

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 paper and powder.
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. Call for service.

Clogged Drain

1. Computer displays **CLEAR DRAIN** changing to **IS DRAIN CLEAR? 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? YES NO**.
6. Press ✓1 (YES).
7. Computer displays **FIL-TERING**.
8. Oil drains from frypot
9. Computer displays **SCRUB VAT COMPLETE? YES**.
10. Scrub vat and Press ✓1 (YES).
11. Computer displays **IS OIL SENSOR CLEAN? 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? YES**.
14. Press ✓1 (YES).
15. Oil flows across frypot and computer displays **WASHING**.
16. Computer displays **WASH AGAIN?**
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? YES NO**.
21. Press *2 for **NO**; ✓1 for **YES**.
22. After NO response, computer displays **POLISH? YES NO**.
23. Press ✓1
24. Oil flows through frypot.
25. Computer displays **POLISH-ING** 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? YES**.
27. Press ✓1 (YES).
28. Frypot fills and displays **FILLING**.
29. Computer displays **IS VAT FULL? 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.

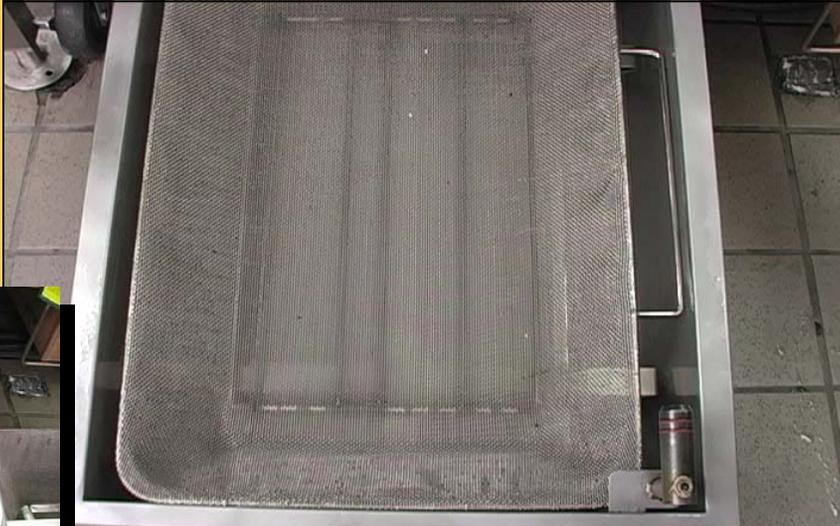
Daily Filter Pan Cleaning and Preparation

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



1

Replace O-rings every 90 days.



2



3



4

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

Remove and disassemble the pan. Discard old filter paper and powder. Clean thoroughly. Leave no water in the pan.

Reassemble the pan in this order:

1. Position the inner screen.
2. Position the hold-down ring over the filter paper and lower the ring into

the pan, allowing the paper to rest on the sides of the filter pan.

3. Sprinkle one packet of filter powder evenly over the paper.
4. Position the crumb tray.
5. Firmly seat the filter pan in the cabinet. Ensure the MIB display is on A.

REORDER FILTER PAPER AND POWDER WRIN # 04351-009 THROUGH YOUR MARTIN BROWER DISTRIBUTOR.