

ULTRASTAT11

Ultrafryer Computer Operation Instructions



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PREFACE

This manual was written and published by the Technical Publications Department, Ultrafryer Systems, for use by store personnel who operate an Ultrafryer Fryer equipped with the Ultrastat11 Cooking Computer. This manual complements and should be used in conjunction with the Ultrafryer Fryer Maintenance and Repair/Operations Manual provided with each Ultrafryer Fryer.

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NOTE: This Manual is applicable to both Electric and Gas Fryers equipped with an Ultrastat11 Cooking Computer.

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I. INTRODUCTION

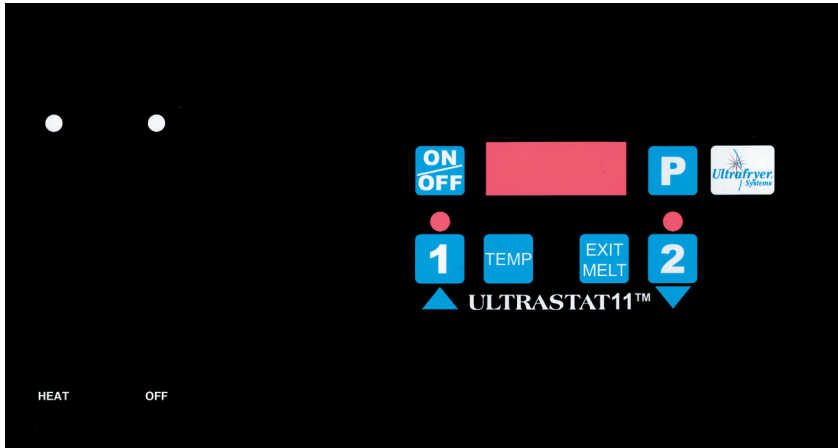
This computer is designed to simplify the timing process and allow operators to spend more time with customers and other important responsibilities. Quality control of cooked products is assured through the various features, notification displays and alarms designed into the computer.

- A. SAFETY - The Ultrastat11 Cooking Computer operates on 24 volt single phase electrical power, and like other electrical equipment, should not be operated with wet hands or while standing in water. Water should NEVER be sprayed on or at the computer, as there is a danger of electrical shock and / or serious damage to the computer circuitry. Should the computer accidentally be sprayed with water, 1) IMMEDIATELY turn the Power OFF at the Main Power Switch and 2) IMMEDIATELY contact a qualified service agent to check the computer. The Computer is located in close proximity to hot liquid shortening and care must be taken to avoid serious burns. The floor in front of, and area around the fryer should be kept clean and dry. Whenever anything is put into a cooking vat, care should be taken to not splash the hot shortening. Products should always be “placed” into the shortening, not thrown.
- B. SAFE CLEANING PROCEDURE - Before performing any cleaning routine, electrical power to the Ultrastat11 cooking computer should be turned OFF at the Main Power Switch. A SLIGHTLY dampened cloth may then be used to clean any debris from the face of the computer. DO NOT USE any cleaner or de-greaser solvent as they may mar the face or damage the internal circuitry of the computer. Any questions regarding correct cleaning procedures should be directed to the Customer Service Department at 1-800-525-8130.

II ULTRASTAT11 COOKING COMPUTER

A. COMPUTER CONTROL PANEL

The appearance of the Ultrastat 11 Cooking Computer's control panel may vary slightly depending upon the style of fryer on which the computer is installed:



Ultrastat 11 Computer panel on an Ultrafryer-style fryer



Ultrastat 11 Computer panel on a Cadet-style fryer

Regardless of appearance, the actual operation of the Ultrastat 11 Cooking Computer will be the same in all instances.

B. GENERAL

The Ultrastat 11 Cooking Computer is connected to the fryer’s electrical system to serve as its thermostat as well as provide heat control, status information, and product cook timing. It performs these functions by having three modes of operations - UNPOWERED, MELT (or low fire), and FULL ON - which are explained below:

1. UNPOWERED - This mode exists when the fryer’s Toggle ON/OFF switch has been turned OFF to filter shortening or for any other reason, or the fryer’s Toggle ON/OFF switch is ON and the drain valve has been OPEN to drain shortening.

NOTE: In the UNPOWERED mode the Ultrastat 11 Cooking Computer applies no power to the heating mechanism of the fryer. To go from the UNPOWERED mode to any mode in which heating is performed requires the manual pressing of a KEY. This means heating can not be accidentally applied to the fryer, because operator intervention is required.

2. MELT - To go to the FULL ON mode from the UNPOWERED mode the Ultrastat 11 Cooking Computer must first go through the MELT mode. This is a partial heating or low fire mode that provides only about 10% of full power averaged over roughly ½ minute intervals. This helps prevent destructive overheating of critical parts or cooking fluids if shortening levels or viscosity are not ready for full power. To place the Ultrastat11 Cooking Computer in the MELT mode the ON/OFF key on the controller must be PRESSED. C. Y. E. C. Y. G. , or C.Y.P. will appear in the display to indicate it is in the MELT Mode. At this time the heating mechanism will be turned ON and OFF as shown below until the shortening temperature is within 20°F (11°C)of the set point temperature.

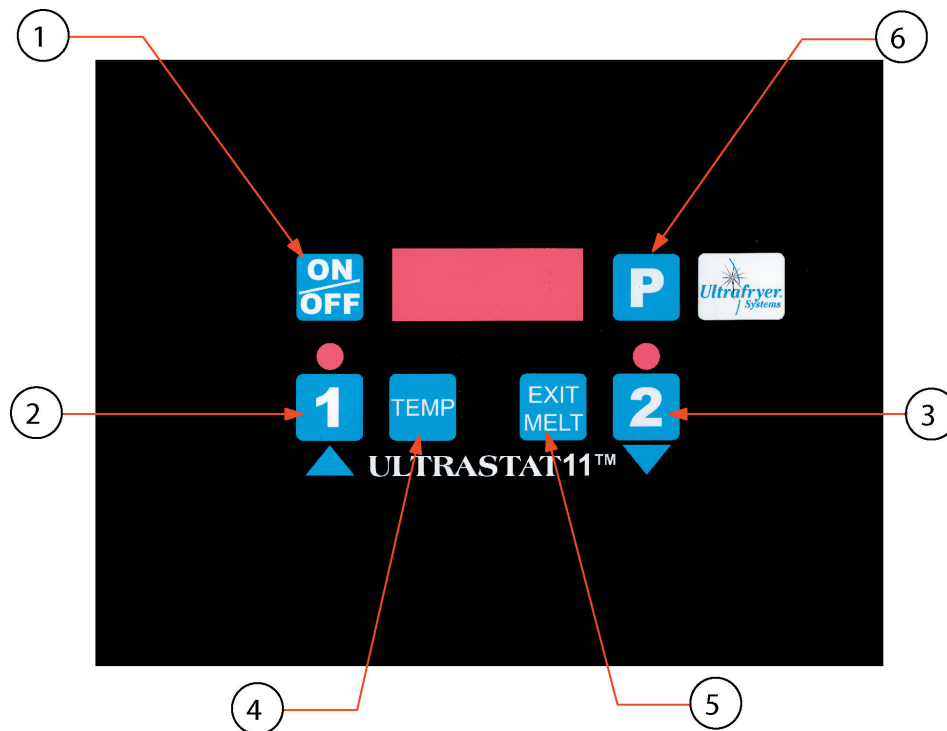
<u>TYPE FRYER</u>	<u>DISPLAY</u>	<u>HEAT MECHANISM</u>	
		<u>ON</u>	<u>OFF</u>
Ultrafryer Electric Fryer	C.Y.E.	4 seconds	36 seconds
Ultrafryer Model PAR-2 Gas Fryer	C.Y.G.	8 seconds	32 seconds
Ultrafryer Model PAR-3, or ZRT Gas Fryer	C.Y.P.	12 seconds	28 seconds

3. FULL ON - To place the Ultrastat 11 Cooking Computer in the FULL ON mode the EXIT MELT key must be pressed. If shortening temperature is below 100°F (38°C), - - - - will appear in the display, and if shortening temperature is more than 100°F (38°C), HEAt or droP will appear in the display to indicate it is in the FULL ON mode.

NOTE: 1) When shortening temperature is ABOVE 100°F (38°C) the actual shortening temperature can be shown in the display by pressing the TEMP key ONCE.

- 2) The set point temperature can be shown in the display by pressing the TEMP key TWICE.
- 3) The time remaining in a cook cycle can be shown by pressing the TEMP key THREE times.
- 4) To go to the UNPOWERED mode from either the MELT or FULL ON mode, press and hold the computer ON/OFF key for 3 seconds, or turn the fryer’s Toggle ON/OFF switch OFF.

C. COMPUTER PANEL KEY DESCRIPTIONS



<u>KEY</u>	<u>OPERATION</u>
1. ON/OFF	1- To turn the Ultrastat 11 Computer ON press the ON/OFF key ONCE 2- To turn the Ultrastat 11 Computer OFF press and hold the ON/OFF key for 3 SECONDS.
2. 1 ▲	1- In OPERATING mode, used to INITIATE or CANCEL a cook cycle on the LEFT HAND timer. 2- In programming mode, used to increase cooking time or temperature.
3. 2 ▼	1- In OPERATING mode, used to INITIATE or CANCEL a cook cycle on the RIGHT HAND timer. 2- In programming mode, used to decrease cooking time or temperature
4. TEMP	1- Used to display ACTUAL TEMPERATURE when pressed ONCE. 2- Used to display SETPOINT TEMPERATURE when pressed TWICE. 3- Used to display remaining TIME when pressed THREE TIMES.
5. EXIT MELT	1- Used to manually exit the MELT MODE
6. P	1- Used to ENTER or EXIT the PROGRAMMING mode. 2- In PROGRAMMING mode, used to cycle through program options. 3- Press and hold 3 seconds to EXIT program mode

D. DISPLAY DESCRIPTIONS

300	—	Time in Minutes and seconds.
360F	—	Temperature in degrees Fahrenheit
182C	—	Temperature in degrees Celsius.
C.Y.E.	—	Electric Melt Cycle
C.Y.G.	—	Gas Melt Cycle
C.Y.P.	—	Purge Melt Cycle
-- -- -- --	—	Shortening temperature is below 100°F (38°C) or above 392°F (200°C).
HEAt	—	The controller is in the heating Mode.
.	—	Heating mechanism is ON.
droP	—	The Fryer is ready for cooking.
ProB	—	The temperature Probe is OPEN.*
HI	—	The temperature probe is SHORTED or shortening temperature is above the set point temperature.
L.	—	Shortening temperature is BELOW the set point temperature.
ULOC	—	Unlock Password option.
LOC	—	Lock Password option.

* If the temperature probe OPENS or SHORTS, the cook mode will be CANCELED, heating mechanism will be turned OFF, and the computer keys will be INHIBITED.

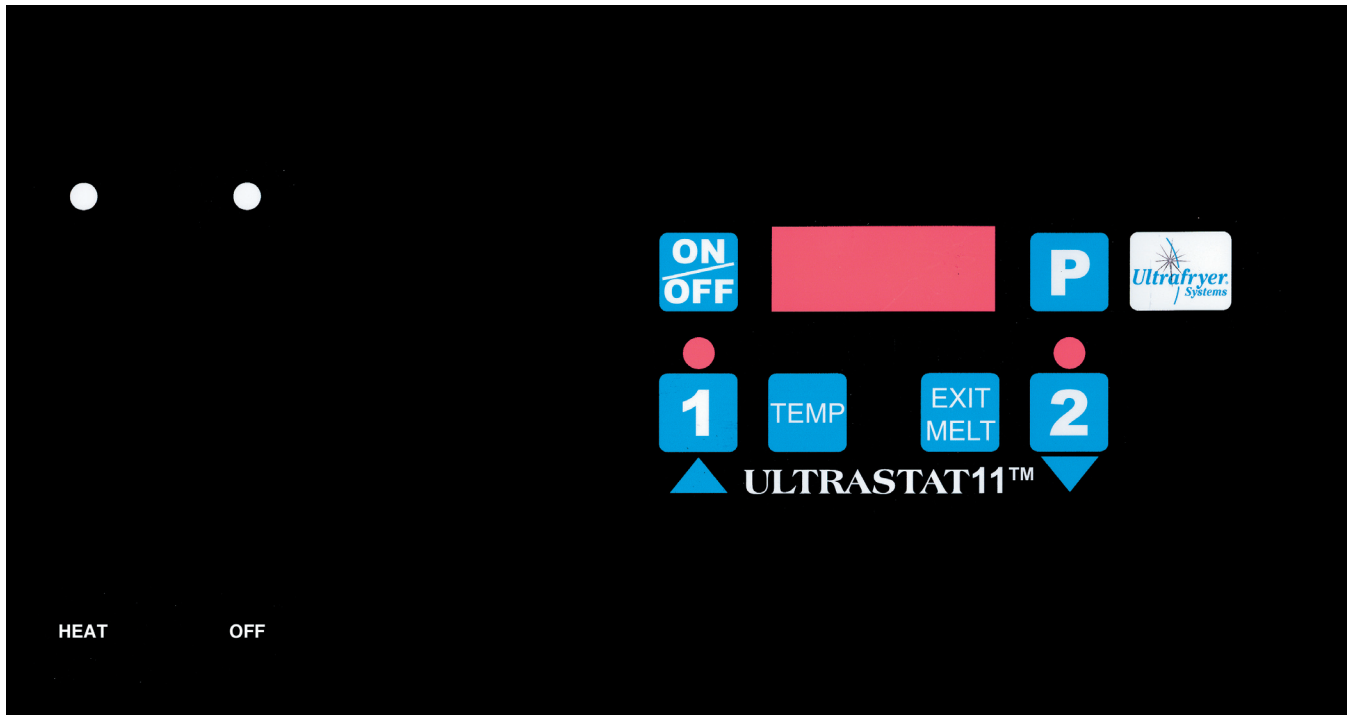
E. ULTRASTAT 11 Cooking Computer Test Operation-

Test operate an Ultrafryer Fryer equipped with an Ultrastat 11 Cooking Computer as follows:

1. Ensure the fryer's Toggle 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 on the next page:



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

F. ULTRASTAT 11 COOKING COMPUTER OPERATION

Safely operate a fryer with an Ultrastat 11 Cooking Computer as follows:

NOTE: Ultrastat 11 Cooking Computers will be programmed by Ultrafryer Systems for cooking products at 360°F (182°C) for 3 minutes.

<u>STEP</u>	<u>ACTION</u>	<u>RESPONSE</u>
1	ENSURE the drain valve lever on the fryer is in the CLOSED position, shortening is at the proper level, the fryer TOGGLE ON/OFF switch is ON ; then press the ON/OFF key on the Ultrastat 11 Cooking Computer.	A. C Y E, C Y G or C Y P will appear in the display indicating the computer is in a MELT MODE . B. Each time the computer turns the Heat Mechanism ON , a “dot” will appear in front of C Y E, C Y G or C Y P and the red indicator lamp beside the fryer TOGGLE ON/OFF switch will LIGHT .
2	When shortening temperature is above 100°F (38°C) press the EXIT MELT key on the computer.	A. HEAt will appear in the display indicating the computer is in the FULL ON mode and has turned the Heat Mechanism ON until SETPOINT temperature is reached.
3	When droP appears in the display indicating shortening is at the SETPOINT temperature: 1- Drop the product to be cooked 2- Press either the 1 ▲ or 2 ▼ key to start the cook cycle.	A. 3 : 00 will appear in the display indicating the product cook time and will immediately start counting DOWN . B. The lamp above 1 ▲ / 2 ▼ will BLINK to indicate that the timer is in use. C. Each time the computer turns the Heat Mechanism ON , a “dot” will appear before the time and the RED indicator lamp besides the fryer TOGGLE ON/OFF switch will LIGHT .
4	When the time displayed counts down to 0 : 00 the alarm will be turned ON to alert the cook that the cook cycle is ended. At this time: 1- Remove the product from the shortening 2- Press the 1 ▲ or 2 ▼ key to turn the alarm OFF and reset the timer.	A. droP will appear in the display to indicate that the timer is ready for another cook cycle.
5	Repeat steps 2,3 and 4 to start additional cook cycles.	
<p>NOTES: 1- To display the ACTUAL shortening temperature, press the TEMP key ONE (1) time. 2- To display the SETPOINT temperature, press the TEMP key TWO (2) times. 3- To display the TIME remaining in a cook cycle, press the TEMP key THREE (3) times. 4- Steps 1, 2, 3 and 4 will have to be repeated each time any of the following occurs: DRAIN VALVE IS OPENED FRYER TOGGLE ON/OFF SWITCH IS TURNED OFF TO FILTER SHORTENING OR BOILOUT A FRYER FRYER TOGGLE ON/OFF SWITCH IS TURNED OFF AT CLOSING</p>		

III MELTING SHORTENING, FILTERING SHORTENING, AND FRYER BOIL-OUT

A. MELTING SHORTENING

Each time the Ultrastat11 Cooking Computer is turned ON, it will enter the SHORTENING MELT MODE. This mode is used to “gently” melt SOLID shortening in a vat after BOIL-OUT as well as CONGEALED shortening in a vat prior to store opening. While the Computer is in this mode it will periodically turn the Ultrafryer Heat Mechanism ON and OFF to gradually warm the shortening.

NOTES: 1) The Computer will keep the Ultrafryer in the MELT CYCLE until the operator MANUALLY pushes the EXIT MELT button. 2) The Computer CANNOT be taken out of the SHORTENING MELT MODE until shortening temperature is ABOVE 100°F (38°C). 3) Once the Shortening Temperature reaches 100°F (38°C) the Shortening Melt Mode may be canceled by pushing the EXIT MELT button.

WARNING: DO NOT PUSH THE EXIT MELT BUTTON UNTIL THE VAT IS CHECKED TO ASSURE THE HEAT MECHANISM IS “COMPLETELY” COVERED WITH LIQUID SHORTENING.

1. MELTING SOLID SHORTENING - The preferred method of heating solid shortening in a computer equipped fryer is as follows:
 - a. Cut a block of solid shortening into small pieces.
 - b. Place small pieces of shortening EVENLY on top of the Heat Mechanism or THOROUGHLY pack these pieces of solid shortening between, below and above the HEAT MECHANISM. While packing solid shortening is messy and time consuming, it is the fastest way to melt solid shortening.
 - c. Turn the fryer Toggle ON/OFF Switch ON; then place the Computer in the SHORTENING MELT MODE by pressing the ON/OFF key. C Y E, C Y G or C Y P will appear in the computer display indicating the Computer is in the MELT MODE. Each time the computer turns the Heat Mechanism ON, a “dot” (.) will appear in front of . C Y E, . C Y G or . C Y P, and A **RED** heat indicator lamp on the fryer will LIGHT .
 - d. When the heat mechanism is COMPLETELY covered with LIQUID shortening and the shortening is ABOVE 100°F (38°C), replace the grill in the fryer vat; then push the EXIT MELT key on the Computer.

WARNING: DUE TO THE LOCATION OF THE COMPUTER’S TEMPERATURE PROBE, IT IS POSSIBLE FOR THE SHORTENING LEVEL TO BE ABOVE THE PROBE WITHOUT COVERING THE HEAT MECHANISM. THEREFORE, VISUALLY CONFIRM THAT LIQUID SHORTENING IS AT LEAST TWO (2) INCHES ABOVE THE HEAT MECHANISM BEFORE PRESSING THE EXIT MELT KEY.

- e. Continue adding solid shortening as follows:
 - 1) Place small pieces of solid shortening into a fry basket.
 - 2) CAREFULLY lower the basket into the fryer vat.
 - 3) GENTLY turn the basket to allow these pieces of solid shortening to float away.
 - 4) Repeat the above steps until liquid shortening is even with the middle line of the “E ← ” in the word LEVEL of the applicable shortening level mark on the rear wall of the fryer vat.
2. WARMING CONGEALED SHORTENING
Each morning when the fryer and Computer are first turned ON, the Computer will be in the SHORTENING MELT MODE and the fryer Heat Mechanism will be turned ON and OFF to gradually warm congealed shortening to 100°F (38°C). When shortening temperature reaches 100°F (38°C) the operator can push the EXIT MELT key to heat shortening to the PRESET temperature.

B. FILTERING SHORTENING

In many restaurant situations, shortening in the fryer should be filtered at least twice a day, once after the lunch rush and again after the dinner rush. Other users may establish filter frequencies in line with their oil cleaning requirements. If applicable, the fryer vat used to cook French Fries should be filtered FIRST, followed by fryer vats for other products. The instructions listed below “complements” step-by-step procedures contained in the applicable Fryer Manual which should be used along with this manual when FILTERING SHORTENING. This manual was provided with the fryer. If another copy is required it can be ordered through normal supply channels or by calling 1-800-545-9189. ABBREVIATED filtering procedures are as follows:

1. FILTER TUB ASSEMBLY - Assemble a CLEAN Filter tub according to the applicable Fryer Manual.
2. Turn the fryer’s TOGGLE ON/OFF SWITCH to the OFF position, if applicable turn the MANUAL GAS VALVE OFF ; then ensure the filter tub is properly positioned beneath the drain valve and that the suction line hose is SECURELY connected to the filter screen standpipe.
3. Place the amount of FILTER AGENT into the fryer vat as prescribed in the cleaning manual provided by your chemical supplier; THOROUGHLY stir the filter agent into the shortening using a skimmer; then skim the shortening to remove any floating crumbs.

CAUTION: PRIOR TO PROCEEDING TO THE NEXT STEP, PUT ON SAFETY GOGGLES, NEOPRENE INSULATED GLOVES AND AN APRON.

4. OPEN the shortening drain valve about HALFWAY. When the bottom of the filter tub is covered with about two (2) inches of shortening, completely OPEN the drain valve. While shortening is draining, scrape all sides of the fryer vat to remove encrusted material using a scraper.
5. When all shortening has drained into the filter tub, use the DRAIN ROD to stand the wire rack on one side of the fryer vat.
6. Use the drain rod and/or the “L” shaped brush to pull sediment on the bottom of the vat towards the valve opening; then use the rod to push sediment through the valve opening.
7. SECURELY connect the Wash Down Hose QUICK-CONNECT COUPLER to the QUICK-CONNECT STEM on the rear wall of the vat or the accessory outlet on a Model SC Fryer (pull the coupler bracket with the BLACK knob towards the hose, place the coupler over the stem until it is SEATED, then release the coupler bracket). A distinct CLICK will be heard when the coupler seats on the stem.

CAUTION: IF THE COUPLER IS NOT SECURELY ATTACHED TO THE STEM, HOT SHORTENING WILL BE DISCHARGED AROUND THIS CONNECTION WHICH COULD CAUSE SEVERE BURNS.

8. Place the Wash Down Hose Nozzle into the vat and hold it firmly against an inner wall. This prevents the hose from “jumping” when the Filter Pump is turned on.
9. Turn the FILTER PUMP LEVER to the open (DOWN) position, hold the nozzle at a 45 degree angle from the bottom of the vat causing the shortening and debris to bounce off the rear wall of the vat and flow towards the drain valve.
10. Use the drain rod to push the sediment through the drain valve to keep the drain clear. Hose off the Heat Mechanism and all walls of the vat until all the shortening and residue at the bottom of the vat has been flushed through the drain into the filter tub.
11. Turn the FILTER PUMP LEVER to the closed (UP) position, and then disconnect the Wash Down Hose QUICK-CONNECT COUPLER from the QUICK-CONNECT STEM on the rear wall of the vat, or the accessory outlet on a Model SC Fryer.
12. Replace the wire rack in the fryer with the SHORTENING DEFLECTOR on the RIGHT SIDE of the vat, COVERING the quick-connect stem.

13. Set a timer for the amount of time established by your Operations Department for POLISHING shortening; then turn the FILTER PUMP LEVER to the open (DOWN) position to allow shortening in the filter tub to circulate through the system.

CAUTION: DO NOT POLISH THE SHORTENING LONGER THAN TEN (10) MINUTES AS IT WILL PUMP EXCESS AIR INTO THE SHORTENING CAUSING SHORTENING TO BREAK DOWN.

NOTE: The filter pump system can ONLY be operated when the fryer's Toggle ON/OFF switch is in the OFF position and the filter pump lever is in the OPEN (down) position.

14. When POLISHING the shortening is complete, turn the FILTER PUMP LEVER and DRAIN VALVE LEVER to the closed (UP) position.

15. Turn the FILTER PUMP LEVER to the open (DOWN) position to automatically return shortening in the filter tub to the vat.

16. When all shortening has been returned to the vat, turn the Filter Pump Lever to the closed (UP) position, then CAREFULLY remove any sediment from the filter screen using the Filter Tub Scraper.

17. If applicable, add shortening to the fryer vat.

18. Repeat steps 4 through 17 to filter shortening in the remaining vats.

19. When all vats have been filtered IMMEDIATELY hang the Wash Down Hose assembly in the upright position so shortening can drain into a container, and disconnect the SUCTION LINE HOSE from the STANDPIPE, and remove the filter tub from beneath the fryer bank.

NOTE: Failure to hang the Wash Wand Hose in an upright position to drain may cause the hose to become clogged with hardened shortening.

20. THOROUGHLY clean and reassemble the filter tub according to the Fryer Manual.

C. FRYER BOIL-OUT

Ultrafryer Fryers should be BOILED-OUT every 7 DAYS to remove carbon buildup and other encrusted materials. The instructions listed below "complement: step-by-step procedures contained in applicable Fryer Manuals and those procedures should be used with the following instructions when BOILING OUT a fryer.

1. Perform steps III B 1, III B 2 and III B 4 through III B 12 above.

2. Dispose of used shortening as follows:

a. Restaurants NOT equipped with a Shortening Disposal System:

- 1) Perform step III B 7 above.
- 2) Place the Wash Down Hose Nozzle into a metal container and hold it firmly against an inner wall.
- 3) Turn the FILTER PUMP LEVER to the open (DOWN) position and pump shortening in the filter tub into the metal container.
- 4) When all shortening has been pumped into the container, turn the FILTER PUMP LEVER to the closed (UP) position, remove the wash down hose from the quick-connect stem; then hang the hose in an upright position so shortening in the hose can drain into a container.

b. Restaurant EQUIPPED with a Shortening Disposal System:

- 1) SECURELY connect the Shortening Disposal Hose fitting to the quick-connect stem on the rear wall of fryer and connect the fitting on the other end of the hose to the Disposal System connector on the wall.
- 2) Turn the FILTER PUMP LEVER to the open (DOWN) position and pump shortening in the filter tub into the exterior rendering tank.
- 3) When all shortening has been pumped into the rendering tank, turn the FILTER PUMP LEVER to the closed (UP) position, remove the wash down hose from the quick-connect stem; then hang the hose in an upright position so shortening in the hose can drain into a container.

3. THOROUGHLY clean and re-assemble the filter tub.
4. BOIL-OUT the fryer following cleaning instructions contained in the Cleaning Manual provided by your approved chemical supplier. The following are generic procedures.
 - a) Ensure the Drain Valve Lever is in the closed (**UP**) position, then add water to the fryer vat until it reaches a point **ONE (1) inch (25 mm) BELOW** the middle line of the “**E ←**” in the word **LEVEL** of the **HIGH** level mark on the rear wall of the fryer.
 - b) Add the amount of **BOIL-OUT COMPOUND** to the fryer vat as prescribed in the Cleaning Manual provided by the Chemical Supplier.
 - c) Turn the Toggle ON/OFF switch for the fryer to the **ON** position; then press the **ON/OFF** key on the computer.
 - d) Press the “**P**” key to enter the program mode and adjust the time of the **LEFT HAND** timer for 30 minutes.
 - e) Press the “**P**” key **TWO (2)** times; then adjust the temperature for **190°F (88°C)**.
 - f) Press and **HOLD** the “**P**” key for **3 SECONDS** to **EXIT** the program mode.
 - g) Press the **EXIT MELT** key on the computer to place the fryer in the **FULL ON** mode and when the **WATER** reaches **190°F (88°C)**, press the **1 ▲** key to start the **LEFT HAND** timer; then frequently scrub the sides, front and back of the vat with a long handle scrub brush.
 - h) When the timer sounds, turn the Toggle ON/OFF switch and, if applicable, Manual Gas Valve for the fryer to the **OFF** position and **CAREFULLY** dispose of the boil-out solution in the fryer in a floor drain.
 - i) Use a scrubbing pad to remove carbon build-up from the top of the heat mechanism. To remove carbon build-up on the sides and bottom of the heat mechanism, slide one end of a stropping pad under each heat mechanism, grasp that end with a pair of tongs and rock the pad up and down along the length of each heat mechanism until all encrusted material has been removed. Replace the wire rack in the fryer.
 - j) Rinse the fryer with hot water until the water coming out of the drain valve is clear.
 - k) Mix a solution of **ONE PART** vinegar to **25 PARTS** of water. Place this mixture into a one-gallon garden pressure sprayer and **THOROUGHLY** spray this solution onto the **SIDES, HEAT MECHANISM** and **BOTTOM** of the fryer to neutralize the boil-out compound.

NOTE: BOIL-OUT COMPOUND WILL CAUSE SHORTENING TO BREAKDOWN RAPIDLY IF NOT NEUTRALIZED.

- l) **THOROUGHLY** wipe the sides, heat mechanism and bottom of the fryer with clean, lint-free, dry towels to remove any remaining water, turn the **DRAIN VALVE LEVER** to the closed “**UP**” position; then fill the fryer with **NEW** shortening to the applicable shortening level mark.
- m) Reprogram the Ultrastat 11 Cooking Computer for the correct cook time and temperature.

IV Ultrastat 11 Cooking Computer Programming

CAUTION: PROGRAMMING OF AN ULTRASTAT 11 COOKING COMPUTER SHOULD ONLY BE PERFORMED BY A STORE MANAGER OR AREA SUPERVISOR.

<u>STEP</u>	<u>ACTION</u>	<u>RESPONSE</u>
1	ENSURE the drain valve on the fryer is in the CLOSED position, shortening is at the proper level, the fryer TOGGLE ON/OFF switch is ON ; then press the ON/OFF key on the Ultrastat 11 Cooking Computer.	A. C Y E, C Y G or C Y P will appear in the display indicating the computer is in a melt mode.
2	Press the “ P ” key to enter the program mode and adjust the cook time of the LEFT HAND timer.	A. Time for the left hand timer (1 ▲) will be displayed (example .3 : 00) B. To increase time press the 1 ▲ key. C. To decrease time press the 2 ▼ key.
3	Press the “ P ” key to adjust the cook time of the RIGHT HAND timer.	A. Time for the right hand timer (2 ▲) will be displayed (example .3 : 00) B. To increase time press the 1 ▲ key. C. To decrease time press the 2 ▼ key.
4	Press the “ P ” key to adjust the SETPOINT temperature of the shortening.	A. The current SETPOINT temperature will be displayed (example 360 F 182 C). B. To increase temperature press the 1 ▲ key. C. To decrease temperature press the 2 ▼ key.
5	Press the “ P ” key to select the Melt Cycle option; then press the 1 ▲ / 2 ▼ key to select one of the following options: C Y E for an electric fryer which will cycle elements ON for 4 seconds and OFF 36 seconds; C Y G for a gas fryer which will cycle the burner ON 8 seconds and OFF 32 seconds; or C Y P for extended purge which will cycle the heating mechanism ON 12 seconds and OFF 28 seconds. SELECT THE C Y P MELT CYCLE OPTION FOR A ZRT 45, ZRT 75, AND ALL MODEL PAR-3 GAS FRYERS.	A. C Y E, C Y G or C Y P will appear in the display indicating the heat mechanism will be turned ON and OFF the correct period of time to melt shortening.
6	Press the “ P ” key to select the “ PASSWORD ” option. CAUTION: DO NOT PRESS THE 1 ▲ / 2 ▼ KEY TO CHANGE THIS OPTION!!! NOTE: In the event the Ultrastat 11 Cooking Computer becomes LOCKED UP and L O C appears in the display; press 1 ▲, 1 ▲, 2 ▼, 2 ▼ keys in that sequence to UNLOCK the computer; then reprogram the computer to select the U.LOC “ PASSWORD ” option.	A. U.LOC will appear in the display indicating the “Unlock” password option has been selected.
7	Press the “ P ” key to select the temperature scale (Celsius / Fahrenheit)	A. : F will appear in the display indicating the Fahrenheit scale has been selected. B. If desired press the 1 ▲ / 2 ▼ key to select : C , Celsius scale.
8	Press the “ P ” key to return the display to the LEFT HAND timer.	A. Time selected in step 2 above will appear in the display (example .3 : 00)
9	Press and HOLD the “ P ” key for 3 seconds to EXIT the program mode.	