damaged.	Use a thermometer to measure frying oil temperature. Temperature should be 350° F. +/- 5° F.
	Frying oil temperature is not hot enough – below 350° F.	If temperature is below 350° F., contact a qualified service technician.

In the event of problems with or questions about your order, please contact the Pitco Frialator factory at: (603) 225-6684 World Wide Website Address: www.pitco.com	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, or contact Pitco at the numbers listed to the left.