



**ULTRAFRYER MODEL P3C COUNTER TOP GAS
FRYER
OPERATING INSTRUCTIONS**



**WARNING!!! TO PRECLUDE THE POSSIBILITY OF SPONTANEOUS COMBUSTIBLE
FILTER TUB FIRES; SLUDGE AND CRUMBS MUST BE REMOVED AND DISCARDED AND THE
FILTER TUB MUST BE THOROUGHLY CLEANED AFTER CLOSING THE STORE EACH NIGHT!!!**

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PREFACE

This manual was written and published by the Technical Publications Department, Ultrafryer Systems, for use by store employees who will operate and maintain the Ultrafryer Model P3C Counter Top Gas Fryer. Proper use of this Manual will allow store employees to properly operate, clean and maintain this equipment which will reduce service call expenses.

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GENERAL INFORMATION

ULTRAFRYER® LIMITED WARRANTY

Ultrafryer Systems warrants to the original purchaser of a gas or electric Ultrafryer® sold within the United States, its territories and Canada, that it will be free of defects in material and workmanship for the periods listed below:

STAINLESS STEEL FRYER VAT – Stainless Steel fryer vats are warranted for (10) ten years upon the terms hereinafter described. The (10) ten year warranty coverage applies ONLY to the Stainless Steel fryer vat and does not apply to the other components such as controls, fire boxes, gaskets, mounting hardware, or the heat shield weldment. The (10) ten year limited warranty coverage for the Stainless Steel fryer vats are as follows: (1) Vats that fail due to faulty workmanship or materials within the first twelve (12) months from the date of initial start up will be exchanged at no cost. Standard delivery ground freight will be prepaid by Ultrafryer **Systems for first year failures only**. The cost of labor to install the replacement vat will be covered by Ultrafryer Systems for vats, which fail within twelve (12) months from the date of initial start up. Labor for vat replacements after the first year is the responsibility of the owner.

(2) Vats that fail within the first (18) months will be exchanged at a cost not to exceed \$100.00 FOB San Antonio.

(3) Vats that fail within the first (24) months will be exchanged at a cost not to exceed \$150.00 FOB San Antonio.

(4) Vats that fail within the next (8) years will be exchanged at a cost not to exceed \$200.00 FOB San Antonio. (Subject to inflation adjusted in accordance with the C.P.I.).

Proper credit issue for vat failures is contingent upon receipt, by Ultrafryer Systems, of the serial number identification tag for any failed vat.

ULTRAFRYER PARTS – All parts on the Ultrafryer® are covered for a period of one (1) year from the initial date of start up. This is to include computers, gas valves, switches, thermostats, etc. Ultrafryer Systems reserves the right to charge for certain parts such as computers, filter pumps and motors or any item over the amount of \$100.00 until Ultrafryer Systems receives the defective part back. After inspection, credit for the part will be issued to the purchaser provided the part is deemed defective and that defect is not the result of neglect or abuse by the user. The shortening filtration system, (hoses) are warranted for ninety (90) days from the initial date of start up.

PROCESSING WARRANTY CLAIMS – The equipment owner must promptly notify Ultrafryer Systems Warranty Department of any alleged defects as soon as they are discovered by calling 1-800-525-8130. After such notice, the Warranty Department will perform its obligation under this warranty within a commercially reasonable period of time. If alleged defects develop after normal business hours, on weekends or on holidays the owner must call Ultrafryer Systems first at the above number. This number is monitored 24 hours a day, 7 days a week. Ultrafryer Systems will notify an authorized service agent to make repairs during normal hours or after hours. Any parts that need to be shipped back to Ultrafryer Systems will be shipped back **prepaid by the customer** marked with the processing number and to the attention of the WARRANTY DEPARTMENT.

NON WARRANTY COVERAGE – This warranty does not include coverage for any consequential cost of damages including, but not limited to, any loss in store sales, spoiled food products, transportation, duty or custom cost. This warranty does not cover the Ultrafryer® exported to countries outside the United States and its territories. This warranty does not cover original installation and adjustments such as leveling, calibrations, electrical and gas connections, or problems due to faulty or contaminated gas supply. This warranty does not cover travel over 100 miles or 2 hours driving time from the location of the Ultrafryer® or overtime or holiday charges unless the Warranty Department granted prior approval. This warranty does not cover damage due to misuse, abuse, alteration or accident. This Warranty does not cover improper or unauthorized repair or installation, damage in shipment, normal maintenance items such as gaskets, hoses, and exterior finishes. **Ultrafryer Systems reserves the right to void component part warranties on any Ultrafryer® that is stored more than 6 (six) months after shipment from Ultrafryer Systems and not put into service.**

LABOR COVERAGE – The cost for labor to replace parts are covered for one (1) year after the initial start up. This warranty will include the labor involved in the six (6) month and the twelve (12) month fryer inspections recommended by the manufacturer for the first year after initial start up. **The Warranty Department must be promptly notified of any defects within the first year of operation.** The labor warranty does not include the cost to repair or clear dirty filter systems or perform any adjustments that would normally fall under the tasks associated with a proper start up and/or demonstration. **Labor is covered by Ultrafryer Systems for repairs by an AUTHORIZED service agent.** Owner is responsible for all costs associated with fryer installation and start up unless prior arrangements have been made with Ultrafryer Systems.

DISCLAIMER OF WARRANTIES

Other than as stated herein ULTRAFRYER SYSTEMS makes no warranty of any kind, express or implied, including but not limited to any warranty of merchantability or fitness for a particular purpose, including trade usage. Ultrafryer Systems sole obligation, and purchaser's sole remedy, under this warranty is repair or replacement, at the discretion of Ultrafryer Systems, of any part or component that proves to be defective in materials or workmanship. In no event shall Ultrafryer Systems be liable for consequential, incidental, or special loss or damages arising from the use of, or inability to use, the ULTRAFRYER®. This limited warranty is the only and complete statement with respect to warranties of NEW Ultrafryer® PAR-2, PAR-3 Gas and Electric ULTRAFRYERS® sold after March 1st, 2001. There are no other documents or oral statements for which Ultrafryer Systems will be responsible.

SAFETY

The major safety factor associated with the Ultrafryer Model P3C Counter Top Gas Fryer is burns from hot shortening. In order to prevent serious burns, good housekeeping habits are required. Whenever anything is placed into a fryer vat, care should be used not to splash the hot shortening. Product should always be **“PLACED”** into the shortening, not thrown. Safety goggles, neoprene insulated gloves and an apron must be worn while filtering or boiling-out a fryer vat. Electrical controls used in the P3C Counter Top Gas Fryer operate on 120 volts single phase electrical power and no adjustments or replacement of electrical controls should ever be attempted without first disconnecting electrical power. The fryer should never be operated with wet hands or while standing in water. To do so can result in serious electrical shock or death.

The basic Ultrafryer Model P3C Counter Top is equipped with the following safety features:

- 1) High limit thermostat to shut off gas to the main burners by opening a solenoid-actuated safety valve in the combination gas control valve.
- 2) Combination gas control valve which includes a built-in pressure regulator and manual valve.
- 3) Air pressure switch to open the 24 volt electrical circuit to the combination gas control valve, turning gas to the fryer **OFF**, if the blower motor fails.
- 4) Sensing circuit within the spark ignitor module to turn gas to the fryer **OFF** if a burner **FLAME OUT** occurs.
- 5) A Drain Valve Safety Switch and a Default-to-Off circuit in the Default-to-Manual-Restart (DTMR) Control that will **DISABLE** the fryer each time the drain valve is **OPENED**.

DESCRIPTION / SPECIFICATIONS



The Ultrafryer Model P3C Counter Top Gas Fryer was designed by Ultrafryer Systems to operate as an energy-efficient gas fired fryer and is designed-certified by the American Gas Association (AGA), Canadian Gas Association (CCA) and the National Sanitation Foundation (NSF). It is manufactured to operate on NATURAL gas according to the following Operational Requirements. Each fryer is shipped completely assembled with accessories packed inside the fryer tank and each fryer is adjusted, tested and inspected prior to shipment. The P3C Counter Top gas fryer is designed to be used in a commercial food preparation environment after it is properly installed as outlined in the Installation, Operations & Maintenance Instructions provided with each fryer.

ULTRAFRYER MODEL P3C COUNTER TOP GAS FRYER

P3C COUNTER TOP GAS FRYER OPERATIONAL REQUIREMENTS

P3C COUNTER TOP GAS FRYER OPERATIONAL REQUIREMENTS		
<u>ITEM</u>		<u>REQUIREMENTS</u>
Shortening Capacity	High Level Mark Low Level Mark	45 lbs (22 litres) 35 lbs (17 litres)
Gas Rating	Natural Butane Propane	90,000 BTU/HR (95 MEGAJOULES) 90,000 BTU/HR (95 MEGAJOULES) 90,000 BTU/HR (95 MEGAJOULES)
Gas Valve Setting	Natural Butane Propane	4.2" (107mm) W.C. 10.1" (257mm) W.C. 10.0" (254mm) W.C.
Orifice Drill Size	Natural Butane Propane	# 17 # 32 2.75 mm
Inlet Gas Required	Natural Butane Propane	85.71 FT ³ /HR (2.43 M ³ /HR) 28.13 FT ³ /HR (0.99 M ³ /HR) 36.00 FT ³ /HR (1.21 M ³ /HR)
Energy Input		120 V 3 AMPS 60 HZ 1 PHASE
FT ³ / HR (M ³ /HR) VALUES May vary due to heating value and specific gravity of gas supplied by local gas suppliers.		

The Ultrafryer Model P3C Counter Top gas fryer is constructed from 16 and 18 gauge type 304 polished satin finish stainless steel. The "basic" P3C Counter Top gas fryer is equipped with a Default-to-Manual-Restart Control; however customers may request the fryer be equipped with an Ultrastat 11 Cooking Computer, an Ultrastat 21 Cooking Computer or Ultrastat 25 Cooking Computer. A separate self-contained Shortening Filter System may be purchased for use with the P3C Counter Top gas fryer under PN 11A926 or 11A937.

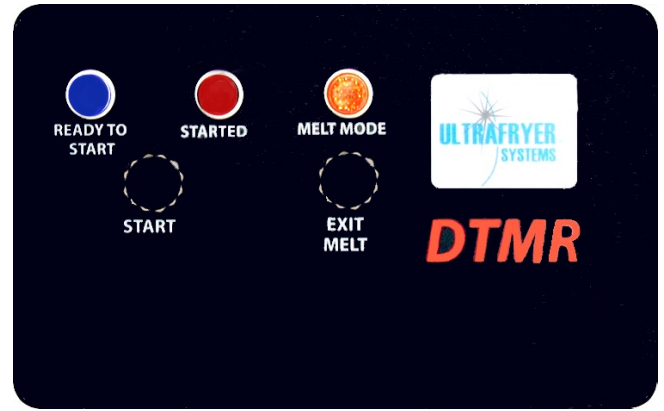
The specifications, dimensions and gas ratings of a P3C Counter Top Gas Fryer are as follows:

SPECIFICATIONS

OVERALL WIDTH	15 1/2" (387 mm)
OVERALL DEPTH	33" (838 mm)
WORK HEIGHT	21 1/8" (537 mm)
SIZE VAT CONTAINER	14" x 14" (357 mm x 357 mm)
SHIPPING CUBE	6.2 FT ³ (.17 M ³)
SHIPPING WEIGHT	150 LBS (68 KG)

BASIC CONTROL

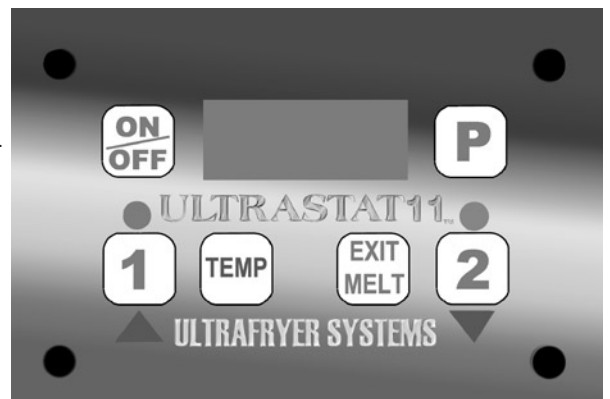
The Default-to-Manual-Restart (DTMR) Control along with an Electronic Thermostat connected to a fryer's electrical system to control operation of the fryer. The DTMR contains a Default-to-Off circuit that will **DISABLE** the fryer anytime the Drain Valve is **OPEN**, and a Default-to-Melt circuit that will automatically place the fryer in a **SHORTENING MELT MODE** to gradually and safely heat shortening each time The fryer's Toggle ON/OFF Switch is turned **ON**.



DEFAULT-TO-MANUAL-RESTART (DTMR) CONTROL

OPTIONAL CONTROLS

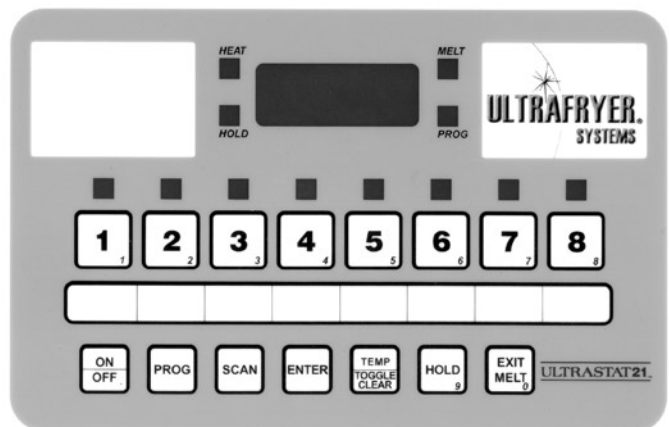
ULTRASTAT 11 COOKING COMPUTER: Some P3C Counter Top gas fryers may be equipped with an Ultrastat 11 Cooking Computer which is connected to the fryer's electrical system to serve as its thermostat as well as providing heat control, status information and product cook timer. When the computer is in operation it will **DISABLE** the fryer if the drain valve is **OPENED**. Operation of this computer is covered in the ULTRASTAT 11 Computer Operation Instruction, PN 30A053, provided with fryers equipped with that Computer.



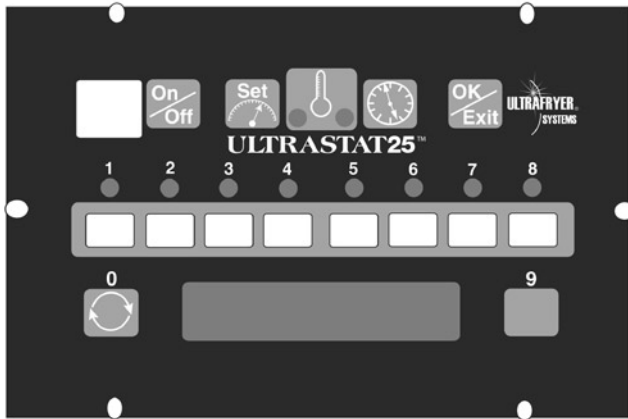
ULTRASTAT 11 COOKING COMPUTER

ULTRASTAT 21 COOKING COMPUTER

The Ultrastat21 Cooking computer is in compliance with the limits for a class B computing device pursuant to Sub-Part J of Part 15 of the FCC Rules. This cooking computer is capable of cooking up to eight (8) different products; each of which can be programmed to be cooked from one (1) to ten (10) different temperature at different times in a cook cycle. In addition, the operator can program the ULTRASTAT21 computer to cook products under "flex" or "STRAIGHT" timing modes. When programmed for "FLEX" time mode the computer will adjust the actual cook time taking into consideration the temperature variation due to load size, initial product temperature, product moisture content, and other factors that affect the cook cycle. Under "STRAIGHT" time mode, the product is cooked at a specified temperature for the length of time programmed without adjusting for these variations. Operation of the ULTRASTAT21 cooking computer is covered in the ULTRASTA21 Gas Fryer Computer Operation Instructions PN 30A009 provided with fryers equipped with that computer.



ULTRASTAT21 COOKING COMPUTER



ULTRASTAT 25 COOKING COMPUTER

The Ultrastat 25 Cooking Computer is a high performance, micro-processor based electronic controller designed for use in commercial appliance temperature and timing control applications. Utilizing a microcontroller board, membrane switch front panel with a digital LED readout, and display board, the Ultrastat 25 Cooking Computer has been customized for Ultrafryer Systems applications by the addition of up to (10) stage cooking profiles for each of the (8) product keys, exit melt feature, optional temperature setback and filtering prompts, and can be programmed to cook products under “Flex” or “Straight” timing modes. Operation of this computer is covered in the ULTRASTAT 25 Computer Operation Instruction, PN 30A051, provided with fryers equipped with that Computer.

INSTALLATION, START-UP AND INITIAL CLEANING

INSTALLATION – A new Ultrafryer Gas Fryer must be **UNPACKED** and installed according to procedures contained in the Installation, Operations and Maintenance Instructions provided with the fryer. In particular each fryer must be:

1. Installed according to the latest edition of the National fuel gas Code ANSI Z223.1) Canadian CAN/CGA B149.1 and, 2) where applicable; as well as, local codes.
2. Installed by a licensed plumber beneath a properly designed exhaust hood.
3. Connected to the type gas for which the unit was fabricated as shown on the fryer data plate using the proper size supply line and pressure regulator.
4. Natural Gas Fryers require 7” (178 mm) water column (W.C.) “inlet” pressure to the fryer’s combination gas control valve for proper operation, when all gas units are operating simultaneously. The “inlet” pressure **MUST** be checked with a manometer **PRIOR** to placing the fryer into operation.

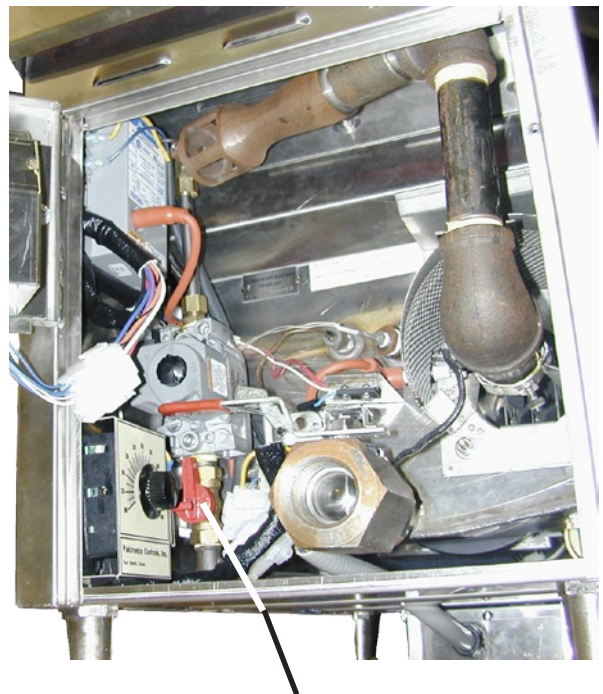
WARNING: IF THE “INLET” GAS PRESSURE AT THE FRYER’S COMBINATION GAS CONTROL VALVE “EXCEEDS” ½ lb/in² (.035 kg/cm²) OR APPROXIMATELY 14” (356 mm) W.C., AN EXTERNAL REGULATOR MAY BE NEEDED TO PREVENT DAMAGE TO THE COMBINATION GAS VALVE, AND VOIDING OF WARRANTY. FAILURE TO ADDRESS THIS COULD RESULT IN EXPLOSION OR FIRE.

5. The correct combination gas control valve and orifice is installed at the factory for **NATURAL GAS**. This valve should be **CHECKED / ADJUSTED** by qualified service personnel using proper test equipment for the following “**OUTLET**” gas pressure **PRIOR** to start-up of a fryer. (**NATURAL GAS FRYERS - 4.2” W.C. (107 mm)**)
6. Attached to a restraining device to avoid placing tension on the gas line or fittings.
7. Protected by an approved Fire Suppression system designed to automatically turn off gas to the building in the event of a fire in a fryer vat.

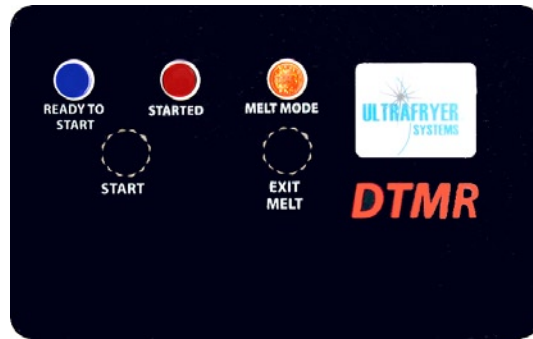
START-UP – Each P3C Counter Top gas fryer is tested, adjusted and calibrated prior to shipment; however adjustment may be necessary on installation to meet local conditions, low gas pressure, differences in altitude, variations in gas characteristics, and to correct possible problems caused by rough handling or vibration during shipment. Initial calibration or adjustment is the responsibility of the customer and will not be covered by the Ultrafryer Limited Warranty.

TO TEST OPERATE an Ultrafryer Gas Fryer equipped with a Default-To-Manual-Restart (DTMR) control:

1. Turn the Toggle ON/OFF Switch on the front of the fryer to the **OFF** position.
2. Fill the fryer vat 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.
3. Turn the **MANUAL** gas valve to the **OFF** position and wait **FIVE (5)** minutes for any accumulated gas to disperse.
4. **ENSURE** the **MAIN** gas shut-off valve is in the **ON** position, and that the **EXHAUST FAN** is **ON**.
5. Turn the **MANUAL GAS VALVE** to the **ON** position.
6. Perform the following steps, in the order listed:



MANUAL GAS VALVE



ITEM	ACTION	DTMR CONDITION
1	ENSURE the drain valve lever is in the CLOSED UP position and that water is at the proper level; then turn the Toggle ON/OFF switch to the ON position.	A. BLUE READY TO START lamp will LIGHT.
CAUTION: PRIOR TO PROCEEDING TO STEP 2 VISUALLY CHECK THAT THE HEAT MECHANISM IS COVERED WITH AT LEAST 2" (51 mm) OF WATER.		
2	Depress, then release the momentary START button	A. RED STARTED lamp and AMBER MELT MODE lamp will light. B. BLUE READY TO START lamp will turn OFF. C. A TIMER in the Default-To-Melt electrical circuit will begin cycling the fryer heat mechanism ON for seven (7) seconds and OFF for 28 seconds to safely heat the water.
CAUTION: PRIOR TO PROCEEDING TO STEP 3, VISUALLY CHECK THAT THE WATER COMPLETELY COVERS THE HEAT MECHANISM.		
3	Depress, then release the momentary EXIT MELT button.	A. AMBER MELT MODE lamp will turn OFF, RED STARTED lamp will remain lit. B. The TIMER in the Default-To-Melt circuit will switch to the FULL ON position allowing the Electronic Thermostat to heat water to its pre-set temperature.
4	Turn the Toggle ON/OFF switch to the OFF position. After the water inside the fryer and the metal surfaces on the fryer have COOLED, drain the water into a floor drain.	A. The RED STARTED lamp will turn OFF.

TO TEST OPERATE an Ultrafryer Gas Fryer equipped with an Ultrastat 11 Cooking Computer, perform steps 1 through 5 on page 8; then perform the following steps in the order listed.



STEP	ACTION	RESPONSE
1	Ensure the Drain Lever is in the closed position & the 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 depressing the ON/OFF key.	A. The AMBER power lamp beside the fryer Toggle ON/OFF switch will LIGHT. B. CYP 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: CYP 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" (51mm) OF WATER.		
2	When the water begins to BOIL, depress the EXIT MELT key.	HEAL 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 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.	

TO TEST OPERATE an Ultrafryer Gas Fryer equipped with an Ultrastat 21 Cooking Computer, use the procedures contained in the “Ultrastat 21 Gas Fryer Computer Operation Instructions”, PN 30A009 provided with the fryer.

TO TEST OPERATE a Ultrafryer Gas Fryer equipped with an Ultrastat 25 Cooking Computer, use the procedures contained in the “Ultrastat 25 Gas Fryer Computer Operation Instructions”, PN 30A051, provided with the fryer.

INITIAL CLEANING

New P3C Counter Top gas fryers are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, grease, etc., remaining from the manufacturing process; then given a light coat of oil. Each fryer and filter system, if applicable, should be **THOROUGHLY** washed with **HOT** sanitized solution to remove film residues, installation dust or debris and then wiped dry prior to placing the fryer in operation.

PREVENTIVE MAINTENCE, TROUBLESHOOTING AND CLEANING

PREVENTIVE MAINTENANCE

Minimal maintenance is required on a P3C Counter Top gas fryer because of its design and materials used in manufacture. However, some preventive maintenance and inspection must be performed periodically to prevent break downs which could curtail food sales. Any preventive maintenance or inspection should be accomplished with **CAUTION** while the fryer is in operation since **HOT** liquid shortening could cause severe burns. If service or repair is required, all gas and electrical power **MUST BE TURNED OFF PRIOR TO** performing that service or repair.

PREVENTIVE MAINTENANCE SCHEDULE

<u>ITEM</u>	<u>DAILY</u>	<u>INSPECT FOR:</u>
Grease Filters		Clean grease filters in the exhaust hood each evening and allow them to dry overnight.
	<u>WEEKLY</u>	
Drain Valve Lever		Determine that the drain lever is securely attached to the drain valve, and that the valve can be opened and closed.
Temperature Sensing Probes		During boil-out of the fryer, inspect the temperature and high limit sensing probes for any visual damage.

TROUBLESHOOTING

- 1 GENERAL:** The problems and possible solutions listed in the troubleshooting chart below are typical Problems that are frequently encountered. **ONLY** qualified repairmen are to use the troubleshooting chart to repair this fryer. In the event a main burner malfunction occurs, perform the following checks **PRIOR** to contacting a repairman:
 - Ensure Gas Valves are in their proper position.
 - Check that the fryer electrical plug is connected to an electrical receptacle.
 - Ensure the applicable Circuit Breaker is in the **ON** position and that the Toggle ON/OFF Switch is in the **ON** position.
 - Ensure the gas supply line quick-disconnect coupling is **SEATED** on the gas manifold fitting.
 - Determine that the blower is operating.
- 2 TROUBLESHOOTING CHART:** Should a problem occur that cannot be corrected after performing the above **CHECKS**, contact an authorized repairman and/or Ultrafryer Systems Customer Service at 1-800-525-8130 and provide the information acquired while performing these checks.

CAUTION: ENSURE REPAIRMEN ARE ADVISED THAT FRYER RESTRAINTS MUST BE DISCONNECTED/ CONNECTED IF A FRYER IS TO BE MOVED DURING MAINTENANCE OR REPAIR AND THAT ELECTRICAL POWER AND GAS MUST BE TURNED OFF PRIOR TO PERFORMING ANY MAINTENANCE OR REPAIR.

TROUBLESHOOTING CHART																	
<u>PROBLEMS</u>	<u>POSSIBLE SOLUTIONS</u>																
A. Main burner will not ignite. Blower is operating; but gas is not present at the burner.	<ol style="list-style-type: none"> 1. Check the Blower Motor air pressure Switch by temporarily disconnecting the two (2) ORANGE blower motor wires and connecting them together. If the IGNITOR sparks when these wires are connected, the air pressure switch is defective and it will have to be replaced. 2. Check the following components and replace if found to be defective: Gas Control Valve Hi-Limit Switch Transformer 																
B. Electrical power is present at the fryer, but the Blower is not operating.	<ol style="list-style-type: none"> 1. Blower Motor may have over-heated and shut-off on thermal overload. If this situation did occur, it will correct itself when the motor cools (10-20 minutes). If this overheating problem persists, ENSURE there is proper ventilation behind the unit , and if so it may be necessary to replace the blower motor. 																
C. Excessive time is required to raise the shortening to cooking temperature. Temperature recovery is slow and main burner flames are small and appear to be lethargic.	<ol style="list-style-type: none"> 1. Ensure that the MANUAL GAS VALVE is completely open. 2. Check for an obstruction in the gas line. 3. Check for an obstruction in the flue pipe. 4. Check that the ORFICE PLUG has the correct drill size opening shown below. <table style="margin-left: 40px; border: none;"> <thead> <tr> <th style="text-align: left;">TYPE GAS</th> <th style="text-align: left;">ORFICE HOLE SIZE</th> </tr> </thead> <tbody> <tr> <td>Natural</td> <td>#17</td> </tr> <tr> <td>Butane</td> <td>#32</td> </tr> <tr> <td>Propane</td> <td>2.75 mm</td> </tr> </tbody> </table> 5. Check for damaged BLOWER MOTOR fins. 6. Use a standard water-type U-gauge Manometer to check the pressure at the gas control valve pressure tap. Proper gas pressure is shown below: <table style="margin-left: 40px; border: none;"> <thead> <tr> <th style="text-align: left;">TYPE GAS</th> <th style="text-align: left;">Gas Valve Setting</th> </tr> </thead> <tbody> <tr> <td>Natural</td> <td>4.2" (107 mm) W.C.</td> </tr> <tr> <td>Butane</td> <td>10.1" (257 mm) W.C.</td> </tr> <tr> <td>Propane</td> <td>10.0" (254 mm) W.C.</td> </tr> </tbody> </table> 7. If necessary remove the Pressure Regulator Adjustment cover and adjust this control to the proper pressure. (Turn adjusting screw CLOCKWISE to increase gas pressure to the burner and COUNTER CLOCKWISE to decrease gas pressure. Replace adjustment cover.) 	TYPE GAS	ORFICE HOLE SIZE	Natural	#17	Butane	#32	Propane	2.75 mm	TYPE GAS	Gas Valve Setting	Natural	4.2" (107 mm) W.C.	Butane	10.1" (257 mm) W.C.	Propane	10.0" (254 mm) W.C.
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D. Shortening temperature is too high and breaks down quickly.	<ol style="list-style-type: none"> 1. Check calibration of the Electronic Thermostat with an ACCURATE digital thermometer. If necessary adjust the Controller/Thermostat. 																

CLEANING

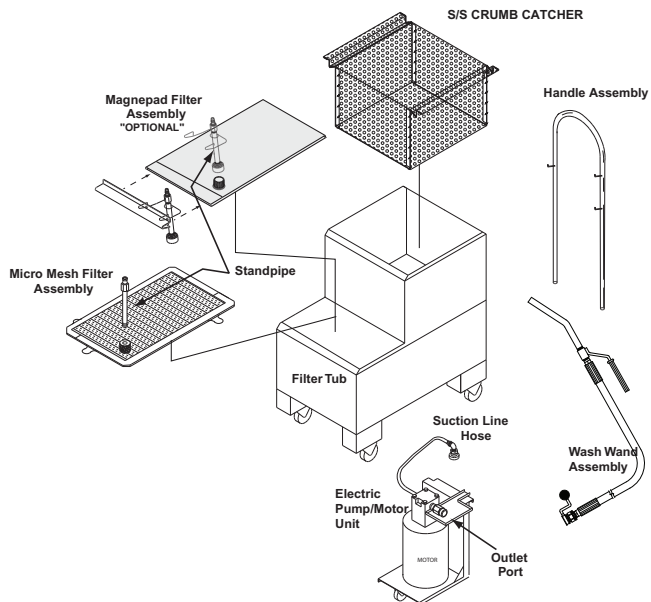
Any item of equipment operates better and lasts longer when it is kept clean and properly maintained, and the P3C Counter Top gas fryer is no exception. In order for this fryer to provide years of trouble-free service, it must be **CLEANED** and **MAINTAINED** according to instructions contained herein and at the internals listed below:

1. Daily

- a. Clean the fryer surface periodically during operating hours with a solution of sanitizer and hot water, and at closing with stainless steel cleaner. If necessary, use a dampened 3" type **7447 RED** or **7440 BROWN** (heavy duty) Scotch brite pad to remove encrusted material. **DO NOT** use steel wool, abrasive cloths, cleaners, powders, metal knife, spatula or any other metal object to scrape stainless steel! Scratches on stainless steel are almost impossible to remove!

CAUTION: DO NOT ALLOW ANY CLEANING SOLUTION/WATER TO SPLASH INTO A VESSEL OF HOT COOKING OIL AS IT WILL CONTAMINATE THE OIL AND MAY CAUSE THE OIL TO SPLATTER CAUSING SEVERE BURNS.

- b. If applicable, clean the Ultrafryer Countertop Filter Machine as follows:
 - 1) "Micro-mesh" stainless steel filter screen after filtering and at closing as follows:
 - a) After Filtering



- (1) Disconnect the suction line hose from the filter standpipe and **CAREFULLY** remove the Pump/Motor Unit from the Filter Tub by grasping the inlet and outlet port fittings on the Pump.
- (2) Discard the crumb fragments in the crumb catcher pan, and **THOROUGHLY** clean the crumb catcher pan with **HOT** water; then let it air dry.
- (3) Remove the handle from the Filter Tub, **RAISE** the filter screen above the filter tub and let any sediment and shortening drain into the filter tub, remove any debris or sediment from the screen using the scraper; then wipe the filter screen with paper towels.
- (4) Remove any sediment and shortening in the filter tub using the scraper then wipe the tub dry using paper towels.
- (5) Insert the Crumb Catcher Pan in the **UPPER** opening of the Filter Tub; then **CAREFULLY** insert the filter screen in the **LOWER** opening of the Filter Tub so that the standpipe is in the **FRONT** right hand corner of the tub.

CAUTION: WHEN ASSEMBLED, ENSURE THERE ARE NO FINGER LOOPS ON THE STANDPIPE END OF THE MICRO-MESH FILTER SCREEN.

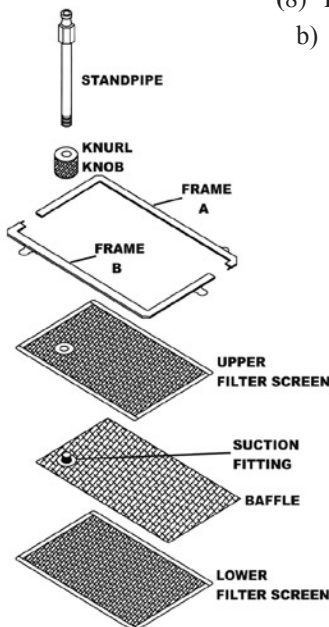
- (6) Replace the Handle on the Filter Tub, grasp the Pump/Motor Unit by the inlet and outlet port fittings and hang the **UPPER** bracket over the rear lip of the tub between the handle.
- (7) **SECURELY** connect the Suction Line Hose female **QUICK-CONNECT** coupler to the male **QUICK-CONNECT** stem on the filter standpipe.

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 assembled Filter Tub in its storage location.

b) At closing

- (1) Repeat step 1 b 1) a) (1) through 1 b 1) a) (4).
- (2) **THOROUGHLY** flush any remaining sediment from both sides of the filter screen with **HOT WATER**.
- (3) Remove the **STANDPIPE** from the **FILTER SCREEN** assembly, grasp the **FINGER LOOP** on **FRAME A** and adjacent **FINGER LOOP** on **FRAME B**, **EVENLY** pull the frames apart; then **HINGE FRAME A** to remove it from the **FILTER SCREENS FIRST**.
- (4) Grasp the **FINGER LOOP** on the straight side of **FRAME B**; then **HINGE** it to remove **FRAME B** from the **FILTER SCREENS**.
- (5) Separate the **UPPER FILTER SCREEN** and **BAFFLE** from the **LOWER FILTER SCREEN**.
- (6) **CAREFULLY** clean the two frames, screens and baffle in the 3 compartment sink with hot water and allow these items to air dry. **DO NOT USE SOAP**. If necessary the channels in each frame can be cleaned with the edge of a scotch-brite pad.
- (7) Insert the **SUCTION FITTING** on the **BAFFLE** in the hole of the **UPPER FILTER SCREEN**; then place these items on top of the **LOWER FILTER SCREEN**.
- (8) **ENSURE** all sides of the **FILTER SCREEN** assembly are aligned, place the **PIN** end of **FRAME A** on the **FILTER SCREENS**, place the **CHANNEL** on the frame adjacent to the **PIN** end over the **FILTER SCREENS**; then **HINGE** the frame so the edge of the **FILTER SCREENS** are inserted in the other **CHANNEL** of **FRAME A**.

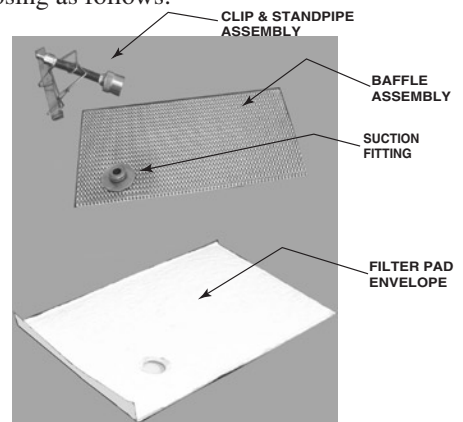


- (9) Place the **PIN** end of **FRAME B** on the **FILTER SCREENS** so the **PIN** is seated in the **CHANNEL** of **FRAME A** near the **FINGER LOOP**, place the **CHANNEL** on the frame adjacent to the **PIN** end over the edge of the **FINGER SCREENS**; then **HINGE** the frame so the edge of the **FILTER SCREENS** are inserted in the other **CHANNEL** of **FRAME B** and the **PIN** on **FRAME A** is seated in the **CHANNEL** of **FRAME B**.
- (10) Adjust **FRAME A** and **B** so both **PINS** are properly seated in the **CHANNEL** of the opposite frame; then **CAREFULLY** connect the **KNURL KNOB** on the **STANDPIPE** to the **SUCTION FITTING** on the **FILTER SCREEN** assembly. **DO NOT OVERTIGHTEN!**
- (11) Repeat steps 1 b 1) a) (5) through a) (8).

c) Clean the “Magnepad” Envelope Filter after filtering and at closing as follows:

(1) After Filtering

- (a) Repeat steps 1 b 1) a) (1) and 1 b 1) a) (2) above.
- (b) Remove the Handle from the Filter Tub, **RAISE** the “Magnepad” Envelope Filter above the filter tub and allow any sediment and shortening to drain into the filter tub.
- (c) Remove any sediment or shortening in the filter tub using the scraper; then wipe the tub dry using paper towels.
- (d) Insert the Crumb Catcher Pan in the **UPPER** opening of the Filter Tub; then **CAREFULLY** insert the “Magnepad Filter” in the **LOWER** opening of the Filter Tub so that the standpipe is in the **FRONT** right hand corner of the tub.
- (e) Repeat steps 1 b 1) a) (6) through 1 b 1) a) (8).



(2) At Closing

- (a) Repeat steps 1 c 1) a) through 1 c 1) c) above.
- (b) Remove and discard the **USED** Filter Pad Envelope, **CAREFULLY** clean the Baffle Assembly and Clip/Standpipe Assembly in the 3 compartment sink with **HOT** water and allow these items to air dry. **DO NOT USE SOAP !!** Re-assemble the Magnepad Envelope Filter using a **NEW** Filter Pad Envelope as follows:
 - {1} Insert the **BAFFLE** into the **FILTER PAD ENVELOPE**, when inserted properly the **SUCTION FITTING** will protrude through the hole in the pad.
 - {2} Fold **FLAP** over (in the direction of the hole), securing the Baffle inside the **FILTER PAD ENVELOPE**.
 - {3} **CAREFULLY**, align the **CLIP & STANDPIPE ASSEMBLY** so that the **CLIP** can secure the **FLAP** on the Envelope and the **STANDPIPE** will align over the **SUCTION FITTING** protruding through the Envelope.
 - {4} Locate the knurled **NUT** on the **STANDPIPE** and tighten it on the **SUCTION FITTING** protruding through the Envelope.
- (c) **CAREFULLY** insert the “Magnepad Filter” in the **LOWER** opening of the Filter Tub so that the standpipe is located to the right front portion of the tub.
- (d) Insert the Crumb Catcher Pan in the **UPPER** opening of the Filter Tub.
- (e) Repeat steps 1 b 1) (a) (4); (5); and (6) above.

2. WEEKLY

- a. Perform daily cleaning steps 1a, and disassemble the “Micro-Mesh stainless steel filter screen as described in steps 1 b 1) a) (3) through 1 b 1) b) (3), and disassemble the “Magnepad” Envelope Filter as follows:
 - 1) **CAREFULLY** remove the **STANDPIPE** from the **SUCTION FITTING** and the **CLIP** retaining the **STANDPIPE** from “Magnepad” Envelope **FLAP**; then remove the **BAFFLE** from the cloth Envelope, and discard the Envelope.
 - 2) Place the upper and lower “Micro-Mesh” stainless steel **FILTER SCREEN** and **CRUMB CATCHER PAN** in the fryer with **BOIL-OUT SOLUTION** for cleaning.
DO NOT PLACE EITHER THE BAFFLE OR STANDPIPE IN THIS SOLUTION!!
 - 3) **BOIL-OUT** the fryer vat according to instructions contained in the cleaning manual provided by your chemical supplier.

NOTE: Pot and pan cleaners contain **CLORINE** and are not recommended for boiling out the fryer.

- 4) After the filter screens and crumb catcher pan have been cleaned, **ENSURE** they are **THOROUGHLY** sprayed with a solution of **1 PART** vinegar to **25 PARTS** of water to **NEUTRALIZE** the boil-out solution, then allow them to air dry before re-assembling the Filter Screen Assembly. **NOTE:** any residue of boil-out solution on the filter screens could cause the rapid breakdown of the shortening.

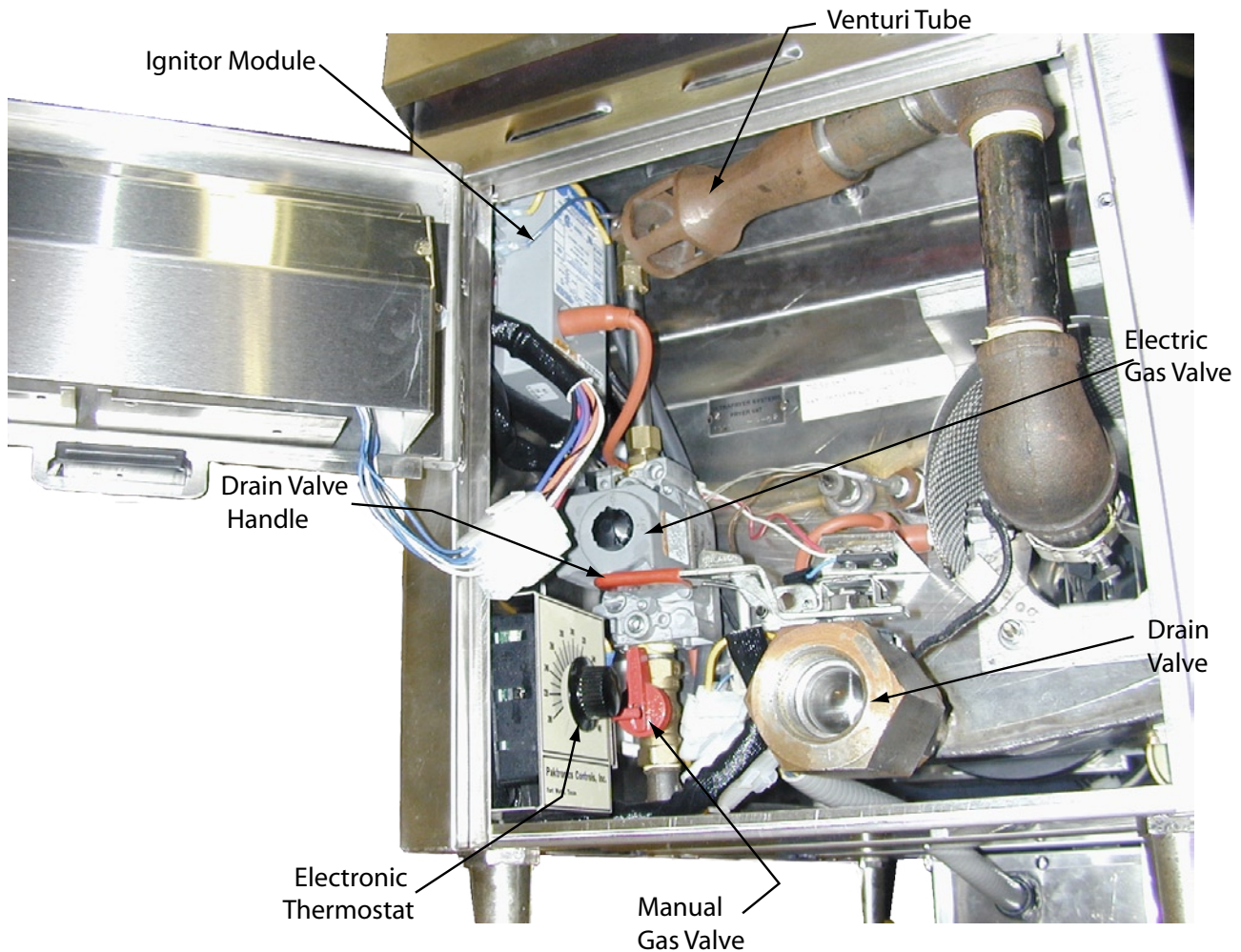
- 5) Reassemble the “Micro-Mesh stainless steel filter screen according to steps 1 b 1) g) through 1 b 1) j) and re-assemble the “Magnepad” Envelope Filter as follows:
 - a) Insert the **BAFFLE** into a **NEW FILTER PAD ENVELOPE**, when properly installed the **SUCTION FITTING** on the Baffle will protrude through the hole in the pad.
 - b) Fold the **FLAP** over toward the suction fitting to secure the Baffle inside the **FILTER PAD ENVELOPE**.
 - c) **CAREFULLY** align the **CLIP AND STANDPIPE ASSEMBLY** so that the **CLIP** can secure the **FLAP** on the Envelope and the **STANDPIPE** will align over the **SUCTION FITTING** protruding through the envelope.
 - d) **CAREFULLY** connect the **KNURLED KNOB** on the **STANDPIPE** to the **SUCTION FITTING** on the “Magnepad” Filter Assembly.
- 6) Re-assemble the Filter Tub according to procedures in steps 1 b 1) a) (5) through (8) on page 13.

CAUTION: WHEN ASSEMBLED, ENSURE THERE ARE NO FINGER LOOPS ON THE STANDPIPE END OF THE MICRO-MESH FILTER SCREEN.

FRYER OPERATION

1. GENERAL

The “basic” P3C Counter Top gas fryer is equipped with a Default-to-Manual-Restart (DTMR) Control while other fryers may be equipped with an Ultrastat 11 Cooking Computer. Separate instructions are provided with those fryers equipped with an “optional” Ultrastat Cooking Computer. The Toggle ON/OFF switch and Default-to-Manual-Restart (DTMR) or other controls is located on the front panel above the Fryer Control Access Door, and the Electronic Thermostat and other controls and gas valves are located behind the Fryer Control Access Door as shown below:



P3C COUNTER TOP GAS FRYER CONTROL LOCATION

2. DEFAULT-TO-MANUAL-RESTART (DTMR) CONTROL

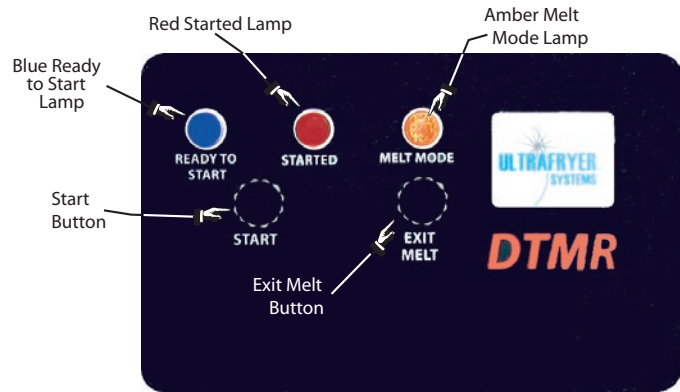
The Default – to – Manual – Restart (DTMR) Control contains a Default – to – Melt electrical circuit which automatically places a fryer in a shortening **MELT MODE** to gradually and **SAFELY** melt shortening each time a fryer is turned **ON** and the **START BUTTON** is depressed on the **DTMR** control. The Default-To-Manual-Restart Control is intended to avoid “operator errors” that can result in **DRY FIRING** a fryer causing shortening to be scorched, and possibly heat exchanger damage.

DTMR CONTROL PANEL DESCRIPTION

BLUE READY TO START LAMP - When lit indicates the fryer's Toggle ON/OFF switch is in the **ON** position, the Drain Valve is **CLOSED** and the fryer is ready to be placed in operation.

START BUTTON - When the button is momentarily depressed, it places the fryer in operation.

RED STARTED LAMP - When lit indicates the **START BUTTON** has been depressed, placing the fryer in operation.



AMBER MELT MODE LAMP - When lit indicates the fryer is in the **MELT MODE** and that the timer in the DTMR Default-to-Melt circuit is turning the fryer's heat mechanism **ON** and **OFF**, as follows, to gradually and safely heat the shortening.

TYPE FRYER	TIME	
	ON	OFF
Electric	4 seconds	36 seconds
Gas	7 seconds	28 seconds

EXIT MELT BUTTON - When this button is momentarily depressed, the **TIMER** in the DTMR's Default-to-Melt circuit will switch to the **FULL-ON** position allowing the Electronic Thermostat to heat shortening to its **PRE-SET** temperature.

DTMR CONTROL OPERATION

Safely operate a P3C Countertop Gas Fryer equipped with the DTMR control as follows:

ITEM	ACTION	DTMR CONDITION
1	ENSURE the drain valve lever is in the CLOSED UP position and that shortening is at the proper level; then turn the Toggle ON/OFF switch to the ON position.	A. BLUE READY TO START lamp will LIGHT.
CAUTION: PRIOR TO PROCEEDING TO STEP 2 VISUALLY CHECK THAT THE HEAT MECHANISM IS COVERED WITH AT LEAST 2" (51 mm) OF SHORTENING.		
2	Depress, then release the momentary START button.	A. RED STARTED lamp and AMBER MELT MODE lamp will light. B. BLUE READY TO START lamp will turn OFF. C. A TIMER in the Default-To-Melt electrical circuit will begin cycling the fryer heat mechanism ON for seven (7) seconds and OFF for 28 seconds to safely heat the shortening.
CAUTION: PRIOR TO PROCEEDING TO STEP 3, VISUALLY CHECK THAT THE SHORTENING COMPLETELY COVERS THE HEAT MECHANISM.		
3	Depress, then release the momentary EXIT MELT button.	A. AMBER MELT MODE lamp will turn OFF, RED STARTED lamp will remain lit. B. The TIMER in the Default-To-Melt circuit will switch to the FULL ON position allowing the Electronic Thermostat to heat shortening to its pre-set temperature.
4	When the fryer's pre-set temperature is reached, initiate a cook cycle.	

3. **ULTRASTAT 11 COOKING COMPUTER** - Some P3C Counter Top gas fryers may be equipped with an Ultrastat 11 Cooking Computer which is connected to the fryer’s electrical system to serve as its thermostat as well as providing heat control, status information and product cook timer. If the fryer is equipped with an Ultrastat 11 Cooking Computer, safely operate the Model P3C Countertop Fryer as follows:



A. COMPUTER PANEL KEY DESCRIPTIONS

<u>KEY</u>	<u>OPERATION</u>
ON/OFF	1- To turn the Ultrastat 11 Computer ON depress the ON/OFF key ONCE 2- To turn the Ultrastat 11 Computer OFF depress and hold the ON/OFF key for 3 SECONDS .
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.
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
TEMP	1- Used to display ACTUAL TEMPERATURE when depressed ONCE . 2- Used to display SETPOINT TEMPERATURE when depressed TWICE . 3- Used to display remaining TIME when depressed THREE TIMES .
EXIT MELT	1- Used to manually exit the MELT MODE
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

B. ULTRASTAT 11 COOKING DISPLAY DESCRIPTIONS

300	-	Time in Minutes and seconds.
360F	-	Temperature in degrees Fahrenheit
182C	-	Temperature in degrees Celsius
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 setpoint 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**.

C. ULTRASTAT 11 COOKING COMPUTER OPERATION

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, Fryer Control Access Door is installed shortening is at the proper level, the fryer TOGGLE ON/OFF switch is ON ; then depress the ON/OFF key on the Ultrastat 11 Cooking Computer.	A. The AMBER Power Lamp beside the Fryer Toggle ON/OFF Switch will LIGHT . B. <i>CYP</i> will appear in the display indicating the computer is in the PURGE MELT MODE . C. Each time the computer turns the heat mechanism ON a “dot” will appear in front of <i>CYP</i> and the red indicator lamp besides the fryer TOGGLE ON/OFF switch will LIGHT .
2	When shortening temperature is above 100°F (38°C) depress the EXIT MELT key on the computer.	A. <i>HEAT</i> will appear in the display indicating the computer is in the FULL ON mode and has turned the BURNER ON until SETPOINT temperature is reached.
3	When <i>droP</i> appears in the display indicating shortening is at the SETPOINT temperature: 1- Drop the product to be cooked 2- Depress either the 1 ▲ or 2 ▼ key to start the cook cycle	A. <i>3.00</i> 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 burner 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 <i>0:00</i> 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- Depress the 1 ▲ or 2 ▼ key to turn the alarm OFF and reset the timer.	A. <i>droP</i> 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.	

- NOTES:** 1- To display the **ACTUAL** shortening temperature, depress the **TEMP** key **ONE** (1) time.
 2- To display the **SETPOINT** temperature, depress the **TEMP** key **TWO** (2) times.
 3- To display the **TIME** remaining in a cook cycle, depress 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:

FRYER CONTROL ACCESS DOOR IS REMOVED
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

D. ULTRASTAT 11 COOKING COMPUTER PROGRAMMING

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

STEP	ACTION	RESPONSE
1	ENSURE the drain valve lever on the fryer is in the CLOSED position, Fryer Control Access Door is installed and shortening is at the proper level, the fryer TOGGLE ON/OFF switch is ON ; then depress the ON/OFF key on the Ultrastat 11 Cooking Computer.	A. <i>CYP</i> will appear in the display indicating the computer is in the PURGE melt mode.
2	Depress 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 depress the 1 ▲ key. C. To decrease time depress the 2 ▼ key
3	Depress 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 depress the 1 ▲ key. C. To decrease time depress the 2 ▼ key.
4	Depress 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 depress the 1 ▲ key. C. To decrease temperature depress the 2 ▼ key
5	Depress the “ P ” key to select the Melt Cycle option; then depress the 1 ▲ / 2 ▼ key to select one of the following options: <i>CYE</i> for an electric fryer which will cycle elements ON for 4 seconds and OFF 36 seconds; <i>CYG</i> for a gas fryer which will cycle the burner ON 8 seconds and OFF 32 seconds; or <i>CYP</i> for extended purge which will cycle the heating mechanism ON 12 seconds and OFF 28 seconds. SELECT THE <i>CYP</i> MELT CYCLE OPTION FOR A MODEL P3C, P3C 75, AND ALL MODEL PAR-3 GAS FRYERS.	A. <i>CYP</i> will appear in the display indicating the gas burner will be turned ON or 12 seconds and OFF for 28 seconds to melt shortening.
6	Depress the “ P ” key to select the “ PASSWORD ” option.	A. <i>U.LOC</i> will appear in the display indicating the “Unlock” password option has been selected.
CAUTION: DO NOT DEPRESS THE 1 ▲ / 2 ▼ KEY TO CHANGE THIS OPTION!!!		
NOTE: In the event the Ultrastat 11 Cooking Computer becomes LOCKED UP and <i>LOC</i> appears in the display; depress 1 ▲, 1 ▲, 2 ▼, 2 ▼ keys in that sequence to UNLOCK the computer; then reprogram the computer to select the <i>U.LOC</i> “ PASSWORD ” option.		
7	Depress the “ P ” key to select the temperature scale (Celsius / Fahrenheit)	A. <i>:F</i> will appear in the display indicating the Fahrenheit scale has been selected. B. If desired depress the 1 ▲ / 2 ▼ key to select <i>:C</i> , Celsius scale.
8	Depress 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	Depress and HOLD the “ P ” key for 3 seconds to EXIT the program mode	

E. ULTRASTAT 21 COOKING COMPUTER - If the fryer is equipped with an Ultrastat 21 Cooking Computer, safely operate the Model P3C Countertop Fryer according to the Ultrastat 21 Cooking computer Operating Manual PN 30A009.

F. ULTRASTAT 25 COOKING COMPUTER - If the fryer is equipped with an Ultrastat 25 Cooking Computer, safely operate the Model P3C Countertop Fryer according to the Ultrastat 25 Cooking computer Operating Manual PN 30A051.

4. SHORTENING INSTALLATION

CAUTION: NEVER MELT A SOLID BLOCK OF SHORTENING IN A FRYER EQUIPPED WITH A FENWAL TEMPERATURE CONTROL BY SETTING IT IN THE FRYER VAT. THIS IS EXTREMELY DANGEROUS AND COULD CAUSE CRACKS AROUND THE WELD SEAMS – VOIDING THE VAT WARRANTY.

- A. **LIQUID SHORTENING:** When using liquid shortening (cooking oil) fill the fryer with shortening 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.
- B. **SOLID SHORTENING:**
- 1) Cut a block of solid shortening into small pieces.
 - 2) Place small pieces of solid shortening **EVENLY** on top of the **HEAT EXCHANGER TUBES** or **THOROUGHLY PACK** these pieces of solid shortening between, below and above the **HEAT EXCHANGER TUBES** before activating the Melt Cycle. While packing solid shortening is messy and time consuming, it is the safest and fastest way to melt solid shortening.
 - 3) DTMR equipped Fryer
 - a) Turn the fryer Toggle **ON/OFF** switch **ON**; then place the Default-to-Manual-Restart (DTMR) Control in the **SHORTENING MELT MODE** by depressing then releasing the momentary **START** button on the DTMR. The **RED START** lamp and **AMBER MELT MODE** lamp will light to indicate the fryer is in the melt mode.
 - b) When the **HEAT EXCHANGER TUBES** are **COMPLETELY** covered with **LIQUID** shortening and the shortening temperature is **ABOVE 100°F (38°C)**, replace the grill in the fryer vat; then push the **EXIT MELT** button on the DTMR. Add shortening according to step 4) below.
 - 4) Ultrastat 11 Equipped Fryer
 - a) Turn the fryer Toggle **ON/OFF** switch **ON**; then depress the ON/OFF key on the Ultrastat 11 Cooking Computer, **CYP** will appear in the display indicating the computer is in the **PURGE MELT MODE**.
 - b) When the **HEAT EXCHANGER TUBES** are **COMPLETELY** covered with **LIQUID** shortening and the shortening temperature is above 100°F (38°C) replace the grill in the fryer vat; then depress the **EXIT MELT** key on the computer. Add shortening to the fryer according to step 5) below.
 - 5) Continue adding solid shortening as follows:
 - a) Place small pieces of solid shortening into a fry basket.
 - b) **CAREFULLY** lower the basket into the fryer vat.
 - c) **GENTLY** turn the basket to allow these pieces of solid shortening to float away.
 - d) 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.

WARNING!!! TO AVIOD INJURY

- I **DO NOT MOVE A FRYER FILLED WITH HOT LIQUID.**
- II **DO NOT REACH INTO THE AREA DIRECTLY OVER OR BEHIND THE FLUE OUTLET WHEN THE FRYER’S MAIN BURNERS ARE OPERATING.**
- III **ALWAYS WEAR OIL-PROOF, INSULATED GLOVES WHEN WORKING WITH A FRYER FILLED WITH HOT OIL.**
- IV **ALWAYS DRAIN HOT OIL INTO A METAL TUB, POT OR CAN ... HOT OIL CAN MELT PLASTIC**

5. START-UP AND COOKING

A. **DTMR START-UP** – Safely start-up a P3C Counter Top gas fryer with the DTMR Control as follows:

<u>ITEM</u>	<u>ACTION</u>	<u>DTMR CONDITION</u>
1	ENSURE the drain valve lever is in the CLOSED UP position and that shortening is at the proper level; then turn the Toggle ON/OFF switch to the ON position.	A. BLUE READY TO START lamp will LIGHT .
CAUTION: PRIOR TO PROCEEDING TO STEP 2 VISUALLY CHECK THAT THE HEAT MECHANISM IS COVERED WITH AT LEAST 2” (51 mm) OF SHORTENING.		
2	Depress, then release the momentary START button.	A. RED STARTED lamp and AMBER MELT MODE lamp will light. B. BLUE READY TO START lamp will turn OFF . C. A TIMER in the Default-To-Melt electrical circuit will begin cycling the fryer heat mechanism ON for seven (7) seconds and OFF for 28 seconds to safely heat the shortening.
CAUTION: PRIOR TO PROCEEDING TO STEP 3, VISUALLY CHECK THAT THE SHORTENING COMPLETELY COVERS THE HEAT MECHANISM.		
3	Depress, then release the momentary EXIT MELT button.	A. AMBER MELT MODE lamp will turn OFF , RED STARTED lamp will remain lit. B. The TIMER in the Default-To-Melt circuit will switch to the FULL ON position allowing the Electronic Thermostat to heat shortening to its pre-set temperature.
4	When the fryer’s pre-set temprature has been reached, initiate a cook cycle.	

B. ULTRASTAT 11 START-UP

Safely start-up a P3C Countertop Gas 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, Fryer Control Access Door is installed shortening is at the proper level, the fryer TOGGLE ON/OFF switch is ON ; then depress the ON/OFF key on the Ultrastat 11 Cooking Computer.	A. The AMBER Power Lamp beside the Fryer Toggle ON/OFF Switch will LIGHT . B. <i>CYP</i> will appear in the display indicating the computer is in the PURGE MELT MODE . C. Each time the computer turns the heat mechanism ON a “dot” will appear in front of <i>CYP</i> and the red indicator lamp besides the fryer TOGGLE ON/OFF switch will LIGHT .
2	When shortening temperature is above 100°F (38°C) depress the EXIT MELT key on the computer.	A. <i>HEAT</i> will appear in the display indicating the computer is in the FULL ON mode and has turned the BURNER ON until SETPOINT temperature is reached.
3	When <i>droP</i> appears in the display indicating shortening is at the SETPOINT temperature: 1- Drop the product to be cooked 2- Depress either the 1 ▲ or 2 ▼ key to start the cook cycle	A. <i>3.00</i> 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 burner 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 <i>0:00</i> 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- Depress the 1 ▲ or 2 ▼ key to turn the alarm OFF and reset the timer.	A. <i>droP</i> 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.	

- NOTES:**
- 1- To display the **ACTUAL** shortening temperature, depress the **TEMP** key **ONE** (1) time.
 - 2- To display the **SETPOINT** temperature, depress the **TEMP** key **TWO** (2) times.
 - 3- To display the **TIME** remaining in a cook cycle, depress 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:
FRYER CONTROL ACCESS DOOR IS REMOVED
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

B. COOKING – Most products should be cooked with a shortening temperature about 360°F (182°C); however, each product should be cooked at the **LOWEST** temperature that produces a high quality product while obtaining maximum usage of the shortening.

I – DO USE A HIGH QUALITY SHORTENING TO ACHIEVE A CONSISTENT QUALITY PRODUCT AND LONG TERM SAVINGS

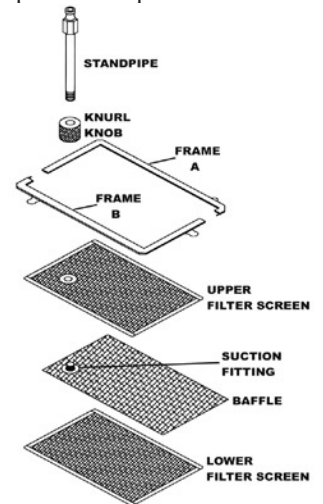
II – DO NOT SALT PRODUCTS OVER THE FRYER AS SALT QUICKLY DETERIORATES THE SHORTENING AND FLAVORS OTHER PRODUCTS COOKED IN THE SAME SHORTENING

III – DO FILTER SHORTENING AFTER THE LUNCH AND DINNER RUSH AND MORE OFTEN IN A HIGH SALE VOLUME STORE; AND BOIL-OUT THE FRYER EVERY 7 DAYS

6. **FILTER TUB ASSEMBLY** – The Countertop Fryer Filtering System consists of a Filter Tub, Pump/Motor Unit, Suction Hose, Wash Down Hose, Crumb Catcher Pan, and a “Micro Mesh” Stainless Steel Filter or optional “Magnepad Envelope Filter”. Assemble these filters and filter Tub as follows:

A. “Micro Mesh” Stainless Steel Filter

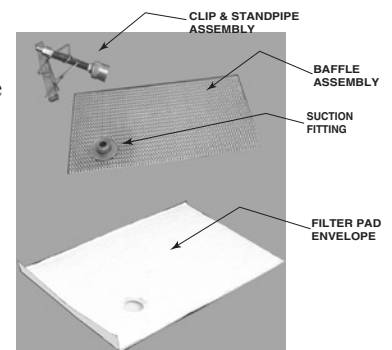
- 1) Insert the **SUCTION FITTING** on the baffle in the hole of the upper screen; then place these items on top of the lower filter screen.
- 2) **ENSURE** all sides of the **FILTER SCREENS** are aligned, place the **PIN** end on **FRAME A** on the **FILTER SCREENS**, place the **CHANNEL** on the frame adjacent to the **PIN** end over the **FILTER SCREENS**; then **HINGE** the frame so the edge of the **FILTER SCREENS** are inserted in the other **CHANNEL** of **FRAME A**.
- 3) Place the **PIN** end of **FRAME B** on the **FILTER SCREENS** so the **PIN** is seated in the **CHANNEL** of **FRAME A** near the **FINGER LOOP**, place the **CHANNEL** on the frame adjacent to the **PIN** end over the edge of the **FILTER SCREENS**; then **HINGE** the frame so the edge of the **FILTER SCREENS** are inserted in the other **CHANNEL** of **FRAME B** and the **PIN** on **FRAME A** is seated in the **CHANNEL** of **FRAME B**.
- 4) Adjust **FRAME A** and **B** so both **PINS** are properly seated in the **CHANNELS** of the opposite frame; then **CAREFULLY** connect the **KNURL KNOB** on the **STANDPIPE** to the **SUCTION FITTING** on the **FILTER SCREEN** assembly.
DO NOT OVER-TIGHTEN!



CAUTION: WHEN ASSEMBLED, ENSURE THERE ARE NO FINGER LOOPS ON THE STANDPIPE SIDE OF THE MICRO-MESH FILTER SCREEN.

B. MAGNEPAD ENVELOPE FILTER

- 1) Insert the **BAFFLE** into the **FILTER PAD ENVELOPE** , when inserted properly the **SUCTION FITTING** will protrude through the hole in the pad.
- 2) Fold **FLAP** over towards the hole securing the Baffle inside the **FILTER PAD ENVELOPE**.
- 3) **CAREFULLY**, align the **CLIP & STANDPIPE ASSEMBLY** so that the **CLIP** can secure the **FLAP** on the Envelope and the **STANDPIPE** will align over the **SUCTION FITTING** protruding through the Envelope.
- 4) Locate the Knurled **NUT** on the **STANDPIPE** and tighten it on the **SUCTION FITTING** protruding through the Envelope.



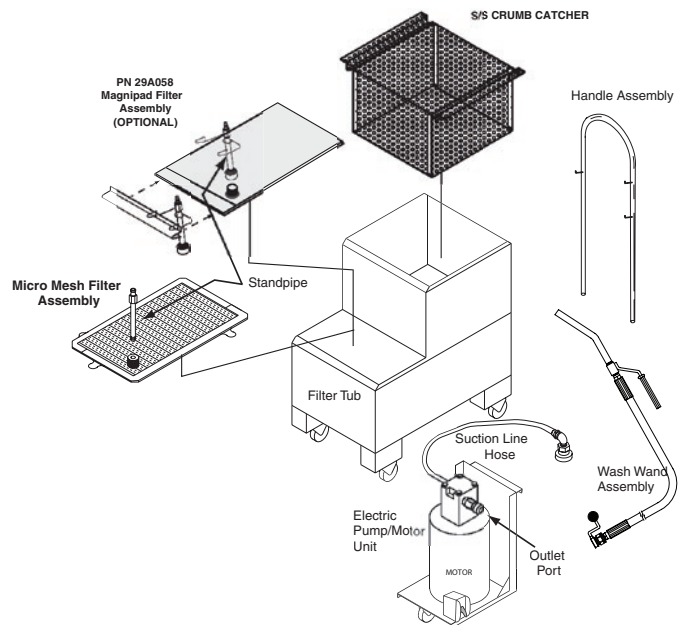
C. FILTER TUB

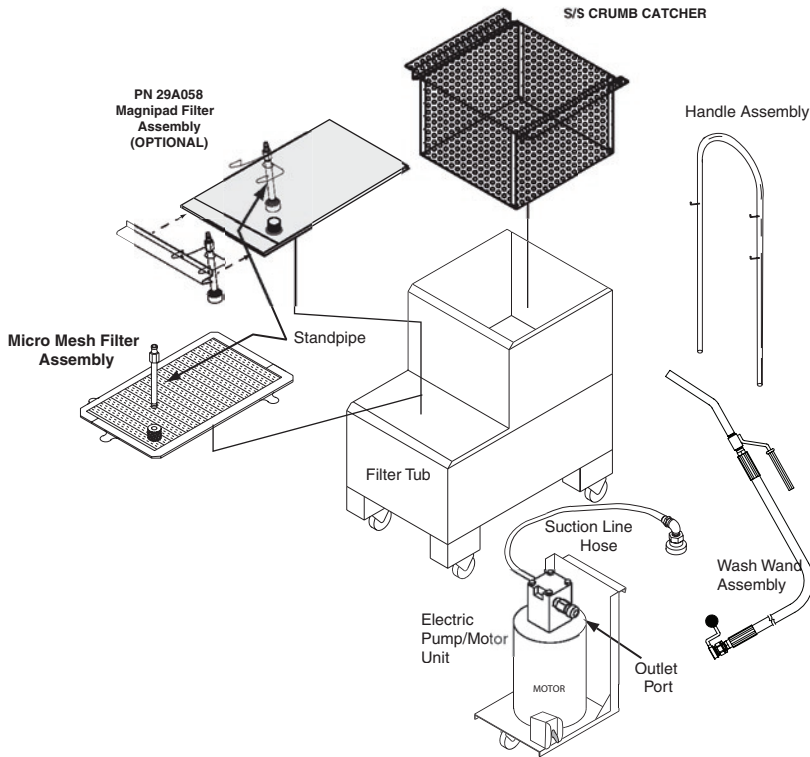
NOTE: See Countertop Fryer Filter Machine Manual PN 30A052 provided with the Model P3C Countertop Fryer for Operation Instructions and Replacement Parts..

- 1) With the Filter Tub Handle removed, insert the Crumb Catcher Pan in the **UPPER** opening of the Filter Tub; then insert the appropriate, assembled , Filter in the **LOWER** opening of the Filter Tub so that the Standpipe is in the **FRONT** right hand corner of the tub.

NOTE: It is easier to install or remove a filter from the filter tub with the handle removed.

- 2) Position the handle so that the **HANGERS** are facing away from the filter tub; then insert the handle into the **SLOTS** to the rear of the narrow opening of the tub until the ends are butted against the bottom of the tub.





3) Grasp the Pump/Motor Unit by the inlet and outlet port fittings and hang the **UPPER** bracket over the rear lip of the tub between the handle.

CAUTION: DO NOT LIFT THE PUMP/MOTOR UNIT BY THE SUCTION LINE HOSE !!!

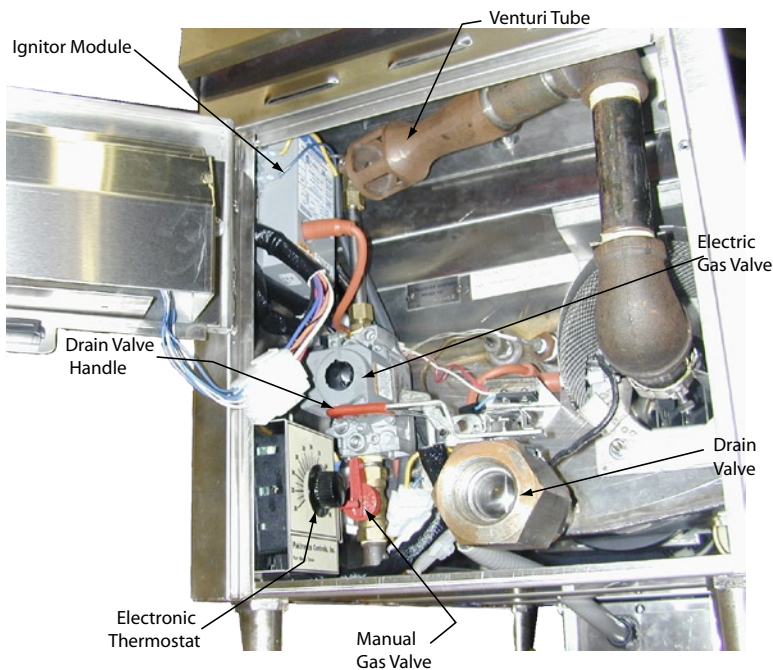
4) **SECURELY** connect the Suction Line Hose female **QUICK-CONNECT** coupler to the male **QUICK-CONNECT** stem on the filter standpipe.

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

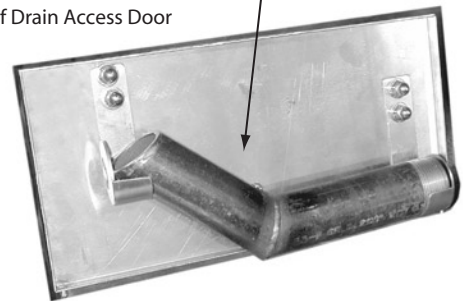
NOTE: The Wash Down Hose will be connected to the **QUICK-CONNECT** stem on the **OUTLET** port of the Pump/Motor Unit in paragraph 9.

7. FILTERING SHORTENING

A. Turn the **TOGGLE ON / OFF SWITCH** on the fryer **OFF**. Remove the Fryer Control access door by lifting up on the door and pulling forward on the bottom of the door toward the front of fryer. Turn the **MANUAL GAS VALVE** to the **OFF** position. Roll the assembled Filtering System to the front of the counter or stand that supports the Counter Top Fryer.



Nozzle Extension Retained in Holder Brackets on the Reversed Side of Drain Access Door



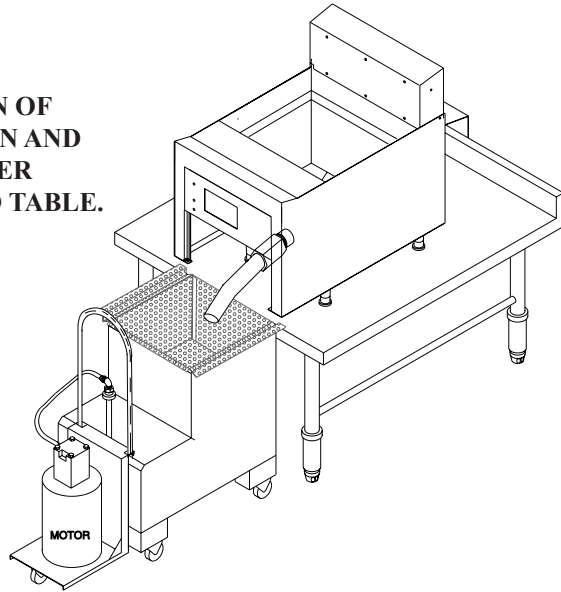
B. Remove the Nozzle Extension from the holder brackets on the reversed side of the lower access panel and **CAREFULLY**, screw it into the threaded drain valve on the fryer. When properly in place the Nozzle Extension will be directed **DOWNWARD** toward the Filter Tub.



Nozzle Extension Screws into the Drain Valve

- C. Make sure that the upper opening on the tub is aligned with the drain nozzle.

THIS ILLUSTRATES THE CORRECT ORIENTATION OF THE NOZZLE EXTENSION AND LOCATION OF THE FILTER TUB TO THE FRYER AND TABLE.



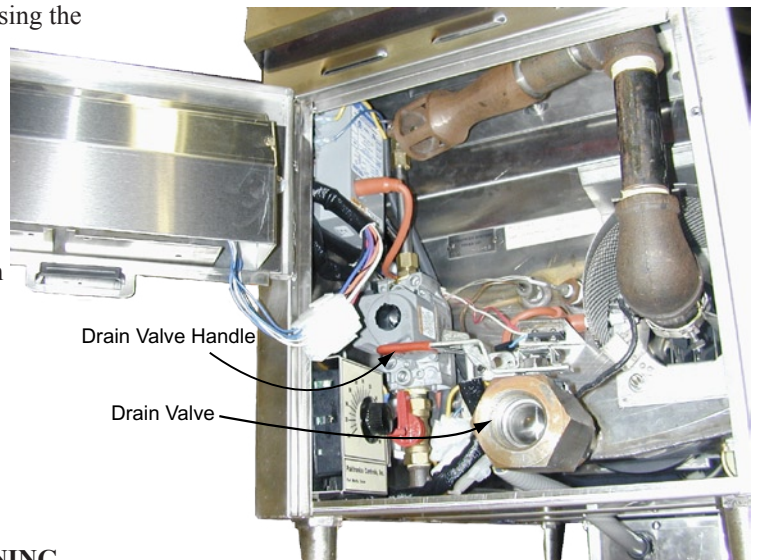
CAUTION: BEFORE PROCEEDING TO THE NEXT STEP, PUT ON SAFETY GOGGLES, NEOPRENE INSULATED GLOVES AND AN APRON.

- D. Open the drain valve by pulling the **DRAIN VALVE HANDLE SLIGHTLY FORWARD**, when the bottom of the tub is covered with about two (2) inches of shortening, **OPEN** the drain valve and allow the shortening to drain slowly to allow the heat mechanism to gradually cool; and while the shortening is draining, scrape all sides of the vat to remove encrusted material using the scraper.

- E. When all shortening has drained into the filter tub, use the **DRAIN ROD** to stand the wire rack on one side of the vat.

- F. Use the drain rod to pull the sediment on the bottom of the vat towards the valve opening, then use the rod to push sediment through the valve opening.

- G. Grasp the electrical cord on the motor and plug it into an electrical outlet designated for use with the tub and fryer. Attach the Wash Down Hose Female **QUICK-CONNECT** coupler to the Male **QUICK-CONNECT** stem on the **OUTLET** port of the Pump/Motor Unit.



CAUTION: TO AVOID BURNS FROM HOT SHORTENING, ENSURE THIS CONNECTION IS SECURE !!!

- H. **FIRMLY GRIP** the Wash Down hose nozzle and point it into the fryer. **USING CAUTION.** Flip the Toggle ON/OFF Switch on the Pump to the **ON** position. **BEWARE NOT TO AIM THE NOZZLE OUTSIDE OF THE VAT AREA!** Begin to rinse the vat with the Wash Down Hose, by holding the wand nozzle 45° angle from the bottom of the fryer causing the shortening and debris to bounce off the rear wall and flow toward the drain valve.

- I. Use the “L” shaped vat brush to push the sediment through the drain valve to keep the drain clear. Hose off the burner tubes and all walls of the vat until all the shortening and residue at the bottom of the fryer has been flushed through the drain into the filter tub.

J. After the fryer is satisfactorily cleaned. Turn the Toggle ON/OFF switch on the Motor to the **OFF** position; turn the **DRAIN VALVE LEVER** to the closed **UP** position. Remove and store the **NOZZLE EXTENSION** and replace the Fryer Control Access Door and the vat grill to their designated locations.

K. **AGAIN AS BEFORE, FIRMLY GRIP** the Wash Down Hose nozzle and point it into the fryer. **CAREFULLY** turn the Toggle ON/OFF Switch on the Motor to the **ON** position, to return shortening in the filter tub to the fryer vat.

CAUTION: DO NOT AIM THE NOZZLE OUTSIDE OF THE VAT AREA!

L. When all shortening in the filter tub has been returned to the fryer, turn the Toggle ON/OFF switch on the Motor to the **OFF** position; check and if necessary add fresh shortening so shortening is level with the middle line of the letter **“E ← ”** in the word **LEVEL** of the applicable shortening level mark on the rear wall of the fryer.

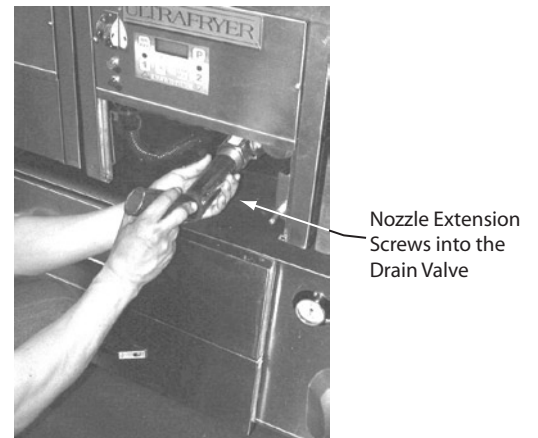
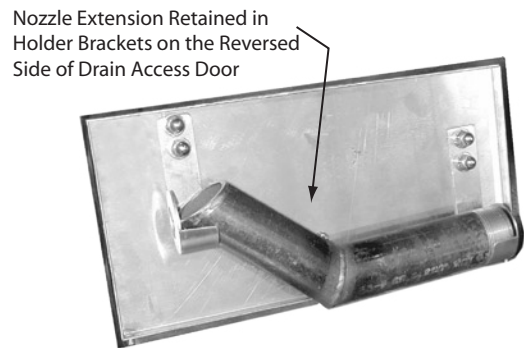
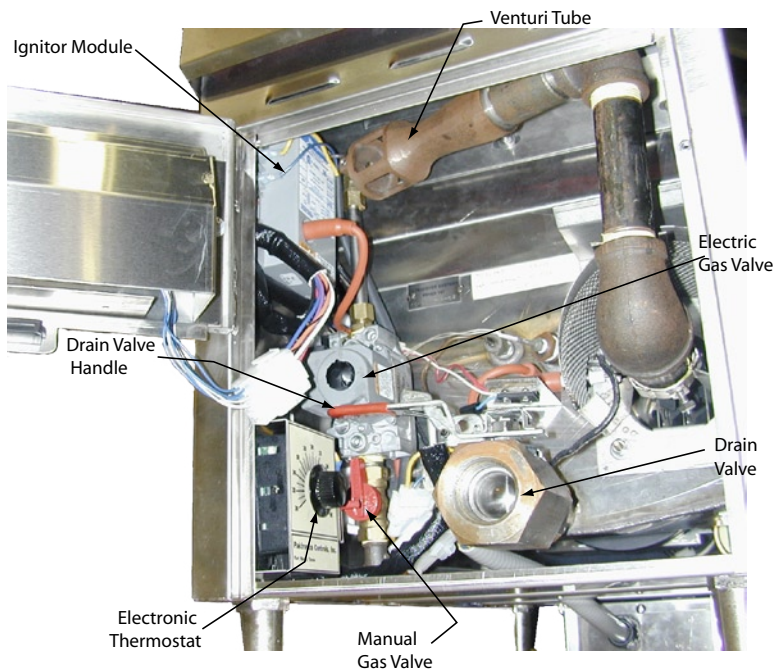
M. **CAREFULLY** remove the quick-connect fitting on the wash down hose from the **OUTLET PORT FITTING** of the pump; then hang the hose in an upright position so shortening can drain into a container.

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

N. Disconnect the suction line hose from the standpipe, **THOROUGHLY** clean the filter tub assembly according to the Cleaning Section on page 14; then replace it to its storage location.

8. FRYER BOIL-OUT – The P3C Counter Top gas fryer should be **BOILED-OUT** every **7 DAYS** to remove carbon buildup and other encrusted materials as follows:

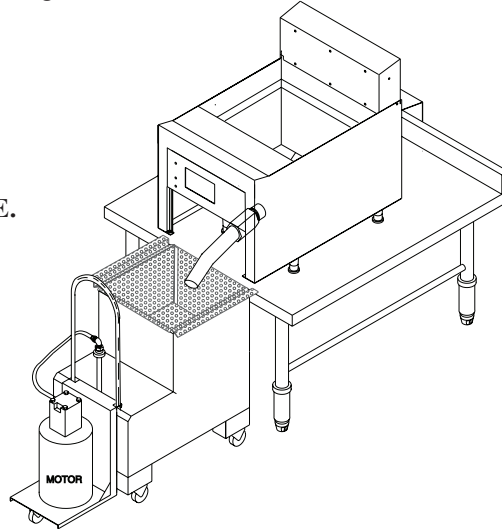
A. Turn the **TOGGLE ON / OFF SWITCH** on the fryer **OFF**. Remove the Fryer Control access door by lifting up on the door and pulling forward on the bottom of the door toward the front of fryer. Turn the **MANUAL GAS VALVE** to the **OFF** position. Roll the assembled Filtering System to the front of the counter or stand that supports the Counter Top Fryer.



B. Remove the Nozzle Extension from the holder brackets on the reversed side of the lower Fryer Control Access Door and **CAREFULLY**, screw it into the threaded drain valve on the fryer. When properly in place the Nozzle Extension will be directed **DOWNWARD** toward the Filter Tub.

- C. Make sure that the upper opening on the tub is aligned with the drain nozzle.

THIS ILLUSTRATES THE CORRECT ORIENTATION OF THE NOZZLE EXTENSION AND LOCATION OF THE FILTER TUB TO THE FRYER AND TABLE.



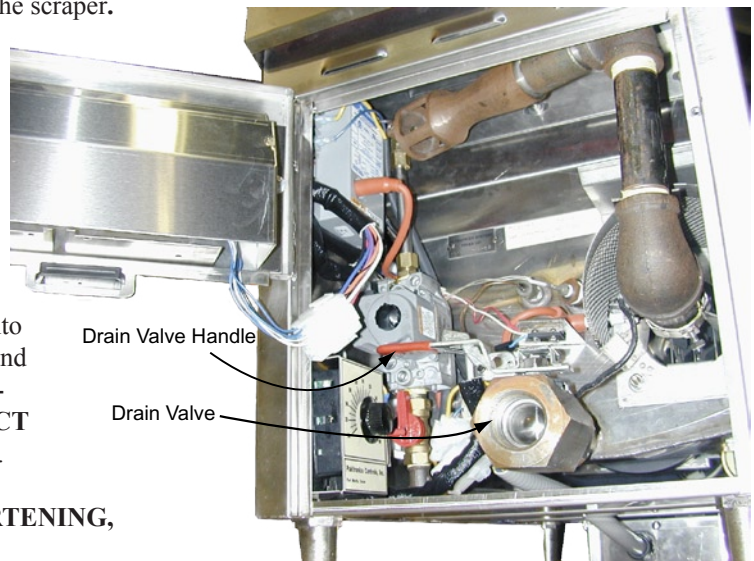
CAUTION: BEFORE PROCEEDING TO THE NEXT STEP, PUT ON SAFETY GOGGLES, NEOPRENE INSULATED GLOVES AND AN APRON.

- D. Open the drain valve by pulling the **DRAIN VALVE HANDLE SLIGHTLY FORWARD**, when the bottom of the tub is covered with about two (2) inches, completely **OPEN** the drain valve and while the shortening is draining, scrape all sides of the vat to remove encrusted material using the scraper.

- E. When all shortening has drained into the filter tub, use the **DRAIN ROD** to stand the wire rack on one side of the vat.

- F. Use the drain rod to pull the sediment on the bottom of the vat towards the valve opening, then use the rod to push sediment through the valve opening.

- G. Grasp the electrical cord from the Motor and plug into the electrical outlet designated for use with the tub and fryer. Attach the Wash Down Hose Female **QUICK-CONNECT** coupler to the Male **QUICK-CONNECT** stem on the **OUTLET** port of the Pump/Motor Unit.



CAUTION: TO AVOID BURNS FROM HOT SHORTENING, ENSURE THIS CONNECTION IS SECURE !!!

- H. **FIRMLY GRIP** the Wash down hose nozzle and point it into the fryer. **USING MUCH CAUTION.** Turn the Toggle ON/OFF Switch on the Motor to the **ON** position. **BEWARE NOT TO AIM THE NOZZLE OUTSIDE OF THE VAT AREA!** Begin to rinse the vat with the Wash Down Hose, by holding the nozzle at a 45° angle from the bottom of the fryer causing the shortening and debris to bounce off the rear wall and flow toward the drain valve.

- I. Use the “L” shaped vat brush to push the sediment through the drain valve to keep the drain clear. Hose off the burner tubes and all walls of the vat until all the shortening and residue at the bottom of the fryer has been flushed through the drain into the filter tub.

- J. After all shortening has drained from the fryer, turn the Toggle ON/OFF switch on the Pump/Motor Unit to the **OFF** position, turn the **DRAIN VALVE LEVER** to the closed **UP** position; then remove and store the **NOZZLE EXTENSION** and replace the Fryer Control access door and the vat grill to their designated locations.

K. Dispose of the shortening as follows:

- 1) Restaurants **NOT** equipped with a Shortening Disposal System:
 - a) With the Wash Down Hose connected to the male Quick-Connect stem on the **OUTLET** port of the pump, **CAREFULLY** place the nozzle into a **METAL** container and hold it firmly against an inner wall.
 - b) Turn the Toggle ON/OFF switch on the Pump/Motor to the **ON** position and pump shortening in the filter tub into the metal container.
 - c) When **ALL** shortening has been pumped into the container, turn the Toggle ON/OFF switch on the Motor to the **OFF** position, remove the Wash Down Hose from the Pump/Motor Unit; then hang the hose in an upright position so shortening can drain into a container.
- 2) Restaurants **EQUIPPED** with a Shortening Disposal System:
 - a) **SECURELY** connect the Shortening Disposal Hose fitting to the male Quick-Connect stem on the **OUTLET** port of the pump, and connect the other end of the hose to the Disposal System connector on the wall.
 - b) Turn the Toggle ON/Off switch on the Pump/Motor to the **ON** position and pump shortening in the filter tub into the exterior rendering tank.
 - c) When all the shortening has been pumped into the rendering tank, turn the toggle ON/OFF switch on the Motor to the **OFF** position, remove the shortening Disposal Hose from the Pump/Motor Unit; then hang the hose in an upright position so shortening can drain into a container.

NOTE: Failure to hang the Wash Down/Disposal hoses in an upright position to drain may cause the hose to become clogged with congealed shortening.

L. Disconnect the suction line hose from the standpipe, **THOROUGHLY** clean the filter tub assembly according to the cleaning section on page 13; then replace it to its' storage location.

M. **BOIL-OUT** the fryer following cleaning instructions contained in the Cleaning Manual provided by your approved chemical supplier. The following are generic procedures:

WARNING: DO NOT USE A CLORINE BASED COMPOUND!!!!

DTMR EQUIPPED FRYER

- 1) Ensure the Drain Valve Handle is in the closed (UP) position. Replace the Fryer Control Access Door, 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** on the rear wall of the fryer.
- 2) Add the amount of **BOIL-OUT COMPOUND** to the fryer vat as prescribed in the Cleaning Manual provided by the Chemical Supplier.
- 3) Turn the Toggle ON / OFF Switch and manual Gas Valve for the fryer to the **ON** position, depress and release the **START** button; then depress and release the **EXIT MELT** button on the DTMR.
- 4) When the boil-out solution starts to **BOIL** set a timer for 30 minutes and frequently scrub the sides, front and back of the vat with a long handled scrub brush.
- 5) While the fryer is being **BOILED OUT**, clean the filter tub assembly according to procedures in the cleaning section.

NOTE: If the boil-out solution starts to boil over, shut the fryer **OFF** for a few minutes and add water as necessary, then turn it back **ON**.

- 6) When the timer sounds, turn the Toggle ON / OFF Switch and Manual Gas Valve for the fryer to the **OFF** position, remove the Fryer Control Access Door; then **CAREFULLY** dispose of the boil-out solution in the fryer in a floor drain.

CAUTION: DO NOT USE THE PUMP/MOTOR UNIT TO REMOVE WATER FROM THE FRYER AS THIS WILL CAUSE PREMATURE PUMP FAILURE AND VOID THE WARANTY.

- 7) Use a scrubbing pad to remove carbon build-up from the top of the burner. To remove carbon build-up on the sides and bottom of the heat exchanger, slide one end of a stropping pad under each heat exchanger, grasp that end with a pair of tongs and rock the pad up and down along the length of each heat exchanger until all encrusted material has been removed. Replace the wire rack in the fryer.
- 8) Rinse the fryer with hot water until the water coming out of the drain valve is clear.
- 9) 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, BURNER TUBES** and **BOTTOM** of the fryer to neutralize the Boil-Out Compound.

NOTE: Boil-Out Compound will cause shortening to break down rapidly if it is not neutralized.

- 10) **THOROUGHLY** wipe the sides, burner tubes and bottom of the fryer with clean, lint-free, dry towels to remove any remaining water, turn the **DRAIN VALVE** to the closed UP position; then fill the fryer with **NEW** shortening to the applicable shortening level mark.

ULTRASTAT 11 COOKING COMPUTER EQUIPPED FRYER

- 1) 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.
- 2) Add the amount of **BOIL-OUT COMPOUND** to the fryer vat as prescribed in the Cleaning Manual provided by the Chemical Supplier.
- 3) Turn the Toggle ON/OFF switch for the fryer to the **ON** position; then depress the **ON/OFF** key on the computer.
- 4) Depress the “**P**” key to enter the program mode and adjust the time of the **LEFT HAND** timer for 30 minutes.
- 5) Depress the “**P**” key **TWO (2)** times; then adjust the temperature for **190°F (88°C)**.
- 6) Depress and **HOLD** the “**P**” key for **3 SECONDS** to **EXIT** the program mode.
- 7) Depress 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)**, depress 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.
- 8) 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.
- 9) 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.
- 10) Rinse the fryer with hot water until the water coming out of the drain valve is clear.
- 11) 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.

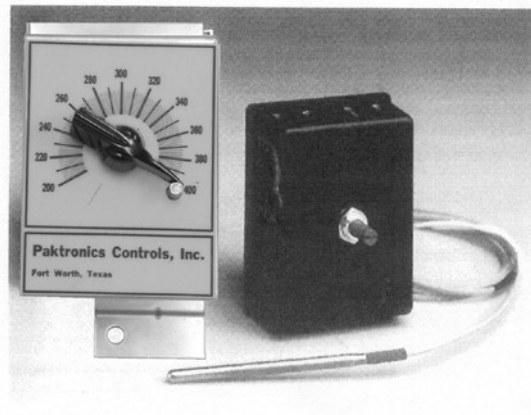
NOTE: BOIL-OUT COMPOUND WILL CAUSE SHORTENING TO BREAKDOWN RAPIDLY IF NOT NEUTRALIZED.

- 12) **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.
- 13) Reprogram the Ultrastat 11 Cooking Computer for the correct cook time and temperature according to procedures in paragraph “4)” above.

MAINTENANCE

MAINTENANCE - The Electronic Thermostat seldom requires adjustment if properly set during the initial installation. If necessary, adjust the Electronic Thermostat according to the following procedures.

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:



1. **ENSURE** electrical power and, if applicable, gas to the fryer has been turned **OFF**.
2. **CAREFULLY** drain sufficient shortening from the fryer to **LOWER** the shortening about 4" (102 mm) beneath the Electronic Thermostat sensing probe.
3. 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.
4. 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**.
5. Set the **KNOB** of the Electronic Thermostat to the **CENTER** (300) of the dial and periodically **STIR** the shortening in a **COUNTER-CLOCKWISE (CCW)** direction with a long handle skimmer to pull congealed shortening **UPWARD** from the Cold Zone area.
6. 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.
7. After the shortening temperature has stabilized, record the temperature reading of the **TEST THERMOMETER** immediately after the **RED** indicator lamp and the fryer turns **OFF**.
8. **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.
9. Repeat steps 1 and 2 above, remove the test thermometer temperature probe from the Electronic Thermostat sensing element; then repeat step D to return the fryer to normal operation.

SERVICE AND PARTS

TECHNICAL ASSISTANCE - Contact an authorized service agent or the Customer Service Department, Ultrafryer Systems at 1-800-525-8130 for technical assistance.

ORDERING INFORMATION:

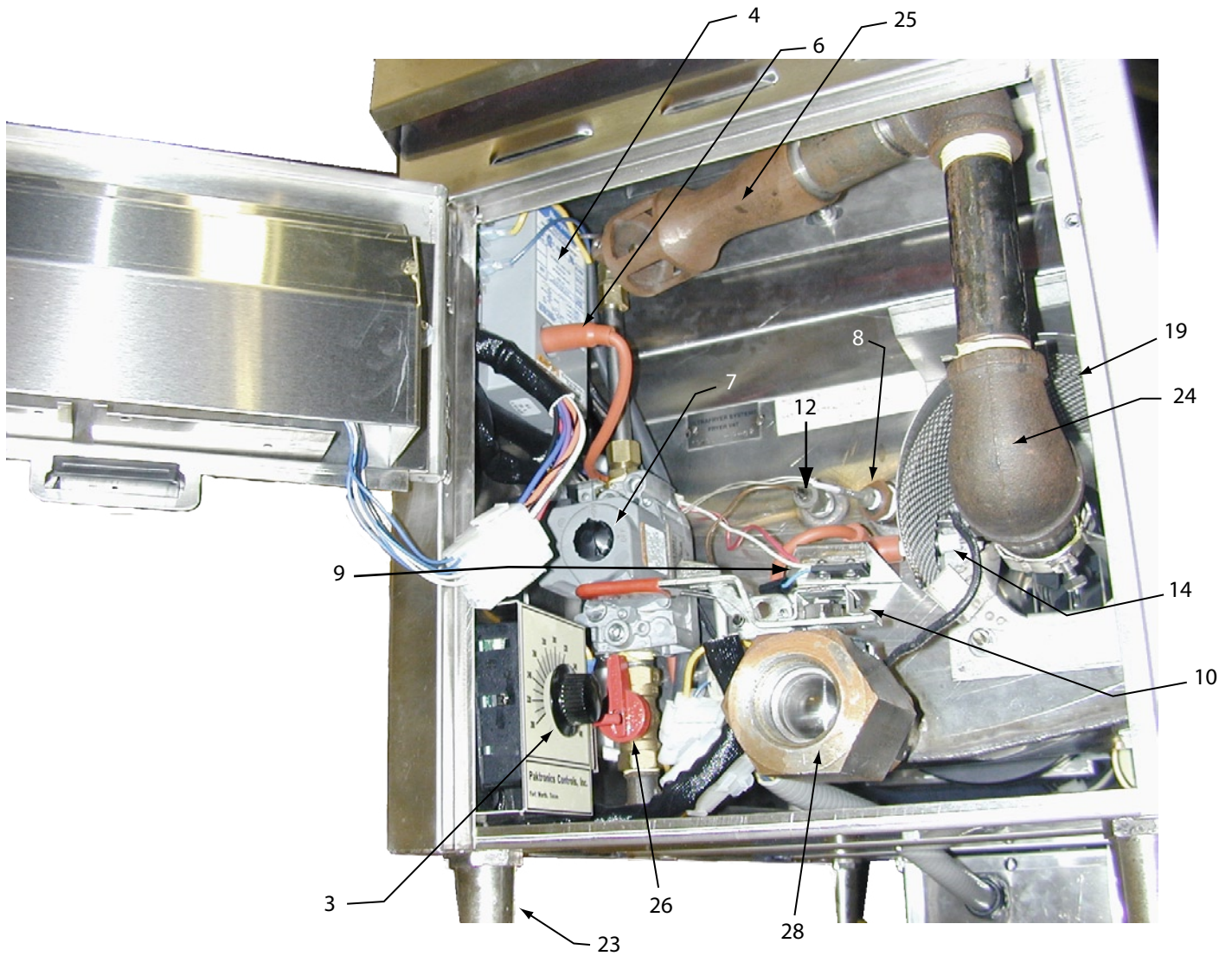
- 1. REPLACEMENT PARTS** - Provide the following information when ordering replacement parts by phone, fax or mail:

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@afce.com

- 2. TERMS** - Net 30 days for customers on open accounts. Past due balances will be charged 1 1/2% per month (18% 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 - Locate the part on the following sketches and note the index number i.e, 1, 2, etc; then obtain the part number and description for that index number on the page facing the sketches. Use that part number when ordering a replacement part.

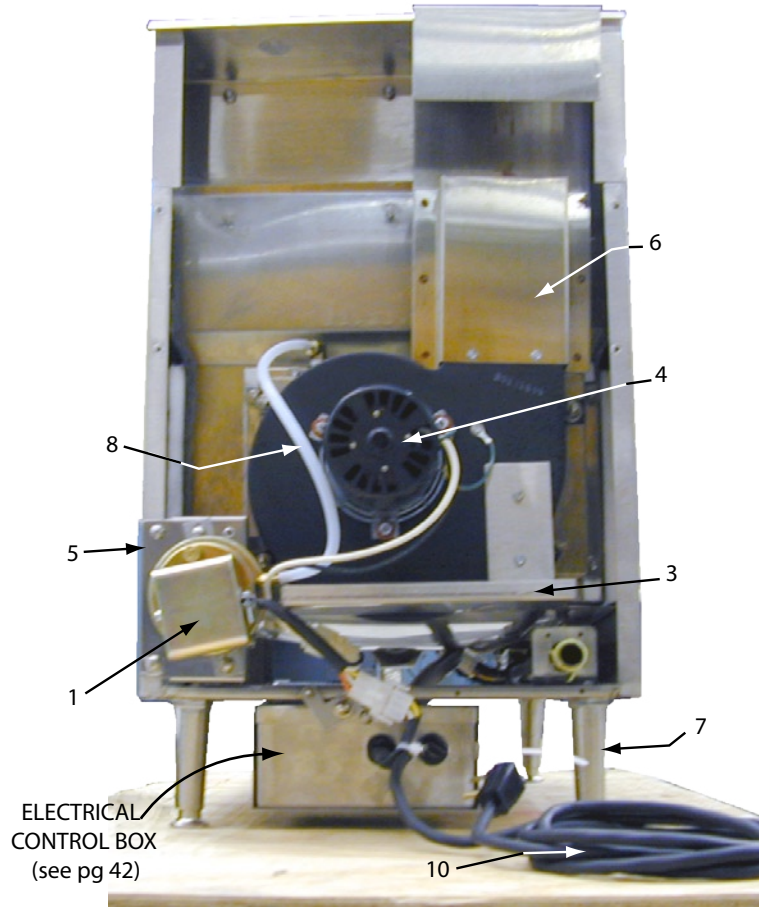
ULTRAFRYER P3C COUNTERTOP GAS FRYER
FRONT VIEW



REPLACEMENT PARTS INDEX

ITEM	DESCRIPTION	PN
*1	Vat Cover	12A500
*2	14" x 14" (356 x 356mm) Replacement Vat	12A881
3	Model P14 Electronic Thermostat	12B077
4	Model S87B1008 Spark Ignitor Module	18-179
6	Model 392125-1 Ignitor Rod Cable w/Plugs	18-187
7	Combination Electric Gas Control Valve (Order PN19A113 for Mounting Bracket)	18-227
8	Electronic Thermostat Temp. Probe (Used with Default-to-Manual-Restart (DTMR) Control PN 12B013) Ultrastat 11 Cooking Computer Temperature Probe	18A276 18A006
9	Drain Valve Handle Sensor Switch Actuator	18A059
10	Drain Valve Handle Sensor Switch	18A060
12	Hi-Limit Switch Pre-set to trip at 400°F (240°C) (Order a ¼" (5mm) Compression Fitting PN 24-247 when ordering this item)	19A144
14	Ignitor Spark rod Bracket w/Ignitor Rod NOTE: Set Rod Gap to 5/32" (4mm) prior to installation)	19A738
*15	Pipe Nozzle Drain Extension	19A929
*16	Drain Clean-Out Rod	19A947
*17	F/F Basket Hanger Bracket	19A949
*18	Inlet Agitator Baffle (Mounted Sideways)	19A500
19	Sound Weldment Baffle	19A739
*20	Fryer Access Door Knob	22-032
*21	Fryer Access Door Magnetic Catch	22-407
*22	14" (356mm) Vat Grill Rack	22-703
23	Countertop Fryer Chrome Appliance Leg	22-713
24	Ferrofix Nozzle Eclipse #GF-1 Burner	22A112
25	Cast Iron Venturi	22A118
26	½" (13mm) ID Manual Gas Valve w/ RED Handle	24-326
28	1¼" (32mm) ID Drain Ball Valve	24A069
*29	"NATURAL GAS" Orifice Plug w/#17 Drill Hole (For PROPANE GAS Orifice Plug w/#32 Drill Hole order PN 24A066.) (For BUTANE GAS Orifice Plug w/2.75 mm Drill Hole order PN 24A190.) To Order Orifice Plug Holder request : PN 24A105	24A193
*30	"L" Shaped Tip Cleaning Brush	29A044
* NOT SHOWN		

**ULTRAFRYER P3C COUNTERTOP GAS FRYER
REAR VIEW**

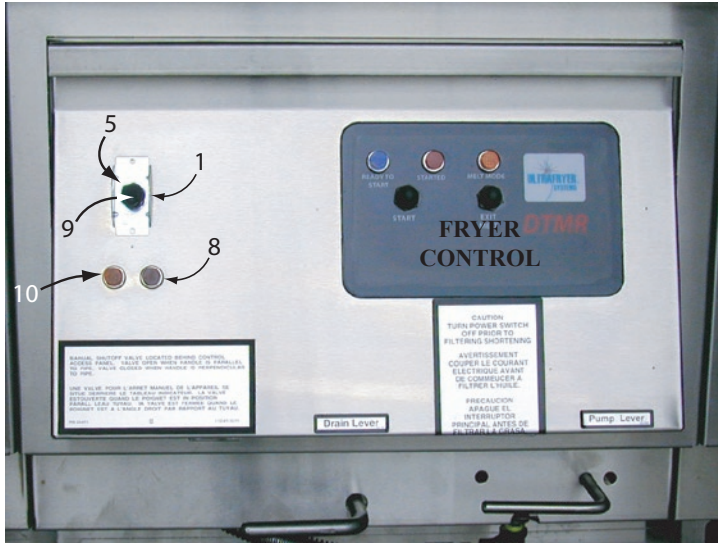


ITEM	DESCRIPTION	PN
1	Model SMD 1204 Air Pressure Switch (When Replacing an Air Switch, it MUST BE ADJUSTED WITH A COLD FRYER ACCORDING TO THE PROCEDURE ON PAGE 41.	18A291
*2	Rear Exit Baffle Weldment	19A463
3	Blower Motor Pan	19A527
4	Exhaust Blower Motor Kit w/115 Volt 60Hz 1/15 HP 1.8 Amp Motor & Gasket PN 19A545	19A547
5	Air Pressure Switch Mounting Bracket	19A728
6	Rectangular Flue tube	19A910
7	Chrome Appliance Leg	22-713
8	3/16" (5mm) ID Air Pressure Tube rated for 500°F (260°C)	24A065
9	Type RV48L Gas Pressure Regulator	24A134
10	Type SJO 16/3 Electrical Cord w/90° Molded Plug	33-048

AIR SWITCH ADJUSTMENT WITH “COLD” FRYER

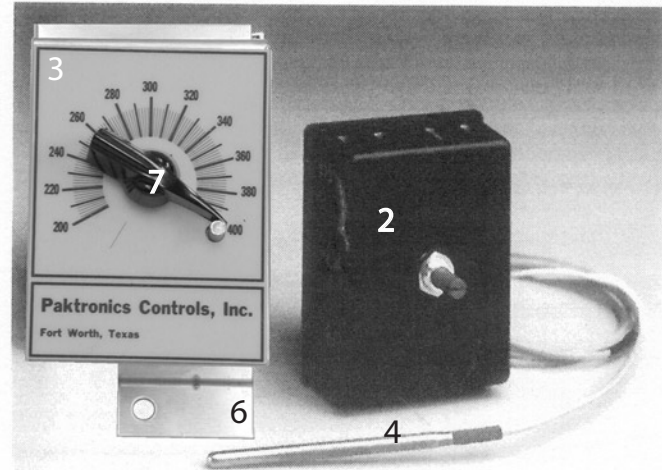
STEP	DESCRIPTION
1	Turn the Manual Gas Valve OFF and disconnect the Fryer’s electrical cord.
2	Attach Volt - Ohm - Meter (VOM) leads to COMMON and NORMALLY CLOSED terminal on the Air Switch and set it to read resistance.
3	Attach Pressure Meter between Blower Box and Air Switch. (Insert in the Air Pressure Tube.)
4	Cover Flue Outlet with a plate.
5	Bypass the Computer by removing the two (2) BLUE wires on the Computer’s 24 Volt DC Control Relay; then place a JUMPER on these terminal wires.
6	Connect the fryer’s electrical plug to a receptacle. The Fryer will turn ON .
7	Adjust the plate over the flue outlet until the pressure meter reads .75 PSI .
8	Adjust the set screw on the AIR SWITCH so the Volt - Ohm - Meter (VOM) reads ABOVE and BELOW “ZERO” continuity several times; then set it to read “ ZERO ”.
9	Place LOCKTITE on the Air Switch Set Screw.
10	Remove the Fryer’s electrical plug from the receptacle; remove the JUMPER wire from the Control Relay BLUE wires and reconnect them to the Relay Terminals. Remove the VOM, the Pressure Meter and the plate over the flue.
11	Connect the Fryer’s electrical plug to the receptacle, turn the gas to the Fryer ON and resume normal operations.

ULTRAFRYER MODEL P3C COUNTERTOP GAS FRYER CONTROL PANEL, ELECTRONIC THERMOSTAT, & ELECTRICAL BOX

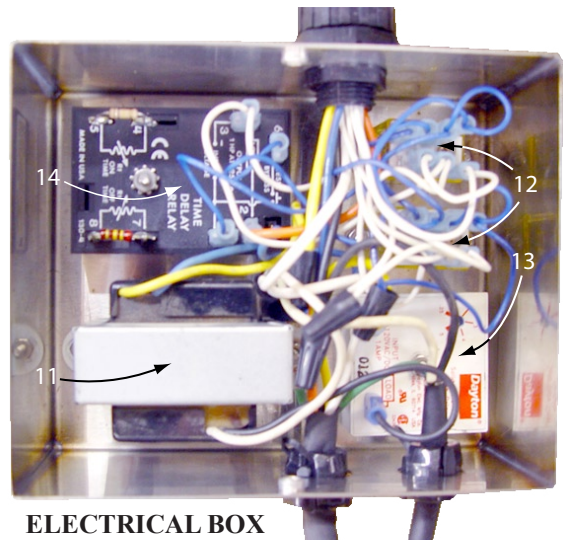


FRONT PANEL WITH DTMR

FRYER CONTROLS	
Default-to-Manual-Restart (DTMR) Control	12B013
“Optional” Ultrastat 11 Cooking Computer	22A120



**ELECTRONIC THERMOSTAT
PN 12B077**

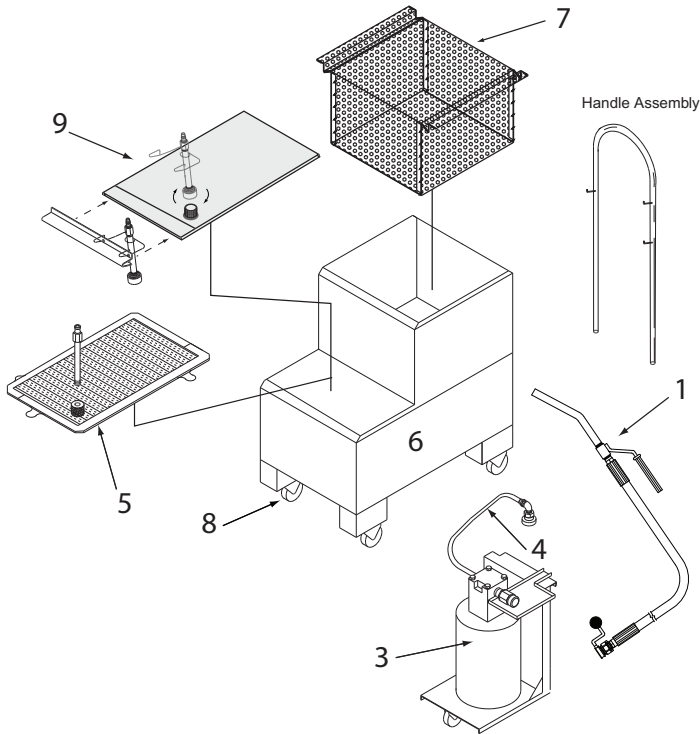


**ELECTRICAL BOX
19B130**

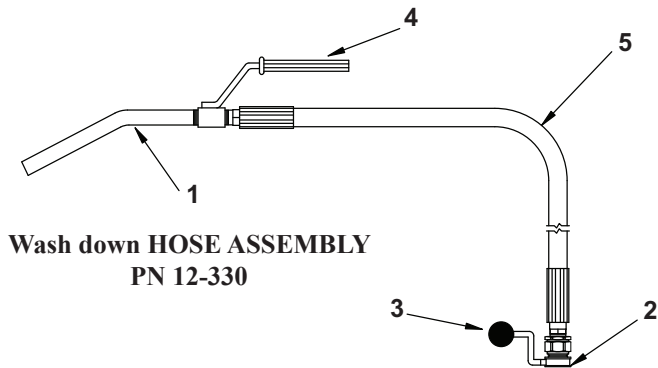
ITEM	DESCRIPTION	PN
1	Toggle ON/OFF Switch Guard	18-129
2	Electronic P14 Thermostat	18A058
3	Electronic Thermostat Face Plate	18A070
4	Temperature Probe	18A276
5	Toggle ON/Off Switch	18A287
6	Electronic P14 Thermostat Bracket	19B174
7	Electronic Thermostat Knob	22A169
8	125 Volt 1/3 Watt Snaplight w/Red Lens (NOTE)	23-362
9	Toggle ON/OFF Switch Protective Boot	23-402
10	125 Volt 1/3 Watt Snaplight w/Amber Lens (NOTE)	23A056
11	120 to 24 Volt Step-Down Transformer	18-180
12	120 Volt 50/60 Hz Relay for DTMR	18A020
13	Delay-On-Make Relay (Set Relay to “4” prior to installation.)	18A045
14	Time Delay Relay (for DTMR PN 12B013)	23A055

NOTE: These Lights are **ONLY** used with an Ultrastat 11 Cooking Computer.

**P3C COUNTER TOP GAS FRYER FILTER TUB ASSEMBLY
PN 12A447**



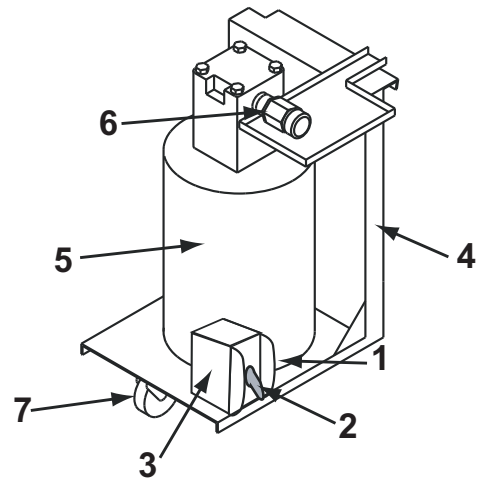
FILTER TUB ASSEMBLY		
ITEM	DESCRIPTION	PN
1	Wash down Hose Assembly	12-330
*2	Filter Tub Scraper	12-567
3	Pump/Motor Assembly	12A938
4	Suction Line Hose Assembly	12A940
5	10"x18" (254mm x 457 mm) S/S Filter Screen & Standpipe Assembly	12B008
6	Filter Tub Tank Assembly	19A952
7	Crumb Catcher Pan	19A967
8	Medium Duty Caster	28A005
9	11"x18¼" (279mm x 464mm) Magnepad Filter Assembly	29A058
* Not Shown		



**Wash down HOSE ASSEMBLY
PN 12-330**

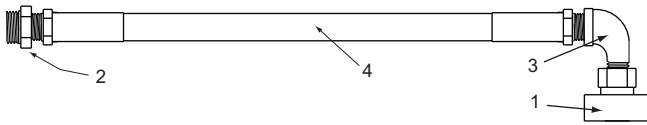
Wash down ASSEMBLY		
ITEM	DESCRIPTION	PN
1	Wash down Handle & Nozzle	12-675
2	Wash down Disconnect Assembly	19-248
3	Black Ball Knob	22-620
4	Cool II Handle	22-734
5	6 Ft (1829 mm) Wash down Hose with Fittings	12-541

PUMP/MOTOR ASSEMBLY		
ITEM	DESCRIPTION	PN
1	ON/OFF Switch Guard	12-182
2	10 Amp DPDT "L" Rated ON/OFF Switch	18-025
3	Pump/Motor ON/OFF Switch Box	18-208
4	Pump/Motor Mounting Plate	19A969
5	Viking Pump & Motor GPV0519-10 (7.7 GPM) (29.26LPM)	24A183
6	½" (13 mm) NPT Male Quick-Disconnect Stem	24-396
7	Medium Duty Swivel Caster 2"	28A005
*8	8 Ft (2438 mm) Type SJO 16/3 Electrical Cord w/90° Molded Plug	33-048
* Not Shown		



**PUMP/MOTOR ASSEMBLY
PN 12A938**

**MODEL P3C COUNTERTOP FILTER SYSTEM
COMPONENTS**

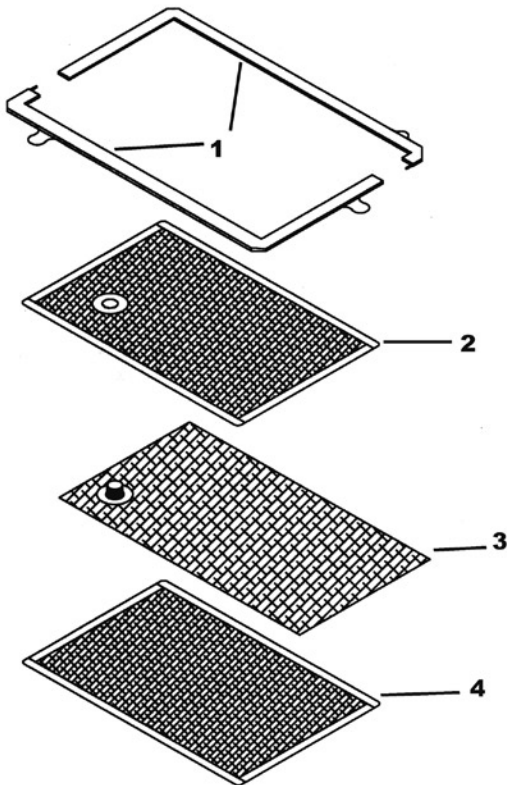
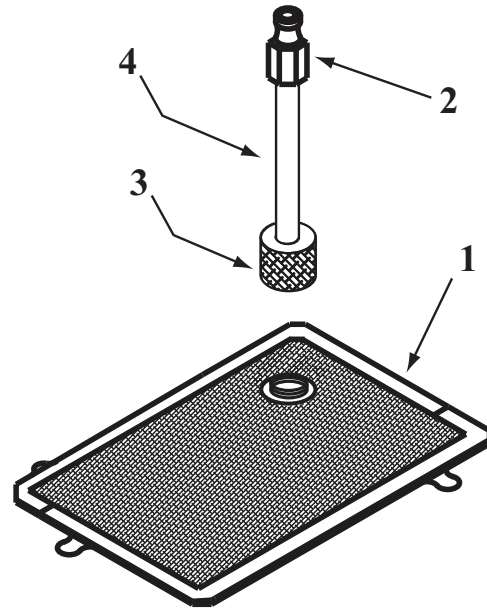


**SUCTION LINE HOSE ASSEMBLY
PN 12A940**

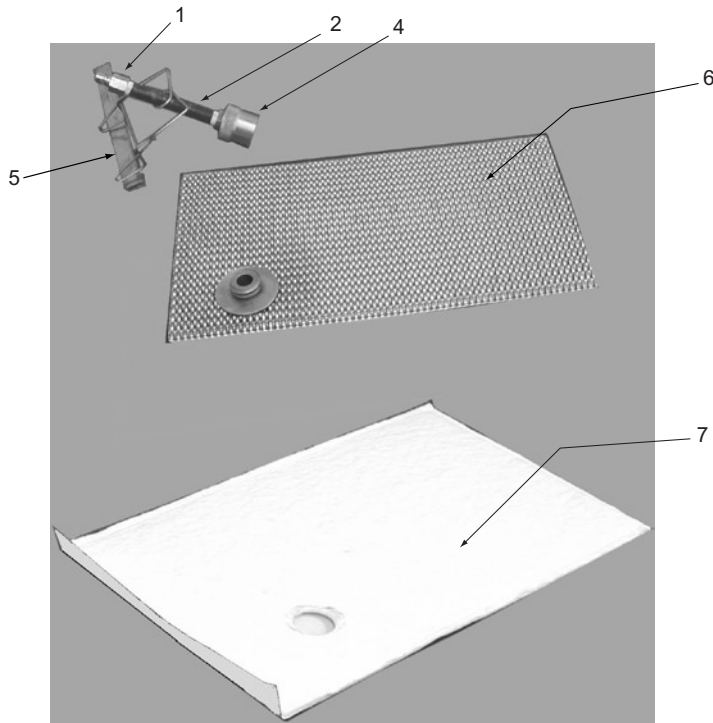
SUCTION LINE HOSE ASSEMBLY		
ITEM	DESCRIPTION	PN
1	3/8" (10 mm) NPT Female Quick-Connect Fitting	22-677
2	3/4" (10 mm) NPT x 1/2" (13 mm) NPT Black Iron Hex Bushing	24-257
3	3/8" (10 mm) x 1/2" (13 mm) NPT Black Iron Street 90° Elbow	24-376
4	20" (508 mm) Suction Line Hose w/fitings	24A091

**S/S FILTER SCREEN & STANDPIPE ASSEMBLY
12B008**

FILTER ASSEMBLY		
ITEM	DESCRIPTION	PN
1	Permanent Filter Screen (See Exploded View)	21A278
2	3/8" (10 mm) NPT Quick-Connect Male Stem Fitting	22-676
3	Top Compression Cap (Knurl Knob)	24-369
4	3/8" (10 mm) x 7" (178 mm) S/S Nipple	24-471



FILTER SCREEN ASSEMBLY		
ITEM	DESCRIPTION	PN
1	Replacement Frame Set	21A284
2	Replacement "Upper" Screen	21A285
3	Replacement Baffle Assembly	21A286
4	Replacement "Lower" Screen	21A287

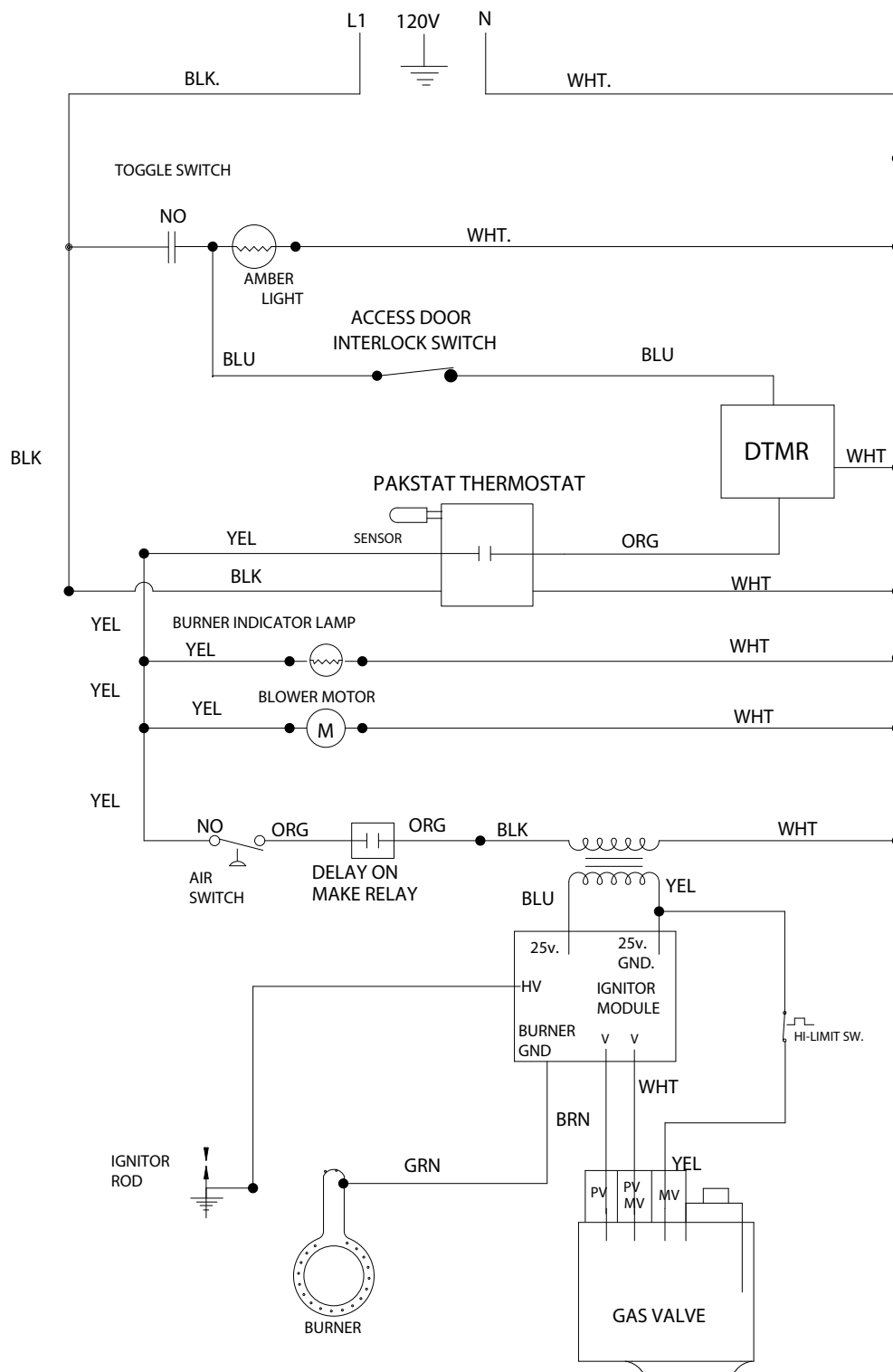


MAGNEPAD FILTER ASSEMBLY

MAGNEPAD FILTER ASSEMBLY		
ITEM	DESCRIPTION	PN
1	3/8" (10mm) NPT Quick-Connect Male Stem Fitting	22-676
2	3/8" x 7" (10mm x 178mm) S/S Nipple	24-471
3	11" x 18.25" (279mm x 464mm) Baffle Kit consisting of Items 4, 5, & 6.	29A058
4	Top Compression Cap (Knurl Knob)	24A153
5	11" (279mm) Standpipe Clip	29A052
6	9 3/8" x 16 7/8" (238mm x 429mm) Baffle	29A060
7	11" x 18.25" (279mm x 464mm) Filter	29A059
*8	Case of 30 Filters	29A057

*** NOT SHOWN**

WIRING DIAGRAM - Since minor wiring changes may occur in the future, **USE** the diagram pasted to the fryer for circuit tracing and/or trouble-shooting a fryer.



ZRT COUNTERTOP W/DTMR & PAKSTAT CONTROLLER

**P3C COUNTER TOP GAS FRYER W/DTMR
WIRING DIAGRAM**

