





Frymaster, a member of the Commercial Food Equipment Service Association, recommends using CFESA Certified Technicians.

Price \$4.00

www.frymaster.com

24-Hour Service Hotline 1-800-551-8633 \*8196133\*

OCT 07

# **YUM Computer**

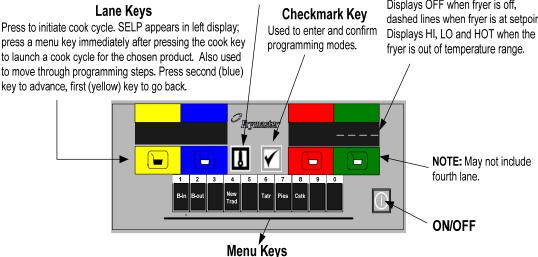
# Overview

## **Temperature Key**

Press once for current temperature, twice for setpoint.

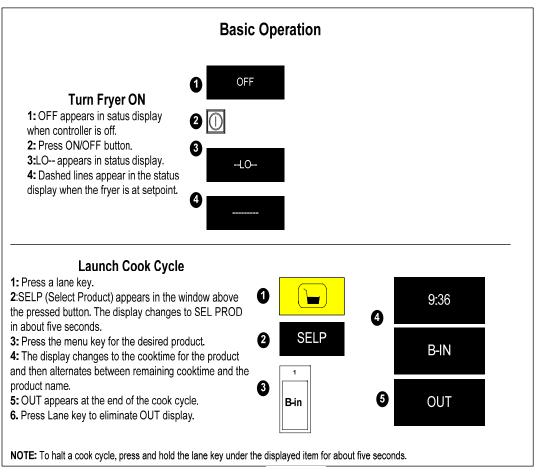
### **Status Indicator**

Displays OFF when frver is off, dashed lines when fryer is at setpoint



Press a menu key immediately after pressing a lane key to launch a cook cycle for the desired product. The keys are also used to enter names of products. Each button, when repeatedly pressed, accesses multiple letters or symbols. See example below.

2 3 5 6 8 \* blank space + 0 ABC DEF GHI JKL MNO PQR STU VWX YZ



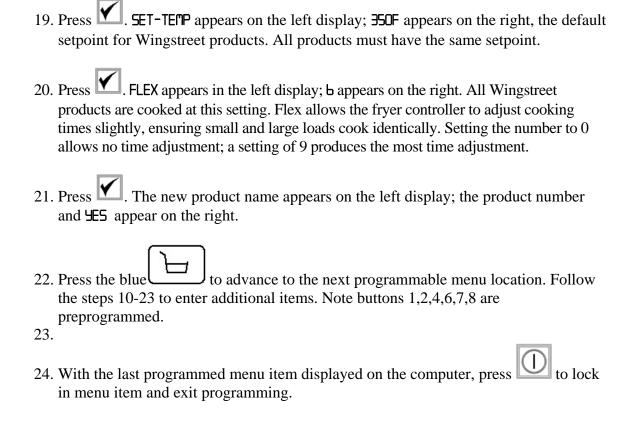
# **Programming Set Back**

1.	Computer displays OFF. (Computer must be off to enter programming mode.)
2.	Press 🗸
	CODE appears in left display  Press (1212) with product keys.
	58 TEMP appears in left display with setback point (default is 250F) in right
	display.
6.	Press 🗹
7.	5B TIME appears in left display with setback time (default is 15:00) in right
	display. Time can be set from $0.1:00$ (one minute) to $50:00$ (one hour) using the
	To disable the setback timer press one time.
	To district the second time. Passo — one time.
	Press Computer displays 0 F F.
10.	Press to turn computer on. Right display will read
When not cooking, the computer will start the setback timer. When setback time has passed, the oil temperature will drop to setback point and display will read NOT RERDY. To resume cooking, press	
<b>Programming New Menu Items</b>	
1.	Computer displays OFF. (Computer must be off to enter programming mode.)
2.	Press .
3.	CODE appears in left display
4.	Press (150) with product keys. Press the blue lane button to advance through menu items. (Use the yellow button to move back). In succession the following preprogrammed items appear:
5.	BIN(a preprogrammed item) appears in the left display; 1 and YES appears in the right

6. Press the blue button again and BOUT (a preprogrammed item) appears in the left

windows.

display; 2 and 9E5 appear in the right display. 7. Press the blue button again and P 3 (a non-programmed key) appears in the left display; the right display is blank. This is the first user-programmable slot on the computer. 8. To enter an item follow these steps: 9. Select a product button for the new product and press it now. The left display will continue to show P 3; the right-hand screen will show the chosen button number and YES. To turn the product button off or to choose another, press the button number again. This will remove the number from the right display. 10. Press and right displays will read EDT. The first character in the left displays will flash. keys to enter an abbreviated four-letter name of the product. Each key can 11. Use ∟ display multiple letters or symbols. See illustration on page 1-1. to advance cursor. Use the yellow 12. Press the blue curser backward. Use the #0 key to insert a blank space or to eliminate an existing product, pressing the key until the display segment is blank. 13. For example to enter "WING", press the #8 product key until ₩ appears in the display. (Follow the same procedure to write over an existing product.) to advance the cursor to the next display space. Press the #3 14. Use the blue ! key until | appears. Continue until WING is spelled out on display. 15. Press . The abbreviation of the product name appears on left. YES and the number of the programmed product button appear on the right. 16. Press 🚩 **SHAKE** 1 appears on the left display, A and 100 on the right. This is the default setting and establishes an automatically canceling shake alarm, which sounds 1 minute into the cook cycle. 17. Press . REMOVE appears on the left display. 1700 in the right. Use numbered product keys to enter a cook time in minutes and seconds. 18. Press Lb to toggle between automatic and manual alarm canceling.



# **Filtration**

# **Filtering**

- 1. With the fryer at operating temperature, no product cooking, the filter pan clean and prepared for filtration, follow these steps:
- 2. Turn the computer off.
- 3. Open the drain valve (blue handle).
- 4. Turn on the filter pump by opening the oil return valve (red handle).
- 5. During the 30-minute filter cycle, the oil will flow from the filter pan to the frypot and back to the pan, passing through the filter medium to remove suspended particles.
- 6. When the time elapses, close the drain valve.
- 7. Allow the filter pump to continue to run, filling the frypot.
- 8. Air bubbles will form in the frypot. Allow the bubbling to continue for 15-30 seconds, which clears the oil-return lines of oil.
- 9. Turn the filter pump off.
- 10. Turn the computer on to return the fryer to operation.







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