



**Oil Conserving Fryer (OCCF30)TM
Electric Series Fryers
Installation & Operation Manual**



Frymaster, a member of the Commercial Food Equipment Service Association, recommends using CFESA Certified Technicians.

24-Hour Service Hotline 1-800-551-8633

FEBRUARY 2011
* 8196685 *

www.frymaster.com

E-mail: service@frymaster.com

NOTICE

IF, DURING THE WARRANTY PERIOD, THE CUSTOMER USES A PART FOR THIS MANITOWOC FOOD SERVICE EQUIPMENT OTHER THAN AN **UNMODIFIED** NEW OR RECYCLED PART PURCHASED DIRECTLY FROM FRYMASTER DEAN, OR ANY OF ITS AUTHORIZED SERVICE CENTERS, AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THIS WARRANTY WILL BE VOID. FURTHER, FRYMASTER DEAN AND ITS AFFILIATES WILL NOT BE LIABLE FOR ANY CLAIMS, DAMAGES OR EXPENSES INCURRED BY THE CUSTOMER WHICH ARISE DIRECTLY OR INDIRECTLY, IN WHOLE OR IN PART, DUE TO THE INSTALLATION OF ANY MODIFIED PART AND/OR PART RECEIVED FROM AN UNAUTHORIZED SERVICE CENTER.

NOTICE

This appliance is intended for professional use only and is to be operated by qualified personnel only. A Frymaster Dean Factory Authorized Servicer (FAS) or other qualified professional should perform installation, maintenance, and repairs. Installation, maintenance, or repairs by unqualified personnel may void the manufacturer's warranty. See Chapter 1 of this manual for definitions of qualified personnel.

NOTICE

This equipment must be installed in accordance with the appropriate national and local codes of the country and/or region in which the appliance is installed. See **NATIONAL CODE REQUIREMENTS** in Chapter 2 of this manual for specifics.

NOTICE TO U.S. CUSTOMERS

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

NOTICE

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

NOTICE TO OWNERS OF UNITS EQUIPPED WITH CONTROLLERS

U.S.

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

CANADA

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

Cet appareil numérique n'émet pas de bruits radioélectriques dépassant les limites de classe A et B prescrites dans la norme NMB-003 édictée par le Ministre des Communications du Canada.

 DANGER

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

⚠ DANGER

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

⚠ DANGER

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

⚠ DANGER

The crumb tray in fryers equipped with a filter system must be emptied into a fireproof container at the end of frying operations each day. Some food particles can spontaneously combust if left soaking in certain shortening material.

⚠ WARNING

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

⚠ DANGER

Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical conduit. A restraint kit is provided with the fryer. If the restraint kit is missing contact your local KES.

⚠ DANGER

Prior to movement, testing, maintenance and any repair on your Frymaster fryer, disconnect ALL electrical power from the fryer.

NOTICE

The instructions in this manual for using a bulk oil system for filling and discarding oil are for an RTI and Frontline system. These instructions may not be applicable to other bulk oil systems.



**OCF30™ Series Electric Fryers
Installation and Operation Manual**

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OCF30™ SERIES ELECTRIC FRYERS

CHAPTER 1: INTRODUCTION

1.1 General

Read the instructions in this manual thoroughly before attempting to operate this equipment. This manual covers all configurations of FPEL14 and FPEL17 variants. The fryers in this model family have most parts in common, and when discussed as a group, will be referred to as “OCF30™ Series Electric” fryers.


Although similar in appearance to the RE Series Electric family of Electric fryers, the OCF30™ Series Electric fryers with SMART4U® technology feature a feature a low oil volume frypot with an optional automatic oil top off system. The Euro-Look design incorporates a rounded topcap and a large round drain, which ensures that fries and other debris, will be washed into the filter pan. Other features, such as rotating elements and filtration system remain essentially unchanged. The OCF30™ Series Electric fryers are controlled with a 3000 or CM3.5 computer. Fryers in this series come in full- or split-vat arrangements, and can be purchased as two, three or four vat fryers.


1.2 Safety Information


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

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

 DANGER Hot cooking oil causes severe burns. Never attempt to move a fryer containing hot oil or to transfer hot oil from one container to another.

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

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

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

The OCF30™ series electric fryers incorporate a high-temperature detection feature which shuts off power to the elements should the temperature controls fail.

1.3 Computer Information

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

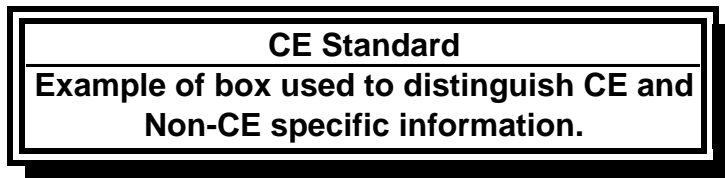
The user is cautioned that any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

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

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

1.4 European Community (CE) Specific Information

The European Community (CE) has established certain specific standards regarding equipment of this type. Whenever a difference exists between CE and non-CE standards, the information or instructions concerned are identified by means of shadowed boxes similar to the one below.



1.5 Installation, Operating, and Service Personnel

Operating information for Frymaster equipment has been prepared for use by qualified and/or authorized personnel only, as defined in Section 1.6. **All installation and service on Frymaster equipment must be performed by qualified, certified, licensed, and/or authorized installation or service personnel, as defined in Section 1.6.**

1.6 Definitions

QUALIFIED AND/OR AUTHORIZED OPERATING PERSONNEL

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

QUALIFIED INSTALLATION PERSONNEL

Qualified installation personnel are individuals, firms, corporations, and/or companies which, either in person or through a representative, are engaged in and are responsible for the installation of electrical appliances. Qualified personnel must be experienced in such work, be familiar with all electrical precautions involved, and have complied with all requirements of applicable national and local codes.

QUALIFIED SERVICE PERSONNEL

Qualified service personnel are those who are familiar with Frymaster equipment and who have been authorized by Frymaster, L.L.C. to perform service on the equipment. All authorized service personnel are required to be equipped with a complete set of service and parts manuals, and to stock a minimum amount of parts for Frymaster equipment. A list of Frymaster Factory Authorized Servicers (FAS's) is included with the fryer when shipped from the factory. ***Failure to use qualified service personnel will void the Frymaster warranty on your equipment.***

1.7 Shipping Damage Claim Procedure

What to do if your equipment arrives damaged:

Please note that this equipment was carefully inspected and packed by skilled personnel before leaving the factory. **Frymaster does not assume responsibility for damage or loss incurred in transit.** The freight company assumes full responsibility for safe delivery upon acceptance of the equipment.

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

1.8 Service Information

For non-routine maintenance or repairs, or for service information, contact your local Frymaster Factory Authorized Servicer (FAS). Service information may also be obtained by calling the Frymaster Technical Services Department at 1-800-551-8633 or 1-318-865-1711 or by e-mail at service@frymaster.com. The following information will be needed in order to assist you efficiently:

Model Number _____

Serial Number _____

Voltage _____

Nature of the Problem _____

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

OCF30™ II SERIES ELECTRIC FRYERS

CHAPTER 2: INSTALLATION INSTRUCTIONS

2.1 General Installation Requirements

Proper installation is essential for the safe, efficient, trouble-free operation of this appliance.

Qualified, licensed, and/or authorized installation or service personnel, as defined in Section 1.6 of this manual, should perform all installation and service on Frymaster equipment.

Failure to use qualified, licensed, and/or authorized installation or service personnel (as defined in Section 1.6 of this manual) to install or otherwise service this equipment will void the Frymaster warranty and may result in damage to the equipment or injury to personnel.

Where conflicts exist between instructions and information in this manual and local or national codes or regulations, installation and operation shall comply with the codes or regulations in force in the country in which the equipment is installed.

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

NOTICE

All fryers shipped without factory supplied cords and plug assemblies must be hardwired using flexible conduit to the terminal block located on the rear of the fryer. These fryers should be wired to NEC specifications. Hardwired units must include installation of restraint devices.

DANGER

Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical conduit. A restraint kit is provided with the fryer. If the restraint kit is missing contact your local KES.

NOTICE

If this equipment is wired directly into the electrical power supply, a means for disconnection from the supply having a contact separation of at least 3-mm in all poles must be incorporated in the fixed wiring.

NOTICE

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

NOTICE

If this appliance is permanently connected to fixed wiring, it must be connected by means of copper wires having a temperature rating of not less than 167°F (75°C).

NOTICE

If the electrical power supply cord is damaged, it must be replaced by a Frymaster Dean Factory Authorized Service technician or a similarly qualified person in order to avoid a hazard.

⚠ DANGER

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

⚠ DANGER

All wiring connections for this appliance must be made in accordance with the wiring diagram(s) furnished with the appliance. Refer to the wiring diagram(s) affixed to the inside of the appliance door when installing or servicing this equipment.

⚠ DANGER

Frymaster appliances equipped with legs are for stationary installations. Appliances fitted with legs must be lifted during movement to avoid damage to the appliance and bodily injury. For movable installations, optional equipment casters must be used. Questions? Call 1-800-551-8633.

⚠ DANGER

Do not attach an apron drainboard to a fryer. The fryer may become unstable, tip over and cause injury. The appliance area must be kept free and clear of combustible material at all times.

⚠ DANGER

Building codes prohibit a fryer with its open tank of hot oil being installed beside an open flame of any type, including those of broilers and ranges.

In the event of a power failure, the fryer(s) will automatically shut down. If this occurs, turn the power switch OFF. Do not attempt to start the fryer(s) until power is restored.

2.1.1 Clearance and Ventilation

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

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

⚠ WARNING

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

2.1.2 Electrical Grounding Requirements

All electrically operated appliances must be grounded in accordance with all applicable national and local codes, and, where applicable, CE codes. All units (cord connected or permanently connected) should be connected to a grounded power supply system. A wiring diagram is located on the inside of the fryer door. Refer to the rating plate on the inside of the fryer door for proper voltages.

2.1.3 Australian Requirements

To be installed in accordance with AS 5601 / AG 601, local authority, gas, electricity, and any other relevant statutory regulations.

2.2 Power Requirements

Three (3) Phase Requirements				
MODEL	VOLTAGE	WIRE SERVICE	MINIMUM WIRE SIZE AWG (mm)	AMPS (per leg)
FPEL14	208	3	6 (4.11)	39
FPEL14	240	3	6 (4.11)	34
FPEL14	480	3	8 (2.59)	17
FPEL14	220/380	4	6 (4.11)	21
FPEL14	240/415	4	6 (4.11)	20
FPEL14	230/400	4	6 (4.11)	21
FPEL17	208	3	6 (4.11)	48
FPEL17	240	3	6 (4.11)	41
FPEL17	480	3	6 (4.11)	21
FPEL17	220/380	4	6 (4.11)	26
FPEL17	240/415	4	6 (4.11)	24
FPEL17	230/400	4	6 (4.11)	25

NOTICE

If this appliance is permanently connected to fixed wiring, it must be connected by means of copper wires having a temperature rating of not less than 167°F (75°C).

DANGER

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

DANGER

All wiring connections for this appliance must be made in accordance with the wiring diagram(s) furnished with the appliance. Refer to the wiring diagram(s) affixed to the inside of the appliance door when installing or servicing this equipment.

2.3 Positioning the Fryer

 DANGER

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

1. Once the fryer has been positioned at the frying station, use a carpenter's level placed across the top of the frypot to verify that the unit is level, both side-to-side and front-to-back.

To level fryers, adjust the casters being careful to ensure the fryer(s) are at the proper height in the frying station.

When the fryer is leveled in its final position, install the restraints provided by the KES to limit its movement so that it does not depend on or transmit stress to the electrical conduit or connection. Install the restraints in accordance with the provided instructions. If the restraints are disconnected for service or other reasons, they must be reconnected before the fryer is used.

 DANGER

Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical conduit. A restraint kit is provided with the fryer. If the restraint kit is missing contact your local KES.

 DANGER

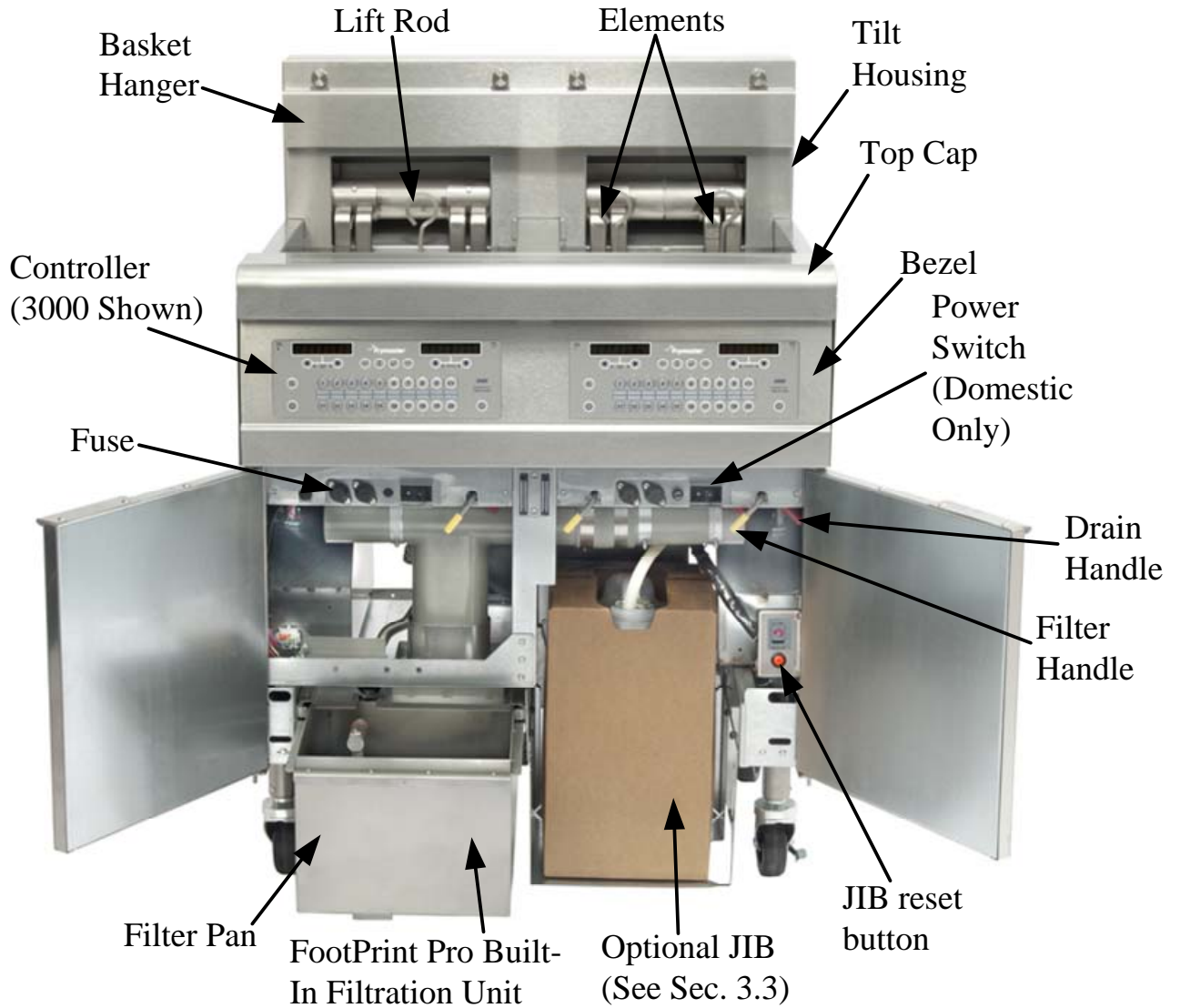
Hot oil can cause severe burns. Avoid contact. Under all circumstances, oil must be removed from the fryer before attempting to move it to avoid oil spills, falls and severe burns. This fryer may tip and cause personal injury if not secured in a stationary position.

2. Close fryer drain-valve(s) and fill frypot with water to the bottom oil level line.
3. Boil out frypot(s) in accordance with the instructions in Section 6.3.2 of this manual.
4. Drain, clean, and fill frypot(s) to the bottom oil level line with cooking oil. (See *Equipment Setup and Shutdown Procedures* in Chapter 3.)

OCF30™ SERIES ELECTRIC FRYER

CHAPTER 3: OPERATING INSTRUCTIONS

FINDING YOUR WAY AROUND THE OCF30™ SERIES ELECTRIC FRYER



TYPICAL CONFIGURATION (FPEL214 SHOWN)

NOTE: The appearance of your fryer may differ slightly from that shown depending upon the configuration and date of manufacture.

3.1 Equipment Setup and Shutdown Procedures

Setup

 **DANGER**

Never operate the appliance with an empty frypot. The frypot must be filled to the fill line with water or oil before energizing the elements. Failure to do so will result in irreparable damage to the elements and may cause a fire.

 **DANGER**

Remove all drops of water from the frypot before filling with oil. Failure to do so will cause spattering of hot liquid when the oil is heated to cooking temperature.

 **WARNING**

The OCF30™ with the automatic top off is **NOT** intended to use solid shortening. Use only liquid shortening with this fryer. The use of solid shortening will clog the oil lines. The cooking oil capacity of the OCF30™ Series electric fryer is 31 lbs. (3.7 gallons/14 liters) at 70°F (21°C).

 **DANGER**

When using solid shortening, pack the shortening down into the bottom of the frypot. **DO NOT** operate the fryer with a solid block of shortening sitting in the upper portion of the frypot. This will cause damage to the frypot and may cause a flash fire.

Prior to filling frypots with oil ensure all drains are closed.

1. Fill the frypot with cooking oil to the bottom OIL LEVEL line located on the rear of the frypot. This will allow for oil expansion as heat is applied. Do not fill cold oil any higher than the bottom line; overflow may occur as heat expands the oil.
2. Ensure that the power cord(s) is/are plugged into the appropriate receptacle(s). Verify that the face of the plug is flush with the outlet plate, with no portion of the prongs visible.
3. Ensure that the power is switched on. Some models are equipped with a master switch located behind the fryer door cabinet on the front panel of the component box, next to the fuse. **OFF** is displayed on the controller.
4. Ensure that the controller is switched ON. When the controller is switched on, the fryer will begin heating and will display **MELT-CYCL** alternating with the temperature and setpoint until the fryer temperature reaches 180°F (82°C). On CM 3.5 equipped fryers the display changes to **LOW TEMP** until within 15°F of the setpoint. Then the display changes to product or dashed lines. On the 3000, once the fryer reaches setpoint, the controller display changes to **DROP** and the fryer is ready for use. To exit the melt cycle on the 3000, press and hold the EXIT COOL button. Answer YES to EXIT MELT?
5. Ensure that the oil level is at the top OIL LEVEL line when the oil is at its cooking temperature.

Shutdown

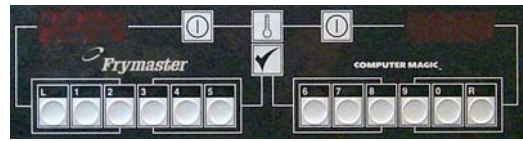
1. Turn the fryer off.
2. Filter the oil and clean the fryers (See Chapters 5 and 6).
3. Place the frypot covers on the frypots.

3.2 Operation

This fryer is equipped with either 3000 or CM3.5 controllers (illustrated on the following page). Fryers with 3000 controllers should refer to the *3000 Controller Operating Instructions in Chapter 4* for the controller programming and operating procedure. For CM3.5 controllers refer to the separate *Frymaster Fryer Controllers User's Manual* furnished with your fryer for the specific controller operating instructions.



3000 CONTROLLER



CM3.5

Refer to Chapter 5 of this manual for operating instructions for the built-in filtration system.

3.3 Optional Oil Attendant® Automatic Top-Off

When the Oil Attendant® top-off oil system is in place on the fryer, oil is continually topped off in the frypots from a reservoir in the cabinet. The reservoir holds a 35 pound box of oil. In a typical operation this will last approximately two days before changing. Components of the system are annotated at the right (see Figure 1).

NOTE: The system is intended to top off the frypots, not fill them. The frypots will require manual filling upon startup and after disposal.

Special Cap: Has plumbing attached to draw oil from the reservoir to the fryer vats.

Jug In Box (JIB): The JIB is the reservoir for the oil.

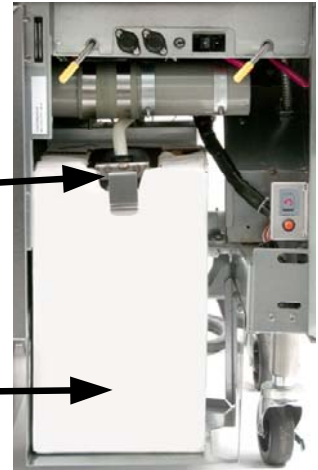


Figure 1

3.3.1 Prepare the System for Use

To prepare the system for its initial operation remove cross brace (see Figure 2). Install the JIB cradle shipped in the accessories pack with the screws that were removed in the cross brace removal step. (see Figure 3).

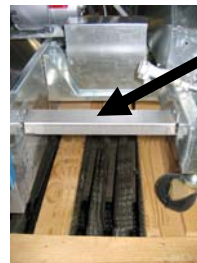


Figure 2



Figure 3

3.3.2 Install the Oil Reservoir

Remove the original lid from the oil container and foil liner. Replace with the provided cap, which has connected suction hardware. Ensure the feeder tube from the cap reaches to the bottom of the oil container.

Place the oil container inside the cabinet and slide it into place (as shown on the following page). Avoid catching the suction hardware on the cabinet interior as the container is placed in the fryer.

The system is now ready for operation. As the fryer heats to preprogrammed temperatures, the system will energize and then slowly add oil to the frypots as needed, until the oil reaches an optimal level.

3.3.3 Routine Oil Changes

When the oil reservoir level is low, the controller displays **TOPOFF OIL EMPTY** in the left display and **CONFIRM** in the right display. Press **▲** (CONFIRM). Some procedures may differ from photos shown. Follow manufacturer's instructions for changing the JIB.

1. Open the cabinet and slide the JIB from the cabinet (see Figure 4).



Figure 4

2. Remove the cap and pour any remaining oil in the container into all fry vats equally (see Figure 5).



Figure 5

3. With the jug upright remove the cap and foil seal (see Figure 6).
4. Put the tube in the new full container (see Figure 7).



Figure 6



Figure 7

5. Slide the JIB onto the shelf inside the fryer cabinet (as seen in Figure 4).

WARNING:
Do not add **HOT** or **USED** oil to a JIB.

6. Press and hold the orange JIB reset switch **three (3) seconds** to reset the top off system. (see Figure 8).



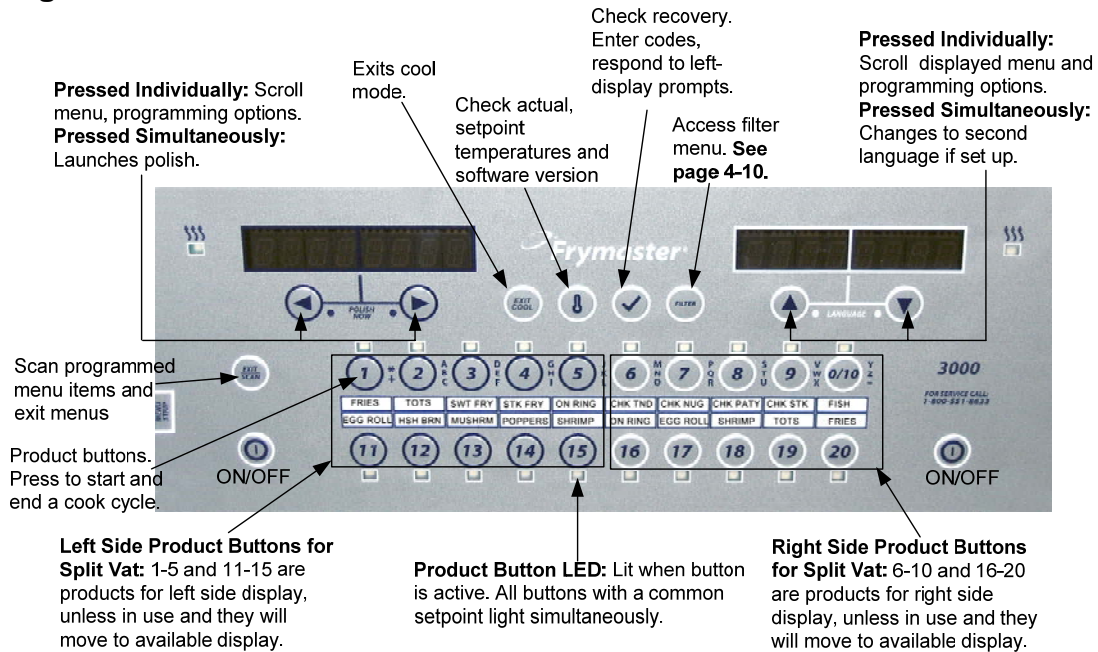
Figure 8

Image and location may differ from photo.

OCF30™ SERIES ELECTRIC FRYERS

CHAPTER 4: 3000 CONTROLLER INSTRUCTIONS

4.1 Using the 3000



ON/OFF

- Press ON/OFF button fryer heats to setpoint or idle temperature and displays: COOL or DROP.

Cooking

- Fryer displays COOL or DROP
- **COOL display:** Press product button; fryer heats to setpoint and displays DROP.
- Press product button and drop product.
- **DROP display:** Press product button and drop product.
- **DONE display:** Press blinking product button to cancel alarm and end a cook.
- **Cancel a Cook:** Press and hold blinking product button to cancel cook cycle.

Responding to Polish Prompt

- Controller displays Polish Now, alternating with Yes No.
- Press Yes (button under Yes display) and the polish cycle launches. Controller displays Cool after polish cycle.

Controller Button Navigation

- **Product:** Press to start a cook cycle. Active when adjacent LED is lit. LED flashes during a cook cycle. Press and hold to cancel a cook cycle. Press at end of cook cycle to cancel an alarm. Press and hold a product with different setpoint (approximately three seconds) until it beeps to change setpoint temperature.
- **Scan/Exit:** Press once, all product buttons are lit; Select Product displayed. Press product button to view product name. Press Scan again to repeat. Press Scan twice to return to normal operation. Press scan to exit menus.
- **Left/Right Arrows:** Navigate options in left display. Press both simultaneously to start a polish cycle.
- **Up/Down Arrows:** Navigate options in right display. Press both simultaneously to change to a second language if one is selected in setup.
- **Exit Cool:** Exits cool mode, returns fryer to setpoint temperature.
- **Thermometer: Fryer ON:** Press and release for setpoint in left display and vat temperature in right display.
- **Thermometer, Fryer OFF:** Press to display temperature, time, date, system version, controller and circuit board software versions.
- **Checkmark: Fryer OFF:** Press and hold 3 seconds: Scroll filter usage; Press and hold 10 seconds: Product setup.
- **Checkmark: Fryer ON:** Enter Codes, Respond to left display prompts.
- **Filter: Press and release:** Cooks remaining to filter cycle. **Press and hold:** Filter options: Filter, Clean and Filter, Dispose, Fill Vat from Bulk (Bulk option only) and Boil Out (OFF only).

4.2 3000 Menu Summary Tree

Filter Menu	4.9
[With computer ON, press and hold FILTER button]	
— Filter	
— Clean and Filter	
— Dispose	
— Fill Vat From Bulk (Bulk option only)	
— Boil Out [With computer OFF, press and hold FILTER button]	
Info Mode	4.5
[Press and hold ✓(check) button]	
— Last Dispose Stats	
— Daily Stats	
— Selected Period Stats	
— Last Load Stats	
Main Menu and Tech Modes	
[With computer OFF, press and hold ✓(check) button 10 seconds, displays Main Menu - Product Setup]	
— Product Setup	4.6-4.8
[Enter 1650]	
— Select Product	
— Long Name	
— Short Name	
— Cooking Mode	
— 1 Time	
— 1 Tempr	
— 1 Sensitivity	
— 1 Alarm Time (Shake)	
— 1 Alarm Name (Shake)	
— 1 Alarm Mode (Shake)	
— 1 Alarm Tone (Shake)	
— 2 Alarm Time (Shake)	
— Filter Prompt	
— Instant On	
— Hold Time	
— Vat Setup	4.4
[Enter 1656]	
— System	4.4
— Language	
— 2 nd Language	
— Locale (CE or Non-CE)	
— Energy (Gas or Elec)	
— Type (Vat)	
— System Volume (Sound Level)	
— Tempr Format (F or C)	
— Exit Melt Tempr	
— Cool Mode Tempr	
— Cool Mode Default	
— Fresh Oil	
— Waste	
— Drain Switch	
— Recovery Alarm	
— Basket Lift	
— Hold Time	
— Time/Date	4.4
— DST(Daylight Savings Time) Setup.....	4.4
— Filter	4.4
— Cooks til Filter	
— EOD Filter Time	
— Flushing Timer	
— Boil Out Timer	
— 1 Polish Timer	
— 1 Polish Prompt Time	
— 1 Polish Duration	
— 1 Polish Start Tempr	
— E-Log List of last 10 error codes	4.4
— Change Password	4.4
— Tech Mode	
[Enter 3000]	
— Clear E-Log	
— Clear Passwords	
— Lane Count	
— Max Cook Tempr	
— Hi-Limit Test	

4.3 Setup: Main Menu

Press and hold the checkmark key for 10 seconds produces the setup mode, which first displays Product Setup. Turn the controller off and follow the steps below to navigate the options.

Left Display	Right Display	Action
OFF	OFF	Press and hold ✓ until controller displays Main Menu changing to Product Setup.
PRODUCT SETUP	Blank	Press ► to scroll to Product Setup, Vat Setup, Tech Mode, and Exit. With the desired selection displayed, press ✓.
PRODUCT SETUP	Blank	Programming menu items and cooking parameters. Described on page 4-8 through 4-11.
VAT SETUP	Blank	Vat set up is described below in section 4.4.
TECH MODE	Blank	Tech mode is for technicians only.
EXIT	EXIT	Press Exit/Scan button three times to return the controller to OFF.

4.4 Vat Setup

Vat Setup mode allows the controller to be set for language displays, vat sizes, and temperature range displays. With the controller OFF follow the steps below.

Left Display	Right Display	Action
OFF	OFF	Press ✓ until the controller displays Main Menu for three seconds changing to PRODUCT SETUP.
PRODUCT SETUP	Blank	Press ► to scroll to Vat setup and press ✓. Product setup is described on pages 4-8 through 4-11.
VAT SETUP	ENTER CODE	Enter 1656.
SYSTEM	Blank	Press ► to scroll to System, Time/Date, DST Setup, Filter, E-Log or Change Password. With desired choice displayed, press ✓ or press Exit/Scan button twice to return the controller to OFF.
LANGURGE	ENGLISH	Press ▼▲ to scroll to choice and press ►.
2ND LANGURGE	SPANISH	Press ▼▲ to scroll to choice and press ►. (This option allows another language to be toggled easily from the front panel (ex. Spanish as a second language.)). Default is Spanish.
LOCALE	NON-CE	Press ▼▲ to scroll to choices: CE (European Conformity standards) or Non-CE (non-European standards) and press ►. This option is only available on the far left computer on multiple batteries.
ENERGY	GAS	Press ▼▲ to scroll to choices: Gas or Electric and press ►. This option is only available on the far left computer on multiple batteries.
TYPE	GL30 FULL	Press ▼▲ to scroll choices: Gas- GL30 Full, GL30 Split, Electric- EL30-14 Full, EL30-14 Split, EL30-17 Full and EL30-17 Split. With the current fryer vat type displayed, press ►.
SYSTEM VOLUME	9	Sets sound level for controller. Enter level, 1-9 (1=Lowest/ 9=Loudest). Press ►.
TEMPR FORMAT	F	Press ▼▲ to scroll choices: F for Fahrenheit; C for Celsius. Press ►.
EXIT MELT TEMPR	180° (82 °C)	Use numbered keys to change default setting. Press ►. (This is the temperature for the fryer to exit the melt cycle.) Range is 100°F (38°C) to 200°F (93°C). Default is 180°F (82°C).
COOL MODE TEMPR	250F	Use numbered keys to change default setting. Press ►. (This is the temperature during setback or idle mode.) Default is 250°F (121°C).
COOL MODE DEFAULT	0	Use numbered keys to change default setting. (This is the amount of minutes the fryers sits idle before going to cool mode. Setting is disabled if set to zero.) Press ►. Default is zero.
FRESH OIL	NONE	Press ▼▲ to scroll choices JIB, Bulk-RTI, Bulk-FL (Frontline) or None. Default is none. Press ►. This option is only available on the far left computer. NOTE: If an MIB board is not present set to NONE.
WASTE	NONE	Press ▼▲ to scroll choices Bulk-RTI, Bulk-FL (Frontline) or None. Default is none. Press ►. This option is only available on the far left computer. NOTE: If an MIB board is not present set to NONE.

4.4 Vat Setup cont.

Left Display	Right Display	Action
<i>DRAIN SWITCH</i>	<i>NO</i>	Press ▼▲ to scroll choices YES and NO. Press ►. (Set to YES if the fryer has a drain switch installed.) Default is NO.
<i>RECOVERY ALARM</i>	<i>DISABLED</i>	Press ▼▲ to scroll choices DISABLED and ENABLED. Press ►. (This is a recovery alarm that locks out the fryer if it does not heat properly. Default is disabled.
<i>BASKET LIFT</i>	<i>DISABLED</i>	Press ▼▲ to scroll choices DISABLED and ENABLED. If the fryer has basket lifts, set to enabled. Press ►. Default is disabled.
<i>HOLD TIME</i>	<i>AUTO</i>	Press ▼▲ to scroll choices AUTO and MANUAL. Press ►. (This is the hold time cancel alarm.) If set to auto, the alarm will auto cancel. Default is auto.
<i>EXIT</i>	<i>EXIT</i>	Press ✓ button once to return the controller to OFF.
TIME/DATE		
<i>OFF</i>	<i>OFF</i>	Press ✓ until the controller displays Main Menu for three seconds changing to PRODUCT SETUP .
<i>PRODUCT SETUP</i>	Blank	Press ► to scroll to Vat setup and press ✓.
<i>VAT SETUP</i>	<i>ENTER CODE</i>	Enter 1656.
<i>SYSTEM</i>	Blank	Press ► to scroll to TIME/DATE.
<i>TIME/DATE</i>	Blank	Press ✓.
<i>TIME ENTRY</i>	<i>TIME</i>	Use numbered keys to change time. Enter the time in 24 hour format. Press ►.
<i>DATE FORMAT</i>	<i>MM/DD/YY</i>	Press ▼▲ to scroll choices. With the date format displayed, press ►.
<i>ENTER DATE</i>	<i>DATE</i>	Use numbered keys to change date. Press ►.
<i>EXIT</i>	<i>EXIT</i>	Press ✓ button once and press ► to scroll to System, Time/Date, Filter, E-Log or Change Password. With desired choice displayed, press ✓ or press the Exit/Scan button three times to return the controller to OFF.
DST SETUP	This is daylight savings time setup. In the United States, daylight savings time begins each year at 2:00 A.M. on the second Sunday in March, with clocks moving ahead one hour. Daylight savings time ends each year at 2:00 A.M. on the first Sunday in November, with clocks moving back one hour. For the two states and international locations, which do not use DST, set to disabled.	
<i>OFF</i>	<i>OFF</i>	Press ✓ until the controller displays Main Menu for three seconds changing to PRODUCT SETUP .
<i>PRODUCT SETUP</i>	Blank	Press ► to scroll to Vat setup and press ✓.
<i>VAT SETUP</i>	<i>ENTER CODE</i>	Enter 1656.
<i>DST</i>	<i>ENABLED</i>	Press ▼▲ to scroll choices DISABLED and ENABLED. Press ►. (This enables or disabled daylight savings time. Default is enabled.) If disabled is chosen, pressing the ► button, displays exit. Press the exit scan button three times to exit.
<i>DST START MONTH</i>	<i>3</i>	Enter the daylight savings time starting month using the 1-10 keys. (Default is US government starting month “3”.) Press ►.
<i>DST START SUNDAY</i>	<i>2</i>	Enter the daylight savings time starting Sunday using the 1-10 keys. (Default is US government starting Sunday “2”.) Press ►.
<i>DST END MONTH</i>	<i>11</i>	Enter the daylight savings time ending month using the 1-10 keys. (Default is US government ending month “11”.) Press ►.
<i>DST END SUNDAY</i>	<i>1</i>	Enter the daylight savings time ending Sunday using the 1-10 keys. (Default is US government ending Sunday “1”.) Press ►.
<i>EXIT</i>	<i>EXIT</i>	Press ✓ button once and press ► to scroll to System, Time/Date, Filter, E-Log or Change Password. With desired choice displayed, press ✓ or press the Exit/Scan button three times to return the controller to OFF.
FILTER		Follow the first three steps above to adjust time and date.
<i>SYSTEM</i>	Blank	Press ► to scroll to FILTER.
<i>FILTER</i>	Blank	Press ✓.

4.4 Vat Setup cont.

Left Display	Right Display	Action
<i>COOKS TIL FILTER</i>	20	Press ►. (This is the total number of cooks that occur before a filter prompt. The default is 20.)
<i>EOD FILTER TIME</i>	21:00	Use numbered keys to program end of day filter alert time. Enter time in 24 hour format. Press ►. Enter 0:00 if no end of day filter prompt is desired.
<i>FLUSHING TIMER</i>	5	Use numbered keys to change default setting for the flushing timer in Clean and Filter. Enter the time in minutes. Default is five minutes.
<i>BOIL OUT TIMER</i>	30	Use numbered keys to change default setting for the boil out timer. Enter the time in minutes. Default is 30 minutes.
<i>1 POLISH TIMER</i>	ENABLED	Press ▼▲ to scroll to choice enable or disable and press ►. Default is ENABLED)
<i>1 POLISH PROMPT TIME</i>	00:00	Use numbered keys to program polish prompt time. Press ►. (This is the time the polish prompt will occur each day.) Enter time in 24 hour format.
<i>1 POLISH DURATION</i>	15	Use numbered keys to change. Press ►. (This is the duration, in minutes for a polish.) Default to 15 minutes.
<i>1 POLISH START TEMPR</i>	{300F}	Use numbered buttons to change temperature. (This is the minimum temperature required for a polish to begin.) Press ►.
<i>EXIT</i>	<i>EXIT</i>	Press ✓ button once and press ► to scroll to System, Time/Date, Filter, E-Log or Change Password. With desired choice displayed, press ✓ or press the Exit/Scan button once to return the controller to OFF.
E-LOG		Follow the first three steps above to adjust time and date.
<i>SYSTEM</i>	Blank	Press ► to scroll to E-LOG.
<i>E-LOG</i>	Blank	Press ✓. (This is a log of the ten most recent error codes.)
<i>NOW</i>	<i>TIME/DATE</i>	Press ►. (Current time and date)
<i>A E#</i>	<i>TIME/DATE</i>	Errors listed A-J. Press ► to scroll through errors. Error codes are listed on page 7-5. If no errors exist, pressing ► will display No errors.
<i>EXIT</i>	<i>EXIT</i>	Press ✓ button once and press ► to scroll to System, Time/Date, Filter, E-Log or Change Password. With desired choice displayed, press ✓ or press the Exit/Scan button three times to return the controller to OFF.
CHANGE PASSWORD	Blank	Press ✓.
<i>PRODUCT SETUP</i>	1650	Use numbered keys to change code. Press ►.
<i>VAT SETUP</i>	1656	Use numbered keys to change code. Press ►.
<i>EXIT</i>	<i>EXIT</i>	Press ✓ button once and press ► to scroll to System, Time/Date, Filter, E-Log or Change Password. With desired choice displayed, press ✓ or press the Exit/Scan button three times to return the controller to OFF.

4.5 INFO MODE: Viewing Operational Stats

The 3000 collects and stores information on the cook cycles and filter cycles. This data is accessed in the info mode, which is accessed by pressing the checkmark key with the controller off or on. The steps to view the data are detailed below.

Left Display	Right Display	Action
<i>OFF/ON</i>	<i>OFF/ON</i>	Press ✓ until INFO MODE is displayed.
LAST DISPOSE STATS	Blank	Press ► to scroll: Last Dispose Stats, Daily Stats, Selected Period Stats, Last Load Stats. With the desired stats displayed, press ✓.
<i>TOTAL COOKS</i>	Number	Press ►. (This is the number of cooks since the last dispose.)
<i>LAST DISPOSE</i>	<i>DATE</i>	Press ►. (This is the date of the last dispose.)
<i>FILTERS-SINCE DISPOSE</i>	Number	Press ►. (This is the number of filters since oil disposal.)
<i>FILTERS BY-PASSED - SINCE DISPOSE</i>	Number	Press ►. (This is the number of by-passed filters since oil disposal.)

4.5 INFO MODE: Viewing Operational Stats cont.

Left Display	Right Display	Action
<i>POLISHES-SINCE DISPOSE</i>	Number	Press ►. (This is the number of polishes since oil disposal.)
<i>POLISHES BY-PASSED - SINCE DISPOSE</i>	Number	Press ►. (This is the number of by-passed polishes since oil disposal.)
<i>OIL LIFE</i>	Number Days	Press ►. (This is the number of days since the last dispose.)
<i>OIL LIFE- 1 DISPOSE PRIOR</i>	Number Days	Press ►. (This is the oil life in number of days 1 dispose prior.)
<i>OIL LIFE - 2 DISPOSES PRIOR</i>	Number Days	Press ►. (This is the oil life in number of days 2 disposes prior.)
<i>AVG OIL LIFE</i>	Number Days	Press ►. (This is the average oil life of past 3 disposes.)
<i>AVG COOKS</i>	Number	Press ►. (This is the average cooks over past 3 disposes.)
<i>RESET LAST DISPOSE STATS</i>	<i>YES NO</i>	Press ► to scroll or ▲ to reset Last Dispose stats.
<i>RESET LAST DISPOSE STATS</i>	<i>ENTER CODE</i>	Enter 1656
<i>COMPLETE</i>	Blank	
<i>EXIT</i>	Exit	Press ✓ button once and press ► to scroll to desired choice. Once desired choice is displayed, press ✓ button or press the Scan button once to return the controller to OFF.
DAILY STATS	Blank	With the desired stats displayed, press ✓.
<i>MON</i>	<i>DATE</i>	Press ▼▲ to scroll a day within the prior week. With the desired date displayed, press ►.
<i>FILTERS</i>	<i>NUMBER AND DAY</i>	Press ▼▲ to scroll number of times the vat was filtered on that day of the prior week. Press ►.
<i>FILTERS - PRIOR WEEK</i>	<i>NUMBER AND DAY</i>	Press ▼▲ to scroll number of daily filter cycles that occurred in the prior week. Press ►. Press ✓ button once to return to Info Mode menu, or Exit/Scan button once to return the controller to OFF.
<i>FILTERS BYPASS</i>	<i>NUMBER AND DAY</i>	Press ▼▲ to scroll number of times the filter prompt was bypassed on that day in the prior week. Press ►.
<i>COOKS</i>	<i>NUMBER AND DAY</i>	Press ▼▲ to scroll number of cook cycles on that day of the prior week occurred. Press ►.
<i>EXIT</i>	<i>EXIT</i>	Press ✓ button once and press ► to scroll to desired choice. Once desired choice is displayed, press ✓ button or press the Scan button once to return the controller to OFF.
SELECTED PERIOD STATS	Blank	Press ► to scroll Info Mode Menu: Last Dispose Stats, Daily Stats, Selected Period Stats, Last Load Stats with the desired stats displayed, press ✓.
<i>USAGE SINCE</i>	<i>TIME</i>	Press ►. (This is the date and time the selected period started.)
<i>COOKS</i>	Number	Press ►. (This is the total number of cooks since start of selected period.)
<i>QUIT COOKS</i>	Number	Press ►. (This is the total number of cooks that were cancelled since start of the selected period.)
<i>ON HOURS</i>	Number	Press ►. (This is the total number of hours the fryer was on since start of the selected period.)
<i>RESET USAGE</i>	<i>YES NO</i>	Press ► to scroll or ▲ to set start of new selected period stats.
<i>RESET USAGE</i>	<i>ENTER CODE</i>	Enter 1656.
<i>COMPLETE</i>	Blank	
<i>EXIT</i>	<i>EXIT</i>	Press ✓ button once and press ► to scroll to desired choice. Once desired choice is displayed, press ✓ button or press the Scan button once to return the controller to OFF.
LAST LOAD STATS	Blank	With the desired stats displayed, press ✓.

4.5 INFO MODE: Viewing Operational Stats cont.

Left Display	Right Display	Action
<i>PRODUCT</i>	<i>PRODUCT NAME</i>	Press ►. (This is the product last cooked.)
<i>STARTED</i>	Number Minutes	Press ►. (This is the time the last cook started.)
<i>ACTUAL TIME</i>	Number Minutes	Press ►. (This is the actual cook time including stretch time.)
<i>PROGRAM TIME</i>	Number Minutes	Press ►. (This is the programmed cook time.)
<i>MAX TEMP</i>	Number	Press ►. (This is the maximum temperature of the oil during the last cook.)
<i>MIN TEMP</i>	Number	Press ►. (This is the minimum temperature of the oil during the last cook.)
<i>AVG TEMP</i>	Number	Press ►. (This is the average temperature of the oil during the last cook.)
<i>HEAT ON</i>	%	Press ►. (This is the percentage of the cook time the heat source was on during the last cook.)
<i>READY FOR COOK</i>	<i>YES OR NO</i>	Press ►. (If the fryer was back to set temperature before the cook cycle was started.)
<i>EXIT</i>	<i>EXIT</i>	Press ✓ button once and press ► to scroll to desired choice. Once desired choice is displayed, press ✓ button or press the Scan button once to return the controller to OFF.

4.6 Main Menu: Product Setup (Single Setpoint Cooking)

Programming food items is shown below. The right column has the action necessary to continue. Exit from a programming step at any time by pressing the Exit/Scan key until the display returns to its pre-programming status. Ensure the controller is OFF and follow the steps below. To access menu strip, remove screws attaching bezel. Lower bezel and remove strip from back of controller. Once menu strip is updated, reverse the steps. To unassign a product from a button set the cook time to 0:00 and press EXIT/SCAN.

Left Display	Right Display	Action
OFF	OFF	Press ✓ until the controller displays Main Menu for three seconds changing to PRODUCT SETUP.
PRODUCT SETUP	Blank	Press ✓.
PRODUCT SETUP	ENTER CODE	Enter 1650.
SELECT PRODUCT	Blank	Press desired product button.
LONG NAME	PRODUCT NAME OR BUTTON NUMBER	Enter product name with letter keys. Advance cursor with ▲▼. Press ► to advance to next product set up feature.
SHORT NAME	ABBREVIATED PRODUCT NAME OR BUTTON NUMBER	Enter abbreviated four character product name with letter keys that alternate with the timer during a cook. Press ►.
COOKING MODE	SINGLE SETPOINT	Press ►. If multiple setpoint or segmented cooking is desired press ▼ MULTIPLE SETPOINT and go to 4.8 and follow the instructions. (Default is SINGLE SETPOINT)
1 TIME	0:00 OR PREVIOUSLY ENTERED TIME	Enter total cook time with numbered keys. Press ►.
1 TEMPR	TEMPR	Enter cooking temperature. Press ►.
1 SENSITIVITY	Number	Enter the level of sensitivity, 0-9, for the product. Press ►.
1 ALARM TIME (Shake Time)	0:00 OR PREVIOUSLY ENTERED TIME	Enter time in cook cycle for audible alarm for shaking. Press ►. This is the time during a cook when the fryer alarms that requires the user to shake the product.
1 ALARM NAME	SHAKE	Press ▼▲ to scroll through the alarm names (ex. Shake, Stir). Press ►.
1 ALARM MODE (Shake Alarm Mode)	AUTO	Press ►. Default is auto. If manual is desired press ▼▲ to scroll to Manual shake alarm mode. Press ►. Alarm (Shake) Mode when set to auto, cancels the alarm automatically after a few seconds. Manual requires user action.
1 ALARM TONE (Shake Alarm tone)	SHORT	Press ▼▲ to scroll to choice of shake alarm tones. Press ►. Default is SHORT. This is the alarm tone for the shake alarm.
2 ALARM TIME	0:00	Press ►. Leave at 0:00 if a second alarm is not needed.
FILTER PROMPT	0 or previously entered number.	Enter number of cook cycles before a filter prompt and press ►.
INSTANT ON	0 or previously set number	This is the time, in seconds, the fryer heats at 100%, after the product button is pressed, before the controller adjusts the temperature. Enter value and press ►. (Default is 0=OFF).
HOLD TIME	0 or previously entered time.	Enter time in minutes to hold product before discarding. Press ►.
EXIT	EXIT	Press the ✓ button to save changes.
SELECT PRODUCT	Blank	For additional programming refer back to Product Setup above. To exit press the EXIT SCAN button twice to OFF.

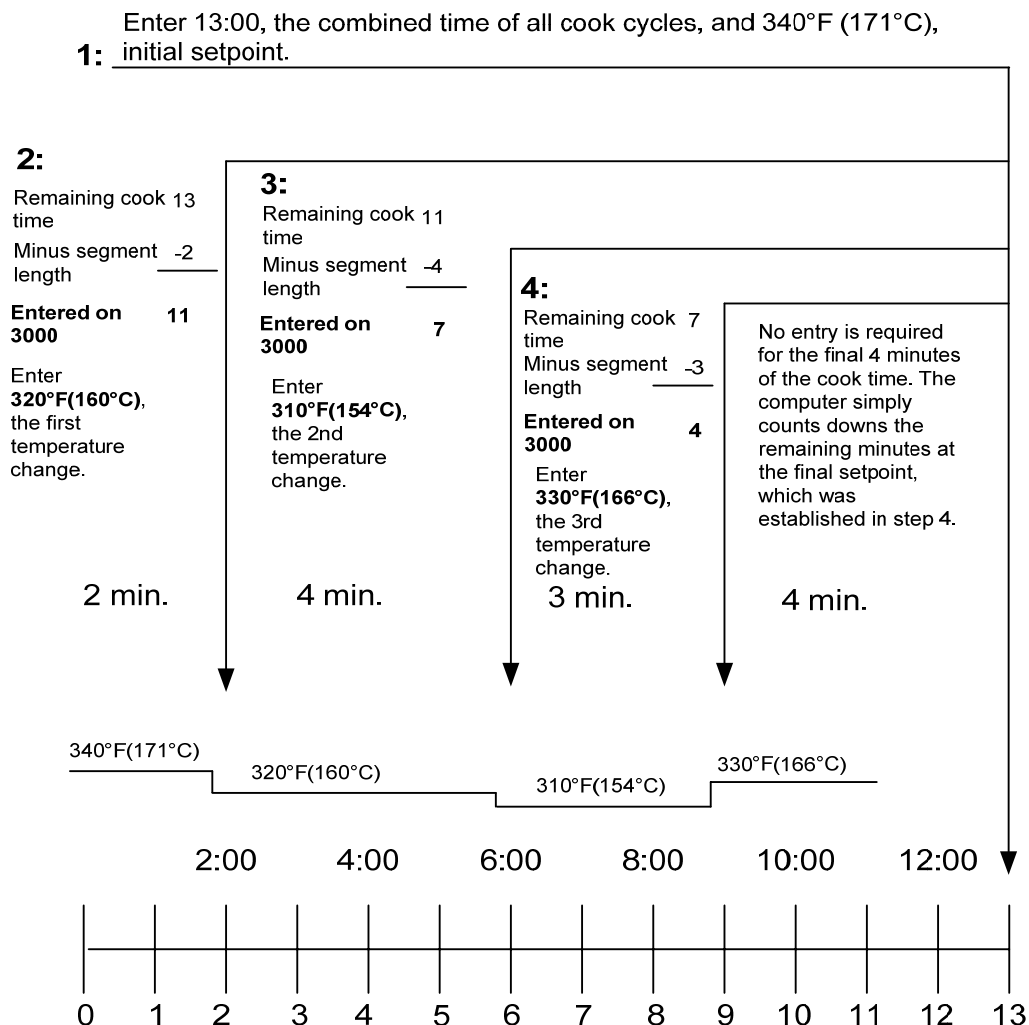
4.7 Multiple Setpoint (Segmented) Cooking Overview

The 3000 is capable of multiple setpoint (segmented) cooking, a feature which allows a cooking cycle to be broken into a number of parts, each with its own cooking temperature and time.

An abbreviated version of the programming for a 13-minute cook cycle with four cooking temperatures is shown below. Steps are compressed for clarity. The cook times represent when on the timeline of the total cook cycle the segment occurs. In this example, the first temperature change occurs with 11 minutes remaining in the total cook time; 11 is entered at the prompt for the second cook time. Two minutes into the total cook cycle, the temperature will change; 11 minutes will remain. Cook times for the remaining segments are arrived at by subtracting the segment length from the remaining cook time. The complete programming steps are shown on pages 10 and 11.

- Step 1 sets total cook time and initial setpoint.
- Step 2 sets the duration of the first cooking segment, 2 minutes, and the setpoint of the first temperature change.
- Step 3 sets the duration of the second cooking segment, 4 minutes, and the setpoint of the second temperature change.
- Step 4 sets the duration of the third cooking segment, 3 minutes, and the setpoint of the third temperature change.

The four remaining minutes in the cook time elapse at the final temperature. No entry is required to use the final minutes



4.8 Main Menu: Product Setup (Multiple Setpoint (Segmented) Cooking)

Left Display	Right Display	Action
OFF	OFF	Press ✓ until the controller displays Main Menu for three seconds changing to PRODUCT SETUP.
PRODUCT SETUP	Blank	Press ✓.
PRODUCT SETUP	ENTER CODE	Enter 1650
SELECT PRODUCT	Blank	Press desired product button
LONG NAME	PRODUCT NAME OR BUTTON NUMBER	Enter product name with letter keys. Advance cursor with ▲▼. Press ► to advance to next product set up feature.
SHORT NAME	ABBREVIATED PRODUCT NAME OR BUTTON NUMBER	Enter abbreviated four character product name with letter keys that alternate with time during a cook. Press ►.
COOKING MODE	SINGLE SETPOINT	Press ►. If multiple setpoint or segmented cooking is desired press ▼ Multiple Setpoint (Segmented) and follow the instructions in the next section. (Default is SINGLE SETPOINT)
1 TIME	0:00 OR PREVIOUSLY ENTERED TIME	Enter total cook time for segmented item and press ►.
1 TEMPR	TEMPERATURE	Enter initial cooking temperature and press ►.
1 SENSITIVITY	Number	Enter the level of sensitivity, 0-9, for the product. Press ►.
2 TIME	0:00 OR PREVIOUSLY ENTERED TIME	Enter time remaining after first temperature change (see page 4-9) and press ►.
2 TEMPR	0:00 OR PREVIOUSLY ENTERED TEMPERATURE	Enter first temperature change and press ►.
2 SENSITIVITY	0 OR PREVIOUSLY ENTERED VALUE	Enter the flex value, 0-9, for the product and press ►.
3 TIME	0:00 OR PREVIOUSLY PROGRAMMED TIME	Enter time remaining after second temperature change and press ►.
3 TEMPR	0:00 OR PREVIOUSLY PROGRAMMED TEMPERATURE	Enter temperature of the second segment and press ►.
3 SENSITIVITY	0 OR PREVIOUSLY ENTERED VALUE	Enter the flex value, 0-9, for the product and press ►.
4 TIME	00 OR PREVIOUSLY ENTERED TIME	Enter time remaining after third temperature change and press ►.
4 TEMPR	0:00 OR PREVIOUSLY PROGRAMMED TEMPERATURE	Enter temperature of the third segment and press ►.
4 SENSITIVITY	0 OR PREVIOUSLY ENTERED VALUE	Enter the flex value, 0-9, for the product and press ►.
5 TIME	:00 OR PREVIOUSLY ENTERED TIME	Leave at zero if no more segments are needed and press ►. If more segments are needed, 10 is the limit, continue programming as shown above.
1 ALARM TIME	:00 OR PREVIOUSLY ENTERED TIME	Enter time in cook cycle for audible alarm for shaking. Press ►.
1 ALARM NAME	SHAKE	Press ▼▲ to scroll through the alarm names (ex. Shake). Press ►.
1 ALARM MODE	AUTO DEFAULT	Press ▼▲ to scroll to confirm Auto or Manual shake alarm mode. Press ►. Move to vat setup
1 ALARM TONE	SHORT	Press ▼▲ to scroll to choice of shake alarm tones. Press ►. Move to vat setup.
2 SHAKE TIME	:00 OR PREVIOUSLY ENTERED TIME	Enter time in cook cycle for a second audible alarm for shaking. Press ►.
2 ALARM NAME	SHAKE	Press ▼▲ to scroll through the alarm names (ex. Shake). Press ►.
2 ALARM MODE	AUTO DEFAULT	Press ▼▲ to scroll to confirm Auto or Manual shake alarm mode. Press ►. Move to vat setup

4.8 Main Menu: Product Setup (Multiple Setpoint (Segmented) Cooking) cont.

Left Display	Right Display	Action
2 ALARM TONE	SHORT	Press ▼▲ to scroll to choice of shake alarm tones. Press ►. Move to vat setup
3 TIME	:00 OR PREVIOUSLY ENTERED TIME	Enter time for third audible alarm for shaking. Press ►.
3 ALARM NAME	SHAKE	Press ▼▲ to scroll through the alarm names (ex. Shake). Press ►.
3 ALARM MODE	AUTO DEFAULT	Press ▼▲ to scroll to confirm Auto or Manual shake alarm mode. Press ►. Move to vat setup
3 ALARM TONE	SHORT	Press ▼▲ to scroll to choice of alarm tones. Press ►. Move to vat setup
FILTER PROMPT	0 or previously entered number.	Enter number of cook cycles before a filter prompt and press ►.
INSTANT ON	0	This is the time, in seconds, the fryer heats at 100%, after the product button is pressed, before the controller adjusts the temperature. Enter value and press ►. (Default is 0).
HOLD TIME	0 or previously entered time.	Enter time to hold product before discarding. Press ►.
EXIT	EXIT	Press the ✓ button to save changes.
SELECT PRODUCT	Blank	For additional programming refer back to Product Setup above. To exit press the EXIT SCAN button twice to OFF.

To access menu strip, remove screws attaching bezel. Lower bezel and remove strip from back of controller. Once the menu strip is updated, reverse the steps to reassemble. To unassign a product from a button set the cook time to 0:00 and press EXIT/SCAN.

4.9 Filter Menu

 **WARNING**

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent hazards of operating a hot oil filtering system, particularly the aspects of oil filtration, draining and cleaning procedures.

 **DANGER**

Draining and filtering of oil must be accomplished with care to avoid the possibility of a serious burn caused by careless handling. The oil to be filtered is at or near 350°F (177°C). Ensure all hoses are connected properly and drain handles are in their proper position before operating any switches or valves. Wear all appropriate safety equipment when draining and filtering oil.

 **DANGER**

Allow oil to cool to 100°F (38°C) before draining into an appropriate container for disposal.

 **DANGER**

Do not drain more than one frypot at a time into the built-in filtration unit to avoid overflow and spillage of hot oil.

 **DANGER**

When draining oil into a disposal unit or portable filter unit, do not fill above the maximum fill line located on the container.

The 3000 has four Filter menu options: Filter, Clean and Filter, Dispose, Fill Vat from Bulk (Bulk option only) and Boil Out (only in OFF mode). All are accessed by pressing and holding the Filter button until the display becomes Filter Menu. If fryer is not at set point controller displays wait for filter. The controller must be on and at setpoint for Filter and Filter and Clean.

Entering Filter Menu Mode

Left Display	Right Display	Action
<i>DROP</i>	<i>DROP</i>	Press the filter button until FILTER MENU is displayed for three seconds changing to Filter.
<i>FILTER</i>	Blank	Press ► to scroll to Clean and Filter, Dispose, Boil Out (available only in OFF mode), or Exit. With the desired choice displayed press ✓. Follow the instructions below to navigate the modes.

4.9.1 Filter

Left Display	Right Display	Action
<i>FILTER</i>	Blank	Press ✓.
<i>LEFT</i> (Split vats only)	<i>RIGHT</i> (Split vats only)	Press either button under side to filter.
<i>FILTER NOW?</i>	<i>YES NO</i>	Press ▲ (YES) to continue. A no answer bypasses filtration and cooking continues.
<i>FILTER PAN READY?</i>	<i>CONFIRM</i>	Ensure the filter pan is in place and the filter changed and press ▲.
<i>OPEN DRAIN VALVE</i>	Blank	Open drain valve.
<i>DRAINING</i>	:40 sec. countdown timer	None required. If the drain valve becomes clogged with food particles, use the Fryer's Friend (poker-like tool) to clear the blockage.

 **DANGER**

NEVER attempt to clear a clogged drain valve from the front of the valve! Hot oil will rush out creating the potential for severe burns.

DO NOT hammer on the drain valve with the cleanout rod or other objects. Damage to the ball inside will result in leaks and will void the Frymaster warranty.

<i>TURN FILTER ON</i>	<i>CONFIRM</i>	Turn filter on and press ▲.
<i>FLUSHING</i>	:30 sec. countdown timer	None required.
<i>CLOSE DRAIN VALVE</i>	Blank	Close drain valve.
<i>FILLING</i>	:45 sec. countdown timer	None required.
<i>TURN FILTER OFF WHEN FULL</i>	<i>CONFIRM</i>	Turn filter off and press ▲.
<i>OFF</i>	<i>OFF</i>	

 **DANGER**

The crumb tray in fryers equipped with a filter system must be emptied into a fireproof container at the end of frying operations each day. Some food particles can spontaneously combust if left soaking in certain shortening material.

 **WARNING**

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

4.9.2 Clean and Filter

Left Display	Right Display	Action
Follow steps to Entering Filter Menu Mode on page 4-12.		
<i>CLEAN AND FILTER</i>	Blank	Press ✓.
<i>CLEAN NOW?</i>	<i>YES NO</i>	Press ▲. A yes answer turns vat off. A no answer bypasses clean and filter and cooking continues
<i>FILTER PAN READY?</i>	<i>CONFIRM</i>	Ensure the filter pan is in place and the filter changed. Press ▲.
<i>OPEN DRAIN VALVE</i>	Blank	Open drain valve.
<i>DRAINING</i>	:40 sec. countdown timer	None required.
<i>SCRUB VAT COMPLETE?</i>	<i>YES</i>	Press ▲.
<i>TURN FILTER ON</i>	<i>CONFIRM</i>	Turn filter on and press ▲.
<i>FLUSHING</i>	5:00 countdown timer	None required.
<i>FILL VAT</i>	<i>YES</i>	Press ▲.
<i>CLOSE DRAIN VALVE</i>	Blank	Close drain valve.
<i>FILLING</i>	1:30 sec. countdown timer	None required.
<i>TURN FILTER OFF WHEN FULL</i>	<i>CONFIRM</i>	Turn filter off and press ▲.
<i>OFF</i>	<i>OFF</i>	

4.9.3 Dispose



DANGER

Allow oil to cool to 100°F (38°C) before draining into an appropriate METAL container for disposal.

When draining oil into a disposal unit, do not fill above the maximum fill line located on the container.

For safe, convenient draining and disposal of used oil or shortening, Frymaster recommends using the Frymaster Shortening Disposal Unit (SDU). The SDU is available through your local distributor.

Left Display	Right Display	Action
Follow steps to Entering Filter Menu Mode on page 4-12.		
<i>DISPOSE</i>	Blank	Press ✓.
<i>DISPOSE NOW?</i>	<i>YES NO</i>	Press ▲. A yes answer turns fryer off. A no answer delays dispose and cooking continues
<i>REMOVE FILTER PAN</i>	<i>CONFIRM</i>	Remove filter pan and press ▲.
<i>INSERT DISPOSAL UNIT</i>	<i>CONFIRM</i>	Insert disposal unit under the drain and press ▲.
<i>OPEN DRAIN VALVE</i>	Blank	Open the drain valve.
<i>DISPOSING</i>	:60 sec. countdown timer	None required.
<i>VAT EMPTY?</i>	<i>CONFIRM</i>	Press ▲ when empty.
<i>VAT CLEAN?</i>	<i>CONFIRM</i>	Press ▲ when clean.
<i>CLOSE DRAIN VALVE</i>	Blank	Close the drain valve.
<i>REMOVE DISPOSAL UNIT</i>	<i>CONFIRM</i>	Remove disposal unit and press ▲.
<i>INSERT FILTER PAN</i>	<i>CONFIRM</i>	Insert the pan and press ▲.
<i>FILL VAT</i>	<i>CONFIRM</i>	Fill vat with fresh oil and press ▲ when full.
<i>OFF</i>	<i>OFF</i>	



DANGER

WHEN USING SOLID SHORTENING, PACK THE SHORTENING DOWN INTO THE BOTTOM OF THE FRYPOT. DO NOT OPERATE THE FRYER WITH A SOLID BLOCK OF SHORTENING SITTING IN THE UPPER PORTION OF THE FRYPOT. THIS WILL CAUSE DAMAGE TO THE FRYPOT AND MAY CAUSE A FLASH FIRE.

4.9.6 Boil Out (NOTE: To enter boil out mode, the fryer must be OFF)



DANGER

Never leave the fryer unattended during the boil-out process. If the boil-out solution boils over, turn the fryer off immediately and let the solution cool for a few minutes before resuming the process.



WARNING

Do not drain boil-out solution into a shortening disposal unit (SDU), a built-in filtration unit, or a portable filter unit. These units are not intended for this purpose, and will be damaged by the solution.

Left Display	Right Display	Action
Follow steps to Entering Filter Menu Mode on page 4-12.		
<i>BOIL OUT</i>	Blank	Press ✓.
<i>BOIL OUT NOW?</i>	<i>YES NO</i>	Press ▲ to continue.
<i>IS VAT PREPARED?</i>	<i>CONFIRM</i>	Ensure vat is empty and drain closed and press ▲.
<i>REMOVE FILTER PAN</i>	<i>CONFIRM</i>	Remove the filter pan and press ▲.
<i>IS SOLUTION IN THE VAT?</i>	<i>CONFIRM</i>	Ensure solution is in the vat and press ▲.
<i>START BOIL OUT</i>	<i>CONFIRM</i>	Press ▲. Turns on and heats to 195°F (91 °C). The boil-out timer starts.
<i>BOIL OUT</i>	<i>30:00</i>	The countdown timer begins.
<i>BOIL OUT DONE</i>	<i>CONFIRM</i>	Press ▲ to confirm and cancel the alarm.
<i>IS SOLUTION REMOVED?</i>	<i>CONFIRM</i>	Once solution is removed press ▲ to confirm.
<i>OFF</i>	<i>OFF</i>	



DANGER

Remove all drops of water from the frypot before filling with oil. Failure to do so will cause spattering of hot liquid when the oil is heated to cooking temperature.

4.10 Polishing

The 3000 displays a series of prompts when a polish filter cycle is under way. To initiate a polish, press and hold the ◀▶ arrows simultaneously. The steps are detailed below. A “waiting to polish” message may display until the signal is received that the vat is ready for polish cycle to begin.

Left Display	Right Display	Explanation/Action
<i>POLISH NOW?</i>	<i>YES NO</i>	Respond to prompt with button push. Press ▲ under YES or ▼ under NO. Yes starts a polish, detailed below. No delays filter for 30 minutes and cooking continues. Answering NO after two times cancels polish.
<i>FILTER PAN READY?</i>	<i>CONFIRM</i>	Press ▲ when replaced.
<i>OPEN DRAIN VALVE</i>	Blank	Open the drain valve.
<i>DRAINING</i>	:40 sec. countdown timer	None required.
<i>TURN FILTER ON</i>	<i>CONFIRM</i>	Turn filter on and press ▲.

Polishing cont.		
Left Display	Right Display	Explanation/Action
<i>POLISHING</i>	<i>15-MINUTE COUNTDOWN TIMER</i>	None required. The oil flows from the filter pan to the frypot and back to the filter pan for 15 minutes.
<i>CLOSE DRAIN VALVE</i>	Blank	Close the drain valve.
<i>FILLING</i>	<i>.45 sec. countdown timer</i>	None required.
<i>TURN FILTER OFF WHEN FULL</i>	<i>CONFIRM</i>	Turn filter off and press ▲.
<i>OFF</i>	<i>OFF</i>	

4.11 SCAN Mode

The daily stats mode can be used to see current stats about any product quickly throughout the day. To enter the daily stats mode the controller must be on. Follow the steps below to view stats.

Left Display	Right Display	Explanation/Action
<i>DROP</i>	<i>DROP</i>	Press the Exit/Scan button.
<i>SELECT PRODUCT</i>	Blank	Press a product button to check daily stats.
<i>LONG NAME</i>	8 Character product name	Press ► to progress to next product stat.
<i>SHORT NAME</i>	4 character abbreviated product	Press ► to progress to next product stat.
<i>COOKS REMAINING</i>	Number	Number of cooks remaining until filter prompt. Press ► to progress to next product stat.
<i>COOKS TODAY</i>	Number	Number of cooks completed today. Press ► to progress to next product stat.
<i>COOKS SINCE LAST DISPOSE</i>	Number	Numbers of cooks since last dispose. Press ► to progress to next product stat.
<i>1 TIME</i>	Time	Time that product is programmed to cook. Press ► to progress to next product stat.
<i>1 TEMPR</i>	Temperature	Temperature that product is programmed to cook. Press ► to progress to next product stat.
<i>1 SENSITIVITY</i>	Number	The level of sensitivity the product is programmed to cook at. Press ► to progress to next product stat.
<i>1 ALARM TIME</i>	Shake Time	The time during a cook till a product shake alarm occurs. Press ► to progress to next product stat.
<i>1 ALARM NAME</i>	<i>SHAKE, STIR, NUMBERED ALARM</i>	This is the name of the alarm.
<i>1 ALARM MODE</i>	<i>AUTO OR MANUAL</i>	The alarm mode the product is programmed with. Press ► to progress to next product stat.
<i>1 ALARM TONE</i>	<i>SHORT, MEDIUM, LONG DOUBLE OR LONG SHORT, NONE</i>	The shake alarm tone the product is programmed with. Press ► to progress to next product stat.

SCAN Mode cont.

Left Display	Right Display	Explanation/Action
<i>FILTER PROMPT</i>	Number	The number of cook cycles before a filter prompt occurs. Press ► to progress to next product stat.
<i>INSTANT ON</i>	0	This is the time, in seconds, the fryer heats before the computer checks the temperature.
<i>HOLD TIME</i>	0:00 or previously entered time.	The time to hold product before discarding. Press ►.
<i>EXIT</i>	<i>EXIT</i>	Press Exit/Scan button to exit or the ✓ button for additional programming.

4.12 Sensitivity Settings Chart

Sensitivity Settings for Various Products

Product	350° F/176° C	Sensitivity Setting
<i>Chicken</i>		
chicken fillet, 1 ¼ oz.	3:25	5
chicken fillet (frozen), 4 oz.	4:20	5
chicken patty (frozen), 5 oz.	6:15	5
frozen chicken		5
fresh chicken, 9 pieces		5
<i>Potatoes</i>		
steak fries	3:43	5
regular fries, ½-inch	3:16	5
shoestrings, ¼-inch	1:50	5
shoestrings, ⅜-inch	2:40	5
tater tots	2:05	5
hash browns	2:05	5
farm fries	1:14	5
<i>Seafood</i>		
crab cakes	4:00	3
clam cakes	4:00	3
large scallops	3:25	3
small scallops	1:10	3
shrimp (35 to a lb.)	2:15	3
shrimp (40 to 75 to a lb.)	1:45	3
shrimp (75 to 100 to a lb.)	1:10	3
cod, 2 ½ oz.	3:25	7
flounder fillet, 7 oz.	4:35	3
flounder, whole, 10-12 oz.	6:25	3
cod fillet, 3 ½ oz.	4:35	7
perch, 5 oz.	4:30	3
haddock, 7 oz.	6:25	7
clams	2:00	3
oysters	1:10	4
strip clams (fresh)	0:35	4
strip clams (frozen)	0:45	4
<i>Vegetables</i>		
okra	4:30	4
eggplant	4:00	4
zucchini	3:00	4
mushrooms	3:45	4
onion rings (frozen)	3:00	4
cauliflower	1:45	4
<i>Other</i>		
corn dogs		4
chicken fried steak patty	5:00	5

Note: This chart is provided to assist in choosing a sensitivity setting. It is meant as a guide only and the settings may be changed to suit different needs.

OCF30™ SERIES ELECTRIC FRYERS

CHAPTER 5: FILTRATION INSTRUCTIONS

WARNING

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent hazards of operating a hot oil filtering system, particularly the aspects of oil filtration, draining and cleaning procedures.

5.1 Preparing the Built-In Filtration System for Use

The FootPrint Pro filtration system allows the oil in one frypot to be safely and efficiently filtered while the other frypots in a battery remain in operation. The FootPrint Pro filtration system is available in three different configurations:

- Filter Paper – includes crumb tray, large hold-down ring, and metal filter screen.
- Filter Pad – includes crumb tray, small hold-down ring, and metal filter screen.
- Magnasol Filter – includes crumb tray and Magnasol filter assembly.

Section 5.1.1 covers preparation of the Filter Paper and Filter Pad configurations for use. Refer to Section 5.1.2 for instructions on preparing the Magnasol Filter configuration for use. Operation of all three configurations is the same and is covered in section 5.3. Disassembly and reassembly of the Magnasol filter is covered in section 5.4.

5.1.1 Preparing the Built-In Filtration System for Use with Filter Paper or Filter Pad

The FootPrint Pro filtration system allows the oil in one frypot to be safely and efficiently filtered while the other frypots in a battery remain in operation. The FootPrint Pro filtration system uses a filter paper configuration which includes a crumb tray, large hold-down ring, and metal filter screen.

1. Pull the filter pan out from the cabinet and remove the crumb tray, hold-down ring, filter paper and filter screen (see Figure 1). Clean all components with a solution of detergent and hot water then dry thoroughly.

The pan cover must not be removed except for cleaning, interior access, or to allow a shortening disposal unit (SDU) built before January 2004 to be positioned under the drain. Disposal instructions are on page 5-6.

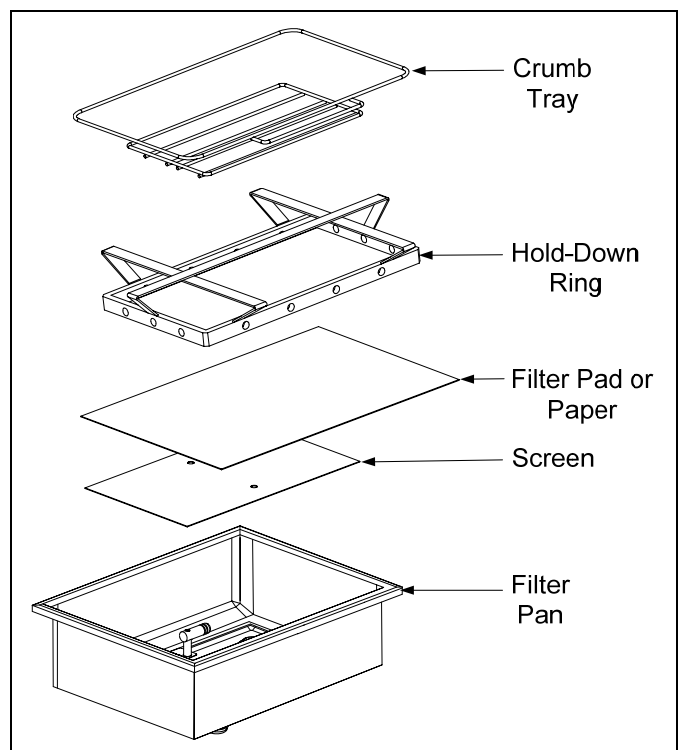


Figure 1

2. Inspect the filter pan connection fitting to ensure that both O-rings are in good condition (see Figure 2).
3. Then in reverse order, place the metal filter screen in the center of the bottom of the pan, then lay a sheet of filter paper on top of the screen, overlapping on all sides (see Figure1). If using a filter pad, ensure the rough side of the pad is up and lay the pad over the screen, making sure that the pad is in between the embossed ridges of the filter pan.
4. Position the hold-down ring over the filter paper and lower the ring into the pan, allowing the paper to rest on the sides of the filter pan (see Figure 3).
5. When the hold-down ring is in position, if using filter paper, sprinkle one packet of filter powder evenly over the paper. (See Figure 4)
6. Replace the crumb tray in the filter pan, then push the filter pan back into the fryer, positioning it under the drain.

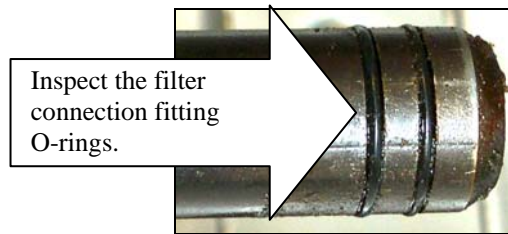


Figure 2



Figure 3

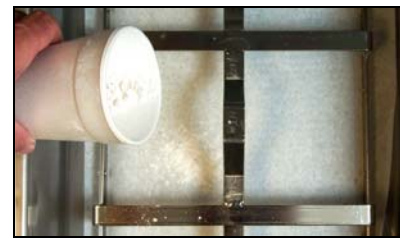


Figure 4

5.1.2 Preparation for Use with the Magnasol Filter Assembly

1. Pull the filter pan out from the cabinet and remove the crumb tray and Magnasol filter assembly (see Figure 5). Clean as directed in section 5.4

The pan cover must not be removed except for cleaning, interior access, or to allow a shortening disposal unit (SDU) to be positioned under the drain.

NOTE: Refer to Section 5.4 for instructions on how to disassemble and reassemble the Magnasol filter screen assembly.

2. Inspect the fitting on the bottom of the Magnasol filter assembly to ensure that the O-ring is present and in good condition. (See Figure 6)
3. Inspect the filter pan connection fitting to ensure that both O-rings are present and in good condition. (See Figure 2 above).
4. Replace the Magnasol filter assembly in the filter pan, ensuring that the fitting on the bottom of the assembly is securely

seated in the port in the bottom of the pan. Sprinkle one packet of the Magnasol XL filter powder evenly over the screen.

5. Replace the crumb tray, and then push the filter pan back into the fryer, positioning it all the way to the back of the cabinet.



Figure 5

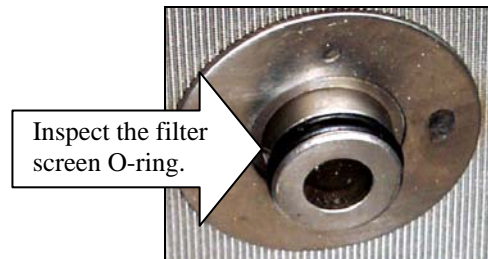


Figure 6

5.2 Filtration

A 3000 controller prompts the user when to filter on the OCF30™ fryer. After a preset number of cook cycles the controller displays **FILTER NOW?** alternating with **YES NO**. Follow the instructions on page 4-10. If NO is selected or a cook cycle is started, the controller will prompt again soon to filter the oil.

On demand filtration is used to manually start a filter. See page 4-10 for the filter menu.

The fryer **MUST** be at setpoint temperature for any filtration operation to start.

Note: Do NOT filter multiple vats simultaneously.

5.2.1 Operation of the Filter

⚠ DANGER

Draining and filtering of cooking oil must be accomplished with care to avoid the possibility of a serious burn caused by careless handling. The oil to be filtered is at or near 350°F (177°C). Ensure drain handles are in their proper position before operating any switches or valves. Wear all appropriate safety equipment when draining and filtering cooking oil.

⚠ DANGER

NEVER attempt to drain cooking oil from the fryer with the elements energized! Doing so will cause irreparable damage to the frypot and may cause a flash fire. Doing so will also void the Frymaster warranty.

1. Ensure that the filter is prepared. See Section. 5.1.
2. Make sure the oil is at operating temperature.
3. When prompted, drain the frypot into the filter pan by rotating the drain valve handle 90° (see Figure 7). If necessary, use the *Fryer's Friend* clean-out rod to clear the drain from **inside** the frypot.

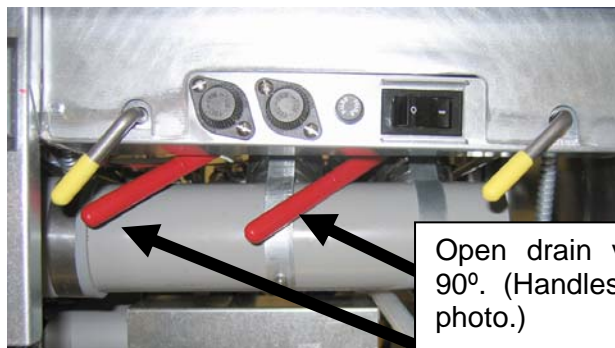


Figure 7

⚠ DANGER

Do not drain more than one frypot at a time into the built-in filtration unit to avoid overflow and spillage of hot oil that may cause severe burns, slipping and falling.

⚠ DANGER

NEVER attempt to clear a clogged drain valve from the front of the valve! Hot oil will rush out creating the potential for severe burns.

⚠ DANGER

DO NOT hammer on the drain valve with the cleanout rod or other objects. Damage to the ball inside will result in leaks and will void the Frymaster warranty.

4. After the oil has drained from the frypot and when prompted, rotate the filter handle towards the “I” to start the pump and begin the filtering process. There may be a slight delay before the pump activates (see Figure 8).

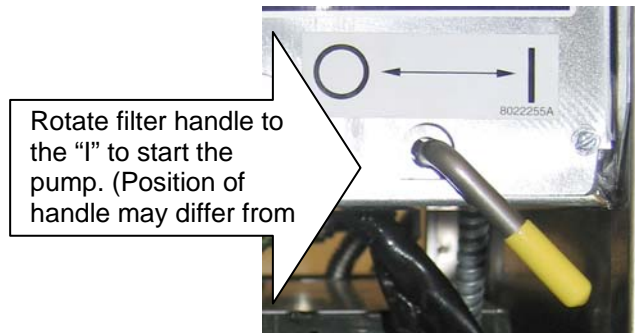


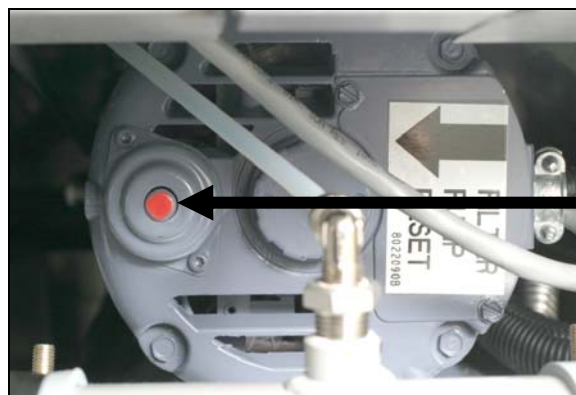
Figure 8

5. The filter pump draws the oil through the filter medium and circulates it back up to and through the frypot during a filter.
6. After the oil is filtered, close the drain valve when prompted and allow the fryer to refill. Let the filter pump run 10 to 12 seconds after the oil begins to bubble. Turn the filter off.
7. Ensure the drain valve is fully closed. (If the drain valve is not fully closed, the fryer will not operate.)
8. Turn the filter off when prompted.

The computer displays **OFF** when finished.

⚠ WARNING

The filter pump is equipped with a manual reset switch in case the filter motor overheats or an electrical fault occurs. If this switch trips, turn off power to the filter system and allow the pump motor to cool 20 minutes before attempting to reset the switch (see photo below).



Filter Pump Reset Switch

⚠ WARNING

Use caution and wear appropriate safety equipment when resetting the filter pump reset switch. Resetting the switch must be accomplished with care to avoid the possibility of a serious burn caused by careless maneuvering around a drain tube and around a frypot.

⚠ DANGER

The crumb tray in fryers equipped with a filter system must be emptied into a fireproof container at the end of frying operations each day. Some food particles can spontaneously combust if left soaking in certain shortening material.

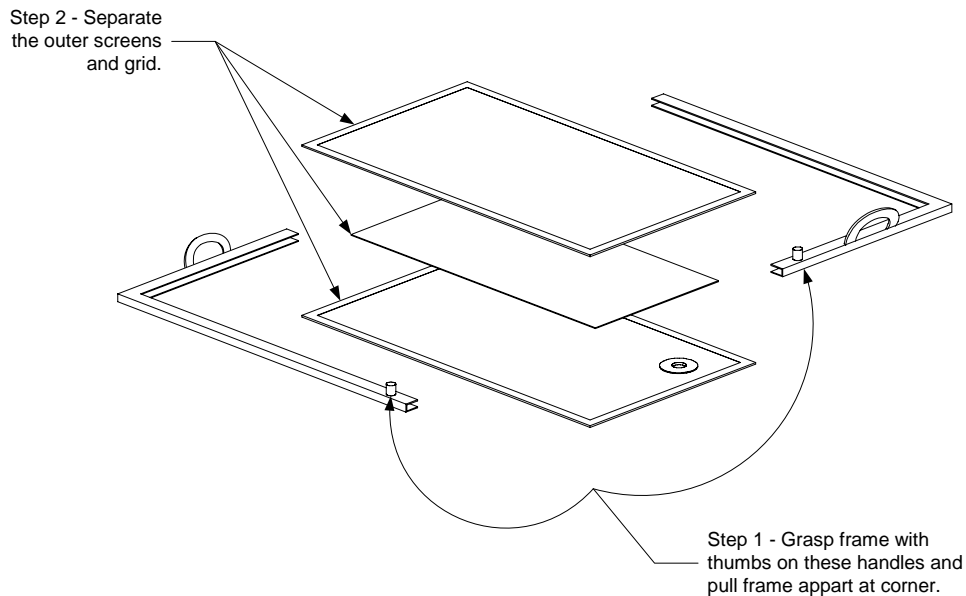
⚠ WARNING

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

5.3 Disassembly and Reassembly of the Magnasol Filter

Disassembly

1. Grasp the frame with your thumbs on the handles at the corner of the assembly and pull outward in opposite directions to separate the frame at the corner. Continue to open the frame (it will pivot at the opposite corner) until the outer screens and grid can be removed from the frame.



2. Separate the outer screens and grid.

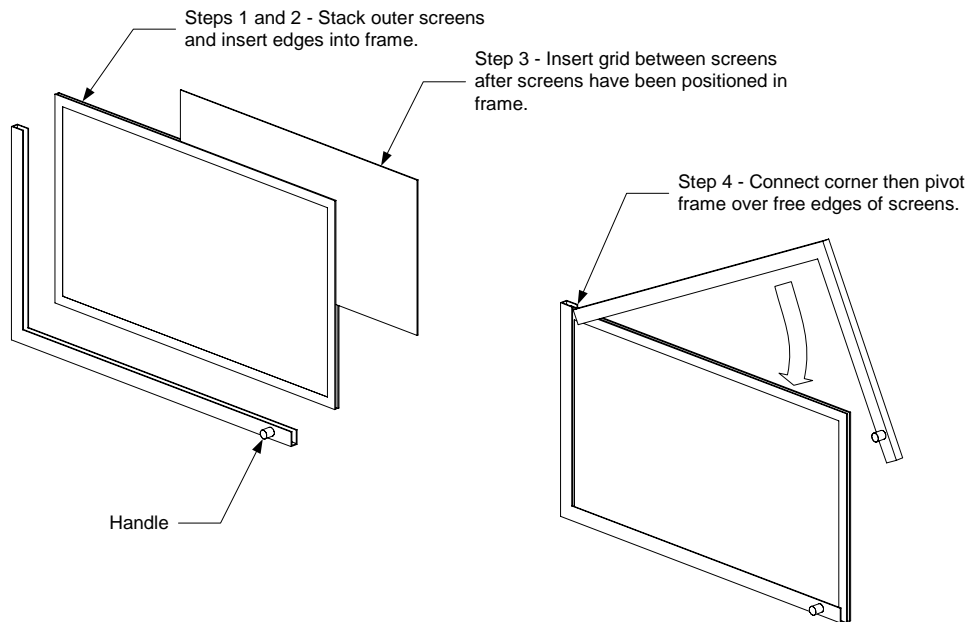
Cleaning

1. Clean the two frame pieces, outer screens, and grid using a good quality degreaser and hot water from a spray nozzle. The groove in the seal frame pieces can be cleaned with the edge of a Scotch-Brite™ or similar cleaning pad.

2. At each scheduled boil-out, disassemble the leaf filter assembly and place in the frypot being boiled out. Follow the boil-out procedure in Section 6.3.2 of this manual.
3. Allow all filter assembly components to air dry or thoroughly dry with clean towels before reassembling.

Reassembly

1. Place the two outer screens together and align their edges (see illustration below).
2. Insert the screens into one of the frame halves (it doesn't matter which one). Ensure that the fitting in the bottom screen is on the opposite side of the frame from the handle.
3. Slip the grid between the screens, ensuring that the grid is centered between the edges of the screens.
4. Connect the other half of the frame at the corner opposite the handles and pivot the frame onto the free edges of the screen.



5.4 Draining and Disposing of Waste Oil

When cooking oil is exhausted, the oil must be drained into the filter pan, SDU or other appropriate METAL container for transport to the disposal container or if a bulk oil system is installed, use the bulk oil disposal system by selecting **DISPOSE** from the filter menu if the fryer is equipped with a 3000 (see page 4-11) and follow the prompts and instructions for disposing oil to the bulk oil system. (For safe, convenient draining and disposal of used oil, Frymaster recommends the use of the Frymaster Shortening Disposal Unit (SDU) for JIB systems. The SDU is available through your local distributor.) **NOTE:** If using an SDU built before January 2004 the filter pan cover must be removed to allow the unit to be positioned beneath the drain. To remove the lid, lift up on the front edge and pull it straight out of the cabinet. Refer to the documentation furnished with your disposal unit for specific operating instructions. If a shortening disposal unit is not available, allow the oil to cool to 100°F (38°C), then drain the oil into a METAL stockpot or similar METAL container.

⚠ DANGER

Draining and filtering of cooking oil must be accomplished with care to avoid the possibility of a serious burn caused by careless handling. The oil to be filtered is at or near 350°F (177°C). Ensure all hoses are connected properly and drain handles are in their proper position before operating any switches or valves. Wear all appropriate safety equipment when draining and filtering oil.

⚠ DANGER

Allow oil to cool to 100°F (38°C) before draining into an appropriate **METAL** container for disposal.

⚠ DANGER

When draining oil into a disposal unit, do not fill above the maximum fill line located on the container.

1. Turn the computer power switch to the **OFF** position.
2. Position a METAL container with a sealable cover under the drainpipe. The METAL container must be able to withstand the heat of the oil and hold hot liquids.
3. Follow the instructions for disposing of oil on page 4-11 if equipped with a 3000. Open the drain valve slowly to avoid splattering. If the drain valve becomes clogged with food particles, use the Fryer's Friend (poker-like tool) to clear the blockage.

⚠ DANGER

NEVER attempt to clear a clogged drain valve from the front of the valve! Hot oil will rush out creating the potential for severe burns.

⚠ DANGER

DO NOT hammer on the drain valve with the cleanout rod or other objects. Damage to the ball inside will result in leaks and will void the Frymaster warranty.

4. After draining the oil, clean all food particles and residual oil from the frypot. BE CAREFUL, this material may still cause severe burns if it comes in contact with bare skin.
5. Ensure the drain valve is closed securely and fill the frypot with clean, filtered or fresh cooking oil to the bottom OIL-LEVEL line.

OCF30™ SERIES ELECTRIC FRYERS

CHAPTER 6: PREVENTATIVE MAINTENANCE

6.1 Cleaning the Fryer

 **DANGER**

The crumb tray in fryers equipped with a filter system must be emptied into a fireproof container at the end of frying operations each day. Some food particles can spontaneously combust if left soaking in certain shortening material.

 **DANGER**

Never attempt to clean the fryer during the frying process or when the frypot is filled with hot oil. If water comes in contact with oil heated to frying temperature, it will cause spattering of the oil, which can result in severe burns to nearby personnel.

 **WARNING**

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

6.2 DAILY CHECKS AND SERVICE

6.2.1 Inspect Fryer and Accessories for Damage- Daily

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

6.2.2 Clean Inside and Outside of the Fryer Cabinet – Daily

Clean inside the fryer cabinet with a dry, clean cloth. Wipe all accessible metal surfaces and components to remove accumulated oil and dust.

Clean outside the fryer cabinet with a clean, damp cloth soaked with detergent. Wipe with a clean, damp cloth.

6.2.3 Clean the Built-in Filtration System Daily

 **WARNING**

Never operate the filter system without oil in the system.

 **WARNING**

Never use the filter pan to transport old oil to the disposal area.

 **WARNING**

Never drain water into the filter pan. Water will damage the filter pump.

There are no periodic preventive maintenance checks and services required for your FootPrint Pro Filtration System other than daily cleaning of the filter pan and associated components with a solution of hot water and detergent.

If you notice that the system is pumping slowly or not at all, verify that the filter pan screen is on the bottom of the filter pan, with the paper on top of the screen. (If the unit is equipped with a Magnasol filter screen rather than with the standard screen and paper system, verify that the O-ring on the bottom fitting of the screen is present and in good condition.) Verify that the two O-ring(s) on the fitting at the right front of the filter pan are present and in good condition.

6.3 WEEKLY CHECKS AND SERVICE

6.3.1 Clean Frypot and Heating Elements

 DANGER

Never operate the appliance with an empty frypot. The frypot must be filled to the fill line with water or oil before energizing the elements. Failure to do so will result in irreparable damage to the elements and may cause a fire.

6.3.2 Boiling Out the Frypot

Before the fryer is first used, it should be boiled out to ensure that residue from the manufacturing process has been eliminated. Also, after the fryer has been in use for a period of time, a hard film of caramelized oil will form on the inside of the frypot. This film should be periodically removed by following the boil out procedure that follows.

1. Before switching the fryer(s) ON, close the frypot drain valve(s), then fill the empty frypot with a mixture of cold water and detergent. Follow instructions on detergent container when mixing.
2. For fryers equipped with 3000 controllers, program the controller for boil-out as described on page 4-13. For fryers equipped with CM 3.5 controllers, program the controller for boil-out as described in the separate Frymaster Fryer Controllers User's Manual.
3. Simmer the solution for 30 minutes to one hour. Do not allow the water level to drop below the bottom oil-level line in the frypot during the boil-out operation.

 DANGER

Never leave the fryer unattended during the boil-out process. If the boil-out solution boils over, turn the fryer off immediately and let the solution cool for a few minutes before resuming the process.

4. Turn the fryer ON/OFF switch(s) to the OFF position.
5. Add two gallons (7.6 liters) of water. Drain out the solution and clean the frypot(s) thoroughly.

 WARNING

Do not drain boil-out solution into a shortening disposal unit (SDU), a built-in filtration unit, or a portable filter unit. These units are not intended for this purpose, and will be damaged by the solution.

6. Refill the frypot(s) with clean water. Rinse the frypot(s) twice, drain and dry with a clean towel. Thoroughly remove all water from the frypot and elements before refilling the frypot with oil.

⚠ DANGER

Remove all drops of water from the frypot before filling with oil. Failure to do so will cause spattering of hot liquid when the oil is heated to cooking temperature.


6.3.3 Clean Detachable Parts and Accessories – Weekly

Wipe all detachable parts and accessories with a clean, dry cloth. Use a clean cloth saturated with detergent to remove accumulated carbonized oil on detachable parts and accessories. Rinse the parts and accessories thoroughly with clean water and wipe dry before reinstalling.

6.4 MONTHLY CHECKS AND SERVICE

6.4.1 Check the Controller Set Point Accuracy

(This check applies only to units equipped with 3000 or CM3.5 Controllers.)

1. Insert a good-grade thermometer or pyrometer probe into the oil, with the end touching the fryer temperature-sensing probe.
2. When the 3000 controller displays “DROP” or the CM3.5 displays a product or dashed lines (indicating that the frypot contents are within the cooking range), press the  switch once to display the temperature and setpoint of the cooking oil as sensed by the temperature probe. The setpoint is the temperature with a dot after it.
3. Note the temperature on the thermometer or pyrometer. All three readings should be within $\pm 5^{\circ}\text{F}$ (2°C) of each other. If not, contact an Factory Authorized Servicer for assistance.

6.5 Annual/Periodic System Inspection

This appliance should be inspected and adjusted periodically by qualified service personnel as part of a regular kitchen maintenance program.

Frymaster recommends that this appliance be inspected at least annually by a Factory Authorized Servicer as follows:

6.5.1 Fryer

- Inspect the cabinet inside and out, front and rear for excess oil.
- Verify that the heating element wires are in good condition and that leads have no visible fraying or insulation damage and that they are free of oil.
- Verify that heating elements are in good condition with no carbon/caramelized oil build-up. Inspect the elements for signs of extensive dry-firing.
- Verify that the tilt mechanism is working properly when lifting and lowering elements, and that the element wires are not binding and/or chafing.

- Verify the heating-element amp-draw is within the allowed range as indicated on the appliance's rating plate.
- Verify that the temperature and high-limit probes are properly connected, tightened and functioning properly, and that mounting hardware and probe guards are present and properly installed.
- Verify that component box and contactor box components (i.e. controller/controller, relays, interface boards, transformers, contactors, etc.) are in good condition and free from oil and other debris.
- Verify that component box and contactor box wiring connections are tight and that wiring is in good condition.
- Verify that all safety features (i.e. contactor shields, drain safety switches, reset switches, etc.) are present and functioning properly.
- Verify that the frypot is in good condition and free of leaks and that the frypot insulation is in serviceable condition.
- Verify that all wiring harnesses and connections are tight and in good condition.

6.5.2 Built-In Filtration System

- Inspect all oil-return and drain lines for leaks and verify that all connections are tight.
- Inspect the filter pan for leaks and cleanliness. If there is a large accumulation of crumbs in the crumb basket, advise the owner/operator that the crumb basket should be emptied into a fireproof container and cleaned daily.
- Verify that all O-rings and seals (including those on the quick-disconnect fittings) are present and in good condition. Replace O-rings and seals if worn or damaged.
- Check filtration system integrity as follows:
 - Verify that filter pan cover is present and properly installed.
 - With the filter pan empty, place each filter handle, one at a time, in the ON position. Verify that the pump activates and that bubbles appear in the oil of the associated frypot.
 - Close all oil return valves (i.e., place all filter handles in the OFF position). Verify proper functioning of each oil return valve by activating the filter pump using the lever on one of the oil return handle microswitches. No air bubbles should be visible in any frypot.
 - Verify that the filter pan is properly prepared for filtering, then drain a frypot of oil heated to 350°F (177°C) into the filter pan and close the frypot drain valve. Place the filter handle in the ON position. Allow all oil to return to the frypot, indicated by bubbles in the oil. Return the filter handle to the OFF position. The frypot should have refilled in no more than 2 minutes and 30 seconds.

OCF30™ SERIES ELECTRIC FRYERS

CHAPTER 7: OPERATOR TROUBLESHOOTING

7.1 Introduction

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

When troubleshooting a problem, always use a process of elimination starting with the simplest solution and working through to the most complex. Never overlook the obvious – anyone can forget to plug in a cord or fail to close a valve completely. Most importantly, always try to establish a clear idea of why a problem has occurred. Part of any corrective action involves taking steps to ensure that it doesn't happen again. If a controller malfunctions because of a poor connection, check all other connections, too. If a fuse continues to blow, find out why. Always keep in mind that failure of a small component may often be indicative of potential failure or incorrect functioning of a more important component or system.

Before calling a service agent or the Frymaster HOTLINE (1-800-24-FRYER):

- **Verify that electrical cords are plugged in and that circuit breakers are on.**
- **Verify that frypot drain valves are fully closed.**
- **Have your fryer's model and serial numbers ready to give to the technician assisting you.**

 **DANGER**

Hot oil will cause severe burns. Never attempt to move this appliance when filled with hot oil or to transfer hot oil from one container to another.

 **DANGER**

This equipment should be unplugged when servicing, except when electrical circuit tests are required. Use extreme care when performing such tests.

This appliance may have more than one electrical power supply connection point. Disconnect all power cords before servicing.

Inspection, testing, and repair of electrical components should be performed by an authorized service agent only.

7.2 Troubleshooting

7.2.1 Controller and Heating Problems

Problem	Probable Causes	Corrective Action
No Display on controller.	A. Controller not turned on. B. No power to the fryer. C. Failed controller or other component.	A. Press the ON/OFF switch to turn the controller on. B. Verify controller power cord is plugged in and that circuit breaker is not tripped. C. Call your FAS for assistance.
Controller displays IS VAT FULL? YES NO after a filtration.	A. Normal operation after a filtration. B. Oil may be in the filter pan.	A. Press ▲ (YES) if the vat is full, otherwise press ▼ (NO). B. Follow controller prompts to clear message. If problem persists, call your FAS for assistance.
Controller displays CHANGE FILTER PAPER?	Daily filter paper change prompt has occurred.	Press ▲ (YES), follow prompts and change the filter paper.
Fryer repeatedly cycles on and off when first started.	Fryer is in melt cycle.	This is normal operation. This will continue until the fryer temperature reaches 180°F (82°C).
Fryer does not heat.	A. Main power cord not plugged in. B. Drain is open. C. Controller has failed. D. One or more other components have failed.	A. Verify that all power cords are fully seated in the receptacles, locked into place and that a circuit breaker is not tripped B. Close drain. C. Call your FAS for assistance D. Call your FAS for assistance.
Fryer heats until high-limit trips with heat indicator ON.	Temperature probe or controller has failed.	Turn fryer off and call your FAS for assistance.
Fryer heats until high-limit trips without heat indicator ON.	Contact or controller has failed	Call your FAS for assistance.

7.2.2 Error Messages and Display Problems

Problem	Probable Causes	Corrective Action
Controller display is in wrong temperature scale (Fahrenheit or Celsius).	Incorrect display option programmed.	Fryers using the 3000 controller can toggle between F° to C° by pressing the ✓ button until Product setup is displayed. Press ► to scroll to Tech Mode and press ✓. Enter 1658. Press the scan button. The controller displays OFF . Turn the controller on to check temperature. If the desired scale is not displayed, repeat. Fryers using the CM3.5 should refer to the separate Fryer Controllers User's Manual.
Controller displays HEATING FAILURE.	Failed controller, failed interface board, open high-limit thermostat.	Turn the fryer off and on again. If issue persists call your FAS for assistance.

Problem	Probable Causes	Corrective Action
Controller displays <i>LO</i> or <i>LOW TEMP.</i>	Frypot temperature has dropped more than 21°F (12°C) for CM3.5 or 30°F (17°C) for 3000 controllers below setpoint in idle mode or 45°F (25°C) in cook mode.	This display is normal for a short while if a large batch of frozen product is added to the frypot or if the fryer is not heating properly. If the issue persists call your FAS for assistance.
Controller displays <i>HOT</i> or <i>HOT-HI-1.</i>	Frypot temperature is more than 410°F (210°C) or, in CE countries, 395°F (202°C).	Shut the fryer down immediately and call your FAS for assistance.
Controller displays <i>HI TEMP.</i>	Frypot temperature is more than 40 °F (4°C).	Press the power button to turn off fryer and let cool before returning power to fryer. If issue continues call your FAS for assistance.
CM III.5 displays <i>HI.</i>	Fryer is more than 21°F (12°C) above setpoint.	This display is normal if the fryer setpoint has been changed to a lower temperature. The display should revert to the normal four dashes when the frypot temperature cools to the setpoint. If the setpoint has not been changed, this indicates a problem with the temperature control circuitry. Turn the fryer off and call FAS.
Controller displays <i>HELP HI-2</i> or <i>HIGH LIMIT FAILURE.</i>	A. Open drain valve B. Failed high limit	A. Close the drain valve. B. Shut the fryer down immediately and call your FAS for assistance.
Controller displays <i>TEMP PROBE FAILURE</i> or <i>PROB.</i>	Problem with the temperature measuring circuitry including the probe or damaged controller wiring harness or connector.	Shut the fryer down and call your FAS for assistance.
Heating indicator is on, but fryer is not heating.	Three phase power cord unplugged or circuit breaker is tripped.	Verify that both the main power cord and 120V is fully seated in its receptacle, locked into place and that circuit breaker is not tripped. If the problem continues call your FAS for assistance.
Controller displays <i>RECOVERY FAULT/ YES</i> and alarm sounds.	Recovery time exceeded maximum time limit.	Clear error and silence the alarm by pressing the ▲ (YES) button. Maximum recovery time for electric is 1:40. If this error continues call your FAS for assistance.
Controller displays <i>SERVICE REQUIRED</i> followed by an error message.	An error has occurred which requires a service technician.	Press the ▲ (YES) button if the issue is fixed or press the ▼ (NO) button to continue cooking and call your FAS for assistance. In some cases, cooking may not be available.

7.2.3 Basket Lift Problems

PROBLEM	PROBABLE CAUSES	CORRECTIVE ACTION
Basket lift movement is jerky and/or noisy.	Basket lift rods need lubrication.	Apply a light coating of Lubriplate™ or similar lightweight white grease to the rod and bushings.

7.2.4 Filtration Problems

Problem	Probable Causes	Corrective Action
Fryer filters after each cook cycle.	Filter prompt setting incorrect.	Change the filter prompt setting.
Filter menu functions won't start.	Temperature too low.	Ensure fryer is at setpoint before starting; ensure the controller is ON.
Controller displays WAIT FOR FILTER.	Another function is still in process.	Wait until the previous function ends to start another filtration cycle.
Filter pump won't start or pump stops during filtering.	<ul style="list-style-type: none"> A. Power cord is not plugged in or circuit breaker is tripped. B. Pump motor has overheated causing the thermal overload switch to trip. C. Blockage in filter pump. 	<ul style="list-style-type: none"> A. Verify that the power cord is fully plugged in and the circuit breaker is not tripped. B. If the motor is too hot to touch for more than a few seconds, the thermal overload switch has probably tripped. Allow the motor to cool at least 45 minutes then press the Pump Reset Switch. (See page 5-4) C. Call your FAS for assistance.
Filter Pump runs, but oil return is very slow.	Improperly installed or prepared filter pan components or cold oil.	Remove the oil from the filter pan and replace the filter paper, ensuring that the filter screen is in place <i>under</i> the paper. Verify that O-rings are present and in good condition on filter pan connection fitting.
Controller displays OIL IN DRAIN PAN / CONFIRM	Drain valve open or possibility that oil is in drain pan.	Press ▲ (CONFIRM) and follow directions for FILL VAT FROM DRAIN PAN.

7.2.5 Auto Top-Off Problems

Problem	Probable Causes	Corrective Action
Frypots top off cold.	Incorrect setpoint.	Ensure setpoint is correct.
Frypots won't top off.	<ul style="list-style-type: none"> A. Fryer temperature too low. B. Oil is too cold. C. JIB out of oil D. Service required error exists 	<ul style="list-style-type: none"> A. Fryer temperature must be at setpoint. B. Ensure that the oil in the JIB is above 70°F (21°C). C. Ensure the JIB is not out of oil and supply line is in the JIB. Replace JIB and press the ▲ button when prompted to reset top off system. If problem persists call your FAS for assistance. D. Call your FAS for assistance.
One vat doesn't top off.	<ul style="list-style-type: none"> A. Filter error exists. B. Service required error exists C. Solenoid, pump, pin issue, RTD or ATO issue. 	<ul style="list-style-type: none"> A. Clear filter error properly. If problem persists call your FAS for assistance. B. Call your FAS for assistance. C. Call your FAS for assistance.

Problem	Probable Causes	Corrective Action
Controller displays TOPOFF OIL EMPTY / CONFIRM	Top off system out of oil.	Fill top off system with oil and press the ▲ (CONFIRM) button.

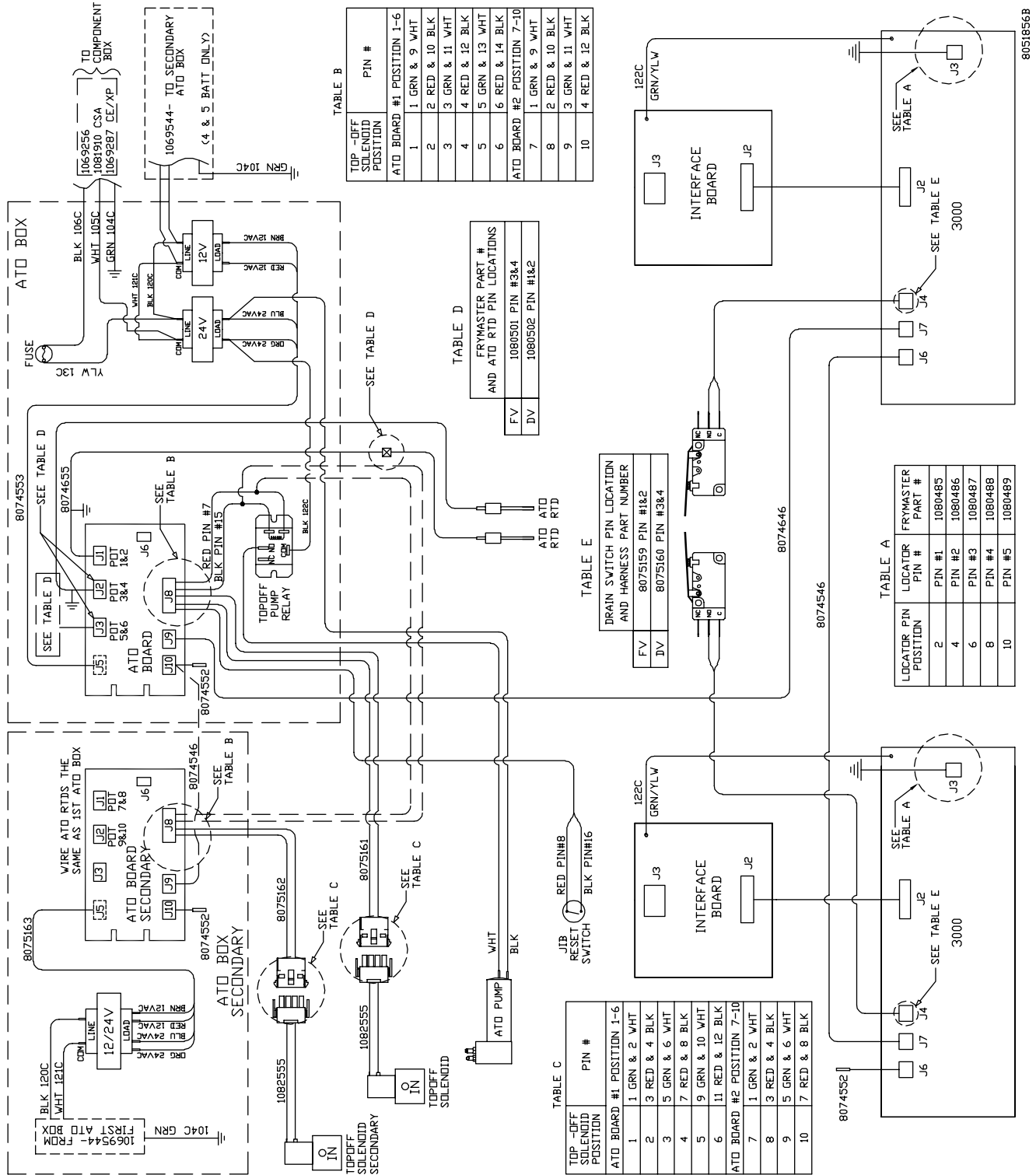
7.2.6 Error Log Codes

Code	ERROR MESSAGE	EXPLANATION
E03	ERROR TEMP PROBE FAILURE	TEMP Probe reading out of range
E04	HI 2 BAD	High limit reading is out of range.
E05	HOT HI 1	High limit temperature is past more than 410°F (210°C), or in CE countries, 395°F (202°C)
E06	HEATING FAILURE	A component has failed in the high limit circuit such as controller, interface board, contactor or open-high limit.
E07	ERROR MIB SOFTWARE	Internal MIB software error
E08	ERROR ATO BOARD	ATO board connection lost; ATO board failure
E15	ERROR MIB BOARD	Cooking controller detects MIB connections lost; Check software version on each controller. If versions are missing, check CAN connections between each controller; MIB board failure
E17	ERROR ATO PROBE	ATO RTD reading out of range
E20	INVALID CODE LOCATION	SD card removed during update
E21	CHANGE FILTER PAPER	25 hour timer has expired. Change filter paper and follow prompts.
E22	OIL IN PAN ERROR	Oil may be present in the filter pan.
E25	RECOVERY FAULT	Recovery time exceeded maximum time limit. Recovery time should not exceed 1:40 for electric.
E27	LOW TEMP ALARM	Oil temperature has dropped 30°F (17°C) lower than setpoint in idle mode or 45°F (25°C) in cook mode. (This message may appear if a product is dropped and the start cook button is not pressed immediately or if too large of cook loads are dropped.)

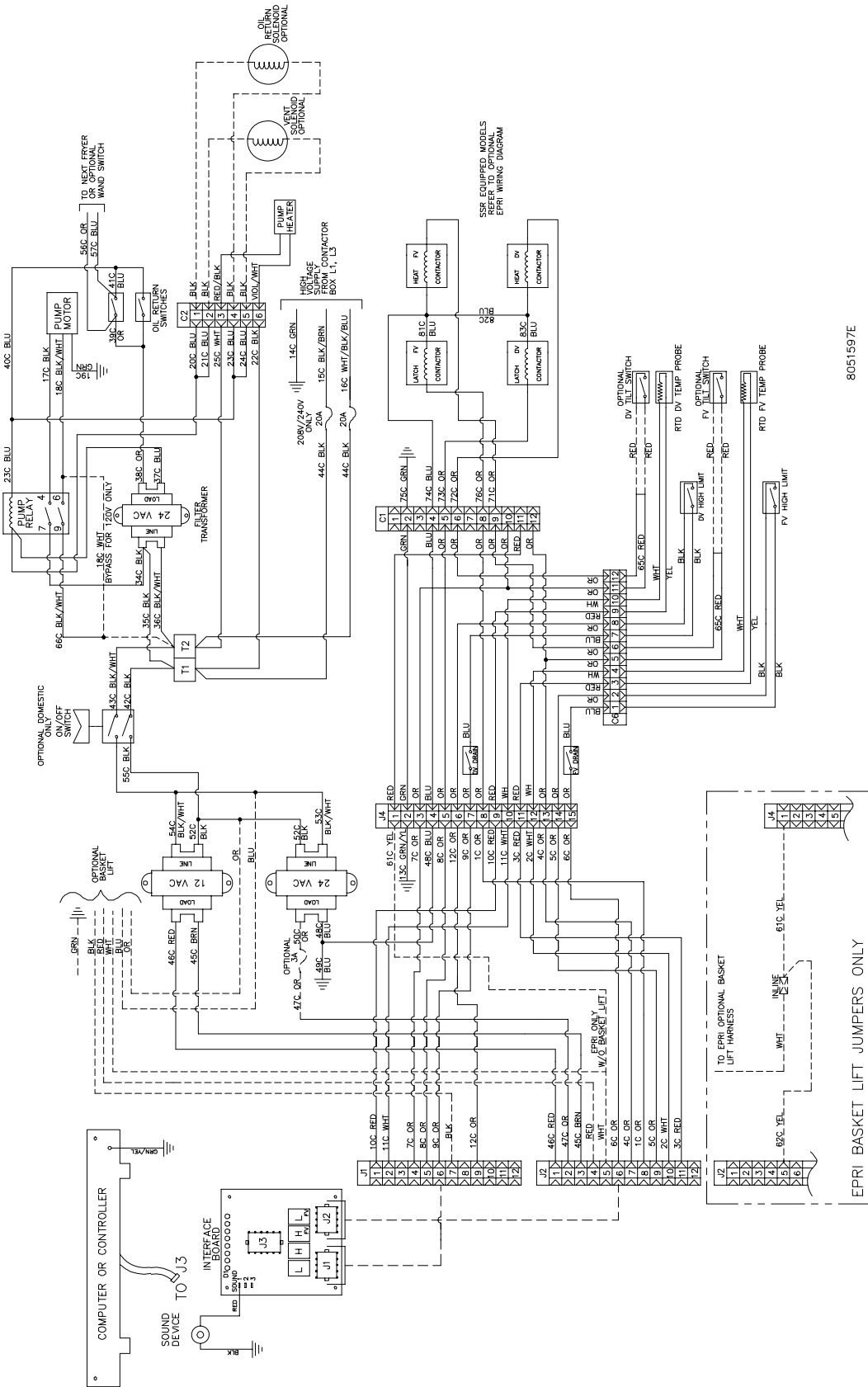
OCF30™ SERIES ELECTRIC FRYERS

CHAPTER 8: WIRING DIAGRAMS

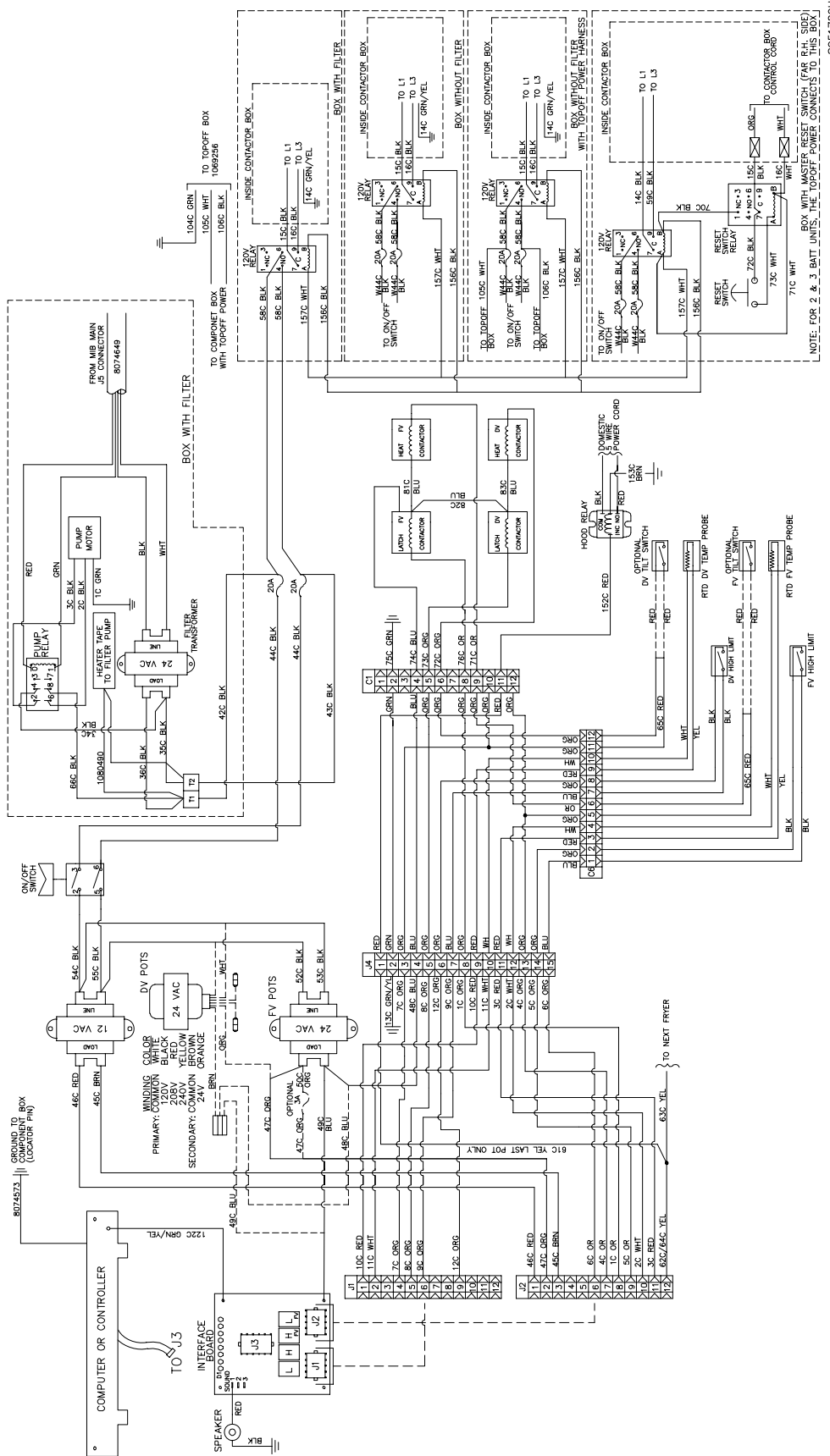
8.1 OCF30™ Series Simplified Wiring



8.3 Component Wiring with CM3.5 controller (Domestic)

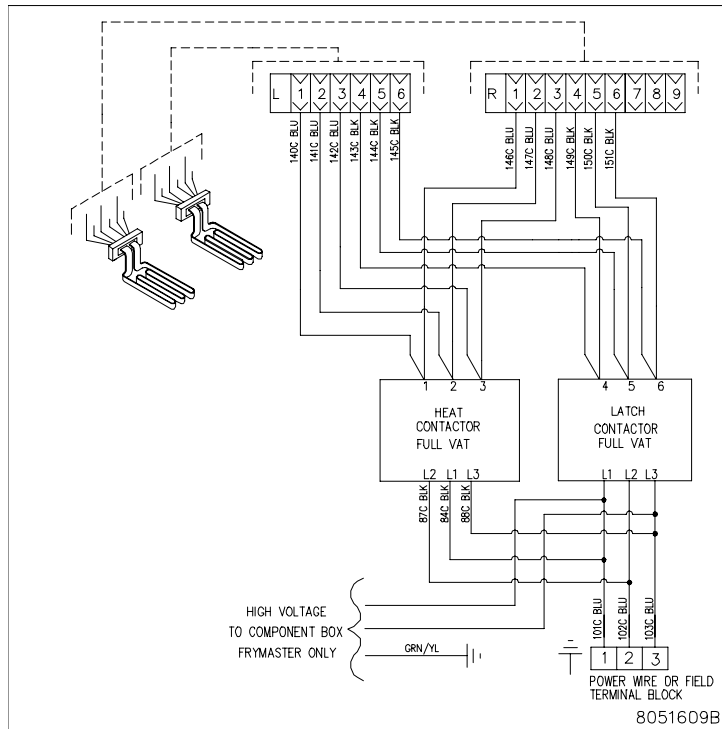


8.5 Component Wiring (CSA)

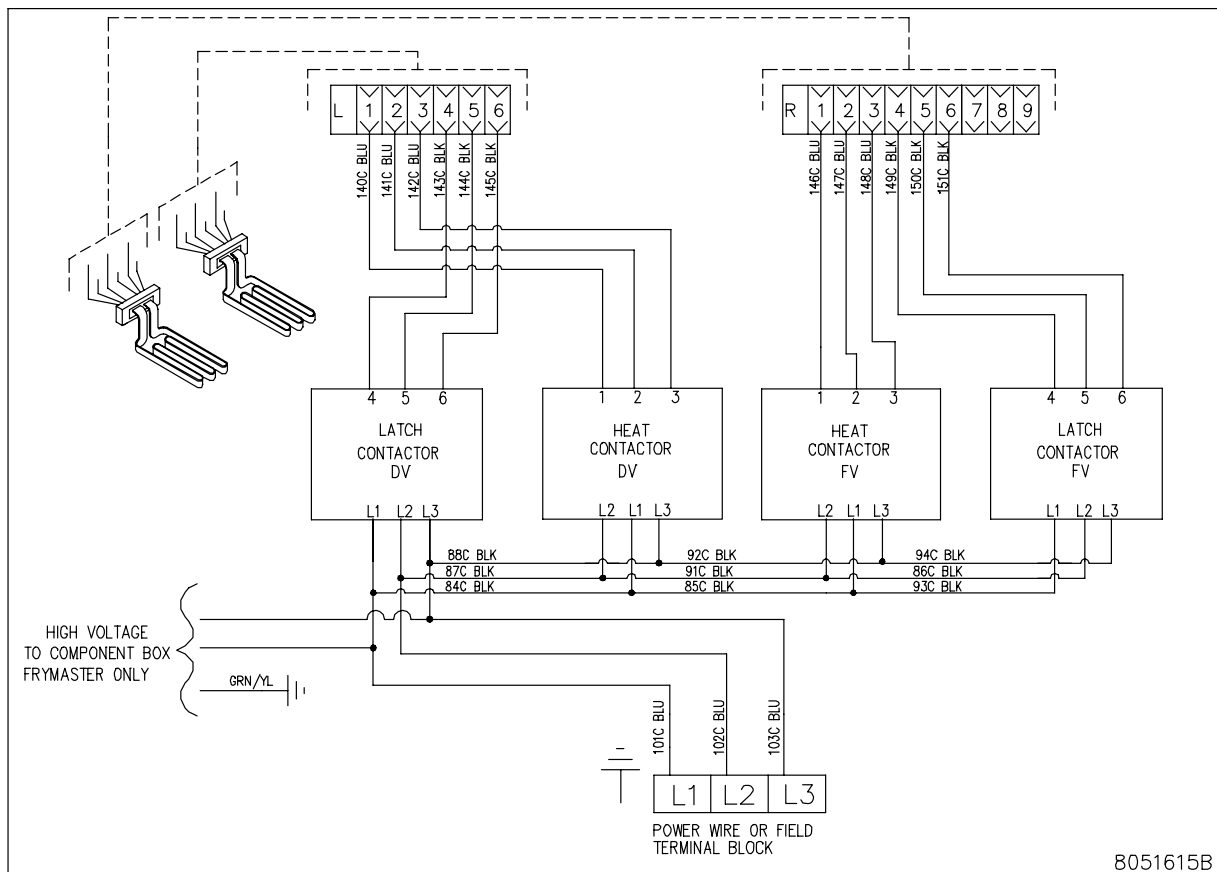


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8.6 Contactor Box – Delta Configuration

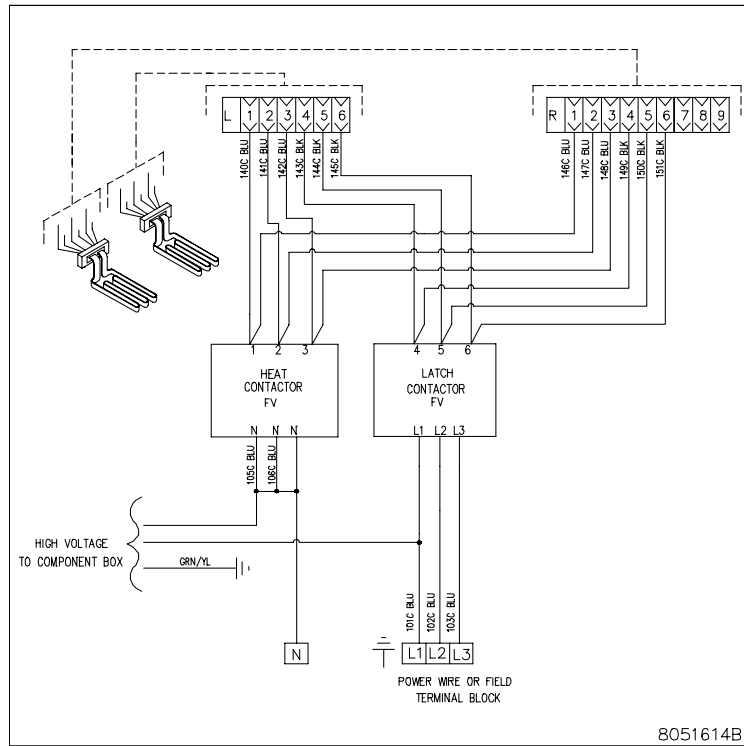


FULL VAT

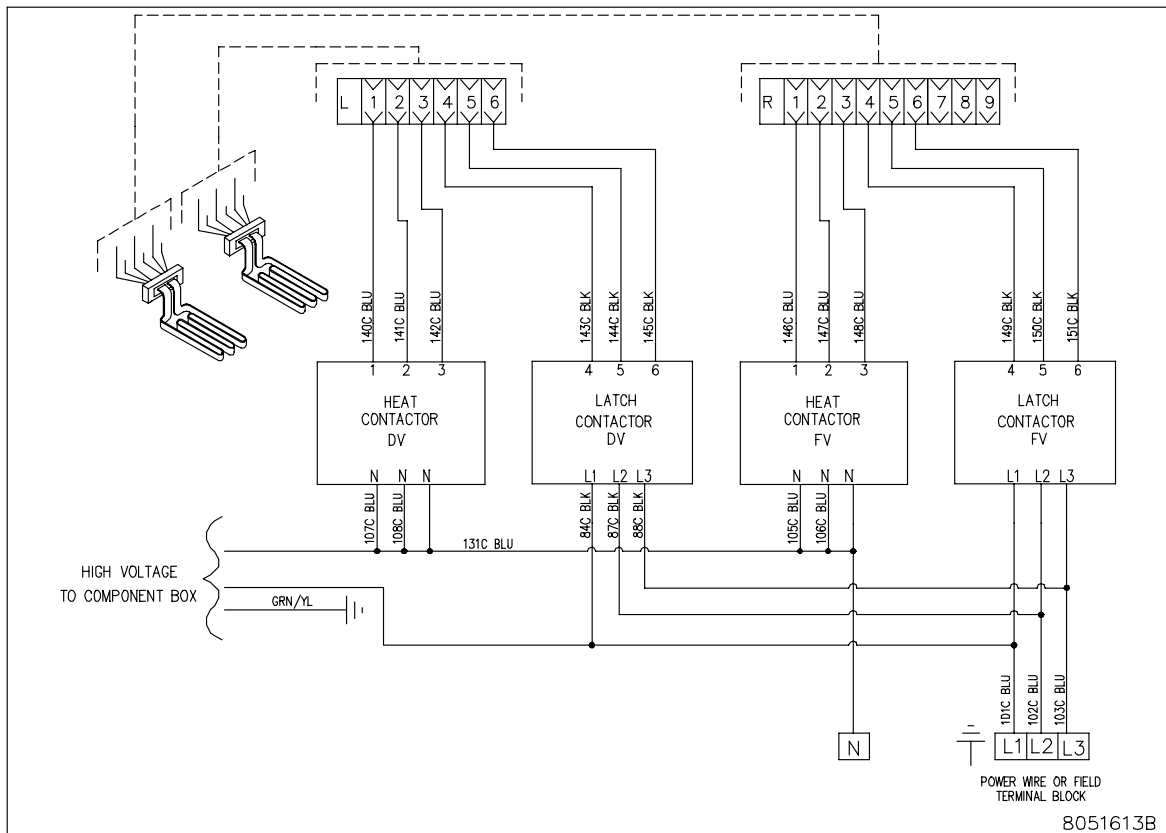


DUAL VAT

8.7 Contactor Box – WYE Configuration



FULL VAT



DUAL VAT

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