

OPERATING INSTRUCTIONS

Controls and Their Functions

TEMPERATURE CONTROL

Turns fryer ON; sets desired temperature.

PILOT LIGHT

Pilot Light turns ON (indicating the unit is heating) when the Temperature Control is set. The Pilot Light turns OFF when the fryer reaches desired temperature.

HIGH LIMIT CONTROL

The High Limit Control will power-off the unit in the event of malfunction. The High Limit Control can only be reset after the fryer has cooled to normal operating temperatures. For issues with the High Limit Control tripping, reference the Troubleshooting section of this manual.

EMERGENCY STOP SWITCH (E-Stop Button)

Push E-Stop Button IN to cut all power to the unit. To reset/turn ON, rotate the E-Stop Button CLOCKWISE and it will release into the operating position, (the button will be in the OUT position). The Emergency Stop Switch MUST be properly plugged into the power head in order for the fryer to operate.

POWER HEAD SAFETY SWITCH

The Safety Switch is pressed IN when the Power Head is correctly seated on the tank. The unit will not operate if the Safety Switch is not depressed.

DRAIN VALVE/DRAIN PLUG

The Drain Valve and Drain Plug open to allow efficient draining of the cooking oil from the tank. Always allow hot cooking oil to cool below 140°F before attempting drain the unit.

Note: The Drain Valve has a Safety Collar on the handle. Slide the collar up to allow the drain valve handle to be rotated.

