



COMPUTER MAGIC III OPERATING INSTRUCTIONS

1. Lighted Display -- left side display of various functions and operations.
 2. Lighted Display -- right side display of various functions and operations.
 3. Storage and Temperature Check Switch -- locks program in computer and/or displays frypot temperature when depressed.
 4. ON/OFF Switch -- controls on/off for left side of dual frypot computer.*
 5. ON/OFF Switch -- controls on/off for right side of dual frypot computer.*
 - 6/7. Product and Coding Switches -- for access to computer and programming functions.
 8. Programming Switch -- used when reprogramming the computer memory.
1. One of the following will be displayed:
 - a. "CYCL", indicating that the burners/elements are operating in the melt-cycle mode. Fryer will remain in the melt-cycle mode until it reaches 180°F (82°C) or is canceled manually. (See "B".)
 - b. "HI", indicating that the pot temperature is 21°F (12°C) higher than the set point.
 - c. "LO", indicating that the pot temperature is 21°F (12°C) lower than the set point.
 - d. "----", indicating that the fryer temperature is in the cooking range. **NOTE:** For best results, cooking product should not be attempted unless display indicates "----".
 - e. "HELP", indicating a heating problem.
 - f. "HOT" indicating the pot temperature is in excess of 410°F (210°C).
 - g. "PROB", indicating that the computer has detected a problem in the temperature measuring circuits, including probe.

*On single frypot computer, either left or right switch will turn on/off.

Complies with the limits of a class B computing device pursuant to sub-part J of part 15 of FCC Rules.

WARNING FRYER MUST BE FILLED WITH OIL, SHORTENING, OR WATER BEFORE TURNING ON COMPUTER.

OPERATING INSTRUCTIONS

- A. Turn the computer on by pressing the ON/OFF SWITCH (Item 4 or 5).

NOTE: "." decimal point between digits 1 and 2 in either display area indicates that the burners/elements are on.

- B. Melt Cycle Cancel Feature. Caution: Melt cycle should not be canceled if solid shortening is used.

1. The computer will display "CYCL" during melt-cycle operation. To cancel melt cycle,

depress "R" Switch. "CYCL" will be replaced by "LO." The decimal point between digits 1 and 2 will illuminate indicating that the burners/elements are on.

blank will be the switch number. Hold alarm is canceled by pushing PROGRAMMING CHECK SWITCH (Item 8). If display is in use, hold time will count down invisibly until display is free.

NOTE: Use "L" Switch for left side of split pot and "R" Switch for right side of split pot or full pot.

CHECKING TEMPERATURE

C. Cook-cycle operation is initiated by pressing product switch:

1. The basket lift (on fryers so equipped) will lower the product into the shortening/oil.
2. The display will indicate the previously programmed cook time and begin countdown.
3. If shake time is programmed, the operator will be notified of the need to shake the product "X" seconds after the cook cycle has begun (X = amount of time programmed). An alarm will sound, and the display will read "SH-". The blank will be the switch number. If no shake time has been programmed, "SH-" will not appear during the cook cycle. The alarm is self cancelable.
4. At the end of cooking cycle, an audio alarm will sound; "COOC" will be displayed, and the associated product switch indicator will flash. To cancel the cook alarm, press the flashing switch.
5. At this time, the hold time will be displayed (if programmed greater than 0), and the timer will countdown to zero at which time an alarm and "HD-" will be displayed. The

A. Check the shortening temperature at any time by pressing STORAGE AND TEMPERATURE CHECK SWITCH (Item 3) once. Check the set point by pressing STORAGE AND TEMPERATURE CHECK SWITCH (Item 3) twice.

B. During the idle periods when the fryer is on but not in use, "----" should appear in both displays, Item 1 and 2, single frypot computer. "----" will appear in the display of the side that is turned on in a dual pot computer. If not, check actual temperature and set point.

C. If you suspect the probe is defective, check shortening temperature with a thermometer to verify that computer readout is reasonably close to your measured reading.

NOTE: The electronic circuitry can be affected adversely by current fluctuations and electrical storms. Should it not function or program properly for no apparent reason, the computer should be reset by unplugging fryer and plugging it back in. This could eliminate a service call.



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