



YUM Wingstreet **K**3000 CONTROLLER Operation Manual



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

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NOTICE

IF, DURING THE WARRANTY PERIOD, THE CUSTOMER USES A PART FOR THIS MANITOWOC FOOD SERVICE EQUIPMENT OTHER THAN AN **UNMODIFIED** NEW OR RECYCLED PART PURCHASED DIRECTLY FROM FRYMASTER DEAN, OR ANY OF ITS AUTHORIZED SERVICE CENTERS, AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THIS WARRANTY WILL BE VOID. FURTHER, FRYMASTER DEAN AND ITS AFFILIATES WILL NOT BE LIABLE FOR ANY CLAIMS, DAMAGES OR EXPENSES INCURRED BY THE CUSTOMER WHICH ARISE DIRECTLY OR INDIRECTLY, IN WHOLE OR IN PART, DUE TO THE INSTALLATION OF ANY MODIFIED PART AND/OR PART RECEIVED FROM AN UNAUTHORIZED SERVICE CENTER.

NOTICE

This appliance is intended for professional use only and is to be operated by qualified personnel only. A Frymaster Dean Factory Authorized Servicer (FAS) or other qualified professional should perform installation, maintenance, and repairs. Installation, maintenance, or repairs by unqualified personnel may void the manufacturer's warranty.

NOTICE

This equipment must be installed in accordance with the appropriate national and local codes of the country and/or region in which the appliance is installed.

NOTICE TO OWNERS OF UNITS EQUIPPED WITH COMPUTERS

U.S.

This device complies with Part 15 of the FCC rules. Operation is subject to the following two conditions: 1) This device may not cause harmful interference, and 2) This device must accept any interference received, including interference that may cause undesired operation. While this device is a verified Class A device, it has been shown to meet the Class B limits.

CANADA

This digital apparatus does not exceed the Class A or B limits for radio noise emissions as set out by the ICES-003 standard of the Canadian Department of Communications.

Cet appareil numérique n'émet pas de bruits radioélectriques dépassant les limites de classe A et B prescrites dans la norme NMB-003 édictée par le Ministre des Communications du Canada.

 DANGER

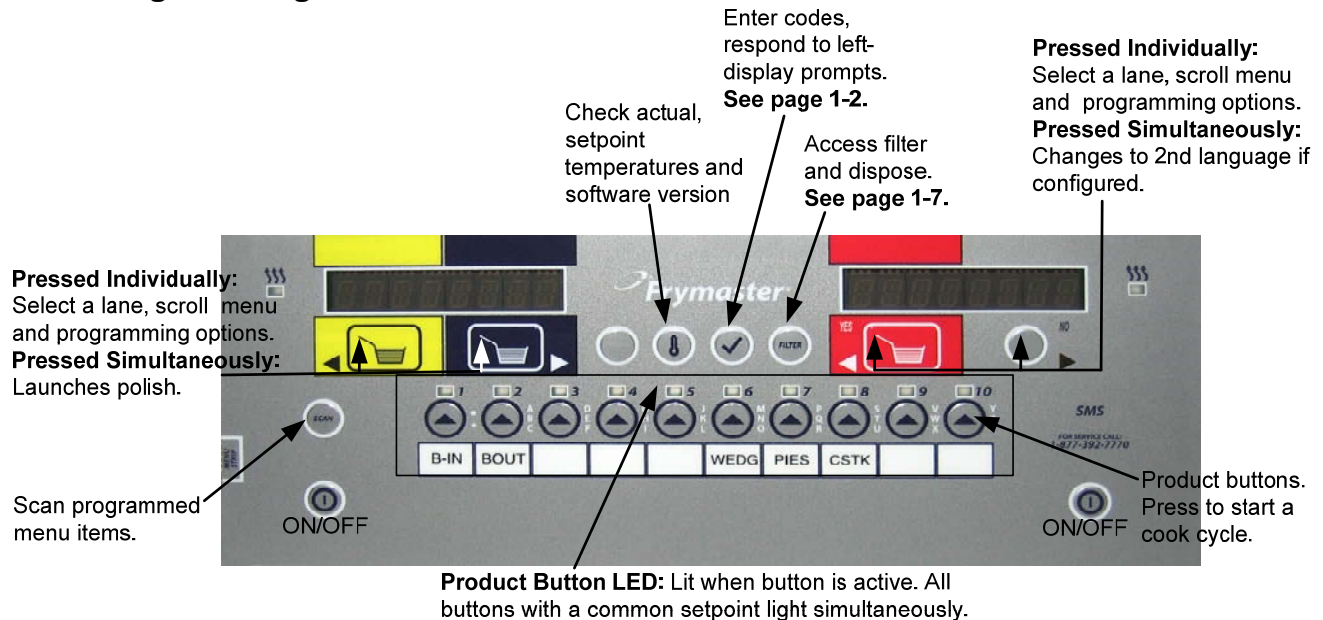
Prior to movement, testing, maintenance and any repair on your Frymaster fryer, disconnect ALL electrical power from the fryer.

NOTICE

The instructions in this manual for using a bulk oil system for filling and discarding oil are for a Frontline or RTI systems. These instructions may not be applicable to other bulk oil systems.

CHAPTER 1: YUM WINGSTREET K3000 CONTROLLER INSTRUCTIONS

1.1 Using the Wingstreet K3000



ON/OFF

- Press ON/OFF button fryer heats to setpoint or idle temperature and displays READY.

Cooking

- Fryer displays READY
- **READY display:** Press lane button. SEL PROD is displayed. Press product button and drop product.
- **SHAK display:** Alarm sounds, alerting that the product needs to be shaken.
- **DONE display:** Press lane button to cancel alarm.
- Press and hold lane button to cancel cook cycle.

Responding to Polish Prompt

- Controller displays Polish Now, alternating with Yes No.
- Press Yes (red button under Yes display) and the polish cycle launches. (Can be delayed up to two times before a polish must occur.)
- Controller displays OFF after polish cycle.

Controller Button Navigation

- **Product:** Active when adjacent LED is lit. Press lane button first and press product button to launch cook cycle.
- **Scan:** Press once, all programmed product buttons are lit; Select Product displayed. Press product button to view product name. Press Scan again to repeat. Press Scan twice to return to normal operation.
- **Yellow Left / Blue Right Arrows:** Selects lane, navigate options in left display. Press yellow and blue simultaneously to launch polish.
- **Red Left / Silver (Green if four lane) Right Arrows:** Select lane, navigate options in right display. Press the red and silver (green if four lane if four lane) arrow simultaneously to change to a second language if one is selected in setup.
- **Thermometer: Fryer ON:** Press and release for setpoint/left; vat temp/right.
- **Thermometer: Fryer OFF:** Press to display temperature, time, date, system version, K3000 version and circuit board versions.
- **Checkmark: Fryer OFF:** Press and hold 3 seconds: Scroll filter usage; Press and hold 10 seconds: Product setup.
- **Checkmark: Fryer ON:** Respond to prompts; Press to check recovery.
- **Filter: Press and release:** Cooks remaining to filter cycle. **Press and hold:** Filter options: Filter and Dispose.

1.2 Navigating Controller

Press and hold the checkmark button for 10 seconds produces the setup mode, which first displays Product Setup. Follow the steps below to navigate the options

Left Display	Right Display	Action
OFF	OFF	Press and hold ✓ until Product Setup is displayed.
PRODUCT SETUP	Blank	Press blue ► to scroll: Vat Setup, Tech Mode, and Exit. With the desired selection displayed, press ✓ .
PRODUCT SETUP	Blank	Product setup (entering and editing menu items) is described on page 1-8.
VAT SETUP	Blank	Vat Setup is described on page 1-4.
TECH MODE	Blank	Tech Mode is used by technicians only.
EXIT	EXIT	Press Scan button three times to return the controller to OFF.

1.3 Viewing Operational Stats

The K3000 collects and stores information on the cook cycles and filter cycles. This data is accessed in the info mode, which is accessed by pressing the checkmark button. The steps to view the data are detailed below:

Left Display	Right Display	Action
OFF	OFF	Press ✓ until INFO MODE is displayed. Release and press ✓ again.
OIL STATS	Blank	Press blue ► to scroll to Oil Stats With the desired stats displayed, press ✓ .
TEMP > 300F- SINCE DISPOSE	Number Hrs	Press blue ►. (This is the number of hours the oil temperature was above 300°F since oil disposal.)
TEMP > 300F-1 BACK	Number Hrs	Press blue ►. (This is the number of hours the oil temperature was above 300°F since the previous oil disposal.)
TEMP > 300F-2 BACK	Number Hrs	Press blue ►. (This is the number of hours the oil temperature was above 300°F since two oil disposals ago.)
FILTERS-SINCE DISPOSE	Number	Press blue ►. (This is the number of filter cycles on the current oil.)
FILTERS-1 BACK	Number	Press blue ►. (This is the number of filter cycles on the most recently discarded oil.)
FILTERS-2 BACK	Number	Press blue ►. (This is the number of filter cycles on the next to most recently discarded oil.)
POLISHES-SINCE DISPOSE	Number	Press blue ►. (This is the number of polish cycles on the current oil.)
POLISHES-1 BACK	Number	Press blue ►. (This is the number of polish cycles on the most recently discarded oil.)
POLISHES-2 BACK	Number	Press blue ►. (This is the number of polish cycles on the oil discarded two disposals prior.)
EXIT	EXIT	Press ✓ button once to return to menu, or Scan button once to return the controller to OFF.
Continued on the following page		

1.3 Viewing Operational Stats cont.

Left Display	Right Display	Action
REVIEW USAGE	Blank	Press blue ► to scroll to Review Usage. With the desired stats displayed, press ✓.
<i>USAGE SINCE</i>	Blank	
<i>DATE</i>	<i>TIME</i>	Press blue ►. (This is the date and time of the last usage reset.)
<i>TOTAL COOKS</i>	Number	Press blue ►. (This is the total number of cooks since the last usage reset.)
<i>QUIT COOKS</i>	Number	Press blue ►. (This is the total amount of cooks that were cancelled since the last reset usage.)
<i>ON HOURS</i>	Number	Press blue ►. (This is the total amount of hours the fryer was on since the last reset.)
<i>RESET USAGE</i>	<i>YES NO</i>	Press blue ► to scroll or red button to reset oil stats usage.
<i>RESET USAGE</i>	<i>ENTER CODE</i>	Enter 3228.
<i>COMPLETE</i>	Blank	
<i>EXIT</i>	<i>EXIT</i>	Press blue ► to scroll: Filter Stats, Review Usage, Last Load. With the desired stats displayed, press ✓ or press Scan to return the controller to OFF.
LAST LOAD	Blank	Press blue ► to scroll to Last Load. With the desired stats displayed, press ✓.
<i>PRODUCT</i>	<i>PRODUCT NAME</i>	Press blue ►. (This is the product last cooked.)
<i>STARTED</i>	Time	Press blue ►. (This is the time the last cook started.)
<i>ACTUAL TIME</i>	Number Minutes	Press blue ►. (This is the cook time including stretch time.)
<i>PROGTIME</i>	Number Minutes	Press blue ►. (This is the programmed cook time.)
<i>MAX TEMP</i>	Number	Press blue ►. (This is the maximum temperature of the oil during the last cook.)
<i>MIN TEMP</i>	Number	Press blue ►. (This is the minimum temperature of the oil during the last cook.)
<i>AVG TEMP</i>	Number	Press blue ►. (This is the average temperature of the oil during the last cook.)
<i>HEAT ON</i>	Number	Press blue ►. (This is the percentage of the cook time the heat source was on during the last cook.)
<i>READY</i>	<i>YES OR NO</i>	Press blue ►. (If the fryer was back to proper temperature before a cook cycle was started.)
<i>EXIT</i>	<i>EXIT</i>	Press blue ► to scroll: Filter Stats, Review Usage, Last Load. With the desired stats displayed, press ✓ or press Scan button to return the controller to OFF.

1.4 K3000 Setup Mode

Setup mode allows the controller to be set for language displays, vat sizes, and temperature range displays. Follow the steps below to enter and navigate Vat Setup.

Vat Set Up

Left Display	Right Display	Action
OFF	OFF	Press and hold ✓ until Product Setup is displayed.
PRODUCT SETUP	Blank	Press blue ► to scroll to Vat setup and press ✓. Product setup is described on page 1-8.
VAT SETUP	ENTER CODE	Enter 3228.
SYSTEM	Blank	Press ✓ button or press blue ► to scroll to Time/Date, Filter, E-Log, Change Password or Edit Alarm Names. With desired choice displayed, press ✓. If SYSTEM is not chosen skip to the relevant selection.
LANGURGE	ENGLISH	Press red and silver (green if four lane) ◀▶ buttons to scroll to choice and press blue ►.
2ND LANGUAGE	ENGLISH	Press red and silver (green if four lane) ◀▶ buttons to scroll to choice and press blue ►. (This option allows another language to be toggled easily from the front panel (ex. Spanish as a second language.)).
LOCALE	NON-CE	Press red and silver (green if four lane) ◀▶ buttons to scroll to choice Non-CE or CE and press blue ►. CE - European Union countries; Non-CE – Non-CE countries.
ENERGY	GAS	Press red and silver (green if four lane) ◀▶ buttons to scroll to choice Gas or Electric. Leave choice displayed and press blue ►.
TYPE	114 FULL	Press red and silver (green if four lane) ◀▶ buttons to scroll choices: the choices are: Gas-114 FULL. Electric-11817 FULL. With the vat size displayed, press blue ►.
SYSTEM VOLUME	9	Sets sound level for controller. Enter level, 1-9 (0=Lowest/ 9=Loudest) using the number buttons. Leave choice displayed and press blue ►.
TEMPR FORMAT	F	Press red and silver (green if four lane) ◀▶ buttons to scroll choices: F= Fahrenheit; C= Celsius. Leave choice displayed and press blue ►.
EXIT MELT TEMPR	100F	Use numbered buttons to change default setting (use 10 for 0). Leave choice displayed and press blue ►. (This is the temperature for the fryer to exit the melt cycle.) Default is 100F (38C).
FRESH OIL	NONE	Press red and silver (green if four lane) ◀▶ buttons to scroll choices JIB, Bulk-RTI, Bulk-F (Frontline) or None. Leave choice displayed and press blue ►. NOTE: All fryers except OCF should be set to NONE.
WASTE	NONE	Press red and silver (green if four lane) ◀▶ buttons to scroll choices Bulk-RTI, Bulk-F (Frontline) or None. Leave choice displayed and press blue ►. NOTE: All fryers except OCF should be set to NONE.
DRAIN SWITCH	YES	Press red and silver (green if four lane) ◀▶ buttons to scroll choices YES and NO. (If a drain switch is installed.) Leave choice displayed and press blue ►. (Default is YES).
RECOVERY ALARM	DISABLED	Press red and silver (green if four lane) ◀▶ buttons to scroll choices DISABLED and ENABLED. (This is a recovery alarm that locks out the fryer if the fryer does not heat properly. The default is disabled). Leave choice displayed and press blue ►.
EXIT	EXIT	Press ✓ button.
OFF	OFF	None required.
TIME/DATE	Blank	Press ✓.
TIME ENTRY	TIME	Use numbered buttons to enter current time (use 10 for 0) and press blue ►.
DATE FORMAT	MM/DD/YY	Press red and silver (green if four lane) ◀▶ buttons to scroll choices. With the date format displayed, press blue ►.
ENTER DATE	DATE	Use numbered buttons to enter current date (use 10 for 0) and press blue ►.
EXIT	EXIT	Press ✓ button once and press blue ► to scroll to System, Time/Date, Filter, E-Log, Change Password or Edit Alarm Names. With desired choice displayed, press ✓ or press the Scan button once to return the controller to OFF.

Continued on the following page

1.4 K3000 Setup Mode cont.

Left Display	Right Display	Action
DST SETUP	This is daylight savings time setup. In the United States, daylight savings time begins each year at 2:00 A.M. on the second Sunday in March, with clocks moving ahead one hour. Daylight savings time ends each year at 2:00 A.M. on the first Sunday in November, with clocks moving back one hour. For locations which do not use DST, set to disabled.	
OFF	OFF	Press ✓ until the controller displays Main Menu for three seconds changing to PRODUCT SETUP.
PRODUCT SETUP	Blank	Press blue ► to scroll to Vat setup and press ✓ .
VAT SETUP	ENTER CODE	Enter 3228.
DST	ENABLED	Press red and silver (green if four lane) ◀▶ buttons to scroll choices DISABLED and ENABLED. Leave choice displayed and press blue ►. (This enables or disabled daylight savings time. Default is enabled.) If disabled is chosen, pressing the blue ► button, displays exit. Press the exit scan button three times to exit.
DST START MONTH	3	Enter the daylight savings time starting month using the 1-10 keys and press blue ►. (Default is US government starting month “3”.)
DST START SUNDAY	2	Enter the daylight savings time starting Sunday using the 1-10 keys and press blue ►. (Default is US government starting Sunday “2”.)
DST END MONTH	11	Enter the daylight savings time ending month using the 1-10 keys and press blue ►. (Default is US government ending month “11”.)
DST END SUNDAY	1	Enter the daylight savings time ending Sunday using the 1-10 keys and press blue ►. (Default is US government ending Sunday “1”.)
EXIT	EXIT	Press ✓ button once and press blue ► to scroll to System, Time/Date, Filter, E-Log or Change Password. With desired choice displayed, press ✓ or press the Exit/Scan button three times to return the controller to OFF.
FILTER	Blank	Press ✓ .
GLOBAL FILTER COUNT	0	Press blue ►. (Changes the total number of cooks that occur before a filter prompt. The default is 0, which disables the feature.)
EOD FILTER TIME	23:59	Use numbered buttons to change end of day filter alert time. Press blue ►. (Default is 23:59, which disables feature.)
1 POLISH TIMER	ENABLED	Press red and silver (green if four lane) ◀▶ buttons to scroll to choices DISABLED and ENABLED. With choice displayed press blue ►. (Enables or disables the polish timer.)
1 POLISH TIME	08:00	Use numbered buttons to enter the time (use 10 for 0) the first polish prompt will occur each day. (The default is 8:00 AM.) and press blue ►.
1 POLISH DURATION	30	Use numbered buttons to enter the duration in minutes for a polish (use 10 for 0) and press blue ►. (Default is 30 minutes.)
1 POLISH DELAY TIME	02:00	Use numbered buttons to enter the amount of time which an operator can delay the start of a polish (use 10 for 0) and press blue ►. After the delay the operator must polish. (Default is 2:00 hours.)
1 POLISH START TEMPR	300F	Use numbered buttons to enter the temperature required for a polish to begin (use 10 for 0) and press blue ►.
2 POLISH TIMER	DISABLED	Press red and silver (green if four lane) ◀▶ buttons to scroll to choices DISABLED and ENABLED. Leave choice displayed and press blue ►. (Enables or disables the second polish timer.) (Default is Disabled)
2 POLISH TIME	00:00	Use numbered buttons to enter the time the second polish prompt will occur each day (use 10 for 0) and press blue ►. (Default is 00:00) Only displayed if 2 Polish Timer enabled.
2 POLISH DURATION	30	Use numbered buttons to enter the duration, in minutes for a polish (use 10 for 0) and press blue ►. (Default is 30 minutes.)
2 POLISH DELAY TIME	00:00	Use numbered buttons to enter the amount of time to delay the start of the second polish. (use 10 for 0) and press blue ►. (Default is 0:00.) After the delay the polish must occur.

Continued on the following page

1.4 K3000 Setup Mode cont.

Left Display	Right Display	Action
2 POLISH START TEMPR	300F	Use numbered buttons to enter the required temperature for the second polish to begin (use 10 for 0) and press blue ►.
EXIT	EXIT	Press ✓ button once and press blue ► to scroll to System, Time/Date, Filter, E-Log, Change Password or Edit Alarm Names. With desired choice displayed, press ✓ or press the Scan button once to return the controller to OFF.
E-LOG	Blank	Press ✓ . (This is a log of the ten most recent error codes.)
NOW	TIME/DATE	Press blue ►. (Current time and date are displayed)
R E#	TIME/DATE	Errors listed A-J. Press blue ► to scroll through errors. If no errors exist, pressing blue ► displays No Errors. See Error Codes on page 2-3.
EXIT	EXIT	Press ✓ button once and press blue ► to scroll to System, Time/Date, Filter, E-Log, Change Password or Edit Alarm Names. With desired choice displayed, press ✓ or press the Scan button once to return the controller to OFF.
CHANGE PASSWORD	Blank	Press ✓ . NOTE: Use caution when changing passwords.
PRODUCT SETUP	Current code (1724)	Use numbered buttons to change code (use 10 for 0) and press blue ►.
VAT SETUP	Current code (3228)	Use numbered buttons to change code (use 10 for 0) and press blue ►.
EXIT	EXIT	Press ✓ button once and press blue ► to scroll to System, Time/Date, Filter, E-Log, Change Password or Edit Alarm Names. With desired choice displayed, press ✓ or press the Scan button once to return the controller to OFF.

1.5 Filtering

Left Display	Right Display	Action
READY or OFF	READY or OFF	Press and hold the filter button until FILTER NOW is displayed.
WAITING	Blank	None required.
FILTER NOW?	YES/NO	Press red ◀ (YES) button to filter. (Press silver (green if four lane) ► NO button to dispose.)
OPEN DRAIN VALVE	Blank	Open drain valve.
DRAINING	Blank	None required.
TURN PUMP ON	Blank	Turn filter pump on.
FILTERING	COUNTDOWN TIMER	None required.
CLOSE DRAIN VALVE	CONFIRM	Close drain valve and press red ◀ CONFIRM button.
FILLING	Blank	None required.
TURN PUMP OFF WHEN FULL AND PRESS CONFIRM	CONFIRM	Turn filter pump off when frypot is full and press red ◀ CONFIRM button.
OFF	OFF	

1.6 Disposing

Left Display	Right Display	Action
READY or OFF	READY or OFF	Press the filter button until Filter is displayed.
WAITING	Blank	None required.
FILTER NOW?	YES/NO	Press silver (green if four lane) ► (NO) button.
DISPOSE NOW?	YES NO	Remove the filter pan and insert a METAL pan beneath the drain. Once the pan is positioned under the drain press red ◀ (YES) button. (Press silver (green if four lane) ► NO button to cancel function.)
OPEN DRAIN VALVE	Blank	Open the drain valve.
DISPOSING	Blank	None required.
VAT EMPTY?	CONFIRM	Press red ◀ CONFIRM button once the vat is empty.
CLOSE DRAIN VALVE	Blank	Close drain valve and press red ◀ CONFIRM button.
INSERT PAN	CONFIRM	Remove the METAL pan and insert the filter pan and press red ◀ CONFIRM button.
FILL VAT WITH OIL	CONFIRM	Fill vat with oil to the bottom fill line and press red ◀ CONFIRM button when full.
OFF	OFF	

1.7 Polishing

The polish is activated each day at 8:00AM or can be manually started by pressing and holding the yellow and blue lane buttons simultaneously.

Left Display	Right Display	Action
POLISH NOW?	YES NO	Respond to prompt with button push. Press YES or NO. YES starts a polish, detailed below. NO delays a polish up to two hours and cooking continues. A polish can be delayed up to two times before a polish must be completed to continue cooking.
OPEN DRAIN VALVE		Open the drain valve.
DRAINING		None required. The oil drains from the frypot to the filter pan.
TURN PUMP ON		Turn the pump on.
POLISHING	30-MINUTE COUNTDOWN TIMER	None required. The oil flows from the filter pan to the frypot and back to the filter pan for 30 minutes.
CLOSE DRAIN VALVE		Close the drain valve.
FILLING		None required. The oil returns from the filter pan to the frypot.
TURN PUMP OFF WHEN FULL AND PRESS CONFIRM	CONFIRM	Turn the filter pump off and press red ◀ CONFIRM button.
OFF	OFF	

1.8 Programming Food Items

Programming for food items is shown below. The right column has the action necessary to continue. Exit from a programming step at any time by pressing the Scan button until the display returns to its pre-programming status.

Left Display	Right Display	Action
OFF	OFF	Press and hold ✓ until Product Setup is displayed.
PRODUCT SETUP	Blank	Press ✓ .
PRODUCT SETUP	ENTER CODE	Enter 1724.
SELECT PRODUCT	Blank	Press desired product button 1-10 that is not currently used to program new product otherwise press a product button that is not lit.
NAME	ABBREVIATED PRODUCT NAME OR BUTTON NUMBER	Enter abbreviated four character product name with letter buttons. Advance cursor with red and silver (green if four lane) ◀▶ buttons. Press blue ►.
TIME	0:00 OR PREVIOUSLY ENTERED TIME	Enter total cook time with numbered buttons. Press blue ►.
TEMPR	350 F (177 C)	Enter cooking temperature or setpoint of the product. Press blue ►.
FLEX	6	Enter the level of flex, 0-9, for the product. Press blue ►. Flex is the feature in the controller that allows the fryer to react to large and small loads with the same cooking curve. (Default is 6.)
ALARM TIME	0:00 OR PREVIOUSLY ENTERED TIME	Enter the time remaining in the cook cycle for the shake alarm to sound by subtracting the shake time from the cook time and press blue ►. (Example: A cook time is 5:00 and the shake time should be 30 seconds into the cook time. Enter 4:30 as the alarm time).
ALARM NAME	SHAKE	Enter alarm name and with choice displayed press blue ►. An audible alarm in the cook cycle, indicating a need to shake. (Default is SHAKE)
INSTANT ON	0	Enter the time, in seconds, the fryer heats before the controller checks the temperature and press blue ►. (Default is 0.)
EXIT	EXIT	Press Scan button to exit or the ✓ button for additional programming.
SELECT PRODUCT	Blank	More Programming? Press product button and follow instructions above. Exit Programming? Press Scan Button.
PRODUCT SETUP	Blank	Press Scan button to exit or the ✓ button for additional programming.
OFF	OFF	

1.9 Wingstreet K3000 Menu Summary Tree

Filter Menu	1.5
[Press and hold FILTER button]	
Filter	1.5
Dispose	1.6
Polishing	1.7
[With computer ON, press and hold yellow and blue lane buttons]	
Info Mode	1.3
[With computer OFF, press and hold ✓(check) button]	
Oil Stats	
Filter Stats	
Review Usage	
Last Load	
Setup and Tech Modes	
[With computer OFF, press and hold ✓(check) button 10 seconds, displays Product Setup]	
Product Setup	1.4
[Enter 1724]	
Select Product	1.8
Name	
Time	
Tempr	
Flex	
Alarm Time	
Alarm Name	
Instant On	
Vat Setup	
[Enter 3228]	
System	1.4
Language	
2 nd Language	
Locale (CE or Non-CE)	
Energy	
Type (Vat)	
System Volume (Level)	
Tempr Format (F or C)	
Exit Melt Tempr	
Fresh Oil	
Waste	
Drain Switch	
Recovery Alarm	
Time/Date	1.4
DST (Daylight Savings Time) Setup	1.4
Filter	1.4
Global Filter Count	
EOD Filter Time	
1 Polish Timer	
1 Polish Time	
1 Polish Duration	
1 Polish Delay Time	
1 Polish Start Tempr	
2 Polish Timer	
2 Polish Time	
2 Polish Duration	
2 Polish Delay Time	
2 Polish Start Tempr	
E-Log Log of last 10 error codes	1.4
Change Password	1.4
Tech Mode	
[Enter 1650]	
Clear E-Log	
Clear Passwords	
Lane Count	
Hi-Limit Test	

CHAPTER 2: YUM WINGSTREET K3000 OPERATOR TROUBLESHOOTING

2.1 Introduction

This chapter provides an easy reference guide to some of the common problems that may occur during the operation of your equipment. The troubleshooting guides that follow are intended to help you correct, or at least accurately diagnose, problems with your equipment. Although the chapter covers the most common problems reported, you may encounter problems that are not covered. In such instances, the Frymaster Technical Services staff will make every effort to help you identify and resolve the problem.

When troubleshooting a problem, always use a process of elimination starting with the simplest solution and working through to the most complex. Most importantly, always try to establish a clear idea of why a problem has occurred. Part of your corrective action involves taking steps to ensure that it doesn't happen again. If a controller malfunctions because of a poor connection, check all other connections while you're at it. If a fuse continues to blow, find out why. Always keep in mind that failure of a small component may often be indicative of potential failure or incorrect functioning of a more important component or system.

If you are in doubt as to the proper action to take, do not hesitate to call the Frymaster Technical Service Department or your local Frymaster Factory Authorized Servicer (FAS) for assistance.

Before calling a servicer or the Frymaster HOTLINE (1-800-551-8633):

- **Verify that electrical cords are plugged in and that circuit breakers are on.**
- **Verify that gas line quick-disconnects are properly connected.**
- **Verify that any gas line cutoff valves are open.**
- **Verify that frypot drain valves are fully closed.**
- **Have your fryer's model and serial numbers ready to give to the technician assisting you.**

 **WARNING**

During operation do not leave the fryer unattended.

 **DANGER**

Hot oil will cause severe burns. Never attempt to move this appliance when filled with hot cooking oil or to transfer hot cooking oil from one container to another.

 **DANGER**

This equipment should be unplugged when servicing, except when electrical circuit tests are required. Use extreme care when performing such tests.

This appliance may have more than one electrical power supply connection point. Disconnect all power cords before servicing.

Inspection, testing, and repair of electrical components should be performed by an Factory Authorized Servicer (FAS) only.

2.2 Troubleshooting Fryers

2.2.1 Error Messages and Display Problems

PROBLEM	PROBABLE CAUSES	CORRECTIVE ACTION
No display on the controller.	A. Controller not turned on. B. No power to fryer. C. Failed controller or other component	A. Press the ON/OFF switch to turn the controller on. B. Verify that the fryer is plugged in and that the circuit breaker is not tripped. C. Call your FAS for assistance.
Fryer repeatedly cycles on and off when first started with FLT CYCL displayed.	Fryer is in melt-cycle mode.	This is normal when fryer is turned on with oil temperature below 100 F° (38C°).
Heat indicator is on and blower is running, but burner will not ignite.	Blown fuse on interface board or ignition module.	Contact your FAS for service.
Fryer does not heat after filtering.	Drain valve is open.	Verify that the drain valve is fully closed.
Controller displays HOT HI- 1 .	Frypot temperature is more than 410°F (210°C) or, in CE countries, 395°F (202°C).	Shut the fryer down immediately and call your FAS for assistance.
Controller displays HI TEMP .	Frypot temperature is more than 40 °F (4°C) over setpoint.	Press the power button to turn off fryer and let cool before returning power to fryer. If issue continues call your FAS for assistance.
Controller displays RECOVERY FAULT/ YES and alarm sounds.	Recovery time exceeded maximum time limit.	Clear error and silence the alarm by pressing the (YES) button. If the error continues call your FAS for assistance.
Controller display is in wrong temperature scale (Fahrenheit or Celsius).	Incorrect display option programmed.	Toggle between F° to C° by pressing the ✓ button until Product setup is displayed. Press ► to scroll to Tech Mode and press ✓. Enter 1658. Press the scan button. The controller displays OFF . Turn the controller on to check temperature. If the desired scale is not displayed, repeat.
Controller displays HIGH LIMIT FAILURE DISCONNECT POWER .	Failed high limit	Shut the fryer down immediately, disconnect power to the fryer and call your FAS for assistance.
Controller displays TEMPR PROBE FAILURE .	Problem with the temperature measuring circuitry, including the probe, damaged controller, wiring harness or connector.	Shut the fryer down and call your FAS for assistance.

PROBLEM	PROBABLE CAUSES	CORRECTIVE ACTION
Controller displays HEATING FAILURE.	Contactors issue, gas valve off, failed controller, failed transformer, open high-limit thermostat.	It is normal for this message to appear during startup if a gas fryer's lines have air in them. Check that the gas valve is on. Turn the fryer off and then on again. If it continues, shut the fryer down and call your FAS for assistance.
Controller displays SERVICE REQUIRED followed by an error message.	An error has occurred which requires a service technician.	Press (NO) to continue cooking and call your FAS for assistance. In some cases, cooking may not be allowed.

2.2.2 Filtration Problems

PROBLEM	PROBABLE CAUSES	CORRECTIVE ACTION
Controller displays FILTER NOW when drain valve is opened.	Drain valve is open.	This is normal any time the drain valve is opened.
Controller displays WAIT FOR FILTER.	Another function is still in process or the oil is not up to 300°F (148°C).	Wait one minute or until the previous function ends to start another filtration cycle.
Controller displays POL DYLD	A polish cycle has been delayed.	This is a normal display when a polish has been delayed. After the next polish prompt press YES.

2.2.3 Error Log Codes

The error log lists the ten most recent errors to assist in troubleshooting the fryer.

Code	ERROR MESSAGE	EXPLANATION
E03	TEMPR PROBE FAILURE	Temp probe reading out of range
E04	HI 2 BAD	High limit reading is out of range.
E05	HOT HI 1	High limit temperature is past more than 410°F (210°C), or in CE countries, 395°F (202°C)
E06	HEATING FAILURE	A component has failed such as controller, interface board, contactor, gas valve, ignition module or open-high limit.
E20	INVALID CODE LOCATION	SD card removed during update
E25	RECOVERY FAULT	Recovery time exceeded maximum time limit.

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