



FPGL Series

Frymaster[®]

**8700 Line Avenue,
Shreveport, Louisiana 71106**

All electrically operated appliances must be grounded in accordance with all applicable national and local codes, and, where applicable, CE codes. 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.

Initial Startup

1. Fill the frypot with 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) is/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 power is switched on. Some models are equipped with a master switch located behind the fryer door cabinet on the front panel of the component box, next to the fuse.
4. Ensure that the computer/controller is switched ON. See controller quick reference.
5. Ensure that the oil level is at the *top* OIL LEVEL line when the oil *is at its cooking temperature*. It may be necessary to add oil or shortening to bring the level up to the proper mark, *after it has reached cooking temperature*.

Filter Preparation

1. Pull the filter pan out from the cabinet and remove the crumb tray, hold-down ring, filter paper and filter screen. Clean all components with a solution of detergent and hot water then dry thoroughly.
2. Inspect the filter pan connection fitting to ensure that both O-rings are in good condition.
3. Place the metal filter screen in the center of the bottom of the pan. Lay a sheet of filter paper on top of the screen, overlapping on all sides. 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.
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. Add the manufacturer's recommended measure of filter powder.

Filtering

1. Make sure the oil is at operating temperature. Follow the controller's prompts if the fryer is so equipped. Or turn the controller off and follow these steps.
2. Drain the frypot into the filter pan by rotating the valves 90°. If necessary, use the *Fryer's Friend* clean-out rod to clear the drain from **inside** the frypot.
3. After the oil has drained from the frypot, turn the filter handle to the ON position to start the pump and begin the filtering process. There may be a slight delay before the pump activates.

4. The filter pump draws the oil through the filter medium and through the frypot. Allow the oil to circulate for five minutes.
5. Close the drain valve and allow the fryer to refill. Let the filter pump run 10 to 15 seconds after the oil begins to bubble. Turn the filter off.

Shut Down

1. Turn the fryer off.
2. Filter the cooking oil and clean the fryers.
3. Place the frypot covers on the frypots.

Oil Changes

1. When the oil reservoir level is low, the controller displays TOPOFF OIL EMPTY in the left display and CONFIRM in the right display. Press ▲ (CONFIRM).
2. Open the cabinet and slide the JIB from the cabinet.
3. Remove the cap and pour any remaining oil in the container into all fry vats equally.
4. With the jug upright remove the cap and foil seal.
5. Put the tube in the new full container.
6. Slide the JIB onto the shelf inside the fryer cabinet.
7. Press and hold the orange JIB reset switch three (3) seconds to reset the top off system.