FGP55 Rethermalizer

Installation and Operation Manual

FRYMASTER®

Non-CE

CE

CFESA
Commercial Food Equipment Service Association

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

24-Hour Service Hotline 1-800-551-8633

06/2022

8 1 9 5 8 4 5

Please read all sections of this manual and retain for future reference.

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

This equipment is to be installed in compliance with the basic plumbing code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the U.S. Food and Drug Administration.

NOTICE

Drawings and photos used in this manual are intended to illustrate operational, cleaning and technical procedures and may not conform to onsite management operational procedures.

⚠ DANGER

Improper installation, adjustment, maintenance or service, and unauthorized alterations or modifications can cause property damage, injury, or death. Read the installation, operating and service instructions thoroughly before installing or servicing this equipment. Only qualified service personnel may convert this appliance to use a gas other than that for which it was originally configured.

⚠ DANGER

Adequate means must be provided to limit the movement of this appliance without depending upon the gas line connection. Single fryers equipped with legs must be stabilized by installing anchor straps. All fryers equipped with casters must be stabilized by installing restraining chains. If a flexible gas line is used, an additional restraining cable must be connected at all times when the fryer is in use.

NOTICE

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

⚠ DANGER

The front ledge of the fryer is not a step. Do not stand on the fryer. Serious injury can result from slips or contact with the hot oil.

⚠ CAUTION

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

⚠ CAUTION

Instructions to be followed in the event the operator smells gas or otherwise detects a gas leak must be posted in a prominent location. This information can be obtained from the local gas company or gas supplier.

⚠ WARNING

No structural material on the fryer should be altered or removed to accommodate placement of the rethermalizer under a hood. Questions? Call the Frymaster Dean Service Hotline at 1-800-551-8633.

⚠ WARNING

Do not bang fry baskets or other utensils on the fryer's joiner strip. The strip is present to seal the joint between the frypot. Banging fry baskets on the strip to dislodge shortening will distort the strip, adversely affecting its fit. It is designed for a tight fit and should only be removed for cleaning.

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 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 numerique n'emet pas de bruits radioelectriques depassany les limites de classe A et B prescrites dans la norme NMB-003 edictee par le Ministre des Communications du Canada.

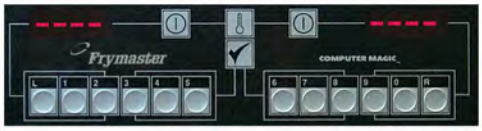
FRYMASTER®

FGP55 SERIES RETHERMALIZER
INSTALLATION AND OPERATION MANUAL

TABLE OF CONTENTS

		Page #
1.	INTRODUCTION	1-1
1.1	FGP55 Series Rethermalizer	1-1
1.2	Safety Information	1-1
1.3	Computer Information	1-2
1.4	Shipping Damage Claim Procedure	1-2
1.5	Maintenance/Repair Information	1-2
2.	INSTALLATION INSTRUCTIONS	2-1
2.1	General	2-1
2.2	Service Personnel	2-2
2.3	Installation Instructions	2-2
2.4	Pre-Connection Preparations	2-4
2.5	Converting to Another Type of Gas	2-7
2.6	Boil-Out Instructions	2-7
3.	OPERATING INSTRUCTIONS	3-1
3.1	Introduction	3-1
3.2	Lighting Instructions	3-1
3.3	Daily Checks and Services	3-2
3.4	Quarterly Checks and Services	3-3
3.5	Computer Operation	3-4
3.6	Programming the FGP55 CM-III.5 Computer	3-5
3.7	Operating the FGP55 Rethermalizer	3-7
3.8	Temperature Display Options	3-8
3.9	Computer Display Messages	3-8
3.10	Boil and Simmer Mode Options	3-9
3.11	Clock Speed Options	3-9

FGP55 Component Identification



Computer controller

Control box

Water by-pass switch, fuses and reset button under control box.

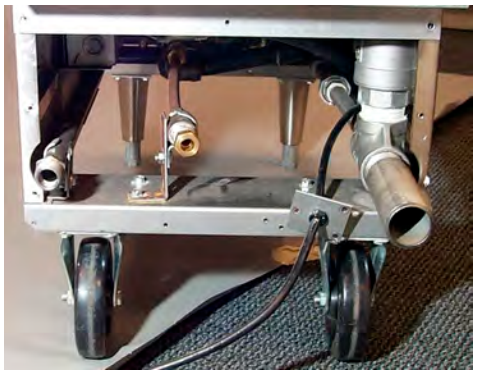
Gas valve and drain handle on spark-module equipped unit.

Upper float switch.

FGP 55

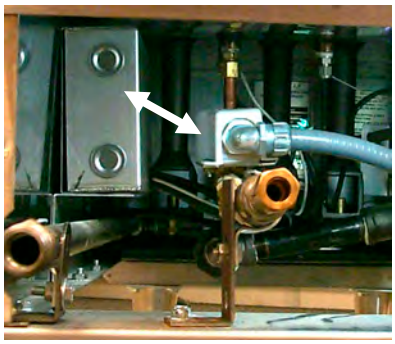
Cook vessel and lower float switch (arrow).

High-limit (upper) and temp probe in cook vessel.



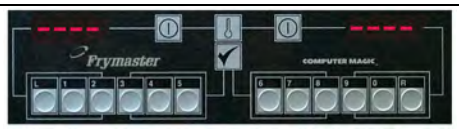
Gas fitting (from left), water hookup and drain.

Position of standing pilot (arrow) on unit with that feature.



Housing for spark module on electronic ignition model and water solenoid.

FGP55 Rethermalizer Sequence of Operation

1. Ensure the unit is properly installed. Check the following: **a. Rethermalizer is level under the vent hood.** **b. Gas supply is connected properly with the proper gas type (natural or propane) with the correct size lines. Have the installer check for proper gas pressure and for gas leaks.** **c. Water connected properly to the coupling at the rear of the unit.** **d. Ensure drain plumbing is routed to the disposal area.** **e. Perform boil-out before first use and periodically thereafter.**	**Refer to Chapter 2, Installation, page 2-1 — 2.8.**
2. Ensure the product basket is properly placed in the heating vessel.	
3. Perform Lighting Instructions.	**Refer to Lighting Instructions, pages 3-1 — 3-2.**
4. Ensure drain valve is closed. Turn the computer on by pressing the ⏻ switch. Note: A decimal between digits 1 and 2 in either LED display indicates that the burners are lit.	**Refer to Chapter 3, Operating Instructions, page 3-4 — 3.9 for specific product settings and desired temperatures.**
5. Monitor operation of unit as the water reaches temperature. The computer will display – – – – as water temperature nears programmed setpoint.	
6. When the water reaches the desired temperature, place product in the slotted product basket.	
7. Remove product from the basket after the specified time.	

FGP55 SERIES RETHERMALIZERS
CHAPTER 1: INTRODUCTION

1.1 FGP55 Series Rethermalizer

The Frymaster FGP55 is a hot water bath unit designed to rethermalize or reconstitute both refrigerated and frozen vacuum-bagged food products. The FGP55 is manufactured to operate on the type gas specified by the user, i.e., natural or propane gas. The instructions contained in this manual should be read thoroughly before attempting to operate this equipment.

1.2 Safety Information

Before attempting to operate your unit, read the instructions in this manual thoroughly.

Throughout this manual, you will find notations enclosed in double-bordered boxes similar to the ones below.

CAUTION boxes contain information about actions or conditions that ***may cause or result in a malfunction of your system*.**

⚠ CAUTION
Example of a CAUTION box.

WARNING boxes contain information about actions or conditions that ***may cause or result in damage to your system***, and which may cause your system to malfunction.

⚠ WARNING
Example of a WARNING box.

DANGER boxes contain information about actions or conditions that ***may cause or result in injury to personnel***, and which may cause damage to your system and/or cause your system to malfunction.

⚠ DANGER
Hot water causes severe burns. Never attempt to move a rethermalizer containing hot water or to transfer hot water from one container to another.

Rethermalizers in this series are equipped with automatic safety features:

1. Two high-temperature detection features shut off power to the burners should the temperature controls fail.

2. One low-water detection feature shuts off power to the burner should the water level drop below a safe level.

1.3 Computer Information

This equipment has been tested and found to comply with the limits for a Class A digital device, pursuant to Part 15 of the FCC rules. While this device is a verified Class A device, it has been shown to meet the Class B limits. These limits are designed to provide reasonable protection against harmful interference when the equipment is operated in a commercial environment. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications. Operation of the equipment in a residential area is likely to cause harmful interference in which case the user will be required to correct the interference at their own expense.

The user is cautioned that any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

If necessary, the user should consult the dealer or an experienced radio and television technician for additional suggestions.

The user may find the following booklet prepared by the Federal Communications Commission helpful: "How to Identify and Resolve Radio-TV Interference Problems". This booklet is available from the U.S. Government Printing Office, Washington, DC 20402, Stock No. 004-000-00345-4.

1.4 Shipping Damage Claim Procedure

What to do if your equipment arrives damaged:

Please note that this equipment was carefully inspected and packed by skilled personnel before leaving the factory. The freight company assumes full responsibility for safe delivery upon acceptance of the equipment.

1. File Claim for Damages Immediately—Regardless of extent of damage.

2. Visible Loss or Damage—Be sure this is noted on the freight bill or express receipt and is signed by the person making the delivery.

3. Concealed Loss or Damage—If damage is unnoticed until equipment is unpacked, notify the freight company or carrier immediately and file a concealed damage claim. This should be done within 15 days of date of delivery. Be sure to retain container for inspection.

1.5 Maintenance/Repair Information

Place parts orders directly with your local Frymaster Authorized Servicer. A list of Frymaster Factory Authorized Servicers (FAS's) is located on the Frymaster website at www.frymaster.com. If you do not have access to this list, please contact the Frymaster Service Department at 1-800-551-8633 or 1-318-865-1711.

1.5 Maintenance/Repair Information (cont.)

For non-routine maintenance or repairs, or for service information, contact your local Frymaster Authorized Servicer (FAS). Service information may also be obtained by calling the Frymaster Technical Services Department (1-800-551-8633). The following information will be needed in order to assist you efficiently:

Model Number _____

Serial Number _____

Gas Type _____

Nature of the Problem _____

_____

_____

RETAIN AND STORE THIS MANUAL IN A SAFE PLACE FOR FUTURE USE.

FGP55 SERIES RETHERMALIZERS
CHAPTER 2: INSTALLATION

2.1 General

Proper installation is essential for the safe, efficient, trouble-free operation of this appliance. Any unauthorized alteration or improper installation of this equipment will void the Frymaster warranty.

⚠ DANGER
The electrical power supply for this appliance MUST be the same as indicated on the rating and serial number plate located on the inside of the fryer door.

⚠ DANGER
This appliance MUST be connected to the voltage and phase as specified on the rating and serial number plate located on the inside of the fryer door.

⚠ DANGER
Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

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

Service may be obtained by contacting your local Factory Authorized Servicer.

In the event of a power failure, the rethermalizer will automatically shut down. Do not attempt to start the rethermalizer until power is restored.

This appliance must be kept free and clear of combustible material, except that it may be installed on combustible floors.

A clearance of 6 inches (15cm) must be provided at both sides and back adjacent to combustible construction. A minimum of 24 inches (61cm) should be provided at the front of the equipment for servicing and proper operation.

⚠ WARNING
Do not block the area around the base or under the rethermalizer.

2.2 Service Personnel

2.2.1 Definitions

A. Qualified and/or Authorized Operating Personnel

1. 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.

B. Qualified Installation Personnel

1. Qualified installation personnel are: individuals, firms, corporations and/or companies 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.

C. Qualified Service Personnel

1. Qualified service personnel are those familiar with Frymaster equipment and have been authorized by Frymaster Dean. 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.

2. A list of Frymaster Factory Authorized Servicers (FAS's) is located on the Frymaster website at www.frymaster.com.If you do not have access to this list, please contact Frymaster Dean Customer Service using the number listed on the front of this manual. Failure to use qualified service personnel will void the warranty.

2.3 Installation Instructions

2.3.1 General Installation Requirements

PROPER INSTALLATION IS ESSENTIAL FOR EFFICIENT, TROUBLE-FREE OPERATION OF YOUR RETHERMALIZER. ANY UNAUTHORIZED ALTERATIONS MADE TO THIS EQUIPMENT WILL VOID THE FRYMASTER WARRANTY.

Upon arrival, inspect the rethermalizer carefully for visible or concealed damage. (See **Shipping Damage Claim Procedure** in Chapter 1.)

CLEARANCE AND VENTILATION

This equipment must be installed with a 6" (150mm) clearance at both sides and back when installed adjacent to combustible construction. No clearance is required when installed adjacent to noncombustible construction. A minimum of 24" (600mm) clearance should be provided at the front of the unit.

2.3.1 General Installation Requirements (cont.)

One of the most important considerations of efficient operation is ventilation. Make sure the equipment is installed so that products of combustion are removed efficiently, and that the kitchen ventilation system does not produce drafts that interfere with proper burner operation.

The equipment flue opening must not be placed close to the intake of the exhaust fan, and the flue must never be extended in a "chimney" fashion. An extended flue will change the combustion characteristics of the equipment, causing longer recovery times. It also frequently causes delayed ignition. To provide the airflow necessary for good combustion and burner operation, the areas surrounding the front, sides, and rear of the unit must be kept clear and unobstructed.

This equipment must be installed in an area with an adequate air supply and adequate ventilation. For U.S installations, information on construction and installation of ventilating hoods can be found in NFPA Standard 96. This document can be ordered from the National Fire Protection Association, Battery March Park, Quincy, MA 02269. For installations in countries other than the U.S., the appropriate regulating authority should be contacted for information related to hood construction and installation.

⚠ DANGER

Do not attach an apron drain to a single rethermalizer. The rethermalizer may become unstable, tip over, and cause injury to personnel.

NATIONAL CODE REQUIREMENTS

This equipment is to be installed in compliance with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the U.S. Food and Drug Administration.

This equipment is manufactured to use the type of gas specified on the rating plate attached to the door. Connect equipment stamped "NAT" only to natural gas and that stamped "PRO" only to LP (Propane) gas.

Installation shall be made with a gas connector that complies with national and local codes. Quick disconnect devices, if used, shall likewise comply with national and local codes.

ELECTRICAL GROUNDING REQUIREMENTS

All electrically operated appliances must be grounded in accordance with all applicable national and local codes. A wiring diagram is located on the inside of the door. In the United States and Canada, the electrical supply must be 120VAC, 60 Hz. In other countries, refer to the rating plate on the inside of the door for proper voltages.

2.3.1 General Installation Requirements (cont.)

FCC COMPLIANCE

The user is cautioned that any changes or modifications to Frymaster computers not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment. Frymaster computers have been tested and found to comply with the limits for a Class A digital device, pursuant to Part 15 of the FCC rules. While these devices are verified as Class A devices, they have been shown to meet the Class B limits. These limits are designed to provide reasonable protection against harmful interference when the equipment is operated in a commercial environment. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications. Operation of the equipment in a residential area is likely to cause harmful interference in which case the user will be required to correct the interference at his own expense. If necessary, the user should consult the dealer or an experienced radio and television technician for additional suggestions.

The user may find the booklet "How to Identify and Resolve Radio-TV Interference Problems" helpful. It is prepared by the Federal Communications Commission and is available from the U.S. Government Printing Office, Washington, DC 20402, Stock No. 004-000-00345-4.

2.3.2 Caster/Leg Installation

Depending upon the specific configuration ordered, your unit may have been shipped without installed casters or legs. If casters or legs are installed, you may skip this section and proceed to Section 2.4, Pre-Connection Preparations.

If your unit requires the installation of casters/legs, install them in accordance with the instructions included in your accessory package.

2.4 Pre-Connection Preparations

⚠ DANGER
Do not connect this equipment to the gas supply before completing each step in this section.

After the unit is positioned for use, ensure the following have been accomplished before connecting the unit to the gas supply:

1. Adequate means must be provided to limit the movement of this equipment without depending upon the gas line connections. If a flexible gas hose is used, a restraining cable must be connected at all times when the equipment is in use.

2. The rethermalizer must be stabilized by installing restraining chains on units equipped with casters or anchor straps on units equipped with legs. Follow the instructions shipped with the casters/legs to properly install the chains or straps.

3. Level rethermalizers equipped with legs by screwing out the legs approximately 1 inch then adjusting them so that the rethermalizer is level.

2.4 Pre-Connection Preparations (cont.)

4. For rethermalizers equipped with casters, there are no built-in leveling devices. The floor where the rethermalizer is to be installed must be level.

⚠ WARNING
Inlet water pressure must not exceed 80 PSI. A regulator must be installed between rethermalizer water inlet and water supply when pressure exceeds 80 PSI.

5. Connect the water hose to the fitting at the rear of the unit. **If inlet water pressure exceeds 80 PSI, a regulator must be installed to prevent damage to rethermalizer.** Ensure that water pressure to rethermalizer is less than 80 PSI.

NOTE 1: The unit may be equipped with an optional hose assembly with a quick-disconnect coupling or hose provided by others. Whichever is used, it should be attached to a **COLD WATER SERVICE ONLY**. Teflon thread-seal tape or Loctite PST56765 or equivalent thread sealer must be used when installing the fittings.

6. Connect the desired drain plumbing to the 1¼" drain valve. **NOTE: Ensure drain plumbing is connected in accordance with local codes. Waste water from the water bath unit should not be discharged directly below the appliance. Rising steam can harm the cabinet and the electrical components.**

7. Test the equipment's electrical system by plugging the power cord into a grounded 120VAC outlet and pressing the computer's ON/OFF button. °-Lo or CYCL should appear in the display.

8. Turn the computer off. Verify that the display is blank.

9. Verify that the minimum and maximum incoming gas pressures for the type of gas to be used are in accordance with the accompanying table.

Incoming Gas Pressures

Gas	Minimum	Maximum
Natural	6" W.C. 1.49 kPa 14.93 mbar	14" W.C. 3.48 kPa 34.84 mbar
LP	11" W.C. 2.74 kPa 27.37 mbar	14" W.C. 3.48 kPa 34.84 mbar

2.4.1 Connecting to the Gas Supply

GAS CONNECTIONS AND PIPE SIZES

The size of the 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 1½ inches (38mm) ID.

2.4.1 Connecting to the Gas Supply (cont.)

When configured for natural gas, this equipment requires a standard gas pipe size of ¾ inch (22 mm) ID for connections within 20 feet (6 m) of the supply line, provided no more than 4 fittings or elbows are used in the run. For a pipe run over 20 feet (6 m), increase the pipe size to 1 inch (28 mm). For use with LP (Propane) gas, the next smaller pipe size may be used.

IF IN DOUBT ABOUT THE PIPE SIZE TO BE USED, CONSULT YOUR LOCAL GAS COMPANY.

⚠ DANGER
Before connecting new pipe to this equipment, the pipe must be blown out thoroughly to remove all foreign material. Foreign material in the burner and gas controls may cause improper and dangerous operation.

1. Connect the equipment to the gas supply line. When making connections, apply a small amount of Loctitite® PST 56765 or equivalent thread compound to the male threads only. **DO NOT** apply the compound to the first two threads. This will prevent clogging of the burner orifices and control valve.

2. Open the gas supply to the fryer and check all piping, fittings, and gas connections for leaks. A soap-and-water solution should be used for this purpose. **NEVER USE OPEN FLAME TO CHECK FOR GAS LEAKS.**

⚠ DANGER
Never use matches, candles, or any other ignition source to check for leaks.

If gas odors are detected, shut off the gas supply to the fryer at the main shut-off valve and contact the local gas company or an authorized service agency for service.

The rethermalizer and any shut-off valves installed between the rethermalizer and the gas supply line must be disconnected from the gas supply line during any pressure testing of the supply line at pressures equal to or greater than ½ PSIG (3.45kPa, 14 inches W.C.).

3. Close the drain valve and fill the cookpot with water and boil-out solution to the overflow. Light the burners as described in Chapter 3, "Operating Instructions", and perform the boil-out procedures as described in section 2.6, "Boil-Out Instructions" of this manual.

⚠ WARNING
"Dry-firing" this equipment will cause damage to the cookpot. Always ensure that the cookpot is filled with water before firing your unit.

4. It is suggested that the burner manifold pressure be checked at this time by the local gas company or an authorized service agent.

2.5 Converting to Another Gas Type

This equipment is configured at the factory for either natural gas or LP (propane) gas.

If you desire to switch from one type of gas to the other, a gas conversion kit must be installed by a Factory Authorized Service Center technician.

⚠ DANGER
Switching to a different type of gas without installing the proper conversion kit may result in fire or explosion! NEVER attach your fryer to a gas supply for which it is not configured.

2.6 Boil-Out Instructions

⚠ CAUTION
Do not leave rethermalizer unattended. The boil-out solution may foam and overflow if rethermalizer is left unattended. Press the ⏻ switch to turn computer OFF to control this condition.

1. Before turning the computer ON, close the drain valve and fill empty vessel with a mixture of cold water to the overflow tube (use auto-fill by-pass switch as needed). Ensure water solenoid by-pass switch is turned off when water filling is no longer desired. Add a commercial grade detergent formulated to effectively clean and sanitize food-contact surfaces. Follow instructions on container when mixing.

⚠ CAUTION
Use a commercial grade cleaner formulated to effectively clean and sanitize food-contact surfaces. Read directions for use and precautionary statements of cleaner. Particular attention should be paid to the concentration of cleaner and the length of time the cleaner rests on the food-contact surfaces.

⚠ WARNING
If gas odors are detected, the appliance gas supply MUST be shut off at the main shut-off valve, and the local gas company or authorized service agency contacted for service.

2. Follow LIGHTING INSTRUCTIONS in Section 3.2. Press the ⏻ switch to turn the computer on. An illuminated dot between digits 1 and 2 in either LED display indicates that the burners are lit. (AutoFill will add water if the boil-out solution level is inadequate.)

3. The Boil Mode is selected by pressing the (L) button. The computer will display boil and the temperature of the vessel will be raised to 212°F (100°C).

2.6 Boil-Out Instructions (cont.)

4. Boil the solution for no less than one hour. To remove deposits, scrub the sides of the vat with a long-handle, natural bristle brush, being careful not to damage the temperature-sensing probe. Do not allow the water level to drop below the level line in the vessel during boil-out operation (although AutoFill will maintain the proper solution level, always check during the boil-out procedure).

5. Clean all food-contact areas above the water level line with a proper dilution of sanitizing detergent.

6. Rinse.

⚠ CAUTION
Step 8 should be performed by the local gas company or authorized service agent ONLY.

7. Burner operating gas pressure can be checked at this time.

   a. Burner manifold pressure NATURAL GAS must be 4.0 in. W.C.

   b. Burner manifold pressure LP GAS must be 11 in. W.C.

8. Press the switch to turn the computer OFF and allow solution to cool.

9. Add two gallons of water. Drain out the solution and clean the vat thoroughly.

10. Refill the vat with clean water. Rinse twice, drain and wipe down with a clean dishtowel.

FGP55 SERIES RETHERMALIZERS
CHAPTER 3: OPERATING INSTRUCTIONS

3.1 Introduction

The FGP55 rethermalizer is offered with a standing pilot with Piezo ignitor or electronic ignition. The unit is equipped with a low-level float switch, which allows ignition of the burners only after the proper water level is reached. An auto-refill float switch maintains the normal water level. A water by-pass switch, located below the control panel (see Page 4), can be used to raise the water level for boil-out or in the case of a failure in the auto-refill mode. Ensure water solenoid by-pass switch is turned off when water filling is no longer desired.

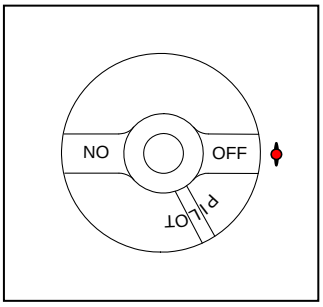
Cold food should not be added to the cookpot, if the rethermalizer is in the hot-food holding mode.

3.2 Lighting Instructions

⚠ CAUTION
Vessel MUST be filled with water before lighting.

Follow these instructions for units equipped with a standing pilot:

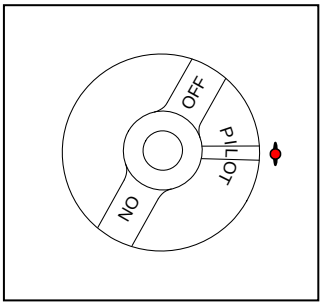
1. Press the ⏻ switch to turn the computer ON. If the vessel is not filled to the proper level with water, the AutoFill feature will add water to the proper level.



2. Turn the gas valve knob (open the door to gain access) to the OFF position. Wait 5 minutes before proceeding.

3. Turn the gas valve knob to the PILOT position.

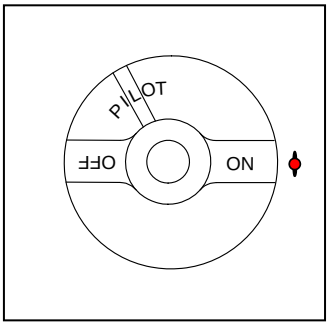
4. Push and hold the knob in. Simultaneously, press the Piezo ignitor button repeatedly until the pilot lights. Continue to depress the gas valve pilot knob approximately 60 seconds. Release the knob.



5. The pilot flame should remain lit. If the pilot goes out, wait at least 5 minutes, then follow Step 4 to re-light the pilot.

6. Turn the gas valve knob to the ON position.

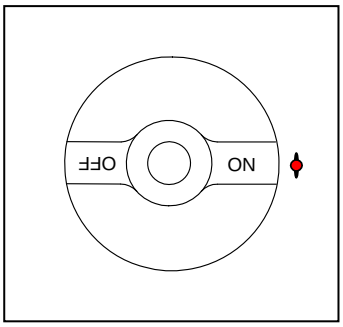
7. An illuminated dot between digits 1 and 2 in either LED display indicates that the burners are lit.



8. If the burners fail to light, press the ⏻ switch to turn the computer OFF and wait 60 seconds. Repeat the preceding steps.

3.2 Lighting Instructions (cont.)

Follow these instructions to light a unit with electronic ignition:



1. Turn the gas valve knob to the ON position.

2. Press the ⏻ switch to turn the computer ON. If the vessel is not filled to the proper level with water, the AutoFill feature will add water to the proper level.

3. An illuminated dot between digits 1 and 2 in either LED display indicates that the burners are lit.

4. If the burners fail to light, press the ⏻ switch to turn the computer OFF and wait 60 seconds. Repeat the preceding steps.

3.3 Daily Checks and Services

INSPECT RETHERMALIZER AND ACCESSORIES FOR DAMAGE

Look for loose or frayed wires and cords, leaks, foreign material in cookpot or inside cabinet, and any other indications that the rethermalizer and accessories are not ready and safe for operation.

CLEAN CABINET INSIDE AND OUT

Clean inside the cabinet with a dry, clean cloth. Wipe all accessible metal surfaces and components to remove accumulations of oil, dust, or cooking residue.

Clean the outside of the cabinet with a clean cloth dampened with dishwashing detergent, removing oil, dust, or cooking residue.

⚠ DANGER
Never attempt to clean rethermalizer during the rethermalizing process or when the cookpot is filled with hot water and/or food products.

Clean Float Levels, Temperature Probe, and Cookpot

Press the computer power switch to the OFF position.

Remove the shield that protects the upper float switch by lifting up. Clean the exposed shaft with a solution of detergent and water. A Scotchbrite™ or equivalent nylon pad may be used to scrub away any accumulated mineral deposits. Care must be taken not to bend or dislodge the shaft or to impede the motion of the float. Use the same cleaning procedure to clean the lower float switch.

Figure 1: The float switches (above and right) should be cleaned periodically to eliminate starch buildup, which can impede the motion of the floats. Care must be taken, however, to ensure the shafts are not dislocated or the movement of the float hindered.

3.3 Daily Checks and Services (cont.)

Clean the temperature probe and high-limit, located on the burner tube in the cook vessel. Using a Scotchbrite™ or similar mildly abrasive pad and a solution of detergent and water, clean the inside of the cookpot.

Clean all food-contact surfaces with a proper dilution of a sanitizing detergent.

Rinse the cookpot thoroughly with clean water at least twice.

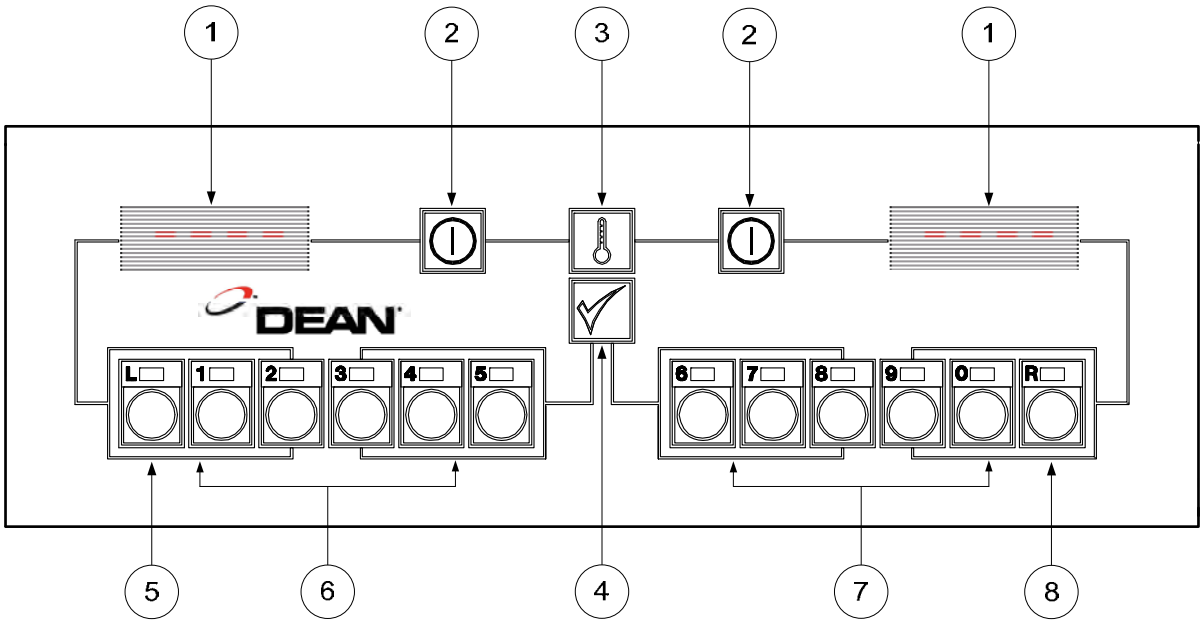
3.4 Quarterly Checks and Services

Check Computer Magic III.5 Setpoint Accuracy

1. Fill the cookpot with water. Press the computer power switch, and then press any of the product buttons. Insert a good-grade thermometer or pyrometer probe into the cookpot, with the end touching the temperature probe.

When the computer display shows a series of four dashes (– – – –), press the switch once to display the temperature of the water as sensed by the temperature probe. Press the switch twice to display the setpoint. The displayed water temperature should be within ±10°F (5°C) of the setpoint. The temperature shown on the thermometer or pyrometer should be within ± 5ºF (2ºC) of the displayed water temperature. If either set of readings is outside its range, contact a Factory Authorized Service Center for assistance.

3.5 Computer Operation



ITEM	DESCRIPTION
1	Lighted Displays— display of various functions and operations.
2	Power Switches— either switch turns power ON or OFF
3	Program Lock and Temperature Check Switch— locks program in computer and/or displays vessel temperature when depressed.
4	Programming Switch— used when reprogramming the computer memory.
5	Boil Mode Switch— overrides programmed setpoint and raises/ maintains temperature at 212°F (100°C)
6/7	Product and Coding Switches -- provides access to computer and programming functions.
8	Simmer Mode Switch— maintains programmed setpoint temperature.

⚠ WARNING
Before turning on computer, ensure the rethermalizer is filled with water.

3.5 Computer Operation (cont.)

The FGP55 CM-III.5 computer has 10 programmable product buttons, a Simmer Mode switch, and a Boil Mode switch. The computer also has two Power switches. Either switch may be pressed to turn the unit ON or OFF.

The product buttons are multi-functional. In the programming mode, each button can be programmed for a distinct rethermalizing time for a particular product. In the rethermalizing mode, pressing a button initiates a timed countdown of the specific product associated with the button.

When the switch is pressed, the programmed setpoint is overridden and the vessel temperature is raised to and maintained at 212°F (100°C). When the unit is in boil mode, boil appears in both LED displays. The unit will remain in the boil mode until the Simmer Mode switch is pressed or the unit is turned off.

The Simmer Mode is activated by pressing the (R) switch. In Simmer Mode, the vessel temperature is maintained at the programmed setpoint. When the switch is pressed, if the vessel temperature is above the setpoint, °-HI is displayed in both LED widows. If the vessel temperature is below the setpoint, °-Lo is displayed. If the temperature is within 11°F (6°C) of the setpoint, – – – – (four dashes) is displayed.

3.6 Programming the FGP55 CM-III.5 Computer

⚠ CAUTION

⚠ It is recommended that the simmer setpoint and the heat/stir times for *all 10* products be programmed before the unit is first used in a rethermalizing cycle.

When the unit is tested at the factory, the simmer setpoint and product rethermalizing times are programmed. These ***test*** settings are **not** default settings. You must program the unit for your own particular products. Program the setpoint and all product rethermalizing times as follows:

1. Turn the computer on by pressing the switch.

2. Enter the programming mode by pressing the switch. CodE appears in the left display. If you enter the programming mode by mistake, press the switch again to exit the programming mode

   NOTE 1: If you try to enter the programming mode while the computer is rethermalizing, the display will flash BUSY.

3.6 Programming the FGP55 CM-III.5 Computer (cont.)

NOTE 2: The unit comes from the factory configured to display in degrees Fahrenheit. To toggle back and forth between Fahrenheit and Celsius, press the ✓ switch, then enter the code 1 6 5 8 by pressing the corresponding product buttons. Next, press the 🌡 switch to lock in the new display option.

3. Enter the number 1 6 5 0 by pressing the corresponding product buttons. The computer cannot be programmed unless this code is entered, thus preventing any unauthorized changes to current program instructions.

4. SP-r (Setpoint) will appear in the left LED display. Any previously programmed temperature setpoint will appear in the right display. To change the setpoint, enter the desired setpoint temperature using the corresponding product buttons. The setpoint can be programmed for any value up to 212°F (100°C). Press the Program Mode ✓ switch to lock in the new setpoint (or the old setpoint, if it was not changed).

5. SELP (Select Product) will appear in the left display. Press the product button to be programmed (or press ✓ to return to the normal operating mode).

6. COOC (Rethermalizing Time) will now show in the left display. Any previously programmed rethermalizing time will appear in the right display. Pressing ✓ will accept the current rethermalizing time. To change the rethermalizing time, enter the new time using the product buttons. The rethermalizing time can be programmed up to 59:59. Press ✓ to lock in the new time.

   NOTE: The computer can be programmed for either "standard" or "slow" clock. The standard clock displays minutes and seconds, the slow clock displays hours and minutes. To toggle between times press the ✓ switch, then enter the code 1 6 5 3 using the product buttons. Press the 🌡 switch to lock in the clock speed. To determine whether the clock speed is set to standard or slow, initiate a rethermalizing cycle by pressing a product button. If the computer is set to the standard clock, the time in the LED display will immediately begin to count down. If countdown does not begin immediately, the computer is set to the slow clock.

7. SH1 (Stir Time 1) appears in the left display. If your product requires stirring during the rethermalizing process, set the number of seconds to heat before stirring using the product buttons. If your product does not require stirring, enter "0". The number entered will appear in the right display. The stir time can be programmed up to 59:59, ***but must not exceed the product rethermalizing time***. Press ✓ to lock in the programmed time.

   For example, entering "30" means the product needs to be stirred after it has been rethermalizing for thirty seconds. At the end of thirty seconds, an alarm will sound and the product switch will flash until cancelled by the operator pressing the product button.

3.6 Programming the FGP55 CM-III.5 Computer (cont.)

SH2 will appear. Program the length of the second stir time as above being sure that the time entered is greater than that for stir time "1" or else is "0".

SH3 will appear. Program the length of the third stir time in the same manner as for stir times "1" and "2", being sure that the time entered is greater than that for stir time "2" or else is "0".

⚠ CAUTION

Remember: Stir time "2" must be greater than stir time "1" (or else be "0"). Stir time "3" must be greater than stir time "2" (or else be "0"). None of the stir times should be greater than the rethermalizing time entered in Step 6. If a stir time exceeds the rethermalizing time, the stir time will be ignored.

8. SELP (Select Product) will again appear in the left display. If more products are to be programmed, return to Step 5 and follow all instructions to this point, repeating for each product.

9. When you complete your programming, lock in the whole program by pressing the switch.

3.7 Operating the FGP55 Rethermalizer

Turn the computer on by pressing the switch. Note: An illuminated dot between digits 1 and 2 in either LED display indicates that the burners are lit.

1. One of the following will be displayed:

   a. °-Lo: indicates the vessel temperature is 11ºF (6ºC) lower than the setpoint.

   b. °-HI: indicates the vessel temperature is 11ºF (6ºC) higher than the setpoint.

   c. – – – – (four dashes): indicates the vessel temperature is nearing setpoint.

   d. HELP: indicates a heating problem.

   e. Prob: indicates a problem with the computer temperature probe circuit.

2. Press a product button to initiate a rethermalizing cycle.

   a. The previously programmed rethermalizing time will appear and the timer countdown will begin.

   b. If stir times are programmed, the operator will be notified of the need to stir the product "X" seconds after the rethermalizing cycle has begun (X = amount of time programmed). An alarm will sound, the display will read STIR, and the LED in the product button will blink.

3.7 Operating the FGP55 Rethermalizer (cont.)

If no stir times have been programmed, STIR will not appear during the rethermalizing cycle. To cancel the alarm, press the indicated product button.

⚠ CAUTION
Pressing the product button twice while the alarm is active will cancel the rethermalizing cycle as well as the alarm.

c. At the end of the rethermalizing cycle, an audible alarm will sound, COOC will be displayed, and the associated product button will flash. To cancel the alarm, press the flashing button.

3. To check the vessel temperature at any time, press the switch once. To check the setpoint, press the switch twice.

During idle periods when the rethermalizer is on, but not in use, ---- (four dashes) should appear in both displays, indicating that the vessel is at setpoint. If not, check the actual temperature and setpoint.

3.8 FGP55 Temperature Display Options

Note: To enter the programming mode, press the switch. When the display reads CodE, enter 1 6 5 0.

- To toggle ***constant temperature display*** on and off, enter 1 6 5 1. then press the switch.

  Note: When in constant temperature display mode, the countdown time will not be displayed.

- To toggle between ***Fahrenheit and Celsius temperature display***, enter 1 6 5 8. then press the switch.

3.9 FGP55 Computer Display Messages

☞ SELP – Prompts you to select a product button for programming.

☞ — – Prompts you to enter a sequence of numbers to change certain functions of the computer.

☞ °-HI – Indicates that the water temperature is more than 11°F above setpoint.

☞ °-Lo – Indicates that the water temperature is more than 11°F below setpoint.

3.9 FGP55 Computer Display Messages (cont.)

- ☞ – – – – (four dashes) – Indicates that the water temperature is within the proper rethermalizing range (i.e., within ±11°F of setpoint).

- ☞ HELP – Indicates that there is a heating problem. Call your local Factory Authorized Service Center or the 24-Hour Hotline (1-800-551-8633).

- ☞ Prob – Indicates that the rethermalizer has detected a problem in the temperature control circuits. Call your local Factory Authorized Service Center or the 24-Hour Hotline (1-800-551-8633).

3.10 FGP55 Boil or Simmer Mode Options

In the Simmer Mode, the vessel temperature is maintained at the setpoint programmed by the operator. In the Boil Mode, the vessel temperature is raised to 212°F (100°C).

Select the Simmer Mode by pressing the (R) button. If the temperature of the vessel is above the setpoint, °-HI will be displayed. If the temperature of the vessel is below the setpoint, °-Lo will be displayed. If the temperature is within 11°F (6°C) of the setpoint, – – – – (four dashes) will be displayed.

The Boil Mode is selected by pressing the (L) button. The computer will display boiL and the temperature of the vessel will be raised to 212°F (100°C).

See Section 2.6 for detailed boil-out instructions.

3.11 FGP55 Clock Display Options

The computer can be programmed to display rethermalizing time in minutes and seconds, or in hours and minutes, depending on the product being rethermalized.

To toggle between display options, press the switch, enter 1 6 5 3, then press the . To determine which display is active, initiate a rethermalizing cycle by pressing a product button. If the display is set to minutes and seconds, the time will immediately begin to count down. If it does not, the display is set to hours and minutes.

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