

Responding to *FILTER NOW* on the Computer Display

1. Computer displays *FILTER NOW*, changing to *YES NO*.
2. Press ✓ 1 .
3. Computer displays a *CNFM FLT*.
4. Ensure the filter pan is clean, ready for filtering .
5. Press ✓ 1 .
6. The computer displays *FILTER DONE* and *YES NO*.
7. Open the drain valve under vat calling for filtering.
8. The oil drains into the filter pan..
9. Open the return valve, which activates the pump.



10. The oil flows from the filter pan to the vat and back to the filter pan. Allow the oil to flow.

11. After the desired filter time has elapsed, close the drain valve. The oil rises in the vat.
12. As the filter pan empties, oil will bubble in the fry vat. Allow the bubbling to continue for 15-30 seconds, which clears the return lines of oil.
13. Close the return valve.
14. The computer displays *FILTER DONE* and *YES NO*.
15. Press ✓ 1 .
16. The computer displays *OFF*.
17. Turn the fryer ON if desired.

Entering New Products in CM7

1. Turn the computer OFF.
2. Press the lock key once.
3. The computer displays Program.
4. Press ✓ 1 .
5. Computer displays Enter Code.
6. Enter 1650.
7. Computer displays Program Mode, changing to Setpoint Temperature.
8. Press ✓ 1 .
9. The computer displays Temp on the left, temperature on the right.
10. Enter the desired setpoint.
11. Press the lock key twice slowly.
12. The computer displays Product Selection.
13. Press ✓ 1 .
14. The computer displays Select Product on the left , a product name on the right.
15. Advance through products with the right-pointing arrow key; move backward with the left-pointing arrow key.
16. With the desired product displayed , press the ✓ 1 under the Select Product display.
17. The left display becomes Modify, changing to Yes NO.
18. Press ✓ 1 .
19. Name appears in the left display, a previously existing name or number in the right.
20. Use the numbered keys, each has letters assigned, to enter the name of the product. Advance the cursor with the right arrow key; move backward with the left .



21. With the name complete, press the down arrow (lock) key.
22. The display becomes Cook Time.
23. Enter desired cook time.
24. Press the down arrow key.
25. The left display becomes Cook ID.
26. Enter an abbreviated product name, which will alternate with the cook time during a cook cycle.
27. Press the down arrow key.
28. Shake time appears on the left.
29. Enter the time in the cook cycle when the product is to be shaken.

30. Press the down arrow key.
31. Hold time is displayed.
32. Enter the time the product can be held after cooking.
33. Press the down arrow key.
34. Filter After appears in the left display.
35. Enter the desired number of cook cycles between filtering.
36. Press the down arrow key.
37. Sensitivity appears in the left display.
38. Enter the sensitivity value for the product.
39. Press the down arrow key.
40. Assign button appears in the left display.
41. Press and hold an unused product button three seconds to hold this product. The LED in the button will light.
42. Press the down arrow key.
43. Name appears in the left display.
44. Press the 2X button under the left Name display until the computer displays off.

Responding to Low Oil Warning Light

JIB System

1. Yellow LED on fryer lights.
2. Open cabinet door to access JIB.
3. Remove oil line from oil.
4. Remove box .
5. Open new oil jug and remove liner under cap.
6. Position pick-up tube in new box with attached cap in place.
7. Position the new jug in the fryer cabinet.
8. Press reset button.
9. Yellow LED goes out.

Bulk System

1. Yellow LED on fryer lights.
2. Open the right door.
3. Use bulk system wand or controls to fill JIB.
4. Press reset button.
5. Yellow light goes out.

Protector® Fryer

 Frymaster

Protector® Quick Start:

1. Turn on power switches (F).
2. Fill fry vats with oil to the lower line.
3. Turn on computers (A).
4. Position the JIB in the cabinet, placing the pick-up tube in the open jug (G).
5. Assemble the filter pan (D).
6. When frying, respond to the FLTR NOW prompt on the computer (B) by pressing the 1/checkmark button. The fryer is filtered manually. (See opposite side.)
7. Respond to the illuminated JIB light (A) by replacing the JIB (G) or refilling it from a bulk oil system and re-setting (H). DO NOT place used or hot oil in the JIB.

A: JIB light: Illuminates when JIB is low.

B: CM7: Programmable for filter prompts, multiple product or dedicated use.

F: Power Switch: Activates computers.

H: JIB Reset: Must be pressed when JIB is replaced or refilled.

C: Drain Handle: Opens drain at filter prompt.

D: Filter Pan: Must be prepared for filter cycles.

E: Filter Handle: Opens oil-return valve and activates pump

G: JIB: Contains oil for automatic top-off system.



Frymaster