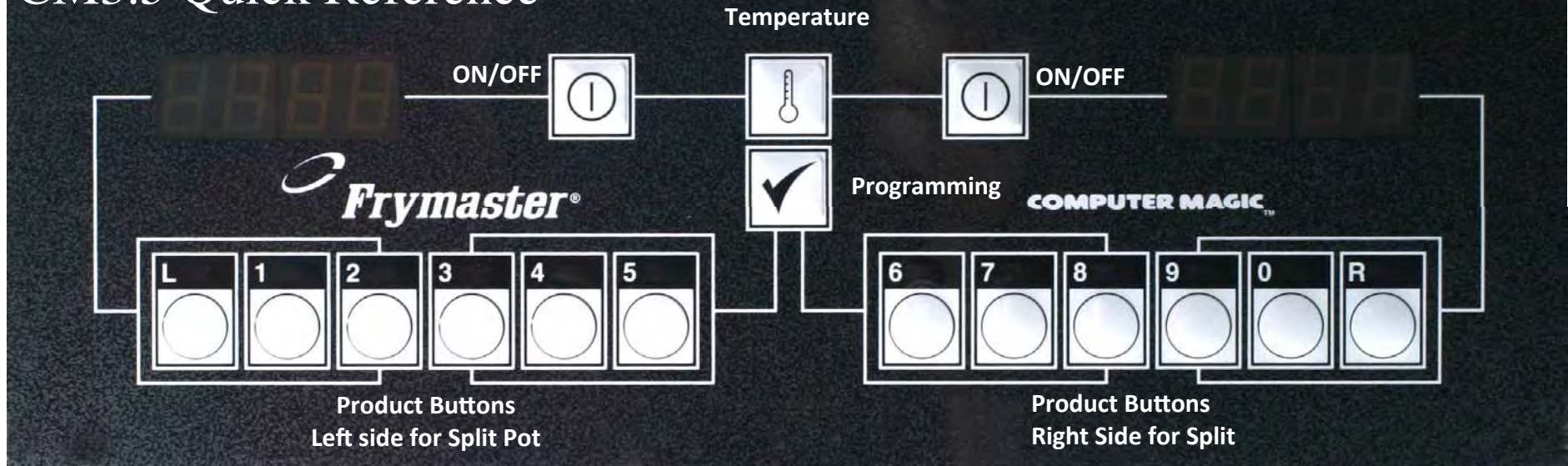


# CM3.5 Quick Reference



## Heating

Press an ON/OFF Switch

The computer displays:

CYCL as it slowly heats the oil to 180°F, the melt cycle.

LO when it's 21°F below setpoint.

— — — when it's at cooking temperature.

## Cooking

1. Press product button and drop product into fry pot.
2. The computer will display the cook time and count down.
3. **SH#** appears at the programmed time for the product to be shaken.
4. **COOC** is displayed at the end of the cook cycle. An alarm sounds. Remove the product. Press the product button with the flashing LED to cancel the alarm.
5. **HD#** is displayed and the time the product can

be held after cooking counts down. Press ✓ to cancel alarm

## Button Use

- 🔔 Press once to check the frypot temperature. Press twice to check the setpoint.

✓ Used to enter programming (see back page).

## Other Displays

**HI:** Frypot is 21°F above setpoint.

**HELP:** Heating problem.

**HOT:** Fryer is over 410°F. Turn fryer off.

## Canceling Melt Cycle

Press the "R" button on a full pot.

Press the "L" button for the left side pot and the "R" button for the right side of a split pot.

**LO** replaces **CYCL**.

## Using Boil -Out Feature

Press ✓  
Code is displayed.

Enter 1653.

Boil is displayed.

Cancel with ON/OFF switch.

## Displaying Fryer Recover Time

Press ✓.

Code is displayed.

Enter 1652.

The recovery time, the time the fryer takes to heat the oil from 250° to 300°F, is displayed for five seconds. Minimums: Gas, 2:30 minutes; Electric, 1:40.

## Switching from Fahrenheit or Celsius Display

Press ✓.

Code is displayed.

Enter 1658.

Press 🔔.

## Switching to Constant Temperature Display

Press ✓.

Code is displayed.

Enter 165L.

**NOTE:** Use boil out with detergent in the frypot for cleaning.

## Programming

Press the Program Mode Switch ✓.

CODE appears in the left display.

Press product buttons 1,6,5,0.

SP-R appears in the left display. Enter the desired setpoint with the numbered keys.

Press the ✓ key to lock in temp.

**NOTE:** On split pots, **SP-L** (left frypot setpoint) will appear in the left display. Enter the setpoint for the left frypot in the same manner. Press ✓.

**SELP** (Select Product) is displayed. Press the product button to be programmed. Use any button on a full pot; use L-5 for the left of a split pot and 6-R for the right side.

**SENS** (Sensitivity) is displayed. Enter the sensitivity of the product. (See full manual for sensitivity explanation and a chart of recommended settings at right.)

Press ✓

**COOC** (Cook Time) is displayed. Enter the desired cook time.

Press ✓

**SH \_** (Shake Time) is displayed. Enter the time in the cook cycle the product should be shaken. Enter 0 for products that don't require shaking.

Press ✓

**HD \_** (Hold Time) is displayed. Enter the time the product can be held after cooking.

Press ✓

**SELP** (Select Product) is displayed. Repeat steps to enter more product.

Press ⏸ to lock in programming and return to cooking mode.

Product	350° F/76° C	Sensitivity
<b>Chicken</b>		
chicken fillet, 1 ¼ oz.	3:25	5
chicken fillet (frozen), 4 oz.	4:20	5
chicken patty (frozen), 5 oz.	6:15	5
frozen chicken		5
fresh chicken, 9 pieces		5
<b>Potatoes</b>		
steak fries	3:43	5
regular fries, ½-inch	3:16	5
shoestrings, 3/8-inch	2:40	5
tater tots	2:05	5
hash browns	2:05	5
<b>Seafood</b>		
crab cakes	4:00	3
large scallops	3:25	3
shrimp (35 to a lb.)	2:15	3
shrimp (40 to 75 to a lb.)	1:45	3
flounder fillet, 7 oz.	4:35	3
flounder, whole, 10-12 oz.	6:25	3
cod fillet, 3 ½ oz.	4:35	7
perch, 5 oz.	4:30	3
haddock, 7 oz.	6:25	7
clams	2:00	3
oysters	1:10	4
strip clams (fresh)	0:35	4
strip clams (frozen)	0:45	4
<b>Other</b>		
corn dogs		4
chicken fried steak patty	5:00	5