



SI NUMBER:
2005-1
DATE:
JANUARY 19, 2005

SUBJECT

ADTC TO U11 CONTROLLER FIELD RETROFIT

I PURPOSE: These procedures outline the steps necessary to retrofit fryer's equipped with ADTC controllers , currently in operation, with Ultrastat U11 Controllers.

II PRECAUTIONS

WARNING: ENSURE THE FRYER IS COOL, THE POWER SWITCH IS IN THE OFF POSITION AND THE ELECTRICAL CORD IS DISCONNECTED FROM THE POWER SOURCE PRIOR TO PROCEEDING.

ONLY AUTHORIZED REPAIR PERSONNEL SHOULD ATTEMPT THIS RETROFIT.

CAUTION: ENSURE VAT SHORTENING HAS BEEN DRAINED BELOW TEMPERATURE PROBE LEVEL PRIOR TO PROCEEDING.

III PROCEDURES

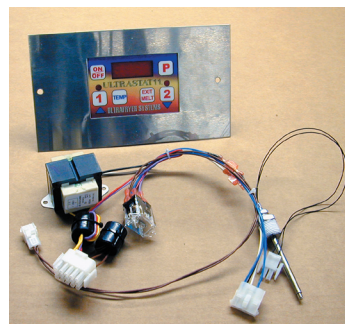
A. ADTC CONTROLLER REMOVAL

1. Open the applicable fryer door to gain access to the ADTC controller, remove the tie wraps securing the **RED** two (2) pin and **WHITE** four (4) pin cable connector as illustrated in Figure 1 page 2.
2. Remove the temperature probe from the fryer vat as illustrated in Figure 2 page 2 and discard.
3. Remove the two (2) 10-24 speed nuts securing the ADTC mount plate to the fryer door as illustrated in Figure 3 page 3.
4. **CAREFULLY** separate the silicone seal from around the mount plate and remove and discard the ADTC assembly as illustrated in Figure 4 page 3.

NOTE: It may be necessary to remove the excess sealant from the door surrounding the mounting hole to ensure a water-tight seal when reinstalling.

B. ADTC TO U11 RETROFIT

1. Retrofit components for EACH position consist of:
 - a. One (1) each - U11 Controller Assembly - PN 12A920
 - b. One (1) each - Computer wiring Harness - PN 21A233
 - c. One (1) each - Fast Temperature Probe - PN 18A006
 - d. Two (2) each - #10 Speed Nuts - PN 27054
 - e. Six (6) each - 3/4" Cableties - PN 33009
 - f. Five (5) each - 1 1/4" Cableties - PN 33003
2. Install the supplied Temperature Probe
3. Locate and install the U11 Controller assembly with the two (2) supplied #10 Speed Nuts.
4. If there are no weld studs on which to mount the harness Relay and Transformer, it is permissible to drill holes through the door and secure with standard fasteners. See Figure 4 page 3 for hole sizes and approximate location. Locate the harness Relay and Transformer below the U11 Controller assembly.



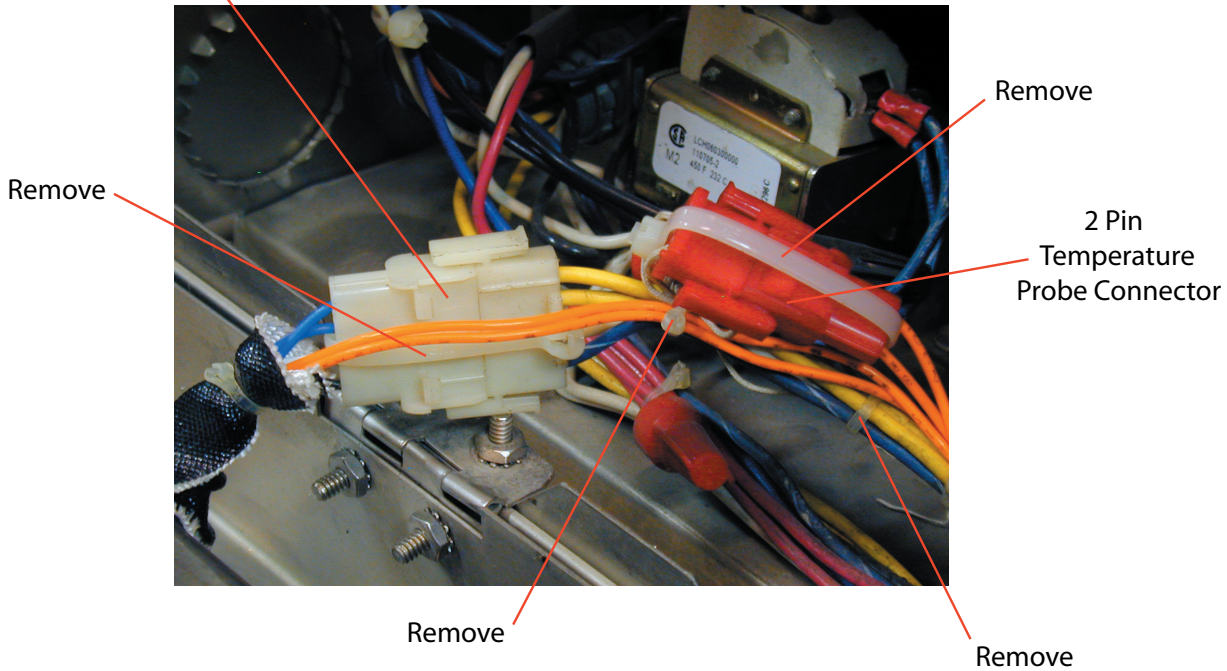
NOTE: Prior to drilling holes ENSURE adequate clearance between the Relay, Transformer and U11 Controller assembly AND that door will close.

5. Once clearance has been established, mount the Relay and Transformer on the Controller Door.

6. Connect the 15 pin male WHITE plastic connector on the Harness to the 15 pin female on the side of the U11 Controller assembly; Connect the four (4) pin Male fryer connector to the for (4) pin Female connector on the Harness; Connect the two (2) pin Male connector from the Temperature Probe to the two (2) pin Female connector on the Harness.
7. Using an NSF approved sealant, apply a seal around the outside edge of the U11 Controller Mount Plate and Controller door .

4 Pin ADTC
Controller
Connector

Figure 1



Remove and discard
existing ADTC temperature probe

Figure 2

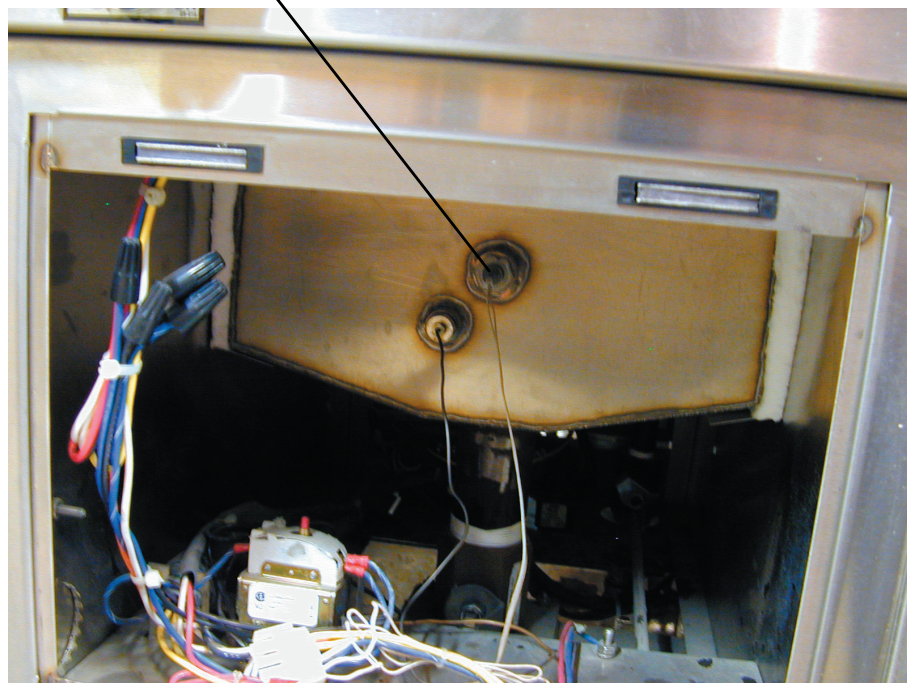
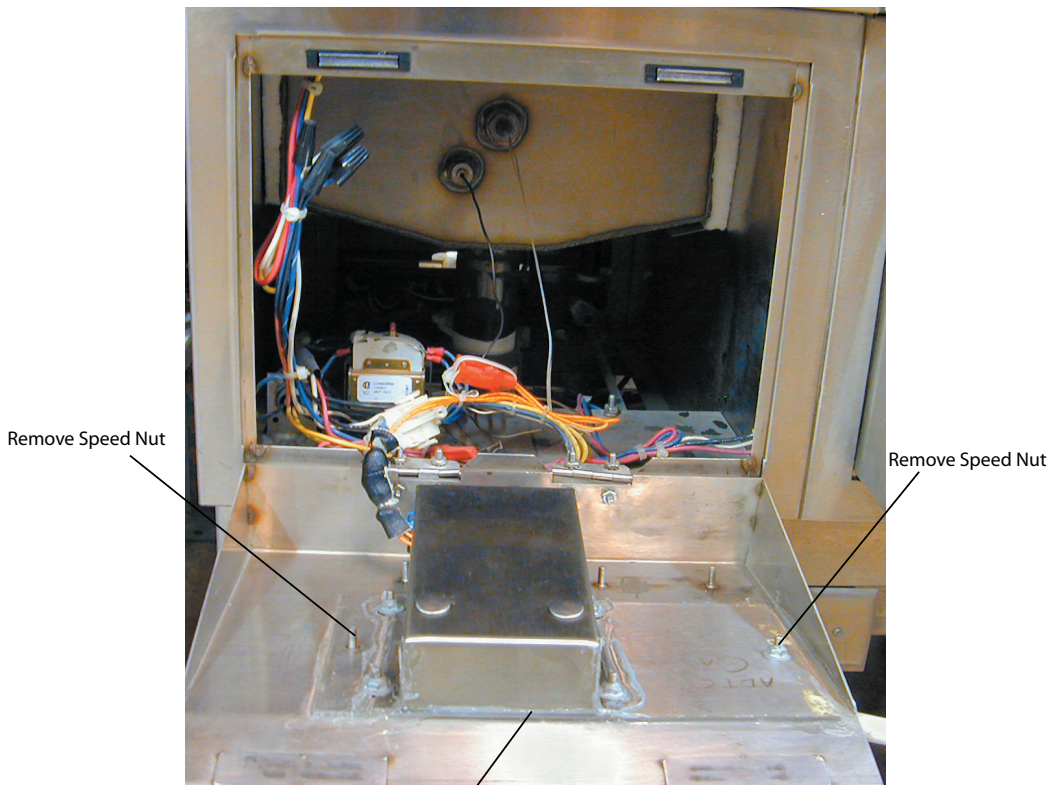


FIGURE 3

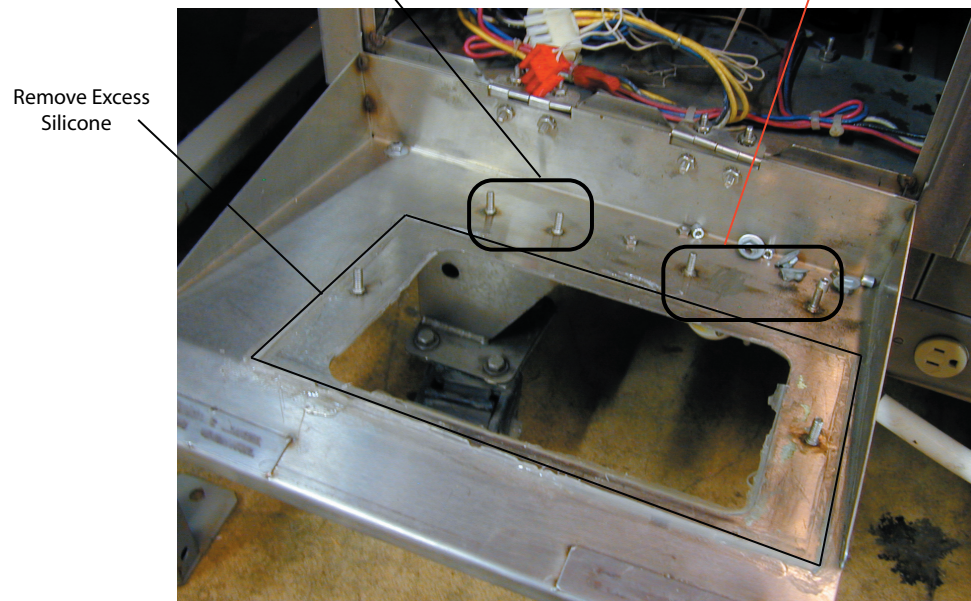


CAREFULLY Break Silicone Seal Around Mount Plate

① New Harness Relay Mount Location

② New Harness Transformer Mount Location

FIGURE 4



NOTE: Ensure Adequate Clearance Between New Controller Mount Plate ,Relay and Transformer Mount When Locating Studs/Holes.

① Drill two (2) 5/32 Holes and secure with #6 screw and nut.

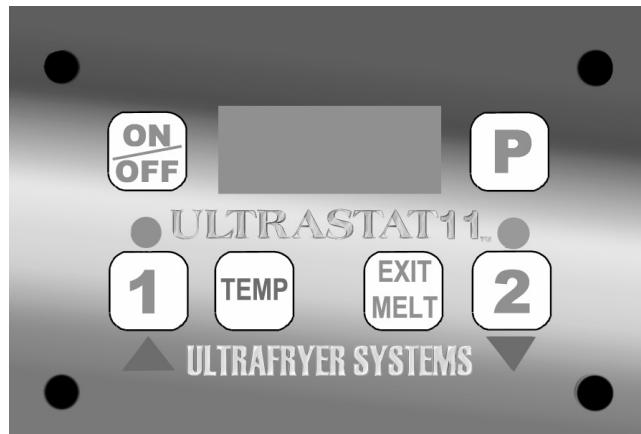
② Drill two (2) 3/16 Holes and secure with #10 screw and nut.

IV OPERATIONAL CHECK

1. Ensure the fryer's ON/OFF switch is in **OFF** position.
2. Fill the fryer with hot or cold water to the middle of the "E" in the word **LEVEL** of the applicable shortening level mark on the rear of the vat.

NOTE: For Electric Fryers proceed to Step 4 below.

3. Gas Fryers
 - a) Turn the **MANUAL** gas valve to the **OFF** position and wait **FIVE (5)** minutes for any accumulated gas to disperse.
 - b) **ENSURE** the **MAIN** gas shut-off valve is in the **ON** position, and that the **EXHAUST FAN** is **ON**.
 - c) Turn the **MANUAL GAS VALVE** to the **ON** position.
4. Perform the following steps in the order as listed:



STEP	ACTION	RESPONSE
1	ENSURE the drain valve lever is in the closed position and that water is at the proper level; then turn the ON/OFF switch to the ON position and turn the Ultrastat 11 Cooking Computer ON by depressing the ON/OFF key.	A. The AMBER power lamp beside the fryer ON/OFF switch will LIGHT . B. <i>CYE</i> , <i>CYG</i> or <i>CYP</i> will appear in the Ultrastat 11 Computer Display to indicate it is in a MELT MODE . C. The Computer will begin cycling the Heat Mechanism ON and OFF as follows: <i>CYE</i> ON --> 4 seconds OFF --> 36 seconds <i>CYG</i> ON --> 8 seconds OFF --> 32 seconds <i>CYP</i> ON --> 12 seconds OFF --> 28 seconds
CAUTION: PRIOR TO PROCEEDING TO STEP 2, VISUALLY CHECK THAT THE HEAT MECHANISM IS COVERED BY AT LEAST 2" (51 mm) OF WATER.		
2	When the water begins to BOIL , depress the EXIT MELT key.	<i>HEAT</i> will appear in the computer display to indicate it is in the FULL ON mode.
3	Depress the TEMP key ONCE .	The ACTUAL water temperature will be shown in the computer display
NOTE: DEPRESS THE TEMP KEY A SECOND TIME TO DISPLAY THE SET POINT TEMPERATURE OF THAT TIMER.		
4	Turn the Ultrastat 11 OFF by depressing and holding the ON/OFF key for 3 SECONDS , then turn the fryer ON/OFF switch to the OFF position.	The AMBER POWER lamp beside the fryer ON/OFF switch will turn OFF .
5	After the water in the vat and metal surfaces of the fryer have COOLED , drain the water into a floor drain.	

V ULTRASTAT 11 COOKING COMPUTER OPERATION

1. Refer to Manual PN 30A053, Ultrastat 11 Computer Operating Instructions, included with this kit.

VI TECHNICAL ASSISTANCE AND 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.

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: 1-800-545-9189 Ext 5029

FAX order to: 1-210-731-5099

Mail order to: Ultrafryer Systems

Order Entry Office

P.O. Box 5369

San Antonio, TX 78201

E-mail your order to: Ultrafryerservice@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

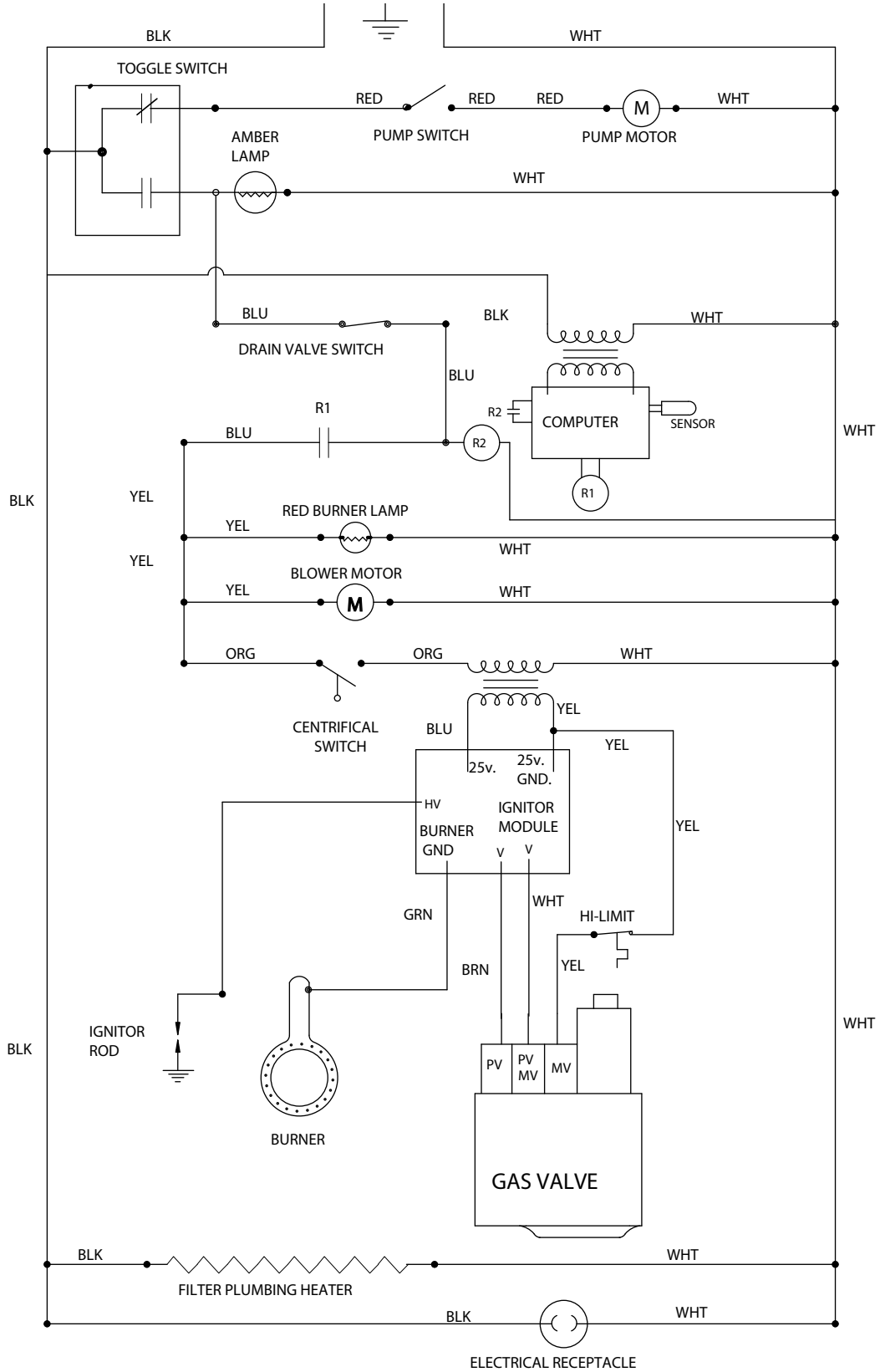
Ultrafryer Systems is not responsible for damage occurring in transit. All deliveries must be inspected for damage to Shipping containers prior to departure of the delivering carrier. Any damage must be notated on the receiving document to facilitate filing of freight claims. Carriers must be notified 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

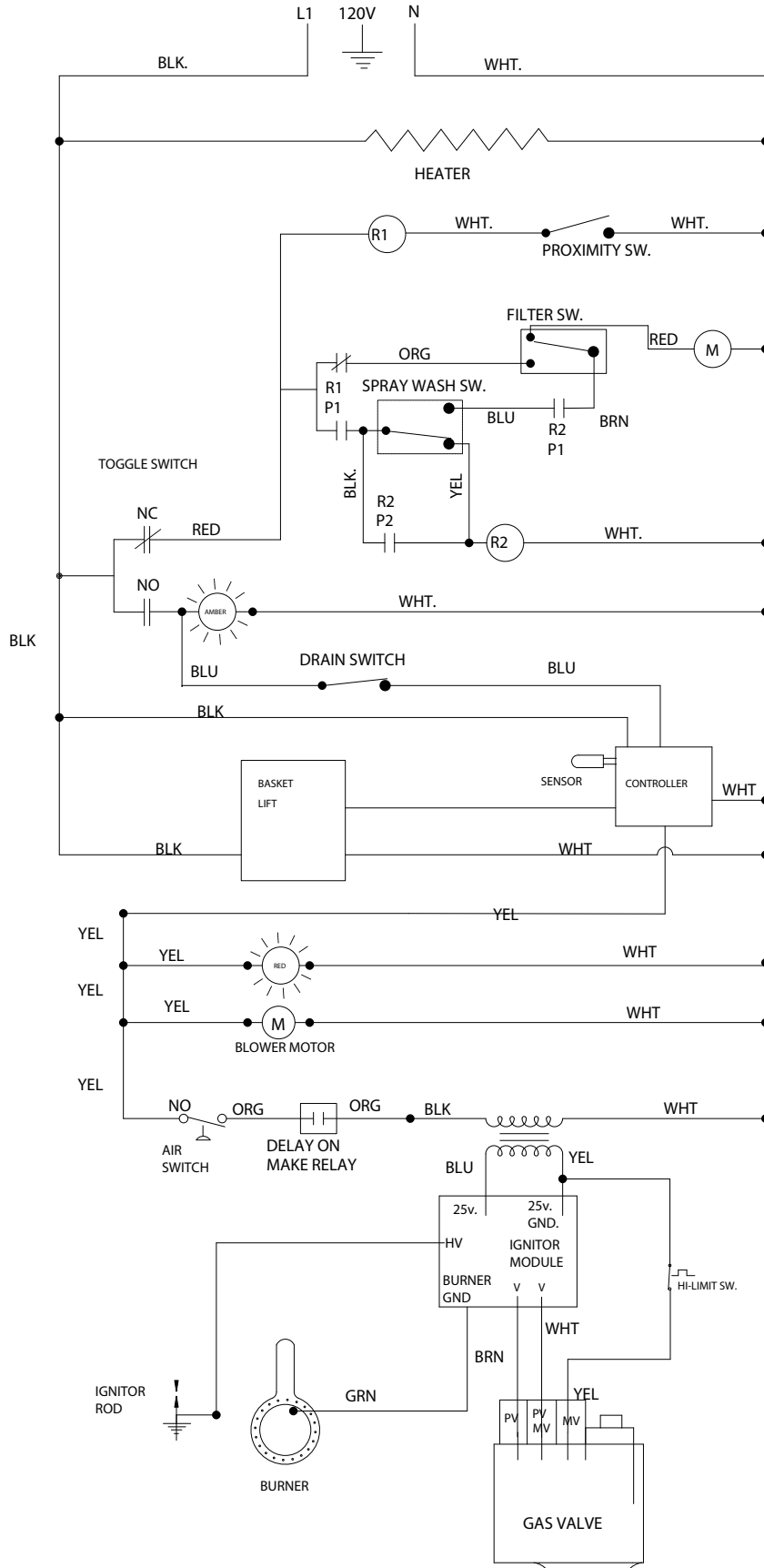
Ultrafryer Systems cannot guarantee credit for items returned without proper authorization. All returns must have prior Ultrafryer Systems Customer Service or Warranty department approval. An assigned number will be issued by the approval authority. Please print the assigned number on all returned packages 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.

VII WIRING DIAGRAM

1. PAR-2 Fryers



2. PAR-3 Fryers



THIS PAGE INTENTIONALLY BLANK