



**Electronic Thermostat Control
Ultrastat U07
Operation Instruction**



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PREFACE

This Manual was written and published by the Engineering Department, Ultrafryer Systems for use by personnel who will operate a Ultrafryer Fryer equipped with the U07 Electronic Thermostat Control. This Manual complements and should be used in conjunction with the applicable Ultrafryer Fryer Operations Manual provided with each Ultrafryer Fryer.

Note: This manual is applicable to both Electric and Gas Fryers equipped with the Electric Thermostat Control

TABLE OF CONTENTS

GENERAL INFORMATION

Oil Type	5
Electronic Thermostat	5
Indicator Lamps	5
Power Toggle Switch	5

CALIBRATION

Electronic Thermostat	7
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TECHNICAL ASSISTANCE & ORDERING INFORMATION

Technical Assistance	9
Ordering Information	9

PARTS IDENTIFICATION

Parts Identification	11
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GENERAL INFORMATION

A. LIQUID SHORTENING IS ONLY TO BE USED WITH THIS TYPE OF CONTROLLER

B. ELECTRONIC THERMOSTAT

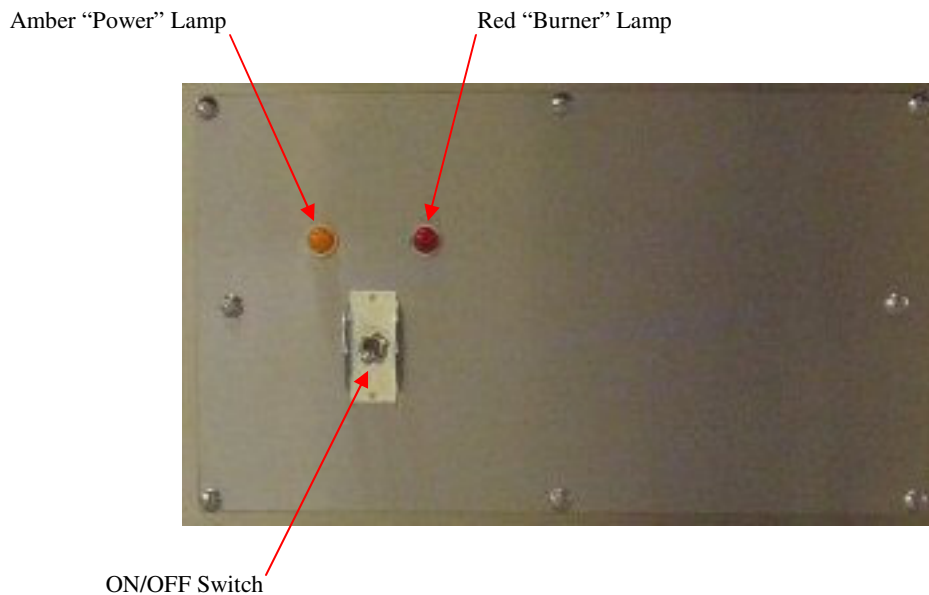
The Electronic Thermostat has a Temperature range from 200° (93° C) to 400°F (204°C).

C. INDICATOR LAMP

1. **AMBER "POWER" LAMP** - When lit, indicates that electrical power is on.
2. **RED "BURNER" LAMP** - When lit, indicates that the fryer's heating mechanism is on.

D. POWER TOGGLE SWITCH

The toggle **ON/OFF** switch supplies power to the fryer.



CONTROL PANEL

ELECTRONIC THERMOSTAT CALIBRATION

ELECTRONIC THERMOSTAT CALIBRATION –The Electronic Thermostat in all fryer configurations are equipped with a Dial and Knob and should be checked and calibrated when necessary as follows:



- A. Ensure electrical power and, if applicable, gas to the fryer has been turned **OFF**.
- B. **CAREFULLY** drain sufficient shortening from the fryer to **LOWER** the shortening about 4" (102 mm) beneath the Electronic Thermostat sensing probe.
- C. After the sensing probe has **COOLED**, loop the bead of an **ACCURATE** digital test thermometer temperature probe around The sensing element: then connect the probe to the thermometer.
- D. Replace shortening drained in step B and ensure it is level with the shortening level mark on the rear of the vat: then turn the Power and, if applicable, gas to the fryer **ON**.
- E. Set the **KNOB** of the Electronic Thermostat to the **CENTER** (300) of the dial and periodically **STIR** the shortening in a **COUNTRT-CLOCKWISE (CCW)** direction with a long handle skimmer to pull congealed shortening **UPWARD** from The Cold Zone area.
- F. When shortening has reached the set temperature and the **RED** indicator lamp on the fryer has turned **OFF**, allow the Electronic Thermostat to cycle **ON** and **OFF** about five (5) times to stabilize the system.
- G. After the shortening temperature has stabilized, record the temperature reading of the **TEST THERMOMETER** Immediately after the **RED** indicator lamp and the fryer turns **ON**.
- H. **CAREFULLY** loosen the set screw on the Electronic Thermostat **KNOB** without turning the thermostat potentiometer, set the thermostat knob pointer to the temperature recorded by the test thermometer, then tighten the set screw on the Thermostat knob taking care not to turn the thermostat's potentiometer.
- I. Repeat steps A and B, remove the test thermometer temperature probe from the Electronic Thermostat sensing probe: then repeat step D to return the fryer to normal operation.

TECHNICAL ASSISTANCE, ORDERING INFORMATION

A. TECHNICAL ASSISTANCE - Contact an authorized service agent or the Customer Service Department, Ultrafryer Systems at 1-800-525-8130 for technical assistance.
E-Mail technical assistance at: techserv@ultrafryer.com

B. ORDERING INFORMATION:

1. **REPLACEMENT PARTS** - Provide the following information when ordering replacement parts by phone, fax or mail:

Your company name and phone number
Your company purchase order number
Bill-to address
Ship-to address
Quantity desired
Part number and description of the desired-item Your name or signature of authorized-buyer

Phone in order to: 1-888-331-5013

FAX order to: 1-210-731-5061

Mail order to: Ultrafryer Systems
Order Entry Office

P.O. Box 5369

San Antonio, TX 78201

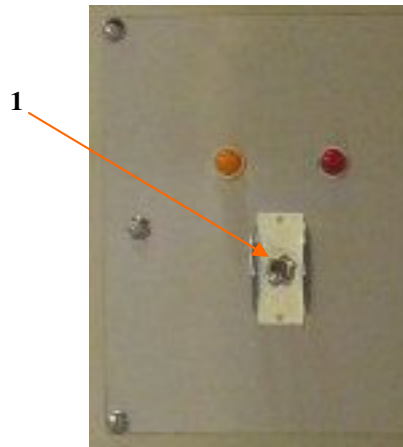
E-Mail your order to: custserv@ultrafryer.com

2. **TERMS** - Net 30 days for customers on approved accounts. Past due balances will be charged 1% per month (12% per annum) until full balance is paid.

3. **DAMAGES** - Ultrafryer Systems is not responsible for damage occurring in transit. All deliveries must be inspected for damage to shipping containers prior to departure of the delivering carrier. Any damage must be notated on the receiving document to facilitate filing of freight claims. Carriers must be notified immediately and freight inspections must be requested from the carrier. Ultrafryer Systems can and will gladly assist you in preparing and processing of the necessary claims only if proper notification has been accomplished on the carrier delivery document. Damaged equipment and or containers must be available for the claims inspector to inspect.

4. **RETURNS** - Ultrafryer Systems cannot guarantee credit for items returned without proper authorization. All returns must have prior Ultrafryer Systems Customer Service or Warranty department approval. An assigned number will be issued by the approval authority. Please print the assigned number on all returned packages and corresponding paperwork. Returned goods are subject to a 15% restocking charge. Ultrafryer Systems is not responsible for freight charges on returned goods unless authorized by Customer Service and or Warranty personnel. Ultrafryer Systems does not receive freight collect or C.O.D. shipments.

PARTS IDENTIFICATION



<u>ITEM</u>	<u>DESCRIPTION</u>	<u>PN</u>
1	SPST Toggle ON/OFF Switch	18204
2	Temperature Probe	12C356
3	Electronic Thermostat Face Plate	18A070
4	Electronic Thermostat Knob	22A169