Frymaster®

We Fit the Way You Fry™

YUM FPGL30

Oil Conserving Gas Fryer

Installation, Operation and Maintenance Manual

This manual is updated as new information, and models are released. Visit our website for the latest manual.



⚠ CAUTION

READ THE INSTRUCTIONS BEFORE USING THE FRYER.

Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas supply.

Keep these instructions for future reference.

FOR YOUR SAFETY

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

8196687Y

Part Number: FRY_IOM_8196687Y 11/2026

Original Instructions

NOTICE

IF, DURING THE WARRANTY PERIOD, THE CUSTOMER USES A PART FOR THIS FRYMASTER EQUIPMENT OTHER THAN AN UNMODIFIED NEW OR RECYCLED PART PURCHASED DIRECTLY FROM FRYMASTER, OR ANY OF ITS AUTHORIZED SERVICERS, AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THIS WARRANTY WILL BE VOID. FURTHER, FRYMASTER 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 SERVICER.

NOTICE

This appliance is intended for professional use only and is to be operated by qualified personnel only. A Frymaster 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. See Chapter 1 of this manual for definitions of qualified personnel.

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. For the United States and Canada these are the National Fuel Gas Code, ANSI Z233.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1. See NATIONAL CODE REQUIREMENTS in Chapter 2 of this manual for specifics.

The gas manifold of this appliance or of the battery of which it is a part must be connected to a gas appliance pressure regulator adjusted for the manifold pressure marked on the rating plate.

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa/13.84 inches W.C.).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa/13.84 inches W.C.).

NOTICE TO U.S. CUSTOMERS

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.

DANGER

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

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.

FOR YOUR SAFETY

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

DANGER

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

WARNING

After installation of a gas fryer and after any maintenance to the gas system of a gas fryer-manifold, valve, burners, etc. – check for gas leaks at all connections. Apply a thick soapy solution to all connections and ensure there are no bubbles. There should be no smell of gas.

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.

NOTICE

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.

NOTICE

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

DANGER

Adequate means must be provided to limit the movement of the appliance without depending upon the gas line connector and the quick-disconnect device or its associated piping to limit the appliance movement.

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.

All fryers equipped with casters must be installed using a connector that complies with the Standard for Connectors for Moveable Gas Appliances, ANSI Z21.69 or CSA 6.16, and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use with Gas Fuel, ANSI Z21.41 or CSA 6.9.

NOTICE

No warranty is provided for any Frymaster fryer used in a mobile or marine installation or concession. Warranty protection is only offered for fryers installed in accordance with the procedures described in this manual. Mobile, marine or concession conditions of this fryer should be avoided to ensure optimum performance.

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.

DANGER

Do not spray aerosols in the vicinity of this appliance while it is in operation.

DANGER

When installed, this appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, the Canadian Electrical Code, CSA C22.2 applicable, or the appropriate national code of the country in which installed.

DANGER

When installed, this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA54, or the Natural Gas and Propane Installation Code, CSA B149.1 as applicable or the appropriate national code of the country in which installed.

DANGER

The crumb tray in fryers equipped with a filter system must be emptied into a fireproof container at the end of frying operations each day. Some food particles can spontaneously combust if left soaking in certain shortening material.

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 fry vessels. 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

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

NOTICE

This appliance is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

NOTICE

The appliance must be installed and used in such a way that any water cannot contact the fat or oil.

DANGER

This appliance must be connected to a power supply having the same voltage and phase as specified on the rating plate located on the inside of the appliance door.

WARNING

Use caution and wear appropriate safety equipment to avoid contact with hot oil or surfaces that may cause severe burns or injury.

WARNING

Do not block the area around the base or under the fryers.

WARNING

This appliance is not intended for use by children under the age of 16 or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

WARNING

If the electrical power supply cord is damaged, it must be replaced by a Frymaster Factory Authorized Servicer or a similarly qualified person in order to avoid a hazard.

WARNING

NEVER drain cleaning solution into a shortening disposal unit (SDU), a built-in filtration unit, or a portable filter unit. These units are not intended for this purpose and will be damaged by the solution and void the warranty.

DANGER

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

WARNING

Operation, installation, and servicing of this product may expose you to chemicals/products including [Bisphenol A (BPA), glass wool or ceramic fibers, and crystalline silica], which is [are] known to the State of California to cause cancer, birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

WARNING

Do not leave the fryer unattended during use.

WARNING

Use caution when dropping wet food or water into the hot oil. It may cause spattering of the oil, which may cause severe burns

⚠ WARNING

Do not overfill the frypot to avoid overflow of hot oil that may cause severe burns, slipping and falling.

⚠ WARNING

Use caution and wear appropriate safety equipment when adding oil to the fryer, to prevent splashing of hot oil, which may cause severe burns.

⚠ WARNING

Do not store or set baskets or anything else on top of the flues.

Frymaster®

YUM FPGL30 Series Gas Fryers
Installation and Operation Manual

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YUM FPGL30 SERIES GAS FRYER
CHAPTER 1: GENERAL INFORMATION

1.1 Applicability and Validity

The FPGL30 Series Gas Fryer, with SMART4U® technology, has been approved by the European Union for sale and installation in the following EU countries: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV, MT, NL, NO, PL, PT, RO, SE, SI, SK, TR and TU.

This manual is applicable to and valid for all FPGL30 Series Gas Fryers sold in English-speaking countries, including those in the European Union. Where conflicts exist between instructions and information in this manual and local or national codes of the country in which the equipment is installed, installation and operation shall comply with those codes.

This appliance is only for professional use and shall be used by qualified personnel only, as defined in Section 1.7.

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 that follow.

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

⚠ WARNING
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.

⚠ DANGER
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.

Your fryer is equipped with automatic safety features:

1. High temperature detection shuts off gas to the burner assembly should the controlling thermostat fail.

2. An optional safety switch built into the drain valve prevents burner ignition with the drain valve even partially open.

1.3 Controller Information

FCC COMPLIANCE

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 European Community (CE) Specific Information

The European Community (CE) has established certain specific standards regarding equipment of this type. Whenever a conflict exists between CE and non-CE standards, the information or instructions concerned are identified by means of shadowed boxes similar to the one below.

Non-CE Standard for Incoming Gas Pressures

Type	Minimum	Maximum
Natural	6" W.C. 1.49 kPa 14.68 mbar	14" W.C. 3.49 kPa 34.72 mbar
LP	11" W.C. 2.74 kPa 27.28 mbar	14" W.C. 3.49 kPa 34.84 mbar

1.5 Equipment Description

FPGL30 Series high-efficiency gas fryers employ a unique infrared burner system that uses up to 43% less energy to cook the same volume as conventional open-burner fryers. Models in this series include FPGL variants. These models have a built-in FootPrint Pro filtration system located under the leftmost ***fryer*** in a battery.

All FPGL30 Series Gas fryers are of an open-frypot design with no tubes and have a hand-sized opening into the cold zone, which makes cleaning the stainless frypot quick and easy.

Heating is supplied by a pair of infrared burner assemblies mounted on each side of the frypot. Combustion air for the burners is supplied by a dedicated blower mounted on the front of the frypot. FPGL30 Series Gas fryers can be configured for natural gas, propane (LP), or manufactured gas, as required by the customer.

Each frypot is equipped with a temperature probe for precise temperature control.

All FPGL30 Series Gas fryers come standard with electronic ignition and melt cycle mode. The FPGL30 Series Gas fryers are controlled with a K3000 or FAST controller. Fryers in this series come in full or split pot arrangements, and can be purchased as two, three or four vat fryers.

All fryers in this series require an external source of AC electrical power. Units can be configured for voltages ranging from 100 VAC to 240 VAC.

FPGL30 Series fryers are shipped completely assembled. All fryers are shipped with a package of standard accessories. Each fryer is adjusted, tested, and inspected at the factory before crating for shipment.

1.6 Installation, Operating, and Service Personnel

Operating information for Frymaster equipment has been prepared for use by qualified and/or authorized personnel only, as defined in Section 1.7. **All installation and service on Frymaster equipment must be performed by qualified, certified, licensed, and/or authorized installation or service personnel, as defined in Section 1.7.**

1.7 Definitions

QUALIFIED AND/OR AUTHORIZED OPERATING PERSONNEL

Qualified/authorized operating personnel are those who have carefully read the information in this manual and have familiarized themselves with the equipment functions, or who have had previous experience with the operation of the equipment covered in this manual.

QUALIFIED INSTALLATION PERSONNEL

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 personnel must be experienced in such work, be familiar with all gas precautions involved, and have complied with all requirements of applicable national and local codes.

QUALIFIED SERVICE PERSONNEL

Qualified service personnel are those who are familiar with Frymaster equipment and who have been authorized by Frymaster, L.L.C. to perform service on the equipment. All authorized service personnel are required to be equipped with a complete set of service and parts manuals, and to stock a minimum amount of parts for Frymaster equipment. A list of Frymaster Factory Authorized Servicers (FAS's) is located on the Frymaster website at www.frymaster.com/service. ***Failure to use qualified service personnel will void the Frymaster warranty on your equipment.***

1.8 Shipping Damage Claim Procedure

Your Frymaster equipment was carefully inspected and packed before leaving the factory. The transportation company assumes full responsibility for safe delivery upon its acceptance of the equipment for transport.

What to do if your equipment arrives damaged:

1. **File a claim for damages immediately**, regardless of the extent of damages.
2. **Inspect for and record all visible loss or damage**, and ensure that this information is noted on the freight bill or express receipt and is signed by the person making the delivery.
3. **Concealed loss or damage** that was unnoticed until the equipment was unpacked should be recorded and reported to the freight company or carrier **immediately** upon discovery. A concealed damage claim must be submitted within 5 days of the date of delivery. Ensure that the shipping container is retained for inspection.

Frymaster **DOES NOT ASSUME RESPONSIBILITY FOR DAMAGE OR LOSS INCURRED IN TRANSIT.**

1.9 Parts Ordering and Service Information

In order to assist you quickly, the Frymaster Factory Authorized Servicer (FAS) or Service Department representative requires certain information about your equipment. Most of this information is printed on a data plate affixed to the inside of the fryer door. Part numbers are found in the Service and Parts Manual. Parts orders may be placed directly with your local FAS or distributor. A list of Frymaster Factory Authorized Servicers (FAS's) is located on the Frymaster website at www.frymaster.com/service. If you do not have access to this list, contact the Frymaster Service Department at 1-800-551-8633 or 1-318-865-1711 or by e-mail: service@frymaster.com.

When ordering parts, the following information is required:

Model Number: _____
Serial Number: _____
Type of Gas or Voltage: _____
Item Part Number: _____
Quantity Needed: _____

Service information may be obtained by contacting your local FAS/Distributor. Service may also be obtained by calling the Frymaster Service Department at 1-800-551-8633 or 1-318-865-1711 or by e-mail: service@frymaster.com. When requesting service, please have the following information ready:

Model Number: _____
Serial Number: _____
Type of Gas: _____

In addition to the model number, serial number, and type of gas, please be prepared to describe the nature of the problem and have ready any other information that you think may be helpful in solving your problem.

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

YUM FPGL30 SERIES GAS FRYER
CHAPTER 2: INSTALLATION INSTRUCTIONS

2.1 General Installation Requirements

Qualified, licensed, and/or authorized installation or service personnel, as defined in Section 1.7 of this manual, should perform all installation and service on Frymaster equipment.

Conversion of this appliance from one type of gas to another should only be performed by qualified, licensed, and/or authorized installation or service personnel as defined in Section 1.7 of this manual.

Failure to use qualified, licensed, and/or authorized installation or service personnel (as defined in Section 1.7 of this manual) to install, convert to another gas type or otherwise service this equipment will void the Frymaster warranty and may result in damage to the equipment or injury to personnel.

Where conflicts exist between instructions and information in this manual and local or national codes or regulations, installation and operation shall comply with the codes or regulations in force in the country in which the equipment is installed.

⚠ DANGER
Building codes prohibit a fryer with its open tank of hot oil being installed beside an open flame of any type, including those of broilers and ranges.

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

2.1.1 Clearance and Ventilation

The fryer(s) must be installed with a 6" (150 mm) 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" (600 mm) clearance should be provided at the front of the fryer.

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

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

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

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

⚠ DANGER

This appliance must be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to the health of personnel in the room in which it is installed.

Fryers must be installed in an area with an adequate air supply and adequate ventilation. Adequate distances must be maintained from the flue outlet of the fryer to the lower edge of the ventilation filter bank. Filters should be installed at an angle of 45º. Place a drip tray beneath the lowest edge of the filter. For U.S. installation, NFPA standard No. 96 states, "A minimum distance of 18 in. (450 mm) should be maintained between the flue outlet and the lower edge of the grease filter." *Frymaster recommends that the minimum distance be 24 in. (600 mm) from the flue outlet to the bottom edge of the filter when the appliance consumes more than 120,000 BTU per hour*.

For installations in the United States, information on construction and installation of ventilating hoods can be found in the NFPA standard cited above. A copy of the standard may be obtained from the National Fire Protection Association, Battery March Park, Quincy, MA 02269.

2.1.2 National Code Requirements

The type of gas for which the fryer is equipped is stamped on the data plate attached to the inside of the fryer door. Connect a fryer stamped "NAT" only to natural gas, those stamped "PRO" only to propane gas, and those stamped "MFG" only to manufactured gas.

Installation shall be made with a gas connector that complies with national and local codes, and, where applicable, CE codes. Quick-disconnect devices, if used, shall likewise comply with national, local, and, if applicable, CE codes. In the absence of local codes, installation must conform to the national Fuel Gas Code, ANSI Z223.1/NFPA 54 or the Natural Gas and Propane Installation code, CSA B149.1, as applicable including:

1. The appliance and its individual shutoff valve must be disconnected form the gas supply piping system during any pressure testing of the system at test pressures in excess of ½ psi (3.5 kPa).

2. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

2.1.3 Electrical Grounding Requirements

All electrically operated appliances must be grounded in accordance with all applicable national and local codes, and, where applicable, CE codes. In the absence of local codes, the appliance must be grounded in accordance with National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical

Code, CSA C22.2, as applicable. All units (cord connected or permanently connected) should be connected to a grounded power supply system. A wiring diagram is located on the inside of the fryer door. Refer to the rating plate on the inside of the fryer door for proper voltages.

⚠ DANGER

This appliance is equipped with a special (grounding) plug for your protection against electrical shock, and must be plugged directly into a properly grounded receptacle. Do not cut, remove, or otherwise bypass the grounding prong on this plug!

⚠ DANGER

This appliance requires electrical power for operation. Place the gas control valve in the OFF position in case of a prolonged power outage. Do not attempt to operate this appliance during a power outage.

2.1.4 Australian Requirements

To be installed in accordance with AS 5601, local authority, gas, electricity, and any other relevant statutory regulations.

If casters are fitted, the installation must comply with AS5601 and AS1869 requirements.

2.1.5 South Africa Requirements

IMPORTANT INFORMATION FOR THE USER
This appliance may only be installed by a registered SAQCC Gas installer. All registered installers are issued with a card carrying their registration number. Ask to be shown the card before allowing the installation work to commence and make a note of the Installer registration number. Upon completion of the installation, the installer is required to explain the operational details of the appliance together with the safety instructions. You will be asked to sign acceptance of the installation and be provided with a completion certificate. You should only sign for acceptance of the installation when the installation is completed to your satisfaction.
Note that your invoice is required in the event that you wish make a guarantee claim.

IMPORTANT INFORMATION FOR THE INSTALLER.
This appliance may only be installed by a gas installer registered with the South African qualification and certification committee (SAQCC). The appliance must be installed in accordance with the requirements of SANS 10087-1for use with LPG, SANS 827 for use with NG and any fire department regulations and/or local bylaws applicable to the area. If in doubt, check with the relevant authority before undertaking the installation. Upon completion of the installation you are required to fully explain and demonstrate to the user the operational details and safety practices applicable to the appliance and the installation.

2.2 Caster/Leg Installation

Depending upon the specific configuration ordered, your fryer may have been shipped without installed casters or legs. **DO NOT INSTALL THIS APPLIANCE WITHOUT CASTERS OR**

LEGS. If the appliance requires the installation of casters or legs, install them in accordance with the instructions included in your accessory package.

On an appliance with casters; the installation shall be made with a connector that complies with the Standard for Moveable Gas Appliances, ANSI Z21.69 • CSA 6.16, and a quick disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 • CSA 6.9.

2.3 Pre-Connection Preparations

⚠ DANGER

DO NOT connect this appliance to the gas supply before completing each step in this section.

After the fryer has been positioned under the exhaust hood, ensure the following has been accomplished:

1. Adequate means must be provided to limit the movement of fryers 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 fryer is in use. The restraining cable and installation instructions are packed with the flexible hose in the accessories box that was shipped with your unit.

⚠ DANGER

Do not attach an apron drainboard to a single fryer. The fryer may become unstable, tip over, and cause injury. The appliance area must be kept free and clear of combustible material at all times.

2. Level fryers equipped with legs by screwing out the legs approximately 1 inch then adjusting them so that the fryer is level and at the proper height in the exhaust hood. Frymaster recommends that the minimum distance from the flue outlet to the bottom edge of the hood be 24 in. (600 mm) when the appliance consumes more than 120,000 BTU per hour. **NOTE:** There are no built-in leveling devices on fryers equipped with casters. The floor where the fryer is to be installed must be level.

3. Test the fryer electrical system:

   a. Plug the fryer electrical cord(s) into a grounded electrical receptacle.

   b. Place the computer switch in the **ON** position. Verify that the display indicates MLT-CYCL.

   c. Place the computer power switch in the **OFF** position. Verify that the display indicates OFF.

4. Refer to the data plate on the inside of the fryer door to determine if the fryer burner is configured for the proper type of gas before connecting the fryer quick-disconnect device or piping from the gas supply line.
5. Verify the minimum and maximum gas supply pressures for the type of gas to be used in accordance with the accompanying tables.

CE Standard for Incoming Gas Pressures for Fryers Manufactured After April 1999

Gas	Pressure (mbar)(1)	Orifice Diameter		Regulator Pressure	
		Single Vat	Dual Vat	Single Vat	Dual Vat
G20	20	2 x 3.18	2 x 3.18	7 mbar	8 mbar
G25	20 or 25	2 x 3.18	2 x 3.18	10 mbar	11.2 mbar
G30	28/30 or 50	2 x 1.95	2 x 1.95	17 mbar	17 mbar
G31	37 or 50	2 x 1.95	2 x 1.95	20.6 mbar	20.6 mbar

(1) mbar = 10,2 mm H_2O

Non-CE Standard for 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

Australia Standard for Incoming Gas Pressures

Gas	Minimum	Maximum
Natural	4.54" W.C. 1.13 kPa 11.30 mbar	14" W.C. 3.48 kPa 34.84 mbar
Propane	11.05" W.C. 2.75 kPa 27.50 mbar	14" W.C. 3.48 kPa 34.84 mbar

6. For fryers equipped with a FootPrint Pro system or basket lifts, plug the electrical cord(s) into a power receptacle behind the fryer.

2.4 Connection to Gas Line

⚠ DANGER

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

⚠ DANGER

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of ½ PSI (3.45 kPa, 13.84 inches W.C.) to avoid damage to the fryer's gas tubes and gas valve(s).

⚠ DANGER

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ PSI (3.45 kPa, 13.84 inches W.C.)

⚠ DANGER

"Dry-firing" your unit will cause damage to the frypot and can cause a fire. Always ensure that cooking oil or water is in the frypot before firing the unit.

⚠ DANGER

All connections must be sealed with a joint compound suitable for the gas being used and all connections must be tested with a solution of soapy water before lighting any pilots.

⚠ 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 appliance at the main shut-off valve or bottle.**
- **Extinguish all naked flames.**
- **Do not operate any electrical appliances in the area.**
- **Ventilate the area.**
- **Check for leaks as detailed in this manual using a solution of soapy solution.**
- **Immediately contact the local gas company or an authorized service agency for service.**

If odor persists, contact the dealer or gas supplier immediately.

⚠ DANGER

In the event of a burn-back, where the flame burns back to the jet, immediately turn the gas supply off at the control valve on the panel. After ensuring the flame is extinguished, wait for I minute and re-light the appliance in the normal manner. Should the appliance again burn back, close the control valve and call a service technician. Do not use the appliance again until the service technician has declared that it is safe to do so.

The size of the gas line used for installation is very important. If the line is too small, the gas pressure at the burner manifold will be low. This may cause slow recovery and delayed ignition. The incoming gas supply line should be a minimum of 1½" (38 mm) in diameter. Refer to the chart below for the minimum sizes of connection piping.

Gas Connection Pipe Sizes
(Minimum incoming pipe size should be 1 1/2" (41 mm))

Gas	Single Unit	2 - 3 Units	4 or more units*
Natural	3/4" (22 mm)	1" (28 mm)	1 1/4" (36 mm)
Propane	1/2" (15 mm)	3/4" (22 mm)	1" (28 mm)
Manufactured	1" (28 mm)	1 1/4" (36 mm)	1 1/2" (41 mm)

* For distances of more than 20 feet (6 m) and/or more than 4 fittings or elbows, increase the connection by one pipe size.

The FPGL30 Series gas fryer has received the CE mark for the countries and gas categories indicated in the table below. **NOTE:** The nominal heat input (QN) is 18.6kW.

NOTICE- Australia Only

The air pressure switch on the combustion blower should read: Full Vat units-122pa (0.5 inches W.C.) and for Split Vat units-180pa (0.72 inches W.C.).

NOTICE- South Africa Only
This appliance requires an operating pressure of 2,8 kPa at the appliance. A suitable LPG regulator that complies with the requirements of SANS 1237 must be installed.

CE Approved Gas Categories by Country

CATEGORY	COUNTRIES	SUPPLY PRESSURE (mbar)
II2H3B/P	AT, BG, CY, HR, CZ, DK, EE, FI, GR, IT, LT, NO, RO, SK, SI, SE, CH, LI, TR.	20, 30/37/50
II2H3+	GB, CY, CZ, GR, IE, IT, LT, PT, SK, SI, ES, CH, LI, TR.	20, 30/37/50
II2H3P	GB, AT, HR, CZ, FR, GR, IE, IT, LT, PT, RO, SK, SI, ES, CH, LI.	20, 30/37/50
II2L3B/P	RO.	25, 30/37/50
II2L3P	FR, RO.	25, 30/37/50
II2EK3+	NL.	20/25, 30/37/50
II2EK3B/P	NL.	20/25, 30/37/50
II2R3R	CZ, EE, FR, DE, GR, IT, NO, PT, SI, ES.	20/25, 29/30/37/50
II2E3B/P	DE, LU, PL.	20, 30/37/50
II2E+3B/P	FR.	20/25, 30/37/50
II2E+3+	BE, FR.	20/25, 28-30, 37
II2E+3P	BE, FR.	20/25, 30/37/50
I2H(20)	AL, HU, IS, LV, MK.	20
I2E(G20/G25)	RO.	20
I3+(28-30/37)	LV, LU.	28-30, 37
I3B/P(30)	AL, BE, HU, IS, MT, MK.	30
I3P(30)	FI, NL.	30
I3P(37)	NL.	37
I3P(50)	DE, LU, NL.	50

CE Standard
Required airflow for the combustion air supply is $2m^3/h$ per kW.

1. Connect the quick-disconnect hose to the fryer quick-disconnect under the fryer and to the building gas line. **NOTE: Quick disconnect hoses are not supplied to CE marked fryers.**

   NOTE: Some fryers are configured for a rigid connection to the gas supply line. These units are connected to the gas supply line at the rear of the unit.

When using thread compound, use very small amounts on male threads only. Use a pipe thread compound that is not affected by the chemical action of LP gases (Loctite™ PST56765 Sealant is one such compound). DO NOT apply compound to the first two threads. Doing so may allow some of the compound to enter the gas stream, resulting in clogging of burner orifices and/or the control valve.

2. Open the gas supply to the fryer and check all piping, fittings, and gas connections for leaks. A soap solution should be used for this purpose.
3. Close the fryer drain valve and fill the frypot with water or oil to the bottom OIL LEVEL line at the rear of the frypot. Light the fryer described in the "Lighting Instructions" topics found in Chapter 3 of this manual.

⚠ DANGER

"Dry-firing" your unit will cause damage to the frypot and can cause a fire. Always ensure that cooking oil or water is in the frypot before firing your unit.

4. The burner manifold pressure should be checked at this time by the local gas company or an authorized service agent. The tables below and on the following page list the burner manifold gas pressures for the various gas types that can be used with this equipment.

CE Standard
Burner Manifold Gas Pressures
for Fryers Manufactured After April 1999

Gas	Pressure (mbar)	
	Single Vat	Dual Vat
Natural Gas Lacq (G20) under 20 mbar	7	8
Natural Gas Gronique * (G25) under 25 mbar	10	11.2
Natural Gas Gronique (G25) under 20 mbar	10	11.2
Butane/Propane (G30) at 28/30 or 50 mbar	17	17
Propane (G31) under 37 or 50 mbar	20.6	20.6

Non-CE Standard
Burner Manifold Gas Pressures

Gas	Pressure
Natural	3" W.C. 0.73 kPa
Propane	8.25" W.C. 2.5 kPa

AUSTRALIA ONLY
Burner Manifold Gas Pressures

	Natural Gas			Propane Gas		
	Orifice	MJ/h	TPP	Orifice	MJ/h	TPP
Full Vat	2.92mm	73.8	1.0 kPa	1.95mm	73.8	2.05 kPa
Split Vat	2.84mm	36.9 each 73.8 total	1.0 kPa	1.95mm	36.9 each 73.8 total	2.05 kPa

5. Check the programmed temperature thermostat setting. (Refer to chapter 4 K3000 *Computer Instructions*) for the setpoint programming instructions for your particular controller.)

2.5 Converting to another Gas Type

⚠ DANGER

This appliance was configured at the factory for a specific type of gas. Converting from one type of gas to another requires the installation of specific gas-conversion components. Conversion instructions are included with conversion kits.

Switching to a different type of gas without installing the proper conversion components may result in fire or explosion. NEVER ATTACH THIS APPLIANCE TO A GAS SUPPLY FOR WHICH IT IS NOT CONFIGURED!

⚠ DANGER

Conversion of this appliance from one type of gas to another should only be performed by qualified, licensed, and authorized installation or service personnel, as defined in Section 1.7 of this manual.

Non-CE Gas Conversion Kits

Natural Gas to Propane (LP) Gas	Propane (LP) Gas to Natural Gas
Full Vat PN 826-2965	Full Vat PN 826-2967
Dual Vat PN 826-2966	Dual Vat PN 826-2968

Non-CE Gas Conversion Kits for Australia

Natural Gas to Propane (LP) Gas	Propane (LP) Gas to Natural Gas
Full Vat PN 826-2969	Full Vat PN 826-2971
Dual Vat PN 826-2970	Dual Vat PN 826-2972

CE Gas Conversion Kits for Australia using Gas Valve 810-1715

G20 or G25 (Natural) to G30 or G31 Gas:	G30 or G31 to G20 or G25 (Natural) Gas:
PN 826-2975	PN 826-3551

Units manufactured for export to CE countries are equipped with "universal" burners that may be used with either Natural (G20, G25) gas or Butane (G30) and Propane (G31) gasses.

CE Gas Conversion Kits for Units with Gas Valve 810-1715

G20 or G25 (Natural) to G30 or G31 Gas:	G30 or G31 to G20 or G25 (Natural) Gas:
PN 826-2975	PN 826-3551

CE GAS CONVERSION INSTRUCTIONS

1. Between G20- and G25-type Natural Gas, adjust the gas pressure at the regulator. (Refer to the CE Standard Burner Manifold Gas Pressure Chart.) Do not change the orifice.
2. Between a 2nd family (G20 or G25) and a 3rd family gas (G30 Butane or G31 Propane):
   a. Change the orifices.
   b. Adjust the manifold pressure.
3. Remove the old rating plate and return to Frymaster. Affix the new rating plate included with the conversion kit in place of the old rating plate stating the gas has been converted.
4. If the destination language changes, replace the rating plate. Call your local service agency or KES for a label kit. The language of reference will be on the corner of the label.

2.6 Positioning the Fryer

1. Once the fryer has been positioned at the frying station, use a carpenter's level placed across the top of the frypot to verify that the unit is level, both side-to-side and front-to-back.

   To level fryers, adjust the casters being careful to ensure the fryer(s) are at the proper height in the frying station.

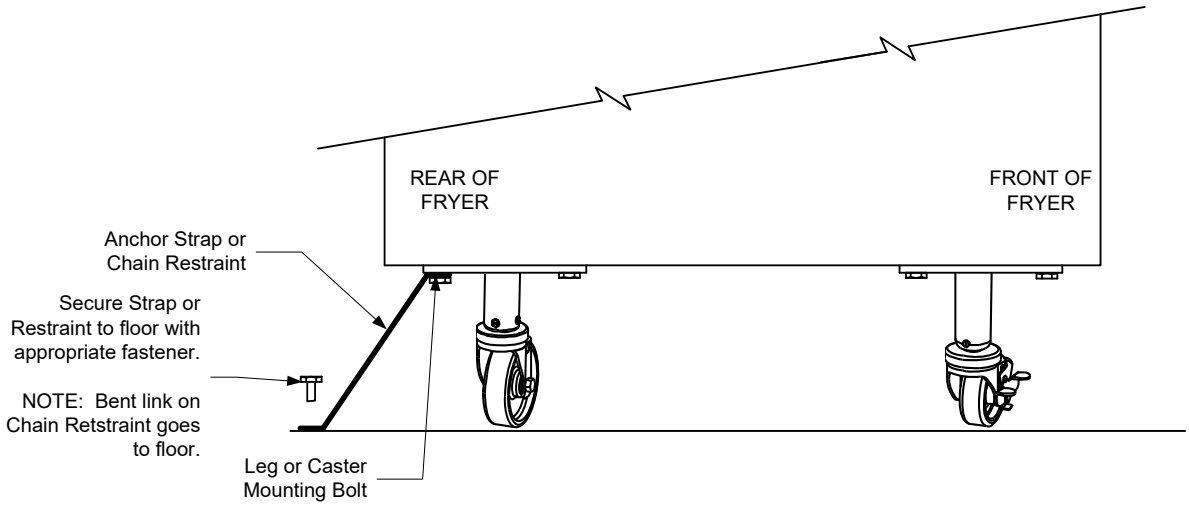
   When the fryer is leveled in its final position, install the restraints provided by the KES to limit its movement so that it does not depend on or transmit stress to the connection. Install the restraints in accordance with the provided instructions. If the restraints are disconnected for service or other reasons, they must be reconnected before the fryer is used.

⚠ DANGER

Hot oil can cause severe burns. Avoid contact. Under all circumstances, oil must be removed from the fryer before attempting to move it to avoid spills, falls, and severe burns. Fryers may tip and cause personal injury if not secured in a stationary position.

⚠ DANGER

Adequate means must be provided to limit the movement of this appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.

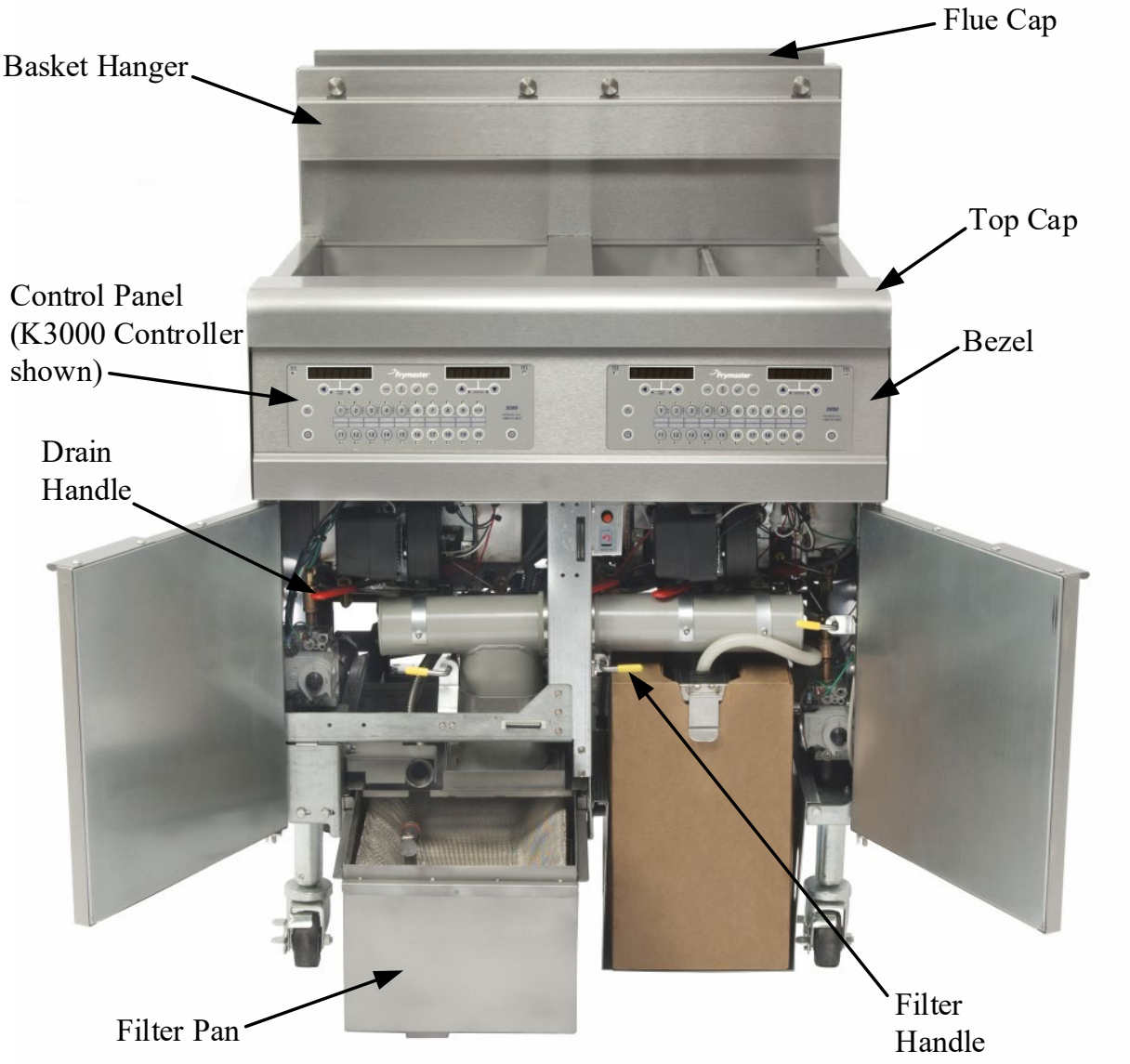


2. Close fryer drain-valve(s).

3. Clean and fill frypot(s) to the bottom oil level line with cooking oil. (See ***Equipment Setup and Shutdown Procedures*** in Chapter 3.)

YUM FPGL30 SERIES GAS FRYER
CHAPTER 3: OPERATING INSTRUCTIONS

FINDING YOU WAY AROUND THE FPGL30 SERIES GAS FRYER

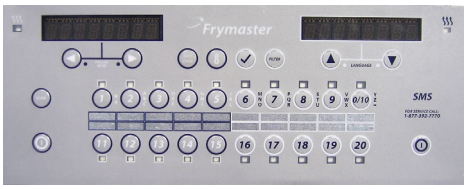


TYPICAL CONFIGURATION (FPGL230 SHOWN)

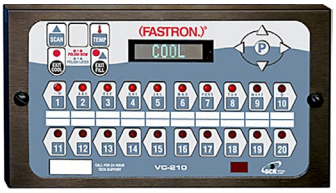
NOTE: The appearance of your fryer may differ slightly from that shown depending upon the configuration and date of manufacture.

3.1 Controller Operation and Programming

This fryer is equipped with either K3000 or FAST controllers (illustrated below). Fryers with K3000 controllers should refer to the *K3000 Controller Manual 8196647 for* the controller programming and operating procedure. For FAST controllers refer to the separate *FAST Controller Manual(s)* furnished with your fryer for the specific controller operating instructions.



K3000 CONTROLLER



FAST VC210

Refer to Chapter 4 of this manual for operating instructions for the built-in filtration system.

3.2 Equipment Setup and Start-Up Procedures

⚠ WARNING

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent hazards of operating a hot oil filtering system, particularly the aspects of oil filtration, draining and cleaning procedures.

⚠ CAUTION

The cooking oil capacity of the FPGL30 Series gas fryer is 32 lbs. (3.8 gallons/14.5 liters) at 70°F (21°C) for a full-vat.

Before lighting the fryer, make sure the fryer is OFF and the frypot drain valve(s) is/are closed. Remove the basket support rack(s), if installed, and fill the frypot to the bottom OIL-LEVEL line.

3.2.1 Setup

⚠ WARNING

Never operate this appliance with an empty frypot. Split pots must be filled on both sides. The frypot must be filled with water or oil before lighting the burners. Failure to do so will damage the frypot and may cause a fire.

⚠ DANGER

Remove all drops of water from the frypot before filling with oil. Failure to do so will cause spattering of hot liquid when the oil is heated to cooking temperature.

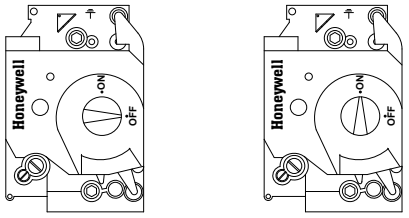
1. Fill the frypot with cooking oil to the **bottom OIL LEVEL line** located on the rear of the frypot. This will allow for oil expansion as heat is applied. Do not fill cold oil any higher than the bottom line; overflow may occur as heat expands the oil.

2. Ensure that the power cord(s) are plugged into the appropriate receptacle(s). Verify that the face of the plug is flush with the outlet plate, with no portion of the prongs visible.

3. Ensure that the oil level is at the ***top*** **OIL LEVEL line** when the oil ***is at its cooking temperature***.

3.2.2 Lighting the Fryer

1. Press the controller ON/OFF switch to the OFF position.

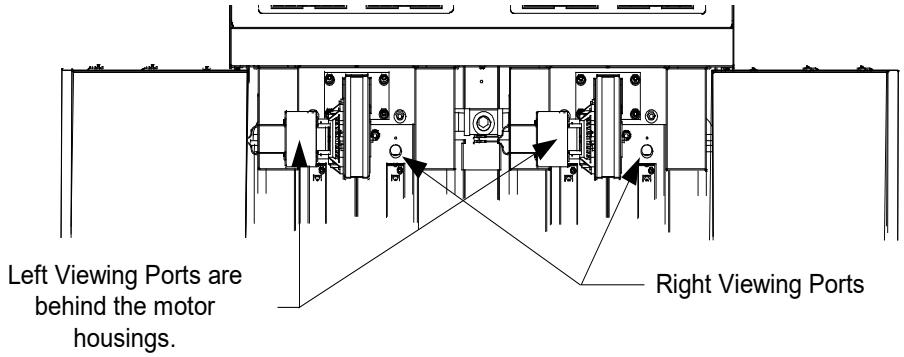
For CE Fryers	For Non-CE Fryers
Placing the ON/OFF switch on the controller in the OFF position also turns off the gas valve. Wait five minutes before continuing with Step 2, which will also turn on the gas valve. **NOTE:** There is not a physical ON/ OFF knob on CE gas valves.	After placing the ON/OFF switch on the controller in the OFF position, turn the gas valve knob to the OFF position. Wait 5 minutes, then turn the knob to the ON position and proceed with Step 2. 

2. Press the controller ON/OFF switch to the ON position and program the controller for normal cooking temperature.

3. If the burners fail to light, press the ON/OFF switch to the OFF position and wait 60 seconds. Repeat step 2.

4. The fryer will automatically enter the melt cycle mode if the frypot temperature is below 180ºF (82ºC). (**NOTE:** During the melt cycle, the burners will repeatedly fire for a few seconds, then go out for a longer period.) When the frypot temperature reaches 180ºF (82ºC), the unit will automatically switch to the full heat mode. The burners will remain lit until the frypot temperature reaches the programmed cooking temperature. On CM 3.5 equipped fryers the display changes to LOW TEMP until within 15°F of the setpoint. Then the display changes to product or dashed lines. On the K3000, once the fryer reaches setpoint, the controller display changes to DROP and the fryer is ready for use. To exit the melt cycle on the K3000, press the EXIT COOL button. Answer YES to EXIT MELT?

5. After the burners have been lit for at least 90 seconds, observe the flames through the burner viewing ports located on each side of the combustion air blower.



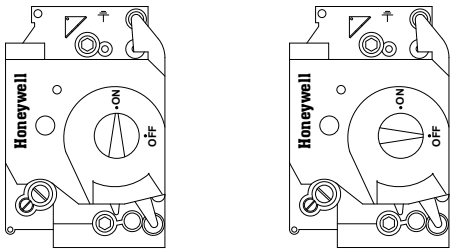
The optimum burn is a bright orange-red glow. If a blue flame is observed, or if there are dark spots on a burner face, adjust the air gas mixture as follows: On the side of the blower housing opposite the motor is a plate with a locking nut. Loosen the nut enough to allow the plate to be moved, then adjust the position of the plate to open or close the air intake opening until a bright orange-red glow is obtained. Carefully hold the plate in position and tighten the locking nut.

3.3 Shutting the Fryer Down

For short-term shut down during the workday, place the controller ON/OFF switch in the **OFF** position and put the frypot covers in place (if the fryer is so equipped).

When shutting the fryers down at closing time, filter the oil and clean the fryers. Place the controller ON/OFF switch in the **OFF** position. For long-term shutdowns, see below:

For CE Fryers	For Non-CE Fryers
Placing the ON/OFF switch on the controller in the OFF position also turns off the gas valve. NOTE: There is not a physical ON/ OFF knob on CE gas valves.	After placing the ON/OFF switch on the controller in the OFF position, turn the gas valve knob to the OFF position.



Put the frypot covers in place (if the fryer is so equipped).

3.4 Bulk Oil Systems

Instructions for installing and using bulk oil systems are found in Appendix A located at the rear of this manual.

YUM FPGL30 SERIES GAS FRYERS
CHAPTER 4: FILTRATION INSTRUCTIONS

⚠ WARNING

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent hazards of operating a hot oil filtering system, particularly the aspects of oil filtration, draining and cleaning procedures.

4.1 Preparing the Built-In Filtration System for Use

The FootPrint Pro filtration system allows the oil in one frypot to be safely and efficiently filtered while the other frypots in a battery remain in operation. The FootPrint Pro filtration system is available in three different configurations:

- Filter Paper – includes crumb tray, large hold-down ring, and metal filter screen.
- Filter Pad – includes crumb tray, small hold-down ring, and metal filter screen.
- Magnasol Filter – includes crumb tray and Magnasol filter assembly.

Section 4.1.1 covers preparation of the Filter Paper and Filter Pad configurations for use. Refer to Section 4.1.2 for instructions on preparing the Magnasol Filter configuration for use. Operation of all three configurations is the same and is covered in section 4.3. Disassembly and reassembly of the Magnasol filter is covered in section 4.4.

4.1.1 Preparing the Built-In Filtration System for Use with Filter Paper or Filter Pad

The FootPrint Pro filtration system allows the oil in one frypot to be safely and efficiently filtered while the other frypots in a battery remain in operation. The FootPrint Pro filtration system uses a filter paper configuration which includes a crumb tray, large hold-down ring, and metal filter screen.

1. Pull the filter pan out from the cabinet and remove the crumb tray, hold-down ring, filter paper and filter screen (see Figure1). Clean all components with a solution of detergent and hot water then dry thoroughly.

   The pan cover must not be removed except for cleaning, interior access, or to allow a shortening disposal unit (SDU) built before January 2004 to be positioned under the drain. Disposal instructions are on page 1-6 in the KK3000 controller manual 8196647.

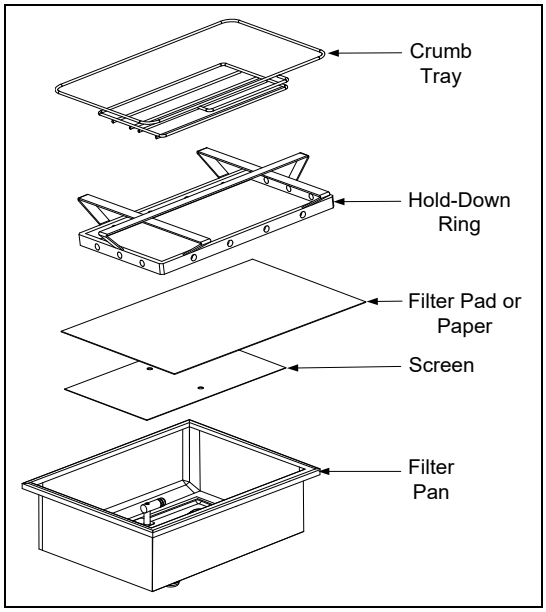


Figure 1

2. Inspect the filter pan connection fitting to ensure that both O-rings are in good condition (see Figure 2).

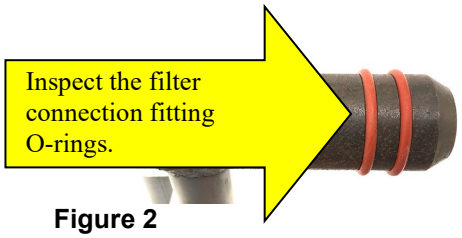


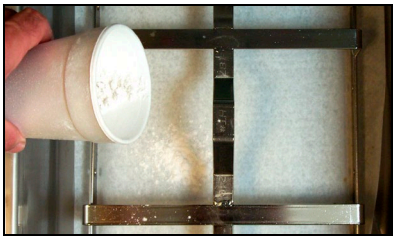
Figure 2

3. Then in reverse order, place the metal filter screen in the center of the bottom of the pan, then lay a sheet of filter paper on top of the screen, overlapping on all sides (see Figure1). If using a filter pad, ensure the **rough** side of the pad is up and lay the pad over the screen, making sure that the pad is in between the embossed ridges of the filter pan.


Figure 3

4. 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 (see Figure 3).

5. When the hold-down ring is in position, if using filter paper, sprinkle one packet of filter powder evenly over the paper. (See Figure 4)


Figure 4

6. Replace the crumb tray in the filter pan, then push the filter pan back into the fryer, positioning it under the drain.

4.1.2 Preparation for Use with the Magnasol Filter Assembly

1. Pull the filter pan out from the cabinet and remove the crumb tray and Magnasol filter assembly (see Figure 5). Clean as directed in section 4.4

   The pan cover must not be removed except for cleaning, interior access, or to allow a shortening disposal unit (SDU) to be positioned under the drain.

   NOTE: Refer to Section 4.4 for instructions on how to disassemble and reassemble the Magnasol filter screen assembly.

2. Inspect the fitting on the bottom of the Magnasol filter assembly to ensure that the O-ring is present and in good condition. (See Figure 6)

3. Inspect the filter pan connection fitting to ensure that both O-rings are present and in good condition. (See Figure 2 above).

4. Replace the Magnasol filter assembly in the filter pan, ensuring that the fitting on the bottom of the assembly is securely seated in the port in the bottom of the pan. Sprinkle one packet of the Magnasol XL filter powder evenly over the screen.

5. Replace the crumb tray, and then push the filter pan back into the fryer, positioning it all the way to the back of the cabinet.


Figure 5

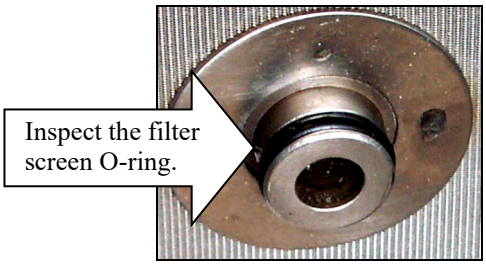


Figure 6

4.2 Filtration

A K3000 controller prompts the user when to filter on the FPGL30 fryer. After a preset number of cook cycles the controller displays FILTER NOW? alternating with YES NO. Follow the instructions on page 1-6 and 1-7 in the K300 controller manual 8196647. If NO is selected or a cook cycle is started, the controller will prompt again soon to filter the oil.

On demand filtration is used to manually start a filter. See page 1-6 in the K3000 controller manual 8196647 for the filter menu.

The fryer **MUST** be at setpoint temperature for any filtration operation to start.

Note: Do NOT filter multiple vats simultaneously.

4.2.1 Operation of the Filter

⚠ DANGER

Draining and filtering of cooking oil must be accomplished with care to avoid the possibility of a serious burn caused by careless handling. The oil to be filtered is at or near 350°F (177°C). Ensure drain handles are in their proper position before operating any switches or valves. Wear all appropriate safety equipment when draining and filtering cooking oil.

⚠ DANGER

NEVER attempt to drain cooking oil from the fryer with the burners lit! Doing so will cause irreparable damage to the frypot and may cause a flash fire. Doing so will also void the Frymaster warranty.

1. Ensure that the filter is prepared. See Section. 4.1.
2. Ensure the oil is at operating temperature.
3. When prompted, drain the frypot into the filter pan by rotating the drain valve handle 90º (see Figure 7). If necessary, use the ***Fryer's Friend*** clean-out rod to clear the drain from **inside** the frypot.

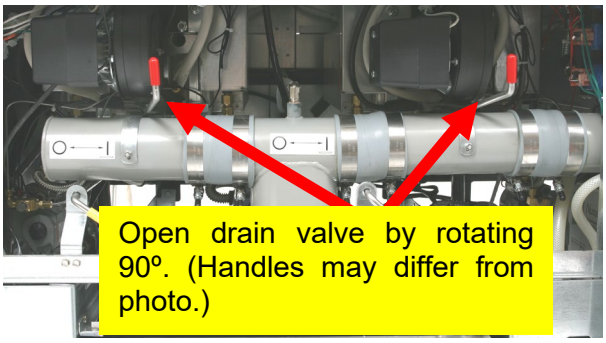


Figure 7

⚠ DANGER

Do not drain more than one frypot at a time into the built-in filtration unit to avoid overflow and spillage of hot oil that may cause severe burns, slipping and falling.

⚠ DANGER

NEVER attempt to clear a clogged drain valve from the front of the valve! Hot oil will rush out creating the potential for severe burns.

⚠ DANGER

DO NOT hammer on the drain valve with the cleanout rod or other objects. Damage to the ball inside will result in leaks and will void the Frymaster warranty.

4. After the oil has drained from the frypot and when prompted, rotate the filter handle towards the **"I"** to start the pump and begin the filtering process. There may be a slight delay before the pump activates (see Figure 8).

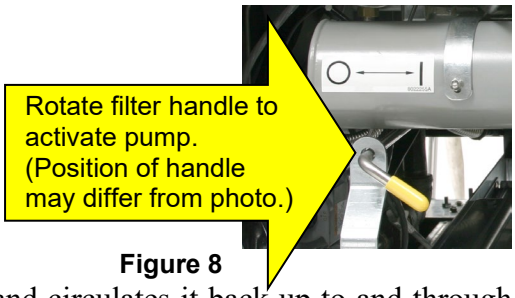


Figure 8

5. The filter pump draws the oil through the filter medium and circulates it back up to and through the frypot during a filter.

6. After the oil is filtered, close the drain valve when prompted and allow the fryer to refill. Let the filter pump run 10 to 12 seconds after the oil begins to bubble. Turn the filter off.

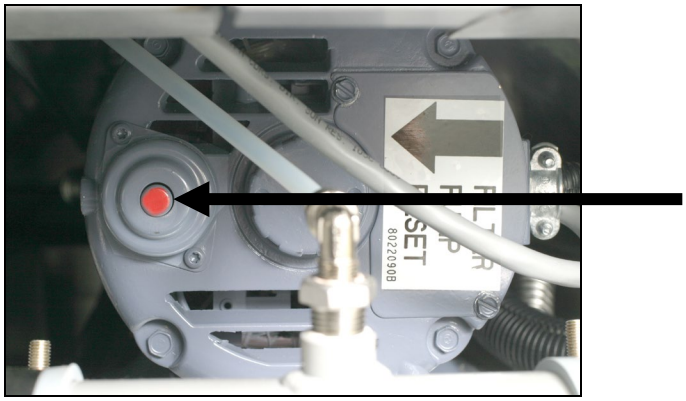
7. Ensure the drain valve is fully closed. (If the drain valve is not fully closed, the fryer will not operate.)

8. Turn the filter off when prompted.

The computer displays OFF when finished.

⚠ WARNING

The filter pump is equipped with a manual reset switch in case the filter motor overheats or an electrical fault occurs. If this switch trips, turn off power to the filter system and allow the pump motor to cool 20 minutes before attempting to reset the switch (see photo below).



Filter Pump Reset Switch

⚠ WARNING

Use caution and wear appropriate safety equipment when resetting the filter pump reset switch. Resetting the switch must be accomplished with care to avoid the possibility of a serious burn caused by careless maneuvering around a drain tube and around a frypot.

⚠ DANGER

The crumb tray in fryers equipped with a filter system must be emptied into a fireproof container at the end of frying operations each day. Some food particles can spontaneously combust if left soaking in certain shortening material.

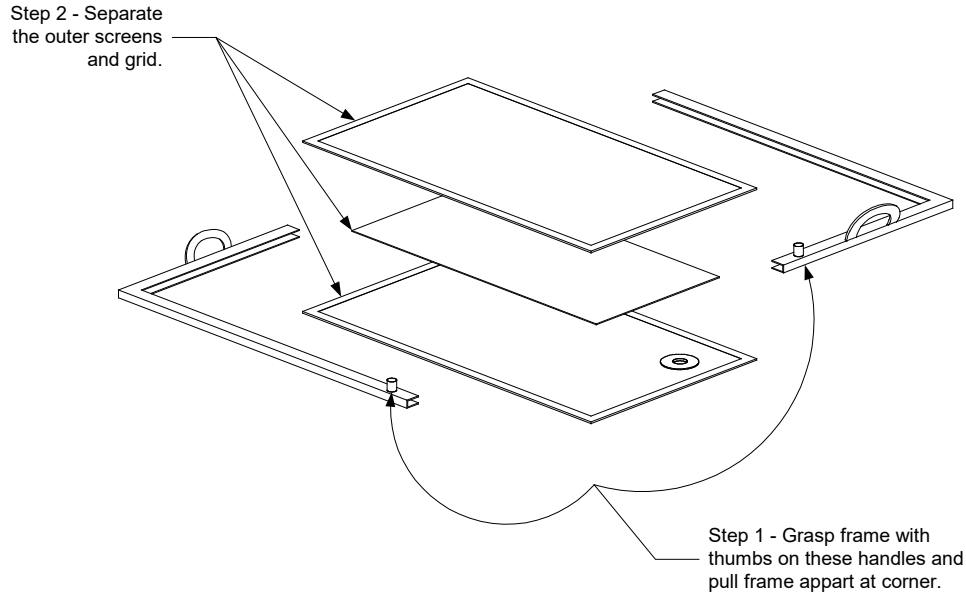
⚠ WARNING

Do not bang fry baskets or other utensils on the fryer's joiner strip. The strip is present to seal the joint between the fry vessels. 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.

4.3 Disassembly and Reassembly of the Magnasol Filter

Disassembly

1. Grasp the frame with your thumbs on the handles at the corner of the assembly and pull outward in opposite directions to separate the frame at the corner. Continue to open the frame (it will pivot at the opposite corner) until the outer screens and grid can be removed from the frame.



2. Separate the outer screens and grid.

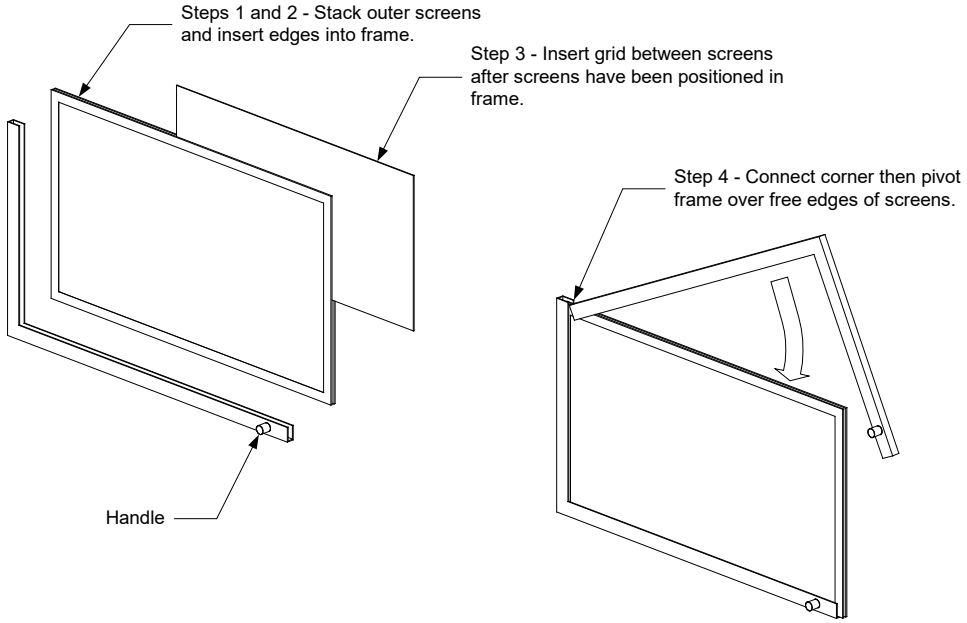
Cleaning

1. Clean the two frame pieces, outer screens, and grid using a good quality degreaser and hot water from a spray nozzle. The groove in the seal frame pieces can be cleaned with the edge of a Scotch-Brite™ or similar cleaning pad.

2. Allow all filter assembly components to air dry or thoroughly dry with clean towels before reassembling.

Reassembly

1. Place the two outer screens together and align their edges (see illustration below).
2. Insert the screens into one of the frame halves (it doesn't matter which one). Ensure that the fitting in the bottom screen is on the opposite side of the frame from the handle.
3. Slip the grid between the screens, ensuring that the grid is centered between the edges of the screens.
4. Connect the other half of the frame at the corner opposite the handles and pivot the frame onto the free edges of the screen.



4.4 Draining and Disposing of Waste Oil

When cooking oil is exhausted, the oil must be drained into the filter pan, SDU or other appropriate **METAL** container for transport to the disposal container or if a bulk oil system is installed, use the bulk oil disposal system by selecting DISPOSE from the filter menu if the fryer is equipped with a K3000 (see page 1-7 in the K3000 controller manual) and follow the prompts and instructions for disposing oil to the bulk oil system. (For safe, convenient draining and disposal of used oil, Frymaster recommends the use of the Frymaster Shortening Disposal Unit (SDU) for JIB systems. The SDU is available through your local distributor.) **NOTE:** If using an SDU built before January 2004 the filter pan cover must be removed to allow the unit to be positioned beneath the drain. To remove the lid, lift up on the front edge and pull it straight out of the cabinet. Refer to the documentation furnished with your disposal unit for specific operating instructions. If a shortening disposal unit is not available, allow the oil to cool to 100°F (38°C), then drain the oil into a **METAL** stockpot or similar **METAL** container.

⚠ DANGER

Draining and filtering of cooking oil must be accomplished with care to avoid the possibility of a serious burn caused by careless handling. The oil to be filtered is at or near 350°F (177°C). Ensure all hoses are connected properly and drain handles are in their proper position before operating any switches or valves. Wear all appropriate safety equipment when draining and filtering oil.

⚠ DANGER

Allow oil to cool to 100°F (38°C) before draining into an appropriate METAL container for disposal.

⚠ DANGER

When draining oil into a disposal unit, do not fill above the maximum fill line located on the container.

1. Turn the computer power switch to the **OFF** position.
2. Position a **METAL** container with a sealable cover under the drainpipe. The **METAL** container must be able to withstand the heat of the oil and hold hot liquids.
3. Follow the instructions for disposing of oil on page 1-7 in the K3000 controller manual 8196647 if equipped with a K3000. Open the drain valve slowly to avoid splattering. If the drain valve becomes clogged with food particles, use the Fryer's Friend (poker-like tool) to clear the blockage.

⚠ DANGER

NEVER attempt to clear a clogged drain valve from the front of the valve! Hot oil will rush out creating the potential for severe burns.

⚠ DANGER

DO NOT hammer on the drain valve with the cleanout rod or other objects. Damage to the ball inside will result in leaks and will void the Frymaster warranty.

4. After draining the oil, clean all food particles and residual oil from the frypot. BE CAREFUL, this material may still cause severe burns if it comes in contact with bare skin.
5. Ensure the drain valve is closed securely and fill the frypot with clean, filtered or fresh cooking oil to the bottom OIL-LEVEL line.

YUM FPGL30 SERIES GAS FRYERS
CHAPTER 5: PREVENTIVE MAINTENANCE

5.1 FRYER PREVENTATIVE MAINTENANCE CHECKS AND SERVICE

⚠ DANGER
The crumb tray in fryers equipped with a filter system must be emptied into a fire-proof container at the end of frying operations each day. Some food particles can spontaneously combust if left soaking in certain shortening material.

⚠ DANGER
Never attempt to clean fryer during the cooking process or when the frypot is filled with hot oil. If water comes in contact with oil heated to cooking temperature, it can cause the oil to splatter and severely burn nearby personnel.

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

5.2 DAILY CHECKS AND SERVICE

5.2.1 Inspect Fryer and Accessories for Damage

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

5.2.2 Clean Fryer Cabinet Inside and Out

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

Clean the outside of the fryer cabinet with a clean, damp cloth soaked with dishwashing detergent, removing oil, dust, and lint from the fryer cabinet.

5.2.3 Clean the Built-in Filtration System Daily

⚠ WARNING
Never operate the filter system without oil in the system.

⚠ WARNING
Never use the filter pan to transport old oil to the disposal area.

⚠ WARNING
Never drain water into the filter pan. Water will damage the filter pump.

There are no periodic preventive maintenance checks and services required for your FootPrint Pro Filtration System other than daily cleaning of the filter pan with a solution of hot water and detergent.

If you notice that the system is pumping slowly or not at all, verify that the filter pan screen is on the bottom of the filter pan, with the paper on top of the screen. Verify that the two O-ring(s) on the fitting at the right front of the filter pan are present and in good condition.

5.2.4 Clean Filter Pan, Detachable Parts and Accessories Daily

Carbonized oil will accumulate on the filter pan and detachable parts and accessories such as baskets, sediment trays, or fish plates.

Wipe the filter pan and all detachable parts and accessories with a clean cloth dampened with a detergent solution (or the parts can be run through a dishwasher). Rinse and thoroughly dry each part. DO NOT use steel wool or abrasive pads to clean these parts. The scratches that result from such scrubbing make subsequent cleanings more difficult.

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

5.3 WEEKLY CHECKS AND SERVICE

5.3.1 Drain and Clean Frypot

⚠ DANGER
Never operate the appliance with an empty frypot. The frypot must be filled with water or oil before lighting the burners. Failure to do so will damage the frypot and may cause a fire.

After the fryer has been in use for a period of time, a hard film of caramelized oil will form on the inside of the frypot. This deposit must be periodically removed to maintain your fryer's efficiency. See the Clean procedure instructions on page 1-7 in the K3000 controller manual to clean the frypot.

5.3.2 Clean Detachable Parts and Accessories – Weekly

Wipe all detachable parts and accessories with a clean, dry cloth. Use a clean cloth saturated with detergent to remove accumulated carbonized oil on detachable parts and accessories. Rinse the parts and accessories thoroughly with clean water and wipe dry before reinstalling.

5.4 MONTHLY CHECKS AND SERVICE

5.4.1 Check K3000 Set Point Accuracy

(This check applies only to units equipped with K3000 Controllers.)

1. Insert a good-grade thermometer or pyrometer probe into the oil, with the end touching the fryer temperature-sensing probe.

2. When the K3000 controller display shows "DROP" (indicating that the frypot contents are within the cooking range), press the switch once to display the temperature and setpoint of the cooking oil as sensed by the temperature probe. The setpoint is the temperature with a dot after it.

3. Note the temperature on the thermometer or pyrometer. All three readings should be within ± 5ºF (2ºC) of each other. If not, contact a Factory Authorized Servicer for assistance.

5.5 SEMI-ANNUAL CHECKS AND SERVICE

5.5.1 Clean Gas Valve Vent Tube

NOTE: This procedure is not required for fryers configured for export to CE countries.

1. Set the fryer power switch and the gas valve to the OFF position.

2. Carefully unscrew the vent tube from the gas valve. **NOTE:** The vent tube may be straightened for ease in removal.

3. Pass a piece of ordinary binding wire (.052-inch diameter) through the tube to remove any obstruction.

4. Remove the wire and blow through the tube to ensure it is clear.

5. Reinstall the tube and bend it so that the opening is pointing downward.

5.5.2 Check Burner Manifold Pressure

⚠ DANGER

This task should be performed by qualified service personnel only. Contact your FAS to arrange this service.

5.6 Annual/Periodic System Inspection

This appliance should be inspected and adjusted periodically by qualified service personnel as part of a regular kitchen maintenance program.

Frymaster recommends that a Factory Authorized Servicer inspect this appliance at least annually as follows:

5.6.1 Fryer

- Inspect the cabinet inside and out, front and rear for oil.
- Verify that the flue opening is not obstructed by debris or accumulations of solidified oil.
- Verify that burners and associated components (i.e. gas valves, pilot assemblies, ignitors, etc.) are in good condition and functioning properly. Inspect all gas connections for leaks and verify that all connections are properly tightened.
- Verify that the burner manifold pressure is in accordance with that specified on the appliance's rating plate.
- Verify that the temperature and high-limit probes are properly connected, tightened and functioning properly, and that probe guards are present and properly installed.
- Verify that component box components (i.e. controller, transformers, relays, interface boards, etc.) are in good condition and free from oil and other debris. Inspect the component box wiring and verify that connections are tight and that wiring is in good condition.
- Verify that all safety features (i.e. drain safety switches, reset switches, etc.) are present and functioning properly.
- Verify that the frypot is in good condition and free of leaks and that the frypot insulation is in serviceable condition.
- Verify that wiring harnesses and connections are tight and in good condition.

5.6.2 Built-In Filtration System

- Inspect all oil-return and drain lines for leaks and verify that all connections are tight.
- Inspect the filter pan for leaks and cleanliness. If there is a large accumulation of crumbs in the crumb basket, advise the owner/operator that the crumb basket should be emptied into a fireproof container and cleaned daily.
- Verify that all O-rings and seals are present and in good condition. Replace O-rings and seals if worn or damaged.

- Check filtration system integrity as follows:
  - Verify that filter pan cover is present and properly installed.
  - With the filter pan empty, place each oil return handle, one at a time, in the ON position. Verify that the pump activates and that bubbles appear in the oil of the associated frypot.
  - Close all oil return valves (i.e., place all oil return handles in the OFF position). Verify proper functioning of each oil return valve by activating the filter pump using the lever on one of the oil return microswitches. No air bubbles should be visible in any frypot.
  - Verify that the filter pan is properly prepared for filtering, then drain a frypot of oil heated to 350°F (177°C) into the filter pan and close the frypot drain valve. Place the oil return handle in the ON position. Allow all cooking oil to return to the frypot (indicated by bubbles in the oil). Return the oil return handle to the OFF position. The frypot should have refilled in no more than 2 minutes and 30 seconds.

5.6.3 Clean Combustion Air Blower Assembly

1. Disconnect the blower wiring harness and remove the four blower mounting nuts (see Figure 1 below). In some positions, the module may need to be removed prior to removing the blower.

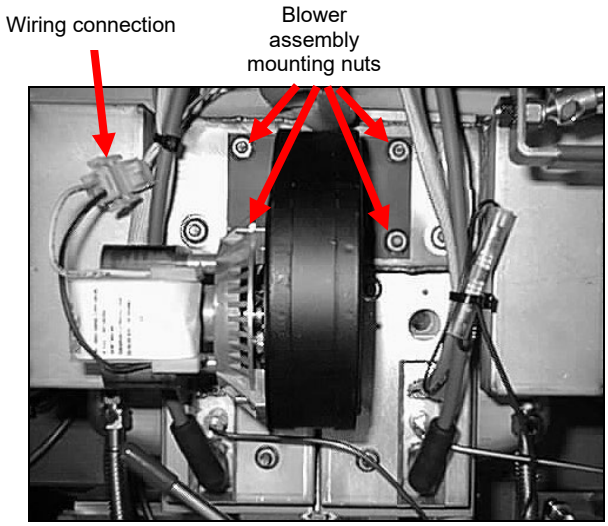


Figure 1

2. Remove the three fasteners that secure the blower motor assembly to the blower housing and separate the two components (see Figure 2).

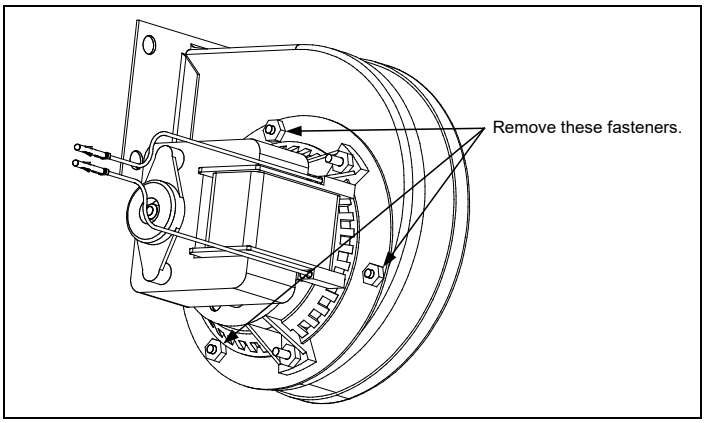


Figure 2

3. Wrap the motor with plastic wrap to prevent water from entering it. Spray degreaser or detergent on the blower wheel and the blower housing. Allow it to soak for five minutes. Rinse the wheel and housing with hot tap water, then dry with a clean cloth (see Figure 3).

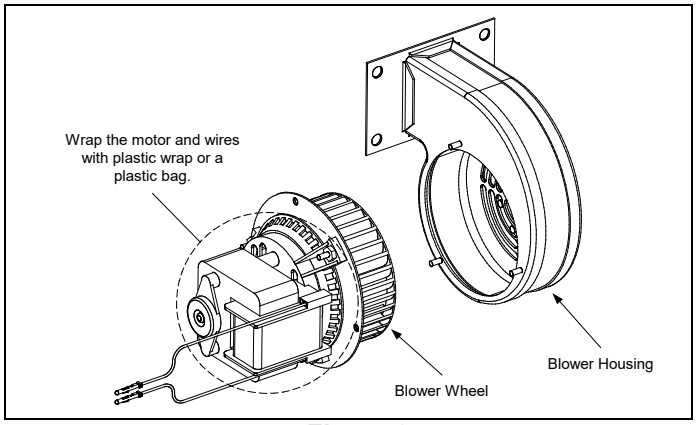


Figure 3

4. Remove the plastic wrap from the blower motor assembly. Reassemble the blower motor assembly and blower housing. Reinstall the blower assembly in the fryer.

5. Reinstall the blower shield or shield assembly.

6. Light the fryer in accordance with the procedure described in Chapter 3, Section 3.2.2.

7. After the burners have been lit for at least 90 seconds, observe the flames through the burner viewing ports located on each side of the combustion air blower (see Figure 4 on the following page).

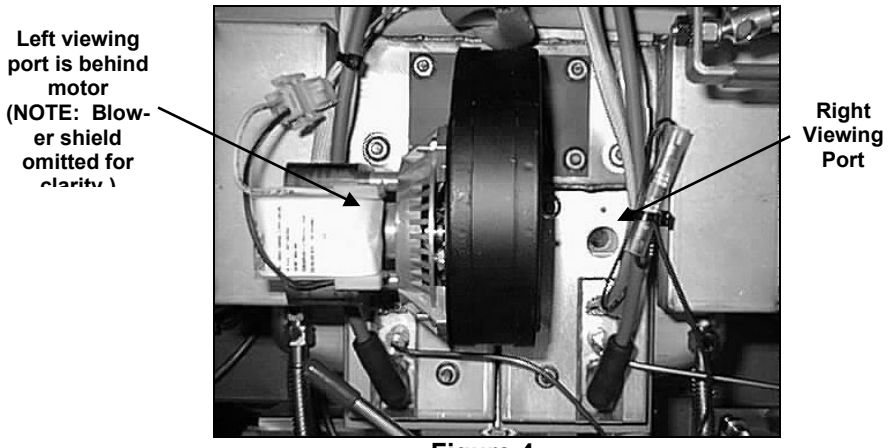
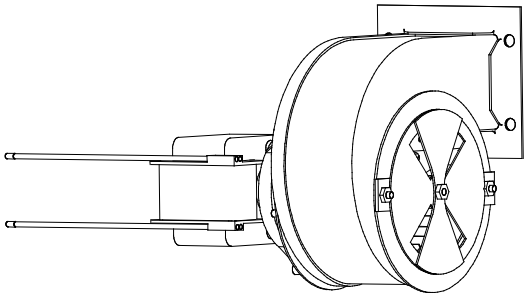


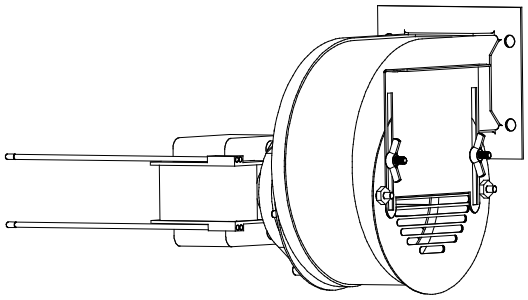
Figure 4

The air/gas mixture is properly adjusted when the burner manifold pressure is in accordance with the applicable table on page 2-7 and the burners display a bright orange-red glow. If a blue flame is observed, or if there are dark spots on a burner face, the air/gas mixture requires adjustment.

On the side of the blower housing opposite the motor is a plate with one or two locking nuts. Loosen the nut(s) enough to allow the plate to be moved, then adjust the position of the plate to open or close the air intake opening until a bright orange-red glow is obtained. Carefully hold the plate in position and tighten the locking nut(s).



TYPICAL BLOWER ASSEMBLY



SOME CE BLOWER ASSEMBLIES MAY BE CONFIGURED THIS WAY

YUM FPGL30 SERIES GAS FRYERS
CHAPTER 6: OPERATOR TROUBLESHOOTING

6.1 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 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.**

⚠ 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 authorized service agent only.

6.2 Troubleshooting Fryers

6.2.1 Controller and Heating 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.
Controller displays IS VAT FULL? YES NO after a filtration.	A. Normal after filtering. B. Oil may be in the filter pan.	A. Press ▲ (YES) if the vat is full, otherwise press ▼ (NO). B. Follow controller prompts to clear message. If problem persists, call your FAS for assistance.
Controller displays CHANGE FILTER PAPER?	Daily filter paper change prompt has occurred.	Press ▲ (YES), follow prompts and change the filter paper.
Fryer repeatedly cycles on and off when first started.	Fryer is in melt cycle.	This is normal operation. This will continue until the fryer temperature reaches 180ºF (82ºC).
Fryer does not heat.	A. Drain valve is open. B. Gas valve is not turned on. C. Manual gas shut off valve closed. D. Improperly connected quick-disconnect fitting on gas line. E. Obstructed or failed combustion air blower.	A. Close drain valve. B. Turn the gas valve knob to the **ON** position. C. Verify that any in-line manual shut off and gas main valve is open. D. Verify that the quick-disconnect fitting on the flexible gas line is firmly connected to the fryer. E. Verify that combustion air blower is running. If not, call your FAS for service. If combustion air blower is functional, clean and adjust per instructions in Chapter 6 of this manual.
Fryer is operating normally, but recovery is slow when cooking.	Dirty or obstructed combustion air blower.	Clean and adjust per instructions in Chapter 5 of this manual.
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 is operating normally but produces a popping sound when burners ignite.	A. Dirty or obstructed combustion air blower. B. Dirty or obstructed gas valve vent tube (non-CE fryers only). C. Malfunctioning combustion air blower.	A. Clean and adjust per instructions in Chapter 5 of this manual. B. Clean per instructions in Chapter 6 of this manual. C. If blower is slow to come up to speed, contact your FAS for service.
Controller displays HEATING FAILURE.	Gas valve off, failed controller, failed transformer, open high-limit thermostat.	It is normal for this message to appear during startup if the lines have air in them. Check that the gas valve is on. If it continues, shut the fryer down and call your FAS for assistance.

6.2.2 Error Messages and Display Problems

PROBLEM	PROBABLE CAUSES	CORRECTIVE ACTION
Controller displays LOW TEMP.	Frypot temperature has dropped more than 30°F (17°C) lower than setpoint in idle mode or 45°F (25°C) in cook mode.	This display is normal for a short while if a large batch of frozen product is added to the frypot or if the fryer is not heating properly. If the issue persists call your FAS for assistance.
Controller displays HOT HI-1.	Frypot temperature is more than 410ºF (210ºC) or, in CE countries, 395ºF (202ºC).	Shut the fryer down immediately and call your FAS for assistance.
Controller displays HI TEMP.	Frypot temperature is more than 40 ºF (4ºC).	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. Maximum recovery time is 2:25. If the error continues call your FAS for assistance.
Controller display is in wrong temperature scale (Fahrenheit or Celsius).	Incorrect display option programmed.	Fryers using the 3000 controller can 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. Fryers using the CM3.5 should refer to the separate Fryer Controllers User's Manual.
Controller displays HIGH LIMIT FAILURE DISCONNECT POWER.	A. Open drain valve B. Failed high limit	A. Close the drain valve. B. Shut the fryer down immediately and call your FAS for assistance.
Controller displays TEMP PROBE FAILURE.	Problem with the temperature measuring circuitry including the probe or damaged controller wiring harness or connector.	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 the ▲ (YES) button if the issue is fixed or press the ▼ (NO) button to continue cooking and call your FAS for assistance. In some cases, cooking may not be available.

6.2.3 Basket Lift Problems

PROBLEM	PROBABLE CAUSES	CORRECTIVE ACTION
Basket lift movement is jerky and/or noisy.	Basket lift rods need lubrication.	Apply a light coating of Lubriplate™ or similar lightweight white grease to the rod and bushings.

6.2.4 Filtration Problems

PROBLEM	PROBABLE CAUSES	CORRECTIVE ACTION

Fryer filters after each cook cycle.	Filter prompt setting incorrect.	Change the filter prompt setting.
Filter menu functions won't start.	Temperature is too low or controller displays OFF.	Ensure fryer is at setpoint before starting; ensure the controller is ON.
Controller displays WAIT FOR FILTER.	Another function is still in process.	Wait until the previous function ends to start another filtration cycle.
Filter pump won't start or pump stops during filtering.	A. Power cord is not plugged in, or circuit breaker is tripped. B. Pump motor has overheated causing the thermal overload switch to trip. C. Blockage in filter pump.	A. Verify that the power cord is fully plugged in and the circuit breaker is not tripped. B. If the motor is too hot to touch for more than a few seconds, the thermal overload switch has probably tripped. Allow the motor to cool for at least 45 minutes then press the Pump Reset Switch (see page 4-3). C. Call your FAS for assistance.
Filter Pump runs, but oil return is very slow.	Improperly installed or prepared filter pan components or cold oil.	Remove the oil from the filter pan and replace the filter paper, ensuring that the filter screen is in place ***under*** the paper. Verify that O-rings are present and in good condition on filter pan connection fitting.
Controller displays OIL IN DRAIN PAN / CONFIRM	Drain valve open or possibility that oil is in drain pan.	Press ▲ (CONFIRM) and follow directions for FILL VAT FROM DRAIN PAN.

6.2.5 Error Log Codes (For K3000 Controller Only)

Code	ERROR MESSAGE	EXPLANATION
E03	ERROR TEMP 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, gas valve, ignition module or open-high limit.
E07	ERROR MIB SOFTWARE	Internal MIB software error
E08	ERROR ATO BOARD	ATO board connection lost; ATO board failure
E15	ERROR MIB BOARD	Cooking controller detects MIB connections lost; Check software version on each controller. If versions are missing, check CAN connections between each controller; MIB board failure
E17	ERROR ATO PROBE	ATO RTD reading out of range
E20	INVALID CODE LOCATION	SD card removed during update
E21	FILTER PAPER PROCEDURE ERROR (Change Filter Paper)	25-hour timer has expired or a dirty filter may be causing an incomplete filtration.

E22	OIL IN PAN ERROR	Oil may be present in the filter pan.
E25	RECOVERY FAULT	Recovery time exceeded maximum time limit. Recovery time should not exceed 2:25 for gas.
E27	LOW TEMP ALARM	Oil temperature has dropped 30°F (17°C) lower than setpoint in idle mode or 45°F (25°C) in cook mode. (This message may appear if a product is dropped and the start cook button is not pressed immediately or if too large of cook loads are dropped.)

6.2.6 HIGH-LIMIT TEST MODE

The high-limit test mode is used to test the high limit circuit. The high-limit test will destroy the oil. It should only be performed with old oil. Shut the fryer off and call for service immediately if the temperature reaches 460°F (238°C) without the high-limit tripping and the computer displays HIGH LIMIT FAILURE alternating with DISCONNECT POWER with an alert tone during testing.

The test is cancelled at any time by turning the fryer off. When the fryer is turned back on, it returns to the operating mode and displays the product.

1. Press and hold the check (✓) button until MAIN MENU is displayed followed by PRODUCT SETUP.

2. Press the left arrow (◀) button until TECH MODE is displayed.

3. Press the check (✓) button.

4. Enter 3000.

5. Press the left arrow (◀) button until HI LIMIT TEST is displayed.

6. Press the check (✓) button.

The controller displays HIGH LIMIT YES/NO.

7. Press the up arrow (▲) button.

8. The controller displays PRESS AND HOLD CHECK.

9. Press and hold the (✓) button to initiate the high-limit test.

The vat begins to heat. The computer displays the actual vat temperature during the test.
The fryer continues heating until the high limit trips. Generally this happens once the temperature reaches 423°F to 447°F (217°C to 231°C) for non-CE high limits and 405°F to 426°F (207°C to 219°C) for CE high limits.

Once the high-limit opens the computer displays HELP HI-2 alternating with the actual temperature (ex. 430F).

10. Release the (✓) button.

If the high-limit fails, the computer displays HIGH LIMIT FAILURE alternating with DISCONNECT POWER. If this happens, disconnect power to the fryer and call for service immediately.

The vat stops heating and the computer displays the current temperature setting alternating with the actual temperature (ex. 430F) until the temperature cools below 400°F (204°C).

11. Press the soft power button to cancel the alarm and go to OFF.

12. Follow the procedure to dispose of the oil.

YUM FPGL30 SERIES GAS FRYER
APPENDIX C: BULK OIL INSTRUCTIONS

A.1.1 Bulk Oil Systems

Bulk oil systems have large oil storage tanks, typically located in the rear of the restaurant, that are connected to a rear manifold on the fryer. Some are waste only systems, while others are both waste and fresh oil. Waste oil is pumped from the fryer, via the fitting located on the bottom, to the disposal tanks and fresh oil is pumped from the tanks, thru the fitting located on the top, to the fryer (see Figure 1). The 4-pin wire harness allows connection to various bulk oil systems (see Figure 2). Connect pins 1 and 4 to the tank full switch to prevent overflow of the waste tank. Connect pins 2 and 3 to the fresh oil pump. Set the fryer to bulk through the vat setup mode on the far-left controller. See K3000 controller manual section 1.4 on page 1-3. **It is imperative that the fryer system be completely power cycled after changing setup from NONE to Bulk.**

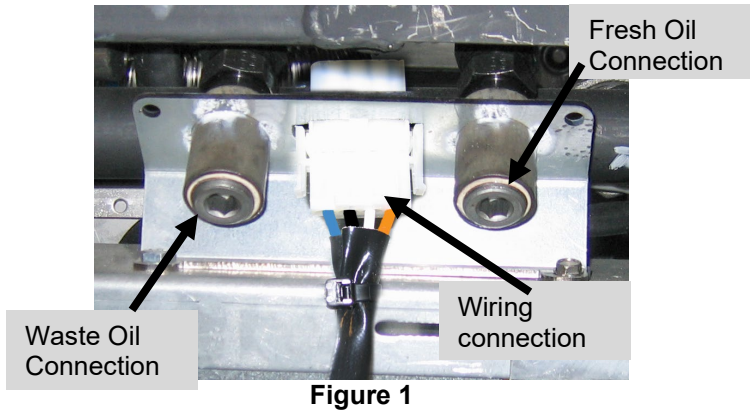


Figure 1

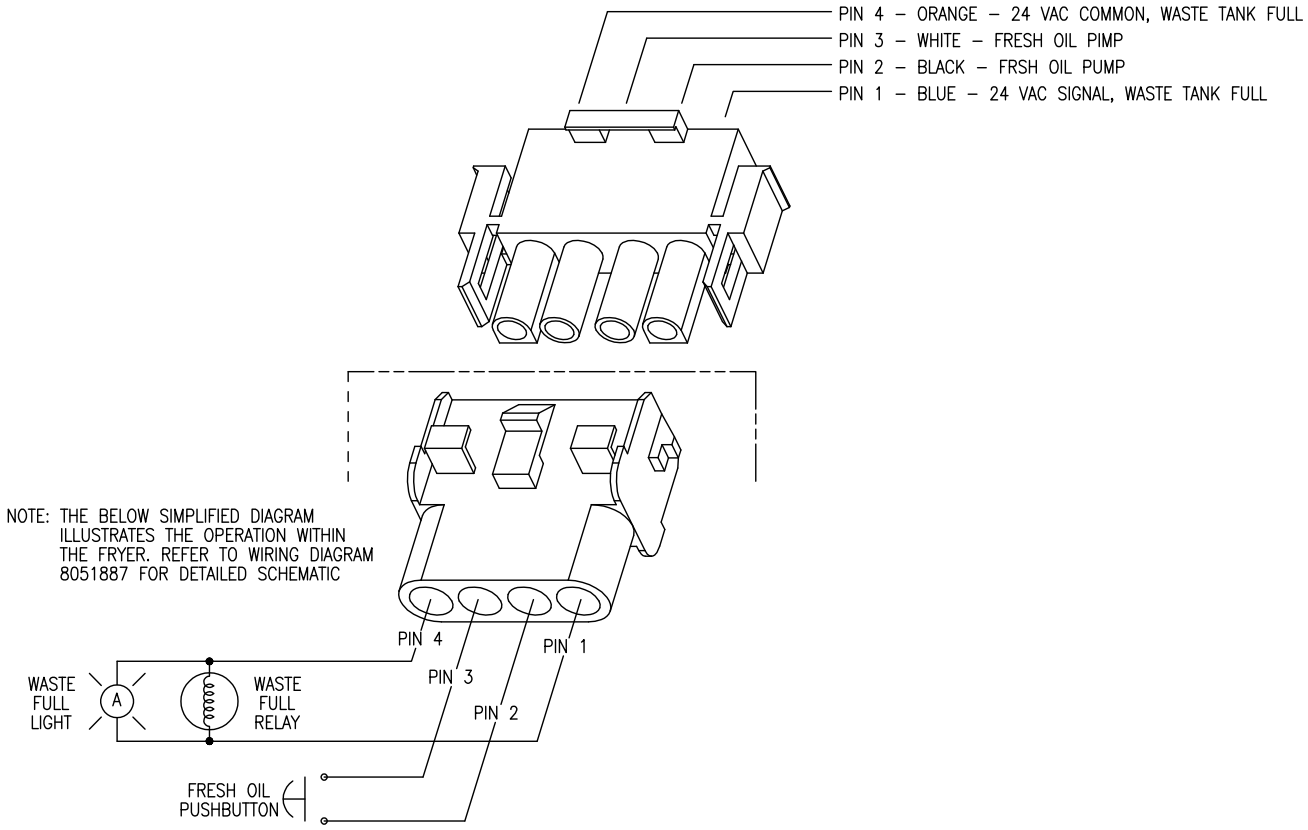
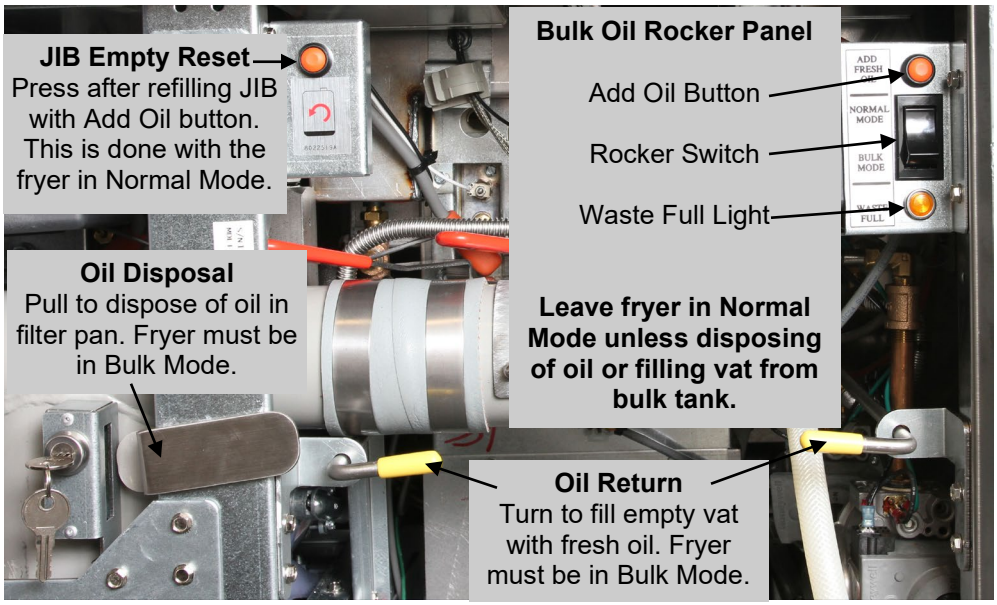


Figure 2

Operating the Bulk-Oil Equipped Fryer



NOTE: The appearance of your fryer may differ slightly from that shown depending upon the configuration, fryer type and date of manufacture.

A.1.2 Dispose of Waste Oil

1. Ensure filter pan is prepared for filtration.
2. Drain vat into filter pan.
3. At rocker panel, switch to Bulk Mode.
4. Unlock dispose valve handle.
5. Pull the oil disposal valve and the pump will engage and empty the filter pan to the waste oil tank. The Waste Full light on the rocker panel will illuminate if the tank is full.
6. Filling with fresh oil? See Fill Vat from Bulk below. If not, switch to Normal Mode at rocker panel

A.1.3 Fill Vat from Bulk Tank

1. Ensure vat is empty and the drain valve is closed.
2. At the rocker panel, switch to Bulk Mode.
3. Open the return valve on the empty tank. Press the Add Fresh Oil button. Fill to the lower line in the frypot.
4. Close the return valve.
5. Ensure the filter pan is empty.
6. At the rocker panel, switch to Normal Mode.

*** NOTE:** It takes approximately fifteen seconds from the time the Add Fresh Oil button is pressed until the bulk fresh oil pump starts. It may take up to 25 seconds before the level in the vat begins to rise. It takes approximately one minute to fill a split vat and two minutes to fill a full vat.

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