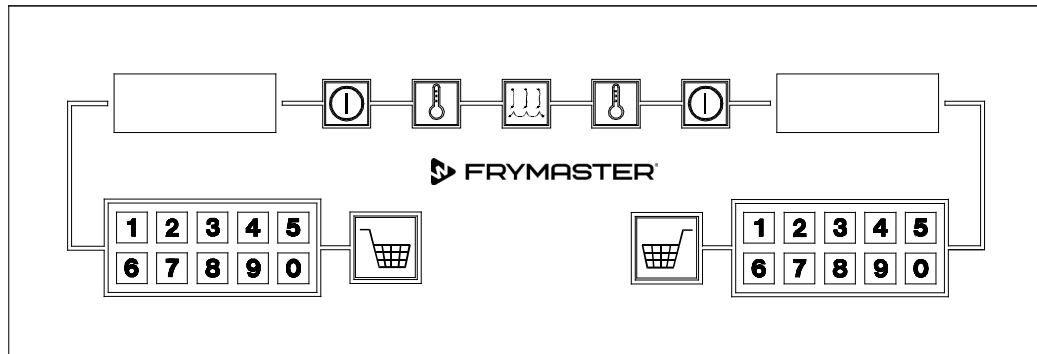


# Digital Timer Controller

## Operation 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.**



Part Number: FRY\_IOM\_8197920 05/2023

Original Instructions



**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.**

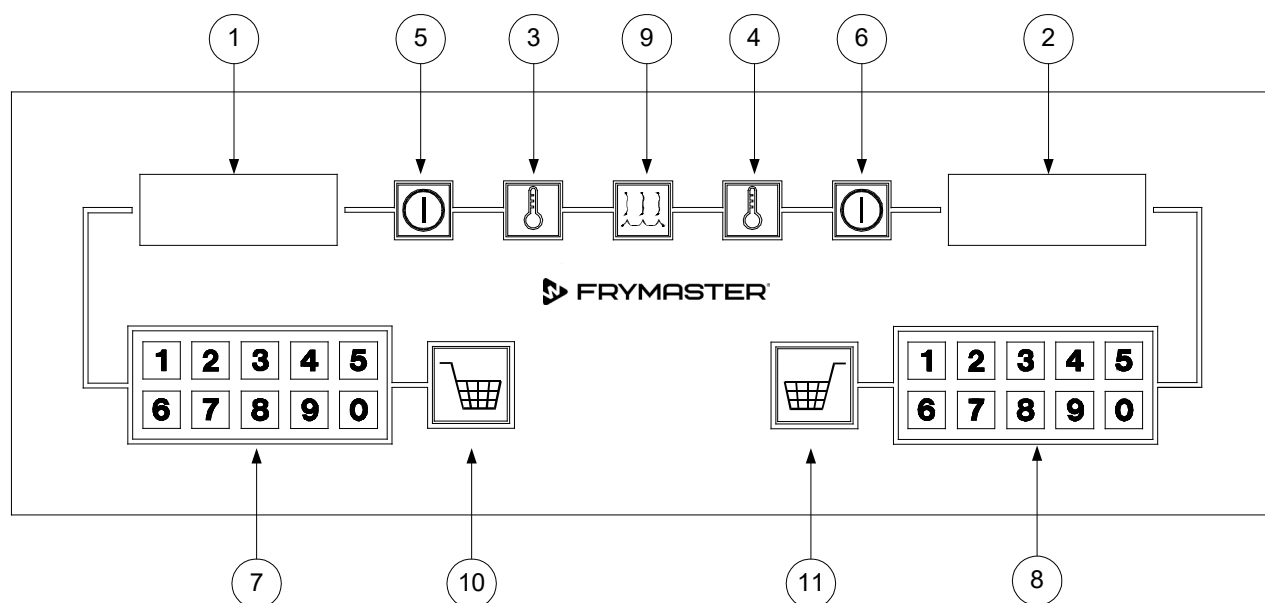
**CANADA**

**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.**

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

## CHAPTER 1

### DIGITAL TIMER OPERATING INSTRUCTIONS




ITEM	DESCRIPTION
1	LED Display – <i>On Full-Pot Fryers</i> : Displays the left basket cooking time. <i>On Split-Pot Fryers</i> : Displays the left basket cooking time or the left frypot setpoint.
2	LED Display – <i>On Full-Pot Fryers</i> : Displays the right basket cooking time or the frypot setpoint. <i>On Split-Pot Fryers</i> : Displays the right basket cooking time or the right frypot setpoint.
3	Left Frypot Temperature Check Switch – <i>On Full-Pot Fryers</i> : Press to toggle between the right-side cook time and the fryer setpoint (shows in right display). <i>On Split-Pot Fryers</i> : Press to toggle between the left side setpoint and cook time display.
4	Right Frypot Temperature Check Switch – <i>On Full-Pot Fryers</i> : Press to toggle between the right-side cook time and the fryer setpoint. <i>On Split-Pot Fryers</i> : Press to toggle between the right side setpoint and cook time display.
5	Left On/Off Switch – <i>On Full-Pot Fryers</i> : Turns the controller on or off. <i>On Split-Pot Fryers</i> : Turns the left half of the controller on or off for controlling the left frypot only.
6	Right On/OFF Switch – <i>On Full-Pot Fryers</i> : Turns the controller on or off. <i>On Split-Pot Fryers</i> : Turns the right half of the controller on or off for controlling the right frypot only.
7	Left Number Keypad – <i>On Full-Pot Fryers</i> : Used to enter the left frypot cooking time. <i>On Split-Pot Fryers</i> : Used to enter the left frypot setpoint and cooking time.
8	Right Number Keypad – <i>On Full-Pot Fryers</i> : Used to enter the frypot setpoint and right frypot cooking time. <i>On Split-Pot Fryers</i> : Used to enter the right frypot setpoint and cooking time.
9	Boil-Out Switch – This switch activates the boil-out mode.
10	Left Basket Switch – This switch initiates a cooking cycle for the left basket.
11	Right Basket Switch – This switch initiates a cooking cycle for the right basket.

## **INTRODUCTION**

The digital timer allows the operator to specify a frypot setpoint, assign different cooking times for each of the left and right baskets, and independently control the operation of the left and right baskets. The operator can also choose constant cooking time display or constant setpoint display. The timer will not display the actual frypot setpoint.

The timer automatically selects Fahrenheit or Celsius temperature values. When entering the frypot setpoint, values less than 191° are considered to be Celsius temperatures. Any value greater than 190° is considered to be a Fahrenheit temperature.

The operator can toggle between cook time display or setpoint display by pressing .

The timer stores the current time and temperature settings when the unit is turned off with the ON/OFF switches. In the event of a power failure, or if the circuit breaker is switched off, the time and temperature settings should be rechecked for accuracy. **NOTE:** The ON/OFF switches **DO NOT** control the AC power supply to the fryer, they only turn the controller on or off.

The timer has three error display messages:

**HELP**, indicating a heating problem. Turn the fryer off and call the Frymaster hotline.

**HOT**, indicating that the frypot temperature is above 385°F (196°C). If this display is seen, turn the fryer off immediately.

**Pr ob**, indicating a problem in the temperature measuring and control circuits. Turn the fryer off and contact an authorized servicer.

**NOTE:** This controller is configured for the fryer on which it is installed (i.e., gas or electric and full- or split-pot). Although identical in appearance, computers configured for use on one type of fryer are not interchangeable with those configured for use on another type.

## **DEFINITIONS**

**Number Keypad:** One of the groups of numbered buttons on the control panel. The buttons are used to enter the frypot setpoint and to specify a cooking time for each basket.



**Frypot Setpoint:** An operator-determined frying temperature. When the controller is turned on, it automatically brings the cooking oil or shortening to the setpoint and maintains it at that temperature until the computer is turned off.



**Cooking Time:** The operator-determined time for cooking a product.

**Basket Button:** Pressing one of these buttons initiates a cooking cycle timer. At the end of the specified cooking time, the alarm sounds. Press the basket button associated with the alarm to cancel the alarm.




## TIMER OPERATING INSTRUCTIONS




### 1. Turn the timer on.

*On Full-Pot Units:* Press either ON/OFF  switch. The left basket cooking time will appear in the left LED display and the right basket cooking time or the setpoint will appear in the right LED display. To toggle between the setpoint and cooking time in the right display, press either Temperature Check Switch .

*On Split-Pot Units:* Press the left ON/OFF  switch for the left frypot and the right switch for the right frypot. The left basket cooking time or the left frypot setpoint will appear in the left LED display. The right basket cooking time or right frypot setpoint will appear in the right LED display. To toggle either display between the setpoint and cooking time, press the corresponding Temperature Check Switch .

### 2. Adjust the setpoint. (**NOTE:** When entering Celsius temperatures, the value displayed may decrease by one degree shortly after it is entered. This is normal and is due to the internal Fahrenheit to Celsius conversion process.)



*On Full-Pot Units:* If the cooking time is displayed, press either Temperature Check Switch  to toggle to the setpoint display. The last entered setpoint will be displayed in the right LED display. To change the setpoint, enter a new temperature with the right Number Keypad. Press either Temperature Check Switch  to return to the cooking time display. If you do not need to change the setpoint, return to the cooking time display by pressing either Temperature Check Switch .

*On Split-Pot Units:* If the cooking times are displayed, toggle to the setpoint display by pressing the corresponding Temperature Check Switch . The last entered setpoints will be displayed in the LED windows. To change a setpoint, enter a new temperature with the corresponding Number Keypad. Press the corresponding Temperature Check Switch  to return to the cooking time display. If you do not need to change the setpoint, return to cooking time display by pressing the corresponding Temperature Check Switch .

### 3. Enter the cook times.

The Digital Timer will time the cooking cycle for the time displayed in the left and right LED displays. To change the time on the **left timer** – enter a new time with the **left** Number Keypad. To change the time on the **right timer** – enter a new time with the **right** Number Keypad.

### 4. Initiate a cook cycle.

Press the left basket switch , or the right basket switch  to initiate a timed cook cycle. The corresponding displayed time will begin to count down. At time-out, an audible alarm alerts the operator that cooking is completed, and the display shows COOC. Press the corresponding basket switch to cancel the alarm and reset the timer.




**NOTE:** If a basket switch is pressed during a cooking cycle, the cycle is cancelled.

## **CANCELING THE MELT-CYCLE**





**Do not cancel the melt-cycle mode if using solid shortening!**



The melt-cycle is designed to prevent scorching shortening and overheating the frypot or elements while gradually melting blocks of shortening. The timer automatically starts the fryer in the melt-cycle mode and remains in this mode until the temperature in the frypot reaches 180°F (82°C) or the melt-cycle is canceled by the operator. If you are **NOT** using solid shortening, you may cancel the melt cycle feature.

To cancel the melt-cycle on a full-pot unit, press the right basket switch . On a split-pot unit, press the left basket switch  to cancel the left frypot, or the right basket switch  to cancel the right frypot.

## **USING THE BOIL-OUT FEATURE**

Press the Boil-Mode switch  to reset the timer to 195°F (91°C).

*On Full-Pot Units*, the controller will maintain the frypot temperature at 195°F (91°C) until either ON/OFF  switch is pressed to turn the controller off.

*On Split-Pot Units*, the controller will maintain both frypot temperatures at 195°F (91°C) until the frypots are turned off. To turn off the left frypot, press the left ON/OFF  switch. To turn off the right frypot, press the right ON/OFF  switch.

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# *Frymaster*<sup>®</sup>

FRYMASTER  
8700 LINE AVENUE, SHREVEPORT, LA 71106-6800

800-551-8633

318-865-1711

[WWW.FRYMASTER.COM](http://WWW.FRYMASTER.COM)

EMAIL: [FRYSERVICE@WELBILT.COM](mailto:FRYSERVICE@WELBILT.COM)



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