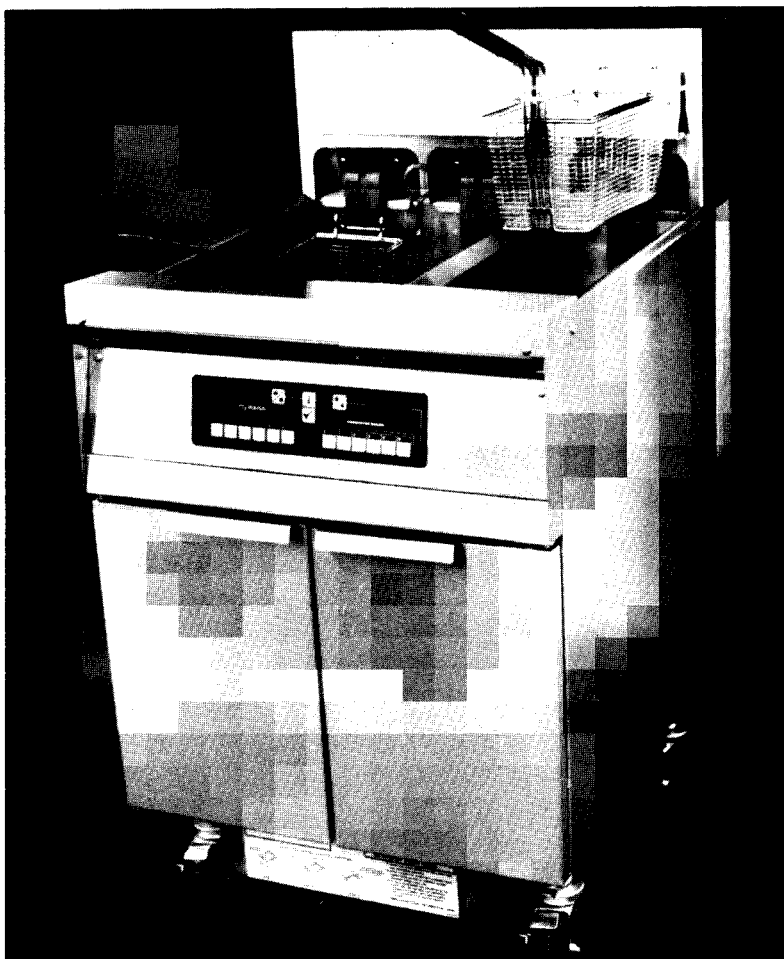


# OPERATOR'S GUIDE

## ELECTRIC FRYERS WITH BUILT-IN FILTRATION FPH-14/7



***Frymaster***  
***Frymaster***



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Printed in U.S.A.

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1-800-551-8633

Price \$4.00  
819-5309 9/93



FRYMASTER ELECTRIC FRYER(S) ARE MANUFACTURED FOR USE WITH THE TYPE VOLTAGE SPECIFIED ON THE FRYER(S) RATING PLATE LOCATED ON THE FRYER(S) DOOR. FOR PROPER INSTALLATION PROCEDURES IN THE UNITED STATES, REFER TO: THE LATEST EDITION OF THE NATIONAL ELECTRIC CODE ANSI/N.F.P.A. NO. 70; IN CANADA, CANADIAN ELECTRICAL CODE PART 1, CSA-22.1. INFORMATION ON THE CONSTRUCTION AND INSTALLATION OF VENTILATING HOODS MAY BE OBTAINED FROM THE LATEST EDITION OF THE "STANDARD FOR THE INSTALLATION OF EQUIPMENT FOR THE REMOVAL OF SMOKE AND GREASE LADEN VAPORS FROM COMMERCIAL COOKING EQUIPMENT, " N.F.P.A. NO. 96. COPIES OF THESE ELECTRICAL STANDARDS ARE AVAILABLE FOR THE NATIONAL FIRE PROTECTION ASSOCIATION, BATTERY MARCH PARK, QUINCY, MASS 02269.

**WARNING**

IN THE EVENT OF A POWER FAILURE, THE FRYER(S) WILL AUTOMATICALLY SHUT DOWN. SHOULD THIS OCCUR, TURN THE POWER SWITCH OFF. DO NOT ATTEMPT TO START THE FRYER(S) UNTIL POWER IS RESTORED.

THE FRYER(S) MUST BE INSTALLED WITH A SIX-INCH (15cm) CLEARANCE AT BOTH SIDES AND BACK ADJACENT TO COMBUSTIBLE CONSTRUCTION. A MINIMUM OF 24-INCHES (60cm) SHOULD BE PROVIDED AT THE FRONT OF THE FRYER(S) DOOR.

THIS MANUAL SHOULD BE KEPT IN A CONVENIENT LOCATION AND REFERRED TO WHEN ANY PROBLEM OCCURS AND 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.

# TABLE OF CONTENTS

SECTION	PAGE NO.
1. PARTS ORDERING/SERVICE INFORMATION .....	
2. IMPORTANT INFORMATION .....	1
3. INSTALLATION INSTRUCTIONS .....	1
4. ELECTRICAL SERVICE CONNECTIONS .....	2
5. OPERATING INSTRUCTIONS.....	4
6. DRAINING AND CLEANING INSTRUCTIONS .....	5
7. SHUTTING FRYERS OFF.....	5
8. COMPUTER MAGIC III OPERATING INSTRUCTIONS .....	6
9. COMPUTER MAGIC III PROGRAMMING INSTRUCTIONS .....	8
10. ACCESSORIES.....	11
11. PARTS LIST .....	12
12. FOOTPRINT II PARTS LIST .....	13
13. TROUBLESHOOTING GUIDE .....	14
14. PREVENTIVE MAINTENANCE.....	16
15. FOOTPRINT II FILTER OPERATING INSTRUCTIONS .....	17
16. FILTER SYSTEM TROUBLESHOOTING .....	19
17. FRYER SPECIFICATION SHEET.....	20
18. WARRANTY .....	21

## 1. PARTS ORDERING/SERVICE INFORMATION

Parts orders must be placed directly with your local Frymaster Parts Distributor. To help speed up your order, the following information is required:

1. Model Number: \_\_\_\_\_
2. Serial Number: \_\_\_\_\_
3. Voltage: \_\_\_\_\_
4. Item Part Number: \_\_\_\_\_
5. Quantity Required: \_\_\_\_\_

**NOTE:** A list of Frymaster Parts Distributors was included with the fryers when shipped from the factory. If you do not have access to this list, please contact the Service Department at Frymaster 1-800-551-8633 or 1-318-865-1711.

Service information may be obtained by calling your local Factory Authorized Service Center. A list of these agencies is packed with your fryer. Service

information may also be obtained by calling the Frymaster Service Department. When calling, please have the following information available.

1. Model Number: \_\_\_\_\_
2. Serial Number: \_\_\_\_\_
3. Voltage: \_\_\_\_\_
4. Nature of service problem and symptoms.
5. Any other information that may be helpful in solving your service problem.

**PARTS ORDERING/SERVICE INFORMATION CANADA** — Garland Commercial Ranges, Ltd., 1177 Kamato Road, Mississauga, Ontario L4W 1X4.

**NOTE: RETAIN AND STORE THIS MANUAL IN A SAFE PLACE FOR FUTURE USE. ADDITIONAL COPIES MAY BE OBTAINED FROM YOUR AUTHORIZED SERVICE AGENCY.**

## 2. IMPORTANT INFORMATION

### OPERATING, INSTALLATION, AND SERVICE PERSONNEL

Operating information for FRYMASTER equipment has been prepared for use by qualified and/or authorized operating personnel only.

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

Service may be obtained by contacting the FRYMASTER FACTORY SERVICE DEPARTMENT, Factory Representative, or local Factory Authorized Service Center.

### DEFINITIONS

#### QUALIFIED AND/OR AUTHORIZED OPERATING PERSONNEL

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

#### QUALIFIED INSTALLATION PERSONNEL

Qualified installation personnel are: individuals, a firm, corporation, or a company which either in person or through a representative are engaged in, and are responsible for the installation of electrical wiring from the building electric meter, main control box, or service outlet to the electrical appliance. Qualified installation personnel must be experienced in such work, be familiar with all electrical precautions required, and have complied with all requirements of state and local codes. Reference: All electrically operated appliances must be electrically connected and grounded in accordance with local codes, or in the absence of local codes, with the latest edition of the United States National Electrical Code ANSI/N.F.P.A. No. 70. In CANADA, with Canadian Electrical Code Part 1, CSA-C22.1.

#### QUALIFIED SERVICE PERSONNEL

Qualified service personnel are those familiar with FRYMASTER equipment and have been authorized by THE FRYMASTER CORPORATION. All authorized service personnel are required to be equipped with a complete set of service parts manuals and stock a minimum amount of parts for FRYMASTER equipment.

A list of Frymaster Factory Authorized Service Centers was included with the fryer when shipped from the factory. If you do not have access to this list, please contact the Frymaster Customer Service Department, using the number listed on the front of this manual. Failure to use qualified service personnel will void the Frymaster warranty.

### SHIPPING DAMAGE CLAIM PROCEDURE

For your protection, please note that the FRYMASTER equipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the equipment.

What to do if equipment arrives damaged:

1. **FILE CLAIM FOR DAMAGES IMMEDIATELY** — Regardless of extent of damage.
2. **VISIBLE LOSS OR DAMAGE** — Be sure this is noted on the freight bill or express receipt and is signed by the person making the delivery.
3. **CONCEALED LOSS OR DAMAGE** — If damage is unnoticed until equipment is unpacked, notify freight company or carrier immediately, and file a concealed damage claim. This should be done within fifteen (15) days of date of delivery. Be sure to retain container for inspection.

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

## 3. INSTALLATION INSTRUCTIONS

**PROPER INSTALLATION IS ESSENTIAL TO EFFICIENT TROUBLE-FREE OPERATION. ANY ALTERATION OF THE EQUIPMENT VOIDS THE FRYMASTER WARRANTY.**

Before installing the newly-arrived equipment, inspect it carefully for visible and concealed damage. See "Shipping Damage Claim Procedure" in Section 2.

The FPH14/7 fryer accessory package contains a leg and caster installation instruction sheet for installation of legs and/or casters. The fryer(s) may be laid on its back or raised with a small floor jack to install legs or casters. **CAUTION:** Extreme caution **MUST** be exercised to prevent damage to the cabinet(s) and undercarriage.

## FOR UNITS EQUIPPED WITH FRYMASTER COMPUTERS

This equipment generates and uses radio frequency energy; and if not installed and used properly, that is, in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception. It has been type tested and found to comply with the limits of a Class B computing device in accordance with the specifications in Subpart J of Part 155 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

If necessary, the user should consult the dealer or an experienced radio/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.

## 4. ELECTRICAL SERVICE CONNECTIONS

Service connections should be made through the bottom rear portion of the fryer cabinet by means of an approved, flexible-metallic or rubber-covered electrical cable and quick-disconnect plug. This connection should be made to the fryer power input terminal block. If rigid or flexible-metal conduit connections are required, they must be made through

the rear portion of the fryer cabinet to the fryer power input terminal block. The terminal block is located in the electrical component box behind the control panel on FPH-14/7. **CONNECTIONS MUST BE MADE BY QUALIFIED PERSONNEL ONLY.**

### CAUTION:

The fryer(s) **MUST** be connected to the voltage and phase as specified on the rating and serial number plate located on the back of the fryer door. To determine the proper wire size and amperage service per fryer, use the chart on Page 3, "POWER REQUIREMENTS."

To facilitate cleaning and service, it is recommended that the fryer(s) be connected to the external power source by means of a UL approved quick-disconnect plug.

### CAUTION:

A ground wire **MUST** be connected to the **GROUND** terminal provided near the input power terminal block.

### CAUTION:

The following cautions should be adhered to when connecting the fryer to an emergency cutoff system:

- Be sure that each fryer is connected to a dedicated set of contacts in the emergency cutoff system.
- Refer to electrical handy box under left side of frypot. Connection terminal block is located inside box. Disconnect jumper wire 34C and replace with fire cut-off connection.
- Do not attempt to connect the contacts in series.
- Do not connect more than one fryer to each set of contacts.
- The contacts **MUST BE** normally closed contacts that open during the emergency.
- The contacts **CANNOT** have an external voltage applied.

#### 4. ELECTRICAL SERVICE CONNECTIONS

### 14KW & 7KW POWER REQUIREMENTS

3 $\phi$ VOLTAGE	FULL VAT 14KW		HALF VAT 7KW	
	AMPS PER LEG	WIRE SIZE	AMPS PER LEG	WIRE SIZE
208	39	6 AWG	20	10 AWG
240	34	6 AWG	17	10 AWG
480	17	10 AWG	9	14 AWG
380/220*	22	10 AWG	11	14 AWG
451/240*	20	10 AWG	10	14 AWG

Notes:

1. Wire size specified at 60°C minimum
  2. Minimum recommended wire size for 60° wire
  3. This fryer is provided with two separate power supply connections. One for the full vat and one for the half vat.
- \* Neutral required (4 wire wye system)

## 5. OPERATING INSTRUCTIONS

### AFTER FRYER(S) HAVE BEEN INSTALLED AT FRYING STATION:

1. To level fryers, the bottom of legs can be screwed out approximately one inch for leveling. Legs should be adjusted so that the fryer(s) are at the proper height in the frying station.

For fryers equipped with casters, there are no built-in leveling devices. The floor where the fryers are installed must be level.

2. Close fryer drain valve(s) and fill frypot with water up to OIL-LEVEL line at rear of frypot. See BOIL-OUT INSTRUCTIONS this page.
3. Boil out frypot(s).
4. Drain, clean, and fill frypot(s) with shortening. See FILLING WITH SHORTENING, this page.

### BOILING OUT THE FRYPOT

Clean frypot(s) as follows before filling with shortening:

1. Before switching the fryer(s) ON, close the frypot drain valve(s): fill empty frypot with mixture of cold water and FRYMASTER FRYER 'N' GRID-DLE CLEANER. Follow instructions on bottle when mixing.
2. To switch fryer on, press fryer ON/OFF SWITCH on computer. Program computer for BOIL OPERATION as outlined in PROGRAMMING INSTRUCTIONS, Page 10.

#### CAUTION:

3. Simmer the solution for 45 minutes to one hour. Do not allow water level to decrease below oil-level line in frypot during boil-out operation.

#### CAUTION:

Do not leave fryer unattended. The boil-out solution will foam up and overflow if fryer is left unattended. Press ON/OFF switch to the OFF position to control this condition.

4. Switch the fryer ON/OFF SWITCH(ES) OFF and allow solution to cool.

5. Add two gallons of water. Drain out the solution and clean the frypot(s) thoroughly.

6. Refill the frypot(s) with clean water. Rinse the frypot(s) twice, drain and wipe down with a clean, dish towel.

#### CAUTION:

ALL DROPLETS OF WATER MUST BE REMOVED FROM FRYPOT BEFORE FILLING WITH SHORTENING.

**NOTE:** Perform this boil-out function at least once a month.

7. The fryer(s) are now ready to fill with shortening.

### FILLING WITH SHORTENING

Shortening capacity is 50 pounds (23 kg), 25 pounds (11.5 kg) per half pot.

#### CAUTION:

Prior to filling the frypot(s) with shortening, close the FRYPOT DRAIN VALVE(S) and switch the power switch(es) OFF. Remove the basket-support rack. Fill empty frypot(s) to the OIL-LEVEL line. Be sure to reinstall basket-support rack on top of heating element to prevent element from floating out of shortening.

#### CAUTION:

When solid shortening is used, it should be thoroughly packed down into the frypot(s). Switch the ON/OFF SWITCH ON and program computer for normal cooking temperature. THE FRYER(S) WILL OPERATE IN A MELT-CYCLE MODE UNTIL THE SHORTENING TEMPERATURE REACHES APPROXIMATELY 180°F(82°C) (See Pages 6 and 7.) After the shortening has reached operating temperature, let the heating elements cycle AT LEAST four times, then insert a good thermometer or pyrometer near the temperature sensing probe approximately 3 inches (7.5mm) deep into the shortening. When the heating elements just cycle ON after the fourth time, the thermometer should read within  $\pm 5^{\circ}\text{F}$  ( $\pm 2^{\circ}\text{C}$ ) of the computer programmed temperature. If not, contact your nearest Frymaster Authorized Service Center for assistance.

## 6. DRAINING AND CLEANING INSTRUCTIONS

### **CAUTION:**

The draining and filtering of shortening must be accomplished with extreme care to avoid the possibility of burn injuries resulting from careless handling.

**DRAINING:** The following procedure is recommended for draining and filtering the shortening.

1. Position a suitable metal container with sealable cover under the drain tube. For draining used shortening, we recommend the use of the Frymaster Shortening Disposal Unit (SDU), available from your nearest Frymaster distributor.

### **CAUTION:**

Open the drain valve slowly to prevent splattering. However, since splattering may occur anyway, extreme caution must be exercised.

### **CAUTION:**

2. If the fryer drain valve becomes clogged with food particles, you may use the FRYER'S FRIEND (Poker-like tool) to unclog the valve. This tool must be used from inside the frypot only and caution must be exercised so that the user grips the tool as far as possible above the hot shortening in the frypot. Do not ram the FRYER'S FRIEND into the drain valve from inside the frypot when the valve is closed. This causes damage to the ball inside the valve. The valve will leak when this occurs. NEVER use the FRYER'S FRIEND or any other tool to unclog the valve from the front. HOT shortening could run out rapidly and cause injury.

### **CAUTION:**

Extreme care must be exercised when working with hot shortening. Never use filter pan to dispose of used shortening. Use SDU (Shortening Disposal Unit) or a safe, metal container with sealable cover to transport used shortening to disposal area.

**CLEANING:** Use a wooden paddle to move food particles and crumbs toward the front of frypot. Do not use scouring pads during filtering and draining operation. Leave drain valve open and pump fresh filtered shortening back into the frypot, washing all food particles and crumbs out through drain valve. After all food particles and crumbs have been flushed from frypot, close drain valve and allow frypot to fill with fresh, filtered shortening.

## 7. SHUTTING FRYER(S) OFF

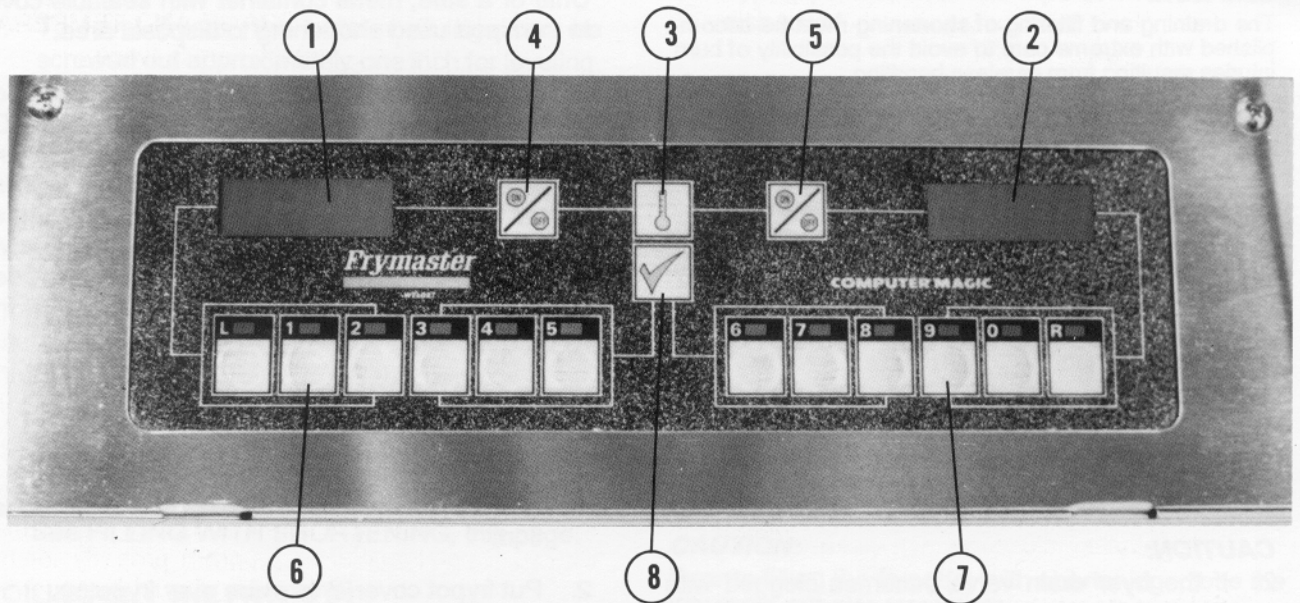
### SHUTTING OFF FOR SHORT PERIODS

1. Press fryer ON/OFF SWITCH(ES) to OFF position.
2. Put frypot cover(s) in place over frypot(s).

### SHUTTING FRYER(S) OFF WHEN CLOSING STORE

1. Press fryer ON/OFF SWITCH(ES) to OFF position.
2. Turn OFF fryer circuit breakers in circuit breaker box.
3. Put frypot cover(s) in place over frypot(s).





## 8. COMPUTER MAGIC III CONTROL PANEL — OPERATING INSTRUCTIONS (Refer to Numbers Above)

### Item No.

1. Lighted Display — left side display of various functions and operations.
2. Lighted Display — right side display of various functions and operations.
3. Storage and Temperature Check Switch — locks program in computer and/or displays frypot temperature when depressed.
4. ON/OFF Switch — controls on/off for left side of split frypot computer.\*
5. ON/OFF Switch — controls on/off for right side of split frypot computer.\*
- 6/7. Product and Coding Switches — enter code for access to computer and programming functions.
8. Programming Switch — used when reprogramming the computer memory.

\*On single frypot computer, either left or right switch will control power.

Complies with the limits of a class B computing device pursuant to sub-part J of part 15 of FCC Rules.

**WARNING** FRYER MUST BE FILLED WITH OIL, SHORTENING, OR WATER BEFORE TURNING ON COMPUTER.

### OPERATING INSTRUCTIONS

- A. Turn the computer on by pressing the ON/OFF SWITCH, Item 4 or 5.
  1. This will turn computer (fryer) on. One of the following will be displayed:
    - a. "CYCL", indicating that the fryer is operating in the melt cycle mode. Fryer will remain in the melt cycle mode until it reaches 180°F (82°C) or canceled manually. (See B next page.)
    - b. "Hi", indicating that the pot temperature is 16°F (6°) higher than the set point.
    - c. "Lo", indicating that the pot temperature is 16°F (6°C) lower than the set point.

- d. "----", indicating that the fryer temperature is in the cooking range. NOTE: For best results, cooking product should not be attempted unless display indicates "--".
- e. "Help", indicating that there has been a heating problem.
- f. "Hot", indicating that the pot temperature is in excess of 385°F (196°C).
- g. "Prob", indicating that the computer has detected a problem in the temperature measuring circuits, including probe.

**NOTE:** "." decimal point between digits 1 and 2 in either display area indicates that the elements are on.

B. Melt Cycle Cancel Feature. **Caution:** Melt cycle should not be canceled if solid shortening is used.

1. The computer will display "CYCL" during melt-cycle operation. To cancel melt cycle, depress "R" Switch. "CYCL" will be replaced by "LO". The decimal point between digits 1 and 2 will illuminate indicating that the elements are on.

**NOTE:** Use "L" Switch for left side of split pot and "R" Switch for right side of split pot or full pot.

C. Cook-cycle operation is initiated by pressing product switch:

1. The basket lift (on fryers so equipped) will lower the product into the shortening.
2. The display will indicate the previously programmed cook time and begin countdown.
3. If shake time is programmed, the operator will be notified of the need to shake the product "X" seconds after the cook cycle has begun (X = amount of time programmed). An alarm will sound, and the display will read "SH\_". The blank will be the switch number. If no shake time has been programmed, "SH\_" will not appear during the cook cycle. The alarm is self cancelable.
4. At the end of cooking cycle, an audio alarm will sound, "COOC" will be displayed, and the associated product switch indicator will flash. To cancel the cook alarm, press the appropriate switch.
5. At this time, the hold time will be displayed (if programmed greater than 0), and countdown to zero at which time an alarm and "Hd\_" will be displayed. The blank will be the switch number. Hold alarm is canceled by pressing PROGRAMMING CHECK SWITCH, Item 8. If display is in use, hold time will count down invisibly until display is free.

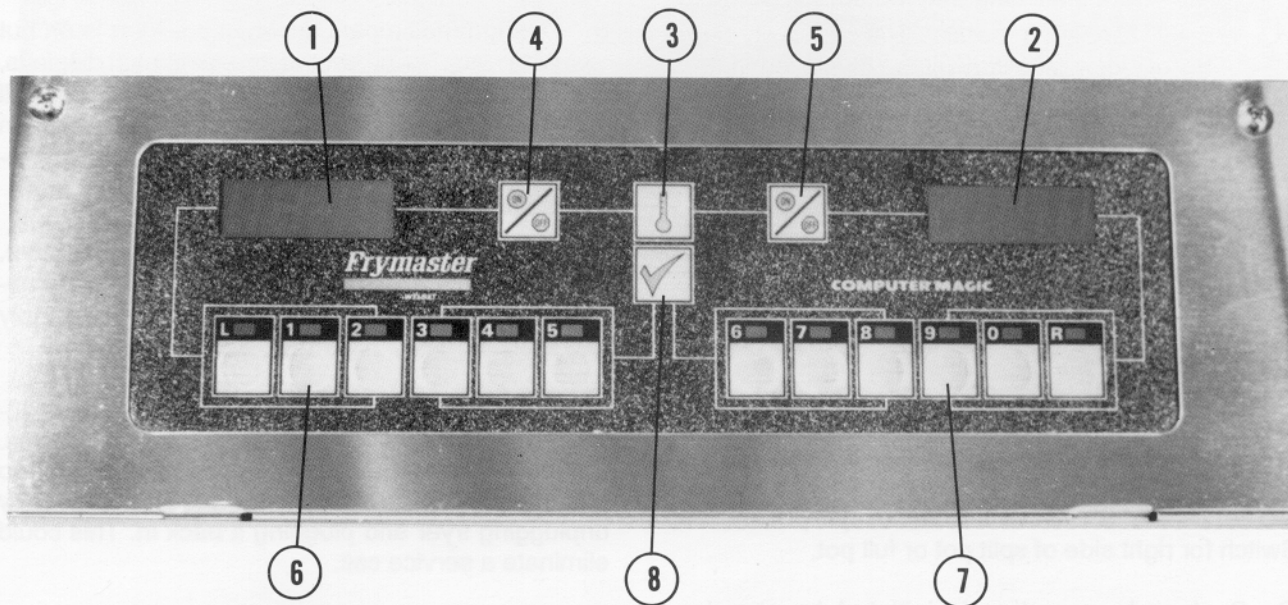
## CHECKING TEMPERATURE

A. Check the shortening temperature at any time by pressing STORAGE AND TEMPERATURE CHECK SWITCH, Item 3, once. Check the set point by pressing STORAGE AND TEMPERATURE CHECK SWITCH, Item 3, twice.

B. During the idle periods when the fryer is on but not in use, "----" should appear in both displays, Item 1 and 2, single frypot computer. "----" will appear in the display of the side that is turned on in a split pot computer. If not, check actual temperature and set point.

C. Should you suspect the probe is defective, check shortening temperature with a thermometer to verify that computer readout is reasonably close to your measured reading.

**NOTE:** The electronic circuitry can be affected adversely by current fluctuations and electrical storms. Should it not function or program properly for no apparent reason, the computer should be reset by unplugging fryer and plugging it back in. This could eliminate a service call.



## 9. COMPUTER MAGIC III CONTROL PANEL— PROGRAMMING INSTRUCTIONS (Refer to Numbers Above)

### Item No.

1. Lighted Display — left side display of various functions and operations.
2. Lighted Display — right side display of various functions and operations.
3. Storage Switch — locks program in computer.
4. ON/OFF Switch — controls power supply for left side of split frypot computer.\*
5. ON/OFF Switch — controls power supply for right side of split frypot computer.\*
- 6/7. Product and Coding Switches — enter code for access to computer and programming functions.
8. Programming Switch — used when reprogramming the computer memory.

\*On single frypot computer, either left or right switch will control power.

### **WARNING**

FRYER MUST BE FILLED WITH OIL, SHORTENING, OR WATER BEFORE TURNING ON COMPUTER.

### PROGRAMMING INSTRUCTIONS FOR THE FRYMASTER COMPUTER. PLEASE READ INSTRUCTIONS BEFORE PROGRAMMING COMPUTER

#### FULL POT

1. Press ON/OFF SWITCH, Item 4 or 5.
2. To enter program mode, press green PROGRAMMING SWITCH, Item 8. CODE will appear in left display. If you have pressed this switch in error and do not wish to program, simply press PROGRAMMING SWITCH, Item 8, again. NOTE: Computer will flash "BUSY" if cooking is in progress.
3. Enter Code Number: Press 1,6,5,0 in that sequence on Item 6 and 7. Your program will not be accepted unless these numbers are entered. This prevents an unauthorized person from changing your present instructions.
4. "SP-r" (SET POINT) will appear in the left display, Item 1; this is for setting temperature; temperature previously selected will be displayed in the right display, Item 2. Enter temperature de-

sired. Press PROGRAMMING SWITCH, Item 8, to lock in temperature setting. If you do not need to change the settings, press PROGRAMMING SWITCH, Item 8.

5. "SELP" (SELECT PRODUCT) appears in Item 1. Press the product button to be programmed.
6. "SENS" appears in Item 1. The sensitivity number previously selected will be displayed in Item 2. Enter the new desired sensitivity number. Press Programming Switch, Item 8, to lock in sensitivity setting.

**NOTE: SENS** — Sensitivity is a built-in feature that causes the computer to adjust cooking time to compensate for the drop in shortening temperature when a basket of product is placed into the fryer. Different food products will vary in density, basket load size, and initial temperature. Food products will also vary in how well cooked a product is required to be. A proper sensitivity setting for each product will assure a high-quality product each time. For example: four ounces of french fries can be programmed to be cooked to the same quality as two and one-half pounds. Some experimenting with the range of 1 to 9 may be required to obtain the desired quality to meet your specifications.

7. "COOC" is now displayed in Item 1. If a cooking time has been entered in the program prior to this programming, it will appear in Item 2. If that time is correct, press PROGRAMMING SWITCH, Item 8. If you wish to change that time, enter the numbers. The new time will be displayed in Item 2. Press PROGRAMMING SWITCH, Item 8.
8. "SH-" is now displayed in Item 1. If your product requires shaking during the cooking process, set the time by pressing the number of minutes to cook before shaking. This number will appear in the right display, Item 2.  
Example: Total Cook Time 3:00 minutes  
Shake After Cooking 1:00 minute
9. Set the desired shake time. At the end of the set time, a beeper will sound, and the product button will flash for 3 seconds. If none is required, set the time at "0" and press PROGRAMMING SWITCH, Item 8.
10. "HD-" will appear in Item 1. Set the time you require for holding the cooked product, 13 seconds to 60 minutes. Press PROGRAMMING SWITCH, Item 8. If you do not wish to use the HOLD time, enter "0" and press "PROGRAMMING SWITCH", Item 8. SELP will again display in Item 1. If more products are to be programmed,

return to Step 5 and follow all instructions to this point.

## ADDITIONAL HOLD-TIME INSTRUCTIONS

Forcing hold timer to another product button: In the event the same product is being cooked in more than one basket, any product button can be programmed to use the hold timer normally used with a different product button. Example: Program button "3" for 7:00 minutes hold time. Then when programming button "R" for hold time, press address 4. Both "3" and "R" will then use the same hold time of 7:00 minutes. See below for button numbers and their assigned address numbers. Any other button can be programmed to use the same hold time.

BUTTON	L	1	2	3	4	5	6	7	8	9	0	R	
ADDRESS		1	2	3	4	5	6	7	8	9	10	11	12

11. When you complete your program, lock in the program by pressing STORAGE AND TEMPERATURE CHECK SWITCH, Item 3.

## SPLIT POT

1. Press either ON/OFF SWITCH, Item 4 or Item 5.
2. To enter the program mode, press PROGRAMMING SWITCH, Item 8. CODE will appear in the left display, Item 1. If you have pressed this switch in error and do not wish to program, simply press PROGRAMMING SWITCH, Item 8 again. **NOTE:** You cannot program the computer while it is in the cook mode. The computer will flash "BUSY" if cooking is in progress.
3. Enter Code Number: Press 1,6,5,0 in that sequence on Item 6 and 7. Your program will not be accepted unless these numbers are entered. This prevents an unauthorized person from changing your present instructions.
4. "SP-r" (SET POINT) will appear in Item 1; this is for setting the cooking temperature for the right pot. The temperature previously selected will be displayed in Item 2. Enter new temperature desired. Press PROGRAMMING SWITCH, Item 8, to lock in temperature setting. If you do not wish to change the setting, press PROGRAMMING SWITCH, Item 8.
5. "SP-L" (SET POINT) will appear in the left display, Item 1; this is for setting the cooking temperature for the left pot. The temperature previously selected will be displayed in the right display, Item 2. Enter the new temperature desired and press PROGRAMMING SWITCH, Item 8, to lock in temperature setting. If you do not

wish to change the setting, press PROGRAMMING SWITCH, Item 8.

6. "SELP" (SELECT PRODUCT) will appear in Item 1. Select buttons "L" through "5", Item 6, for programming the left side of split pot; select buttons "6" through "R", Item 7, for programming the right side of split pot. Press the product switch, Item 6 or 7, to be programmed.
7. "SENS" will appear in Item 1. Refer to steps 6-11 under Full Pot Programming Instructions to program individual product buttons.

### BOIL FEATURE

1. Before switching the fryer(s) ON, close the frypot drain valve(s): fill empty frypot with mixture of cold water and FRYMASTER FRYER 'N' GRID-DLE cleaner. Follow instructions when mixing.

#### **WARNING**

ON EARLY SPLIT POT UNITS, BOTH POTS WILL GO TO BOIL OPERATION. ON LATER SPLIT POT UNITS, BOIL MODE WILL NOT TURN ON BOTH SIDES OF COMPUTER. EACH SIDE WILL HAVE TO BE TURNED ON SEPARATELY.

2. To program computer for Boil Feature, press ON/OFF SWITCH, Item 4 or 5.
3. Press PROGRAMMING SWITCH, Item 8. CODE will appear in the left display.
4. Enter Code Number: Press 1,6,5,3 in that sequence. The right display will read BOIL. The temperature is automatically set for a temperature of 195°F (91°C). The fryer will attain this proper boil temperature and remain there until the OFF switch, Items 4 or 5, is pressed which cancels the boil-out mode. In high-altitude locations, the fryer must be monitored constantly for over-boil conditions. If over-boil conditions occur, turn off fryer immediately, allow to cool, and re-enter boil-out mode to continue the boil-out operation.

### FRYER RECOVERY TIME CHECK

1. The computer automatically checks the recovery time each time the pot temperature drops below 250°F (121°C). To check recovery time, press PROGRAMMING SWITCH, Item 8. "CODE" will appear in the left display, Item 1.

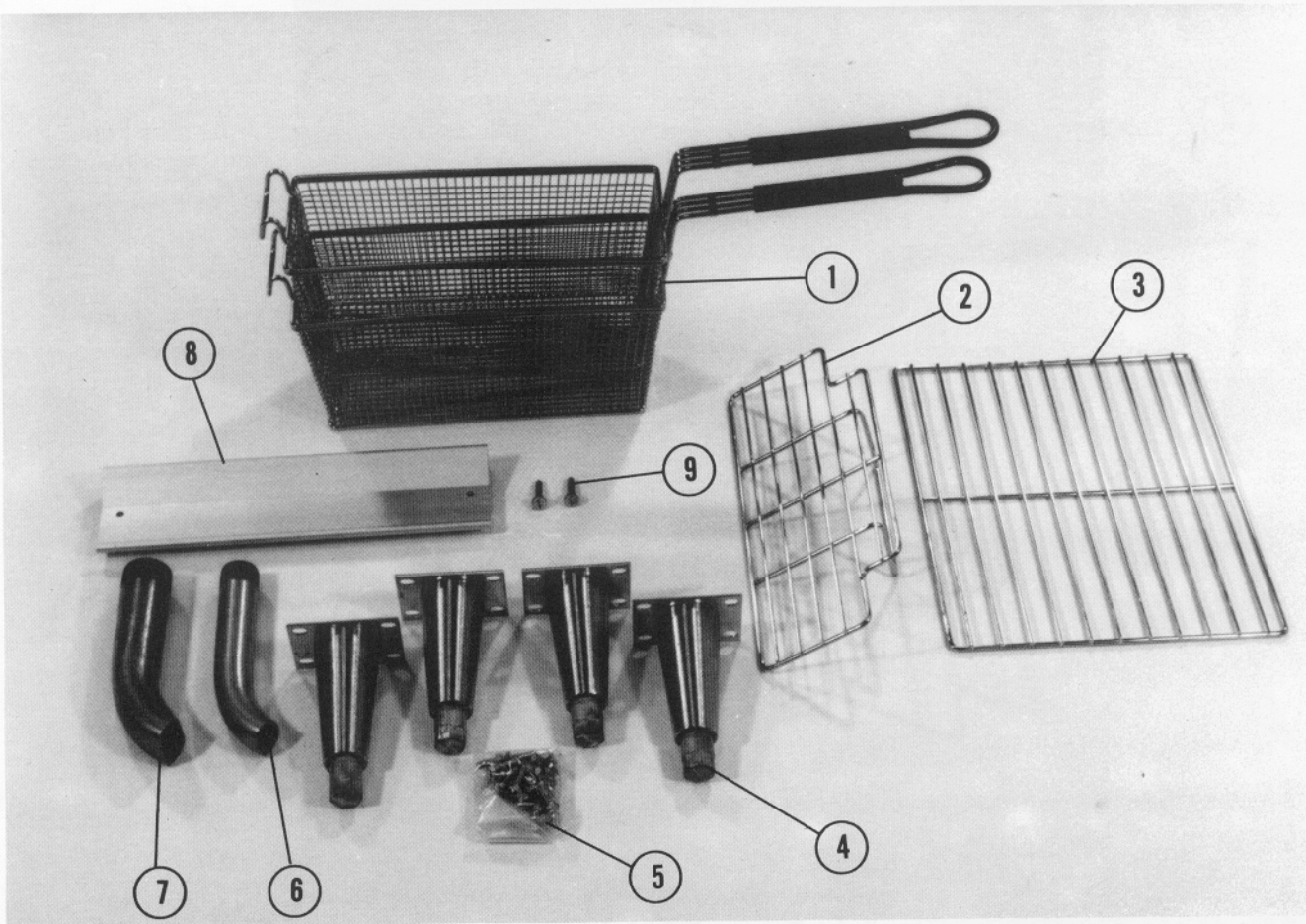
2. Enter Code Number: Press 1,6,5,2 in that sequence on Items 6 and 7. The recovery time will appear in both displays, Item 1 and Item 2, for five seconds.

### TEMPERATURE SELECTION MODE — FAHRENHEIT TO CELSIUS

1. To change the computer temperature from Fahrenheit to Celsius or Celsius to Fahrenheit, Press ON/OFF SWITCH, Item 4 or 5.
2. Press the PROGRAM CHECK SWITCH, Item 8. CODE will appear in left display, Item 1.
3. Enter Code Number 1,6,5,8 in that sequence on Items 6 and 7. The computer will automatically toggle the temperature from Fahrenheit to Celsius or Celsius to Fahrenheit.
4. Press the TEMPERATURE CHECK SWITCH, Item 3, to display the temperature in the newly-selected mode.

### CONSTANT OIL-TEMPERATURE DISPLAY MODE

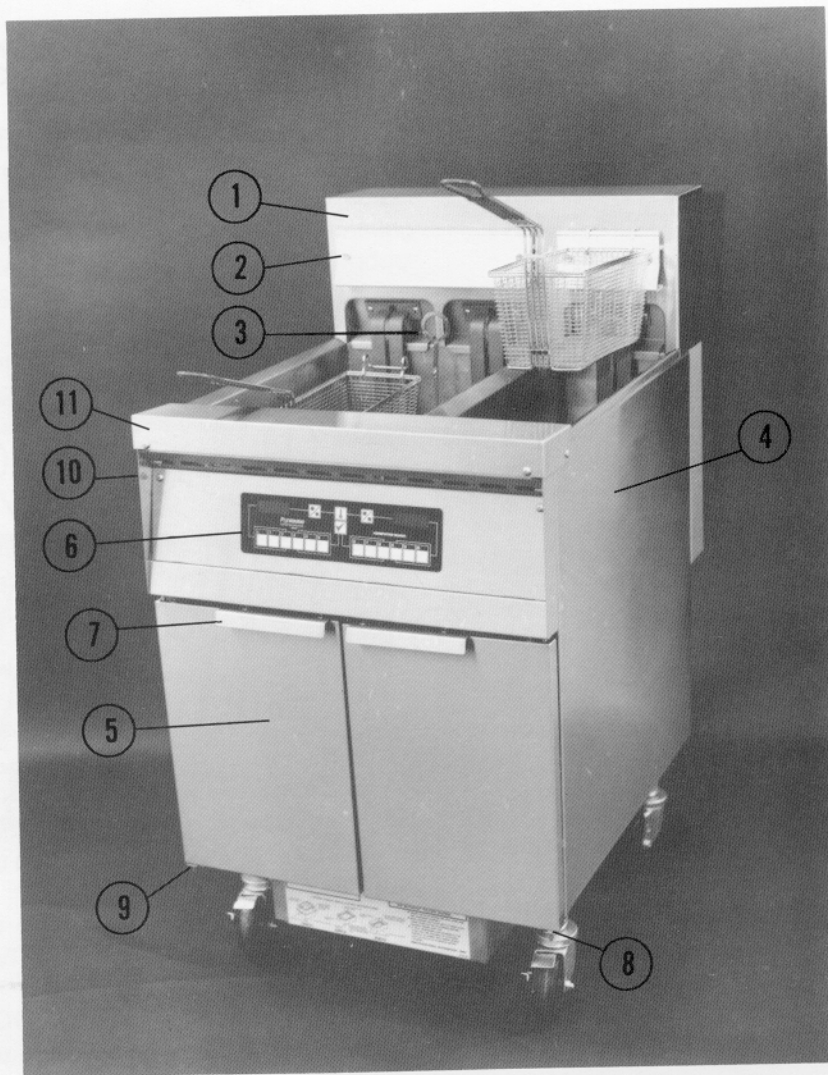
1. The cooking oil temperature will be displayed constantly at all times. To program constant temperature display, press ON/OFF Switch, Item 4 or 5.
2. Press the PROGRAM CHECK SWITCH, Item 8. CODE will appear in left display, Item 1.
3. Enter Code 1, 6, 5, L in that sequence on Items 6 and 7. The COMPUTER DISPLAY, Item 2 for full pot, Item 1 and 2 for split pot, will display oil temperature constantly.
4. To remove the constant oil-temperature display, repeat Step 2 and 3.  
**NOTE:** During product cooking process, the cooking time will not be displayed, but timing is taking place.



## 10. PARTS LIST -Accessories

ITEM NO.	PART NO.	DESCRIPTION	FRYER MODEL
1	803-0022	Twin Frybasket	ALL
2	803-0106	Basket Support Rack, Split Pot	ALL
3	803-0132	Basket Support Rack Full Pot	ALL
4	806-5043	Leg Package	ALL
5	809-0131	Leg Mounting Screws	ALL
6	813-0188	Drain Nipple, Full Pot	ALL
7	813-0276	Drain Nipple, Split Pot	ALL
8	803-0199	Basket Hanger	ALL
9	809-0171	Basket Hanger Screws	ALL
*	823-0846	Legs, NAVY ONLY	ALL
*	803-0072	Filter Cone Holder	ALL
*	803-0047	Clean Out Rod	ALL
*	803-0042	Filter Cone	ALL
*	806-0486	Cover, Frypot, Full Pot	ALL
*	806-3071	Cover, Frypot, Split Pot	ALL
*	810-0357	Caster W/Brake 5"	ALL
*	810-0356	Caster W/O Brake 5"	ALL
*	810-0651	Caster W/Brake 2"	FPH Models

\*These items not illustrated.

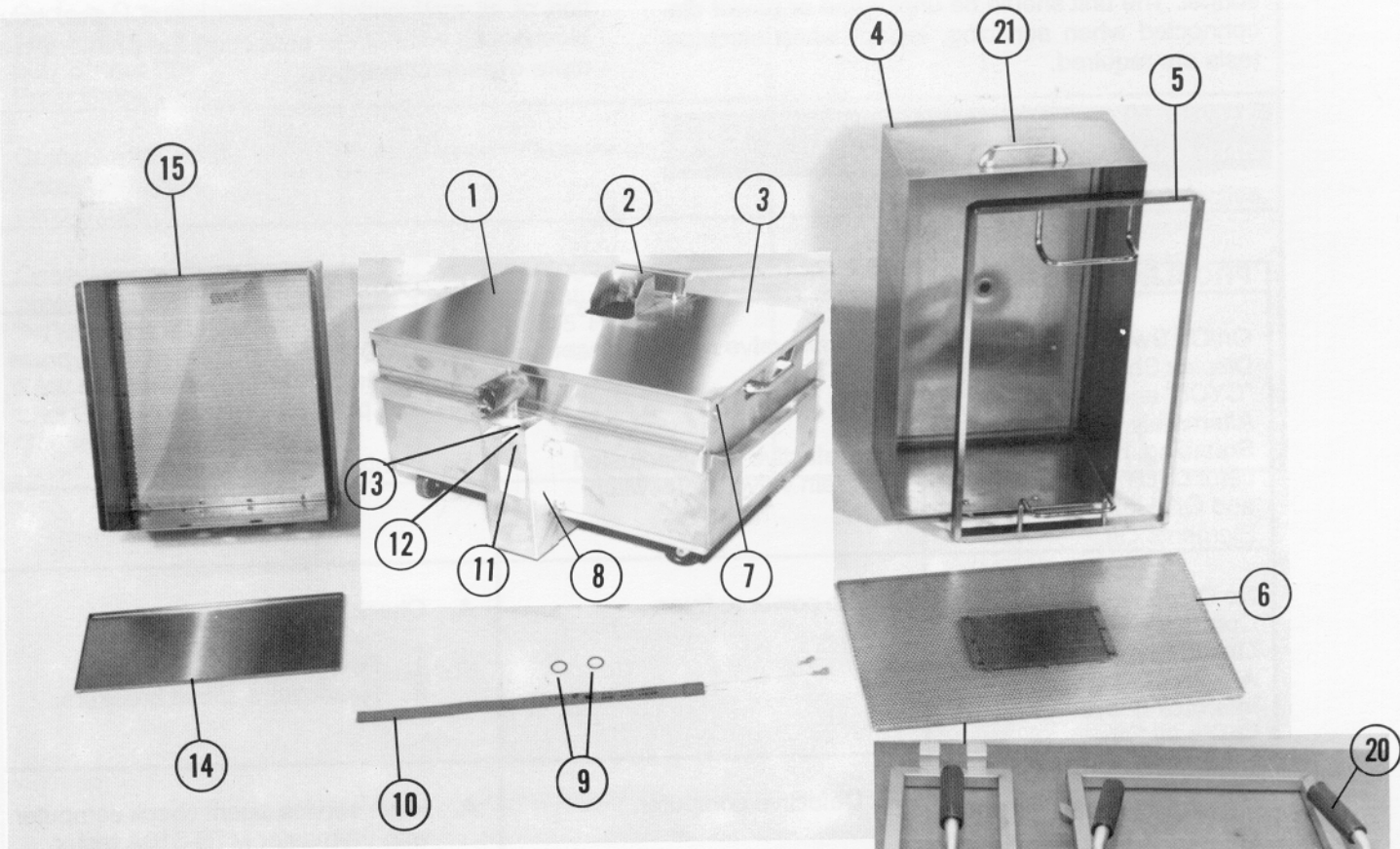


## 11. PARTS LIST — Electric Fryer FPH-14/7

ITEM NO.	PART NO.	DESCRIPTION	FRYER MODEL
1	824-0424	Tilt Housing Cover	ALL
2	809-0015	Cage Nut	ALL
*	809-0171	Basket Hanger Screw	ALL
3	810-0443	Heating Element Lift Handle	ALL
4	901-1697	Cabinet Side, Left, CRS, Without Holes	ALL
4	902-1697	Cabinet Side, Right, CRS, Without Holes	ALL
4	911-1697	Cabinet Side Left, SS, Without Holes	ALL
4	912-1697	Cabinet Side, Right, SS, Without Holes	ALL
5	806-5483	Door, Stainless Steel Left	ALL
*	806-54831	Door, Stainless Steel Right	ALL
6	806-5461	Computer Magic III	ALL
7	910-1904	Door Handle	ALL
*	809-0372	Screws, Door Handle	ALL
*	810-0066	Magnetic Door Catch	ALL
8	809-0216	Door Hinge Pin	ALL
*	810-0658	Pin Retaining Ring	ALL
*	810-0275	Door Pin Spring	ALL
9	900-07341	Door Hinge	ALL
10	806-5459	Control Panel Mounting Frame, Double, SS	ALL
11	824-0423	Top Cap	ALL
*	803-0199	Basket Hanger	ALL

\*These items not illustrated.

## 12. FOOTPRINT II PARTS LIST



ITEM NO.	PART NO.	DESCRIPTION
1	806-5474	Outer Pan Assembly
2	910-1816	Handle, Outer Pan Cover
*	809-0024	Screw, Handle
3	823-1989	Cover, Outer Pan
4	806-5475	Inner Pan Assembly
5	823-1965-1	Filter Paper Hold-down Ring
6	806-5485	Screen, Filter Pan
*	803-0002	Filter Powder
*	803-0173	Filter Paper, High Performance
7	809-0422	Pan Cover Hinge Screw
8	824-0425	Cover, Suction Tube
9	816-0117	O-ring, Inner Pan Fitting
10	806-4373	Pan Heater
11	810-0695	Contacter Pan Heater
12	816-0098	Insulator Filter Contacts
13	807-1270	Insulator Shoulder
14	824-0290	Drip Pan
15	824-0429	Crumb Screen
16	806-4527	Power Shower, Half Pot
17	806-4505	Power Shower, Full Pot
18	809-0415	Clean-out Screw
19	816-0026	Gasket, Power Shower
20	814-0001	Handle Grip
21	810-0180	Handle, Inner Pan Lift

\*Not shown.



### 13. TROUBLESHOOTING — FRYER WITH COMPUTER MAGIC III

**WARNING**

Inspection, testing and repair of electrical equipment should be performed only by qualified service personnel. The unit should be unplugged or power disconnected when servicing, except when electrical tests are required.

**NOTE:** This chart does not include every possible problem and the cause. However, careful observation of all malfunction indications and logical troubleshooting will help in correcting the problem in a more expedient manner.

**DANGER:** Use extreme care during electrical circuit tests. Live circuits will be exposed.

PROBLEM/INDICATION	POSSIBLE CAUSE	CORRECTIVE ACTION
On/Off Switch On; Display Shows "CYCL" and "HELP" Alternately, Alarm Sounding, Heat Indicator Cycling On and Off, Heating Elements Off.	A. Drain valve not fully closed  B. Defective or misadjusted drain valve microswitch.	A. On/Off switch off (for split pot, press both switches off), close drain valve, turn power switches on.  B. Contact service agency.
No Displays On Computer When On/Off Switch(es) Are Pressed On. Interface Board LED's All Off.	A. No power to fryer.	A. Check power supply.  1. Power cord unplugged. 2. Reset store circuit breakers.
No Display On Computer When On/Off Switches Are Pressed On.	A. Defective computer.	A. Have service agent check computer with Frymaster MTB-310A tester. Replace if found to be defective.
Fryer Slow Coming Out of Melt Cycle and Slow Recovery.	A. Incorrect voltage i.e., 240-volt fryers connected to 208-volt source.	A. Check fryer rating plate for correct voltage.
On/Off Switches On, Heat Indicator On — After Initial Daily Start-up and Busy Time Periods, Display Shows "HELP" and "Hi" Alternately With Alarm Sounding. Fryer Stops Heating.	A. Heating elements floating in shortening.  B. Hi-limit thermostat capillary tube bulb bent and touching heating element.	A. Check for basket support rack installed on top of heating elements.  B. Carefully straighten the bulb so that it does not touch heating element.
On/Off Switches On, Displays Show "HELP", With Alarm Sounding. Computer Operates and Controls Normally.	A. Defective computer.	A. Have service agent test computer with Frymaster MTB-310A tester. Replace computer if defective.

PROBLEM/INDICATION	POSSIBLE CAUSE	CORRECTIVE ACTION
On/Off Switches On, Heat Indicator Cycles On and Off Normally. After Melt Cycle is Complete at 180°F (82°C), Display Shows "Hi-". Fryer Stops Heating.	A. Programmed set point temperature is less than 180°F (82°C).	A. Reprogram computer with desired set-point temperature.
Computer Will Not Accept Programming Mode.	A. Computer buttons shorted.	A. Have service agent test computer with Frymaster MTB-310A tester. Replace computer if found defective.
Occasionally, Computer Will Display "HI" and "HOT" Alternately During Initial Start-up or After Last Product Load Cooked.	A. Computer programmed set-point temperature set at maximum 375°F (190°C) causing fryer temperature to over shoot.	A. Program computer to a lower set-point temperature.

## 14. PREVENTIVE MAINTENANCE

1. **CLEANING FRYPOT AND HEATING ELEMENTS** — Once a week.

### **WARNING**

NEVER operate the fryer(s) with an empty frypot.

To clean the frypot and heating elements, refer to Section 6, and "BOIL-OUT INSTRUCTIONS" in Section 9.

2. Heating elements may be thoroughly cleaned using a Scotch Brite pad saturated with Frymaster Fryer-N-Griddle cleaner.
3. **CLEANING INSIDE AND OUTSIDE THE FRYER CABINET** — Daily

To clean inside of the fryer cabinet, use a dry, clean cloth and wipe all accessible metal surfaces and components to remove accumulated film of shortening and dust.

To clean outside of fryer cabinet, use a clean, damp cloth soaked with dishwashing detergent and wipe clean of all shortening, dust, and lint. Rinse with a clean, damp cloth.

4. **CLEANING OF DETACHABLE PARTS AND ACCESSORIES** — Once a week

Wipe all detachable parts and accessories with a clean, dry cloth. If a heavy film of carbonized shortening has accumulated on the detachable parts and accessories, a clean cloth saturated with Frymaster Fryer 'N' Griddle Cleaner may be used to remove the film. Rinse the parts and accessories thoroughly with clean water and wipe dry before reinstalling on fryer(s).

## 15. FOOTPRINT II FILTER OPERATING INSTRUCTIONS

### PREPARING THE FILTER UNIT FOR USE

1. Remove the filter unit from the cabinet.
2. Remove the crumb tray and the paper hold-down ring.

**NOTE:** Be sure the inside of the pan is free of all food and breading particles that could prevent the paper from sealing against the bottom of the pan and clogging the Power Shower with crumbs.

3. Position the support screen in the pan with the 90° lip down.
4. Position the filter paper on top of the support screen with the edges evenly distributed.
5. Insert the paper hold-down ring and push down against outer edges of paper until ring is against bottom of pan. Add powder per instructions on package and insert the crumb tray in the filter pan.
6. Roll the filter pan back into the fryer cabinet, making sure that it is positioned all the way to the back of the cabinet. When the filter pan is properly positioned, the green system ready light located on the filter control panel will come on.

### OPERATION OF THE FILTER UNIT

#### **CAUTION:**

Never operate the filter unit unless the fryers have been brought up to cooking temperature.

1. To filter the fryer, turn the fryer power OFF, open the drain valve on the fryer you have selected to be filtered, and use the Fryer's Friend steel rod to free the drain from inside the frypot as necessary.

**NOTE:** Exercise care when using the Fryer's Friend to prevent damage to the frypot and drain valve.

**CAUTION:** Do not drain more than one fryer at a time. To do so, will cause overfilling of the filter pan.

2. Snap Power Shower into the frypot connection.

**NOTE:** Power Shower is an optional item.

3. Engage the filter lever to start pump. Hot shortening will jet over the inside surface of the frypot flushing crumbs and sediment into the filtering system.

**NOTE:** On fryers with the rear-flush option, the control lever is located on the square drain. You can select Power Shower or cold zone flush. The cold zone flush will wash sediment from the bottom of the frypot.

**NOTE:** Filter pump is equipped with a manual reset switch in case the filter motor overheats or an electrical fault occurs.

#### **WARNING**

Turn off power to filter system and allow pump motor to cool 20 minutes before attempting to reset switch on pump motor.

4. After shortening is completely filtered, close the drain valve and allow the fryer to fill before disengaging the filter lever to turn off the filter pump.

**NOTE:** When using solid shortening, allow the filtering system to run five (5) to ten (10) seconds after bubbles appear in order to clear the lines and in order to prevent solid shortening from hardening in the line and clogging the filter.

5. Remove the Power Shower assembly.
6. Turn the fryer ON to start the cooking operation.

#### **CAUTION:**

Extreme care must be exercised when working with hot shortening. Never use the filter pan to dispose of used shortening. Use an SDU (Shortening Disposal Unit) or safe, metal container with sealable cover to transport used shortening to the disposal area.

### CHANGING THE FILTER PAPER

**NOTE:** Allow filter pan to cool completely before attempting to change the paper.

1. Remove the filter pan from the fryer cabinet.
2. Remove and clean the crumb tray.
3. Remove the hold-down ring from the filter pan.
4. Remove and discard the used (old) filter paper.
5. Remove filter paper screen and clean.
6. Clean all breading and food particles from the filter pan.

**NOTE:** Inner pan may be removed from the outer pan assembly for cleaning.

7. Refer to the section Preparing the Filter Unit For Use.

## CARE AND CLEANING OF FRYER FILTERING SYSTEM

### **CAUTION:**

Never operate the fryer or filtering system without shortening in the system.

The shortening should be filtered as often as needed. If a heavy volume of breaded food is fried, it may be necessary to filter as often as every hour. This will increase the life of the shortening and produce a better-tasting product. The best rule to follow is to filter before you think it is needed. Even with a product such as french fries, you should filter two (2) to three (3) times per day for best results.

Also, the frypot should be cleaned periodically. This operation, combined with the disposing of the used shortening, enhances the flavor of the food product. After the fryer has been emptied, the frypot should be drained and the drain valve closed. Fill the frypot to the oil-level line with water and the correct amount of Frymaster Fryer N' Griddle Cleaner, then put the baskets into the frypot and bring the solution to a simmer condition for one (1) hour. Then turn OFF the fryer, drain the solution, and wipe the frypot clean and dry.

**NOTE:** Do not drain water into the filter pan. Water will damage the filter pump, necessitating replacement. Use a stock pot or bucket. The inner and outer filter pan must be cleaned on initial startup and periodically thereafter.

1. To clean the inner filter pan, remove from outer pan and take to a sink filled with warm water and grease-cutting detergent.
2. Scrub the inner pan with a nylon pot brush.
3. When clean, rinse thoroughly to remove all detergent and wipe dry with a clean, dry cloth or paper towels.
4. To clean the outer filter pan, pour one (1) quart (one (1) liter) of warm water mixed with grease-cutting detergent into the pan. Scrub the pan thoroughly inside ONLY with the pot brush until clean.
5. Pour the solution from the outer pan into kitchen drain or sink.
6. Rinse with clean water and drain into kitchen drain or sink.
7. Turn the pan upside down and slightly elevate on sink drain board to allow all water to drain from suction tube.

### **Caution:**

All water must be removed from the suction tube before inserting inner pan.

8. After suction tube is free of water, wipe inside and outside with a clean, dry cloth or paper towels.
9. Insert inner pan back into outer pan and refer to Step 3 of PREPARING THE FILTER UNIT FOR USE.

## POWER SHOWER CARE AND CLEANING

The stainless steel Power Shower assembly practically cleans itself as the hot shortening is forced through the tubing during the filtration process. However, the operator must be sure to drain the Power Shower thoroughly once it is removed from the fryer, after the filtering operation is completed.

To check for any stoppage in the tubing:

1. Remove the plugs at each corner of the Power Shower frame.
2. Insert a long, narrow bottle brush into the tube to dislodge any particles. Hot water and grease-cutting detergent may be used in conjunction with the bottle brush to clean inside the Power Shower tube.

**NOTE:** When hot water and detergent are used to clean the Power Shower, the Power Shower must be rinsed, thoroughly dried, and plugs reinserted before reusing.

## 16. FILTER SYSTEM TROUBLESHOOTING

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
Filter heat light does not glow.	<ul style="list-style-type: none"> <li>A. Filter pan not in position.</li> <li>B. Loose wire.</li> <li>C. Defective light.</li> </ul>	<ul style="list-style-type: none"> <li>A. Position pan properly.</li> <li>B. Replace wire.</li> <li>C. Replace light.</li> </ul>
Filter heater will not heat.	<ul style="list-style-type: none"> <li>A. Pan not in position.</li> <li>B. Contactor broken or misaligned.</li> <li>C. Heater defective.</li> <li>D. Defective transformer.</li> </ul>	<ul style="list-style-type: none"> <li>A. Position pan properly.</li> <li>B. Contact service agency.</li> <li>C. Contact service agency.</li> <li>D. Contact service agency.</li> </ul>
Pump will not pump.	<ul style="list-style-type: none"> <li>A. Pan not in position.</li> <li>B. Broken o-ring on fitting.</li> <li>C. Shortening solidified in pan.</li> <li>D. Pump microswitch broken or not adjusted.</li> <li>E. Pump relay defective.</li> <li>F. Thermo overload tripped.</li> </ul>	<ul style="list-style-type: none"> <li>A. Position pan properly.</li> <li>B. Replace o-ring.</li> <li>C. Allow heater to melt shortening.</li> <li>D. Contact service agency.</li> <li>E. Contact service agency.</li> <li>F. Contact service agency.</li> </ul>
Fryer trouble light ON or computer shows "IGNITION FAILURE."	<ul style="list-style-type: none"> <li>A. Drain switch not closed.</li> <li>B. Loose wire.</li> <li>C. Defective drain valve microswitch.</li> <li>D. Microswitch out of adjustment.</li> </ul>	<ul style="list-style-type: none"> <li>A. Close drain valve.</li> <li>B. Contact service agency.</li> <li>C. Contact service agency.</li> <li>D. Contact service agency.</li> </ul>
Drain tube leaking.	<ul style="list-style-type: none"> <li>A. Defective gasket.</li> <li>B. Loose connection.</li> </ul>	<ul style="list-style-type: none"> <li>A. Replace gasket.</li> <li>B. Tighten connection.</li> </ul>
Filter Power Shower not spraying properly.	<ul style="list-style-type: none"> <li>A. Stoppage in tubing.</li> <li>B. Filter pan connection not properly engaged.</li> <li>C. Shower assembly not properly installed.</li> <li>D. O-ring lost or defective.</li> </ul>	<ul style="list-style-type: none"> <li>A. Disassemble Power Shower and clean.</li> <li>B. Position pan properly.</li> <li>C. Install properly.</li> <li>D. Replace o-ring.</li> </ul>

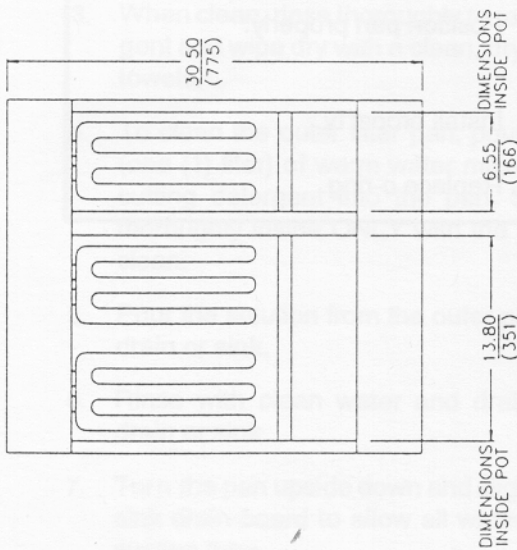
# 17. FRYER SPECIFICATION SHEET

## FULL VAT/HALF VAT ELECTRIC

14KW & 7KW

No Basket Lift option available

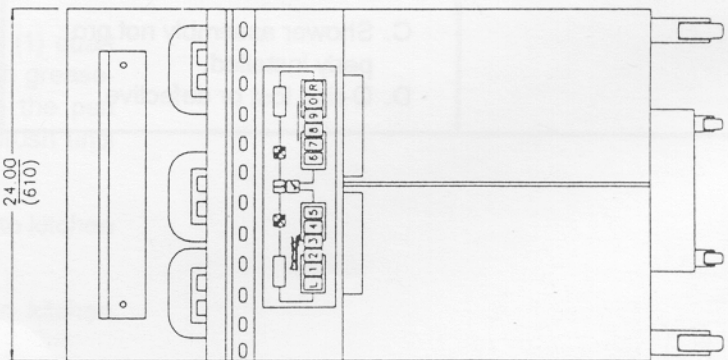
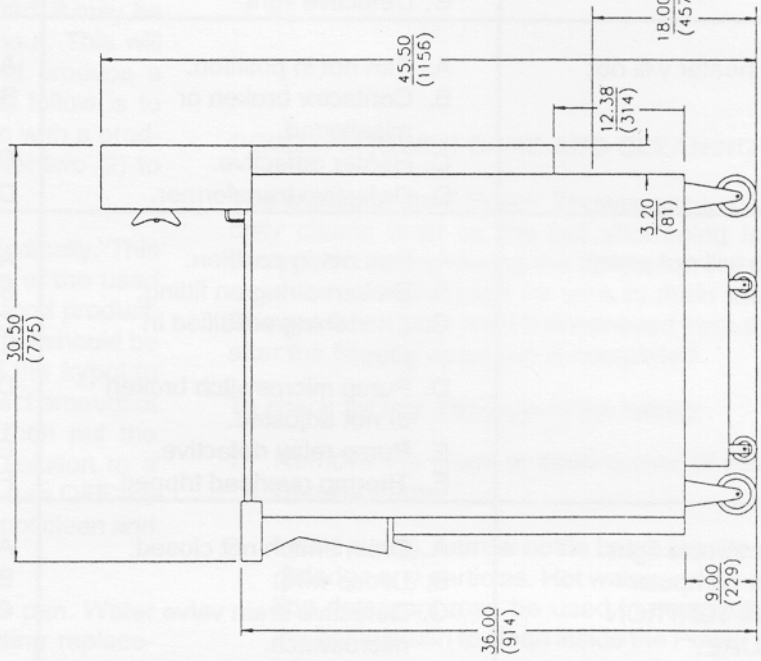
INCHES  
(mm)



FULL VAT 14KW			HALF VAT 7KW		
3 Ø VOLTAGE	AMPS PER LEG	WIRE SIZE	AMPS PER LEG	WIRE SIZE	WIRE SIZE
208	39	6 AWG	20	10 AWG	10 AWG
240	34	6 AWG	17	10 AWG	10 AWG
480	17	10 AWG	9	14 AWG	14 AWG
380/220*	22	10 AWG	11	14 AWG	14 AWG
451/240*	20	10 AWG	10	14 AWG	14 AWG

Notes:

- 1.) Wire size specified at 60°C minimum neutral required (4 wire wye system)
- 2.) \* Minimum recommended wire size for 60°C wire
- 3.) This fryer is provided with two separate power supply connections. One for the full vat and one for the half vat.



FRONT VIEW

SIDE VIEW

EL-005  
DISK #3  
1-8-93

# 18. UNITED STATES LIMITED WARRANTY -FPH-14/7 FRYERS

## WHAT IS COVERED

This warranty covers all defects in workmanship and material in all commercial cooking appliances and computer/controller equipment manufactured by the Frymaster Corporation and sold within the domestic United States and Puerto Rico.

## WHO IS COVERED

This warranty covers only the original purchaser of Frymaster Corporation commercial cooking appliances and computer/controller equipment.

## HOW LONG DOES THE COVERAGE LAST

Stainless steel frypots on all fryers, are warranted to be free from defects which would cause shortening leaks for the lifetime of the fryer, except that after one year the warranty is limited to replacement parts.

Fenwal thermostats are warranted for two years except that after one year, the warranty is limited to replacement parts.

All other parts components are warranted for one year from the date of purchase (parts and labor).

## WHAT WE WILL DO

We will repair or replace the defective appliance, component, or part. Such repair or replacement will be at the expense of Frymaster, except that travel over 100 miles or two hours, overtime, and holiday charges will be at the expense of the purchaser.

## HOW TO GET SERVICE

Contact our Factory Authorized Regional Service Center to obtain warranty service. To find the name and location of the Factory Authorized Regional Service Center nearest you, call your dealer, or call the Frymaster Service Hotline, 800-551-8633. When calling for service, please furnish the model number, serial number, code number, voltage of your appliance, and a description of the problem. You must keep your sales receipt for proof of your date of purchase.

## WHAT THIS WARRANTY DOES NOT COVER

THE WARRANTIES PROVIDED BY THE FRYMASTER CORPORATION DO NOT APPLY IN THE FOLLOWING INSTANCES:

- damage due to misuse, abuse, alteration, or accident.
- improper or unauthorized repair.
- failure to follow installation procedures, operation instructions and/or scheduled maintenance procedures as prescribed in your Frymaster Service and Owner's Manual.
- damage in shipment.
- removal, alteration, or obliteration of the rating plate.
- changes in adjustment and calibrations after thirty (30) days from equipment installation date.
- failure to program Computer Magic® appliances in accordance with programming procedures prescribed in your Frymaster Service and Owner's Manual.

THIS WARRANTY ALSO DOES NOT COVER:

- equipment exported to foreign countries.
- normal maintenance items such as electric bulbs, fuses, gaskets, o-rings, interior and exterior finishes. (See your Frymaster Service and Owner's Manual for maintenance instructions.)
- travel over 100 miles or two hours, overtime or holiday charges; all of which must be paid for by the purchaser (as noted above).
- consequential damages (the cost of repairing other property which is damaged), loss of time, profits, use, or any other incidental damages of any kind.

There are no implied warranties of merchantability or fitness for any particular use or purpose. This warranty is the only and complete statement with respect to warranties of your commercial cooking appliances and computer/controller equipment manufactured by the Frymaster Corporation. There are no other documents or oral statements for which Frymaster Corporation will be responsible.



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