

LOV Quick Reference

Responding to Filtration Questions on the M3000 Computer Display

Is Vat Full?

1. Computer displays IS VAT FULL? **yes/no** *.
2. Press *2 (NO).
3. Computer displays FILLING, as the oil is being pumped back to the frypot.
4. After pumping cycle quits, computer displays IS VAT FULL? **Yes/no**.
5. If pot is filled press ✓1 (YES) and go to Step 9.
6. If pot is not filled, press *2 (NO). The pump will run again for 30 seconds and display IS VAT FULL? **Yes /no**. (Three unsuccessful

attempts to fill the vat will lead to a **change filter pad?** YES/NO display.)

7. Computer displays **Change Filter pad?** YES/NO. Press ✓1 (YES).
8. Clean the filter pan and replace the filter pad.
9. Once the pan is pulled from the cabinet for a minimum of thirty seconds the computer display returns to the last state or OFF.
10. Re-install the filter pan.

*NOTE: After six unsuccessful attempts to fill the vat, the fryer displays **Service Required**. Pressing NO allows cooking, but the fryer will re-prompt every 15 minutes.

utes. Call for service.

Clogged Drain

1. Computer displays CLEAR DRAIN changing to IS DRAIN CLEAR? alternating with YES.
2. Clear debris from the drain using the fryer's friend and press the ✓ (1 yes) button once the drain is cleared to continue.
3. The computer displays DRAINING and normal auto filtration operation resumes.

Responding to Fryer Filter Prompts

Yes to Filter Prompt

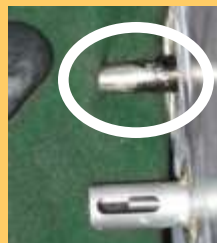
1. Computer displays FILTER NOW? **Yes no** and the blue LED flashes.
2. Press ✓1 (YES).
3. Computer displays SKIM VAT.
4. Use skimmer to remove debris from frypot.
5. Computer displays CONFIRM? **Yes no**.
6. Press ✓1 (YES).
7. Computer displays **draining, washing, FILLING** during filtration.
8. Computer displays LOW TEMP until back to operating temperature.
9. Computer displays product name or dashed lines.

No to Filter Prompt

1. Computer displays FILTER NOW? **Yes no** and the blue LED flashes.
2. Press *2 (NO).
3. Fryer resumes normal operation.

Daily Maintenance Filtration

1. Press and hold Filter button for three seconds (right side for full vat; desired side for split vat).
2. Computer chirps, displays FILTER MENU and AUTO FILTER.
3. Use ▼ button to scroll to MAINT FILTER.
4. Press ✓1.
5. Computer displays MAINT FILTER? and YES NO.
6. Press ✓1 (YES).
7. Computer displays FILTERING.
8. Oil drains from frypot
9. Computer displays SCRUB VAT COMPLETE? and YES.
10. Scrub vat and Press ✓1 (YES).
11. Computer displays is oil sensor clean? and YES (gas only).
12. Clean oil sensor (gas only) with a no scratch pad and press ✓1 (YES) (see photo).
13. Computer displays WASH VAT? and YES.
14. Press ✓1 (YES).
15. Oil flows across frypot and computer displays WASHING.
16. Computer displays WASH AGAIN? and YES NO.
17. Press *2 for NO; ✓1 for YES.
18. After NO response, computer displays RINSING.
19. Oil washes across frypot.
20. Computer Displays RINSE AGAIN? and YES NO.
21. Press *2 for NO; ✓1 for YES.
22. After NO response, computer displays POLISH? and YES NO.
23. Press ✓1
24. Oil flows through frypot.
25. Computer displays POLISHING and a five-minute countdown timer.
26. After five minutes, or a pressing of the *2 button to stop the polishing, the computer displays FILL VAT? and YES.
27. Press ✓1 (YES).
28. Frypot fills and displays FILLING.
29. Computer displays IS VAT FULL? and YES NO.
30. Press ✓1 for yes; *2 for no.
31. With yes selection, computer displays OFF.
32. With a no selection, pump runs and steps repeat, starting at step 29.



Responding to Low Oil Warning Light

JIB System (Jug In Box)

1. Orange LED on fryer lights.
2. Open cabinet door to access JIB.
3. Remove oil line from JIB
4. Remove JIB.
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 and hold orange reset button until orange LED goes out.

Bulk Oil System

1. Orange LED on fryer lights.
2. Open JIB door.
3. Press and hold orange reset button until the jug is full then release. **DO NOT OVERFILL THE JUG.**
4. Orange light goes out.

Daily Filter Pan Cleaning and Preparation

The filter pad in a LOV™ fryer must be replaced at least once daily. In high-volume stores it should be replaced more often.

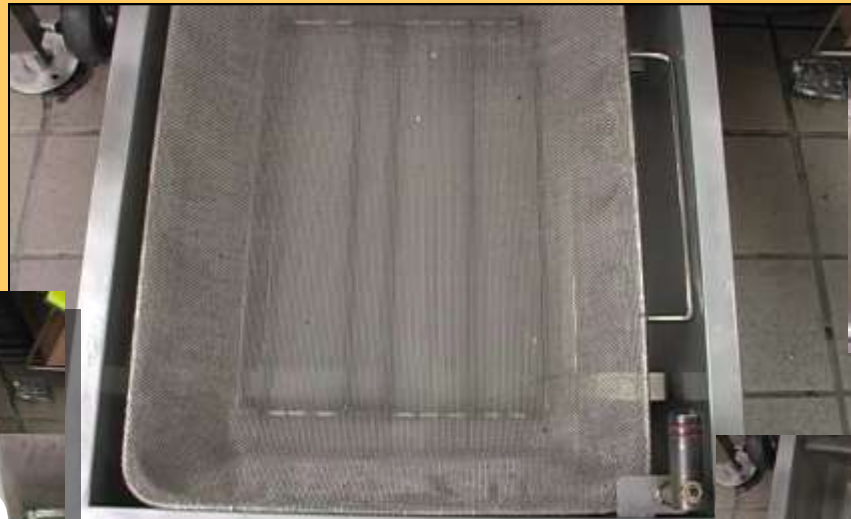


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Replace O-rings every 90 days.

The filter pan must be cleaned daily and the filter pad replaced. Follow these instructions to prepare the filter pan:

Remove and disassemble the pan. Discard old filter



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pad. Clean thoroughly. Leave no water in the pan. Reassemble the pan in this order:

1. Position the inner screen.
2. Place the filter pad, textured side up, in the pan.



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3. Position the hold-down ring on the filter pad.

4. Position the crumb tray.

5. Firmly seat the filter pan in the cabinet. Ensure the MIB display is on A.