



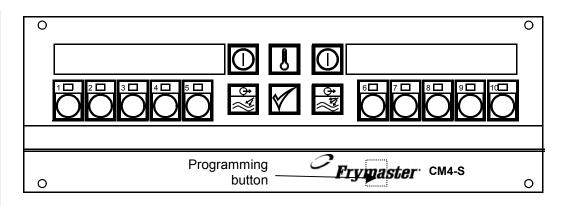


Frymaster, a member of the Commercial Food Equipment Service Association, recommends using CFESA Certified Technicians.

24-Hour Service Hotline 1-800-551-8633 Price: \$6.00 819-5899 DEC 2005

Diagnostic Hints

Look into this gray box throughout the manual for overviews and hints on the operation of the CM4-S cooking computer.



Operational Overview	1-1
Computer Setup, Standard Mode	2-1
Programming for Segmented Cooking with Filtration	3-1
Programming for Non-Segmented Cooking with Filtration	3-5
Filtering	3-7
Programming for Segmented Cooking, Non-Filtering	4-1
Programming for Non-Segmented Cooking, Non-Filtering	4-4
Alarm Programming	5-1
Exit-Mode Programming	6-1
Toggle From Fahrenheit to Celsius	7-1
Operational and Diagnostic Codes and Messages	8-1

CM4-S Cooking Computer — Overview

Programming Overview

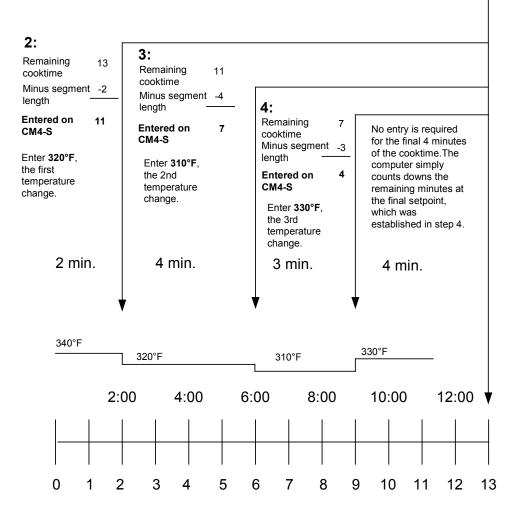
An example of a 13-minute cook cycle with four cooking temperatures is detailed in the graphic below.

The cooktime and points at which the temperature will change are entered in four steps in this example. Cooktimes are arrived at by subtracting the desired segment time from the remaining cooktime and entering that number. (See explanation in the graphic.)

- Step 1 sets the total cooktime and the initial setpoint.
- Step 2 sets the duration of the first cooking segment, 2 minutes, and the setpoint of the first temperature change.
- Step 3 sets the duration of the second cooking segment, 4 minutes, and the setpoint of the second temperature change.
- Step 4 sets the duration of the third cooking segment, 3 minutes, and the setpoint of the third temperature change.

The four remaining minutes in the cooktime elapse at the final temperature. No entry is required to use the final minutes.

Enter 13:00, the combined time of all cook cycles, and 340°F, initial setpoint.



The S in the CM4-S computer stands for segment, a feature that allows a cooking cycle to be broken into a number of parts, each with its own cooking temperature.

The graphic at right details an example of this process. Explicit, step-by-step instructions are provided in subsequent chapters.

CM4-S Cooking Computer — Overview

The CM4-S has a number of features and it is not essential to use all of them in your cooking operation. Programming for segmented cooking and staggered alarms, which are not essential to use together, are extensive processes.

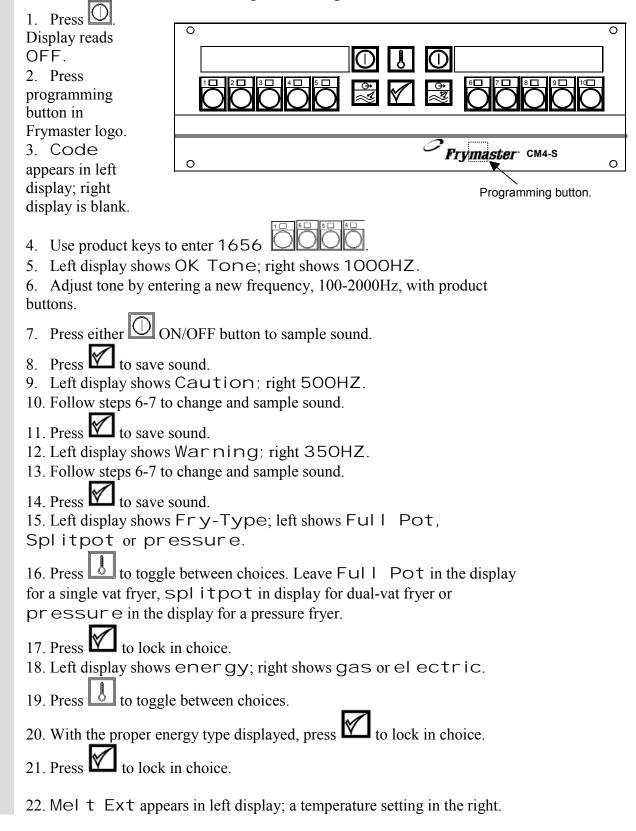
For that reason, programming for filtering prompts and alarms are presented in separate chapters. The CM4-S can cook in segmented and non-segmented cook cycles with or without automatic filter prompts. It is also programmable to exit a cook cycle in one of three modes: return to setpoint, assume an idle temperature, well below setpoint, or prompt filtering at a prescribed cook cycle count for a specific product button

The CM4-S is also capable of monitoring cook cycles initiated by all the product buttons and call for filtering when the cumulative amount reaches a number set by the operator.

Programming for filtering and exit-mode options are not essential to basic cooking programming. For that reason, filtering and exit mode instructions are provided in separate sections of this manual.

Product>	Encountered in all programming; a product button must be pressed for programming.
Heads —	Encountered in all programming; allows computer to keep running total of heads of chicken or equivalent. The amount is accessible with a programming code.
Segment —	Encountered in all programming; used to program segmented and non-segmented cook cycles.
Alarm —	Allows up to three alarms to be set per cook cycle; encountered by pressing special programming key.
Exit	Allows programming of the exit mode at the completion of a cook cycle; encountered by pressing special programming key.
cooktime>	Encountered in all programming; used to enter cooking times for segmented and non-segmented cooking cycles.
Set-temp	Encountered in all programming; used to enter cooking temperatures for segmented and non-segmented cooking cycles.
sens	Encountered in all programming; used to enter sensitivity, which is the degree the computer reacts to the introduction of cold product to the heated oil. The computer shrinks or stretches the cooktime based on the degree of cooling and the sensitivity setting. A 0 setting results in no reaction; 9 produces the greatest reaction.

Computer Setup



CMS-4 Cooking Computer

23. Use product buttons to set temperature the fryer will exit the melt cycle and heat continuously to setpoint.

24. Press to lock in choice.

25. MeI t On appears in left display; a number appears in the right.

26. Use product buttons to enter the time, in seconds, the burners will be on during the melt cycle.

27. Press to lock in choice.

28. Mel t Off appears in left display; a number appears in the right.

29. Use product buttons to enter the time, in seconds, the burners will stay off during the melt cycle.

30. Press to lock in choice.

31. Fil ttime appears in left display; a time in the right.

32. Use the product buttons to enter the amount of time the filter pump should run to fill the frypot after the drain valve is closed. An alarm sounds when the set time elapses.

33. Press to lock in choice.

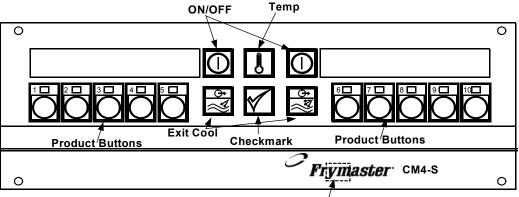
34. Computer displays OFF. Setup is complete.

Programming Hint

When using the global filtering feature of the CM4-S, the computer counts the amount of product cooked and calls for filtering when the count reaches a predetermined number, which is set by the user. The computer must be connected to the drain valve safety switch to provide all the features described at right.

 Entry of the amount of product to cook before calling for filtering is detailed in steps 1-8 at right.

• The amount of product assigned to a product button is entered at step 16.



Programming Key Not visible

Programming for Segmented Cooking Cycles (Filter Mode)

- 1. Establish the total number of cook cycles before the computer prompts a filter cycle.
- 2. Press \bigcirc , the ON/OFF button to turn computer off.
- 3. Display shows OFF.
- 4. Press hidden programming button in Frymaster logo. (See diagram above)
- 5. Display shows CODE on left side.
- 6. Enter 1658 using numbered product keys
- 7. GBL FILT (I GBL and r GBL appear if the computer is configured for a splitpot) appears in the left display, O or a previously programmed number appears in the right.
- 8. Use the product keys to enter the number of cook cycles before the computer calls for filtering.
- 9. Press M. Computer displays OFF.
- 10. Establish the total cooktime and the number and temperatures of the cook segments for your product.

2 min 340°F	4 min.	_ 3 min	4 min.		
	330°F	 310°F	330°F		
Total time: 13 min					

You will find drawing a diagram helpful. See graphic on page 1-1 and above. In this example cooking segments of 2 minutes at 340°F, 4 minutes at 320°F, 3 minutes at 310°F and a final cook segment of 4 minutes at 330°F are set.

- 11. Press hidden programming button in Frymaster logo. (See diagram above)
- 12. Display shows CODE on left side.

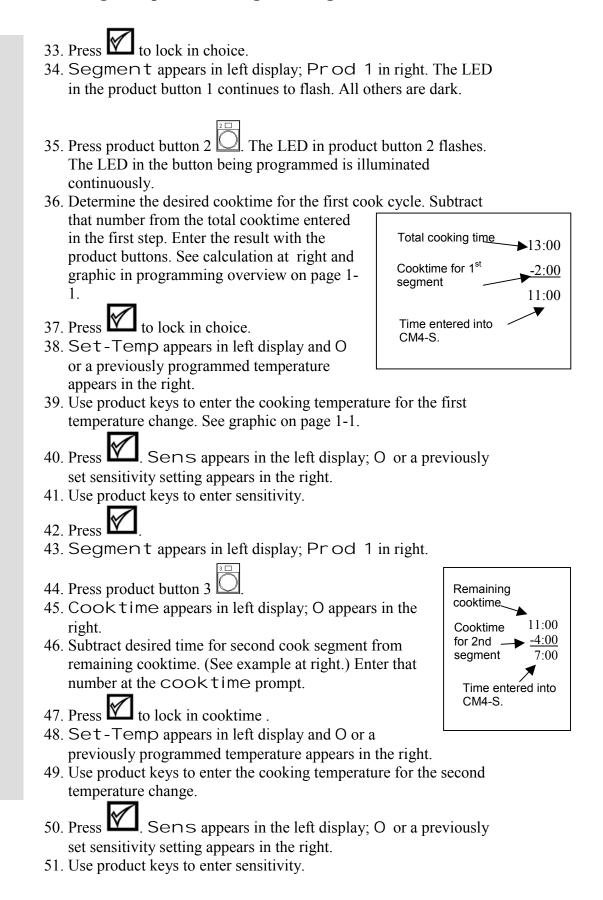
* If you plan to use the cooking alarms or exit modes features, please skip to sections 5 and 6 for instruction on their programming. If not, programming can continue in the sequence at right.

** The temperature display can be toggled from Fahrenheit to Celsius in this step. See instructions on Page 7-1.

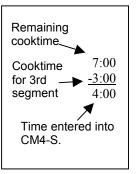
- 13. Enter 1650 using numbered product keys. OOOO Use button 10 for 0.
- 14. Product shows in left display. All product buttons blink. Right display is blank.
- 15. Press the product button vou want to program. Heads appears in left display; O or a previously programmed number in the right. The LED in the chosen button remains lit. All others go off.
- 16. Use the product buttons to enter the number of heads of chicken (or equivalent) to be cooked in each cycle of the product button being programmed.
- 17. Press to lock in choice.
- 18. Segment appears in left display, PROD and number of the product button being programmed appears in right.
- 19. Press product button 1 . The LED in product 1 continues to flash; the LED in the button being programmed stays on continuously (unless button 1, which is flashing, is being programmed).
- 20. COOK time appears in left display; a time programmed previously appears in right display.
- 21. Use the product buttons to enter O, which eliminates any earlier programming.

22. Press

- 23. Segment appears in the left display; Prod 1 in the right. No button LEDs are illuminated.
- 24. Press button 1 2. The LED flashes.
- 25. Cooktime appears in left display; 0 appears in right display.
- 26. Use the product buttons to enter the total cooktime.
- 27. Press
- 28. Set-Temp appears in left display; O appears in the right display.
- 29. Use product keys to enter the cooking temperature for the initial setpoint of the cooking cycle.
- 30. Press to lock in temperature.
- 31. Sens appears in the left display; O appears in the right.
- 32. Use product buttons to set sensitivity, which is the degree the computer reacts to the introduction of cold product to the heated oil. The computer can stretch or shrink the cooking time. Zero, or no sensitivity, is a common choice for bone-in chicken.



- 52. Press
- 53. Segment appears in left display; Prod 1 in right
- 54. Press product button 4
- 55. COOK time appears in left display; O appears in the right.
- 56. Subtract desired time for second cook segment from remaining cooktime. (See example at right.) Enter that number at the COOK time prompt.
- 57. Press to lock in cooktime .
- 58. Set-Temp appears in left display and O or a previously programmed temperature appears in the right.
- 59. Use product keys to enter the cooking temperature for the final temperature change.
- 60. Press K. Sens appears in the left display; O or a previously set sensitivity setting appears in the right.
- 61. Use product keys to enter sensitivity.
- 62. Press
- 63. Segment appears in left display; Prod 1 in right. All programmed buttons are illuminated.
- 64. Nine minutes of the 13-minute cooktime have been programmed. No additional programming is required. The computer will take the oil to the last setpoint, which was established in step 58 and countdown the remaining 4 minutes.
- 65. Press by to leave programming for this product button.
- 66. Product appears in the left display. Right display is blank.
- 67. Press next product button to be programmed with segmented cooking cycles. Follow steps outlined above to program.
- 68. To lock in programming and exit, press \square .



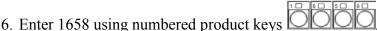
Programming Hint

Vats cooking french fries and other non-breaded products do not need filtering as frequently as vats used to prepare chicken and other heavily breaded items.

* If you plan to use the cooking alarms or exit modes features, please skip to sections 5 and 6 for instruction on their programming. If not, programming can continue in the sequence at right.

Programming for non-Segmented Cooking (Filtering Mode)

- 1. Establish the number of cook cycles before the computer prompts a filter cycle.
- 2. Press ON/OFF button to turn the computer off.
- 3. Display shows OFF.
- 4. Press hidden programming key in Frymaster logo. (See diagram).
- 5. Display show CODE on left side.



- 7. GBL Fil t appears in the left display; O or a previously programmed number appears in the right.
- 8. Use the product keys to enter the amount of product to be cooked before the computer calls for filtering.
- 9. Press . Computer displays OFF.
- 10. Press \bigcirc , the ON/OFF button to turn computer off.
- 11. Display shows OFF.
- 12. Press hidden programming button in Frymaster logo. (See diagram).
- 13. CODE appears on left side; right side is blank.
- 14. Enter 1650 using numbered product keys. OOOO Use button 10 for 0.
- 15. Product shows in left display. All product buttons blink. Right display is blank.
- 16. Press the product button vou want to program. Heads appears in left display; a number appears in the right. The LED in the chosen button remains lit. All others go off.
- 17. Use the product buttons to enter the amount of product to be cooked with the button being programmed.
- 18. Press to lock in choice.
- 19. *Segment appears in left display, PROD and the number of the button being programmed appears in the right. The LED in product button 1 begins to flash.*
- 20. Press product button 1 O. The LED in product 1 continues to flash; the LED in the button being programmed stays on continuously.
- 21. COOK time appears in left display; O or a time programmed previously appears in right display.
- 22. Use the product buttons to enter the cooking time.

** The temperature display can be toggled from Fahrenheit to Celsius in this step. See instructions on Page 7-1.

- 23. Press to lock in cooktime.
- 24. **Set-Temp appears in left display; O or a previously entered temperature appears in the right display.
- 25. Use product keys to enter the cooking temperature for the final segment of the cooking cycle.
- 26. Press to lock in temperature.
- 27. Sens appears in the left display; O or a previously set number up to 9 appears in the right.
- 28. Use product buttons to set sensitivity, which is the degree to which the computer reacts to the introduction of cold product to the heated oil. The computer can stretch or shrink the cooking time.
- 29. Press to lock in choice.
- 30. Segment appears in left display. Product number appears in right.
- Å 31. Press
- 32. Product appears in left display. Right display is blank.
- 33. Choose another product button to program or press \bigcirc to turn off computer and lock in changes.

Filter Operation

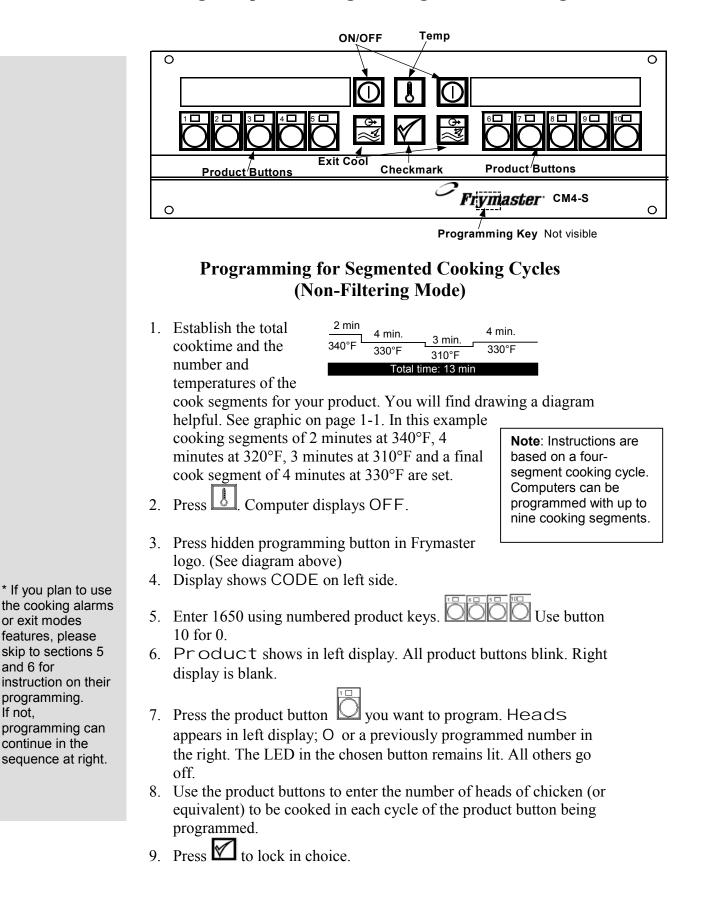
The computer must be connected to the drain valve safety switch in order to function as described at right.

To clear a computer programmed for global filtering and not connected to the fryer's filter system:

- Press to to turn computer off.
- Press button in Frymaster logo.
- Display shows CODE.
- Enter 1111 with product keys. (On Church's computers, use 1111 to delay filtering, 1119 to cancel filtration. See supplemental Church's material for instructions on delaying and clearing the filter function.)
- CLR FLTR FUNCTION flashes in display and computer displays OFF.

Filter Operation

- 1. When the product count entered during the programming for global filtering is reached, the computer will display Filter.
- 2. Allow the cook cycle to complete.
- 3. Ensure the filter pan is properly prepared.
- 4. Open drain valve for a minimum of 30 seconds.
- 5. Display shows Drain Open.
- 6. After approximately three minutes, the computer display alternates between Drain, Open and Fill.
- 7. Close drain valve. Display shows $\exists \Box \Box$.
- 8. Use pump on filter system to refill fry vat. \bigcirc
- 9. Press $\overset{\bullet}{\boxtimes}$. Fryer returns to setpoint.

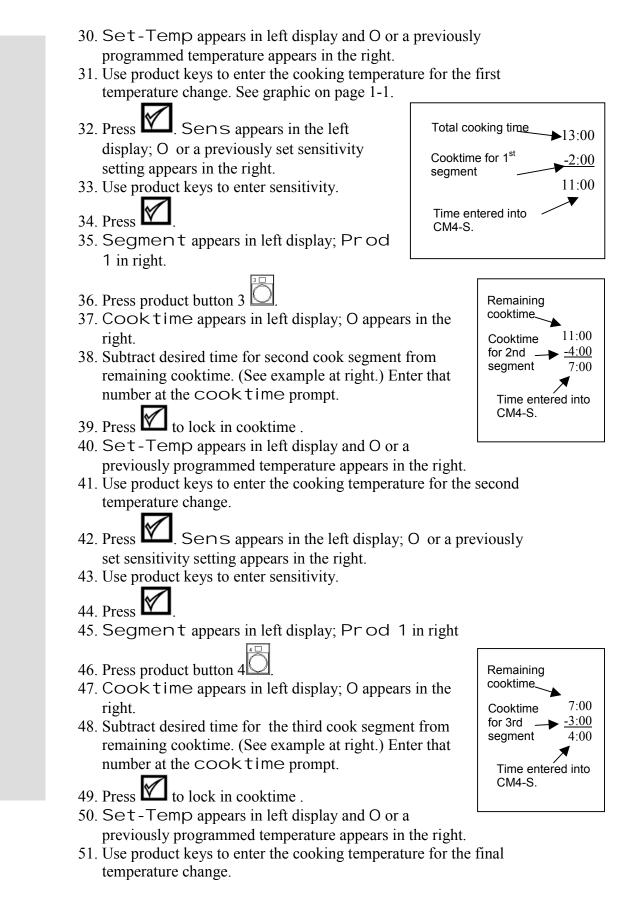


4-1

- 10. Segment appears in left display, PROD and number of the product button being programmed appears in right.
- 11. Press product button 1 . The LED in product 1 continues to flash; the LED in the button being programmed stays on continuously (unless button 1, which is flashing, is being programmed).
- 12. Cook time appears in left display; a time programmed previously appears in right display.
- 13. Use the product buttons to enter O₁ which eliminates any earlier programming.
- 14. Press 🚩
- 15. Segment appears in the left display; Prod 1 in the right. No button LEDs are illuminated.
- 16. Press button 1 2. The LED flashes.
- 17. Cook time appears in left display; 0 appears in right display.
- 18. Use the product buttons to enter the total cooktime.
- 19. Press 🗹
- 20. Set-Temp appears in left display; O appears in the right display.
- 21. Use product keys to enter the cooking temperature for the initial setpoint of the cooking cycle.

$$\overline{}$$

- 22. Press **1** to lock in temperature.
- 23. Sens appears in the left display; O appears in the right.
- 24. Use product buttons to set sensitivity, which is the degree the computer reacts to the introduction of cold product to the heated oil. The computer can stretch or shrink the cooking time. Zero, or no sensitivity, is a common choice for bone-in chicken.
- 25. Press **1** to lock in choice.
- 26. Segment appears in left display; Prod 1 in right.
- 27. Press product button 2 ^[]. The LED in product button 2 flashes. The LED in the button being programmed is illuminated continuously.
- 28. Determine the desired cooktime for the first cook cycle. Subtract that number from the total cooktime entered in the first step. Enter the result with the product buttons. See calculation at right and graphic in programming overview on page 1-1.
- 29. Press 🕅 to lock in choice.



- 52. Press Sens appears in the left display; O or a previously set sensitivity setting appears in the right.
- 53. Use product keys to enter sensitivity.
- 54. Press
- 55. Segment appears in left display; Prod 1 in right. All programmed buttons are illuminated.
- 56. Nine minutes of the 13-minute cooktime have been programmed. No additional programming is required. The computer will take the oil to the last setpoint, which was established in step 48 and countdown the remaining 4 minutes.
- 57. Press b to leave programming for this product button.
- 58. Product appears in the left display. Right display is blank.
- 59. Press next product button to be programmed with segmented cooking cycles. Follow steps outlined above to program.

60. To lock in programming and exit, press \square .

Programming Hint

French fries and other products do not require segmented cooking cycles. Simply exit the programming sequence at the second Segment display. The time entered into the first segment will establish the complete cooking time.

* If you plan to use the cooking alarms or exit modes features, please skip to sections 5 and 6 for instruction on their programming. If not, programming can continue in the sequence at right.

** The temperature display can be toggled from Fahrenheit to Celsius in this step. See instructions on Page 7-1.

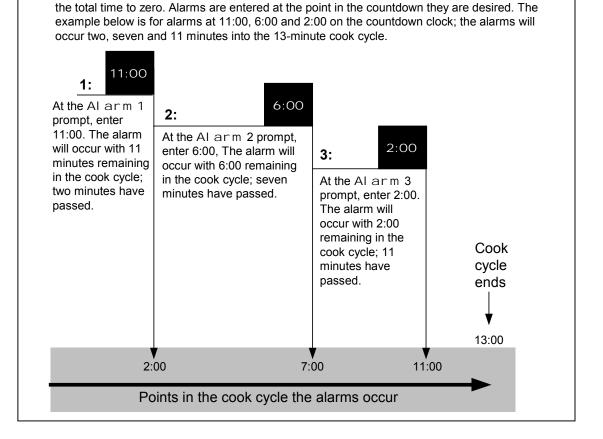
Programming for non-Segmented Cooking (Non-Filtering Mode)

- 1. Press \bigcirc , the ON/OFF button to turn computer off.
- 2. Display shows OFF.
- 3. Press hidden programming button in Frymaster logo. (See diagram).
- 4. CODE appears on left side; right side is blank.
- 5. Enter 1650 using numbered product keys. OOOO Use button 10 for 0.
- 6. Product shows in left display. All product buttons blink. Right display is blank.
- 7. Press the product button vou want to program. Heads appears in left display; A number appears in the right. The LED in the chosen button remains lit. All others go off.
- 8. Use the product buttons to enter the number of heads of chicken or an equivalent to be assigned to this product button.
- 9. Press to lock in choice.
- 10. *Segment appears in left display, PROD and the number of the button being programmed appears in the right. The LED in product button 1 begins to flash.
- 11. Press product button 1 O. The LED in product 1 continues to flash; the LED in the button being programmed stays on continuously.
- 12. COOK time appears in left display; O or a time programmed previously appears in right display.
- 13. Use the product buttons to enter 0, which eliminates earlier programming.
- 14. Press \bowtie .
- 15. Segment appears in left display, PROD and the number of the button being programmed appears in the right. No button LEDs are illuminated.
- 16. Press a product button
- 17. Cooktime appears in left display; O appears in the right display.
- 18. Use product keys to enter the cooktime.
- 19. Press to lock in cooktime.
- 61. Set-Temp appears in left display and O or a previously programmed temperature appears in the right.
- 20. Use product keys to enter the cooking temperature for the product.

- 21. Press
- 22. Sens appears in the left display; O or a previously set number up to 9 appears in the right.
- 23. Use product buttons to set sensitivity, which is the degree to which the computer reacts to the introduction of cold product to the heated oil. The computer can stretch or shrink the cooking time.
- 24. Press to lock in choice.
- 25. Segment appears in left display. Product number appears in right.
- 26. Press
- 27. Product appears in left display. Right display is blank.
- 28. Choose another product button to program or press to turn off computer and lock in changes.

Programming Hint

Alarms are set to remind operators to shake fry baskets or tend to the product in some other way at points during the cook cycle. The instructions at right detail setting three alarms in a 13minute cook cycle. To enter a single alarm, exit the sequence after setting the first alarm.



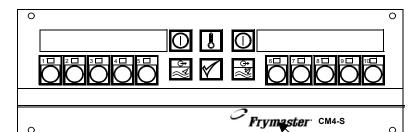
Three alarms can be programmed for a cook cycle. The CM4-S counts down cook times from

- 1. After reaching the first display of Segment on the computer when programing for any mode of operation, follow these steps to set audible alarms in the cook cycle.
- 2. Segment is shown in the left display; Product and its number in the right. Press hidden program button (see diagram on page 2-2).
- 3. Al arm 1 appears in left display; A or M and a time appears in the right.
- 4. Determine the point in the cooktime countdown the first alarm should occur. For example, to set an alarm two minutes into a 13-minute cook cycle, set the alarm at 11:00, the time the computer will display when two minutes have elapsed in the cook cycle. (See graphic above).
- 5. Use to toggle between A and M. With A displayed, alarms are self-canceling; with M displayed, alarms must be canceled manually. See example on next page of entering three alarm times.
- 6. With desired time and alarm-canceling mode displayed, press to proceed. Skip to step 9 to program Alarm 2. To exit alarm programming follow steps 7-8.

- 7. To exit alarm programming, press hidden programming button twice. Ex Cycle, which is described in section 6, will display on the computer at the first push. On the second button push the computer will revert to segment and product number.
- 8. Resume programming for segmented, non-segmented, filter or non-filter mode as described in their sections.
- 9. Determine the point in the cooktime countdown the second alarm should occur. For example, to set an alarm seven minutes into a 13-minute cook cycle, set the alarm at 6:00, the time the computer will display when seven minutes have elapsed in the cook cycle. (See graphic above).
- 10. Use to toggle between A and M. With desired time and alarm-
- canceling mode displayed, press to proceed to set Alarm 3.
 11. Determine the point in the cooktime countdown the thirdt alarm should occur. For example, to set an alarm 11 minutes into a 13-minute cook cycle, set the alarm at 2:00, the time the computer will display when 11 minutes have elapsed in the cook cycle. (See graphic above).
- 12. Use to toggle between A and M.
- To exit alarm programming, press hidden programming button twice. Ex Cycl e, which is described in section 6, will display on the computer at the first push. On the second button push the computer will revert to segment and product number.
- 14. Resume programming for segmented, non-segmented, filter or nonfilter mode as described in their sections.

Programming Hint

The CM4-S can be programmed to return to setpoint, cool to an idle temperature or prompt for filtering at the end of a cooking cycle. 1. After reaching the first display of Segment on the computer when programming for any mode of



operation, follow these steps to set the status the fry vat will assume upon the completion of a cooking cycle.

Programming button under logo.

- Press hidden programming key twice. An Alarm prompt appears upon the first push. Programming for alarms is covered in Section 5.
- 3. Ex Cycl e appears in the left display upon the second push; Fil ter, Set-Temp, or Set-Back appears in the right.
- 4. Press to toggle between choices: with Filter chosen, the fryer will prompt for filtration at the completion of the cooking cycle; with Set-Temp chosen, the fryer will return to setpoint upon the completion of the cooking cycle; with Set-back chosen, the fryer will assume an idle temperature well below setpoint.
- 5. With the Set-temp or set-back displayed, press to lock in choice. Skip to step 9.
- 6. With Filter displayed, press \mathbf{D}



- 7. Num Fil t shows in the left display; O or a previously programmed number appears in the right.
- Use product keys to enter number cook cycles between filtering prompts for the product key being programmed. For example: if 10 is entered at the Num Fil t prompt during programming of product button 1, Filter will display on computer when product

button 1 is pressed for the 10^{th} time. Press

- 9. Segment appears in the left display; Prod and the button number being programmed appear in the right.
- 10. Resume programming for filtering, non-filtering, segmented or nonsegmented cooking.

Toggle from Fahrenheit to Celsius

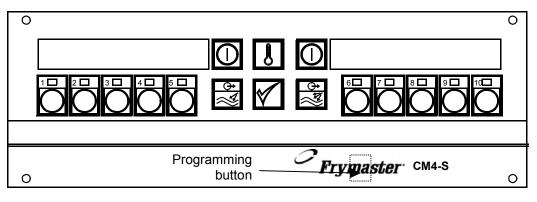
- 1. Press , the ON/OFF button to turn computer off.
- 2. Display shows OFF.
- 3. Press hidden programming button in Frymaster logo. (See diagram page 2-2).
- 4. Display shows CODE on left side.
- 5. Enter 1650 using numbered product keys. OOOO Use button 10 for 0.
- 6. Product shows in left display. All product buttons blink. Right display is blank.
- Press a product button O. Heads appears in left display; O in the right. The LED in the chosen button remains lit. All others go off.
- 8. Press 🗹 to step to next choice.
- 9. Segment appears in left display, PROD 1 in right. The LED in the 1 product button begins to flash.
- 10. Press product button 1 \square . The LED in product 1 continues to flash.
- 11. COOK time appears in left display; O or a time programmed previously appears in right display.
- 12. Press to step to next choice .
- 13. Set-Temp appears in left display; a temperature in Fahrenheit or Celsius appears in the right display.
- 14. Press 🚺 to toggle between choices.
- 15. With desired choice displayed, press
- 16. Sens appears in left display; right is blank.
- 17. Press
- 18. Segment appears in left display; Prod appears in right.
- 19. Press
- 20. Display shows product on left; right is blank. All LEDs flash.
- 21. Press to turn computer off.

Programming Hint

The temperature display on the CM4-S can be changed from Fahrenheit to Celsius during the regular programming process. An abbreviated programming sequence is shown at right to address Fahrenheit-to-Celsius adjustment exclusively.

Diagnostic Hints

The CM4-S records recovery time, which is the time required for the fryer to raise the temperature of the oil from 275°F to 325°F. This information is accessible with a programming code. Other useful measures, such as total heads cooked and heads cooked since last filtering, are also accessible.



Entry Codes

All codes are preceded by this sequence:

Press OFF. Press programming key in Frymaster logo. Code appears in left display.

Use product keys to enter access codes.

Default settings

Enter1651: Computer reloads default settings.

Recovery Time

Enter1652: Computer displays recovery time.

Heads Cooked

Enter 1653: Computer displays heads cooked.

Heads cooked from last filter

Enter 1654: Computer displays heads cooked since last filtering.

Computer Setup

Enter 1656: Set up computer.

Clear Head Counter

Enter 1657: Computer clears head count.

Program Global Filter Count

Enter 1658: Used to enter total cook cycles before computer calls for filtering.

Programming

Enter 1650: Used to enter programming instructions.

Clear Filter Prompt

Enter 1111: Used to clear a filter prompt on fryers not equipped with filter systems. Church's computers use 1111 to delay filtering.

Operational and Diagnostic Programming Codes

The computer also displays messages. Listed below are the most common and a brief explanation of each.

Set Back

Fryer is in standby and maintaining a temperature of 250°F. Press to exit and bring fryer to setpoint.

DONE

The CM4-S also

messages, some instructional, such

Common ones are listed at right.

as done, and others are

diagnostic.

displays

Cook cycle is complete. The LED above the chosen product button will flash. Press button under flashing LED to stop alarm.

Oil temperature is near setpoint and fryer is ready to cook.

FII ter

The fryer has reached a preset number of cook cycles and requires filtering..

OPEN Drain

The frypot drain valve is open.

FILL

Filter cycle is complete and frypot drain valve is open. Close drain valve and press

to exit filter cycle and refill frypot.

HI- Temp

Fryer is above 390°F (199°C)

LOW

Fryer temperature is below 255°F (124°C)

Probe Fail ure

Temperature probe circuit failed.

Hi Temp Probe Failure

Hi-limit temperature has been exceeded and the hi-limit switch failed to open. The computer will shut down the fryer.





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