

ALTO SHAAM®

FryTech Series



shown with automatic basket lifts



GAS FRYER

ASF-75G

INSTALLATION

OPERATION

MAINTENANCE

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

PHONE: 262.251.3800 800.558.8744 U.S.A. / CANADA

FAX: 262.251.7067

800.329.8744 U.S.A. ONLY

WEBSITE: www.alto-shaam.com

DELIVERY

This Alto-Shaam appliance has been thoroughly tested and inspected to insure only the highest quality unit is provided. Upon receipt, check for any possible shipping damage and report it at once to the delivering carrier. *See Transportation Damage and Claims section located in this manual.*

This appliance, complete with unattached items and accessories, may have been delivered in one or more packages. Check to ensure that all standard items and options have been received with each model as ordered.

Save all the information and instructions packed with the appliance. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim.

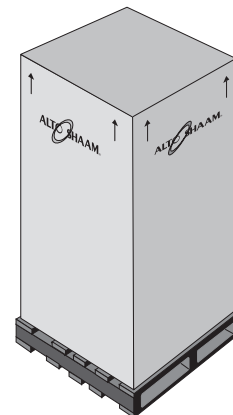
This manual must be read and understood by all people using or installing the equipment model. Contact the Alto-Shaam service department if you have any questions concerning installation, operation, or maintenance.

NOTE: All claims for warranty must include the full model number and serial number of the unit.

UNPACKING

1. Carefully remove the appliance from the carton or crate.

NOTE: Do not discard the carton and other packaging material until you have inspected the unit for hidden damage and tested it for proper operation.



2. Read all instructions in this manual carefully before initiating the installation of this appliance.

DO NOT DISCARD THIS MANUAL.

This manual is considered to be part of the appliance and is to be provided to the owner or manager of the business or to the person responsible for training operators. *Additional manuals are available from the Alto-Shaam service department.*

3. Remove all protective plastic film, packaging materials, and accessories from the appliance before connecting electrical power. Store any accessories in a convenient place for future use.



DANGER

BEFORE STARTING THE APPLIANCE, MAKE CERTAIN YOU DO NOT DETECT THE ODOR OF GAS. IF THE ODOR OF GAS IS DETECTED:

- DO NOT ATTEMPT TO LIGHT ANY APPLIANCE.
- DO NOT TOUCH ANY ELECTRICAL SWITCHES.
- EXTINGUISH ANY OPEN FLAME.
- USE A TELEPHONE **OUTSIDE THE PROPERTY & IMMEDIATELY** CONTACT YOUR GAS SUPPLIER.
- IF UNABLE TO CONTACT YOUR GAS SUPPLIER, CONTACT THE FIRE DEPARTMENT.

Instructions to be followed in the event the odor of gas is detected should be posted in a prominent location. Specific instructions are available from your local gas supplier.

IN THE EVENT OF A POWER FAILURE:

- TURN ALL SWITCHES OFF.
- WAIT UNTIL POWER IS RESTORED BEFORE ATTEMPTING TO OPERATE THE FRYER.

KEEP THIS MANUAL IN A CONVENIENT LOCATION FOR REFERENCE.

SAFETY PROCEDURES AND PRECAUTIONS

Knowledge of proper procedures is essential to the safe operation of electrically and/or gas energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols may be used throughout this manual.



DANGER

Used to indicate the presence of a hazard that will cause severe personal injury, death, or substantial property damage if the warning included with this symbol is ignored.



WARNING

Used to indicate the presence of a hazard that can cause personal injury, possible death, or major property damage if the warning included with this symbol is ignored.



CAUTION

Used to indicate the presence of a hazard that can or will cause minor or moderate personal injury or property damage if the warning included with this symbol is ignored.

CAUTION

Used to indicate the presence of a hazard that can or will cause minor personal injury, property damage, or a potential unsafe practice if the warning included with this symbol is ignored.

NOTE:

Used to notify personnel of installation, operation, or maintenance information that is important but not hazard related.

1. This appliance is intended to cook, hold or process foods for the purpose of human consumption. No other use for this appliance is authorized or recommended.
2. This appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.
Destiné à un usage autre que domestique.
3. Any troubleshooting guides, component views, and parts lists included in this manual are for general reference only and are intended for use by qualified technical personnel.
4. This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels must remain with the appliance if the item is sold or moved to another location.



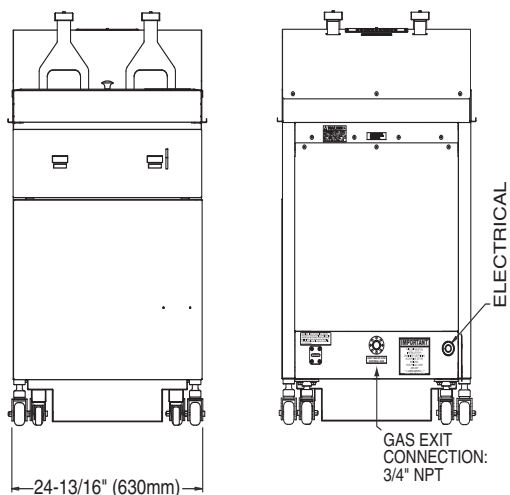
CAUTION

TO PREVENT PERSONAL INJURY,
USE CAUTION WHEN MOVING OR
LEVELING THIS APPLIANCE.

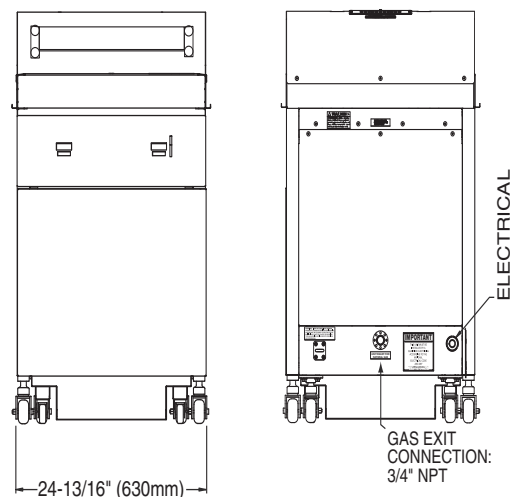
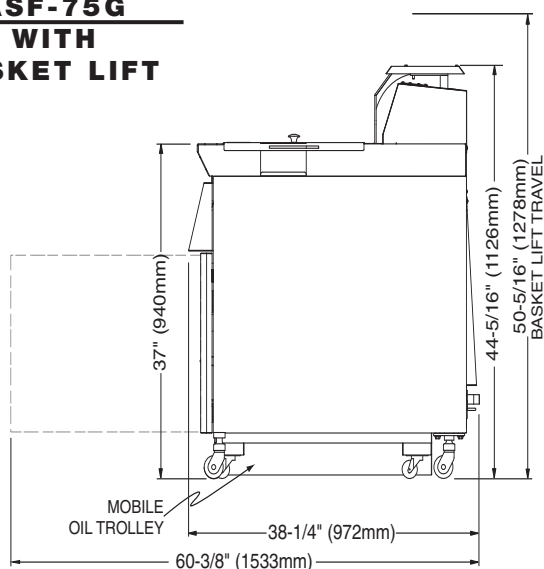
NOTE



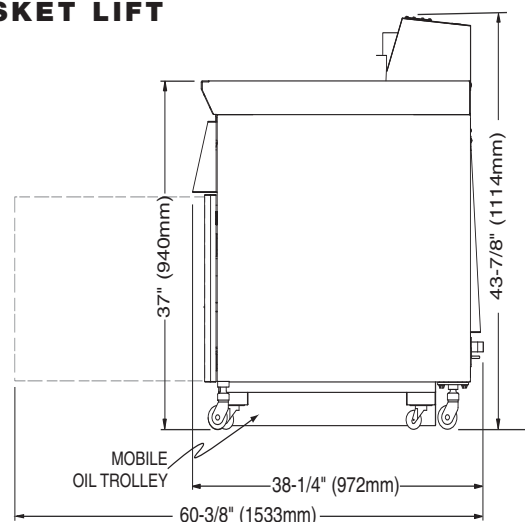
For equipment delivered for use in any location regulated by the following directive:
DO NOT DISPOSE OF ELECTRICAL OR ELECTRONIC EQUIPMENT WITH OTHER MUNICIPAL WASTE.



**ASF-75G
WITH
BASKET LIFT**



**ASF-75G
WITHOUT
BASKET LIFT**



STANDARD ACCESSORIES

<input type="checkbox"/> Basket, Half-Size (2 INCLUDED AS STANDARD)	BS-27140
Brush Set (ONE 2-BRUSH SET INCLUDED AS STANDARD)	
<input type="checkbox"/> STRAIGHT BRUSH	BH-27121
<input type="checkbox"/> ANGLE BRUSH	BH-27382
Filter, Paper (7 PAPER FILTERS INCLUDED AS STANDARD)	
<input type="checkbox"/> 7 COUNT REFILL PACKAGE	FI-27791
<input type="checkbox"/> 100 COUNT REFILL PACKAGE	FI-27794

OPTIONS

<input type="checkbox"/> Basket, Full-Size	BS-26998
<input type="checkbox"/> Fry Pot Cover	5005136
FILTERS	
<input type="checkbox"/> Charcoal/Carbon (30 COUNT PKG.)	FI-27648
<input type="checkbox"/> Fuller's Earth (30 COUNT PKG.)	FI-27647
<input type="checkbox"/> Reusable Mesh (SINGLE FILTER)	FI-27014
<input type="checkbox"/> Mobile Oil Trolley Cover	5006073
<input type="checkbox"/> Scrub Brush	CE-27122
<input type="checkbox"/> Strainer/Skimmer	CE-27400
<input type="checkbox"/> Wand Nozzle	HO-27686



CONFORMS TO NSF STD
ANSI/NSF 4-2006e



CONFORMS TO
UL STD
ANSI Z33.11a-2004
CERTIFIED TO
CAN/CSA STD
1.8a-2004

WEIGHT

FRYER WITH BASKET LIFT:
NET: 405 lb (184 kg) SHIP: 520 lb (236 kg)

FRYER WITHOUT BASKET LIFT:
NET: 379 lb (172 kg) SHIP: 494 LB (244 kg)

CARTON DIMENSIONS: 57" x 34" x 47" (1448 x 864 x 1194mm)

DIMENSIONS H x W x D

EXTERIOR:

FRYER WITH BASKET LIFT:
44-5/16" x 24-13/16" x 38-1/4"
(1126mm x 630mm x 972mm)

FRYER WITHOUT BASKET LIFT:
43-7/8" x 24-13/16" x 38-1/4"
(1114mm x 630mm x 972mm)



DANGER

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATIONS, SERVICE, OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH.

READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.



DANGER

AVERTISSEMENT: UNE INSTALLATION, UN ADJUSTEMENT, UNE ALTERATION, UN SERVICE OU UN ENTRETIEN NON CONFORME AUX NORMES PEUT CAUSER DES DOMMAGES A LA PROPRIETE, DES BLESSURES OU LA MORT.

LIRE ATTENTIVEMENT LES DIRECTIVES D'OPERATION ET D'ENTRETIEN AVANT DE FAIRE L'INSTALLATION, OU L'ENTRETIEN DE CET EQUIPEMENT.



CAUTION

DO NOT USE FORKLIFT FROM FRONT OR REAR OF UNIT. USE FORKLIFT FROM SIDE ONLY.

NOTE: To avoid equipment damage, remove the Mobile Oil Trolley before moving this appliance with a forklift or pallet lift.

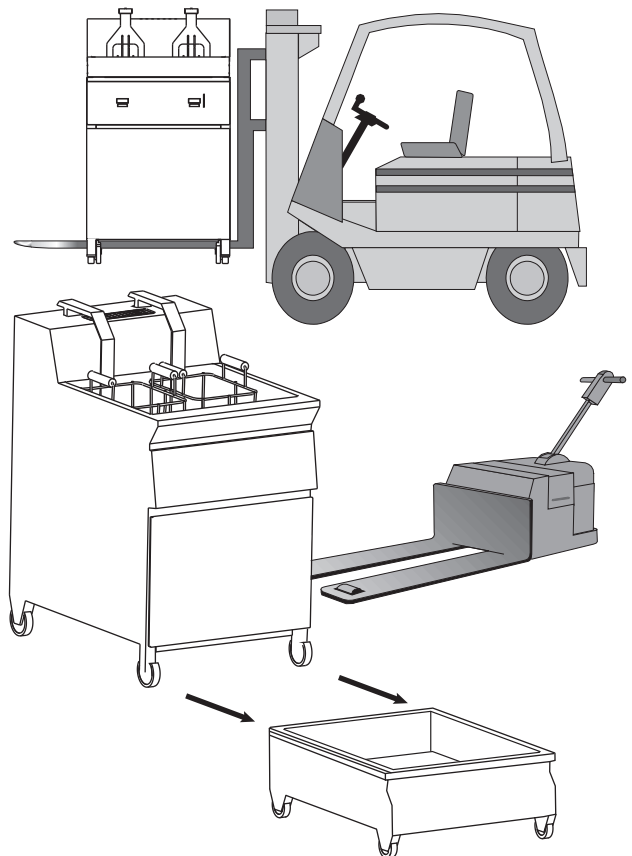
MINIMUM CLEARANCE REQUIREMENTS

	COMBUSTIBLE SURFACES	NON-COMBUSTIBLE SURFACES
RIGHT SIDE	6" (152mm)	0" (0mm)
LEFT SIDE	6" (152mm)	0" (0mm)
BACK	6" (152mm)	6" (152mm)
FRONT	25" (635mm)	

PLUS: 18" (457mm) minimum between the fryer flue and the lower edge of the exhaust hood and filter media.

ENTRY CLEARANCE: 30" (762mm) UNCRATED

Ne pas installer à une distance inférieure à celle indiquée ci-dessous d'une paroi en matière combustible: Côtés 6 pouces, Arrière 6 pouces.



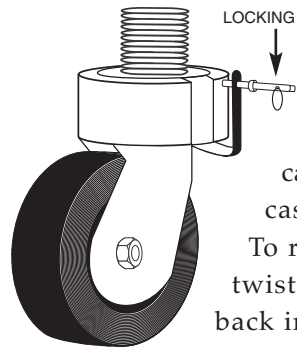
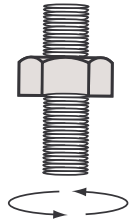
WARNING

TO AVOID RISK OF FIRE OR CARBON MONOXIDE BUILDUP MINIMUM CLEARANCES MUST REMAIN UNOBSTRUCTED. DO NOT place insulation or any other type of materials in clearance areas.

1. It is the responsibility of the installer to verify that this fryer installation is in compliance with the specifications listed in this manual and with local code requirements.
2. Hood installation is required.
3. Both cooking and cleaning functions require unobstructed access. The frypot, control panel, and front access door must be maintained free from obstruction. The access door must be accessible for service and maintenance.
4. Locate the fryer on a firm, level surface ONLY. The area surrounding the fryer must be kept clear of all combustible materials.
5. **FOR YOUR SAFETY: DO NOT** store or use any flammable liquids or allow flammable vapors in the vicinity of this fryer or any other appliance.
6. **FOR YOUR SAFETY: DO NOT** place insulation or any other type of materials in clearance areas.
7. When properly installed, the gas fryer is designed for operation adjacent to non-combustible floors and walls with a 6" clearance at the back. Clearances from all combustible construction is a minimum of 6" (152mm) at the back and both sides. Concrete, tile, terrazzo, or metal surfaces are recommended. Metal over a combustible material may not meet code for non-combustible surfaces. Verify site selection with local codes for specific requirements.
Doit être utilisé seulement sur des planchers non inflammables.
8. Adequate means must be provided to limit the movement of this appliance. A restraining device is required for field installation.

9. DO NOT install this fryer in any area where it may be affected by any adverse conditions such as steam or dripping water, etc. DO NOT install the fryer over a drain.

10. **LEVELING:** Make certain the fryer is positioned firmly on all four supporting casters. Level fryer front-to-back and side-to-side by loosening the jam nut on each leveling caster and turning the caster. Restraining ties can be used for stabilization if necessary.



Locking casters are located at the front of the fryer. To unlock the front casters, pull the locking pin away from the caster assembly and twist the caster to the unlocked position. To relock, repeat this action and twist the caster until the pin resets back into the locked position.

WARNING

BURN WARNING: Make certain the fryer is stabilized before operation to prevent any movement or tipping and the possibility of severe burns caused by hot, splashing shortening or oil.



CAUTION

TO PREVENT PERSONAL INJURY, USE CAUTION WHEN MOVING OR LEVELING THIS APPLIANCE.



WARNING

RISK OF ELECTRIC SHOCK.
Appliance must be secured to building structure.



WARNING

Fire may be the result of improper installation. Carefully read and follow all installation instructions located in this manual.

VENTILATION



DANGER

Installation, air adjustment and/or service work must be in accordance with all local codes and must be performed by a certified service technician qualified to work on gas appliances.

An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.

1. A single ASF-75G auto-lift gas fryer requires a minimum of 120 CFM make-up air for natural gas and 48 CFM for propane gas. Kitchen ventilation must be of sufficient capacity to prevent a negative-pressure condition. **DO NOT** obstruct or restrict ventilation nor the air flow required to support combustion.
2. **DO NOT** obstruct the flow of the exhaust flue at the top rear of the fryer. It is especially critical that gas supply piping and electrical support cord and/or receptacle be routed away from the path of the hot combustion fumes.



CAUTION

To prevent malfunction or cause negative back draft, **DO NOT** obstruct exhaust flues or attach any flue extension that will impede proper burner operation.



DANGER

FAILURE TO VENT THIS FRYER PROPERLY MAY BE HAZARDOUS TO THE HEALTH OF THE OPERATOR.

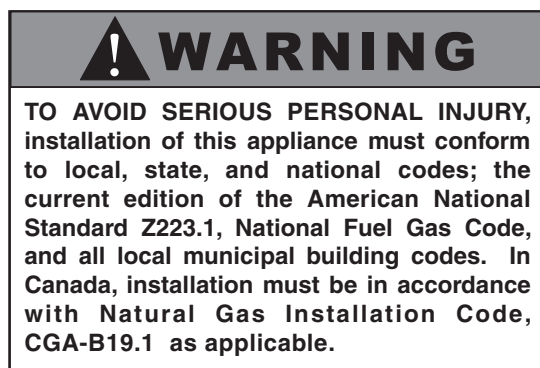
Equipment damage and operational problems may also be the consequence of improper venting. Any damages sustained by a failure to properly vent this fryer are not covered under warranty.

Ventilating hoods and exhaust systems shall be permitted to be used to vent appliances installed in commercial applications.

Where automatically operated appliances are vented through a ventilating hood or exhaust system equipped with a damper or with a power means of exhaust, provisions shall be made to allow the flow of gas to the main burners only when the damper is open to a position to properly vent the appliance and when the power means of exhaust is in operation. IN ACCORDANCE WITH NFPA 54 COMMONWEALTH OF MASSACHUSETTS ONLY.

GAS SPECIFICATIONS

The Alto-Shaam open gas fryer has been set to operate with either natural gas or propane as indicated on the fryer identification name plate.



GAS SPECIFICATIONS	
<input type="checkbox"/> NATURAL GAS	<input type="checkbox"/> PROPANE GAS
120,000 BTU/hr. INPUT	120,000 BTU/hr. INPUT

INSTALLATION REQUIREMENTS
GAS CONNECTION: 3/4" NPT
CHECK PLUMBING CODES FOR PROPER SUPPLY LINE SIZING TO ATTAIN MINIMUM BURNER MANIFOLD PRESSURE SHOWN:
NATURAL GAS: 5.0" W.C.
PROPANE GAS: 10.0" W.C.
MAXIMUM INLET PRESSURE: 14" W.C.
NOTE: If a flexible gas line is used, it must be AGA approved, commercial type and at least 3/4" I.D.
HOOD INSTALLATION IS REQUIRED

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi.

NOTE: Customer/installer must provide manual gas shut-off valve in accordance with local code requirements.

GAS PRESSURE CHART

The fryer has been factory adjusted according to the gas type specified on the fryer identification name plate.

ASF-75G GAS FRYER TECHNICAL SPECIFICATIONS

Natural Gas

Min. Connected Pressure	5.0" W.C.	1.2 kPa
Max. Connected Pressure	14.0" W.C.	3.5 kPa
Gas Consumption	120 CFM	
Gross Thermal Output	120,000 Btu/hr	

Propane Gas

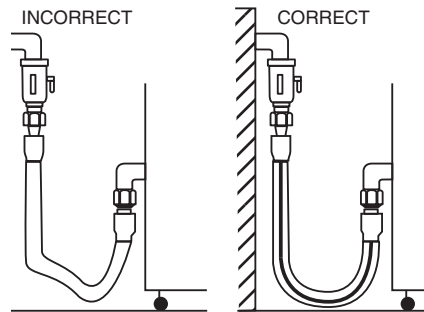
Min. Connected Pressure	10.0" W.C.	2.5 kPa
Max. Connected Pressure	14.0" W.C.	3.5 kPa
Gas Consumption	48 CFM	
Gross Thermal Output	120,000 Btu/hr	

GAS CONNECTION

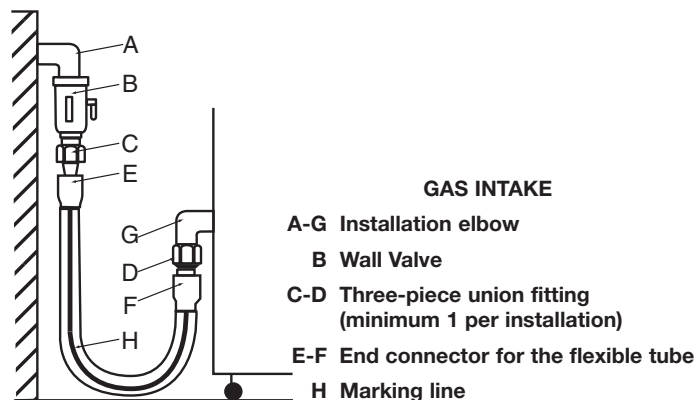
DANGER

Installation, air adjustment and/or service work must be in accordance with all local codes and must be performed by a certified service technician qualified to work on gas appliances.

Use an approved gas pipe sealant at all external threaded connections. Gas piping used on gas connections must avoid sharp bends that may restrict the flow of gas to the appliance. If the connected pressure exceeds 14.0" W.C. (3.5 kPa), a step-down regulator is required to be supplied by the owner/operator



Close the individual manual shut-off valve to isolate the fryer from the gas supply piping system during any pressure testing at test pressures equal to or less than 1/2 psig. (3.4 kPa). The fryer and individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing at pressures in excess of 1/2" psig. (3,4 kPa).



In the U.S.A., installation must conform to local codes or, in the absence of local codes, with the current edition of the *National Fuel Gas Code*, NFPA-54 and ANSI Z83.11a CSA 1.8a 2004 (or latest edition). In Canada, installation must be in accordance with local codes, CAN/CGA-B149.1, *Installation for Natural Gas Burning Appliances and Equipment* (latest edition) or CAN/CGA-B149.2 *Installation for Propane Burning Appliances and Equipment* (latest edition).

The inlet supply line must be properly sized to accommodate all individual appliances simultaneously used on the same line but must never be smaller than 3/4" NPT.


LEAK TESTING

Installation requires gas leak testing on all gas piping and fittings. Use an approved electronic leak device or a soap and water solution at all gas connections. If bubbling appears when using a soap and water solution, the connection must be refitted. Never use an open flame to leak test.

DANGER
NEVER USE AN OPEN FLAME TO LEAK TEST.

ELECTRICAL REQUIREMENTS


An electrical wiring diagram is located in the front access door of the fryer. This appliance must be branch circuit protected with proper ampacities, in accordance with the wiring diagram located in the fryer. The fryer must be properly grounded in accordance with the National Electrical Code and applicable local codes

ELECTRICAL				
VOLTAGE	PHASE	CYCLE / HZ	AMPS	
120	1	60	7.2	
230	1	50 / 60	4.0	NO CORD & PLUG .92 kW




! DANGER

To avoid electrical shock, this appliance **MUST** be adequately grounded in accordance with local electrical codes or, in the absence of local codes, with the current edition of the National Electrical Code ANSI/NFPA No. 70. In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1 or local codes.



! DANGER

ENSURE POWER SOURCE MATCHES VOLTAGE STAMPED ON APPLIANCE NAMEPLATE



DANGER

ELECTRICAL GROUNDING INSTRUCTIONS
This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.



DANGER

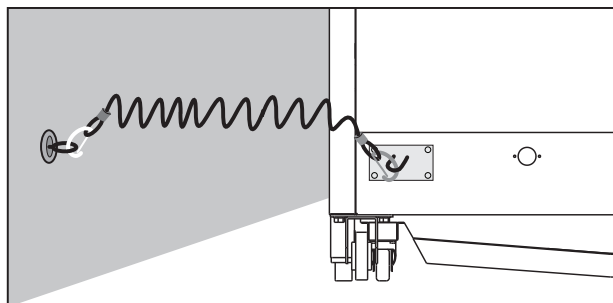
AVERTISSEMENT: Directives pour la prise de courant électrique Cet appareil est muni d'une fiche à trios branches (prise de Courant) afin de vous protéger des chocs et doit être branché Directemet dans un receptacle adequate de prise do courant À trios branches. Il ne faut pas couper ou enlever une banche De cette fiche.

MOBILE EQUIPMENT RESTRAINT

The fryer must be supplied with a connector that complies with *The Standard for Connectors for Movable Gas Appliances*, ANSI Z21.69 and CAN/CGA-6.16. A quick disconnect device must be installed to comply with *The Standard for Quick Disconnect Devices for Use with Gas Fuel*, ANSI Z21.41 and CANI-6.9.

Adequate means must be provided to limit the movement of this appliance. Limitation of movement must be made without depending on the connector, the quick disconnect device, or the associated piping designed to limit fryer movement. A mounting connector for a restraining device is located on lower left-hand corner at the back of the fryer. If it becomes necessary to disconnect the restraint, it must be reconnected immediately following the return of the fryer to its original position.

1. Install a manual gas shut-off valve along with an approved disconnect device.



2. Install an A.G.A. certified, heavy-duty connector that complies with ANSI Z 21.69 or CAN/CGA-6.16 along with a quick-disconnect device in compliance with ANSI Z21.41 or CAN 1-6.9. Connectors must be installed with a cable restraint to prevent excessive tension from being placed on the connector.

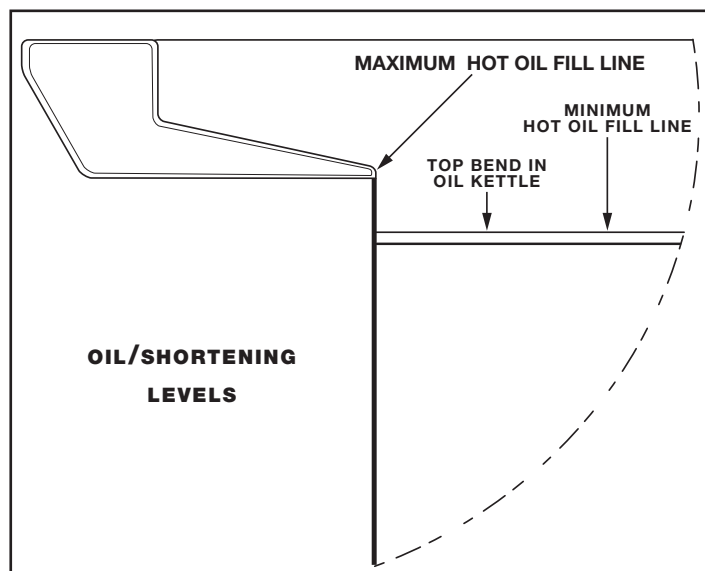
OIL/SHORTENING REQUIREMENTS

The fryer requires 73-pounds (33 kg) of oil or shortening in the frypot. Use only quality, high-grade oil/shortening in the fryer. The high moisture content of many lower grade shortening will result in excessive foaming and boil over. The cold oil/shortening level requirement for the fryer is indicated below.

! CAUTION

COLD OIL or SHORTENING EXPANDS AS THE TEMPERATURE INCREASES. TO AVOID INJURY AND EQUIPMENT DAMAGE ALLOW FOR EXPANSION BY FILLING 1/2" (13mm) BELOW THE MAXIMUM HOT OIL FILL LINE.

NOTE: ALWAYS maintain the proper level of shortening by adding fresh oil/shortening to the frypot whenever needed.



! WARNING

FAILURE TO PLACE SOLID SHORTENING DIRECTLY ON THE BOTTOM OF THE FRYPOT CAN CAUSE SERIOUS EQUIPMENT DAMAGE.

! CAUTION

ENSURE THERE IS NO WATER IN THE FRYPOT BEFORE FILLING WITH OIL/SHORTENING. WHEN COOKING COMPOUNDS ARE HEATED TO COOKING TEMPERATURE, WATER IN THE FRYPOT WILL CAUSE OIL TO SPLATTER AND MAY BE A BURN HAZARD.

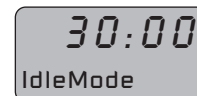
Check the quality of the oil/shortening in the frypot on a daily basis for signs of deterioration. Use an approved test kit. Signs of shortening deterioration include excessive boiling, smoking, foaming, bad taste, and rancid odor. Discard any shortening before it degrades to the point of affecting product quality. Always filter the oil on a regular basis and keep the frypot clean.

! DANGER

FLASH POINT

THE FLASH POINT OF SHORTENING OCCURS AT A LOWER TEMPERATURE THE LONGER THE SHORTENING IS USED. DISCARD ANY SHORTENING SHOWING SIGNS OF DETERIORATION TO AVOID SERIOUS BURNS, FIRE AND PROPERTY DAMAGE.

Maximum shortening life is achieved by lowering the temperature of the fryer to 250°F (121°C) whenever the fryer is not being used. This is an automatic program function through the control program designation of **"IdleMode."** The factory default is set at a period of 30 minutes of non use before triggering a temperature decrease, however; this time period can be adjusted between **"0"** and **"60"** minutes. (SEE PROGRAMMING THE CONTROL)



! CAUTION


FIRE OR EQUIPMENT DAMAGE CAN RESULT FROM IMPROPER SHORTENING LEVELS. THE LEVEL OF SHORTENING MUST ALWAYS BE ABOVE THE HEATING ELEMENTS WHEN THE FRYER IS OPERATING. THE REQUIRED SHORTENING LEVEL MUST ALWAYS BE ABOVE THE MINIMUM HOT OIL FILL LINE.

! CAUTION

HOT SHORTENING AND SURROUNDING METAL SURFACES BECOME EXTREMELY HOT. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN POURING OIL OR ADDING SHORTENING INTO THE FRYPOT. CONTINUALLY GUARD AGAINST HOT SPLASHING OIL.

START UP & GENERAL OPERATION

NOTE: Perform an initial Boil-Out to clean and sanitize the fryer before operating.

1. Service is to be performed by an authorized Alto-Shaam service agent.
2. Assure all local electrical codes, fire codes, and all other requirements such as hood installation have been met in the process of installation.
3. Open front access door and insure drain valve is in the **"CLOSED"** position. The handle should be rotated clockwise until it stops.
4. Fill frypot with frying compound as indicated.
(SEE ILLUSTRATION ON THE OIL/SHORTENING REQUIREMENTS PAGE)
5. The Master Power Switch is located behind the front access door. Turn Master Power Switch **"ON."**
6. Both **"LED"** displays on the control panel will indicate **"OFF"** when the Master Power Switch is initially turned to the **"ON"** position.
7. Press and hold the Power **"ON"** Key on the main control panel for 3 seconds. Both **"LED"** displays on the control panel will indicate actual oil temperature or ambient room temperature. The bottom of alpha/numeric display will indicate **"MELT-CYCLE."** It is recommended to allow the fryer to complete the "Melt Cycle" when using solid shortening; however, if liquid shortening is used the "Melt Cycle" may be bypassed by pressing Temperature Key  for 3 seconds.

 **WARNING**

BYPASSING THE "MELT-CYCLE" WHEN USING SOLID SHORTENING CAN RESULT IN MAJOR EQUIPMENT DAMAGE AND WILL VOID ALL WARRANTIES.

8. After fryer has reached the factory-set oil temperature of 350°F (177°C) or the temperature set by the operator, product can be fried.
9. More detailed operating guidelines along with information on presets and other options are located within this manual.
10. For fryer **"Shutdown"** press the Power Key on the main control panel to the **"OFF"** position.
 - ▶ Turn the Master Power Switch located behind the front access door to the **"OFF"** position.

 **DANGER**

BEFORE STARTING THE APPLIANCE, MAKE CERTAIN YOU DO NOT DETECT THE ODOR OF GAS. IF THE ODOR OF GAS IS DETECTED:

- DO NOT ATTEMPT TO LIGHT ANY APPLIANCE.
- DO NOT TOUCH ANY ELECTRICAL SWITCHES.
- EXTINGUISH ANY OPEN FLAME.
- USE A TELEPHONE **OUTSIDE THE PROPERTY & IMMEDIATELY** CONTACT YOUR GAS SUPPLIER.
- IF UNABLE TO CONTACT YOUR GAS SUPPLIER, CONTACT THE FIRE DEPARTMENT.

NOTE: FOR YOUR PROTECTION The fryer is furnished with a hi-limit safety shutoff that will disengage the control if the oil temperature in the frypot would ever exceed 432°F (222°C). In this event, the oil temperature must be allowed to decrease to 375°F (191°C) before restarting the appliance. After allowing the oil temperature to decrease, open the front access door and press the **RESET BUTTON** for a period of 3-seconds to restart the control.

START UP & GENERAL OPERATION

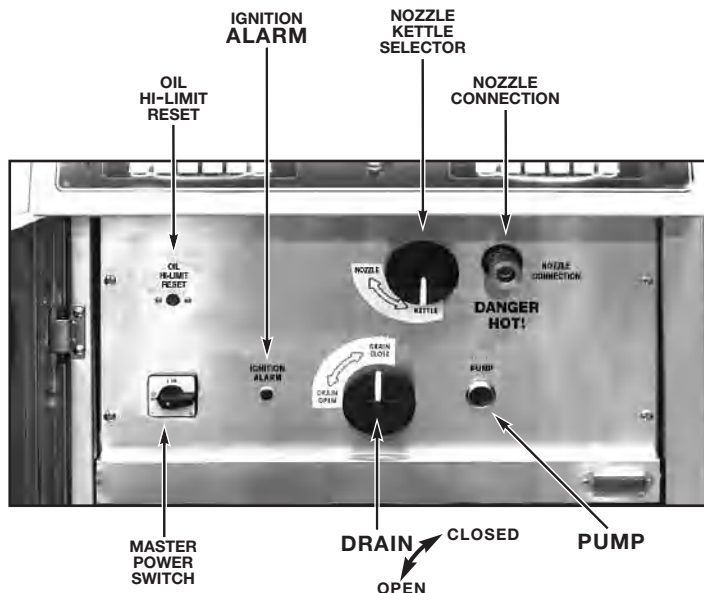
BOIL-OUT

NOTE: Perform an initial Boil-Out to clean and sanitize the fryer before operating..

Carbonized deposits along with an accumulation of oil will eventually build-up on the interior of the frypot as well as fryer accessories. It is important to periodically remove these deposits, not only to maintain fryer efficiency but also to provide the highest product quality.

CAUTION

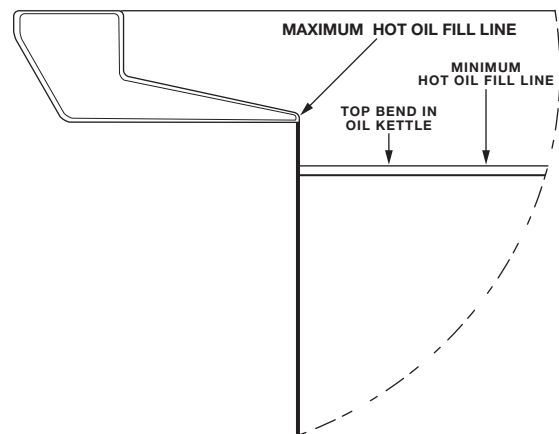
Before entering this program, make certain the frypot is empty of all oil or shortening. Close the frypot drain. Carefully follow the manufacturer's mixing directions and fill the frypot with a mixture of cold water and fryer boil-out solution.



NOTE: Initial access to the programming mode must start with the control in the “OFF” position.

Off

1. Open the front access door. With the Kettle/Nozzle selector in the “**KETTLE**” position, rotate the drain valve clockwise until rotation stops and the drain valve is “**CLOSED.**”
2. Fill the fryer **ONLY** to the maximum hot oil fill line with a mixture of cold water and fryer boil-out solution. Carefully follow the manufacturer's directions for mixing the boil-out solution. **DO NOT LEAVE UNATTENDED.**



3. Turn the Master Power Switch (located within the front access door) to the “**ON**” position.

Within a few seconds, both LED's on the operational control panel will display “**OFF**” when the Master Power Switch is initially engaged.

! CAUTION

DO NOT leave the fryer unattended during the boil-out process. The fryer must be continuously monitored for boil-over conditions, particularly in high-altitude locations. If boil-over occurs, immediately press the power key to the “OFF” position and allow the solution to cool. When the solution has cooled, re-enter the boil-out mode.

NOTE:

To protect the pump from possible water damage after the boilout procedure, fill the kettle with oil and cycle through to remove any excess water.

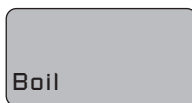
START UP & GENERAL OPERATION

BOIL-OUT

4. Press and hold the Program Key for 10 seconds.



“**Boil**” will always appear as the first item in the display whenever the “**PROGRAM**” key is initially pressed.



Press the Right ▶ arrow key to enter the “**Boil**” program.

The display will indicate “**READY?**”. Press the Right ▶ arrow key to start the boil-out function. The boil-out solution will begin to heat to a temperature of 195°F (91°C). When the temperature has been reached, the appliance will begin a 10 minute countdown.

NOTE: THE COUNTDOWN PERIOD WILL NOT SHOW IN THE DISPLAY.

At the end of the boil-out period, an alarm will sound and the control will revert to the “**OFF**” state.

5. Rotate the **DRAIN** to the “**OPEN**” position. Allow the boil-out solution to completely drain. Discard boil-out solution and return the trolley to the fully inserted position beneath the fryer.
6. Rotate the drain valve clockwise to the “**CLOSED**” position and follow the manufacturers additional boil-out instructions to rinse the frypot in order to neutralize boil-out cleaner residue. Drain and discard the rinsing solution.

7. Following the boil-out procedure and rinse, wipe all accessible metal surfaces in the interior and wipe all interior accessories with a clean, dry cloth to remove remaining rinsing solution. Clean and dry the fry baskets separately.
8. Wipe the exterior of the fryer cabinet with a degreaser/sanitizer suitable for use on food contact surfaces. Always follow the manufacturer's instructions and/or mixing directions for proper solution strengths.

Wipe exterior stainless steel surfaces with the grain of the metal and avoid the use of abrasive pads, steel wool, or metal implements.
9. Replace the oil filter.



CAUTION

ENSURE THERE IS NO WATER IN THE FRYPOT BEFORE FILLING WITH OIL/SHORTENING. WHEN COOKING COMPOUNDS ARE HEATED TO COOKING TEMPERATURE, WATER IN THE FRYPOT WILL CAUSE OIL TO SPLATTER AND MAY BE A BURN HAZARD.



CAUTION


BOIL-OUT SOLUTION AND SURROUNDING METAL SURFACES BECOME EXTREMELY HOT. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN PERFORMING THE BOIL-OUT FUNCTION AND FOLLOW THE MANUFACTURER'S SAFETY INSTRUCTIONS FOR THE BOIL-OUT PRODUCT BEING USED.



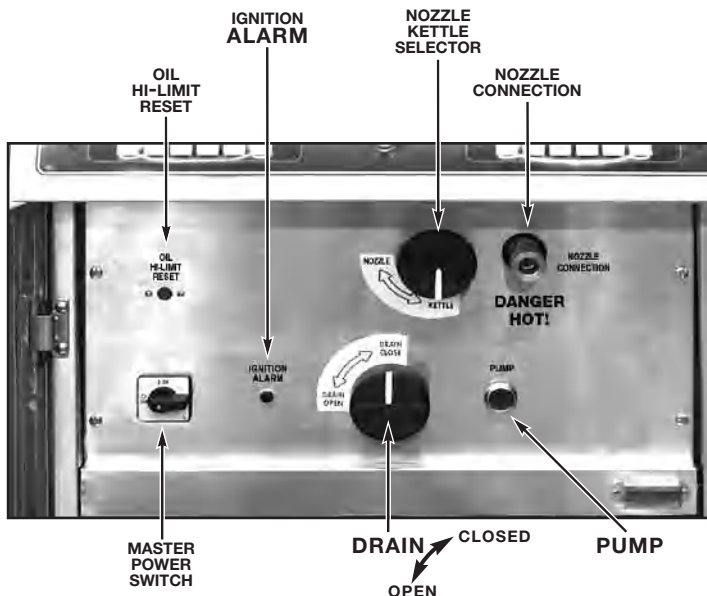
OIL/SHORTENING FILTRATION

Careful observation of the finished food product will help determine optimal filtering frequency. Filtering the cooking oil at regular intervals will help ensure food quality.

FOR BEST RESULTS: Do not allow the temperature of the oil to decrease below the “**Idle Mode**” temperature of 250°F (121°C) when filtering.


CAUTION

Operators must be made aware of the hazards involved in the operation of a hot oil filtering system. On-site supervision during the filtration process and the cleaning process is strongly recommended.



1. Open the front access door. With the Kettle/Nozzle selector in the “**KETTLE**” position, rotate the drain valve counterclockwise until rotation stops and the drain valve is in the “**OPEN**” position. Power to the main control panel will automatically switch “**OFF.**”
2. Allow contents of the fryer to completely drain.
3. Press the **PUMP “on”** to allow the oil to circulate through the drain system to flush crumbs. Using the brushes provided, brush the sides and bottom of the fryer while the oil is circulating through the system. Use the angle brush under the heat exchangers.
4. Press the **PUMP “OFF”** allow contents of the fryer to completely drain.
5. Rotate the drain valve clockwise to the “**CLOSED**” position.
6. Press the **PUMP “on”** and allow the fryer to refill to the recommended level adding additional oil/shortening as required to maintain proper fill level.
7. After the frypot has completely refilled, pull out the mobile oil trolley and discard the filter into a proper receptacle. Clean the filter assembly and oil trolley.
8. Replace the oil filter and return the trolley to the proper position beneath the fryer.
9. Press and hold the “**ON/OFF**” key on the main control panel for 1-1/2 to 2 seconds to energize the fryer. Continue normal fryer operation after the preheat function has been completed.




CAUTION



HOT SHORTENING AND SURROUNDING METAL SURFACES BECOME EXTREMELY HOT. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN POURING OIL OR ADDING SHORTENING INTO THE FRYPOT. CONTINUALLY GUARD AGAINST HOT SPLASHING OIL.


WARNING

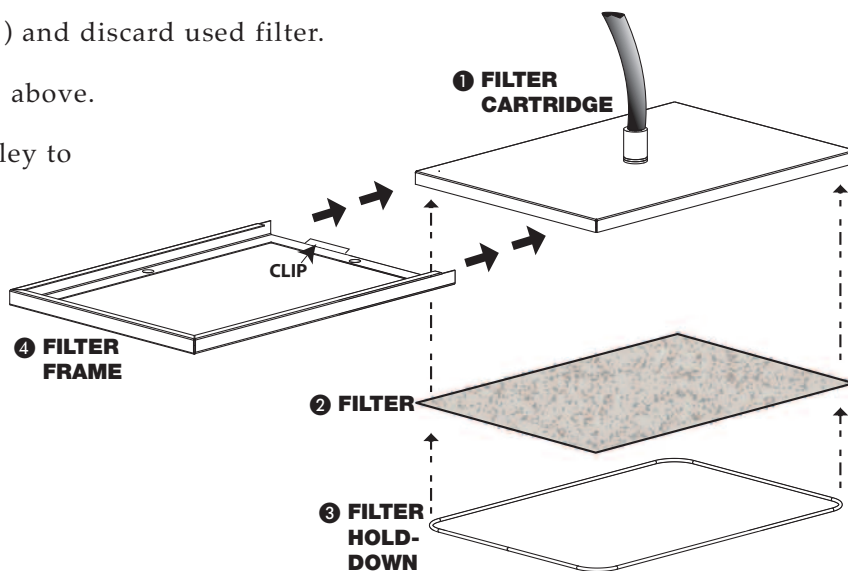


TO AVOID PERSONAL INJURY, USE CAUTION WHEN SURFACES BECOME SLIPPERY DUE TO SPILLED OR DRIPPING OIL.

1. With the **DRAIN** in the “**CLOSED**” position, pull the trolley from the fryer and disconnect the hose from the fryer.



2. Slide the filter frame **4** from the filter cartridge **1**. Use the clip on the frame to loosen the filter frame.
3. Remove filter hold-down ring (IF USED*) and discard used filter.
4. Replace filter and reverse steps 2 and 3 above.
5. Reconnect hose to fryer and return trolley to the full position under the fryer.



STANDARD and OPTIONAL FILTERS

PART NO.	DESCRIPTION	NOTES
FI-27760	PAPER (STANDARD WITH FRYER)	FILTER HOLD-DOWN RING REQUIRED
FI-27647	FULLER'S EARTH FILTER	*USE OF FILTER HOLD-DOWN RING NOT REQUIRED
FI-27648	CHARCOAL/CARBON FILTER	*USE OF FILTER HOLD-DOWN RING NOT REQUIRED
FI-27764	REUSABLE MESH FILTER	FILTER HOLD DOWN RING REQUIRED

FILTER CLEANING & MAINTENANCE

NOTE: Make certain to use hand protection when working with hot surfaces.

REUSABLE MESH FILTER OPTION:

Clean the reusable mesh filter (**FI-27764**) by spraying thoroughly with hot water. **DO NOT** clean in the dishwasher. **DO NOT** use detergents to clean. Detergents and detergent residues will significantly reduce the life of oil and shortening products.

CAUTION

**A WORN FILTER WILL AFFECT
PRODUCT FRYING RESULTS.**

Make certain the filter is performing efficiently by inspecting the filter each time it is cleaned. Examine for cuts and holes. For the best results, replace the filter whenever necessary.

CAUTION

**TO PREVENT FILTER DAMAGE, DO
NOT USE SHARP IMPLEMENTS TO
REMOVE SCRAPS FROM THE FILTER.**

Make certain the filter is securely fastened to the support basket before returning the assembly to the trolley.

To discard deteriorated oil/shortening, the trolley can be pulled from the fryer with the use the handle provided. The trolley can be rolled to a convenient location for use with a pumping device.

When returning the empty trolley beneath the fryer it is necessary to lift the hinged drain pipe in order to roll the trolley into the fully inserted position.

**ALWAYS MAKE CERTAIN THE TROLLEY IS
PROPERLY POSITIONED BENEATH THE
FRYER BEFORE OPERATION.**



WARNING

**TO AVOID PERSONAL INJURY,
USE CAUTION WHEN SURFACES
BECOME SLIPPERY DUE TO
SPILLED OR DRIPPING OIL.**



CAUTION

**HOT SHORTENING AND SURROUNDING
METAL SURFACES BECOME EXTREMELY
HOT. TO AVOID BURNS, ALWAYS USE HAND
PROTECTION WHEN POURING OIL OR
ADDING SHORTENING INTO THE FRYPOT.
CONTINUALLY GUARD AGAINST HOT
SPLASHING OIL.**

CLEANING & MAINTENANCE

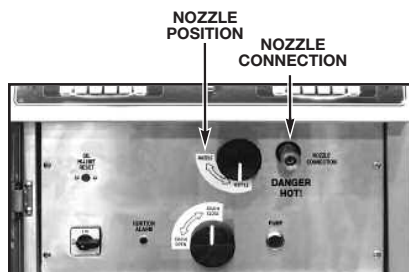
WAND/NOZZLE OPTION:

The Wand/Nozzle option (HO-27686) is available as an option to assist both the boil-out and filtration operation.

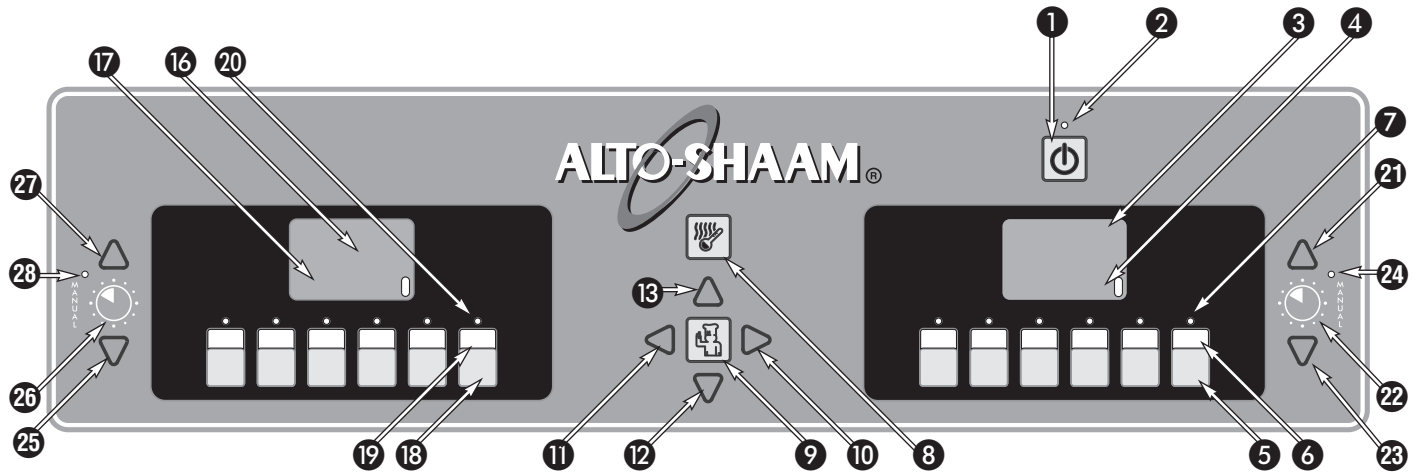
With the wand hose attached to the nozzle connection, place the Kettle/Nozzle selector in the **"NOZZLE"** position.

The drain can be placed in the **"OPEN"** or **"CLOSED"** position as required.

Disconnect hose following use and return the selector to the **"KETTLE"** position.



CONTROL PANEL IDENTIFICATION



DUAL CONTROL PANEL IDENTIFICATION


1. POWER ON KEY	15. —
2. POWER ON INDICATOR LIGHT	16. L.E.D. 4-DIGIT DISPLAY
3. L.E.D. 4-DIGIT DISPLAY	14. ALPHA/NUMERIC DISPLAY
4. ALPHA/NUMERIC DISPLAY	18. PROGRAMMED PRODUCT KEYS (6)
5. PROGRAMMED PRODUCT KEYS (6)	19. PROGRAMMED PRODUCT WINDOWS (6)
6. PROGRAMMED PRODUCT WINDOWS (6)	20. PROGRAMMED PRODUCT INDICATOR LIGHTS
7. PROGRAMMED PRODUCT INDICATOR LIGHTS	21. MANUAL OPERATION UP ARROW KEY
8. TEMPERATURE KEY	22. MANUAL OPERATION TIME KEY
9. PROGRAMMING KEY	23. MANUAL OPERATION DOWN KEY
10. RIGHT ARROW KEY	24. INDICATOR LIGHT
11. LEFT ARROW KEY	25. MANUAL OPERATION DOWN KEY
12. DOWN ARROW KEY	26. MANUAL OPERATION TIME KEY
13. UP ARROW KEY	27. MANUAL OPERATION UP ARROW KEY
14. —	28. INDICATOR LIGHT

CAUTION

HOT SHORTENING AND SURROUNDING METAL SURFACES BECOME EXTREMELY HOT. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN POURING OIL OR ADDING SHORTENING INTO THE FRYPOT. CONTINUALLY GUARD AGAINST HOT SPLASHING OIL.

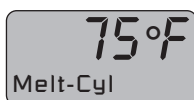
PROGRAMMED PRODUCT KEY OPERATION

1. **TURN THE POWER SWITCH LOCATED BEHIND THE LOWER FRONT ACCESS DOOR TO THE “ON” POSITION.**

2.  Press and hold the **“ON/OFF”** key for 1-1/2 to 2 seconds to energize the fryer. The indicator light within the display will illuminate to signify that the control is cycling the burners to reach the set-point.

➡ The following will appear in the alpha/numeric display:

“MELT-CYL”



The fryer will start the melt-cycle mode. This is the required mode necessary for the melting solid shortening within the frypot. The fryer will generate **ON/OFF** heating cycles and will remain in this mode until 180°F (82°C) is reached or the mode is manually bypassed.



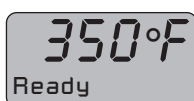
FOR USE WITH LIQUID SHORTENING, PRESS THE TEMPERATURE KEY FOR 4 SECONDS TO BYPASS THE MELT CYCLE.

“PREHEAT”



Preheat will appear in the display and the fryer will generate a continuous heating cycle until it reaches the operator pre-programmed set-point or a default temperature of 350°F (177°C).

“READY”



When the frypot temperature is reached, **“READY”** will appear in the Alpha/Numeric Display.

3. **LOAD PRODUCT**

Load product in basket(s) and set basket(s) in the fryer lift brackets. The basket(s) will automatically lower into the oil after the product key is pressed.

4.  Press and hold the desired **“PROGRAMMED PRODUCT KEY”** for 1 second. ➡ The indicator light for the selected product key will illuminate.

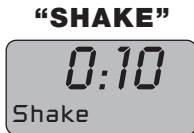


The basket lift (ON LIFT EQUIPPED FRYERS ONLY) will lower the product into the cooking oil/shortening. The display will indicate the product name and the programmed cook time. The control will begin a countdown of the time.

CONTINUED

PROGRAMMED PRODUCT KEY OPERATION

5. If shake-time has been programmed into the selected product:



An alarm will sound during the cooking cycle at the specified shake time programmed. **"SHAKE"** will appear in the display. The basket will automatically lift 50-percent and the display will count down from the shake time programmed.



After shaking the product, both the alarm and display can be cleared by pressing the selected product key. The basket will automatically lower into the cooking position and the cooking time will resume.

NOTE: This function will not occur if shake time has not been programmed into the selected product.

6. At the end of the cooking cycle...



The basket(s) will lift.
An alarm will sound.
The indicator light within the display will begin to flash.



To cancel the **"DONE"** alarm, press the illuminated product key. The alarm will stop in 10 seconds. In 5-seconds, the display will revert to the 350°F (177°C) **"READY"** state if a hold value has not been programmed.

- 7.



If a hold value has been entered into the cooking program, the control alarm will sound and the basket will automatically lift. The hold time will be displayed and countdown will begin. When the hold timer reaches 0, an alarm will sound and the product indicator light within the display will flash.
↪ Cancel the alarm by pressing the product key.


NOTE: If no hold value has been programmed, the control will skip to item 8.

- 8.

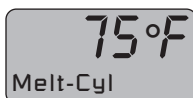


The control will revert to the ready state.
"READY" will appear in the alpha/numeric display.
The 4-digit display will indicate the operator set temperature or the default set-point of 350°F (177°C).

MANUAL OPERATION

1.  Press and hold the **"ON/OFF"** key for 1 second to energize the fryer.
 ⇨ The following will appear in the alpha/numeric display:

"MELT-CYL"



The fryer will start the melt-cycle mode. This is the required mode necessary for the melting solid shortening within the frypot. The fryer will generate **ON/OFF** heating cycles and will remain in this mode until 180°F (82°C) is reached or the mode is manually bypassed.



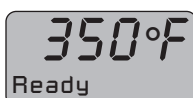
FOR USE WITH LIQUID SHORTENING, PRESS THE TEMPERATURE KEY FOR 4 SECONDS TO BYPASS THE MELT CYCLE.

"PREHEAT"



The fryer will generate a continuous heating cycle until reaches the operator pre-programmed set-point or a default temperature of 350°F (177°C).

"READY"

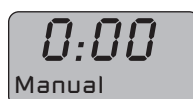


When the frypot temperature is reached, **"READY"** will appear in the alpha/numeric display.

2. LOAD PRODUCT

Load product in basket(s) and set basket(s) in the fryer lift brackets. The basket(s) will automatically lower into the oil after the correct amount of time has been entered and the manual time key is pressed.

3.  Press the **"MANUAL TIME KEY"** when **"READY"** appears in the alpha/numeric display.



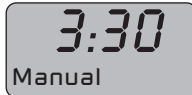
The previously set time (IN MINUTES) or **"0:00"** will begin to flash in the display.

4. PRESS THE UP ▲ AND DOWN ▼ ARROW KEYS TO ADJUST THE AMOUNT OF TIME.

CONTINUED

MANUAL OPERATION

5.  Press the **“MANUAL TIME KEY”** after the correct amount of time has been entered.



The fryer basket will automatically lower into the cooking shortening/oil.
The displayed time will begin to count down the remaining time.

NOTE: To stop the manual cooking function before time has expired:

Press and hold the **“MANUAL TIME KEY”** for 4-seconds.

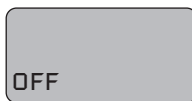
➡ The display will revert to **“0:00.”**

The control will produce an audible signal.

The basket will automatically rise.

SHUTDOWN

1.  Press and hold the **“ON/OFF”** key on the main control panel for 1 second.



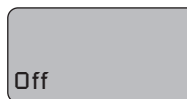
The alpha/numeric will display **“OFF”**.
The basket will automatically lift.
The display will become blank.

2. Turn the Master Power Switch (located behind the front access door) to the **“OFF”** position.

CONTROL PROGRAMMING OVERVIEW



Initial access to the programming mode must start with the control in the **“OFF”** position.



Entering the **“PROGRAM”** mode provides the operator with the ability to modify all control functions and provides access to the boil-out **“BOIL”** feature.

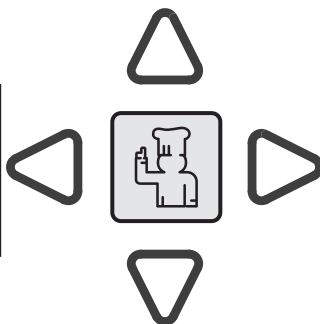
The programming capability of the fryer offers the following functions and features. Some of these operating parameters have been preset at the factory and are described in the control programming section:

“Boil”	“Basket Lift”	“Language”	“IdleMode”	“Max Time”	“Hi Band”
“Set-Point”	“LiftSync”	“TempDisp”	“Filter”	“Hi Temp”	“Melt Ct”
“Product”	“Temp F-C”	“AlarmSet”	“Filter Cnt”	“Lo Band”	“Preheat Band”

Press and hold the **“PROGRAM”** key  for a period of 5 to 10 seconds.

The **UP ▲** and **DOWN ▼** arrow keys provide the ability to scroll through all available control programs.

The **LEFT ◀** arrow key will escape from the program entered and will turn the control **“OFF.”**



The **RIGHT ▶** arrow key selects the program for the item displayed and confirms any changes made.

To exit the control programming mode at any time, press and hold the LEFT ◀ arrow key.

PROGRAMMING THE CONTROL

Starting with the control in the **“OFF”** position, press and hold the **“PROGRAM”** key for a period of 5 to 10 seconds.



“Boil” will always appear as the first item in the display whenever the **“PROGRAM”** key is initially pressed. Detailed boil-out instructions are located on **PAGE 12** of this manual.

Press the DOWN ▼ arrow key to bypass the “Boil” program.

“Boil”

Boil

Press the right ► arrow key enter the **“Boil”** program (SEE PAGE 12).

NOTE: Before entering this program, make certain the frypot is empty of all oil or shortening. Close the frypot drain. Carefully follow the manufacturer's mixing directions and fill the frypot with a mixture of cold water and fryer boil-out solution.

Ready ?

The display will indicate **“READY ?”**. Press the Right ► arrow key to start the boil-out function. The boil-out solution will begin to heat to a temperature of 195°F (91°C). When the temperature has been reached, the display will begin a 10 minute countdown.



CAUTION

DO NOT leave the fryer unattended during the boil-out process. The fryer must be continuously monitored for boil-over conditions, particularly in high-altitude locations. If boil-over occurs, immediately press the power key to the **“OFF”** position and allow the solution to cool.

When the solution has cooled, re-enter the boil-out mode.

At the end of the boil-out period, an alarm will sound and the control will revert to the **“OFF”** state.

“SetPoint”

350°F
SetPoint

This program allows the operator to change the temperature of the frypot oil/shortening. The set-point temperature of the oil/shortening can be adjusted from a range of 250°F to 450°F (121°C to 232°C). The factory default is set at 350°F (177°C).

Press the Up ▲ or Down ▼ arrow keys to scroll until **“Set-Point”** appears in the display. Press the Right ► arrow key to enter the program. **DISPLAY STOPS FLASHING** The previously set temperature will appear in the display. Press the Up ▲ or Down ▼ arrow keys to change the setting. When the correct set-point appears, press the Right ► arrow key to confirm the setting. **DISPLAY FLASHES** Press the Down ▼ arrow key to advance the control to the next program feature.

To exit the control programming mode at any time, press and hold the LEFT ◀ arrow key.

PROGRAMMING THE CONTROL

“Product”

Product

The fryer control has been preset at the factory with four product menu items and two programmable spaces in the dual control.

1. Fries 2. Nuggets 3. Fish 4. Chicken 5. PRODUCT A 6. PRODUCT B

The number of available product keys is directly linked to the “**LiftSync**” program that provides the ability to raise both baskets simultaneously or independently. If “**LiftSync**” is set in the “**ON**” position to raise both baskets at the same time, the “**Product**” function provides six available product keys for programming. If “**LiftSync**” is set to the “**OFF**” position to raise each basket independently, the “**Product**” control feature provides twelve available product keys for programming, six on each side of the control. When received from the factory “**LiftSync**” is set in the “**OFF**” position for independent basket operation.

NOTE: If “**LiftSync**” is to remain in the “**OFF**” position to provide independent basket operation for the purpose of frying two individual products simultaneously, the cooking temperature for each product must be at the same temperature or a control error code will result.

The “**Product**” feature provides the operator with the ability to modify all presets and/or program additional product menu items as required.

Press the Up ▲ or Down ▼ arrow keys to scroll until “**Product**” appears in the display.

DISPLAY FLASHES

“Item”

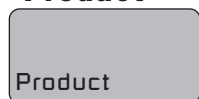
ItEr
Product A

The sub-menu provides the operator with the ability to rename an existing programmed product or add a program to one of the blank program keys, i.e., **PRODUCT A** or **PRODUCT B**.

CONTINUED

PROGRAMMING THE CONTROL

“Product”



“Item”




Press and hold any one of the twelve product keys to be programmed or modified.

The product, as currently named, will begin to flash in the display. Press the Right ▶ arrow key. **DISPLAY STOPS FLASHING**

Press the Right ▶ arrow key. The first letter of the product name will begin to flash. Press the Up ▲ or Down ▼ arrow keys to scroll until the first letter changes as required (**UPPER CASE, LOWER CASE, A NUMBER, OR A BLANK SPACE IS AVAILABLE THROUGH THE SCROLLING PROCESS**). Press the Right ▶ arrow key. The second letter of the product name will begin to flash. Press the Up ▲ or Down ▼ arrow keys to scroll until the second letter is changed as required. Continue this process until the desired name appears. **NOTE: There are 8 spaces available for the product name. ALL 8 spaces must be filled with a letter, number or blank space to complete the setting.**


When the correct name is displayed, press the Right ▶ arrow key to confirm the selection. The named product will start flashing. **DISPLAY FLASHES** Press the Up ▲ or Down ▼ arrow key to advance the control to the next setting option for this product as directed on the following pages:

Time Mod Cook Time SetPoint ShakeTime Hold Time

Entry into the Product programming mode allows the operator to program all available product keys. To continue programming additional items, press and hold the next product key  to be programmed and follow the above instructions.

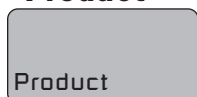
After the final “Product” key has been programmed, the **LEFT ◀** arrow key must be pressed to completely exit the control programming mode. The control will revert to the “OFF” position.

Off

To program control features other than *Product*, press and hold the “PROGRAM”  key for a period of 5 to 10 seconds from the “OFF” position. Press the Up ▲ or Down ▼ arrow keys and scroll to the program function to be set.

PROGRAMMING THE CONTROL

"Product"



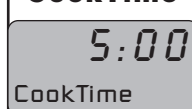
"TimeMod"



This sub-menu allows the operator to compensate for any drop in oil/shortening temperature as it relates to cooking start time. In the **"ON"** position, the product countdown timer will not start until the oil temperature reaches the set-point temperature. In the **"OFF"** position, the product countdown timer will start as soon as the product key is pressed. This item is set to **"OFF"** at the factory.

Press the Right ▶ arrow key to select **"TimeMod."** **DISPLAY STOPS FLASHING**
 Press the Up ▲ or Down ▼ arrow keys to scroll to the value of **"ON"** or **"OFF."**
 When the correct value is displayed, press the Right ▶ arrow key to confirm the setting. **DISPLAY FLASHES** Press the Down ▼ arrow key to advance the control to the next setting option.

"CookTime"

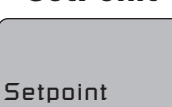


This sub-menu allows the operator to adjust a previously programmed cooking time as determined by the operator or as shown on the product chart. The control provides frying time adjustment up to a period of 60 minutes.

Press the Right ▶ arrow key to select **"CookTime."** The previously set programmed cook time or **"0000"** will appear in the display. **DISPLAY STOPS FLASHING** Press the Up ▲ or Down ▼ arrow keys to change the setting. When the correct time appears, press the Right ▶ arrow key to confirm the setting. **DISPLAY FLASHES**

Press the Down ▼ arrow key to advance the control to the next setting option.

"SetPoint"

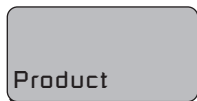


This sub-menu allows the operator to adjust the temperature of the frypot oil/shortening as required from the temperatures shown on the product chart. The set-point temperature of the oil/shortening can be adjusted from a range of 250°F to 450°F (121°C to 232°C).

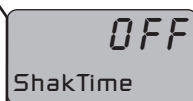
Press the Right ▶ arrow key to enter the program. **DISPLAY STOPS FLASHING** The previously set temperature will appear in the display. Press the Up ▲ or Down ▼ arrow keys to change the setting. When the correct set-point appears, press the Right ▶ arrow key to confirm the setting **DISPLAY FLASHES** Press the Down ▼ arrow key to advance the control to the next setting.

PROGRAMMING THE CONTROL

“Product”



“ShakTime”



The **“ShakTime”** sub-menu provides the operator with a programmed time period during which the baskets will automatically lift to half the normal raised position so that the operator can shake each basket. When programmed into a product procedure, an alarm will sound to alert the operator at the start of the **“ShakTime”** cycle and will continue until the activated product key is pressed. The amount of **“ShakTime”** can only be programmed up to the maximum amount of frying time allotted to the programmed product.

There is no **“ShakTime”** programmed into any of the products shown on the product chart. The control provides shake time adjustment from **“OFF”** up to a period of 60 minutes. When received from the factory, shake-time will indicate **“Off”** in the display for all programmed preset items.

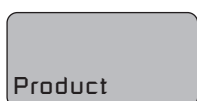
Press the right ► arrow key to enter the **“ShakTime”** sub-menu.

DISPLAY STOPS FLASHING Press the Up ▲ or Down ▼ arrow keys to change the setting. When the desired amount of **“ShakTime”** appears, press the Right ► arrow key to confirm the setting. If no shake time is required, press the Down ▼ arrow key and scroll until **“OFF”** appears in the display. When the correct setting appears, press the Right ► arrow key to confirm. **DISPLAY FLASHES** Press the Down ▼ arrow key to advance the control to the next sub-menu setting.

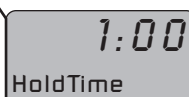
**To exit the control programming mode at any time,
press and hold the LEFT ◀ arrow key.**

PROGRAMMING THE CONTROL

“Product”









“HoldTime”

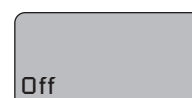





This sub-menu allows the operator to program a time interval to lift the basket(s) and allow the product to drain before signaling the end of the frying cycle. There is no **“HoldTime”** programmed into any of the products shown on the product chart. The control provides hold time adjustment from **“OFF”** up to a period of 60 minutes.

Press the right  arrow key to enter the **“HoldTime”** sub-menu.

DISPLAY STOPS FLASHING The previously set hold time or **“OFF”** will appear in the display. Press the Up  or Down  arrow keys to change the setting. When the correct **“HoldTime”** appears, press the Right  arrow key to confirm the setting. If no hold time is required, press the Down  arrow key and scroll until **“OFF”** appears in the display. When the correct setting appears, press the Right  arrow key to confirm. **DISPLAY FLASHES**

Entry into the Product programming mode allows the operator to program all available product keys. After the final **“Product”** key has been programmed, the **LEFT**  arrow key must be pressed to completely exit the control programming mode. The control will revert to the **“OFF”** position.



To program control features other than *Product*, press and hold the **“PROGRAM”**  key for a period of 5 to 10 seconds from the **“OFF”** position. Press the Up  or Down  arrow keys and scroll to the program function to be set.

To exit the control programming mode at any time, press and hold the LEFT  arrow key.

PROGRAMMING THE CONTROL

“BsktLift”

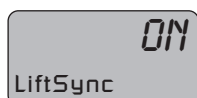


The Basket Lift program provides the operator with the ability to enable or disable the automatic basket lift function. In the **“ON”** position, the baskets will lift automatically as programmed in the selected product procedure. In the **“OFF”** position, both baskets will remain in the raised position until manually dropped by the operator. This function is set in the **“ON”** position as received from the factory. **IT IS STRONGLY URGED THAT THE “BSKTLIFT” REMAIN AT THIS SETTING.** If it is ever necessary to transition from the disabled **“OFF”** position to the enabled **“ON”** position, the control display will indicate **“POWERDOWN”** requiring the operator to perform a control shutdown in order to synchronize the baskets with the revised state of the control.

1. Press and hold the **“ON/OFF”** key on the main control panel for 1 second.
2. Turn the Master Power Switch (located behind the front access door) to the **“OFF”** position.

Press the Up ▲ or Down ▼ arrow keys to scroll until **“BsktLift”** appears in the display. Press the Right ► arrow key to enter the program. **DISPLAY STOPS FLASHING** The previous setting will appear in the display. Press the Up ▲ or Down ▼ arrow keys to change the setting. When the correct setting appears, press the Right ► arrow key to confirm. **DISPLAY FLASHES** Press the Down ▼ arrow key to advance the control to the next setting option.

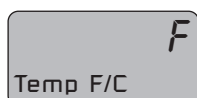
“LiftSync”



AVAILABLE ON DUAL-CONTROL FRYERS ONLY. The **“LiftSync”** program provides the ability to raise both basket lifts simultaneously by selecting the **“ON”** position. The factory preset is in the **“OFF”** position for independent operation.

Press the Up ▲ or Down ▼ arrow keys to scroll until **“LiftSync”** appears in the display. Press the Right ► arrow key to enter the program. **DISPLAY STOPS FLASHING** Press the Up ▲ and Down ▼ arrow keys to toggle between **“ON”** and **“OFF.”** When the selection has been made, press the Right ► arrow key to confirm the selection. **DISPLAY FLASHES** Press the Down ▼ arrow key to advance the control to the next programming function.

“Temp F/C”



The temperature display can be shown in degrees Fahrenheit or Celsius.

Press the Up ▲ or Down ▼ arrow keys to scroll until **“Temp F/C”** appears in the display. Press the Right ► arrow key to enter the program. **DISPLAY STOPS FLASHING** The current setting will appear in the display. Press the Up ▲ or Down ▼ arrow keys to toggle between **“F”** and **“C.”** Press the Right ► arrow key to accept the desired selection. **DISPLAY FLASHES** Press the Down ▼ arrow key to advance the control to the next programming function.

To exit the control programming mode at any time, press and hold the LEFT ◀ arrow key.

PROGRAMMING THE CONTROL

“Language”

The language option is only available in English **“ENG”** at this time.



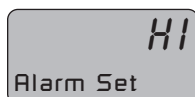
“TempDisp”



The operator can choose to have the fryer oil temperature continuously shown in the display during a product cooking sequence by selecting **“ON”** or to a normal display sequence by selecting **“OFF.”** The function is set to **“ON”** at the factory.

Press the Up ▲ or Down ▼ arrow keys to scroll until **“TempDisp”** appears in the display. Press the Right ► arrow key to enter the program. **DISPLAY STOPS FLASHING** The current setting of **“ON”** or **“OFF”** will appear in the display. Press the Up ▲ or Down ▼ arrow keys to change the setting. When the correct setting appears, press the Right ► arrow key to confirm the setting. **DISPLAY FLASHES** Press the Down ▼ arrow key to advance the control to the next programming function.

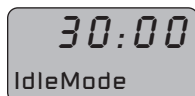
“AlarmSet”



The operator is able to set the volume of the fryer alarm to off, low, medium or high **“OFF”, “LO”, “MED”** or **“HI.”** The alarm is set to **“HI”** when received from the factory.

Press the Up ▲ or Down ▼ arrow keys to scroll until **“AlarmSet”** appears in the display. Press the Right ► arrow key to enter the program. **DISPLAY STOPS FLASHING** The current setting will appear in the display. Press the Up ▲ or Down ▼ arrow keys to toggle among the available choices. When the correct setting appears, press the Right ► arrow key to confirm the setting. **DISPLAY FLASHES** Press the Down ▼ arrow key to advance the control to the next programming function.

“IdleMode”



The idle mode allows the operator to set a period of time during which the fryer is not being used but still maintains full fryer oil temperature. When idle time expires, the fryer oil temperature will drop to 250°F (121°C) at which point the oil/shortening must be reheated before frying additional product. This time period can be adjusted between **“OFF”** and **60:00** minutes. The factory default is set at 30 minutes idle time.

Press the Up ▲ or Down ▼ arrow keys to scroll until **“IdleMode”** appears in the display. Press the Right ► arrow key to enter the program. **DISPLAY STOPS FLASHING** If no idle time is required, press the Down ▼ arrow key until **“OFF”** appears in the display. Press the Up ▲ or Down ▼ arrow keys to change the setting. When the correct setting appears, press the Right ► arrow key to confirm. **DISPLAY FLASHES** Press the Down ▼ arrow key to advance the control to the next programming function.

“IdleMode” can be interrupted at any time by pressing any of the 12 product preset keys. The fryer will immediately begin to preheat to set-point temperature. The baskets can be dropped only after the set-point temperature has been reached.



To exit the control programming mode at any time, press and hold the LEFT ◀ arrow key.

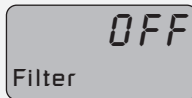
PROGRAMMING THE CONTROL

“FILTER”



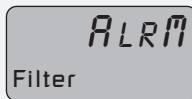
The filter program is a monitor to notify the operator to service the oil/shortening after a specified number of product loads established and set in the filter count **“FILTER CNT”** programming function. This feature is set to **“OFF”** at the factory. **THE NUMBER OF PRODUCT LOADS CAN BE ADJUSTED BY THE OPERATOR THROUGH THE FILTER COUNT PROGRAM. FILTER COUNT WILL AUTOMATICALLY ADJUST FILTER MONITOR ALERTS TO ONE OF THE THREE SELECTIONS SHOWN AS SET BY THE OPERATOR.**

“Off”



When set to the **“OFF”** position, the filter monitor is disabled and will **NOT** notify the operator to service the oil/shortening.

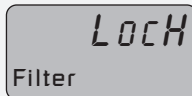
“ALRM”



Set to alarm **“ALRM,”** this feature will provide an audible alarm and the display will indicate **“FILTER NOW”** as a reminder to the operator after every 15 product loads or the number of processed fry loads set by the operator in the **“FILTER CNT”** program function. When set to **“ALRM”** additional fry loads can be processed and the alarm can be silenced by pressing the **“ON/OFF”** power key on the main control panel to the **“OFF”** position

Filter Now

LOCK



When the program mode is changed to the lock **“LOCK”** position, an audible alarm will sound and the fryer will become inoperable following the number of processed fry loads set by the operator in the **“FILTER CNT”** program function. The control will only become operable after the oil/shortening has been serviced.

Press the Up ▲ or Down ▼ arrow keys to scroll until **“FILTER”** appears in the display. Press the Right ► arrow key to enter the program.

DISPLAY STOPS FLASHING

Press the Up ▲ or Down ▼ arrow keys to toggle among the available choices. When the desired setting appears, press the Right ► arrow key to accept the selection. **DISPLAY FLASHES** Press the Down ▼ arrow key to advance the control to the next programming function.

To exit the control programming mode at any time, press and hold the LEFT ◀ arrow key.

PROGRAMMING THE CONTROL

“FILTER CNT”

15
Filter Cnt

The filter count program allows the operator to change the number of processed fry loads within a range of 5 to 15 before the monitor notifies the operator to service the oil/shortening. The factory default is set at 15 loads. **THE “FILTER” MONITOR PROGRAM MUST BE ACTIVATED IN ORDER TO MAKE THE “FILTER CNT” PROGRAM FUNCTIONAL.**

Press the Up ▲ or Down ▼ arrow keys to scroll until **“FILTER CNT”** appears in the display. Press the Right ► arrow key to enter the program. **DISPLAY STOPS FLASHING** Press the Up ▲ or Down ▼ arrow keys to until the desired number of processed loads appears in the display. When the desired setting appears, press the Right ► arrow key to accept the selection. **DISPLAY FLASHES** Press the Down ▼ arrow key to advance the control to the next programming function.

“MAX TIME”

3:00
Max Time

“MAX TIME” provides notification when the temperature of the oil is lower than the set-point temperature. The factory set default is 3 minutes and should not be adjusted by the operator. Press the Down ▼ arrow key to advance the control to the next programming function.

LoTemp

“HI TEMP”

450°F
Hi Temp

“HI TEMP” allows the operator to trigger an automatic fryer shut-down at a specified oil temperature within a range of 250°F to 450°F (121°C to 232°C). This safety feature is provided in the event the actual oil temperature exceeds the oil set-point temperature due to equipment malfunction. The factory default is set at 450°F (232°C).

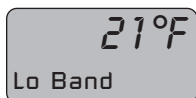
HOT

Press the Up ▲ or Down ▼ arrow keys to scroll until **“HI TEMP”** appears in the display. Press the Right ► arrow key to enter the program. **DISPLAY STOPS FLASHING** Press the Up ▲ or Down ▼ arrow keys to scroll until the desired shut-down temperature appears in the display. When the desired temperature appears, press the Right ► arrow key to accept the selection. Press the Down ▼ arrow key to advance the control to the next programming function.

To exit the control programming mode, press and hold the LEFT ◀ arrow key.

PROGRAMMING THE CONTROL

“LO BAND”



“LO BAND” provides an alarm notification when the temperature of the oil is lower than the set-point temperature. The adjustment range is between 5°F and 100°F (3°C and 56°C) with a factory preset of 21°F (12°C).

Low Temp

Press the Up ▲ or Down ▼ arrow keys to scroll until “LO BAND” appears in the display. Press the Right ► arrow key to enter the program. **DISPLAY STOPS FLASHING** Press the Up ▲ or Down ▼ arrow keys to scroll until the desired number appears in the display. When the desired setting appears, press the Right ► arrow key to accept the selection. **DISPLAY FLASHES** Press the Down ▼ arrow key to advance the control to the next programming function.

“HI BAND”

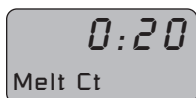


“HI BAND” provides an alarm notification when the temperature of the oil becomes higher than the set-point temperature. The adjustment range is between zero and 100°F (38°C) with a factory preset of 40°F (4°C).

Hi Temp

Press the Up ▲ or Down ▼ arrow keys to scroll until “HI BAND” appears in the display. Press the Right ► arrow key to enter the program. **DISPLAY STOPS FLASHING** Press the Up ▲ or Down ▼ arrow keys to scroll until the desired number appears in the display. When the desired setting appears, press the Right ► arrow key to accept the selection. **DISPLAY FLASHES** Press the Down ▼ arrow key to advance the control to the next programming function.

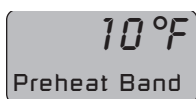
“MELT CT”



The fryer control includes a melt function with ON/OFF pulsed heating cycles for the purpose of melting solid shortening at a continuous but slower rate to assure full melt-down. The operator has the ability to control the ON/OFF pulse rate between 00:01 and 00:60 seconds. The factory default is set for 20 seconds (00:20).

Press the Up ▲ or Down ▼ arrow keys to scroll until “MELT CT” appears in the display. Press the Right ► arrow key to enter the program. **DISPLAY STOPS FLASHING** Press the Up ▲ or Down ▼ arrow keys to scroll until the desired time appears in the display. When the desired setting appears, press the Right ► arrow key to accept the selection. **DISPLAY FLASHES** Press the Down ▼ arrow key to advance the control to the next programming function.

“PREHEAT BAND”



The “PREHEAT BAND” is used to prevent the oil temperature in the frypot from reaching the actual set-point temperature in order to compensate for temperature override as the fryer calls for heat. This program feature is set to 10°F (6°C) at the factory. The “PREHEAT BAND” should remain at this setting.

Factory authorization is required for values other than those stated in this manual. Different values can adversely affect the operation of this fryer.

To exit the control programming mode, press and hold the LEFT ◀ arrow key.

ALL SUGGESTED FRYING TIMES ARE BASED ON A FULL LOAD OF PRODUCT

SUGGESTED FRYING TIMES			
ITEM		MINUTES	TEMPERATURE
PROGRAM KEYS	1. Fries (FROZEN)	3:30	350°F (177°C)
	2. Chicken Nuggets (FROZEN)	3:30	350°F (177°C)
	3. Fish, Breaded (FROZEN)	4:30	350°F (177°C)
	4. Chicken Pieces, Breaded (FRESH)	17:00	340°F (171°C)
	5. PRODUCT A		ProductC
	6. PRODUCT B		ProductD
ITEM		MINUTES	TEMPERATURE
Appetizer		3:30	350°F (177°C)
Broccoli Cheese Nuggets		2:30	350°F (177°C)
Cheese Cake, Fried		8:30	350°F (177°C)
Cheese Nuggets		1:30	350°F (177°C)
Chicken Breasts (FRESH)		17:00	340°F (171°C)
Chicken Fried Steak		4:00	350°F (177°C)
Chicken Gizzards (FRESH)		3:30	350°F (177°C)
Chicken, Legs & Wings (FRESH)		13:00	340°F (171°C)
Chicken, Patty		6:00	350°F (177°C)
Chicken Pieces — MRB (FROZEN)		17:00	340°F (171°C)
Chicken Tenderloins (FRESH)		3:00	350°F (177°C)
Chicken Tenders, Breaded (FROZEN)		3:30	350°F (177°C)
Chicken Wings (FRESH)		3:30	350°F (177°C)
Chicken Wings (FROZEN)		3:30	350°F (177°C)
Corn Dogs		10:00	350°F (177°C)
Egg Rolls		4:00	350°F (177°C)

THE TIMES AND TEMPERATURES ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMES AND TEMPERATURES MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

ALL SUGGESTED FRYING TIMES ARE BASED ON A FULL LOAD OF PRODUCT

SUGGESTED FRYING TIMES		
ITEM	MINUTES	TEMPERATURE
Fries, Crinkle-Cut	3:30	350°F (177°C)
Jalapeno Peppers, Stuffed	4:00	350°F (177°C)
Mozzarella Sticks, Battered or Breaded	1:30	350°F (177°C)
Mushrooms, Breaded	3:30	350°F (177°C)
Onion Rings, Battered — 1 ³ / ₄ " to 2 ¹ / ₄ " dia.	2:30	350°F (177°C)
Pork Chops (FRESH)	10:00	340°F (171°C)
Pork (FRESH)	12:00	340°F (171°C)
Potato Chips (FRESH)	2:45	325°F (163°C)
Potato Wedges	3:00	350°F (177°C)
Quesadilla Rolls	3:30	350°F (177°C)
Shrimp	3:00	350°F (177°C)
Vegetables	3:00	350°F (177°C)
Zucchini, Breaded (FRESH)	3:30	350°F (177°C)
THE TIMES AND TEMPERATURES ARE SUGGESTED GUIDELINES ONLY. ALL COOKING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. DUE TO VARIATIONS IN PRODUCT QUALITY, WEIGHT, AND DESIRED DEGREE OF DONENESS, THE COOKING TIMES AND TEMPERATURES MAY NEED TO BE ADJUSTED ACCORDINGLY. ALWAYS FOLLOW LOCAL HEALTH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.		

TEMPERATURE VERIFICATION



The temperature of the cooking oil/shortening and the temperature set-point can be verified at any time.

Press the **“Temperature”** key once to verify the temperature of the oil/shortening.

Press the **“Temperature”** key twice to verify the set-point temperature.

The fryer control will automatically exit either of these readings after four (4) seconds.

If a defective probe is suspected, measure the temperature of the oil/shortening with a thermometer. Compare the thermometer reading with temperature shown in the control to make certain the readings are reasonably close. If there is a wide discrepancy, perform a complete fryer shutdown and contact Alto-Shaam service.

ERROR CODE DISPLAY MESSAGES	
PROBABLE CAUSE	SOLUTION
<div>E-01</div> <div>Ambient</div> <p>Ambient temperature surrounding the controller is too high or too low.</p>	Adjust the system or the environment so that the ambient air surrounding the control is above 32°F (0°C) or below 160°F (80°C).
<div>E-02</div> <div>Defaults</div> <p>Controller EEPROM initialization (FIRST TIME USE).</p>	Wait for approximately 30 to 120 seconds. If the message does not terminate, return the controller to the factory.
<div>E-10</div> <div>FixProbe</div> <p>Probe shorted.</p>	Contact Alto-Shaam service.
<div>E-20</div> <div>FixProbe</div> <p>Probe open. Probe wired wrong,</p>	Refer to wiring diagram for correct wiring. Measure probe in ice water bath for 100 ohms resistance.
<div>E-30</div> <div>LoTemp</div> <p>Exceeded maximum amount of time to achieve temperature.</p>	Check hi-limit to see if it is tripped. Turn power “OFF” and reset the control. Ensure gas is turned “ON.”
<div>E-31</div> <div>HiTemp</div> <p>Exceeded set temperature by X degrees.</p>	Turn power “OFF” and allow fryer to cool. Contact Alto-Shaam service.
<div>E-86</div> <div>Service</div> <p>Preset Data Error (EEPROM date error)</p>	Contact Alto-Shaam service.
<div>NOCOMMS</div> <div>Service</div> <p>Problem with connectors or cable.</p>	Check ribbon cable from main board to slave board. Contact Alto-Shaam service.

1. Press and hold the **ON/OFF** key for 1 second.

⇨ One of the following will appear in the alpha/numeric display:

- A. **"READY"** along with **"- - -"** in the L.E.D. display.
The fryer is in the cooking range.
NOTE: For best results, do not cook product until the display is in this mode.
- B. **"HI TEMP"**
The pot temperature is 21°F (12°C) or higher than the set-point.
- C. **"LO TEMP"**
The pot temperature is 21°F (12°C) or lower than the set-point.
- D. **"PROBLEM"**
Indicates a heating problem.
- E. **"HOT"**
The pot temperature is more than 410°F (210°C) or 395°F (202°C) for CE (European Community fryers).
- F. **"FIXPROBE"**
The control has detected a problem in the temperature measuring circuit, including the probe.
NOTE: A decimal point **"."** between L.E.D. digits 1 and 2 in either display indicates the control is calling for heat.



CAUTION

IT IS RECOMMENDED THIS APPLIANCE BE INSPECTED BY A QUALIFIED SERVICE TECHNICIAN AT REGULAR INTERVALS AS PART OF A STANDARD KITCHEN MAINTENANCE PROGRAM.

CAUTION

THIS SECTION IS PROVIDED FOR THE ASSISTANCE OF QUALIFIED SERVICE TECHNICIANS ONLY AND IS NOT INTENDED FOR USE BY UNTRAINED OR UNAUTHORIZED SERVICE PERSONNEL.



CAUTION

THIS SECTION IS PROVIDED FOR THE ASSISTANCE OF QUALIFIED SERVICE TECHNICIANS ONLY AND IS NOT INTENDED FOR USE BY UNTRAINED OR UNAUTHORIZED SERVICE PERSONNEL.

1. FRYER WILL NOT POWER-UP

- A. Make certain cord is plugged in and breaker is turned “ON.”**
- B. Ensure the drain switch is turned to the “CLOSED” position.**
- C. Ensure the master switch is turned to the “on” position.**

2. FRYER WILL NOT HEAT

- A. Ensure the gas valve is turned “ON.”**
- B. Ensure the gas hose is connected.**
- C. Ensure the hi-limit is not tripped.**
- C. Ensure there is oil in the frypot.**

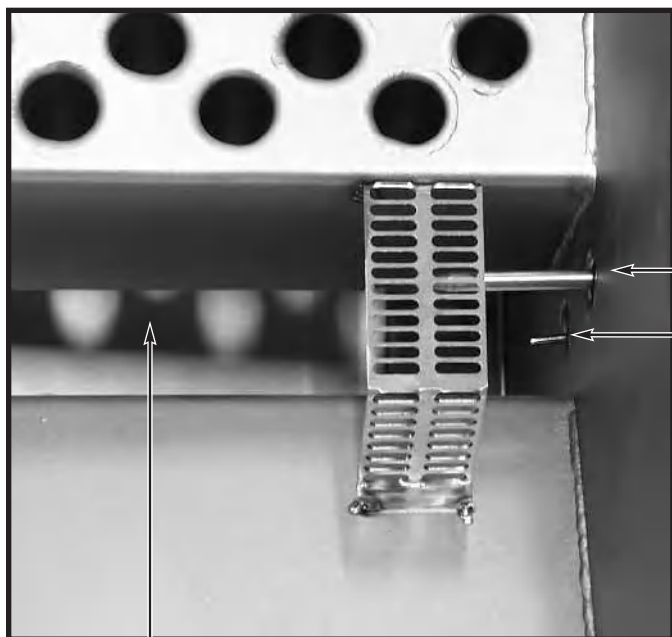
3. PUMP WILL NOT RETURN OIL

- A. Ensure there is oil in the mobile oil trolley.**
- B. Ensure the pump switch is turned “ON.”**
- C. Push the reset button located behind the front access door to activate the pump motor.**

4. BASKETS WILL NOT DROP

- A. Ensure the basket lift is programmed for basket drop.**

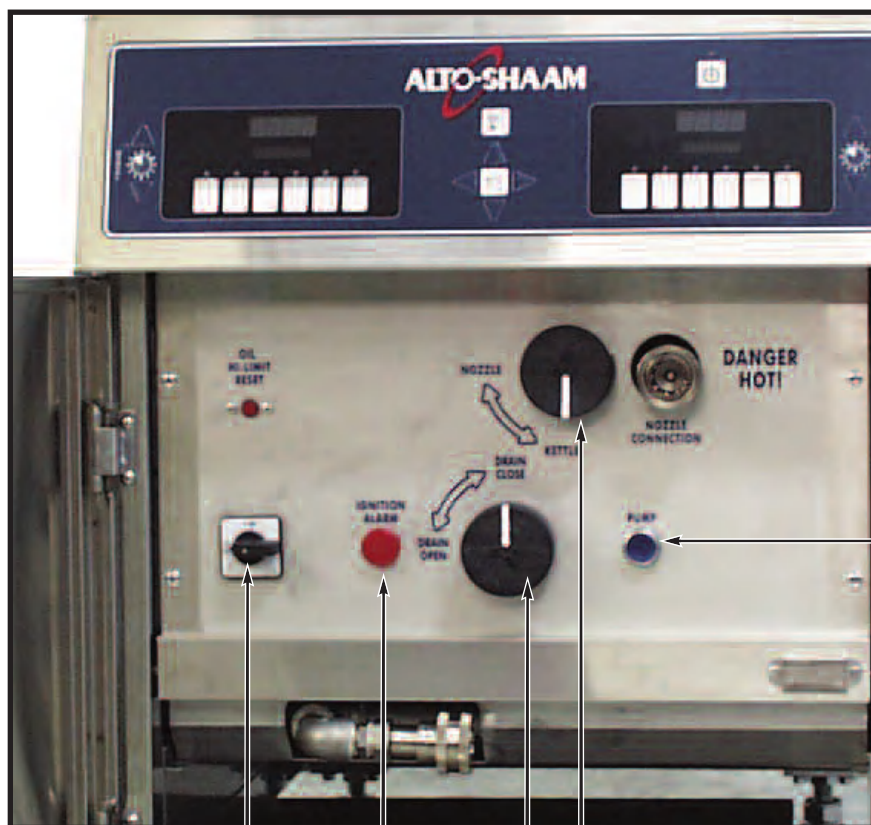




KETTLE
ASSEMBLY
5005296

TT-34245
Hi Limit Thermostat

5005200
Probe Weld Assembly

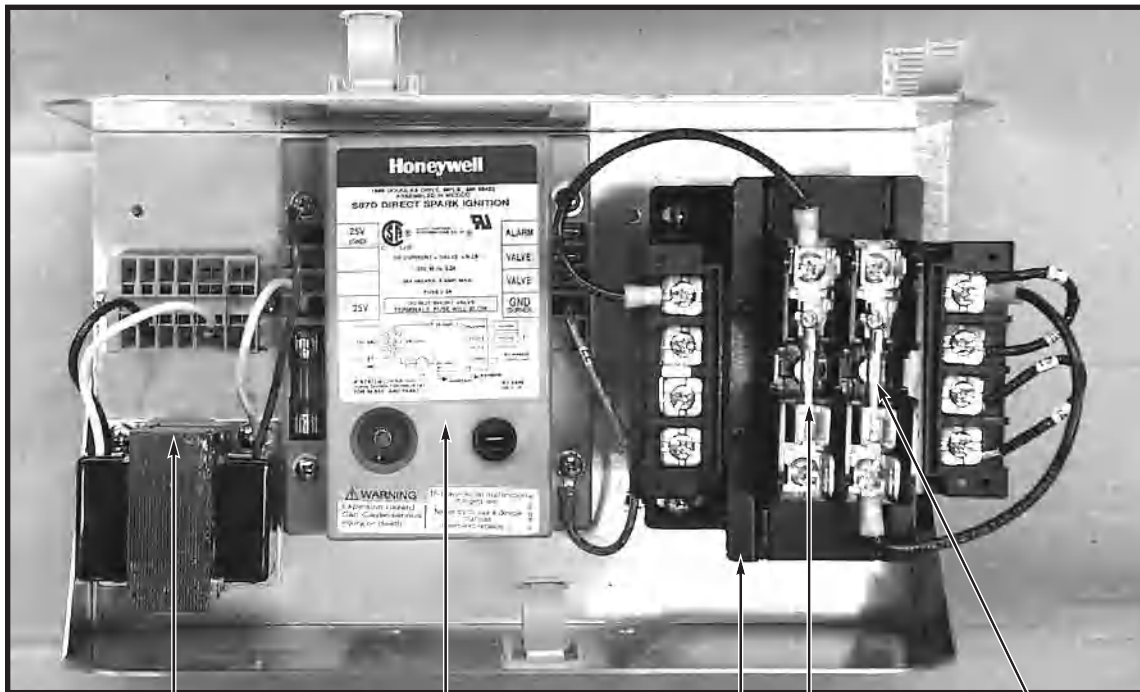


MASTER POWER
SWITCH
SW-34254

COVER
LIGHT
LT-34280
LIGHT
LT-34281

Knob
KN-34239

SWITCH ASSEMBLY
COLLAR: PA-27057
SWITCH BACK PUSH
BUTTON: SW-34240
PUMP BUTTON LIGHT:
LI-34252
LENSE, PUSH BUTTON:
LI-34251



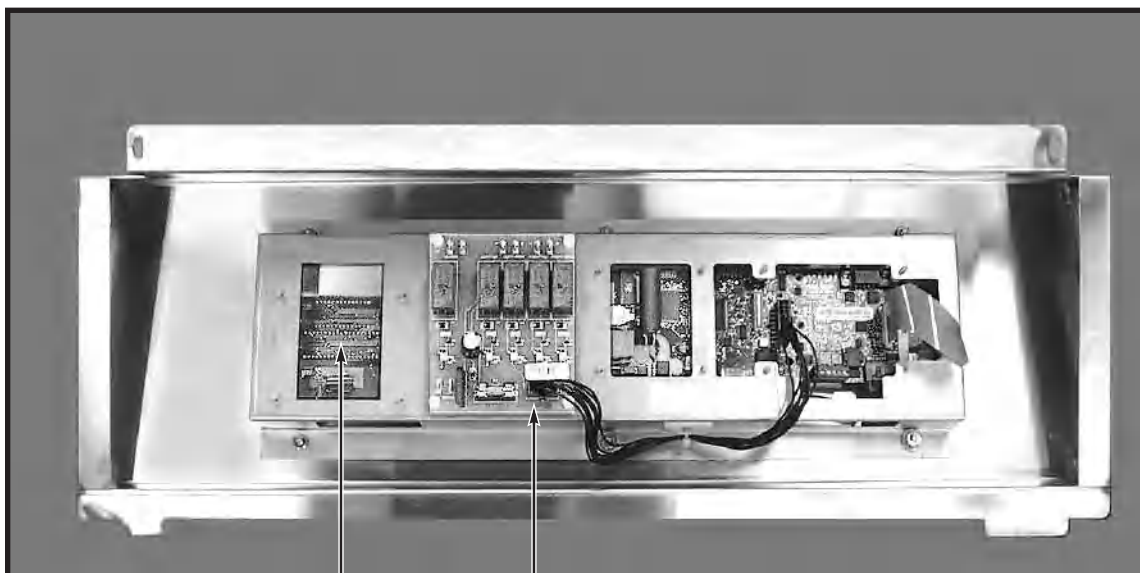
TN-34373

**BURNER CONTROL
BN-34266**

TN-34272

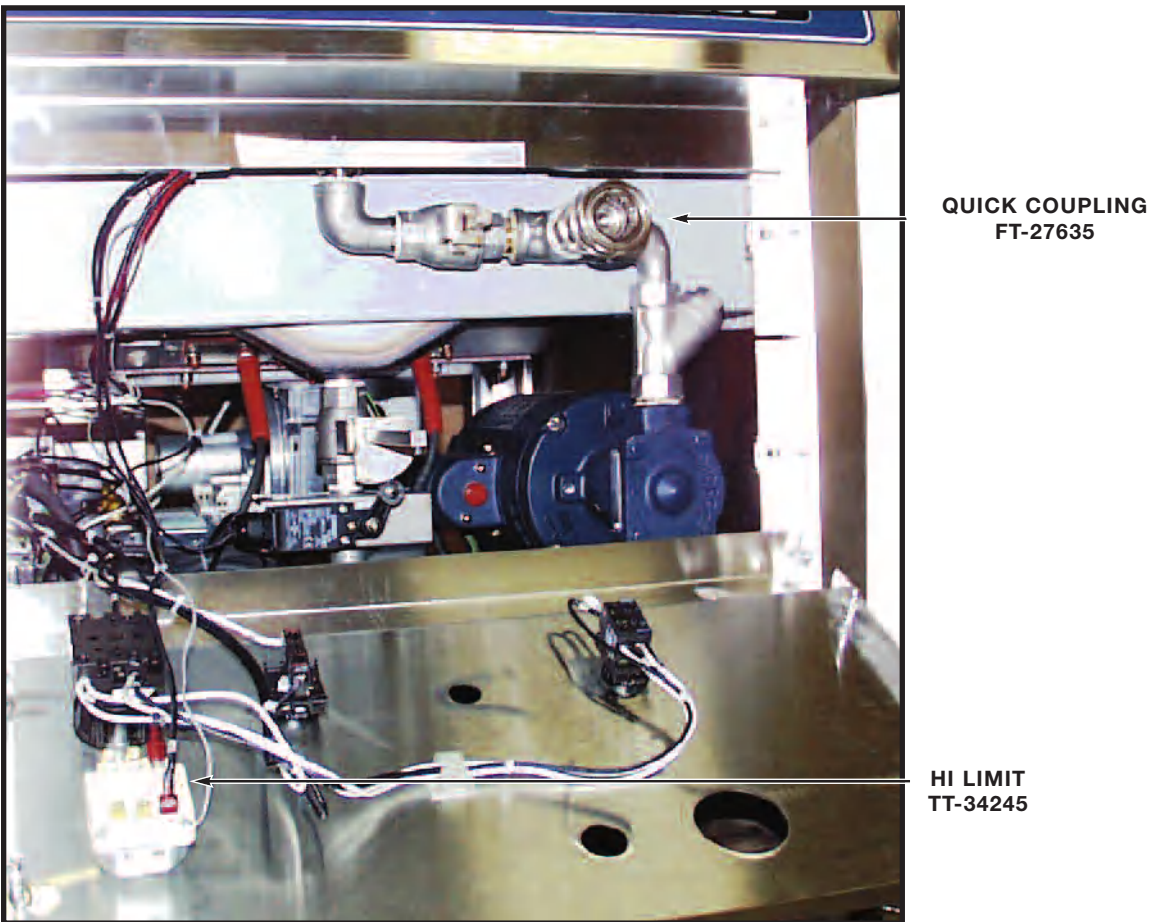
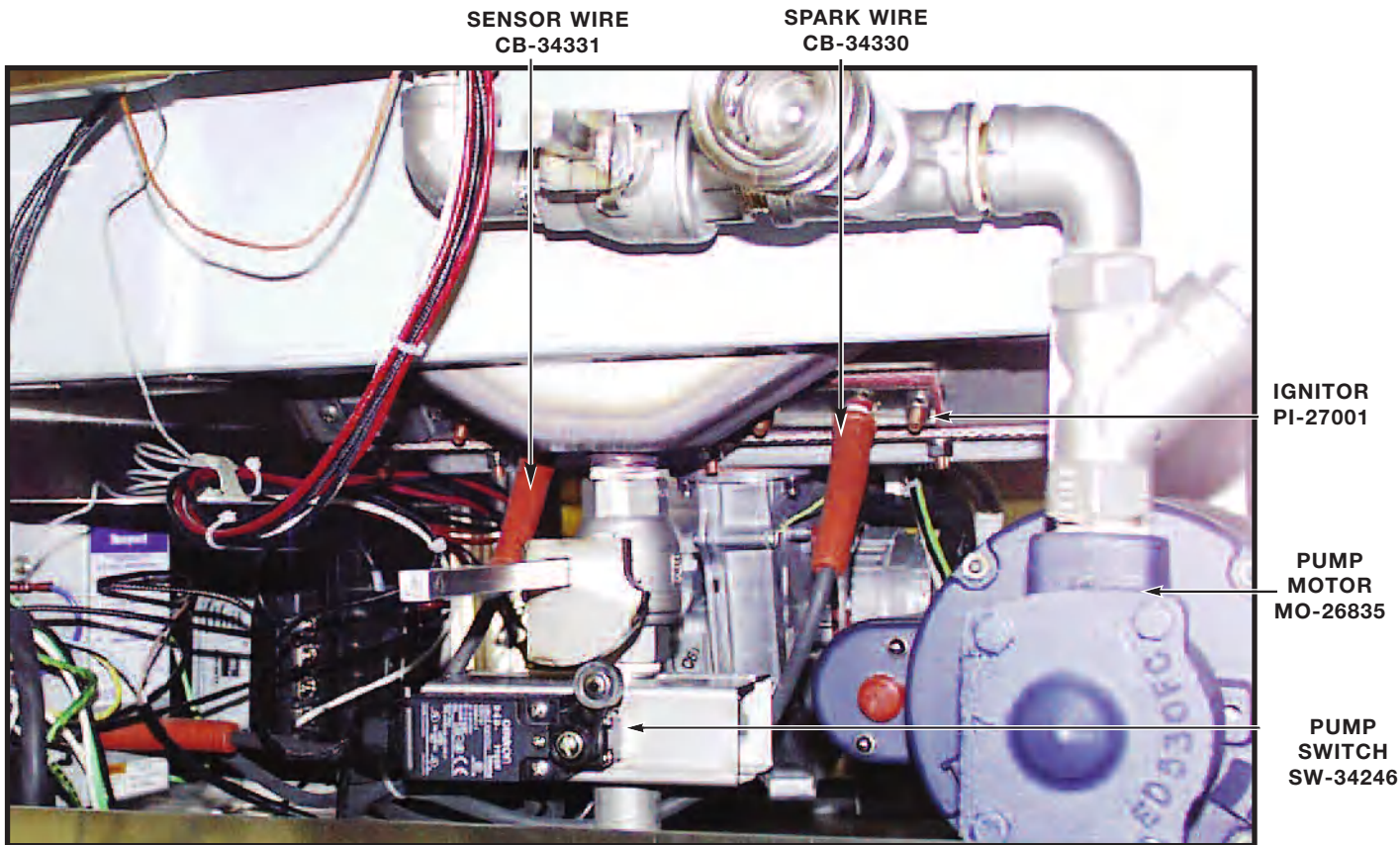
4A: FU-34274

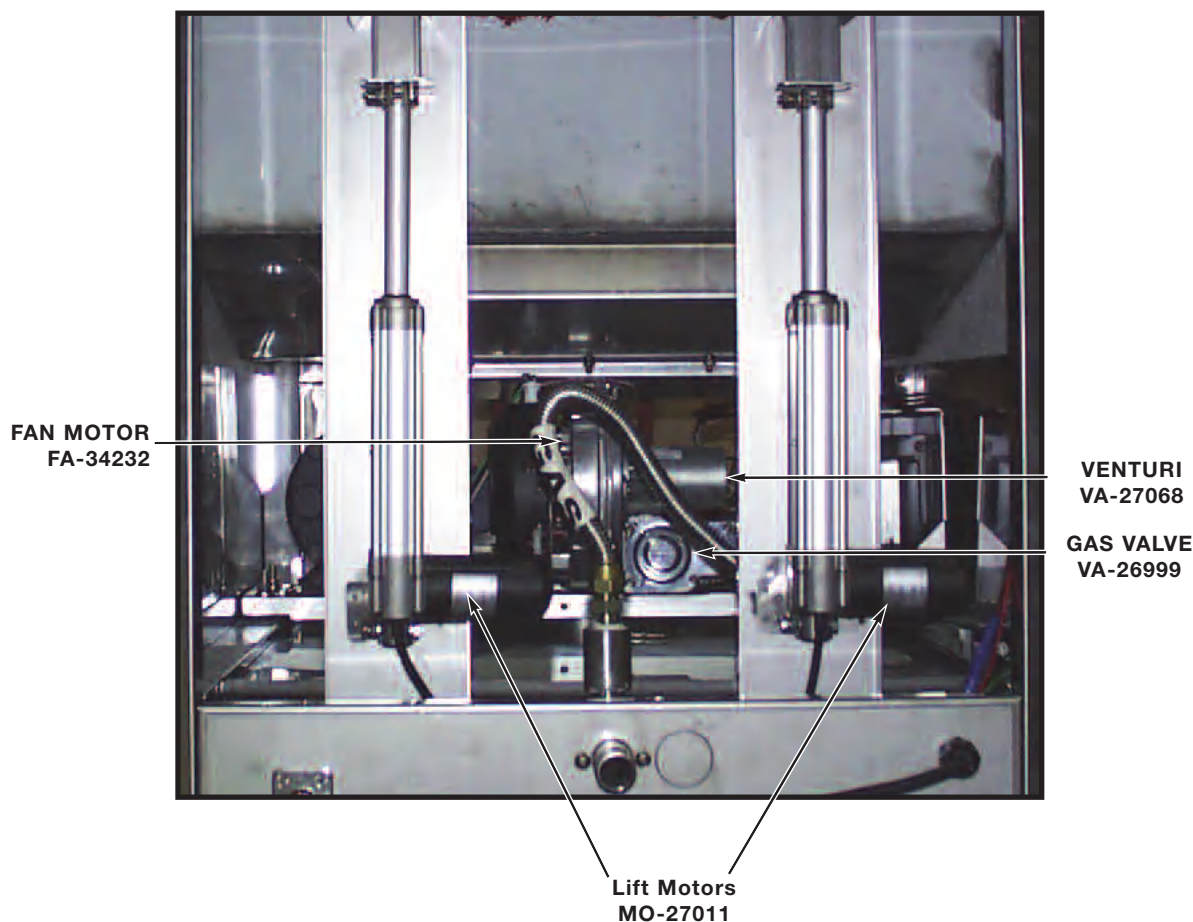
2A: FU-34355



**CC-34283
CONTROL**

**BA-34261
RELAY BOARD**





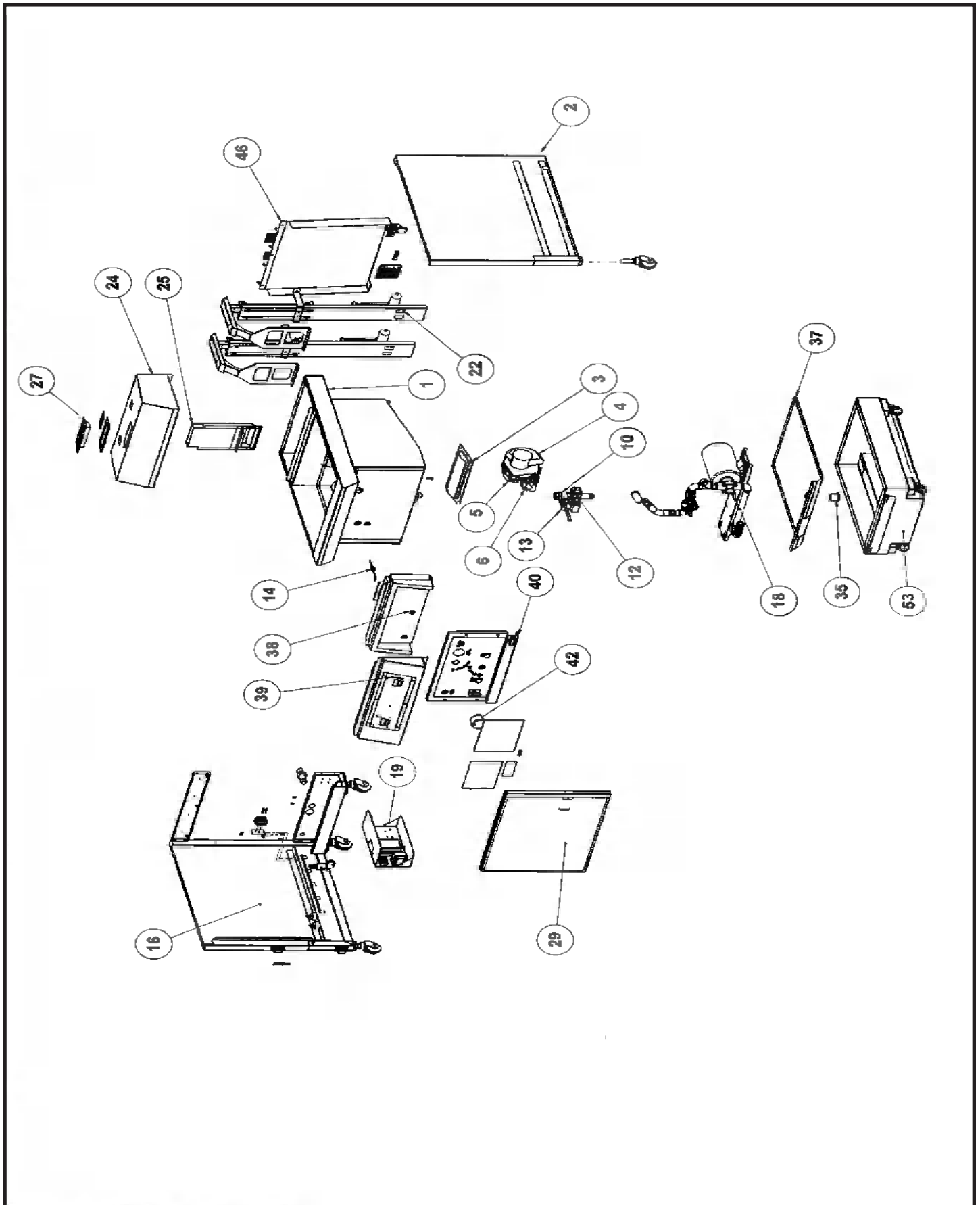
EXTENDED LIMITED FRYPOT WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser that any frypot that is found to be defective in material or workmanship will, at Alto-Shaam's option, subject to provisions hereinafter stated, be replaced with a new or rebuilt frypot.

The labor warranty remains in effect for three (3) years from the shipping date. Alto-Shaam will bear shipping and normal labor charges for installation performed during standard business hours, and excluding overtime, holiday rates or any additional fees.

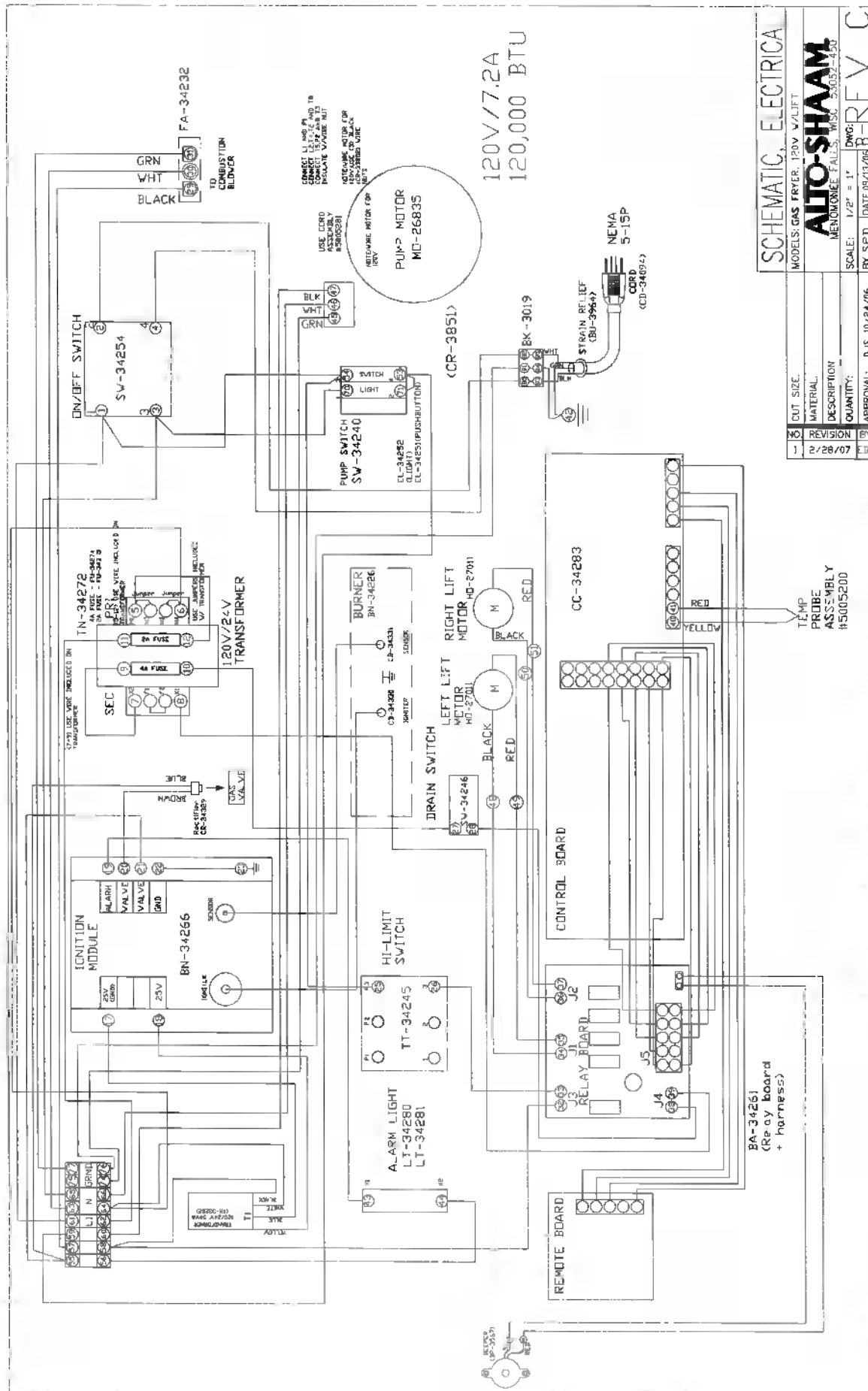
The parts warranty remains in effect for seven (7) years from the shipping date. Following the initial three (3) year labor warranty, Alto-Shaam will replace the frypot only, with freight, labor and all additional charges at the full responsibility of the owner/operator.

Extended frypot warranty coverage is subject to all remaining provisions as set forth in Alto-Shaam's standard published warranty.



ITEM	PART NO	QUAN.	UNIT	DESCRIPTION	ITEM	PART NO	QUAN.	UNIT	DESCRIPTION
1	5005296	1	EA	KETTLE WELD ASSB,ASF-75G	18	5004459	1	EA	PUMP ASSB (D), ASF-75G
	1005746	1	EA	GUARD, PROBE, ASF-75G		1005516	1	EA	PUMP MTG PLATE, ASF-75G
	KE-27084	1	EA	KETTLE ASSB, ASF-75G		5006169	1	EA	BALL VALVE QD, WELD ASSY
2	5004452	1	EA	SIDE PANEL RH ASB,ASF-75G		CR-33509	2	EA	CONNECTOR,TERM.,25"F,Q-SLIDE
	5004453	1	EA	PUMP HOLDER PROFIE, RH, ASF-75G		CR-3292	1	EA	CONNECTOR, 90 DEG., 3/8"
	5005298	1	EA	PANEL, RH, SPOT ASSB, ASF-75G		CR-33802	3	EA	CONNECTOR, NUT,WIRE,HIGH,TEMP
	CL-22196	2	EA	CLIPS, *CT, HOLDING, M6		EB-27024	1	EA	ELBOW, 3/4BN x 22,FRYER,ELEC.
	CS-27547	1	EA	CASTER, 3", ADJUSTABLE, NON-SWIVEL		EB-27255	4	EA	ELBOW, 90 DEGREE,STRT
	NU-24613	5	EA	NUT, INSERT, THREADED, 1/4-20		EB-27637	1	EA	ELBOW, 3/4 NPT, FEMALE, SCH40
	RI-2097	4	EA	RIVET, BLIND, #42, STLN/STLN		FT-27023	1	EA	FITTING, FLEX.STAINLESS STEEL
	SC-25286	1	EA	SCREW, 1/4-20 x 3/4", HEX HD		FT-27635	1	EA	FITTING,COUPLING, QUIK DISCONNECT
	TA-22182	5	FT	TAPE, VHB, FOAM, 1"x36Y		MO-26835	1	EA	MOTOR PUMP ASSEMBLY, ASF-75G
				GAS COMPONENTS		NP-26220	2	EA	NIPPLE, CLOSE, 1/2" NPR
3	BN-34226	1	EA	BURNER,HE,FRYER,GAS		NP-27639	1	EA	NIPPLE, 3/4"NPT, 12"
4	FA-34232	1	EA	FAN,FRYER,GAS		NP-27640	3	EA	NIPPLE, 3/4"NPT, 1-3/8" LONG
	GL-27002	1	EA	GLASS, SIGHT, FRYER, GAS		NU-22292	4	EA	NUTS,*CT, M8-1.25, HEX NUT 18-8
	GL-27004	1	EA	GLASS, SEAL SIGHT, FRYER GAS		SC-26462	4	EA	SCREW, M8 x 15 HEX HEAD CAP
	HL-27003	1	EA	HOLDER, SIGHT GLASS, FRYER GAS		TE-27636	1	EA	TEE, 3/4" NPT, FEMALE
	NU-2215	2	EA	NUT, 10-32, NF HEX MS, #18-8 S/S		VA-27036	1	EA	VALVE,BACK PRESSURE, ASF-75G
	NU-27052	4	EA	NUT, 5/16-18, M8, LOCKING, FRYER		VA-27321	1	EA	VALVE, 3/4" NPT,BALL VALVE,FULLPORT
	PI-27001	2	EA	PIN, IGNITION, FRYER, GAS		WS-2867	4	EA	WASHER, 5/16 LOCKWASHER #18-8
	SA-27005	1	EA	SEAL BURNER/KETTLE, FRYER, GAS	19	5005134	1	EA	ELECTRICAL SUB ASSB ASF-75G
	SA-27006	1	EA	SEAL FAN/BURNER, FRYER, GAS		1005853	1	EA	PLATE MTG CONTROL/TRANSFORMER
	SA-27007	1	EA	SEAL SPARK PLUG,FRYER, GAS		5004611	1	EA	WIRE SET ASSY, ASF-75G, 120V
	VA-26999	1	EA	VALVE, GAS, 1/2",FRYER, GAS S/S		BK-3019	1	EA	BLOCK,TERMINAL, 3FORM COMPRESS
5	VA-27068	1	EA	VALVE,VENTURI,FRYER,GAS		BK-34372	1	EA	BLOCK, TERMINAL, ASF-G, E
6	VA-34260	1	EA	VALVE,24V,FRYER,GAS		BN-34266	1	EA	BURNER CONTROL, 24V, FRYER
12	5005133	1	EA	SWITCH,LIMIT,ASSB,ASF-75G		BU-3964	1	EA	BUSHING, STRAIGHT, STRAIN RELIEF
	1005967	1	EA	SWITCH HOLDER,BACK,ASF-75G		CD-34094	1	EA	CORD, LINE, NEMA 5-15P
	5005111	1	EA	HOLDER,SWITCH,SPOT,ASF-75G		CR-34318	1	EA	CONNECTOR, PLUG, 3 POSITION, 94V
	NU-22291	2	EA	NUTS,*CT,M6-1.0,HEX NUT 18-8		CR-34329	1	EA	CONNECTOR, RECTIFIER PLUG
	SC-2069	2	EA	SCREW,8-32 X 1,NC PHILLIPS PAN		FU-34274	1	EA	FUSE, 4A SECONDARY, 3AG TYPE
	SW-34246	1	EA	SWITCH,LIMIT,FRYER,ELEC		FU-34355	1	EA	FUSE, 2A 250V, T-LAG, GLS,MOL
13	5004463	1	EA	BALL VALVE BOW WELD,ASF-75G		SC-2069	4	EA	SCREW, 8-32x1", NC PHIL PAN
	1005527	1	EA	SQUARE STRIP 3/8"X 3/8"ASF-75G		SC-23455	2	EA	SCREW, *CT, 6-32x1/4, NC PHIL PAN
	1005528	1	EA	BALL VALVE BOW , ASF-75G		SC-2459	8	EA	SCREW, 8-32 x 1/4, NC PHIL TRUSS
	1005529	2	EA	BALL VALVE BOW B , ASF-75G		TN-33282	1	EA	TRANSFORMER, *CT, 120/240, 50VA
14	5005200	1	EA	PROBE,REDUCER,WELD ASSB (XP)		TN-34272	1	EA	TRANSFORMER, 240V/120-24V, 150VA
	PR-33850	1	EA	PROBE,CT,CAVITY,MLG'S	22	5004473	2	EA	LIFT ASSB , ASF-75G
	BU-27277	1	EA	BUSHING,REDUCING,3/8NPT-1/4NPT		1005565	1	EA	GIMBAL LIFT, ASF-75G
16	5004449	1	EA	SIDE PANEL LH ASB,ASF-75G		1005566	1	EA	GUARD, ASF-75G
	5005297	1	EA	PANEL, LEFT, ASF-75G		5004475	1	EA	LIFT ROD WELD ASB, ASF-75G
	5004448	1	EA	PUMP HOLDER PROFILE,LH,ASF-75G		5004477	1	EA	GUIDE COLUMN ASSB, ASF-75G,E
	5004450	1	EA	BACK SIDE PROFILE-DOWN, ASF-75G		5004478	1	EA	GIMBAL LIFT ROD WELD, ASF-75G
	5004957	1	EA	BRACE, SIDE PNL.BACKER,ASF-75G		5005601	1	EA	LIFT, GIMBAL, HOLDER, ASSY
	CS-27546	2	EA	CASTERS,3",ADJUSTABLE, SWIVEL		HG-22672	9	EA	HINGE, INSERT,10-32, THREAD
	CS-27547	1	EA	CASTER,3",ADJUSTABLE, NON-SWIVEL		HL-27246	1	EA	HOLDER, WELD, GAS FRYER
	HG-22672	4	EA	HINGE,INSERT,10-32,THREAD		MO-27011	1	EA	MOTOR, LIFT(SIR) AFF-75G
	NU-24613	5	EA	NUT,INSERT,THREADEED,1/4-20		NU-22291	2	EA	NUT, CT, M6-1.0, HEX
	RI-2097	4	EA	RIVET,BLIND,#42,STLN/STLN		PI-27539	2	EA	PIN, 1/4" x 1-1/4", CLEVIS
	SC-2351	4	EA	SCREW,5/16-18 X 5/8",HEX HEAD		PI-27540	2	EA	PIN, COTTER, ASF-75G,E
	SC-25286	6	EA	SCREW,1/4-20 X 3/4",HEX HD		RI-2097	2	EA	RIVET, BLIND, #42, STLN/STLN
						SC-22922	1	EA	SCREW, CT, M6x35, HEX TRIM
						SC-24262	2	EA	SCREW, 1/4-20x5/8", HEX HD
						SC-25286	2	EA	SCREW, 10-32x1/2, NF PHIL TRUSS
						SC-2661	7	EA	SCREW, 10-32x1/2", NF, PHIL TRUSS
						SC-26790	2	EA	SCREW, 10-32x32x1", HEX HD, 18-8

ITEM	PART NO	QUAN.	UNIT	DESCRIPTION	ITEM	PART NO	QUAN.	UNIT	DESCRIPTION
24	5004456	1	EA	CHIMNEY WELD ASB, ASF-75G	40	5005135	1	EA	CONTROL,MID,SUB ASB, ASF-75G
	1005509	1	EA	CHIMNEY A , ASF-75G		1005546	1	EA	CONTROL PANEL, ASF-75G
	1005510	1	EA	CHIMNEY B , ASF-75G		1006303	1	EA	BRACKET, MAGNET, DOOR MOUNT,ASF
	1005511	1	EA	CHIMNEY C , ASF-75G		LI-34251	1	EA	PUSH BUTTON LENSE,RMQ TITAN,CONTACT
						LI-34252	1	EA	LIGHT, PUMP BUTTON, RMQTITAN, LED
25	5004690	1	EA	REAR CHIMNEY END SPOT, ASF-75G		LT-34280	1	EA	LIGHT, ALARM, LED, RED BUTTON
	1005857	1	EA	CHIMNEY REAR END, ASF-75G		LT-34281	1	EA	LIGHT, ALARM, LED FOR ASF-75G
	1005858	1	EA	CHIMNEY REAR END 2, ASF-75G		MA-27568	1	EA	MAGNET, SMCO
	1006260	1	EA	BRACKET,REAR, CHIMNEY, ASF-75G		PA-27057	2	EA	PLATE, RMQ TITAN, MOUNTING
27	5005981	1	EA	WLDMT - FLUE - SPOT ASSB		PE-27761	1	EA	PANEL, OVERLAY, LOWER, CONTROL
	GS-27523	1	EA	GASKET, FLUE, GAS FRYER		RI-2097	2	EA	RIVET, BLIND, #42, STLN/STLN
						SC-22271	2	EA	SCREWS,*CT,M4-0.7x6mm PHIL
29	5005801	1	EA	DOOR WELD & ASSB, ASF-75G		SD-22194	4	EA	SPRING,SAFETY,CT, M6X48mm,SAFETY
	1007061	1	EA	PLATE, DOOR MAGNET, MOUNT, ASF		ST-22193	4	EA	STUDS, CT, M6x27mm, 1/4 TURN
	1007063	1	EA	DOOR OUTSIDE, ASF-75G		SW-34240	1	EA	SWITCH-BACK, PUSH BUTTON,FRYER,GAS
	1007443	1	EA	PANEL, INNER DOOR, FRYER		SW-34254	1	EA	SWITCH, CAM, FOR SINGLE PHASE
	HG-26994	2	EA	HINGE FOR ASF-75G, E		TT-34245	1	EA	THERMOSTAT, MAXIMUM, FRYER,ELEC.
	HG-27687	2	EA	HINGE-MALE		WS-22195	4	EA	WASHERS, CT, SAFETY, STEEL
	PI-27669	2	EA	PIN, HINGE	42	KN-34239	1	EA	KNOB, DRAIN
35	5004464	1	EA	SOCKET & RING WELD, ASF-75G	46	1006033	1	EA	BACK ACCESS PANEL
	FT-27254	1	EA	COUPLING, 3/4 NPT.FULL S/S					
	WS-27247	1	EA	WASHER, 1" DIA,INSIDE	53	5006236	1	EA	ASSY. FAT DRAWER - ACTIVE FILTER
37	1005547	1	EA	SPLASH GUARD, FAT		5006162	1	EA	FILTER, CART, BOX ASSY.
38	5005054	1	EA	THERMO BRK,SUB ASSB, ASF-75G		CS-27054	2	EA	CASTER,GREASE TRAY, SWIVEL
	5005092	1	EA	PANEL,THERMO BRK, SPOT, ASF-75G		CS-27253	2	EA	CASTER, GREASE TRAY, RIGID
	CL-22259	12	EA	CLIP, *CT,1.25 x 1, IOGA MILD		HO-27649	1	EA	HOSE, FRYER FILTER
	IN-22253	2	SF	INSULATIONS, *CT,KIT, 20mm, FOIL		PN-27701	1	EA	PAN, WELDMENT, FAT DRAWER
	IN-24588	2	SF	INSULATION,1"x 4' x25' #6, RT2300		SC-2661	16	EA	SCREW, 10-32x1/2",NF PHIL TRUS HD
39	5005051	1	EA	PANEL,CONTROL,ASSB, ASF-75G	N/S				FRYER ACCESSORIES
	1005833	1	EA	BOX,MOUNTING, FRYER CONTRL, ASF		BS-27140	2	EA	BASKET, HALF SIZE, ASF-75E,G
	5004420	1	EA	CONTROL PANEL SPOT, ASF-75G		BH-27121	1	EA	BRUSHES, FRYER ACCESSORIES, 24"
	BA-34261	1	EA	BOARD,RELAY, FRYER, GAS,ELEC		BH-27382	1	EA	BRUSH, CLEAN OUT TOOL, ASF-75G
	BA-34439	1	EA	BOARD, CIRCUIT, POWER, ASF-75G,E		CE-27122	1	EA	CLEANER, SCRAPER, FRYER
	BA-34440	1	EA	BOARD, CIRCUIT, SLAVE, ASF-75G,E		CE-27400	1	EA	CLEANER,STRAINER,SKIMMER,GAS,EL
	CB-34441	1	EA	CABLE, BLACK, OVERLAY, ASF-75G,E		FI-27014	1	EA	FILTER, FRYER, GAS, ELEC
	IN-22985	1	SF	INSULATION,1/2", CERAMIC WOOL		FI-27015	1	EA	FILTERHOLDER, FRYER, GAS, ELEC
	NU-2296	6	EA	NUT, 8-32,NC HEX MS #18-8 S/S		PB-27264	1	EA	KIT,UNIVERSAL GAS HOOK UP
	PE-26571	1	EA	PANEL, OVERLAY, DUAL CONTROL		5005136	1	EA	COVER, ASSB, FRYER, ASF-75G
	PE-26572	2	EA	PANEL, OVERLAY, INSERT CARD					
	SC-33706	4	EA	SCREW, 1/4"STANDOFF, HEX					
	SP-27079	4	EA	SPACER, 1", CIRCUIT BOARD MOUNT					
	SP-33707	14	EA	SPACER, SUPPORT, CIRCUIT BOARD					
	SP-33901	5	EA	SPACER, 5/8", CIRCUIT BRD MOUNT					
	WS-27045	6	EA	WASHER, #8, LOCK WASHER, ASF-75G					



TRANSPORTATION DAMAGE and CLAIMS



All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:
Driver refuses to allow inspection of containers for visible damage.
6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

ALTO SHAAM. LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at Alto-Shaam's option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first. Alto-Shaam will bear normal labor charges performed during standard business hours, and excluding overtime, holiday rates or any additional fees.

The parts warranty remains in effect for one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

However, the heating element on Halo Heat® cook/hold ovens and the refrigeration compressor on Alto-Shaam Quickchillers™ are warranted for a period of five (5) years from installation. The labor warranty is the same as stated above; namely, for one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

THIS WARRANTY DOES NOT APPLY TO:

1. Calibration.
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions including, but not limited to, equipment subjected to harsh or inappropriate chemicals including, but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
5. Damage incurred as a direct result of poor water quality, inadequate maintenance of steam generators and/or surfaces affected by water quality. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
6. Damage caused by use of any cleaning agent other than Alto-Shaam's Combitherm® Cleaner including, but not limited to, damage due to chlorine or other harmful chemicals. Use of Alto-Shaam's Combitherm® Cleaner on Combitherm® ovens is highly recommended.
7. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
8. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including the implied warranties of merchantability and fitness for a particular purpose. In no event shall Alto-Shaam be liable for loss of use, loss of revenue or profit, or loss of product, or for any indirect or consequential damages. No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

ALTO-SHAAM, INC.

RECORD THE MODEL AND SERIAL NUMBER OF THE APPLIANCE FOR EASY REFERENCE.
ALWAYS REFER TO BOTH MODEL AND SERIAL NUMBER IN ANY CONTACT WITH ALTO-SHAAM REGARDING THIS APPLIANCE.

Model: _____ Date Installed: _____
Voltage: _____ Purchased From: _____
Serial Number: _____

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