

# OPERATOR'S GUIDE

## KJ3FC SERIES



# ***Frymaster***®

A **WELBILT** Company



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318-865-1711 FAX 318-862-2394

Printed in U.S.A.

**SERVICE HOTLINE**  
1-800-551-8633

819-5296 6/96



**WARNING**

**IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**

**WARNING**

**FOR YOUR SAFETY, DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN VICINITY OF THIS OR ANY OTHER APPLIANCE.**

**POST IN PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.**

**THE EQUIPMENT IS TO BE INSTALLED TO COMPLY WITH THE BASIC PLUMBING CODE OF THE BUILDING OFFICIALS AND CODE ADMINISTRATORS INTERNATIONAL, INC. (BOCA) AND THE FOOD SERVICE SANITATION MANUAL OF THE FOOD AND DRUG ADMINISTRATION (FDA).**

**WARNING**

**THIS PRODUCT CONTAINS CHEMICALS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND/OR BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.**

**<sup>1</sup>Operation, <sup>2</sup>installation and <sup>3</sup>servicing of this product could expose you to airborne particles of glasswool fibers and/or carbon monoxide. Inhalation of airborne particles of glasswool fibers is known to the State of California to cause cancer. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.**

**NOTICE**

**The Commonwealth of Massachusetts requires any and all gas products to be installed by a licensed plumber or pipe fitter.**

## TABLE OF CONTENTS

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SECTION	PAGE
1. PARTS ORDERING/SERVICE INFORMATION.....	1
2. IMPORTANT INFORMATION .....	1
3. INSTALLATION INSTRUCTIONS.....	2
4. OPERATING INSTRUCTIONS .....	4
5. VENTILATION AND CLEARANCE .....	5
6. DRAINING AND FILTERING INSTRUCTIONS .....	6
7. PARTS LIST .....	7
8. TROUBLESHOOTING GUIDE .....	9
9. TROUBLESHOOTING GUIDE -- FRYER WITH CUSTOMER PROVIDED COMPUTER.....	11
10. PREVENTIVE MAINTENANCE .....	12

## 1. PARTS ORDERING/SERVICE INFORMATION

Parts orders must be placed directly with your local Frymaster Parts Distributor. A list of Frymaster Parts Distributors was included with the fryers when shipped from the factory. If you do not have access to this list, please contact the Service Department at Frymaster 1-800-551-8633 or 1-318-865-1711.

To help speed up your order, the following information is required.

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Type of Gas or Voltage: \_\_\_\_\_

Part Number: \_\_\_\_\_

Quantity Required: \_\_\_\_\_

Service information may be obtained by calling your local Factory Authorized Service Center. A list of these agencies was packed with your fryer. Service information may also be obtained by calling the Frymaster Service Department. When calling, please have the following information available:

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Type of Gas or Voltage: \_\_\_\_\_

Nature of service problem: \_\_\_\_\_

Any other information that may be helpful in solving your service problem.

PARTS ORDERING/SERVICE INFORMATION  
CANADA — Garland Commercial Ranges, Ltd.,  
1177 Kamato Road, Mississauga, Ontario L4W  
1X4.

**NOTE: RETAIN AND STORE THIS MANUAL IN A SAFE PLACE FOR FUTURE USE. ADDITIONAL COPIES MAY BE OBTAINED FROM YOUR AUTHORIZED SERVICE CENTER.**

## 2. IMPORTANT INFORMATION

### INTRODUCTION

The Frymaster KJ3FC Fryer is a deep-well open-pot fryer designed for cooking fried products. The fryer is manufactured to operate on the type gas specified by the user, either natural, propane or manufactured gas. The instructions in this manual should be read thoroughly before attempting to operate this equipment.

This equipment is made in America and has American sizes of hardware. All hardware metric conversions are approximate and can vary in size.

### OPERATING, INSTALLATION, AND SERVICE PERSONNEL

Operating information for FRYMASTER equipment has been prepared for use by qualified and/or authorized operating personnel.

All installation and service on FRYMASTER equipment must be performed by qualified, certified, licensed, and/or authorized installation or service personnel.

### DEFINITIONS

#### QUALIFIED AND/OR AUTHORIZED OPERATING PERSONNEL

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

#### QUALIFIED INSTALLATION PERSONNEL

Qualified installation personnel are: individuals, a firm, corporation, or a company which either in person or through a representative are engaged in, and are responsible for the installation of gas-fired appliances. Qualified installation personnel must be experienced in such work, be familiar with all gas precautions required, and have complied with all requirements of state and local codes.

## QUALIFIED SERVICE PERSONNEL

Qualified service personnel are those familiar with FRYMASTER equipment and have been authorized by THE FRYMASTER CORPORATION. All authorized service personnel are required to be equipped with a complete set of service parts manuals and stock a minimum amount of parts for FRYMASTER equipment.

A list of Frymaster Factory Authorized Service Centers was included with the fryer when shipped from the factory. If you do not have access to this list, please contact the Frymaster Customer Service Department, using the number listed on the front of this manual. Failure to use qualified service personnel will void the Frymaster warranty.

## 3. INSTALLATION INSTRUCTIONS

PROPER INSTALLATION IS ESSENTIAL FOR TROUBLE-FREE OPERATION. ANY ALTERATIONS TO THE EQUIPMENT VOIDS THE FRYMASTER WARRANTY.

Before installing the newly arrived equipment, inspect the equipment carefully for visible and concealed damage.

What to do if equipment arrives damaged:

1. **VISIBLE LOSS OR DAMAGE** — Be sure to note this on the freight or express receipt and is signed by delivery person.
2. **FILE CLAIM FOR DAMAGES IMMEDIATELY** — Regardless of extent of damage.
3. **CONCEALED LOSS OR DAMAGE** — If damage is noticed after equipment is unpacked, notify the freight company immediately, and file a "concealed damage claim". This **MUST** be done within fifteen (15) days of delivery date. Be sure to retain the shipping container for inspection.

**FRYMASTER DOES NOT ASSUME RESPONSIBILITY FOR LOSS OR DAMAGE INCURRED IN TRANSIT.**

The KJ3FC series fryer accessory package contains a leg and caster installation instruction sheet for legs and casters. A single fryer may be

laid on its back on wooden blocks to install legs or casters.

The fryer installation area must allow for a 6-inch (150mm) clearance at both sides and back adjacent to combustible materials. A minimum of 24 inches (600mm) should be provided at the front of the fryer(s) for servicing and proper operation. Air for combustion enters the fryer below the cabinet base. **DO NOT BLOCK AREA AROUND THE BASE OR PLACE OBJECTS UNDER THE FRYER.**

### **WARNING**

**DO NOT ATTACH APRON DRAIN TO SINGLE FRYER. THE FRYER MAY BECOME UNSTABLE, TIP OVER, AND CAUSE INJURY.**

## NATIONAL CODE REQUIREMENTS

Frymaster gas fryers are manufactured to use the type gas specified on the rating plate located on the fryer door(s). When installing gas fryers in the UNITED STATES, the installation must conform with the latest edition of the National Fuel Gas Code, ANSI Z223.1. In addition, all local codes must be followed.

In CANADA, installation must conform with Standard CAN 1-B149.1 and .2, "Installation Codes for Gas Burning Appliances & Equipment". Again, all local codes must be complied with.

In AUSTRALIA, this appliance must be installed by an authorized person, in accordance with the manufacturer's instructions, local gas and electrical regulations, and requirements of AA601, "Installation Requirements for Gas Burning Appliances".

## GAS CONNECTIONS AND PIPE SIZE

The size of the fryer gas supply pipe is very important. If the pipe is too small, the gas pressure at the burner manifold will be low. This will cause slow recovery and delayed ignition. The incoming gas supply line should be a minimum of 1-1/2 in. I.D. A single KJ3FC fryer requires a standard gas pipe size of 3/4 in. (19mm) I.D. connection when the distance of the run between the main gas pipe and the fryer is less than 20 ft. (6m) and no more than four fittings or elbows are used in the run. For a pipe run over 20 ft (6m), increase the pipe one pipe size. For gases with heating values less than 800 BTU per cubic foot,

increase the pipe by one size. For LP gases, the next smaller pipe size may be used.

If in doubt about pipe being large enough, consult the local gas company.

**CAUTION:**

Before connecting new pipe to the KJ3FC series fryer, the pipe **MUST** be blown out thoroughly to remove all foreign particles. Foreign particles in the burner and controls may cause improper and dangerous operation.

When using thread compound, use very small amounts and only on male threads. Use a pipe thread compound that is not affected by the chemical action of LP gases (Loctite PST 56765). **DO NOT** apply compound to the first two threads. This will prevent clogging of the burner orifices and control valve.

Have the installer check all gas plumbing with a soap solution for leaks. **DO NOT** use matches, candles, or other ignition materials.

1. The fryers and individual shut-off valves must be disconnected from the gas supply piping system during any pressure testing of the gas supply piping at pressures equal to or greater than 1/2 psig. (3.45kPa) (13.84 in. W.C.).

**WARNING**

All electrically operated appliances must be electrically grounded in accordance with local codes, or in the absence of local codes, with the latest edition of the National Electric Code, ANSI/NFPA No. 70. In CANADA, with CSA C22-1 CANADIAN ELECTRICAL CODE PART 1. A wiring diagram is located on the inside of the fryer door. In the U. S. and Canada, the electrical supply must be 120 VAC, 60 Hz. In other countries, check the electric rating plate on the inside of the fryer door.

This appliance is equipped with a three-prong 120 Volt (230 v. Australia) (grounding) plug for your protection against shock hazard and must be plugged directly into a properly-grounded, three-prong receptacle. **DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.** This fryer requires electrical power for operation. Turn the gas control valve to the OFF position in case of prolonged power outage. This will prevent the chance of the fryer coming on when unattended. **DO NOT AT-**

**TEMPT TO USE THE FRYER DURING POWER OUTAGE.**

**AFTER FRYER IS UNDER FRY STATION EXHAUST HOOD:**

**CAUTION:**

**DO NOT CONNECT FRYER TO GAS SUPPLY BEFORE COMPLETING STEPS 1 THROUGH 4**

1. Test exhaust hood electrical power system as follows:
  - a. Plug fryer electrical cord into any fry station electrical receptacle.
  - b. Press fryer power switch to ON position. Fryer light and heat light should come ON to indicate electric circuit is working properly.
  - c. Press fryer power switch to OFF.
  - d. This completes the exhaust hood electrical power system test.
2. Level fryers. Fryers with legs can be leveled by screwing leg adjustment out approximately one inch (25.4mm). Legs should be adjusted so that fryer is level and at its proper height under the exhaust hood. For fryers equipped with casters, there are no built-in leveling devices. The floor where the fryers are installed must be level.
3. Check the serial plate on the fryer door to determine if fryer burner is set up for the proper type gas before connecting the quick disconnect or piping from the building gas supply pipe.
  - a. Minimum incoming gas pressure NATURAL GAS — 6.5 in. W.C. (1.61 kPa).
  - b. Minimum incoming gas pressure LP GAS — 11 in. W.C. (2.7kPa).
  - c. Maximum incoming gas pressure NATURAL GAS — 14 in. W.C. (3.48kPa).
  - d. Maximum incoming gas pressure LP GAS — 14 in. W.C. (3.48kPa).
4. Test all piping for leaks. A soap solution should be used for this purpose. **NEVER** use a flame.
5. Connect the quick disconnect hose or pipe from the building gas pipe to the fryer quick disconnect fitting under front of fryer or pipe at rear of fryer.

**WARNING**

**IF GAS ODORS ARE DETECTED, THE FRYER GAS SUPPLY MUST BE SHUT OFF AT THE MAIN SHUT-OFF VALVE AND THE LOCAL GAS COMPANY OR AUTHORIZED SERVICE AGENCY CONTACTED FOR SERVICE.**

6. See FILLING WITH SHORTENING. Close the fryer drain valve and fill the frypot to the OIL LEVEL line (or the bottom line for frypots equipped with 2 oil level lines) at the back of the frypot. Light the fryer. Refer to LIGHTING INSTRUCTIONS.
7. Burner operating gas pressure can be checked at this time.
  - a. Burner manifold pressure NATURAL GAS must be 3.5 in. W.C. (0.86kPa).
  - b. Burner manifold pressure LP GAS must be 8.25 in W.C. (2.05kPa).

**NOTE:** This should be checked by the local gas company or authorized service agent.

8. Refer to your computer manual for checking, setting, and calibrating temperature.

## 4. OPERATING INSTRUCTIONS

### FILLING WITH SHORTENING

Shortening capacity of the KJ3FC fryers is 80 pounds or 39 litres of room temperature (70°F/21°C) cooking oil/shortening.

1. Make sure the fryer power switch is OFF.
2. Close the frypot drain valve and remove basket support rack if equipped.
3. Fill empty frypot to the bottom oil level line. For proper operation of float switch, keep oil at oil-level line.

### LIGHTING INSTRUCTIONS FOR KJ3FC SERIES FRYERS

**CAUTION:**

Frypot **MUST** be filled before lighting. See FILLING WITH SHORTENING.

1. Press fryer ON/OFF power switch to OFF.
2. Open fryer door and rotate gas valve knob to PILOT position. See Figure 1.

3. Push knob in, light pilot and continue to hold knob in for approximately 60 seconds after flame appears. Release the knob and pilot should remain lit. If pilot does not remain lit when knob is released, wait 5 minutes before attempting to relight.
4. After pilot remains lit, rotate knob counter-clockwise to ON position. See Figure 2.
5. Press fryer power ON/OFF switch to ON.
6. The main burner will now light and be controller by the computer. The burner will cycle on and off until the shortening temperature reaches approximately 180°F. The burner will then remain on until the shortening reaches the preset temperature. Refer to your computer manual for further information and instructions.

**CAUTION:**

The fryer **MUST** be left completely shut down for at least 5 minutes before lighting or relighting.

### SHUTTING FRYER OFF FOR SHORT PERIODS

1. Press fryer power ON/OFF switch to OFF.
2. Place frypot covers in place.

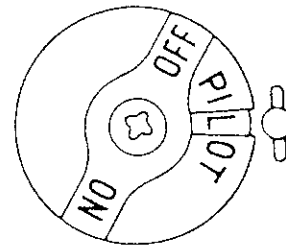


Figure 1  
AUTOMATIC VALVE KNOB PILOT POSITION

### SHUTTING FRYER OFF WHEN CLOSING STORE

1. Press fryer ON/OFF switch to OFF.
2. Rotate gas valve knob clockwise to PILOT.
3. Depress knob and rotate slightly clockwise.

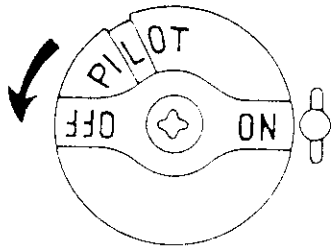


Figure 2  
AUTOMATIC VALVE KNOB ON POSITION

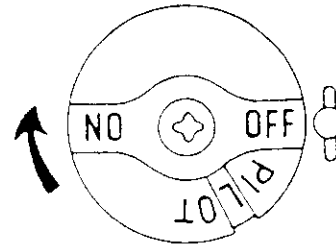


Figure 3  
AUTOMATIC VALVE KNOB OFF POSITION

4. Release and continue rotating to OFF. See Figure 3.

**WARNING**

Moving a fryer filled with hot shortening may cause splattering of the hot shortening. Extreme care must be exercised. It is recommended that the operator or servicer follow the draining instructions of this manual before attempting to relocate the fryer.

## 5. VENTILATION AND CLEARANCE

One of the important considerations of efficient fryer operation is ventilation. The fryer must be installed so that products of combustion are removed efficiently and the kitchen ventilation system does not produce drafts that interfere with proper burner operation. The fryer flue opening must not be placed close to the intake of the exhaust fan.

The fryer flue must never be extended in a "chimney" fashion. This changes the combustion characteristics of the fryer. This will cause the fryer to be slow to recover and frequently cause delayed ignition.

To provide air flow necessary for good combustion and burner operation, the areas surrounding the fryer front(s), side(s) and rear must be kept clear and unobstructed.

The fryer(s) must be installed in an area with adequate air supply and ventilation.

Many operators do not realize that the finest ventilation system will break down when it is not maintained properly.

The duct system, the hood, and the filter bank must be cleaned on a regular basis and kept free of grease.

Adequate distances must be maintained from the flue outlet of the fryer to the lower edge of the filter bank. Filters should never be installed in the horizontal position. The filters should be installed at an angle of 45 degrees, and drip tray should be located beneath the lowest edge of the filter.



For U.S. installations, NFPA Standard No. 96 states that "A minimum of 18 in. (450mm) should be maintained between the flue outlet and the lower edge of the grease filters".

Frymaster recommends that the MINIMUM DISTANCE BE 24 IN. (600mm) FROM THE FLUE OUTLET TO THE BOTTOM EDGE OF THE FILTERS WHEN THE APPLIANCE CONSUMES MORE THAN 120,000 BTU PER HOUR. Information on construction and installation of ventilating hoods can be found in the NFPA Standard above. A copy of this standard may be obtained from the National Fire Protection Association, Battery March Park, Quincy, Mass. 02269.

## 6. DRAINING AND FILTERING INSTRUCTIONS

### **WARNING**

Draining and filtering of shortening must be accomplished with care to avoid the possibility of a serious injury caused from careless handling.

**FILTERING:** When using a filter other than the Frymaster Filter Magic, consult the filter manufacturer's operating instructions for recommended filtering procedures.

The following procedure is recommended to drain and filter your shortening when a portable filter machine is not available.

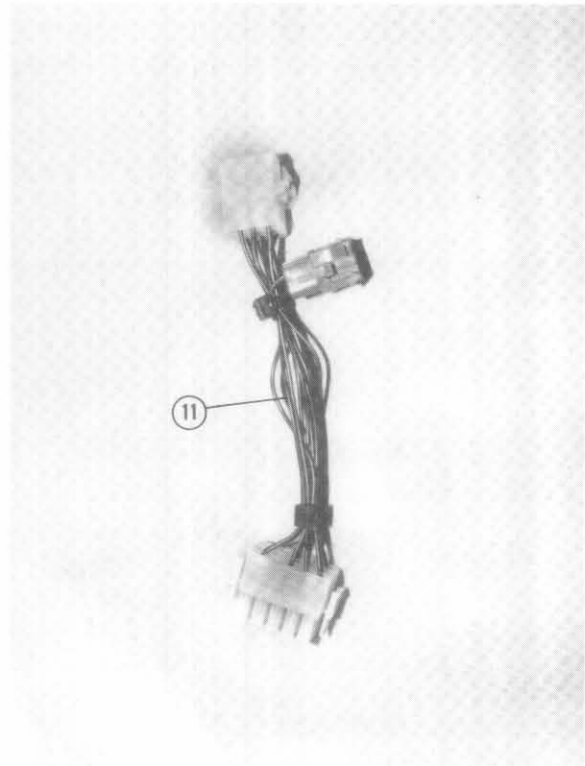
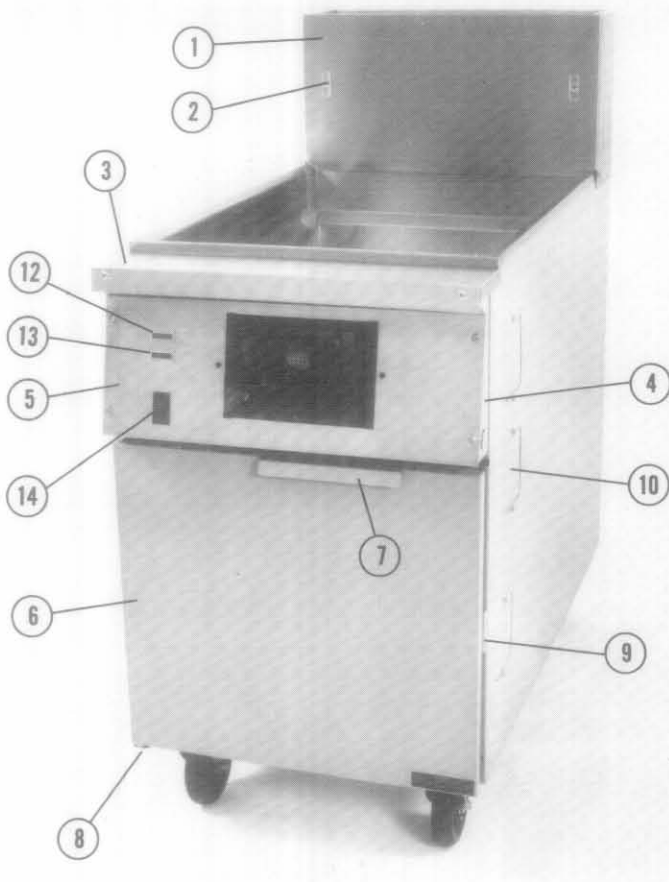
1. Press the fryer power switch to OFF.

**NOTE:** This fryer is equipped with an oil-level float switch. The float switch prevents frypot damage in the event the power switch is not OFF while draining shortening. This float switch must be cleaned on a regular basis to ensure proper operation.

2. Position a stock pot or other suitable container under the drain pipe. The stock pot or other container must be of sufficient design to withstand the hot shortening and must be suitable to hold liquids. Frymaster recommends that when a filter machine is not available, that Frymaster Filter Cone Holder and Cones be used. If you are using the Frymaster Cone Holder and Cones, be sure that the Cone Holder rests securely on the stock pot or other container.

3. Open the drain valve slowly to avoid splattering. If splattering does occur, exercise extreme CAUTION.
4. If the drain valve becomes clogged with food particles, you may wish to use the FRYER'S FRIEND (poker like tool). This tool must be used from inside the frypot only. Carefully grip the tool as far as possible away from the shortening in the frypot. DO NOT hammer on the drain valve as damage to the ball inside will cause the valve to leak. DO NOT insert the FRYER'S FRIEND into front of drain valve for unclogging. Hot shortening will rush out which could cause injury.
5. The drained shortening should be allowed to cool to 100°F (38°C) or lower before transporting the container.

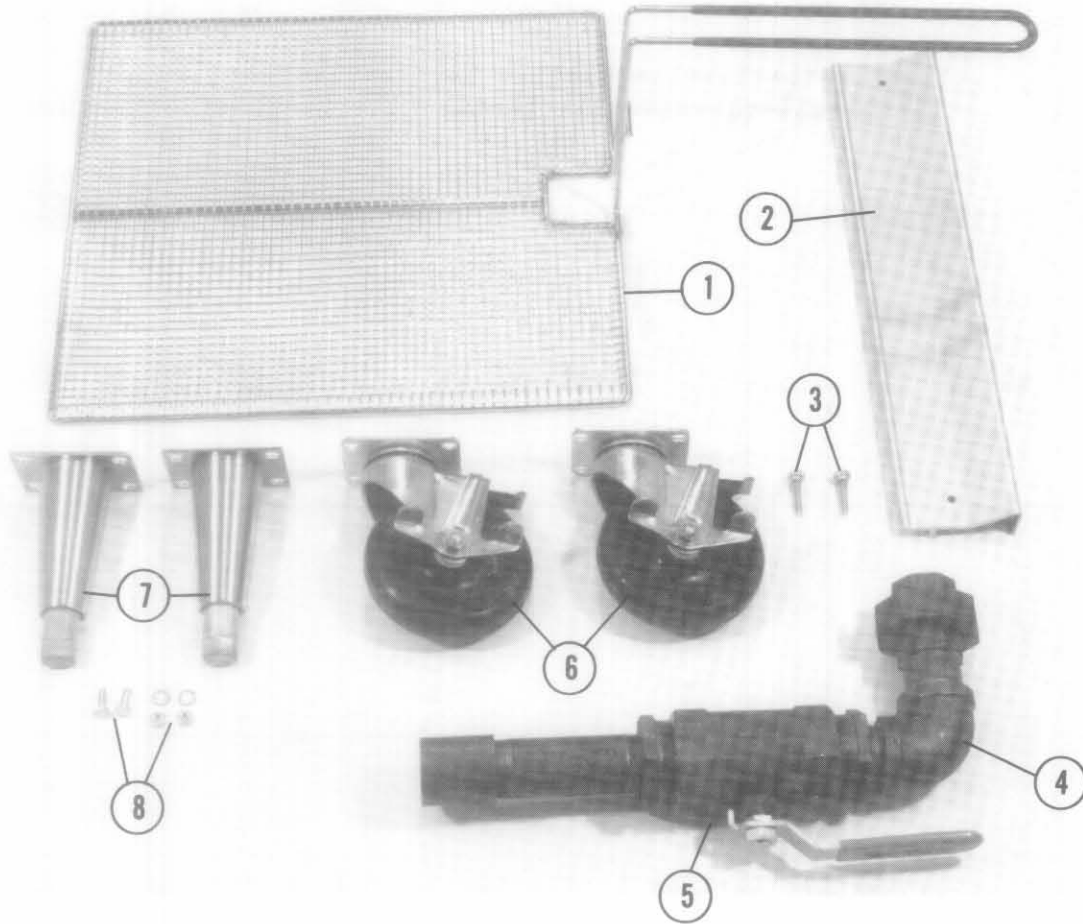
## 7. PARTS LIST



ITEM	PART NO.	DESCRIPTION
1	910-6410	Flue Cap
2	809-0015	Retainer Nut — for basket hanger screws
3	823-0823	Top Cap 1 Fryer
4	823-0276	Control Panel Mounting Frame — Painted
4	823-0276-1	Control Panel Mounting Frame — Stainless Steel
5	910-6697	Computer or Controller Mounting Plate
6	806-1972	Door, Universal Painted
6	806-1973	Door, Universal Stainless Steel
7	910-3672	Door Handle
*	809-0372	Screw, Door Handle & Door Edge
8	809-0216	Door Hinge Pin
*	810-0275	Door Hinge Pin Spring
*	810-0274	Door Hinge Pin Keeper
9	810-0066	Magnetic Door Catch
9	900-0048	Door Striker Plate
*	900-0734	Door Hinge Bracket
10	900-0889	Cabinet Square Hole Cover, Painted
10	910-0889	Cabinet Square Hole Cover, Stainless Steel
11	806-5049	Computer Wiring Harness
12	807-1502	Heating Lamp
13	807-1547	Trouble Lamp
14	807-1404	ON/OFF Switch
*	806-5248	Computer/Fryer Test Box

\*Not Shown

## ACCESSORIES



## ACCESSORIES

ITEM	PART NUMBER	DESCRIPTION
1	803-0138	Basket Support
2	803-0029	Basket Hanger
3	809-0171	Basket Hanger Screws
4	806-4919	Drain Valve Assembly With Pipe Fittings
5	810-0785	Ball Valve, 2"
6	810-0357	Caster, Locking
7	806-5043	Leg, Adjustable
8	809-0131	Screw, Leg & Caster Mounting

## 8. TROUBLESHOOTING

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
BURNER WILL NOT LIGHT. TROUBLE LIGHT ON.	<p>A. Pilot out — low incoming gas pressure.</p> <p>B. Defective pilot generator.</p> <p>C. High-limit thermostat tripped.</p>	<p>A. Have gas company check and adjust gas pressure.</p> <p>B. Call service agency to replace generator.</p> <p>C. Allow fryer to cool below 425<sup>o</sup>F. If high-limit does not reset, call service agent to remove and replace</p>
BURNER WILL NOT LIGHT. TROUBLE LIGHT OFF.	<p>A. Float switch tripped — shortening level low.</p> <p>B. Float switch defective or stuck at low position.</p> <p>C. Defective probe — (indication on computer).</p>	<p>A. Add shortening to frypot up to oil-level line.</p> <p>B. Replace float switch or clean switch shaft.</p> <p>C. Consult your computer manual.</p>
BURNER WILL NOT LIGHT. HEATING LIGHT ON; TROUBLE LIGHT OFF.	<p>A. Low voltage to gas valve.</p> <p>B. Defective gas valve.</p>	<p>A. Call service agent to check 24V transformer output. Replace if low.</p> <p>B. Call service agent to replace valve.</p>
ON/OFF SWITCH ON; BURNER WILL NOT LIGHT; HEATING LIGHT OFF; TROUBLE LIGHT OFF.	<p>A. Defective ON/OFF switch.</p> <p>B. Defective 24V transformer.</p> <p>C. Defective gas valve relay.</p>	<p>A. Call service agent to replace switch.</p> <p>B. Call service agent to replace transformer.</p> <p>C. Replace relay.</p>
BURNER HAS DELAYED IGNITION (ONE TO FIVE SECONDS).	<p>A. Burner deflectors out of adjustment.</p> <p>B. Pilot flame very low.</p> <p>C. Burner deflector target(s) broken or missing.</p> <p>D. Burner manifold gas pressure too low.</p>	<p>A. Call service agent to align deflectors to proper alignment</p> <p>B. Call service agent to clean pilot orifice or adjust pilot pressure.</p> <p>C. Call service agent to replace burner target(s) and align.</p> <p>D. Call service agent to connect gas pressure gage to manifold and adjust gas pressure to: 3.5 in. W.C. Nat., 8.25 in. W.C. L.P.</p>

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
(Continued)	E. One or more burner orifices clogged.  F. Rear target out of alignment or missing.	E. Call service agent to clean orifices with proper orifice drill: No. 1.45 mm Nat. gas, No. 0.86 mm, L.P. gas.  F. Call service agent to align target or replace.
FLAME VISIBLE ABOVE FLUE OPENING AND BURNER EXCESSIVELY NOISY	A. Burner gas pressure too high.  B. Gas valve vent tube clogged.  C. Gas valve regulator defective.	A. Call service agent to connect gas pressure gage to manifold and adjust gas pressure to: 3.5 in. W.C. Nat., 8.25 in. W.C. L.P.  B. Remove and clean vent tube and reinstall.  C. Call service agent to replace gas valve.
FLAME ROLLS OUT UNDER FRYER.	A. Flue collapsed or obstructed.  B. Improper air balance in store.	A. Call service agent to replace flue or remove obstruction.  B. Balance store air.

## 9. TROUBLESHOOTING — FRYER WITH CUSTOMER PROVIDED COMPUTER

**NOTE:** Disconnect Customer provided computer and connect Frymaster 806-5068 Test Box to fryer. This function must be done by qualified technical personnel ONLY.

**DANGER:** Use extreme care during tests. Live circuits will be exposed.

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
BURNER WILL NOT LIGHT. HEATING LIGHT ON — A. TEST BOX POWER SWITCH ON.  B. TEST BOX HEAT SWITCH ON.  C. TEST BOX PROBE SWITCH DOWN.	A. Pilot out.  B. Fryer gas valve knob at "Pilot" position.  C. No 24V valve supply.  D. Fryer gas valve relay energized — oil float switch open.	A. Relight pilot.  B. Turn fryer gas valve knob to full "ON" position.  C. Call service agent to check 24V transformer output. Replace transformer if low. Check and replace 24V relay if defective.  D. Clean oil float switch and shaft. Replace float switch if defective.
FRYER WILL NOT MAINTAIN CORRECT TEMPERATURE. A. TEST BOX PROBE SWITCH UP. (CONNECT OHMMETER TO TEST BOX PROBE JACKS.) AT 75°F, RESISTANCE IS ABOUT 89K OHMS; AT 375°F, RESISTANCE IS ABOUT 1100K OHMS. (Service Agent Only).	A. Defective probe.	A. Replace probe if resistance reading is not correct.

**NOTE:** When the test box is connected to the fryer and the ON/OFF switch is in the ON position, the fryer will heat to approximately 340°F and maintain this temperature. When either extreme right or left-hand switch is in the UP position, the burner will continue to heat until the fryer is shut down by the high-limit thermostat.

**CAUTION:**

Before placing the probe test switch in the UP position, turn the ON/OFF switch to OFF. When the probe test switch is in the UP position, the fryer temperature is allowed to rise to the high-limit shut-off temperature.

For other problems, consult your computer manual.

## 10. PREVENTIVE MAINTENANCE

1. CLEAN FLOAT SWITCH AND SHAFT — Monthly

NOTE: Mark top of float for correct positioning during reassembly.

Using lock-ring pliers, remove lock-ring and float. Use small, round brush to clean opening in float. Use scotch brite pad or suitable substitute to clean float shaft. Handle parts carefully. Reverse above order to reassemble.

2. CLEAN GAS VALVE VENT TUBE — Every 6 Months

To clean the gas vent tube, unscrew the vent tube fitting from the gas valve and remove the tube. Insert a piece of ordinary binding wire or piano wire through the vent tube to remove any obstruction. Remove the clean-out wire and blow through the tube. Reinstall the vent tube with the open end pointing down toward the floor.

3. CLEANING INSIDE AND OUTSIDE OF FRYER

To clean inside of fryer cabinet, use a dry clean cloth and wipe all accessible metal surfaces and components to remove accumulated film of shortening and dust. To clean outside of fryer, use a clean, damp cloth soaked with dishwashing detergent and wipe clean of all shortening, dust and lint. Rinse with a clean, damp cloth.

4. CHECK BURNER MANIFOLD PRESSURE — Every 4 to 6 Months

To check the burner manifold pressure, REFER to Service Procedure 13 in the fryer service manual. 3.5 inches W.C. (0.86kPa)  
NATURAL GAS 8.25 inches W.C. (2.05kPa)  
L.P. Gas

Only qualified personnel should accomplish this procedure. To check the burner manifold pressure, ensure that the gas valve knob is turned to the PILOT position, then

REFER to Service Procedure 13 in the fryer service manual.

5. CHECK ALIGNMENT OF BURNER TARGET AND DEFLECTOR ASSEMBLIES — Every 4 to 6 Months

To align burner target and deflector assemblies, REFER to Service Procedure 10 in this manual.