ULTRASTAT® 402

Ultrafryer® Computer Operation Instructions

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PREFACE

This manual was written and published by the Ultrafryer® Systems Engineering Department, for use by store personnel who operate an Ultrafryer® Fryer equipped with Ultrastat® 402 Cooking Computer. This manual complements and should be used in conjunction with the Ultrafryer® Fryer Operation Manual provided with each Ultrafryer® Fryer.

NOTE:

This manual is applicable to both Electric and Gas Fryers equipped with an Ultrastat® 402 Cooking Computer.

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1. INTRODUCTION

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

1.1. FILTER/SHORTENING MANAGEMENT DESCRIPTIONS

1. Measuring, Tallying and Checking Shortening Degradation

The first principle of FM/SM is knowing how "used" the shortening is. Cooking causes changes and "impurities" in shortening and effect varies with cook time, cook temperature, breading, cooking load, ice particles and other factors difficult to name and quantify.

In the U402 controller cooking buttons (product keys) are programmed for time and temperature and labeled for a certain kind of product. It is also possible to program into each product key a measure of the shortening degradation experienced with each cook of the intended product. Rather than use a measure (such as pieces or pounds) which does not totally represent the whole of shortening degradation factors the unit of measure is the **HIT**.

Defining HITS – Each restaurant or chain of restaurants determines how much degradation to associate with each cooking of each product and devises a system so that the cooking "drops" planned from the least harsh to the most harsh degradation may be represented by a series of whole numbers. For instance, cooking one pound of unbreaded french fries is the least degrading cook drop planned. The research chef would assign a small whole number of hits, say 3. The button for one pound would be programmed for 3 hits. The products key cooking 2 pounds at a drop would be programmed for 2 times 3 or 6 hits.

Cooking 5 pounds of breaded veal cutlets might be determined to degrade the shortening 5 times as bad cooking one pound of unbreaded fries. The product key for 5 pounds of beaded veal cutlets would be programmed for 5 times 3 or 15 hits.

The research chef then decides how used he wants his shortening to be before it is to be filtered and how used it must be before it is to be discarded. If he decided shortening should be filtered after cooking the equivalent of 5 drops of 5 pounds of breaded veal cutlets he would indicate that filtering should be done after 5 (drops) times 15 (veal cutlet hits) or 75 hits. He would then program the feature key associated with filter hits (FK7) with a limit of hits before the filter message is to be displayed. This quantity is labeled **FHCL** (for filter hit count limit) and this would be set to 75. Any consistent set of units would do so long as the hits on the product keys and the hit limit on the 7th feature key were defined to be the measure of the same degree of degradation.

Checking the HIT Count- When the total of filter hits (viewable as **FHCS** in feature key 7 or by pressing the **"0"** key when in the ready mode) reaches the **FHCL** (in our example 75) the controller displays **FILTER** as a message alternating with other messages (such as **READY**) to indicate filtering is recommended.

Some restaurants may wants to use an option of the filter management **(FM/SM)** system as an added caution. The U402 measures how long the fryer has been **ON** since the last

filtering. It is possible to set in product key 7 the value of **TIME** in hours. When the vat has been on for that amount of time a **FILTER** message will be displayed. This is because after only a few drops to add impurities the shortening will degrade from just idling at a high temperature.

The elapsed time since filtering may be viewed when in the ready mode by pressing the **"0"** key a second time to see **FTP** (filter time prompt) in units of **HH:MM**. When **FTP** exceeds **TIME** the **FILTER** message is displayed. The restaurant manager may check the amount of cooking and the amount of time since filtering on every fryer vat. The appearance of the **FILTER** message indicates whether or not either the time or cooking hit count sum has exceeded the limit, but the manger can also know how close to the limit each parameter is.

Disposal Limit – The restaurant research chef may also define the number of hits of shortening degradation, regardless of the filtering done the period since last disposal, at which the **DISPOSAL** message is displayed. For instance, and using the hits as defined in the example above, the restaurant might filter twice a day and the filtering may conveniently occur after the 75 hits each time. In such instances the chef determines his shortening would lasts 6 days and still provide the quality desired. He would then want the disposal hit limit set at 75 (ideal hits between filterings) times 2 (ideal filtering per day) times 6 (days of ideal usage and filtering) or 900 hits. This is done by programming **DHL** (disposal hit limit) in feature key **8** to a value of **900**.

Heavier usage over the period would cause 900 hits to be reached before the customary 6 days. This information would allow the manager to possibly modify his disposal plans. The actual hits can be viewed by going to feature key 8 and looking **DHC** (disposal hits count).

2. **Help in the Filtering Process** – The U402 provides timing help and display guidance in the filtering process and sets the **FHCS** (Filter Hit Count Sum) to zero after the timings aid has been used. It assumes proper filtering has then been done and since the Ultrafryer® gas or electric fryers provide many features to make filtering effective and user friendly it usually will have been.

Ultrafryer® fryers with built in shortening return filter systems have a main power switch that directs the incoming control power to either the heating controls (contactor circuit or gas valve circuit) or the pump controls. In addition a drain valve switch also removes the power from the heating control circuits. When either or both of these switches are put into the position for shortening handling control circuits. When either or both of these switches are put into the position for shortening handling the U402 switches from the heating mode of the filtering mode. It indicates this by displaying **DRAINING** rather than **READY** in the display window. If the **FILTER** message had been displayed during the heating mode, it will now alternate with the draining message in the display. If the **FILTER** message was not yet displayed the **DRAINING** message will alternate with **TURN OFF**. If filtering is desired, the user leaves the U402 soft ON/OFF switch in the **ON** position and follows the filtering procedure. If the main power switch was turned **"OFF"** for closing down the fryer for an off period without filtering the soft ON/OFF switch is turned to off.

Using the Timing Aid – The filtering procedures in the fryer manual for your particular filter system configuration should be followed without regard to the U402. During the procedure a polishing period is often called for.

If and when the polishing step is initiated the timer on the U402 should be pressed. A 10 minute count-down will begin. If the step is finished before 10 minutes press the **OK/EXIT** button. The U402 display now says **CLOSE DRAIN** indicating the filter hit count sum has been set to zero and refilling may begin.

If using a filter system in which polishing is not required, press the timer button for the wash wand, bottom sweep, or automatic vat cleaner operation. When finished (if less than 10 minutes) press **OK/EXIT** to turn off the timer. The U402 will display **CLOSE DRAIN** indicating the filter hit count sum has been set to zero and refilling may begin.

Closing the drain will not make this message disappear because the main power switch for the vat just filtered should still be in the pump position. The **CLOSE DRAIN** switch will remain until the vat is refilled and the main power switch is returned to the heat position from the pump position. Only then will the **DRAIN-FILTER-REFILL** cycle be completed and the **DRAIN-FILTER-REFILL** switches be closed.

If using an external pump or the self cleaning pump nozzle control to refill the vat it is possible (but forbidden) to pump while the vat power switch is on. In this case closing the drain will return the U402 to the "ready for turning on to the heating mode" condition. For safety reasons the user must refill the vat before attempting to return the U402 to heating mode. As a precaution the U402 does not go **ON** when all the mechanical fryer switches are restored to the heat position, but goes to the TURN OFF mode and displays the message **TURN OFF**.

3. **The Disposal Procedure** – When the **DHC** (disposal hit count) reaches the **DHL** (disposal hit limit) the **DISPOSE** message is displayed. Since Disposing means filtering isn't required it displaces the filter message. When the shortening is discarded it is necessary to manually reset the **DHC** value, since the U402 has no inputs with which to automatically detect that disposal has occurred. Setting the **DHC** to zero will also zero the filter hits and filter elapsed time counters.

4. **Summary** – The U402 can be used to give important information about shortening care and usage. If not desired, the message may be opted out by setting **FHCL, DHL** and **TIME** to zero in the feature programming mode. If management has elected to use the information it is most valuable when the user is trained in the meaning of the messages and values, the filtering process, the reasons for filtering and the value and cost of good shortening.

Appendix

Glossary of parameters:

FHCL – Filter Hit Count Limit: The number of total hits from the cooking with any combination of the product keys at which the **FILTER** message is to be displayed.

FHCS – Filter Hit Count Sum: The number of total hits from the cooking with any combination of the product keys since the last filtering.

TIME – The number of hours of being ON before the **FILTER** message is displayed.

FTP – Filter Time Prompt: The number of hours and minutes **(HH:MM)** since the last filtering.

DHL – Disposal Hit Limit: The number of total hits from the cooking with any combination of the product keys at which the DISPOSE message is to be displayed.

DHC – Disposal Hits Count: The number of total hits from the cooking with any combination of the product keys since the last disposal.

1.2. SAFETY

The Ultrastat® 402 Cooking Computer operates on 24 volt single phase electrical power, and like othe electrical equipment, it should not be operated with wet hands or while standing in water.

Water should **NEVER** be sprayed on or at the computer, as there is a danger of electrical shock and/or serious damage to the computer circuitry. Should the computer accidentally be sprayed with water, **1) IMMEDIATELY** turn the Power **OFF** at the Main Power Switch and **2) IMMEDIATELY** contact a qualified service agent to check the computer. The Computer is located in close proximity to hot liquid shortening and care must be taken to avoid serious burns. The floor in front of, and area around the fryer should be kept clean and dry. Whenever anything is put into a cooking vat, care should be taken to not splash the hot shortening. Products should always be "placed" into the shortening, not thrown.

1.3. SAFE CLEANING PROCEDURE

Before performing any cleaning routine, electrical power to the Ultrastat® 402 cooking computer should be turned OFF at the Main Power Switch. A **SLIGHTLY** dampened cloth may then be used to clean any debris from the face of the computer. **DO NOT USE** any cleaner or de-greaser solvents as they may mar the face or damage the internal circuitry of the computer.

Any questions regarding correct cleaning procedures should be directed to the Ultrafryer® Customer Service Department at 1-800-525-8130.

2. ULTRASTAT® 402 COMPUTER

2.1. COMPUTER FEATURES

1. **Programmable Stage Times**

   The user will have the ability to program certain cook times in each stage of 10 stages in a cook cycle for each product key. The computer is programmable in minutes (up to 59) and seconds (up to 59).

NOTE:

Multiple cook starts are not allowed if a product key has more than one stage programmed.

2. **Programmable Stage Temperatures**

   The user will be able to program certain cook temperatures in each stage of a cook cycle for each product key. The valid temperature range is 200 to 390°F (93 to 199°C).

NOTE:

The user will be able to program from one (1) to ten (10) stages in a cook cycle for each product key.

3. **Programmable Timing Mode**

   The user will be able to program the timing mode (flex or straight) for each stage of each product key. If a product is configured for flex time, 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 affecting the cook cycle, to insure the computer provides consistent, high-quality product. Under straight time mode, the computer will cook only for the specified time without adjusting for these variations.

4. **Programmable Action Alarms**

   The user will be able to program up to three action alarms on each product key. An action alarm is an indication to the operator to perform some action at a pre-programmed time (e.g., STIR FOOD, SHAKE BASKET, etc.).

5. **Programmable Temperature Setback**

   The user will be able to program a temperature setback to take effect whenever a fryer has not been activated for a period of time.

6. **Programmable Filtration and Shortening Disposal Prompts**

   The user will be able to program a filtration and shortening disposal prompt based on the number of product drops. These features may also be turned **OFF** if desired.

7. **Melt Cycle**

   When the computer is ON and the vat temperature is below the Melt Release Temperature, the computer will control the melting of the shortening. In the Melt Mode, the word **MELT E, G, or P** will appear in the display. After the vat temperature is above the Melt Release Temperature, the user may press the **"OK/EXIT"** key to enter normal cooking mode. Each time the computer is turned **ON,** it will automatically enter the Melt Cycle and must again be overidden by pressing the **"OK/EXIT"** key.

<p align="center">**CAUTION:** </p>

IT IS ABSOLUTELY IMPERATIVE THAT THE USER CHECK TO SEE THAT THE HEAT MECHANISM IS COMPLETELY COVERED WITH "LIQUID" SHORTENING BEFORE PRESSING THE "OK/EXIT" BUTTON. FAILURE TO DO SO COULD RESULT IN PERSONAL INJURY AS WELL AS DAMAGE TO THE FRYER.

<p align="center">**NOTE:**</p>

If shortening temperature is ABOVE the set point programmed for cooking, the computer will automatically override the Melt Mode.

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8. **Programmable Product Name Labels**

   The user will be able to program button name labels from a specific product library.
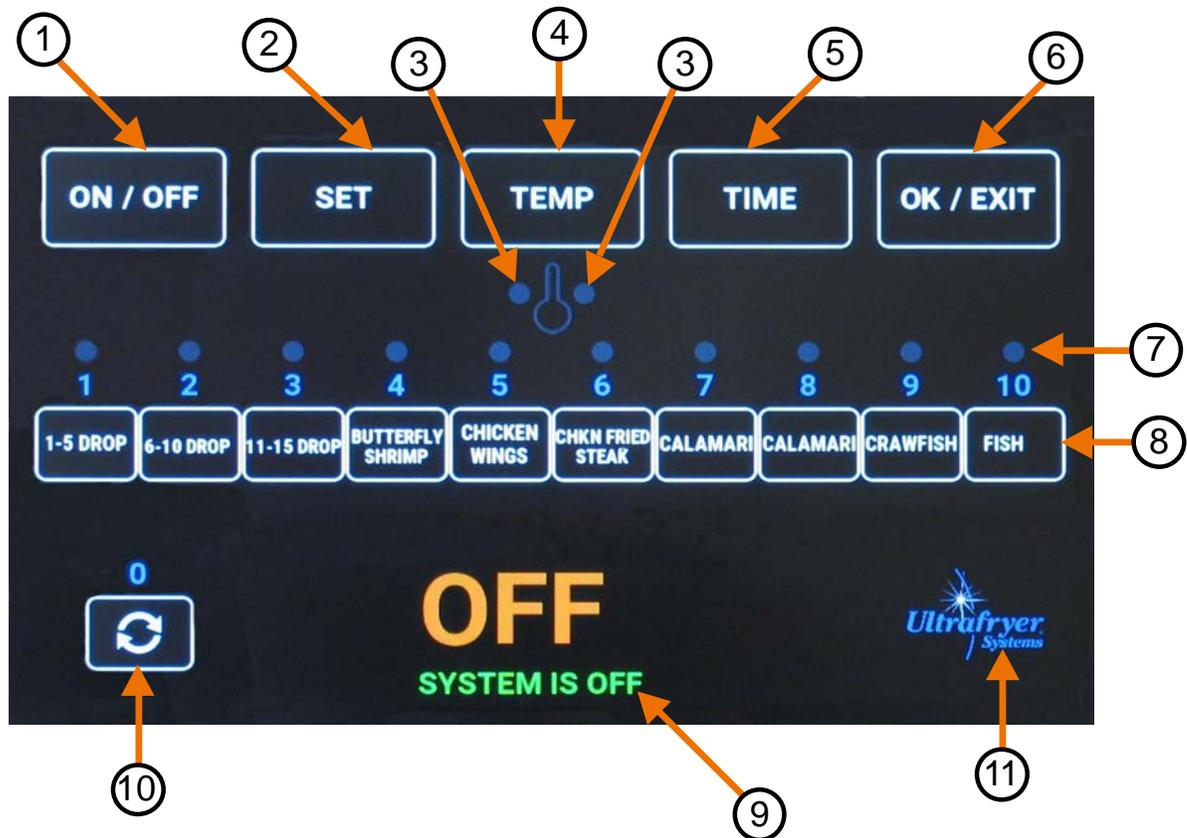
2.2. COMPUTER PANEL KEY DESCRIPTIONS

1. **ON/OFF KEY**
   a. Turn the Computer ON and OFF.
   b. If equipped, the fryer toggle ON/OFF switch is in the **ON** position and the Drain Lever in the closed **UP** position.

2. **SET KEY**
   a. In "operating" mode, allows access to the programming mode.
   b. In "programming" mode, allows access to the operating mode.

3. **HEAT DEMAND LEDS**
   When lit (bright) indicate the computer is calling for heat.

4. **TEMPERATURE KEY**
   a. When depressed one time, displays actual shortening temperature for 3 seconds.
   b. When depressed two times, within 3 seconds, displays current setpoint temperature for 3 seconds.
   c. When depressed three times, within 3 seconds, will return to previous display.

5. **TIME KEY**
   Used to display remaining cook time of a product, activate/abort the recipe display of a product and start the Filter Timer.

6. **ON/EXIT KEY**

   a. In "operating" mode used to manually exit the shortening melt cycle, exit the Filter Timer, and activate/exit the setback mode.

   b. In "programming" mode serves as an ACCEPT key.

7. **PRODUCT LED**

   a. When **BLINKING** fast, in "cooking" mode indicates cooking of that product is in process.

   b. When **BLINKING** slow, indicates cooking of that product is complete.

NOTE:

> **When several products are in the "cooking" mode and the TIME KEY is pushed, the Product LED of the first to finish will BLINK fast and the order LED's will BLINK slow. When the cook cycle of the "first" product key is complete, its LED will blink FAST and the other product key LEDs will turn OFF.**

   c. When lit **BRIGHT** in the "programming" mode, indicates the product is being programmed.

8. **PRODUCT COOK AND PROGRAMMING KEY**

   a. In "operating" mode, used to start and stop a product cook cycle.

   b. In "programming" mode, used to enter numerical values 1 to 9 and to select **RECIPE** or **FEATURES** to be programmed.

9. **DISPLAY**

   Displays modes, functions and operation of the computer.

10. **TOGGLE /PROGRAMMING KEY**

   a. In "programming" mode, it is used to enter the numerical value of **"0"** and "toggle" (switch) between **FLEX/STRAIGHT** time modes, **HIGH/LOW** melt release temperature and **CELSIUS/FARENHEIT** temperature unit.

   b. In "operating" mode, it can be pushed to display the current **HIT COUNT** and **TIME PROMPT**.

11. **ULTRAFRYER® LOGO (HIDDEN USER SETTING BUTTON)**

   a. With computer **ON**, In **"OFF"** mode.

   b. Depress Ultrafryer Loge for 3 seconds.

   c. Select Product Name Button to display library selections.

2.3. DISPLAY DESCRIPTIONS

| ACT 100 F/C | - | The actual shortening temperature in degrees Fahrenheit/Celsius when the [🌡] key is depressed, ie., 100°F (38°C). |

| 1 0:0 0 | - | Time remaining in a cook cycle or other computer function, ie., 10:00. |

| BOIL 20:00 | - | Time remaining in the **BOIL** mode, ie., 20:00. |

| OFF | - | Indicates the Computer is ready to be turned **ON.**
NOTE: Computer must be turned OFF by the ON/OFF key before the ON/OFF key can be used to turn the Computer ON. |

| TURNOFF | - | Prompts operator to push the Computer's ON/OFF key. Usually occurs when the fryer power switch is turned **OFF** or drain valve is **OPENED.** |

| TOOLOW | - | Indicates an entered value is too low and is **NOT ACCEPTABLE.** |

| TOO HIGH | - | Indicates an entered value is too high and is **NOT ACCEPTABLE.** |

| SETBACK | - | When optional **SETBACK** feature is used, indicates the computer has reduced the fryer's **SETPOINT** temperature to a **LOWER**, energy saving, temperature when a product has not been cooked for a programmable length of time. |

| CK 1-10 | - | Indicate the specific Product Key number for which the computer is displaying status information during a cook cycle. |

| STIR 1-10 | - | Indicates an action needs to be taken on a product being cooked by a specific product key such as **STIR 5**. |

| MELT E | - | Electric Melt Cycle - Heating mechanism is **ON** 4 seconds and **OFF** 36 seconds. |

| MELT G | - | Gas Melt Cycle - Heating mechanism is **ON** 8 seconds and **OFF** 32 seconds. |

| MELT P | - | Purge Melt Cycle - Heating mechanism is **ON** 12 seconds and **OFF** 28 seconds. |

| READY | - | The actual shortening temperature is no more than the **READY BAND** below the (SETPOINT) temperature and no higher than **40°F (22°C)** above the setpoint temperature.
NOTE: The READY BAND is factory set according to the customer's order, usually set at 10°F (5°C). |

| HEATING | - | The actual shortening temperature is more than the **READY BAND** below the (SETPOINT) temperature. |

HIGH	-	The actual shortening temperature is more than **40°F (22°C) ABOVE** the (SETPOINT) temperature.
HIGH TMP	-	The actual shortening temperature is **ABOVE 420°F (216°C).** If this occurs the computer will emit a **CONTINUOUS ALARM** signal.
DONE 1-10	-	Indicates a cook cycle has been completed on a product being cooked by a specific product key, such as **DONE 5.**
FILTER	-	When **FILTER PROMPT** is enabled, indicates it is time to filter the shortening because the predetermined quantity of product cooked since last filtering has been exceeded.
DISPOSE	-	When **DISPOSAL PROMPT** is enabled, indicates it is time to replace the shortening because the predetermined quantity of product cooked with the shortening has been exceeded.
PB OPEN	-	Indicates the computer temperature probe is **OPEN.** When this occurs; 1) any cook cycle will be **CANCELLED**; 2) heating mechanism will be turned **OFF** and 3) normal key presses will be **INHIBITED.**
PB SHORT	-	Indicates the computer temperature probe is **SHORTED**. When this occurs; 1) any cook cycle will be **CANCELLED**; 2) heating mechanism will be turned **OFF** and 3) normal key presses will be **INIDBITED**.
DRAINING	-	Indicates the fryer has electrical power and the Drain Valve has been **OPENED** to initiate a shortening **FILTER** or **DISPOSAL** operation, or the fryer toggle HEAT/OFF switch has been turned **OFF** to allow operation of the filter pump. This display will alternate with the following displays: **DRAINING/FILTER, DRAINING/DISPOSAL OR DRAINING/TURN OFF.**

2.4. OPERATING THE COMPUTER

1. **To warm up from OFF:**
   a. Press the **ON/OFF KEY**, the computer will initiate the **SHORTENING MELT MODE**.
   b. When shortening reaches the **SHORTENING RELEASE TEMPERATURE**, press the **OK/EXIT KEY** at which time **LOW** will appear on the display.
   c. When shortening reaches a temperature in the **READY BAND** around the (SETPOINT) temperature, the Fryer is ready to Cook after the shortening is thoroughly stirred.

2. **To run a cook cycle**
   a. Press the Product Key number (**PK #**) for the product.
   b. At the end of the cook cycle, the alarm will sound and **DONE#** will be displayed.
   c. Press the Product Key number (**PK #**) to silence the alarm and reset that Product Key.

3. **Action Alarms**

   If the unit is programmed with action alarms, the action alarms will signal at a preset time during the cooking cycle. This signal, a **FAST RATE BEEP**, will last 5 seconds and then self-

cancel. **STIR**# will appear in the display indicating the product key # for which product should be stirred.

4. Boil

CAUTION:

PLEASE CONSULT AND FOLLOW THE ENCLOSED GUIDELINES IN SECTION III, E FOR BOILING OF THE FRYER VATS.

The boil function accurately maintains the fryer temperature at 192**°**F (89**°**C) to assist the cleaning of fry vats. To start the boil process, turn the appliance **OFF**. Empty the fry vat of shortening. Once the vat is emptied of shortening and refilled with cold water, the computer and fryer may be put into the Boil Mode by turning the Fryer and Computer **ON**.
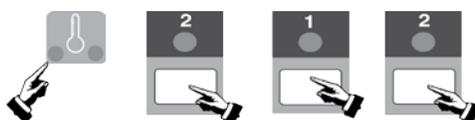
To Enter Boil Mode: Press the **TEMPERATURE KEY,** followed by the **2, 1, 2 keys.**

BOIL will appear in the Display and the fry vat will maintain a temperature of 192**°**F (89**°**C) to allow the boil function to be performed.

NOTE:

The Fry Vat must be below a temperature of 220°F (104°C) to enter the Boil Mode.

To Exit Boil Mode: Press the **ON/OFF KEY.**

Turn the appliance OFF. The computer will no longer display **BOIL.** Empty the water from the vat, wipe all remaining water from the vat. Once dry, refill the vat with shortening following procedures in paragraph III B 1.

CAUTION:

REFILL THE VAT WITH SHORTENING ONLY WHEN IT IS COMPLETELY DRY.

5. Filter Prompt

If the unit is programmed for **FILTER PROMPT, FILTER** alternating with a normal display will appear after the pre-programmed number of product drops have been exceeded.

3. OPERATING INSTRUCTIONS

3.1. COOKING FEATURES

a) PROGRAMMED STAGED TIMES/TEMPERATURES

Some Computers will be pre-programmed with a STAGED COOK CYCLE for cooking chicken. When a Computer is in a STAGED COOK CYCLE it controls the Ultrafryer so shortening is heated to a CERTAIN TEMPERATURE at a CERTAIN TIME in the cook cycle. For example a product key could be programmed as follows for cooking Chicken:

SETTING	TIME	TEMPERATURE
1	14:00	330°F/166°C
2	13:55	305°F/152°C
3	6:00	310°F/154°C
4	4:00	320°F/160°C
5	2:00	330°F/166°C

The SETPOINT temperature of that product key is 330°F (166°C). When product is dropped the shortening temperature will **DROP** and the Computer will control the fryer to maintain shortening temperature at 305°F (152°C) for about **7 MINUTES** (13:55 to 6:00 in the cook cycle). At the end of 8 MINUTES, the Computer will control the fryer to increase shortening temperature to 310°F (154°C) for 2 MINUTES (8:00 to 10:00 in the cook cycle). At the end of 10 MINUTES, the Computer will control the fryer to increase shortening temperature to 320°F (160°C) for 2 MINUTES (10:00 to 12:00 in the cook cycle). For the last 2 minutes (12:00 to 14:00) in the cook cycle, the Computer will control the fryer to increase and maintain the shortening temperature at 330°F/166°C.

NOTE:

Multiple products CANNOT be simultaneously cooked if a STAGED COOK CYCLE is being used because a staged cook cycle requires a fryer to be at a CERTAIN TEMPERATURE at a CERTAIN TIME in the cook cycle.

b) **MULTIPLE COOK TEMPERATURES**

Computers can be programmed with **COOK CYCLES** that require different shortening temperatures for different products cooked in a fryer vat. For example, **PRODUCT KEY 1** could have a **SETPOINT** temperature of **330°F (166°C)** and **PRODUCT KEYS 2, 3 AND 4** could have a **SETPOINT** temperature of **350°F (177°C).**

NOTE:

When the Ultrafryer® and Computer are first turned ON, shortening in that fryer vat will be heated to the LOWEST SETPOINT temperature (330°F/166°C). If a product requires the HIGHER SETPOINT temperature, press the Product Key for that product.

c) **FLEX/STRAIGHT TIME MODE**

Some Computers are pre-programmed for the **FLEX** time mode and others are set for the **STRAIGHT** time mode. The **FLEX** time mode automatically adjusts the **COOK TIME** taking into consideration: 1) shortening temperature drop when the product is placed into the shortening, 2) initial product temperature, 3) product moisture content and 4) other factors affecting the cook cycle to insure a consistently high quality product is cooked. In **FLEX** time the computer displays **"FLEX"** time rather than **"STRAIGHT"** time. In the **STRAIGHT** time mode, a product is cooked for the amount of time for which the Computer has been programmed without any variation of time.

NOTE:

When **FLEX TIME MODE** is being used the TIME being displayed will appear as if it were REAL TIME elapsing, but this time is running SLOWER or FASTER than real time depending on whether the ACTUAL temperature is below or above the setpoint temperature.

d) FILTER PROMPT

A computer can be programmed for a visual **FILTER PROMPT** after a pre-determined amount of product has been cooked, or a predetermined amount of time has passed to alert the operator it is time to filter the shortening. If this feature is used, **FILTER** will appear in the display alternating with a normal display, after the programmed amount of product has been cooked.

e) DISPOSAL PROMPT

A computer can be programmed for a visual **DISPOSAL PROMPT** after a pre-determined amount of product has been cooked, to alert the operator it is time to dispose of the shortening. If this feature is used, **DISPOSE** will appear in the display alternating with a normal display, after the programmed amount of product has been cooked.

f) TEMPERATURE SETBACK

A computer can be programmed to automatically reduce the **SETPOINT TEMPERATURE** of a fryer to a **LOWER**, energy saving, temperature when a product has not been cooked in that fryer for a pre-determined length of time. If this feature is used, **SETBACK** will appear in the display to alert the operator that shortening temperature in the fryer is being reduced.

3.2. COOKING

When the Computer is taken out of the **SHORTENING MELT MODE** each morning, shortening in the fryer vat will be heated to its SETPOINT temperature and **"LOW"** will appear in the display to indicate the shortening temperature is MORE than the **READY BAND** temperature **BELOW** the setpoint temperature. When shortening temperature rises to the **SETPOINT** temperature **READY** will appear in the display indicating a **COOK CYCLE** can be started.

a) STARTING A COOK CYCLE

To start a cook cycle, simply press the product key you wish to cook. If the product key is programmed, the Product Key **LED** will **BLINK FAST** and **CK 1** and correct cooking time will be displayed, (example, **14:00**) and this time will immediately start to count down in minutes and seconds. If correctly programmed, the computer will count down to **00:00**, the alarm will **SOUND** and **DONE 1** will appear in the display. Press Product Key 1 to silence the alarm and reset that product key for another cook cycle.

b) CANCELLING A COOK CYCLE

If a cook cycle was inadvertently started it may be cancelled two (2) ways:

1) Press and hold the same product key used to start the cook cycle for **4 SECONDS**. This prevents an accidental cancelling of a cook cycle while a product is being cooked.

2) A cook cycle can be **CANCELLED** at any time by turning the Ultrafryer Toggle HEAT/OFF SWITCH to the **OFF** position.

c) ACTION ALARMS

Some Computers are pre-programmed for **ACTION ALARMS** when cooking certain products to alert the operator it is time to take some action such as stirring the product. When this feature is used; the Computer will alert the operator with a **RAPID BEEPING** that will last for **5 SECONDS** then self-cancel, and **STIR** will appear in the display and continue counting towards the next action alarm time. For example, a product key could be programmed with three (3) action alarms:

PRE-ALARM	TIME	OCCURRENCE TIME IN A 14 MINUTE COOK CYCLE
1	9:00	5:00
2	6:00	8:00
3	3:00	11:00

The first action alarm would be signaled when the Computer counts down to 9:00 (5 minutes after start of the cook cycle), the second alarm would be signaled when the Computer counts down to 6:00 (8 minutes into the cook cycle), and the last signal would occur when 3 minutes is left in the cook cycle (11 minutes into the cook cycle).

3.3. FRYER VAT BOIL-OUT

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

1) Ensure all Drain Levers are in the closed **(UP)** position, then add water to each vat until it reaches a point two (2) inches **BELOW** the middle line of the **"E ←"** in the word **LEVEL** of the **UPPER** shortening level mark on the rear wall of the vats.

WARNING: 🛑

ONLY USE A COMMERCIAL GRADE "NON-CHLORINE" BOIL-OUT COMPOUND!!
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2) Add the amount of **BOIL-OUT COMPOUND** in each fryer vat prescribed in the Cleaning Manual provided by the Chemical Supplier.

3) Turn the Toggle HEAT/OFF switch to **HEAT** (or to "COOK" if the switch is labeled "COOK/FILTER") and, if applicable, the Manual Gas valve for each fryer vat to the **ON** position; then depress the Computer ON/OFF Key to the **ON** position.

NOTE:

The Drain Lever must be in the closed UP position to turn the computer ON.
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4) Place the Computer in the **BOIL MODE** by pressing the following Computer keys in the order shown:
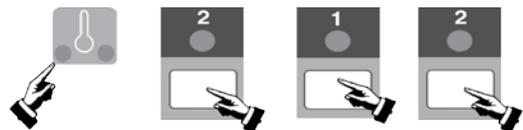
BOIL 30:00 will appear in the Computer display and the Computer will turn the Ultrafryer® ON and OFF to heat and maintain the boil-out solution at 192°F (89°C).

5) Frequently scrub the sides, front and rear of each fryer vat with a long handled synthetic bristle scrub brush.

6) After the boil-out solution has **"BOILED"** for 30 minutes and the alarm sounds, press the ⬜ key to **EXIT BOIL MODE**.

7) Turn the Toggle HEAT/OFF Switch and if applicable, the Manual Gas Valve for each fryer to their **OFF** positions (or to "FILTER" if the switch is labeled "COOK/FILTER") and **CAREFULLY** dispose of the boil-out solution in each fryer in a floor drain.

NOTE:

Do not use the filter pump to remove water from the vats as this will cause premature pump failure and void the pump warranty.

8) Use a scrubbing pad to remove carbon buildup from the top of the heat mechanism. To remove carbon buildup 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.

9) Rinse each fryer with hot water until the water coming out of the drain valve is clear.

10) 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 each fryer to neutralize the Boil-Out Compound.

NOTE:

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

11) **THOROUGHLY** wipe the sides, heat mechanism, and bottom of each fryer with clean, lint-free, dry towels to remove any remaining water; then fill each fryer with **NEW** shortening.

4. SETTINGS AND PROGRAMMING

The Ultrastat® 402 Cooking Computer has two (2) modes of operation:

OPERATING MODE - Pre-programmed cook times and temperature for standard products plus action alarms.

PRODUCT PROGRAMMING MODE - Allows customers to add, delete or modify product **RECIPES** or **FEATURES**. Recipe programming pertains to staged cook times, temperatures and action alarms of products; Feature programming pertains to selecting Celsius/Fahrenheit, computer setback of time and temperature, melt cycle options, filtering prompts, and shortening disposal prompts.

<div align="center">

CAUTION:

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> **DUE TO THE COMPLEXITY OF AN ULTRASTAT® 402 COMPUTER, PROGRAMS SHOULD ONLY BE CHANGED BY AN AUTHORIZED OPERATIONS MANAGER/SUPERVISOR OR A SERVICE AGENT APPROVED BY ULTRAFRYER® SYSTEMS' CUSTOMER SERVICE DEPARTMENT.**

4.1. RECIPE PROGRAM DISPLAYS

PROGRAM	-	Indicates computer is in the program mode and allows the customer to select **RECIPE** programming by entering **3660** (cook password) or **FEATURE** programming by entering **3661** (feature password).
RECIPE	-	Indicates computer is in the Recipe programming mode in which product staged cook times and temperatures, and action alarms may be programmed.
TOO HIGH	-	Indicates the number of steps, time, temperature, or action alarms entered is too high and is **NOT ACCEPTABLE**.
TOO LOW	-	Indicates the number of steps, time, temperature, or action alarms entered is too low and is **NOT ACCEPTABLE**.
STRAIGHT	-	Indicates "straight" cook time has been selected where the product is cooked at a certain temperature for a certain time.
FLEX	-	Indicates "flex" cook time has been selected where the computer adjusts the actual cook time taking into consideration the temperature variations due to load size, initial product temperature, product moisture content, and other factors affecting the cook cycle.
ALARMS	-	Indicates the number of **STIR** alarms that may be programmed for this Product Key.
HITS	-	Indicates shortening abuse weight factor of the Product Key being programmed.

<div align="center">

NOTE:

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> **A "programming timeout" will occur if no key is pressed for TWO (2) minutes and the computer will return to normal operations.**
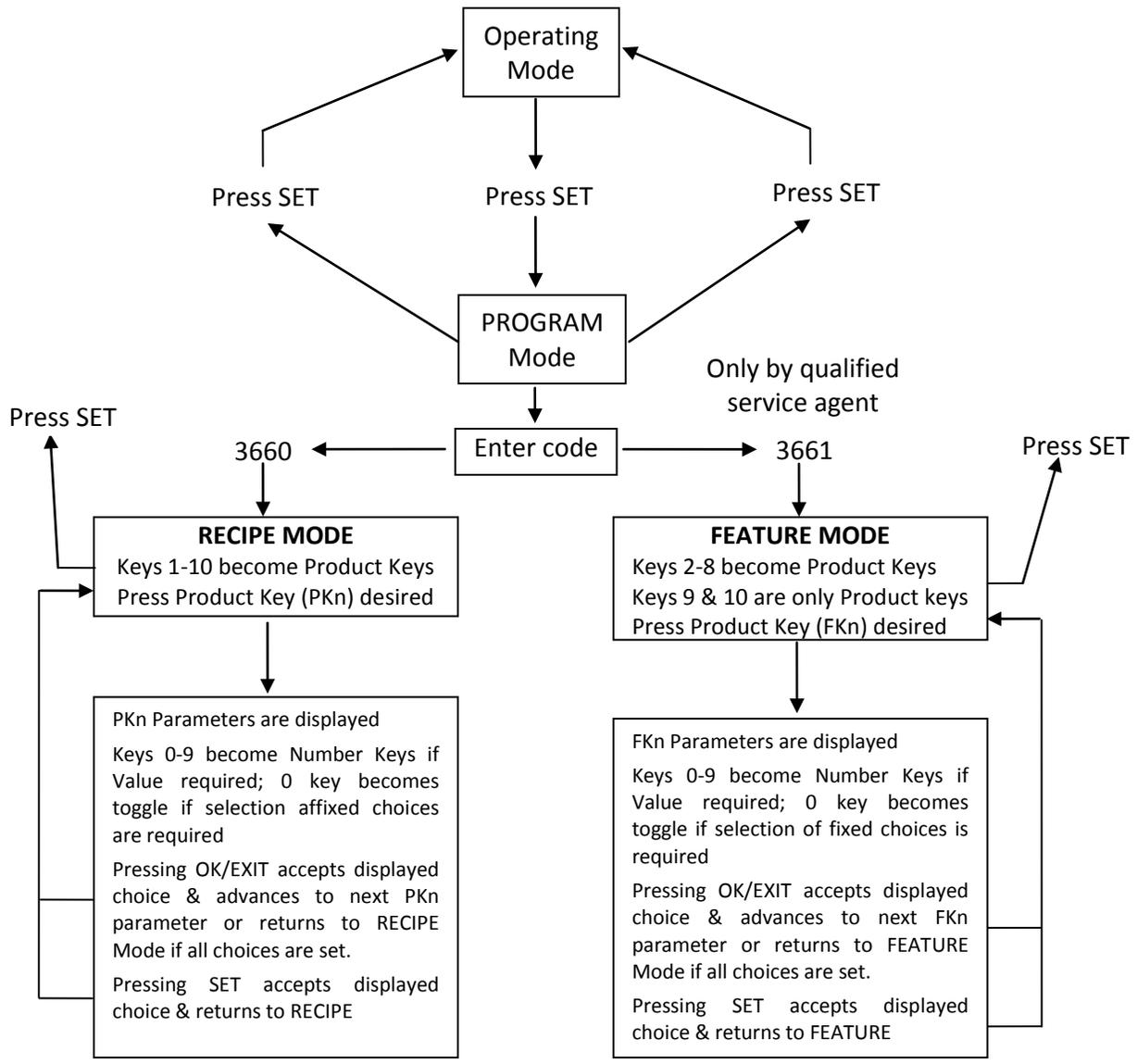
4.2. FEATURE PROGRAM DISPLAYS

PROGRAM - Indicates computer is in the program mode and allows the customer to select **RECIPE** programming by entering **3660** (cook password) or **FEATURE** programming by entering **3661** (feature password).

FEATURE - Indicates computer is in the Feature programming mode in which the customer is able to select either: 1) Celsius or Fahrenheit temperature unit; 2) Alarm (Beeper) volume; 3) Setback time/temperature; 4) Melt Option; 5) Filter prompt; and 6) Disposal prompt.

TOO HIGH - Indicates an entered value is too high and is **NOT ACCEPTABLE.**

TOO LOW - Indicates an entered value is too low and is **NOT ACCEPTABLE.**

SETB 00:00 - Prompt to enter the **SETBACK** time in hours and minutes.

SETB000F/C - Prompt to enter the **SETBACK** temperature in degrees Fahrenheit or Celsius.

G - Melt option for a gas fryer (Gas cycles **ON** for 8 seconds and **OFF** 32 seconds).

E - Melt option for a electric fryer (Heat element **ON** for 4 seconds and **OFF** 36 seconds).

P - Melt option for purge where the purge cycle is **ON** for 12 seconds and **OFF** 28 seconds.

M REL HI - Prompt to select the **HIGH** (135°F (57°C)) Melt Release temperature.

M REL LO - Prompt to select the **LOW** (75°F (24°C)) Melt Release temperature.

FHCL ### - Prompt to enter the shortening **FILTER HIT COUNT LIMIT** for the filter prompt.

FHCS ### - Indicates the current **FILTER HIT COUNT** (weighted cooks since last Filtering).

TIME - Indicates the elapsed time in **HOURS** of operation to start of the Filter Prompt. Setting it to ⟲⁰ ⟲⁰ will disable the Time Prompt.

LAST/PREV/FCTY - Indicates View Recovery Test options between **LAST, PREVIOUS**, and **FACTORY** recovery times. While viewing **FACTORY** a new 3 digit second value may be entered.

DHL ###### - Prompt to enter the shortening **DISPOSAL HIT COUNT LIMIT** for the disposal prompt.

DHC ###### - Indicates the current **DISPOSAL HIT COUNT**.

HIT refers to the shortening abuse associated with cooking a quantity of a product. The hits are programmed to each product key and added to the Filter Hit Count each time the product is cooked.

4.3. PROGRAMMING FLOW CHART

```
                          ┌──────────────┐
                          │  Operating   │
                          │    Mode      │
                          └──────────────┘
                                  │
   Press SET         Press SET         Press SET
                                  │
                          ┌──────────────┐
                          │   PROGRAM    │
                          │    Mode      │
                          └──────────────┘
                                  │        Only by qualified
                                  │         service agent
   Press SET                      │                            Press SET
             3660  ◄──── ┌──────────────┐ ────► 3661
                         │  Enter code  │
                         └──────────────┘
```

RECIPE MODE	FEATURE MODE
Keys 1-10 become Product Keys	Keys 2-8 become Product Keys
Press Product Key (PKn) desired	Keys 9 & 10 are only Product keys
	Press Product Key (FKn) desired

PKn Parameters are displayed	FKn Parameters are displayed
Keys 0-9 become Number Keys if Value required; 0 key becomes toggle if selection affixed choices are required	Keys 0-9 become Number Keys if Value required; 0 key becomes toggle if selection of fixed choices is required
Pressing OK/EXIT accepts displayed choice & advances to next PKn parameter or returns to RECIPE Mode if all choices are set.	Pressing OK/EXIT accepts displayed choice & advances to next FKn parameter or returns to FEATURE Mode if all choices are set.
Pressing SET accepts displayed choice & returns to RECIPE	Pressing SET accepts displayed choice & returns to FEATURE

RECIPE Parameters

No. of Steps
    (For each step)
    TIME
    TIME CURVE
    TEMPERATURE

 No. of ALARMS
    (For each alarm)
    TIME
    HITS

FEATURE List

FK2 -- Degrees (F or C)
FK3 -- Alarm Volume (1,2,or 3)
FK4 -- SETBACK (TIME, TEMP)
FK5 -- MELT (E, G, or P)
        Release temp (LO or HI)
FK6 -- Recovery Data
        LAST; PREV; FCTY
FK7 -- FILTER Prompt
        HIT LIMIT; HITS; TIME Cue
FK8 -- DISPOSE Prompt
        HIT LIMIT; HITS

4.4. RECIPE PROGRAMMING

STEP	ACTION	RESPONSE
1	**ENSURE** the Drain Lever on the fryer is in the **CLOSED** position, shortening is at the proper level. If equipped, turn the **TOGGLE HEAT/OFF.** **SWITCH** is **ON;** the **AMBER** power indicator lamp is **LIT**; then depress the computer **ON/OFF** key.	A. **MELT E**, **G**, **or P** will appear in the display to indicate the computer is in the **SHORTENING MELT MODE.** B. The **HEAT DEMAND** lamp on the computer and the **RED HEAT INDICATOR** lamp on the fryer will cycle **ON** and **OFF** indicating the heat mechanism is periodically being turned **ON** and **OFF** to heat the shortening gradually.
2	Depress the **SET** key to enter the **PROGRAMMING MODE.**	A. **PROGRAM** will appear in the display to indicate the computer is in the program mode.
3	Enter the **COOK PASSWORD "3660"** to enter product key programming.	A. **RECIPE** will appear in the display to indicate product keys may be programmed. B. All Product Key **LEDs** will **LIGHT.**
4	Depress the **PRODUCT KEY** to be programmed, ie., **PK 1.**	A. Product Key **1 LED** will **LIGHT** indicating it is ready to be programmed. B. Product Key 2 through 8 **LEDs** will be **OFF.** C. Prompt **00 STEPS** will appear in the display indicating the number of cooking steps to be programmed for this product key.
5	Enter the number of cooking steps to be programmed, (example **05**); then depress the **OK/EXIT** key for this number to be accepted. **NOTE: Maximum number of steps to be accepted is 10. "TOO HIGH" will appear in the display if more than 10 steps is entered.**	A. Prompt **S1 00:00** will appear in the display indicating the time for step 1 to begin is to be entered.

4.4. RECIPE PROGRAMMING…continued

STEP	ACTION	RESPONSE
6	A. Enter the **TIME** STEP 1 is to begin, (referenced to the end of a cook cycle); then press the **OK/EXIT** key for the time to be accepted, i.e.; **STEP 1 13:00**. B. Depress the Key to toggle between **STRAIGHT** or **FLEX** Timing Mode; then depress the **OK/EXIT** Key for this selection to be accepted, i.e.; **STEP 1 FLEX.** C. Enter the **TEMPERATURE** for STEP 1; then depress the **OK/EXIT** Key for this temperature to be accepted, i.e.; **STEP 1 330°F/166°C.** **NOTE: If 00:00 is entered, programming for this PRODUCT KEY is ended.** D. Repeat Steps 6A, 6B, and 6C to program the **START TIME, TIMING MODE**, and **TEMPERATURE** for subsequent STEP 2, STEP 3, STEP 4, and STEP 5. **NOTE: 1) If 00:00 is entered for a subsequent STEP, NO OTHER STEP CAN BE PROGRAMMED. 2) Entry MUST BE between 200 and 390°F (93 to 199°C). 3) TOO HIGH will be displayed if entry is greater than 390°F (199°C). 4) TOO LOW will be displayed if entry is less than 200°F (93°C). 5) Repeated presses of the OK/EXIT key will scroll through time, straight/flex and temperature tor each step until the last step is completed.**	A. Prompt **STRAIGHT/FLEX** will appear in the display indicating the Type Timing Mode is to be selected. B. Prompt **S01 000F** will appear in the display indicating the Temperature in °F for STEP 1 is to be entered. C. Prompt **S2 00:00** will appear in the display indicating START TIME, TIMING MODE and TEMPERATURE for STEP 2 is to be entered. D. After the **TEMPERATURE** for the last STEP **(STEP 5)** has been entered and accepted, prompt **ALARMS** will appear in the display indicating the number of alarms desired is to be entered.
7	Enter the number of stir alarms desired; for example **3**; then depress the **OK/EXIT** key for this number to be accepted. **NOTE: Maximum number of alarms is 3. TOO HIGH will be displayed if a higher number is entered.**	A. Prompt A_m **00:00** will be displayed indicating the time for each alarm signal is to be entered.

4.4. RECIPE PROGRAMMING…continued

STEP	ACTION	RESPONSE
8	Enter the **TIME** each alarm is to begin, referenced to the end of the cook cycle; then press the **OK/EXIT** key after each entry. For example: | ALARM	TIME	OCCURRENCE TIME IN COOK CYCLE | |---|---|---| | 1 | 9:00 | 4:00 | | 2 | 6:00 | 7:00 | | 3 | 3:00 | 10:00 | **NOTE: Each time entered must be a minimum 10 seconds less than the previous entry.**	A. Prompt **HITS ##** will be displayed indicating the **HIT COUNT VALUE** for the **FILTER PROMPT** and **DISPOSAL PROMPT** may be entered. **NOTE: HIT COUNT VALUE EQUALS SHORTENING ABUSE ASSOCIATED WITH THE PRODUCT DROP.**
9	Enter the **HIT COUNT VALUE** (PRODUCT DROP) equivalent to the product being programmed; then depress the **OK/EXIT** key for the number to be accepted. For example: | PRODUCT	ENTER | |---|---| | CHICKEN | 5 | | FRENCH FRIES | 1 | | FILLETS | 2 | **NOTE: Hit Count Value (product drop) equals the measure of abuse shortening gets with the cook of a product using this Product Key. The measure of abuse is then associated with the Hit Count Limit stored in the Filter Prompt and Disposal Prompt Features. Any convient unit may be defined as long as the same unit is used on each Product Key as well as the Filter and Disposal Prompts.**	A. **RECIPE** will appear in the display indicating another product may be programmed according to steps 4 through 9. B. Press the next **PRODUCT KEY** to be programmed, ie., **PK 2**, and program this product key according to steps 4 through 9. C. When all product keys have been programmed and **RECIPE** appears in the display, press the **SET** key "twice" to exit the Recipe programming mode. **READY** will appear in the display.

4.4. RECIPE PROGRAMMING…continued

STEP	ACTION	RESPONSE
	A convient unit might be the cooking of **1 POUND** of unbattered French fries; then a **HIT COUNT** of **1** would be entered for a Product Key meant to cook **1** pound of unbattered French fries in a basket. If a chef/manager determined a pound of battered fillets (5 pieces) caused **TWICE** as much abuse as unbuttered French fries; then a **HITCOUNT** of 2 would be entered for a Product Key meant to cook a pound (5 pieces) of battered fillets. Likewise, 48 pieces of battered chicken may cause 5 times the abuse as unbattered French fries, so a **HITCOUNT** of **5** would be entered for a Product Key meant to cook 48 pieces of battered chicken.	

4.5. FEATURE PROGRAMMING

STEP	ACTION	RESPONSE
1	Depress the **SET** key to enter the programming mode.	A. **PROGRAM** will appear in the display to indicate the computer is in the program mode.
2	Enter the **FEATURE PASSWORD "3661"** to in enter Feature key programming.	A. **FEATURE** will appear in the display to indicate Feature key may be programmed. B. All Feature Key **LED'S** will **LIGHT**.
3	Depress the **FEATURE KEY** to be programmed ie., **FK2**.	A. All Feature Key **LED'S** will turn **OFF.**
4	Depress Feature Key **"2";** then depress the key to toggle between the **CELSIUS** and **FAHRENHEIT** temperature units. Press the **OK/EXIT** key for this selection to be accepted.	A. **DEGREE C/F** will be displayed to indicate the temperature unit selected. B. When **OK/EXIT** key is pressed, **FEATURE** will appear in the in the display.
5	Depress Feature Key **"3"**; then depress the key to toggle between **BEEPER** volumes. Press the **OK/EXIT** key for this selection to be accepted.	A. VOLUME 3 will be displayed to indicate this volume has been selected. B. When **OK/EXIT** key is pressed, **FEATURE** will appear in the in the display.
6	Depress the Feature Key **"4"** to program the **SETBACK TIME/TEMPERATURE** desired.	A. Prompt **SETB 00:00** will appear in the display indicating the **TIME** period of **INACTIVITY** before the Setback Mode is entered.
7	Enter the time period of **INACTIVITY** before the Setback Mode is automatically activated. For example: **02:00** for two (2) hours. Press the **OK/EXIT** key for this time to be accepted. **NOTE: Setback can be initiated by QUICKLY pressing the TEMPERATURE followed by the OK/EXIT keys.**	A. **SETB 02:00** will be displayed indicating this entry has been accepted. B. Prompt **SETB 000F/C** will be displayed indicating the amount the **SETPOINT TEMPERATURE** is to be reduced is to be entered.
8	Enter the number of degrees below the **SETPOINT TEMPERATURE** shortening is to be reduced at the end of the **SETBACK TIME**. Press the **OK/EXIT** key for this entry to be accepted.	A. **SETB 80°F (27°C)** will be displayed indicating the **SETBACK TEMPERATURE SETPOINT** will be reduced during **SETBACK** mode activation.

4.5.   FEATURE PROGRAMMING…continued

STEP	ACTION	RESPONSE
	For example: **SHORTENING TEMPERATURE** **SETPOINT** **REDUCED** **ENTER** **330°F (166°C) 250°F (121°C) 80°F (27°C)** **NOTE: Maximum value that will be accepted is 150°F (66°C).**	B. When **OK/EXIT** key is pressed, **FEATURE** will appear in the display.
9	Depress the Feature Key **"5"** then depress the ⟳ key to toggle between the **MELT OPTIONS**. For example: **"G"** for gas, **"E"** for electric or **"P"** for purge. Depress the **OK/EXIT** key for this entry to be accepted. **NOTE: The Gas Cycle will be ON 8 seconds and OFF 32 seconds, the Purge Cycle will be ON 12 seconds and OFF 28 seconds and the Electric Cycle will be ON for 4 seconds and OFF for 36 seconds.**	A. **M REL HI** or **M REL LO** will appear in the display indicating the **MELT RELEASE** setting may now be selected.
	NOTE: Infrared Electric Fryers are set for E-ELECTRIC, Model PAR-3 Gas Fryers are to be set for P- PURGE, all other Gas Fryers are set for G- GAS.	
10.	Press the ⟳ key to toggle between the **REL HI** (135°F (57°C)) and **M RELL O** (75°F (24°C)). For example: toggle **M REL LO** which permits the **OK/EXIT** key to be operational above **75°F (24°C)** to exit the shortening melt mode. Press the **OK/EXIT** key to accept this selection.	A. **M REL HI/M REL LO** will be displayed to indicate this selection has been accepted. B. When **OK/EXIT** key is pressed, **FEATURE** will appear in the display.
11	Depress Feature Key **"6"** then the ⟳ key to toggle between the **VIEW RECOVERY TEST OPTIONS,** ie., **LAST, PREVIOUS** and **FACTORY.** While viewing **FACTORY**, a new value can be entered by depressing the **OK/EXIT** key first then entering **3 DIGITS** in seconds. Depress the **OK/EXIT** Key to exit this feature.	A. **LAST/PREV/FCTY** will appear in the display. B. When **OK/EXIT** key is pressed, **FEATURE** will appear in the display.
12	Depress Feature Key **"7"** to program the **FILTER PROMPT**.	A. Prompt **FHCL ###** will be displayed indicating the **FILTER HIT COUNT LIMIT** for the Filter prompt may be entered.

4.5.   FEATURE PROGRAMMING…continued

STEP	ACTION	RESPONSE
13	Enter the maximum number of **HITS** (product drops) to be cooked prior to alarming a **FILTER PROMPT**; then press the **OK/EXIT** key. For example: enter **105** **NOTE: 1) If filtering shortening was recommended after cooking a THOUSAND pieces of battered chicken, that would equate to cooking 48 pieces of battered chicken about 21 times. Therefore the max number of HITS (product drops) prior to alarming a FILTER PROMPT would be 105 (Hit Count Value 5 x 21 Product Drops) 2) Maximum value that can be entered is 999. 3) Entering [0][0][0] will disable this feature**.	A. Current Filter Hit Counts **FHCS 105** will be displayed indicating a filler prompt will be signaled after the following quantity of product has been cooked, for example: CHICKEN 1008 PIECES FRENCH FRIES 105 BASKETS FILLETS 262 PIECES
14	Depress the **OK/EXIT** key to get the **TIME PROMPT LIMIT** display.	A. **TIME PROMPT LIMIT (TIME xx)** will be displayed, indicating **TIME PROMPT LIMIT** may be entered.
15	Enter time of operation, in hours, before a **TIME PROMPT LIMIT** will be displayed. For example; enter **02**. Press the **OK/EXIT** key for this value to be accepted. **NOTE: Entering [0][0] will disable this feature.**	A. **TIME 02** will be displayed indicating the entry has been accepted. B. When **OK/EXIT** key is pressed, **FEATURE** will appear in the display.
16	Press Feature Key **"8"** to program the shortening **DISPOSAL PROMPT**.	A. Prompt DHL ##### will be displayed indicating the **DISPOSAL HIT COUNT LIMIT** for the Disposal Prompt may be entered.
17	Enter the maximum number of **HITS** (product drops) to be cooked prior to alarming a **DISPOSAL PROMPT**. For example: enter **01458**. Press the **OK/EXIT** key for this value to be accepted. **NOTES: 1) If shortening disposal was recommended after cooking 14,000 pieces of battered chicken, that would equate to cooking 48 pieces of battered chicken about 292 times.**	A. Current Disposal Hit Count **DHCO 3704** will be displayed indicating a **DISPOSAL PROMPT** will be signaled after the following quantity of product has been cooked. For example: CHICKEN 14,016 PIECES FRENCH FRIES 1,458 BASKETS FILLETS 3,645 PIECES

4.5. FEATURE PROGRAMMING…continued

STEP	ACTION	RESPONSE
	Therefore the max number of **HITS** (product drops) prior to alarming a **DISPOSAL PROMPT** would be **1458** (Hit Count Value 5 x 292 Product Drops). 2) Maximum value that can be entered is 65,535. 3) Entering will disable this feature.	B. When the **OK/EXIT** key is pressed **FEATURE** will appear in the display.
18	Press the **SET** key to exit the programming mode.	

4.6. PRODUCT BUTTON NAME PROGRAMING

STEP	ACTION	RESPONSE
1	PRESS and HOLD the ULTRAFRYER® SYSTEMS Logo for 3 seconds	A. Hidden Buttons will be displayed
2	PRESS the PRODUCT NAME [PRODUCT NAME] Button	A. Hidden Buttons will display Product Name options
3	PRESS PRODUCT KEY [1] (1 thru 10) for descriptions needing to be changed	A. A "^" will display under the Product Button to indicate button selected
4	PRESS "0" KEY [0] to scroll through Product Name Library selections	A. Note: Can only scroll in one direction through Product Names Library
5	PRESS the NAME BUTTON required, ie., [FRENCH FRIES] to change the name in the PRODUCT KEY	A. New name will be displayed in PRODUCT KEY
6	Repeat steps 3 through 5 for additional name changes	
7	PRESS OK/EXIT KEY [OK/Exit] to accept changes	A. Product Name Buttons will disappear