

SERVICE MANUAL



KJ3FC SERIES



Frymaster[®]

A **WELBILT** COMPANY

Frymaster L.L.C.
Shreveport, LA 71106



Service Hotlines
1-318-865-1711 (Worldwide)
1-800-551-8633 (U.S.A./Canada)



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TABLE OF CONTENTS

SECTION — KJ3FC FRYER	PAGE
1. PARTS ORDERING/SERVICE INFORMATION	1
2. IMPORTANT INFORMATION	1
3. INSTALLATION INSTRUCTIONS	2
4. OPERATING INSTRUCTIONS.....	4
5. VENTILATION AND CLEARANCE.....	5
6. DRAINING AND FILTERING INSTRUCTIONS	6
7. TROUBLESHOOTING GUIDE — FRYER WITH CUSTOMER PROVIDED COMPUTER.....	7
8. TROUBLESHOOTING GUIDE — FRYER ONLY	8
9. ACCESSORIES	10
10. PARTS LIST	11
11. SERVICE PROCEDURES.....	19
12. PREVENTIVE MAINTENANCE.....	25
13. FILTRATION	26
14. FILTER SYSTEM TROUBLESHOOTING	28
15. WIRING DIAGRAMS	29
16. WARRANTY.....	31
17. SPECIFICATIONS	32

WARNING
IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

WARNING
FOR YOUR SAFETY, DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN VICINITY OF THIS OR ANY OTHER APPLIANCE.

POST IN PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

THE EQUIPMENT IS TO BE INSTALLED TO COMPLY WITH THE BASIC PLUMBING CODE OF THE BUILDING OFFICIALS AND CODE ADMINISTRATORS INTERNATIONAL, INC. (BOCA) AND THE FOOD SERVICE SANITATION MANUAL OF THE FOOD AND DRUG ADMINISTRATION (FDA).

WARNING
THIS PRODUCT CONTAINS CHEMICALS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND/OR BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.
¹Operation, ²installation and ³servicing of this product could expose you to airborne particles of glasswool fibers and/or carbon monoxide. Inhalation of airborne particles of glasswool fibers is known to the State of California to cause cancer. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.

1. PARTS ORDERING/SERVICE INFORMATION

Parts orders must be placed directly with your local Frymaster Parts Distributor. A list of Frymaster Parts Distributors was included with the fryers when shipped from the factory. If you do not have access to this list, please contact the Service Department at Frymaster 1-800-551-8633 or 1-318-865-1711.

To help speed up your order, the following information is required.

Model Number: _____

Serial Number: _____

Type of Gas or Voltage: _____

Part Number: _____

Quantity Required: _____

Service information may be obtained by calling your local Factory Authorized Service Center. A list of these agencies was packed with your fryer. Service information may also be obtained by calling the Frymaster Service Department. When calling, please have the following information available:

Model Number: _____

Serial Number: _____

Type of Gas or Voltage: _____

Nature of service problem: _____

Any other information that may be helpful in solving your service problem.

PARTS ORDERING/SERVICE INFORMATION CANADA — Garland Commercial Ranges, Ltd., 1177 Kamato Road, Mississauga, Ontario L4W 1X4.

NOTE: RETAIN AND STORE THIS MANUAL IN A SAFE PLACE FOR FUTURE USE. ADDITIONAL COPIES MAY BE OBTAINED FROM YOUR AUTHORIZED SERVICE CENTER.

2. IMPORTANT INFORMATION

INTRODUCTION

The Frymaster KJ3FC Fryer is a deep-well open-pot fryer designed for cooking fried products. The fryer is manufactured to operate on the type gas specified by the user, either natural, propane or manufactured gas. The instructions in this manual should be read thoroughly before attempting to operate this equipment.

This equipment is made in America and has American sizes of hardware. All hardware metric conversions are approximate and can vary in size.

OPERATING, INSTALLATION, AND SERVICE PERSONNEL

Operating information for FRYMASTER equipment has been prepared for use by qualified and/or authorized operating personnel.

All installation and service on FRYMASTER equipment must be performed by qualified, certified, licensed, and/or authorized installation or service personnel.

DEFINITIONS

QUALIFIED AND/OR AUTHORIZED OPERATING PERSONNEL

Qualified or authorized operating personnel are those who have carefully read the information in this manual and have familiarized themselves with the equipment functions or have had previous experience with the operation of equipment covered in this manual.

QUALIFIED INSTALLATION PERSONNEL

Qualified installation personnel are: individuals, a firm, corporation, or a company which either in person or through a representative are engaged in, and are responsible for the installation of gas-fired appliances. Qualified installation personnel must be experienced in such work, be familiar with all gas precautions required, and have complied with all requirements of state and local codes.

QUALIFIED SERVICE PERSONNEL

Qualified service personnel are those familiar with FRYMASTER equipment and have been authorized by THE FRYMASTER CORPORATION. All authorized service personnel are required to be equipped with a complete set of service parts manuals and stock a minimum amount of parts for FRYMASTER equipment.

A list of Frymaster Factory Authorized Service Centers was included with the fryer when shipped from the factory. If you do not have access to this list, please contact the Frymaster Customer Service Department, using the number listed on the front of this manual. Failure to use qualified service personnel will void the Frymaster warranty.

3. INSTALLATION INSTRUCTIONS

PROPER INSTALLATION IS ESSENTIAL FOR TROUBLE-FREE OPERATION. ANY ALTERATIONS TO THE EQUIPMENT VOIDS THE FRYMASTER WARRANTY.

Before installing the newly arrived equipment, inspect the equipment carefully for visible and concealed damage.

What to do if equipment arrives damaged:

1. **VISIBLE LOSS OR DAMAGE** — Be sure to note this on the freight or express receipt and is signed by delivery person.
2. **FILE CLAIM FOR DAMAGES IMMEDIATELY** — Regardless of extent of damage.
3. **CONCEALED LOSS OR DAMAGE** — If damage is noticed after equipment is unpacked, notify the freight company immediately, and file a "concealed damage claim". This **MUST** be done within fifteen (15) days of delivery date. Be sure to retain the shipping container for inspection.

FRYMASTER DOES NOT ASSUME RESPONSIBILITY FOR LOSS OR DAMAGE INCURRED IN TRANSIT.

The KJ3FC series fryer accessory package contains a leg and caster installation instruction sheet for legs and casters. A single fryer may be

laid on its back on wooden blocks to install legs or casters.

The fryer installation area must allow for a 6-inch (150mm) clearance at both sides and back adjacent to combustible materials. A minimum of 24 inches (600mm) should be provided at the front of the fryer(s) for servicing and proper operation. Air for combustion enters the fryer below the cabinet base. **DO NOT BLOCK AREA AROUND THE BASE OR PLACE OBJECTS UNDER THE FRYER.**

WARNING

DO NOT ATTACH APRON DRAIN TO SINGLE FRYER. THE FRYER MAY BECOME UNSTABLE, TIP OVER, AND CAUSE INJURY.

NATIONAL CODE REQUIREMENTS

Frymaster gas fryers are manufactured to use the type gas specified on the rating plate located on the fryer door(s). When installing gas fryers in the UNITED STATES, the installation must conform with the latest edition of the National Fuel Gas Code, ANSI Z223.1. In addition, all local codes must be followed.

In CANADA, installation must conform with Standard CAN/CGA-B149.1 or CAN/CGA-B149.2, "Installation Codes for Gas Burning Appliances & Equipment". Again, all local codes must be complied with.

In AUSTRALIA, this appliance must be installed by an authorized person, in accordance with the manufacturer's instructions, local gas and electrical regulations, and requirements of AA601, "Installation Requirements for Gas Burning Appliances".

GAS CONNECTIONS AND PIPE SIZE

The size of the fryer gas supply pipe is very important. If the pipe is too small, the gas pressure at the burner manifold will be low. This will cause slow recovery and delayed ignition. The incoming gas supply line should be a minimum of 1-1/2 in. (3.81cm) I.D. A single KJ3FC fryer requires a standard gas pipe size of 3/4 in. (19mm) I.D. connection when the distance of the run between the main gas pipe and the fryer is less than 20 ft. (6m) and no more than four fittings or elbows are used in the run. For a pipe run over 20 ft (6m), increase the pipe one pipe size. For gases with heating values less than 800 BTU per cubic foot, increase the pipe by one size. For LP gases, the next smaller pipe size may be used.

If in doubt about pipe being large enough, consult the local gas company.

CAUTION:

Before connecting new pipe to the KJ3FC series fryer, the pipe **MUST** be blown out thoroughly to remove all foreign particles. Foreign particles in the burner and controls may cause improper and dangerous operation.

When using thread compound, use very small amounts and only on male threads. Use a pipe thread compound that is not affected by chemical action of LP gases (Loctite PST 56765). **DO NOT** apply compound to the first two threads. This will prevent clogging of the burner orifices and control valve.

Have the installer check all gas plumbing with a soap solution for leaks. **DO NOT** use matches, candles, or other ignition materials.

The fryers and individual shut-off valves must be disconnected from the gas supply piping system during any pressure testing of the gas supply piping at pressures equal to or greater than 1/2 psig (3.45 kPa) (13.84 inches WC).

WARNING

ALL ELECTRICALLY OPERATED APPLIANCES MUST BE ELECTRICALLY GROUNDED IN ACCORDANCE WITH LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH THE LATEST EDITION OF THE NATIONAL ELECTRIC CODE, ANSI/NFPA NO. 70. IN CANADA, WITH CSA C22-1 CANADIAN ELECTRICAL CODE PART 1.

A wiring diagram is located on the inside of the fryer door. In the U.S. and Canada, the electrical supply must be 120 VAC, 60 Hz. In other countries, check the electric rating plate on the inside of the fryer door.

This appliance is equipped with a three-prong 120 Volt (230V Australia) ground plug for your protection against shock hazard and must be plugged directly into a properly grounded, three-prong receptacle. **DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.** This fryer requires electrical power for operation. Turn the gas control valve to the OFF position in case of prolonged power outage. This will prevent the chance of the fryer coming on when unattended. **DO NOT ATTEMPT TO USE THE FRYER DURING A POWER OUTAGE.**

AFTER FRYER IS UNDER FRY STATION EXHAUST HOOD

CAUTION:

DO NOT connect fryer to gas supply before completing steps 1 through 4.

1. Test exhaust hood electrical power system as follows:
 - a. Plug fryer electrical cord into any fry station electrical receptacle.
 - b. Press fryer power switch to ON position. Fryer light and heat light should come on to indicate electric circuit is working properly.
 - c. Press fryer power switch to OFF.
 - d. This completes the exhaust hood electrical power system test.
2. Level fryers. Fryers with legs can be leveled by screwing the leg adjustment out approximately one inch (25.4 mm). Legs should be adjusted so that fryer is level and at its proper height under the exhaust hood. For fryers equipped with casters, there are no built-in leveling devices. The floor where the fryers are installed must be level.
3. Check the serial plate on the fryer door to determine if fryer burner is set up for the proper type gas before connecting the quick disconnect or piping from the building gas supply pipe.
 - a. Natural Gas. Minimum incoming gas pressure is 6.5 inches WC (161 kPa). Maximum incoming gas pressure is 14 inches WC (3.49 kPa).
 - b. LP Gas. Minimum incoming gas pressure is 11 inches WC (2.7 kPa). Maximum incoming gas pressure is 14 inches WC (3.58 kPa).

WARNING

IF GAS ODORS ARE DETECTED, THE FRYER GAS SUPPLY MUST BE SHUT OFF AT THE MAIN SHUT-OFF VALVE AND THE LOCAL GAS COMPANY OR AUTHORIZED SERVICE AGENCY CONTACTED FOR SERVICE.

4. Test all piping for leaks. A soap solution should be used for this purpose. **NEVER use a flame.**
5. Connect the quick disconnect hose or pipe from the building gas pipe to the fryer or pipe at rear of fryer.

WARNING

BOILING OUT THE FRYPOTS MUST BE PERFORMED BY AN AUTHORIZED A SERVICER ONLY.

6. Close the fryer drain valve and fill frypot with water and boil-out solution to the OIL LEVEL

LINE at rear of frypot. Light the fryer. Refer to LIGHTING INSTRUCTIONS and BOIL-OUT INSTRUCTIONS on page 4.

7. Burner operating gas pressure can be checked at this time.
 - a. Burner manifold pressure NATURAL GAS must be 3.5 inches WC (0.75 kPa) (8.75 mbar).
 - b. Burner manifold pressure LP GAS must be 8.25 inches WC (2.05 kPa) (20.62 mbar).

NOTE: Gas pressure should be checked by the local gas company or authorized service agent.

8. Refer to your computer manual for checking, setting, and calibrating temperature.

4. OPERATING INSTRUCTIONS

WHEN YOU START TO USE THE FRYERS FOR THE FIRST TIME

BOILING OUT THE FRYPOTS

WARNING

BOILING OUT THE FRYPOTS MUST BE PERFORMED BY AN AUTHORIZED A SERVICER ONLY.

Clean new frypots as follows before filling with shortening:

1. Before operating the burner, close the fryer drain valve; fill empty frypot with a mixture of cold water and boil-out solution to the frypot OIL LEVEL line.

NOTE: For fryers equipped with a computer, refer to the computer manual for operation.

2. To light fryer, follow LIGHTING INSTRUCTIONS, this page or LIGHTING INSTRUCTIONS on back of the fryer door.
3. Boil the solution for one hour.

CAUTION:

DO NOT leave the fryer unattended because the solution will foam up and overflow. Press the ON/OFF switch to the OFF position to control this condition.

4. After the solution has boiled for one hour, press the ON/OFF switch to OFF and allow the solution to cool.
5. Add two gallons (7.57 liters) of cold water. Drain out the solution and clean the frypot thoroughly.

6. Close the drain valve and fill the frypot with clean water. Rinse the frypot two times and wipe down with a clean, dry towel.

CAUTION:

All droplets **MUST** be removed from the frypot before filling with shortening.

FILLING WITH SHORTENING

Shortening capacity of the KJ3FC fryers is 80 lbs. (40 liters) of room temperature (70°F/21°C) cooking oil/shortening.

1. Make sure the fryer power switch is OFF.
2. Close the frypot drain valve and remove basket support rack if equipped.
3. Fill empty frypot to the bottom oil level line. For proper operation of float switch, keep oil at oil-level line.

LIGHTING INSTRUCTIONS FOR KJ3FC SERIES FRYERS

CAUTION:

Frypot **MUST** be filled before lighting. See FILLING WITH SHORTENING.

1. Press fryer ON/OFF power switch to OFF. See Figure 1.

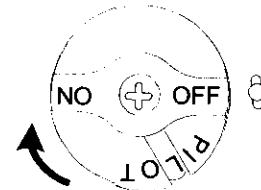


Figure 1
AUTOMATIC VALVE KNOB OFF POSITION

2. Open fryer door and rotate gas valve knob to PILOT position. See Figure 2 on next page.

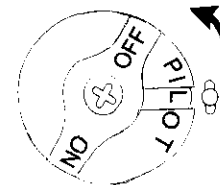


Figure 2
AUTOMATIC VALVE KNOB PILOT POSITION

3. Push knob in, light pilot and continue to hold knob in for approximately 60 seconds after flame appears. Release the knob and pilot should remain lit. If pilot does not remain lit when knob is released, wait 5 minutes before attempting to relight.

4. After pilot remains lit, rotate knob counterclockwise to ON position. See Figure 3.

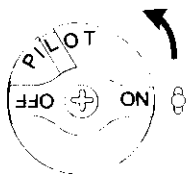


Figure 3
AUTOMATIC VALVE KNOB ON POSITION

5. Press fryer power ON/OFF switch to ON.
6. The main burner will now light and be controlled by the computer. The burner will cycle on and off until the shortening reaches approximately 150°F/66°C. The burner will then remain on until the shortening reaches the preset temperature. Refer to your computer manual for further information and instructions.

CAUTION:

The fryer **MUST** be left completely shut down for at least 5 minutes before lighting or re-lighting.

SHUTTING FRYER OFF FOR SHORT PERIODS

1. Press fryer power ON/OFF switch to OFF.
2. Place frypot covers in place.

SHUTTING FRYER OFF WHEN CLOSING STORE

1. Press fryer ON/OFF switch to OFF.
2. Rotate gas valve knob clockwise to PILOT.
3. Depress knob and rotate slightly clockwise.
4. Release and continue rotating knob to OFF.

WARNING

MOVING A FRYER FILLED WITH HOT SHORTENING MAY CAUSE SPLATTERING OF THE HOT SHORTENING. EXTREME CARE MUST BE EXERCISED. IT IS RECOMMENDED THAT THE OPERATOR OR SERVICER FOLLOW THE DRAINING INSTRUCTIONS OF THIS MANUAL BEFORE ATTEMPTING TO RELOCATE THE FRYER.

5. VENTILATION AND CLEARANCE

One of the important considerations of efficient fryer operation is ventilation. The fryer must be installed so that products of combustion are removed efficiently and the kitchen ventilation system does not produce drafts that interfere with proper burner operation. The fryer flue opening must not be placed close to the intake of the exhaust fan.

The fryer flue must never be extended in a chimney fashion. This changes the combustion characteristics of the fryer. This will cause the fryer to be slow to recover and frequently cause delayed ignition.

To provide airflow necessary for good combustion and burner operation, the areas surrounding the fryer front(s), sides(s) and rear must be kept clear and unobstructed.

The fryer(s) must be installed in an area with adequate air supply and ventilation.

Many operators do not realize that the finest ventilation system will break down when it is not maintained properly.

The duct system, the hood, and the filter bank must be cleaned on a regular basis and kept free of grease.

Adequate distances must be maintained from the flue outlet of the fryer to the lower edge of the filter bank. Filters should never be installed in the horizontal position. The filters should be installed at an angle of 45 degrees, and the drip tray should be located beneath the lowest edge of the filter. For U.S. installations, NFPA Standard No. 96 states that "a minimum of 18 inches (450 mm) should be maintained between the flue outlet and the lower edge of the grease filters."

Frymaster recommends that the minimum distance be 24 inches (600 mm) from the flue outlet to the bottom edge of the filters when the appliance consumes more than 120,000 BTU/hr. Information on construction and installation of ventilating hoods can be found in NFPA Standard No. 96. A copy of this standard may be obtained from the National Fire Protection Association, Battery March Park, Quincy, MA 02269.

6. DRAINING AND FILTERING INSTRUCTIONS

WARNING

Draining and filtering of shortening must be accomplished with care to avoid the possibility of a serious injury caused from careless handling.

FILTERING: When using a filter other than the Frymaster Filter Magic, consult the filter manufacturer's operating instructions for recommended filtering procedures.

The following procedure is recommended to drain and filter your shortening when a portable filter machine is not available.

1. Press the fryer power switch to OFF.

NOTE: This fryer is equipped with an oil-level float switch. The float switch prevents frypot damage in the event the power switch is not OFF while draining shortening. This float switch must be cleaned on a regular basis to ensure proper operation.

2. Position a safe, metal container with sealable cover under the drain pipe. The container must be of sufficient design to withstand the hot shortening and must be suitable to hold liquids. Frymaster recom-

mends that when a filter machine is not available, that Frymaster Filter Cone Holder and Cones be used. If you are using the Frymaster Cone Holder and Cones, be sure that the Cone Holder rests securely on the safe, metal container.

3. Open the drain valve slowly to avoid splattering. If splattering does occur, exercise extreme CAUTION.
4. If the drain valve becomes clogged with food particles, you may wish to use the FRYER'S FRIEND (poker like tool). This tool must be used from inside the frypot only. Carefully grip the tool as far as possible away from the shortening in the frypot. DO NOT hammer on the drain valve as damage to the ball inside will cause the valve to leak. DO NOT insert the FRYER'S FRIEND into front of drain valve for unclogging. Hot shortening will rush out which could cause injury.
5. The drained shortening should be allowed to cool to 100°F (38°C) or lower before transporting the container.

NOTE: For fryers equipped with Filter Magic System, see Section 13 of this manual.

7. TROUBLESHOOTING — FRYER WITH CUSTOMER PROVIDED COMPUTER

NOTE: Disconnect Customer provided computer and connect Frymaster 806-5068 Test Box to fryer.

DANGER Use extreme care during tests. Live circuits will be exposed.

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
BURNER WILL NOT LIGHT. HEATING LIGHT ON — A. TEST BOX POWER SWITCH ON. B. TEST BOX HEAT SWITCH ON. C. TEST BOX PROBE SWITCH DOWN.	A. Pilot out.	A. Relight pilot.
	B. Gas valve knob at "Pilot" position.	B. Turn gas valve knob to full "ON" position.
	C. No 24V valve supply.	C. Check 24V transformer output. Replace transformer if low. Check and replace 24V relay if defective.
	D. Valve relay energized — oil float switch open.	D. Clean oil float switch and shaft. Replace float switch if defective.
FRYER WILL NOT MAINTAIN CORRECT TEMPERATURE. A. TEST BOX PROBE SWITCH UP. (CONNECT OHMMETER TO TEST BOX PROBE JACKS.) AT 75°F, RESISTANCE IS ABOUT 89K OHMS; AT 375°F, RESISTANCE IS ABOUT 1100K OHMS.	A. Defective probe.	A. Replace probe if resistance reading is not correct.

NOTE: When the test box is connected to the fryer and the ON/OFF switch is in the ON position, the fryer will heat to approximately 340°F and maintain this temperature. When either extreme right or left-hand switch is in the UP position, the burner will continue to heat until the fryer is shut down by the high-limit thermostat.

CAUTION:

Before placing the probe test switch in the UP position, turn the ON/OFF switch to OFF. When the probe test switch is in the UP position, the fryer temperature is allowed to rise to the high-limit shut-off temperature.

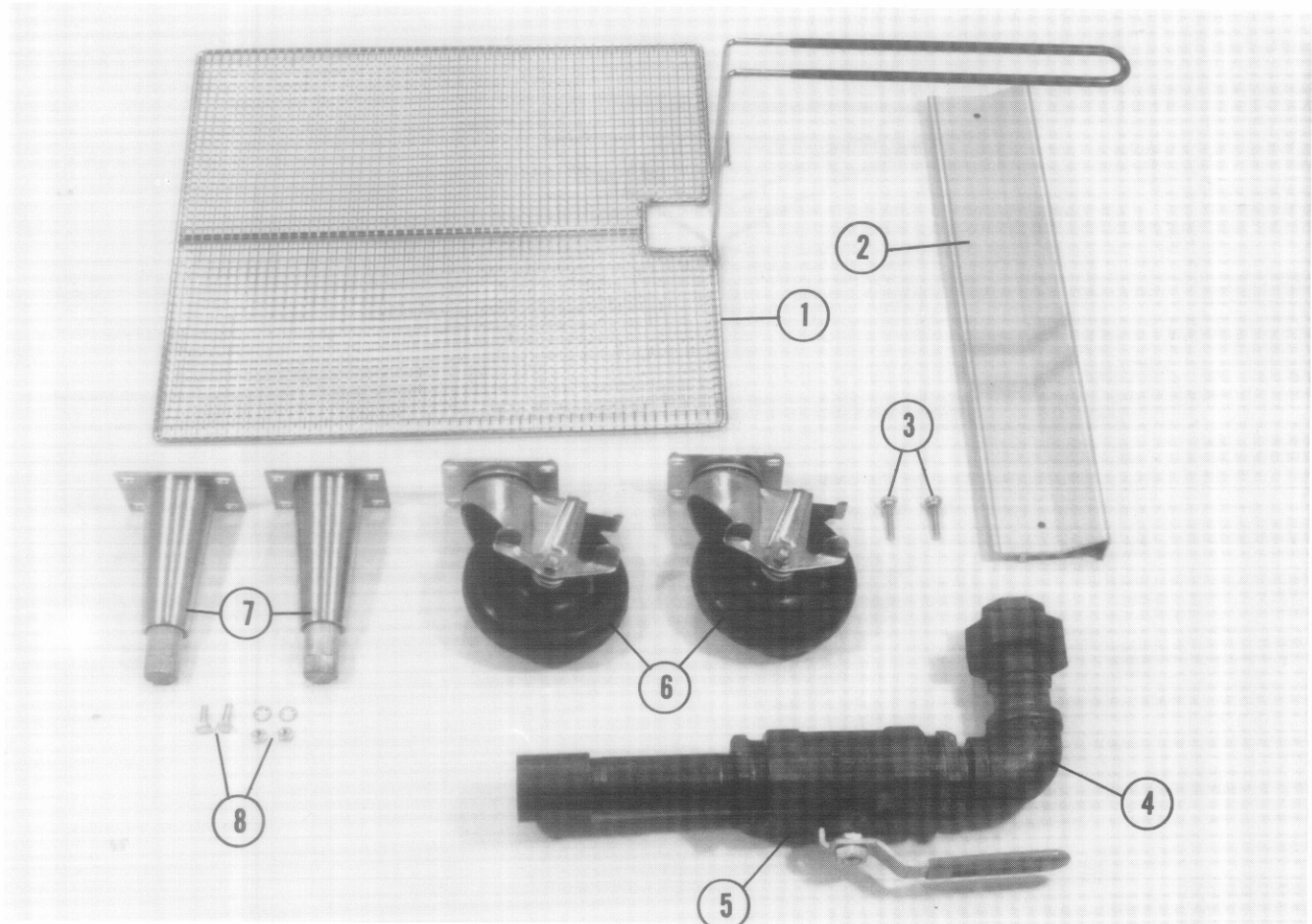
For other problems, consult your computer manual.

8. TROUBLESHOOTING GUIDE -- FRYER ONLY

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
BURNER HAS DELAYED IGNITION (ONE TO FIVE SECONDS).	A. One or more burner orifices clogged.	A. Call service agent to clean orifices with proper orifice drill: No. 1.45mm Nat. gas, No. 0.86mm, L.P. gas.
	B. Rear target out of alignment or missing.	B. Call service agent to align target or replace.
FLAME VISIBLE ABOVE FLUE OPENING AND BURNER EXCESSIVELY NOISY.	A. Burner gas pressure too high.	A. Call service agent to connect gas pressure gage to manifold and adjust gas pressure to: 3.5 in. W.C. Nat., 8.25 in. W.C. LP.
	B. Gas valve vent tube clogged.	B. Remove and clean vent tube and reinstall.
	C. Gas valve regulator defective.	C. Call service agent to replace gas valve.
FLAME ROLLS OUT UNDER FRYER.	A. Flue collapsed or obstructed.	A. Call service agent to replace flue or remove obstruction.
	B. Improper air balance in store.	B. Balance store air.
BURNER WILL NOT LIGHT. TROUBLE LIGHT ON.	A. Pilot out — low incoming gas pressure.	A. Have gas company check and adjust gas pressure.
	B. Defective pilot generator.	B. Check millivolt output. Replace generator if low.
	C. High-limit thermostat tripped.	C. Allow fryer to cool below 425°F. IF high-limit does not reset, replace.
BURNER WILL NOT LIGHT. TROUBLE LIGHT OFF.	A. Float switch tripped — shortening level low.	A. Add shortening to frypot up to oil-level line.
	B. Float switch defective or struck at low position.	B. Replace float switch or clean switch shaft.
	C. Defective probe — (indication on computer).	C. Consult your computer manual.
BURNER WILL NOT LIGHT. HEATING LIGHT ON; TROUBLE LIGHT OFF.	A. Low voltage to gas valve.	A. Check 24V transformer output. Replace if low.
	B. Defective 24V relay on interface board.	B. Replace relay.
	C. Defective gas valve.	C. Replace valve.

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
ON/OFF SWITCH ON; BURNER WILL NOT LIGHT; HEATING LIGHT OFF; TROUBLE LIGHT OFF.	A. Defective switch.	A. Replace switch.
	B. Defective 24V transformer.	B. Replace transformer.
	C. Defective gas valve relay.	C. Replace relay.
BURNER HAS DE- LAYED IGNITION (ONE TO FIVE SECONDS).	A. Burner deflector out of adjust- ment.	A. Align deflectors to proper alignment.
	B. Pilot flame very low.	B. Clean pilot orifice or adjust pilot pressure.
	C. Burner deflector target(s) broken or missing.	C. Replace burner target(s) and align.
	D. Burner manifold pressure too low.	D. Connect gas pressure gage to manifold and adjust gas pressure to:3.5 in. W.C. Nat., 8.25 in. W.C. LP.
	E. One or more burner orifices clogged.	E. Clean orifices with proper orifice drill: No. 1.45 mm Nat. gas, No. 0.86mm, LP gas.
	F. Rear target out of alignment or missing.	F. Align target or replace.

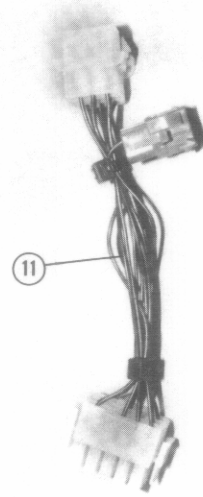
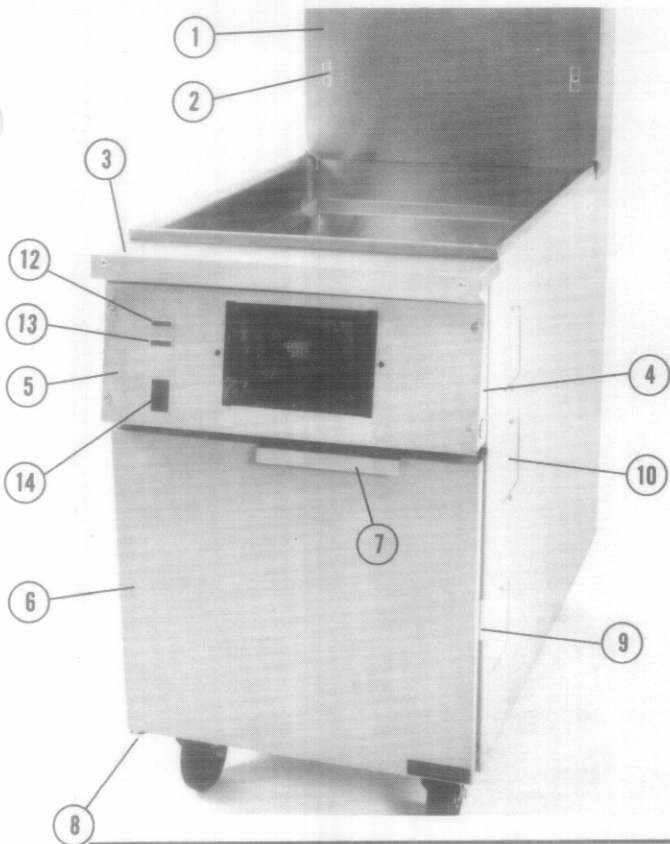
9. ACCESSORIES



ACCESSORIES

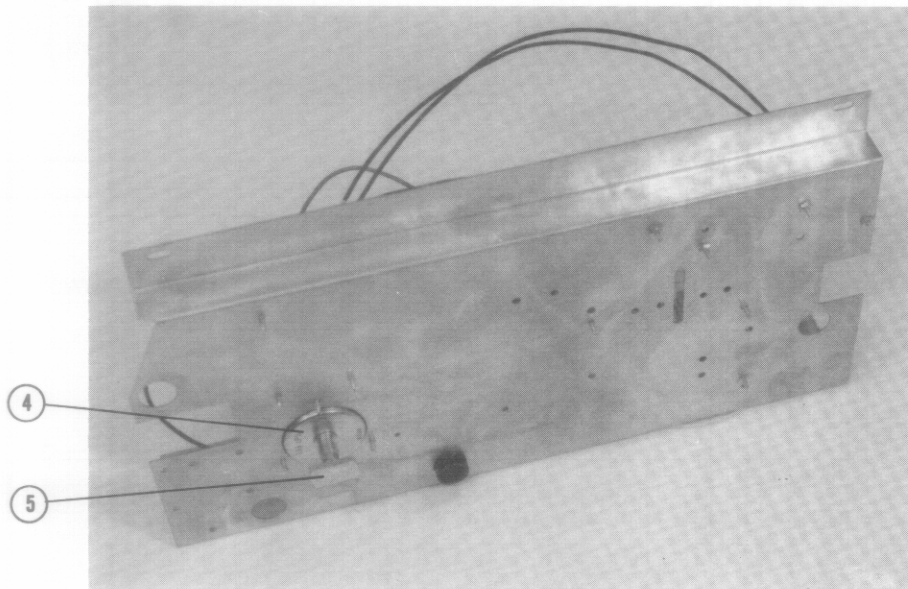
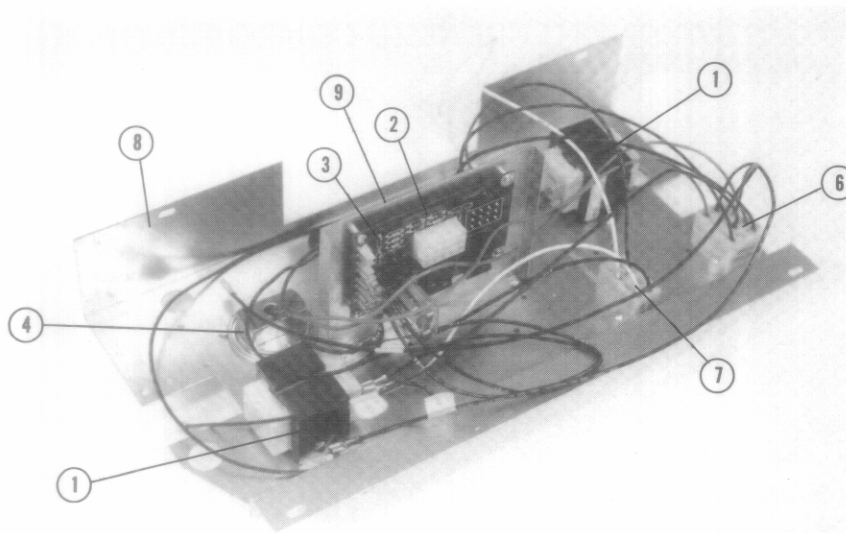
ITEM	PART NUMBER	DESCRIPTION
1	803-0138	Basket Support
2	803-0029	Basket Hanger
3	809-0171	Basket Hanger Screws
4	806-4919	Drain Valve Assembly
5	813-0408	Ball Valve, 2"
6	810-0357	Caster, Locking
7	806-5043	Leg, Adjustable
8	809-0131	Screw, Leg & Caster Mounting

10. PARTS LIST



ITEM	PART NO.	DESCRIPTION
1	910-6410	Flue Cap
2	809-0015	Retainer Nut — for basket hanger screws
3	823-0823	Top Cap 1 Fryer
3	823-0823-1	Top Cap 2 Fryers
3	823-0823-2	Top Cap 3 Fryers
3	823-0823-3	Top Cap 4 Fryers
4	823-0276	Control Panel Mounting Frame — Painted
4	823-0276-1	Control Panel Mounting Frame — Stainless Steel
5	910-6697	Computer or Controller Mounting Plate
6	806-1972	Door, Universal Painted
6	806-1973	Door, Universal Stainless Steel
7	910-3672	Door Handle
*	809-0372	Screw, Door Handle & Door Edge
8	809-0216	Door Hinge Pin
*	810-0275	Door Hinge Pin Spring
*	810-0274	Door Hinge Pin Keeper
9	810-0066	Magnetic Door Catch
9	900-0048	Door Striker Plate
*	900-0734	Door Hinge Bracket
10	900-0889	Cabinet Square Hole Cover, Painted
10	910-0889	Cabinet Square Hole Cover, Stainless Steel
11	806-5049	Computer Wiring Harness
12	807-1502	Heating Lamp
13	807-1547	Trouble Lamp
14	807-1404	ON/OFF Switch
*	806-5248	Computer/Fryer Test Box

*Not Shown

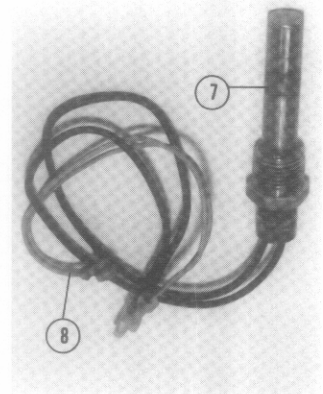
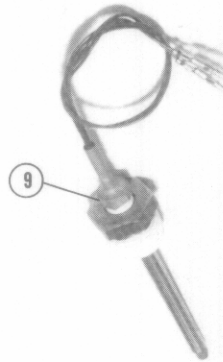
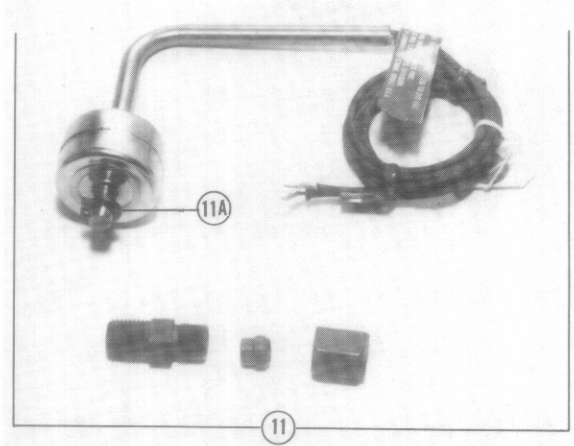


CONTROL SHIELD

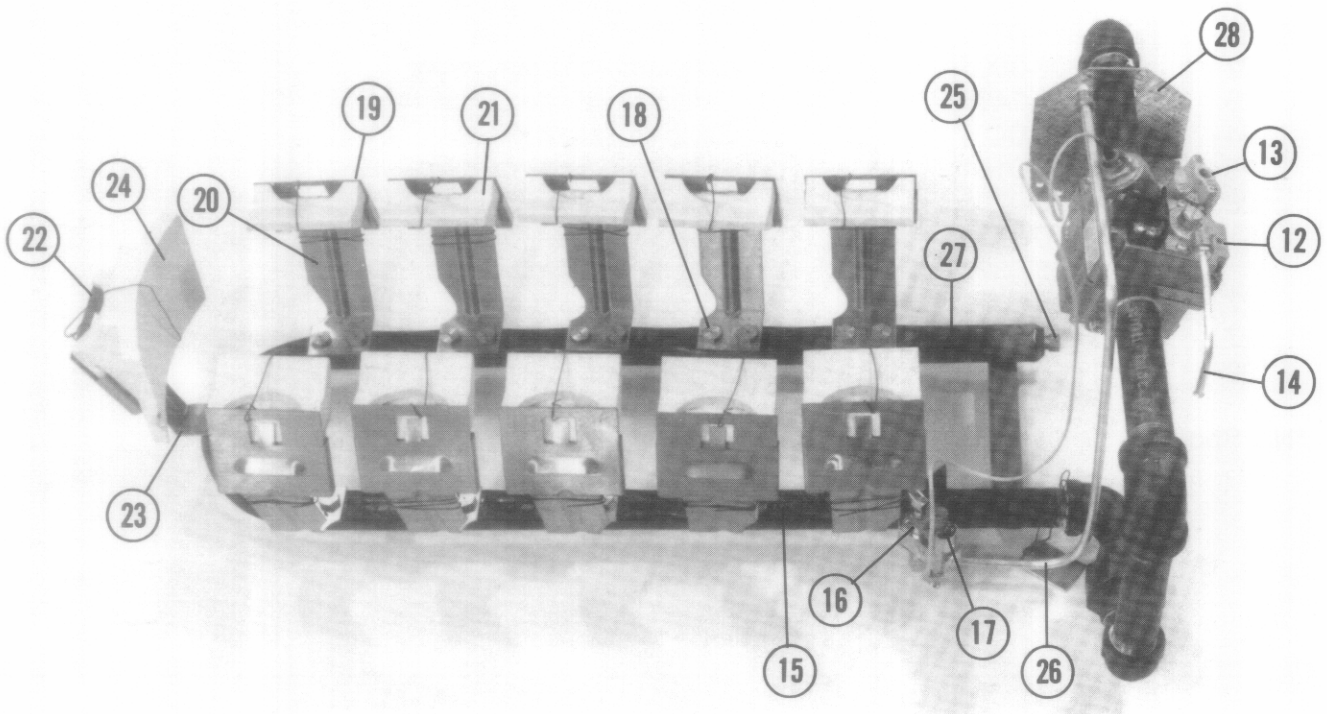
ITEM	PART NO.	DESCRIPTION
1	807-0800	Transformer, 24V/120V
1	807-0680	Transformer, 24V/208/240
2	806-5047	Interface Board
3	807-0833	Relay
4	806-1076SP	Pressure Switch
5	813-0389	Tee, 7/16 x 7/16 x 1/8
6	807-0276	Terminal Block, 12-hole
7	807-0067	Terminal Block, 8-hole
*	806-5046	Temperature Probe Wire Harness
8	930-6389	Shield, Component Mounting
9	900-0962	Support, Interface Board

*Not shown.

FRYPOT AND RELATED COMPONENTS

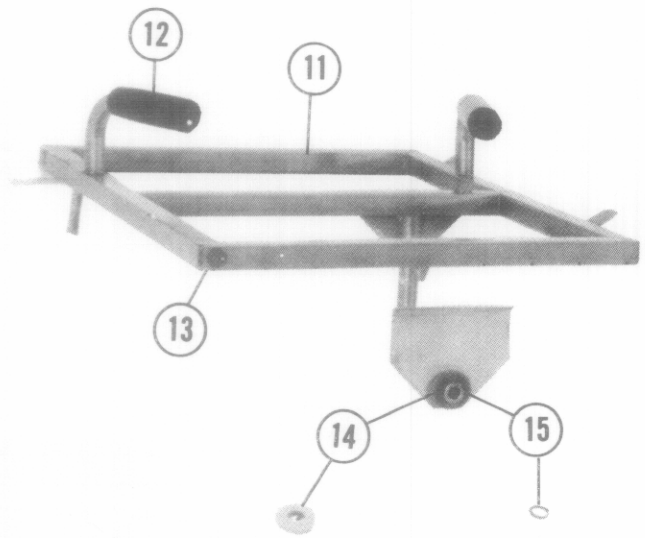
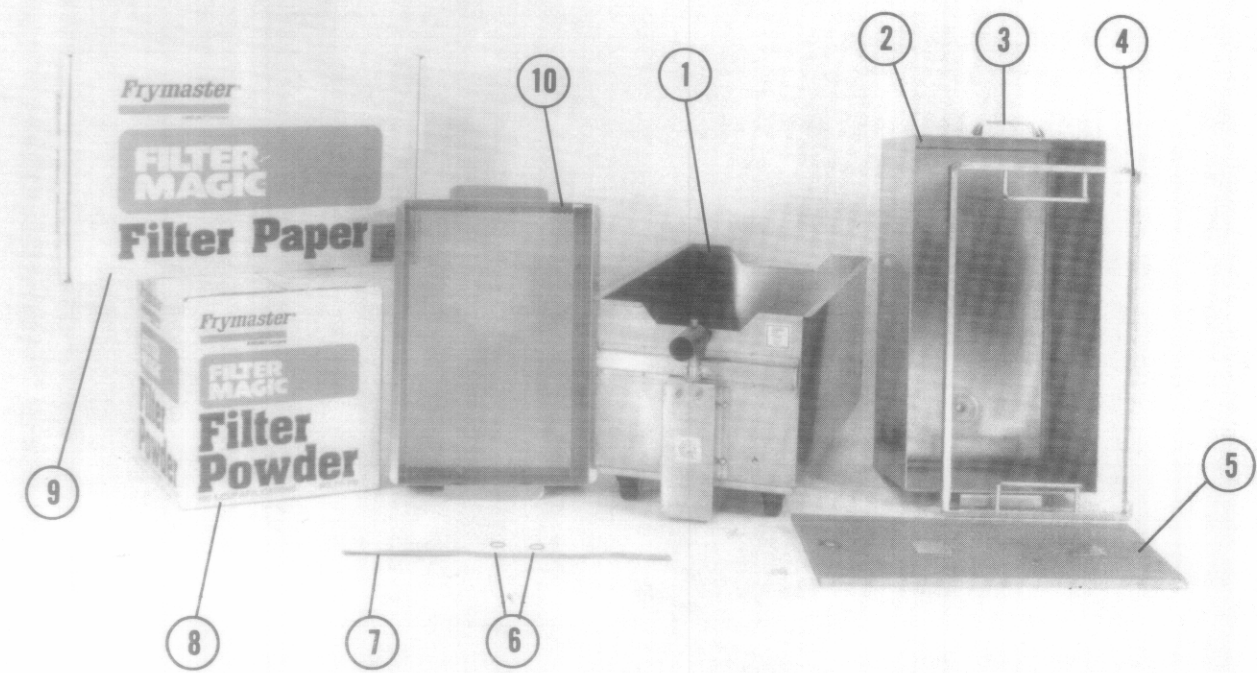


BURNER AND CONTROL ASSEMBLY



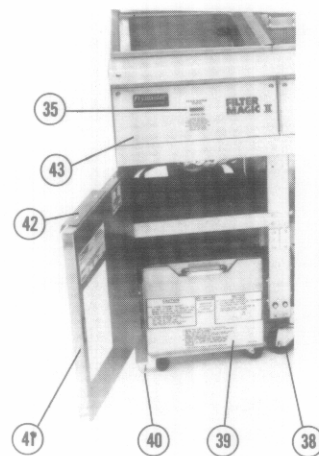
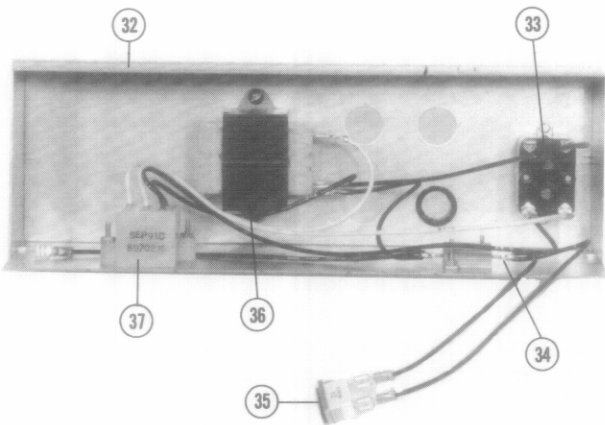
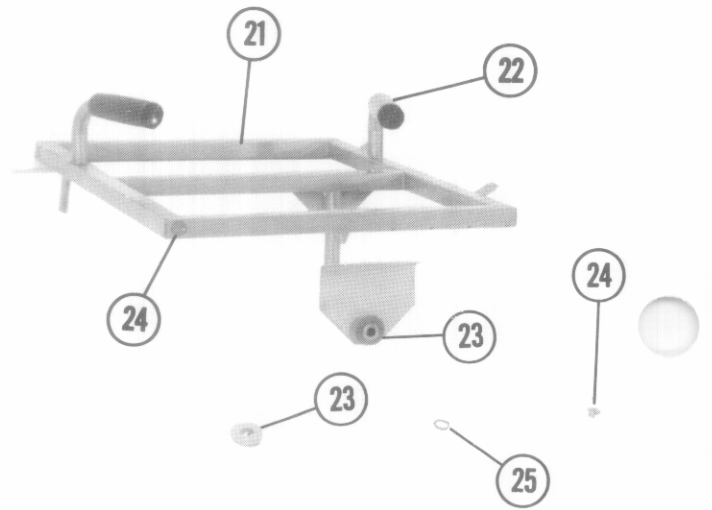
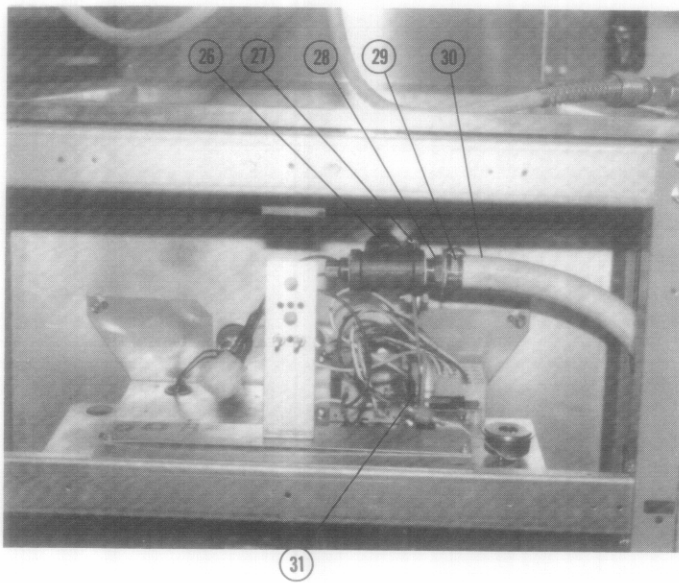
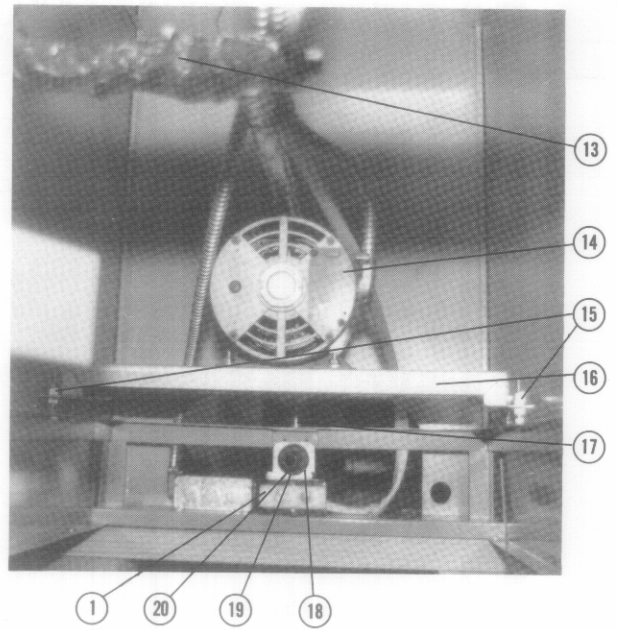
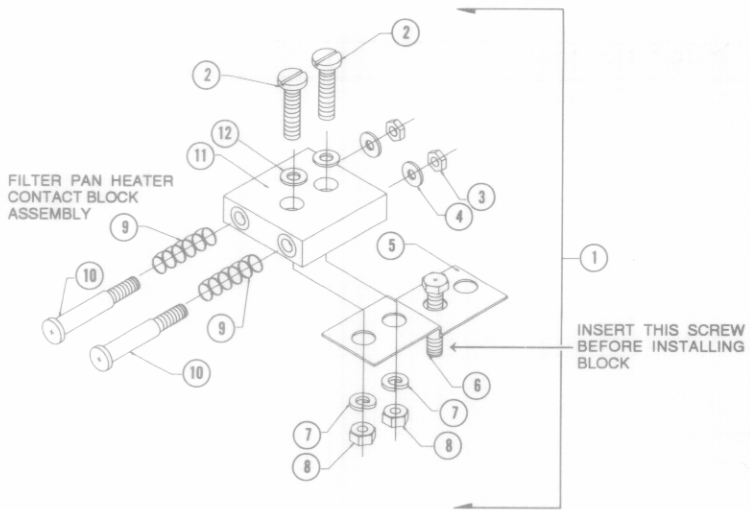
ITEM	PART NO.	DESCRIPTION
1	806-1423	Frypot Complete (combustion chamber, flue & insulation, less burner & controls)
2	806-0489	Flue Front
*	806-0835	Flue Channel Pot Rear
*	806-0833	Flue Baffle Pot Rear
3	930-6386	Frypot Flue Back
4	806-0834	Frypot Baffle Pot Side — Fits Left or Right
5	806-0832	Frypot Baffle Pot Front
*	826-0861	Frypot Insulation Kit — Includes all frypot insulation
6	900-1090	Pilot Door
*	930-3472	Front Burner Heat Shield — Left
*	930-3471	Front Burner Heat Shield — Right
7	806-0178	Hi-Limit Thermostat, 435°F (224°C)
8	807-0280	Hi-Limit Thermostat Wire Adapter
9	807-1524	Temperature Sensor Probe (For FAST-Ready Fryers)
10	810-0785	Drain Valve, 2", Fryers Without Filter Magic
10	823-1363	Drain Valve 1-1/4 (31mm) Fryers With Filter Magic
*	810-0583-1	Drain Valve Handle, Fryers With Filter Magic
11	826-1069	Float Switch Assembly — Consists of Float Switch, Nut & Ferrule
11A	809-0484	Retaining Ring
12	807-0672	Automatic Gas Valve, Nat.
*	807-0757	Automatic Gas Valve, L.P.
13	810-0109	Gas Valve Knob
14	810-0691	Gas Valve Vent Tube
15	823-0289	Burner Manifold
16	810-0426	Pilot Burner, Nat.
*	810-0427	Pilot Burner, L.P.
17	810-0617	Pilot Generator
18	810-0343	Burner Orifice, Nat., 1.25mm
*	810-0340	Burner Orifice, L.P. 0.86mm
19	806-0225	Deflector, Assembly, Side
20	910-0226	Deflector Bracket, Side
21	814-0034	Ceramic Target, Side
22	806-3605	Deflector Assembly, Rear
23	910-1465	Deflector Bracket, Rear
24	810-0424	Ceramic Target, Rear
25	813-0154	Pressure Test Port Plug
26	810-0705	Pilot Gas Tube Pressure Switch to Pilot
*	810-0701	Pilot Gas Tube, Pressure Switch to Gas Valve
*	823-0330	Suspended Burner Heat Shield
27	806-5321	Burner and Control Assembly Complete, Nat. Gas
27	806-5322	Burner and Control Assembly Complete, L.P. Gas
28	900-0537	Burner Inlet Manifold Support Bracket

*Not Shown



FILTER MAGIC II PARTS LIST

ITEM	PART NO.	DESCRIPTION	ITEM	PART NO.	DESCRIPTION
1	806-4470	Pan, Outer (Complete)	8	803-0002	Filter Powder
2	806-4469	Pan, Inner	9	803-0170	Filter Paper
3	810-0180	Handle, Inner Pan	10	823-1422	Crumb Screen
*	809-0024	Screw, Handle	11	806-4529	Power Shower
4	823-1745	Filter Paper Hold-down Ring	12	814-0001	Handle Grip
5	823-1746	Screen, Filter Pan	13	809-0415	Power Shower Clean-out Screw
6	816-0117	O-ring, Inner Pan Fitting	14	816-0025	Gasket, Power Shower
7	806-4373	Pan Heater	15	816-0071	O-ring, Power Shower



FILTER MAGIC II PARTS LIST - CONTINUED

ITEM	PART NO.	DESCRIPTION
1	806-4694	Contact Block Assembly
2	809-0291	Block Mount bolt
3	809-0053	Nut, 10-32
4	809-0185	Flat Washer, #10
5	910-1521	Block Mount Bracket
6	809-0131	Bracket Mount bolt
7	809-0191	Lock Washer
8	809-0071	Block Mount Nut
9	810-0696	Contact Spring
10	810-0693	Contact Pin
11	810-0694	Contact Block (only) Pan Heater
12	809-0435	Flat Washer 1/4"
13	807-1408	FM Heater Pump and Line 120V, 70 in. 50W
13	807-1409	FM Heater Pump and Line 240V, 70 in. 90W
14	807-1197	Motor, Pump 120V
14	807-1266	Motor, Pump 240V
*	807-1197-1	Motor and Gasket Kit
*	807-1197-2	Pump and Gasket Kit
*	807-1197-3	Complete Seal Kit
15	810-0665	Pump Motor Mount Frame Leveling Nut
16	900-7026	Pump Motor Mount Frame
17	823-1356	Connector, Oil Pickup, Filter Magic
18	900-1472	Oil Diverter
19	816-0102	Oil Diverter Grommet
20	816-0012	O-ring, Oil Pickup Tube
21	806-4529	Power Shower
22	814-0001	Handle Grip
23	816-0025	Gasket, Power Shower
24	809-0415	Power Shower Clean-out Screw
25	816-0071	O-ring, Power Shower
*	806-0948	Power Shower Storage Box
26	810-0278	Valve, Oil Return
27	902-0883	Handle, Oil Return Valve, Right
28	813-0376	Hose Fitting
29	810-0668	Hose Clamp
30	811-0847	Hoses — Specify Length
31	817-0109	Linkage Kit
*	930-0839	Bracket, Pump Control Switch
*	920-0219	Bracket, Handle Pivot
*	807-0027	Microswitch
32	806-4471	Transformer Box W/Components, 120V
32	806-4472	Transformer Box W/Components, 240V
33	807-0012	Pump Relay
34	806-4358	Resistor Ready Light
35	807-1275	Light, Heater 2V
36	807-0800	Transformer 120/24
36	807-0547	Transformer 240/24
37	807-0276	12-Pin Terminal Block
*	807-0154	Power cord, Optional
*	900-1853	Filter Handle
*	814-0049	Handle Cover
*	824-0265	Filter Cabinet Cover
38	810-0651	Caster 3", With Brake, Filter Cabinet
39	806-4470	Pan, Outer (Complete)
40	810-0007	Adjustable Leg, Filter Cabinet
41	806-1972SP	Door Assembly, Universal, Painted
41	806-1973SP	Door Assembly, Universal, SS
42	910-3672	Handle, Door for Universal Doors Only
*	809-0266	Screw for Door Handle & Door Edge
43	828-0029	Filter Panel

11. SERVICE PROCEDURES

Procedure 1: Replace Electrical Components on Electrical Component Shield

1. Remove computer from the mounting plate.
2. Remove electrical wires and mounting screws from the electrical component to be replaced, marking wires to facilitate ease of reassembly.

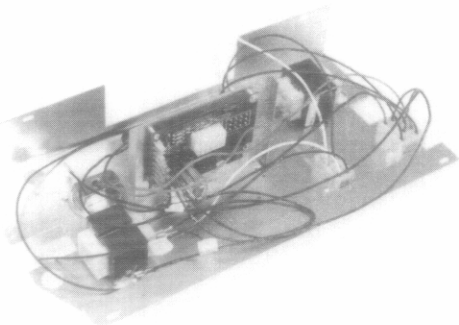


Figure 4

3. Install replacement component on electrical component mounting shield.
4. Reverse above procedure for reassembly.

Procedure 2: Replace Gas Valve

1. Turn the fryer manual gas valve OFF.
2. Disconnect wires from gas valve terminal block and mark wires to facilitate ease of reconnection.
3. Remove pilot generator fitting and hi-limit thermostat wires from gas valve pilot magnet.
4. Remove pilot gas tube fitting from the gas valve.
5. Remove pipe union collars at left and right of gas valve.
6. Remove fryer gas valve.

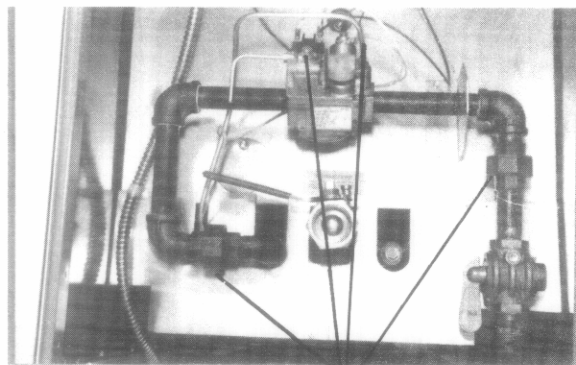


Figure 5

7. Remove pipe fittings from old gas valve. Apply Loctite PST567 pipe thread sealant before screwing fittings into replacement gas valve.
8. Reverse above procedure to install replacement gas valve.

Procedure 3: Remove Main Burner Assembly for Repairs

1. Turn fryer manual gas valve OFF.
2. Remove front burner heat shields below gas valve.
3. Remove pilot gas supply tube from tee fitting located under left end of electrical component mounting shield.
4. Remove pipe union collar at left side of gas valve.
5. Remove pilot generator fitting from gas valve pilot magnet.

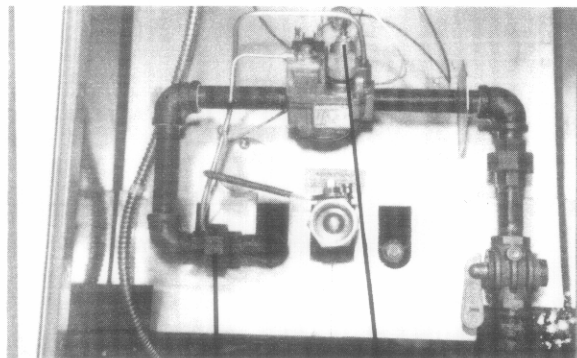


Figure 6

6. Remove screws from lower cabinet heat shield and slide shield forward out of cabinet.

7. Remove burner front mounting screws.
8. Lower front of main burner and burner suspended heat shield, pull forward to clear rear burner hanger, and lower to floor.

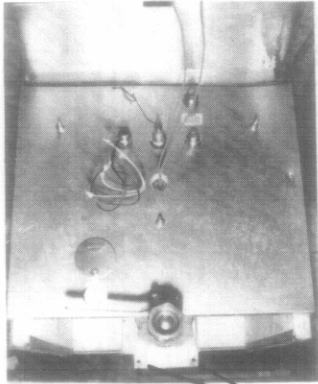


Figure 7

9. Raise the fryer enough to slide the main burner from under the cabinet.
10. Reverse preceding procedure steps to install main burner.

Procedure 4: Replace Pilot Burner

1. Turn fryer manual gas valve OFF.
2. Comply with Procedure 3 (Remove Main Burner Assembly).
3. Remove pilot tube fitting from bottom of pilot burner.

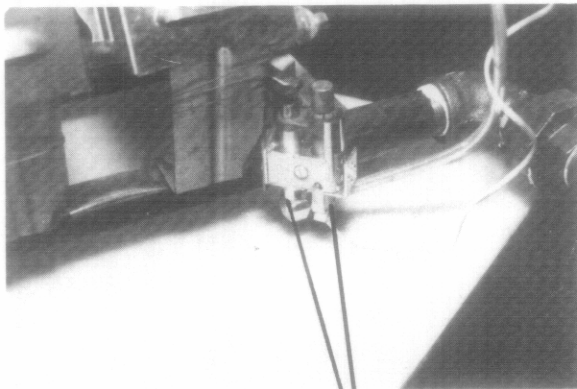


Figure 8

4. Remove pilot generator fitting from bottom of pilot burner.
5. Remove two mounting screws which secure pilot burner to pilot mounting bracket.
6. Pilot burner may now be removed for cleaning or replacement.

7. Reverse above procedure to install replacement pilot burner.

Procedure 5: Replace Pilot Generator

1. Turn fryer manual gas valve OFF.
2. Remove front burner heat shields below gas valve.

NOTE: If difficulty is encountered in gaining access to pilot assembly, comply with Procedure 3 for easier access.

3. Remove pilot generator from bottom of pilot burner.

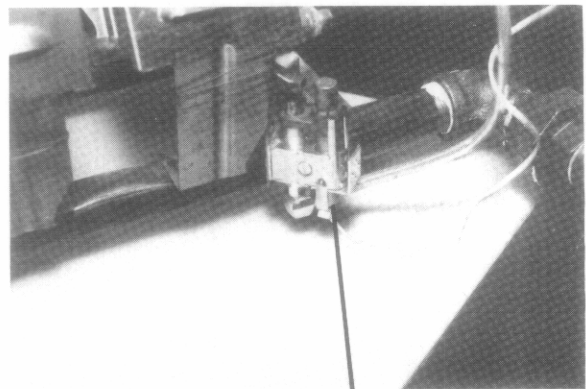


Figure 9

4. Reverse the preceding procedure to install replacement pilot generator.

Procedure 6: Replace Burner Ceramic Target

1. Turn fryer manual gas valve OFF.
2. Comply with Procedure 3 (Remove Main Burner Assembly).
3. After removing main burner, unlock the ceramic target locking tab with long nose pliers or screw driver and slide the ceramic target up off the deflector bracket. If ceramic target is missing, the locking tab must be bent to the unlock position to install a new ceramic target.

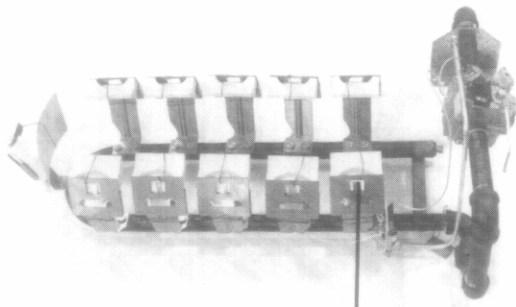


Figure 10

4. Reverse above procedure to install replacement ceramic target.

Procedure 7: Replace Burner Ceramic Target and Deflector Bracket

1. Turn fryer manual gas valve OFF.
2. Disconnect electrical power supply, then comply with Procedure 3, steps 2 through 7.
3. Using a 1/2 in. (12.7mm) box end wrench or socket and ratchet, remove the two brass orifices that hold the target deflector to the burner.

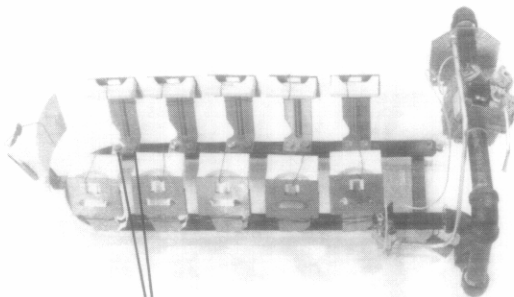


Figure 11

4. Reverse the preceding procedure steps to install replacement ceramic target and deflector bracket.

NOTE: Use extreme care to prevent cross threading and stripping when reinstalling the brass orifices.

Procedure 8: Alignment & Adjustment of Burner ceramic Targets and Deflector Assemblies

1. Proper alignment of all burner ceramic targets should have a space between the top edge of ceramic and wall of frypot as per diagram below.

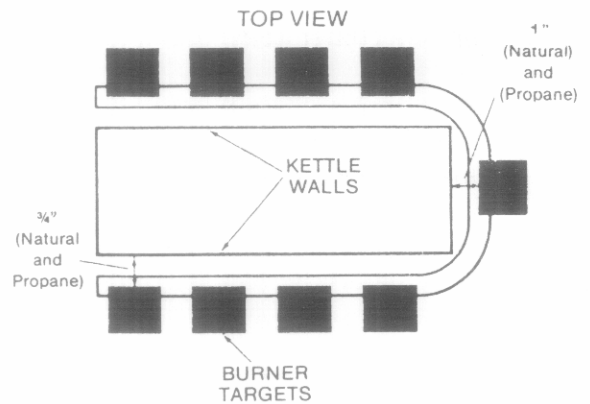


Figure 12

2. To adjust targets, bend the deflector brackets away or toward the frypot wall to obtain the correct spacing.

Procedure 9: Replace the Frypot

1. Drain all shortening from frypot.
2. Disconnect fryer from gas and electrical supplies after turning OFF the main gas supply.
3. If equipped, remove frypot covers.
4. Comply with Procedure 1 and remove computer.
5. Remove screws from top cap above computer or controller and lift up and off the fryer.
6. Remove screws from computer.

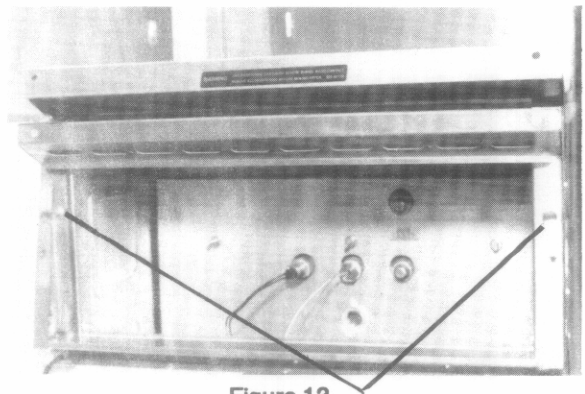


Figure 13

7. Remove control panel mounting plate frame screws.
8. Remove component mounting shield sheet metal screws.

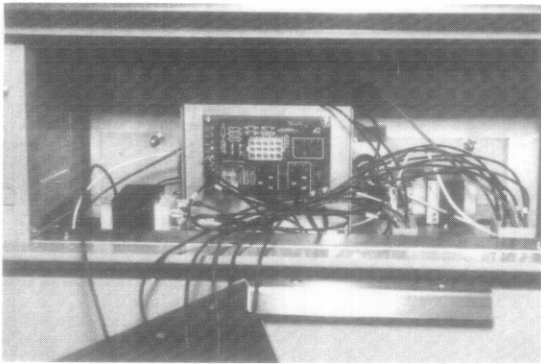


Figure 14

9. Remove pilot gas supply tubes from tee fitting under component mounting shield.
10. Disconnect wires from the gas valve terminal block and mark for ease of reconnection.
11. Remove pilot generator fitting and hi-limit thermostat wires from gas valve pilot magnet.

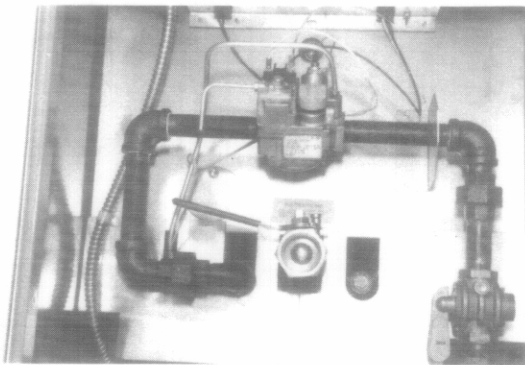


Figure 15

12. Pull hi-limit and gas valve wires up through grommet in component mounting shield.
13. Disconnect 12-pin electrical plug from back of interface board and remove temperature probe wires. Disconnect wires from float switch to 12-pin plug.

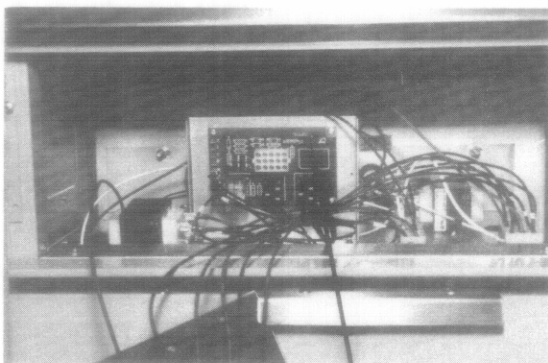


Figure 16

14. Remove pipe union collar from burner gas pipe at left of the gas valve and pipe bracket at right side of gas valve.
15. Remove component mounting shield retaining nuts, pull shield forward and lay in bottom of fryer.

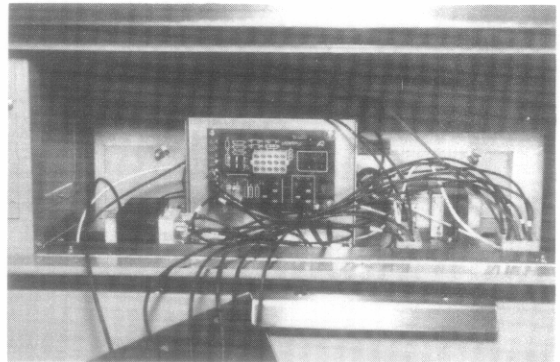


Figure 17

16. Remove frypot front hold-down bracket screw.

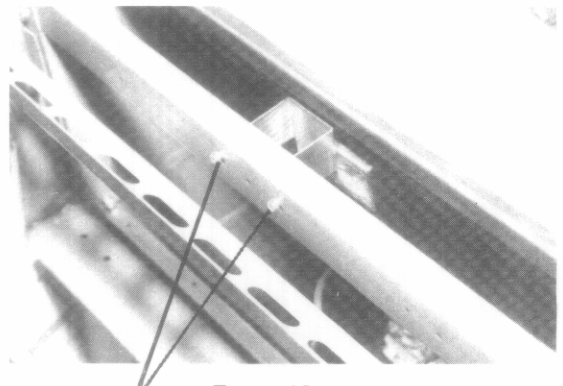


Figure 18

17. Remove screws from flue cap sides and back.

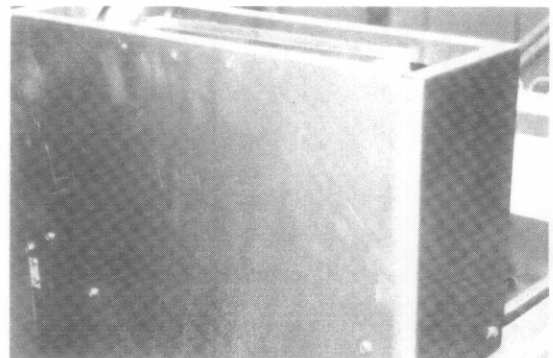


Figure 19

18. Remove flue cap from fryer.

NOTE: On Filter Magic fryers, remove oil return hoses from oil return valve at front of frypot.

19. Position the pilot gas supply line and pilot generator wire so that neither will be damaged when frypot is lifted from cabinet
20. Lift frypot from cabinet exercising extreme care to prevent damage to the pilot gas line and pilot generator wire.
21. Remove hi-limit thermostat, temperature sensing probe, float switch and drain valve from old frypot. Apply Loctite PST567 pipe thread sealant to these components and install in replacement frypot.

NOTE: On Filter Magic fryers, remove the oil return line valve and install on replacement frypot.

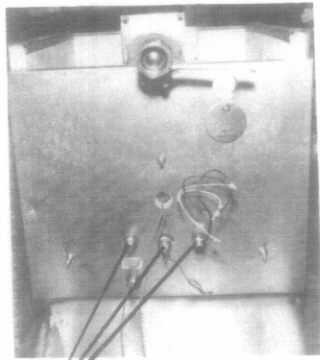


Figure 20

22. Turn old frypot up-side down, remove the burner heat shield and burner assembly. The burner and heat shield hanger screws are located on the frypot front burner hanger.

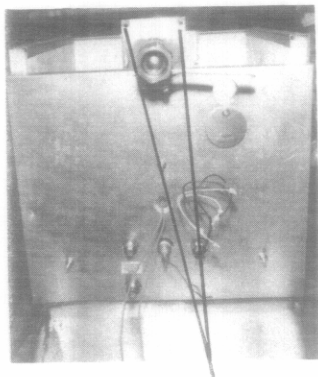


Figure 21

23. Install burner and heat shield on the replacement frypot. Make sure the rear burner cross bar is on top of the rear burner hanger when frypot is placed in the upright position.
24. Reverse the preceding procedures to install replacement frypot.

Procedure 10: Adjustment of Pilot Flame

1. Pilot must be lit to make flame adjustment.
2. Remove cap from pilot adjusting screw hole in gas valve.

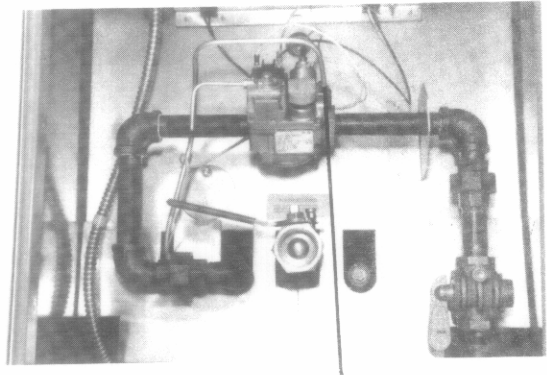


Figure 22

3. Using a small tip common screwdriver, turn the pilot adjusting screw counterclockwise to obtain a correct pilot flame of 1 to 1-1/2 in. (25.4mm to 38.1 mm). To decrease length of pilot flame, turn the adjusting screw clockwise.
4. Reinstall the pilot adjustment hole cap when correct flame size is obtained.

Procedure 11: Burner Gas Pressure Adjustment

1. Obtain a good quality water manometer or water column pressure gage.
2. turn the gas valve knob to the PILOT position.
3. Remove the pressure tap plug from end of burner manifold.

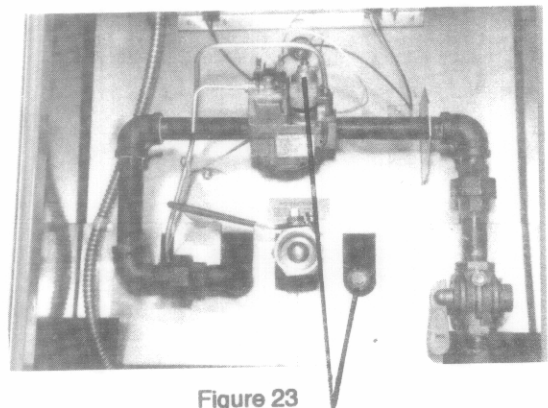


Figure 23

4. Install hose fitting furnished with manometer or pressure gage into burner manifold pressure tap hole and attach manometer hose fitting.
5. Remove cap from gas valve regulator adjusting screw.
6. Turn gas valve knob to the ON position.
7. Switch the fryer ON.
8. Monitor the gas pressure reading on the manometer or pressure gage.
9. Adjust the gas valve regulator adjustment screw to obtain correct burner manifold pressure as follows:
Natural Gas 3.5 inches W.C. (0.86kPa)
L.P. Gas 8.25 inches W.C. (2.05kPa)

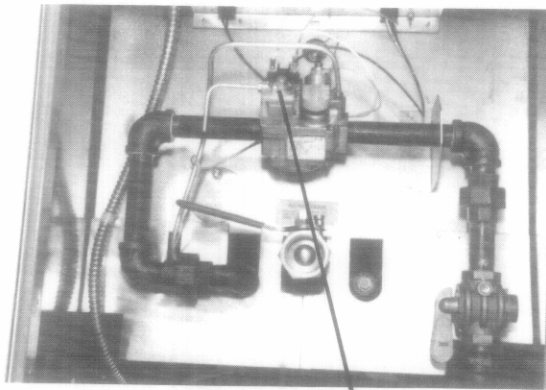


Figure 24

10. Install gas valve regulator cap screw when specified manifold pressure is obtained.
11. Switch the fryer OFF, turn the gas valve knob OFF and remove manometer or pressure gage hose fitting from burner manifold pressure tap hole.
12. Reinstall pressure tap plug in end of burner manifold.

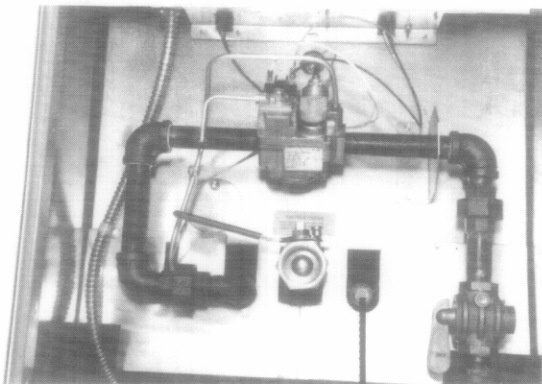


Figure 25

12. PREVENTIVE MAINTENANCE

1. CLEAN FLOAT SWITCH AND SHAFT — Monthly

NOTE: Mark top of float for correct positioning during reassembly.

Using lock-ring pliers, remove lock-ring and float. Use small, round brush to clean opening in float. Use scotch brite pad or suitable substitute to clean float shaft. Handle parts carefully. Reverse above order to reassemble.

2. CLEAN GAS VALVE VENT TUBE — Every 6 Months

To clean the gas vent tube, unscrew the vent tube fitting from the gas valve and remove the tube. Insert a piece of ordinary wire or piano wire through the vent tube to remove any obstruction. Remove the clean-out wire and blow through the tube. Reinstall the vent tube with the open end pointing down toward the floor.

3. CLEANING INSIDE AND OUTSIDE OF FRYER

To clean inside of frypot, see BOIL-OUT INSTRUCTIONS on page 4 of this manual. To clean inside of fryer cabinet, use a dry clean cloth and wipe all accessible metal surfaces and components to remove accumulated film of shortening and dust. To clean outside of fryer, use a clean, damp cloth soaked with dishwashing detergent

and wipe clean of all shortening, dust and lint. Rinse with a clean, damp cloth.

4. CHECK BURNER MANIFOLD PRESSURE — Every 4 to 6 Months

To check the burner manifold pressure, REFER to Service Procedure 11 in this manual. 3.5 inches W.C. (0.86kPa) NATURAL GAS 8.25 inches W.C. (2.05kPa) L.P. Gas

Only qualified personnel should accomplish this procedure. To check the burner manifold pressure, ensure that the gas valve knob is turned to the PILOT position, then REFER to Service Procedure 11 in this manual.

5. CHECK ALIGNMENT OF BURNER TARGET AND DEFLECTOR ASSEMBLIES — Every 4 to 6 Months

To align burner target and deflector assemblies, REFER to Service Procedure 7 in this manual.

13. FILTRATION

OPERATING INSTRUCTIONS

CAUTION:

Extreme care must be exercised when working with hot shortening.

PREPARING THE FILTER UNIT FOR USE

1. Remove the filter unit from the cabinet.
2. Remove the crumb tray and the paper hold-down ring.

NOTE: Be sure the inside of the pan is free of all food and breading particles that could prevent the paper from sealing against the bottom of the pan and clogging the Power Shower with crumbs.

3. Position the support screen in the pan with the 90° lip down.
4. Position the filter paper on top of the support screen with the edges lapping up the sides and ends of the pan.

NOTE: The Frymaster filter paper is larger than the inside dimensions of the filter pan. This creates a better seal when the hold-down ring is placed into the pan on top of the paper. **DO NOT** use filter paper that is shorter or more narrow than the filter paper support screen. This could result in the filter pump becoming clogged with sediment.

5. Insert the paper hold-down ring and push down against overlapping edges of paper until ring is against bottom of pan. Add powder per instructions on package and insert the crumb tray in the filter pan.
6. Roll the filter pan back into the fryer cabinet, making sure that it is positioned all the way to the back of the cabinet. When the filter pan is properly positioned, the green system ready light located on the filter control panel will come on.

OPERATION OF THE FILTER UNIT

CAUTION:

Never operate the filter unit unless the fryers have been brought up to cooking temperature.

Snap the Power Shower into the frypot.

1. To filter the fryer, turn the fryer power OFF, open the drain valve on the fryer you have selected to be filtered, and use the Fryer's Friend steel rod to free the drain from inside the frypot as necessary.

NOTE: Exercise care when using the Fryer's Friend to prevent damage to the frypot and drain valve.

CAUTION: Do not drain more than one fryer at a time. To do so, will cause overfilling of the filter pan.

2. After shortening is completely filtered, close the drain valve and allow the fryer to fill before disengaging the filter lever to turn off the filter pump.

NOTE: When using solid shortening, allow the filtering system to run five (5) to ten (10) seconds after bubbles appear in order to clear the lines and in order to prevent solid shortening from hardening in the line and clogging the filter.

NOTE: Filter pump is equipped with a manual reset switch in case the filter motor overheats or an electrical fault occurs.

WARNING

Turn off power to filter system and allow pump motor to cool 20 minutes before attempting to reset switch on pump motor.

3. Turn the fryer ON to start the cooking operation.

CAUTION:

Extreme care must be exercised when working with hot shortening. Never use the filter pan to dispose of used shortening. Use an SDU (Shortening Disposal Unit) to transport used shortening to the disposal area.

CHANGING THE FILTER PAPER

NOTE: Allow filter pan to cool completely before attempting to change the paper.

1. Remove the filter pan from the fryer cabinet.
2. Remove and clean the crumb tray.
3. Remove the hold-down ring from the filter pan.

4. Remove and discard the used (old) filter paper.
 5. Remove filter paper screen and clean.
 6. Clean all breading and food particles from the filter pan.
- NOTE:** Inner pan may be removed from the outer pan assembly for cleaning.
7. Refer to the section Preparing the Filter Unit For Use for the next operation.

CARE AND CLEANING OF FRYER FILTERING SYSTEM

CAUTION:

Never operate the fryer or filtering system without shortening in the system.

The shortening should be filtered as often as needed. If a heavy volume of breaded food is fried, it may be necessary to filter as often as every hour. This will increase the life of the shortening and produce a better-tasting product. The best rule to follow is to filter before you think it is needed. Even with a product such as french fries, you should filter two (2) to three (3) times per day for best results.

Also, the frypot should be cleaned periodically. This operation, combined with the disposing of the used shortening, enhances the flavor of the food product. After the fryer has been emptied, the frypot should be drained and the drain valve closed. Fill the frypot to the oil-level line with water and the correct amount of Frymaster Fryer N' Griddle Cleaner, then put the baskets into the frypot and bring the solution to a simmer condition for one (1) hour. Then turn OFF the fryer, drain the solution, and wipe the frypot clean and dry.

NOTE: Do not drain water into the filter pan. Water will damage the filter pump, necessitating replacement. Use a stock pot or bucket.

The inner and outer filter pan must be cleaned on initial startup and periodically thereafter.

1. To clean the inner filter pan, remove from outer pan and take to a sink filled with warm water and grease-cutting detergent.
2. Scrub the inner pan with a nylon pot brush.
3. When clean, rinse thoroughly to remove all detergent and wipe dry with a clean, dry cloth or paper towels.

4. To clean the outer filter pan, pour one (1) quart (one (1) liter) of warm water mixed with grease-cutting detergent into the pan. Scrub the pan thoroughly inside ONLY with the pot brush until clean.
5. Pour the solution from the outer pan into kitchen drain or sink.
6. Rinse with clean water and drain into kitchen drain or sink.
7. Turn the pan upside down and slightly elevate on sink drain board to allow all water to drain from suction tube.

Caution:

All water must be removed from the suction tube before inserting inner pan.

8. After suction tube is free of water, wipe inside and outside with a clean, dry cloth or paper towels.
9. Insert inner pan back into outer pan and refer to Step 3 of PREPARING THE FILTER UNIT FOR USE.

POWER SHOWER CARE AND CLEANING

The stainless steel Power Shower assembly practically cleans itself as the hot shortening is forced through the tubing during the filtration process. However, the operator must be sure to drain the Power Shower thoroughly once it is removed from the fryer, after the filtering operation is completed.

To check for any stoppage in the tubing:

1. Remove the plugs at each corner of the Power Shower frame.
2. Insert a long, narrow bottle brush into the tube to dislodge any particles. Hot water and grease-cutting detergent may be used in conjunction with the bottle brush to clean inside the Power Shower tube.

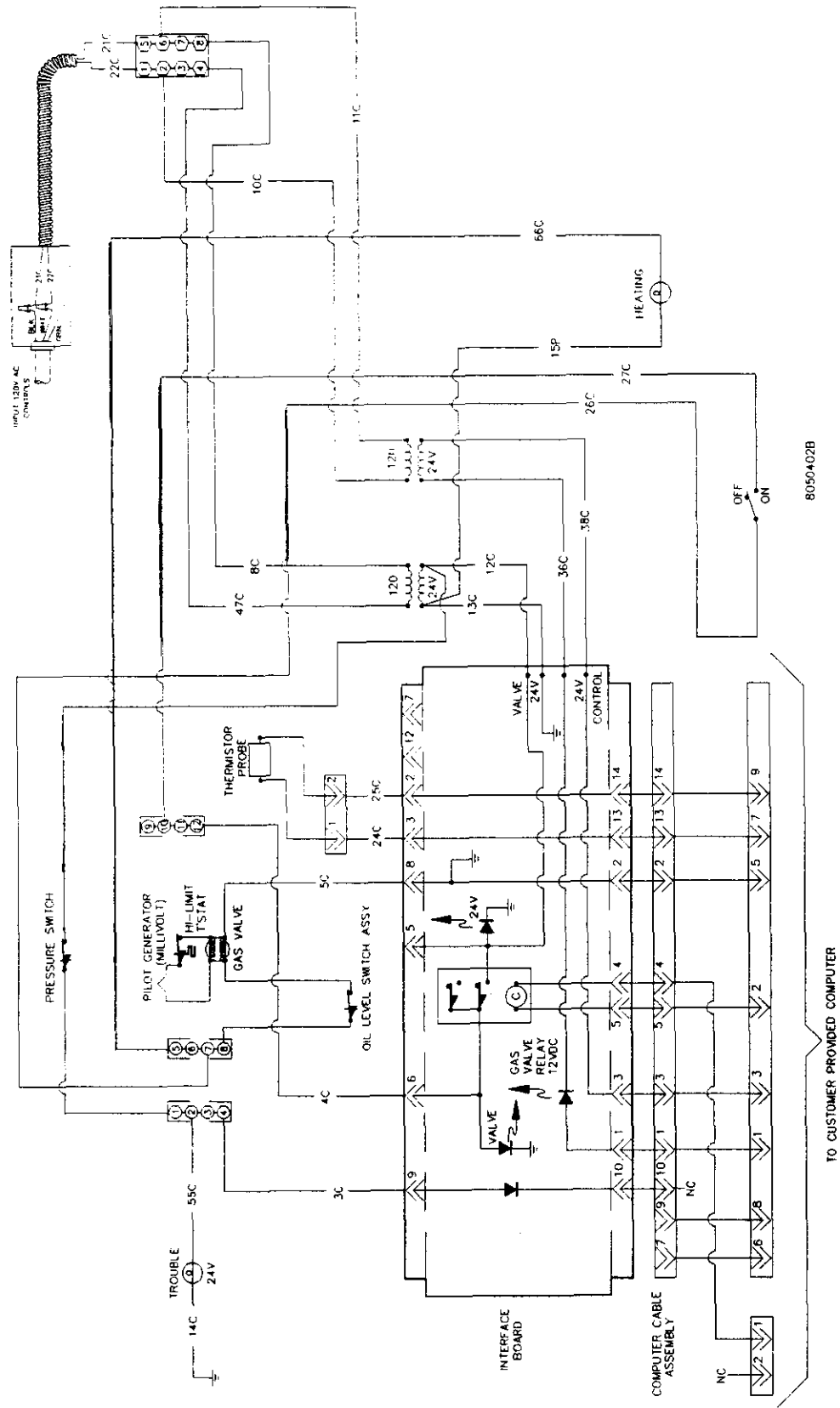
NOTE: When hot water and detergent are used to clean the Power Shower, the Power Shower must be rinsed, thoroughly dried, and plugs reinserted before reusing.

14. FILTER SYSTEM TROUBLESHOOTING

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
Filter heat light does not glow.	<ul style="list-style-type: none"> A. Filter pan not in position. B. Loose wire. C. Defective light. D. Defective heater. E. Contactor broken or misaligned. F. Defective transformer. 	<ul style="list-style-type: none"> A. Position pan properly. B. Replace wire. C. Replace light. D. Replace heater. E. Replace or realign. F. Replace transformer.
Filter heater will not heat.	<ul style="list-style-type: none"> A. Pan not in position. B. Contactor broken or misaligned. C. Heater defective. D. Defective transformer. 	<ul style="list-style-type: none"> A. Position pan properly. B. Replace or realign. C. Replace heater. D. Replace transformer.
Pump will not pump.	<ul style="list-style-type: none"> A. Pan not in position. B. Broken o-ring on fitting. C. Shortening solidified in pan. D. Pump microswitch broken or not adjusted. E. Pump relay defective. F. Thermo overload tripped. 	<ul style="list-style-type: none"> A. Position pan properly. B. Replace o-ring. C. Allow heater to melt shortening. D. Replace or realign. E. Replace relay. F. Reset.
Drain tube leaking.	<ul style="list-style-type: none"> A. Defective gasket. B. Loose connection. 	<ul style="list-style-type: none"> A. Replace gasket. B. Tighten connection.
Filter Power Shower not spraying properly.	<ul style="list-style-type: none"> A. Stoppage in tubing. B. Filter pan connection not properly engaged. C. Power Shower assembly not properly installed. D. Power Shower O-ring lost or defective. 	<ul style="list-style-type: none"> A. Disassemble Power Shower and clean. B. Position pan properly. C. Install properly. D. Replace o-ring.

15. WIRING DIAGRAMS

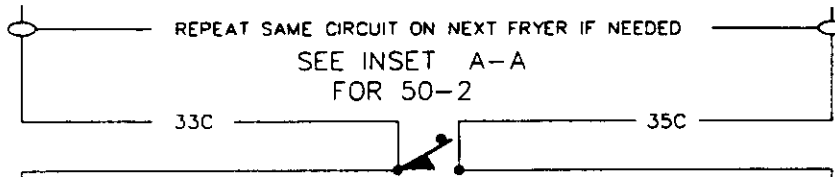
PLAN WIRING DIAGRAM
120V/24V., 50/60 HZ., 1 Ø 3 WIRE SERVICE



8050402B

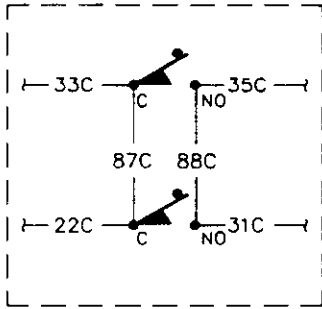
TO CUSTOMER PROVIDED COMPUTER

**PLAN WIRING DIAGRAM
FOR FILTER MAGIC II**

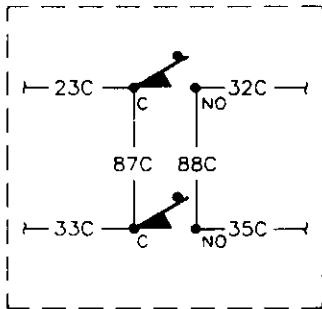


FILTER PUMP MOTOR
ON/OFF SWITCH

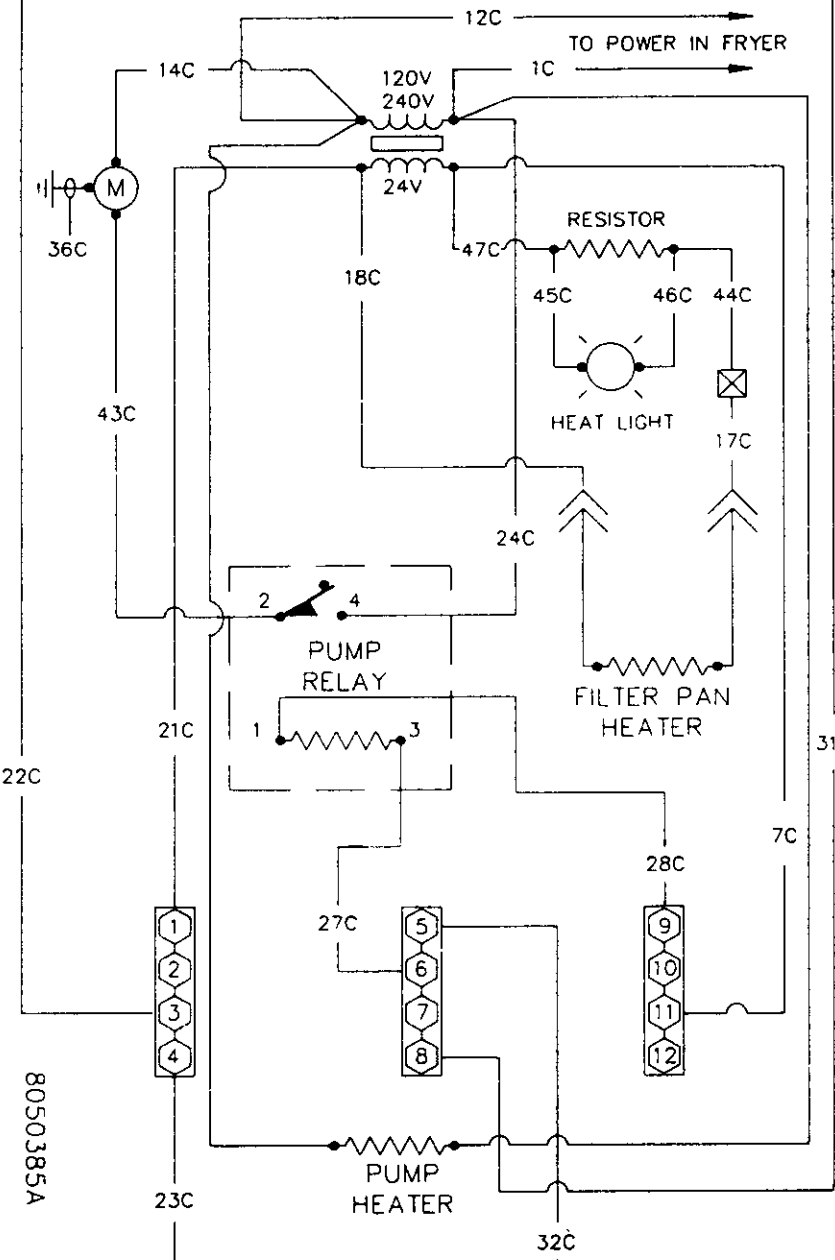
1 ST. FRYER - RIGHT OF FILTER



INSET A-A



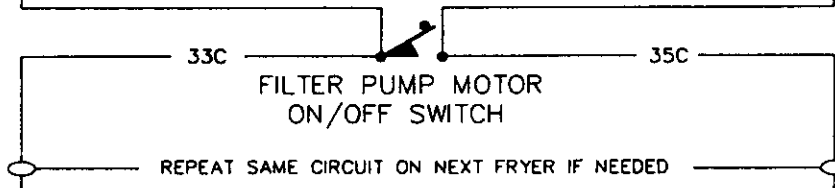
INSET B-B



(DIRECT)

PLAN WIRING DIAGRAM FOR FILTER MAGIC II

1 ST. FRYER - LEFT OF FILTER



SEE INSET B-B
FOR 50-2

16. UNITED STATES LIMITED WARRANTY – KJ3FC SERIES

WHAT IS COVERED

This warranty covers all defects in workmanship and material in all commercial cooking appliances and computer/controller equipment manufactured by the Frymaster Corporation and sold within the domestic United States and Puerto Rico.

WHO IS COVERED

This warranty covers only the original purchaser of Frymaster Corporation commercial cooking appliances and computer/controller equipment.

HOW LONG DOES THE COVERAGE LAST

Stainless steel frypots on all fryers, except as noted below, are warranted to be free from defects which would cause shortening leaks for the lifetime of the fryer; except that after one year the warranty is limited to replacement parts.

All other parts components are warranted for one year from the date of purchase (parts and labor).

WHAT WE WILL DO

We will repair or replace the defective appliance, component, or part. Such repair or replacement will be at the expense of Frymaster, except that travel over 100 miles or two hours, overtime, and holiday charges will be at the expense of the purchaser.

HOW TO GET SERVICE

Contact our Factory Authorized Regional Service Center to obtain warranty service. To find the name and location of the Factory Authorized Regional Service Center nearest you, call your dealer, or call the Frymaster Service Hotline, 800-551-8633. When calling for service, please furnish the model number, serial number, code number, voltage of your appliance, and a description of the problem. You must keep your sales receipt for proof of your date of purchase.

WHAT THIS WARRANTY DOES NOT COVER

THE WARRANTIES PROVIDED BY THE FRYMASTER CORPORATION DO NOT APPLY IN THE FOLLOWING INSTANCES:

- damage due to misuse, abuse, alteration, or accident.
- improper or unauthorized repair.
- failure to follow installation procedures, operation instructions and/or scheduled maintenance procedures as prescribed in your Frymaster Service and Owner's Manual.
- damage in shipment.
- removal, alteration, or obliteration of the rating plate.
- changes in adjustment and calibrations after thirty (30) days from equipment installation date.
- failure to program Computer Magic® appliances in accordance with programming procedures prescribed in your Frymaster Service and Owner's Manual.

THIS WARRANTY ALSO DOES NOT COVER:

- equipment exported to foreign countries.
- normal maintenance items such as electric bulbs, fuses, gaskets, o-rings, interior and exterior finishes. (See your Frymaster Service and Owner's Manual for maintenance instructions.)
- travel over 100 miles or two hours, overtime or holiday charges; all of which must be paid for by the purchaser (as noted above).
- consequential damages (the cost of repairing other property which is damaged), loss of time, profits, use, or any other incidental damages of any kind.

There are no implied warranties of merchantability or fitness for any particular use or purpose. This warranty is the only and complete statement with respect to warranties of your commercial cooking appliances and computer/controller equipment manufactured by the Frymaster Corporation. There are no other documents or oral statements for which Frymaster Corporation will be responsible.

Gas Fired Crispy Fryer for KFC



Open pot design
– No tubes

Easy to clean

Deep cold zone

Lifetime warranty
on stainless frypot

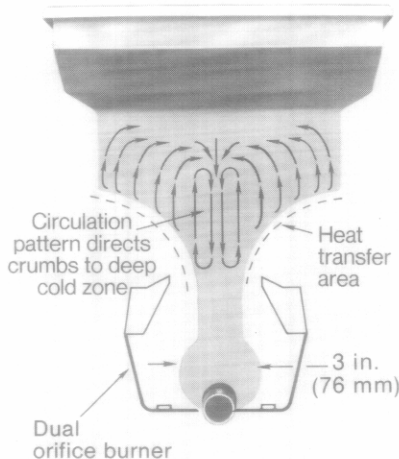
Dual orifice
burner

No burner
tube radiants
to burn out

No cleaning
or adjusting
air shutters

Computer
ready*

DESIGN FEATURES



Unique frypot design with deep cold zone

The KJ3FC has a minimum 50 lbs. (26 l.) and maximum 80 lbs. (42 l.) shortening capacity. The frying area is 18 x 19 in. (457 x 483 mm). This 150,000 BTU model is specifically designed for high production of chicken. Centerline thermostat mounting permits quick sensing of cold food placed in either basket. Dual orifice burner has no burner tube radiants to burn out. No burner cleaning or air shutter adjustment required. The open, stainless steel frypot has a large heat transfer area to fry more product per load. Low oil level sensor is standard. The open pot design has no hard to clean tubes. Every inch of the frypot and cold zone can be cleaned and wiped down by hand.

The large cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried products.

*Computer Purchased Separately

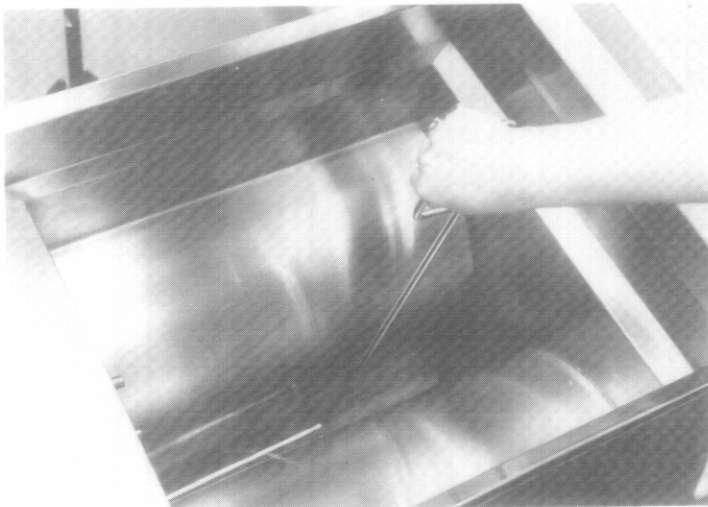
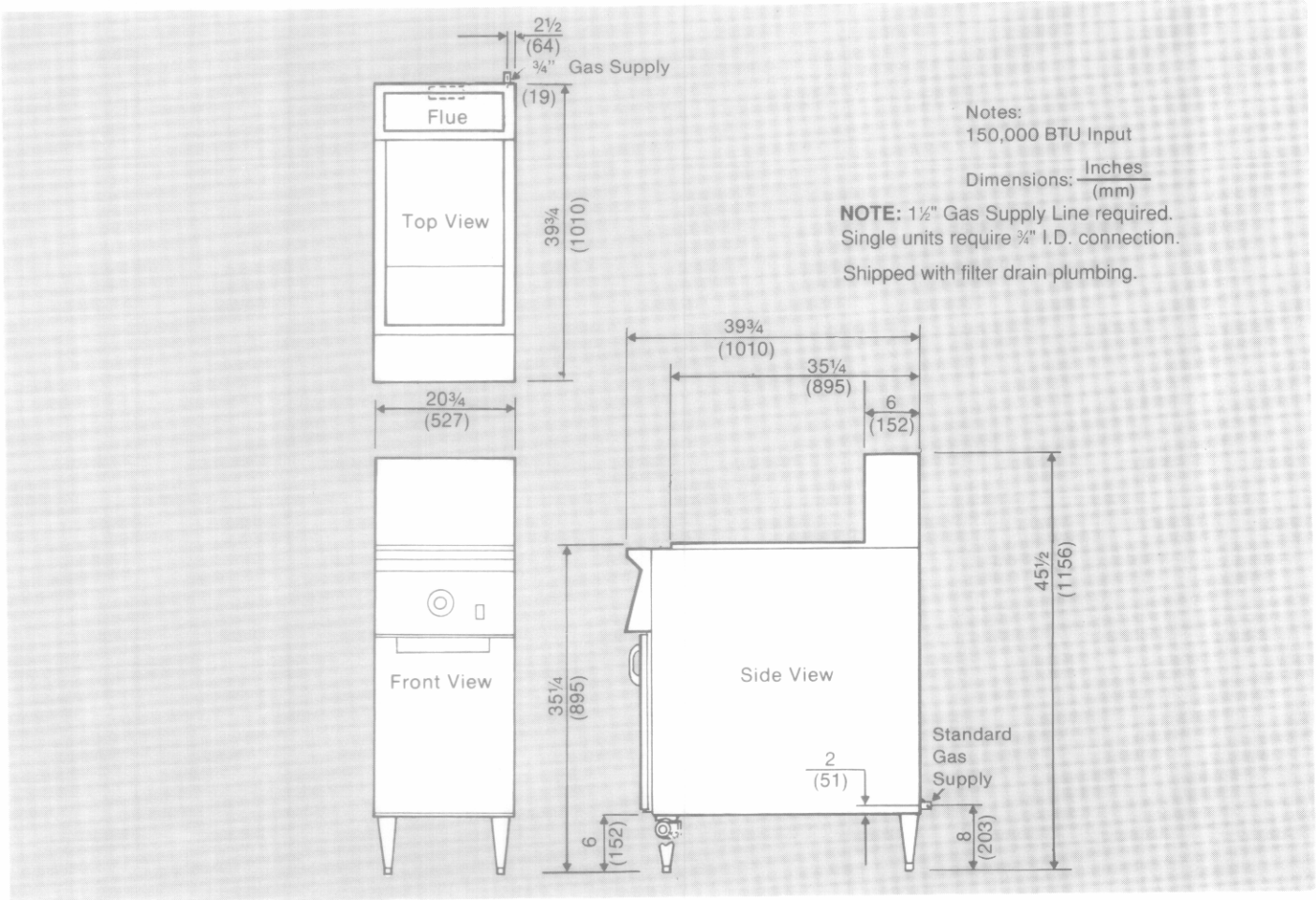


GAS FRYERS

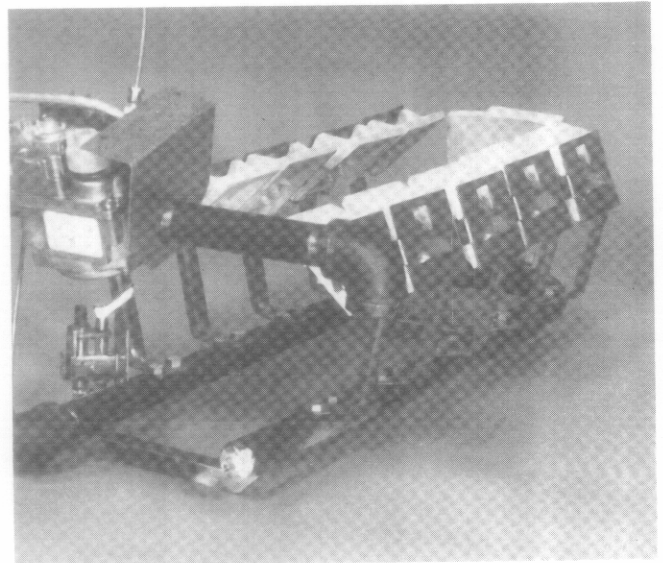
MASTER JET KJ3FC

Frymaster®

A WELBILT Company



Open frypot has no tubes to burn out. Easy to clean too. Deep cold zone traps sediment below heated area of frypot where it cannot recirculate.



Jet infrared burners give fast recovery.

Shipping Weight 303 lbs. (138 kg) Class 85

THE FRYMASTER CORPORATION

A Welbilt Company

8700 Line Avenue, P.O. Box 51000, Shreveport, Louisiana 71135-1000, Phone 318-865-1711,
 Toll free 1-800-221-4583, Fax 318-868-5987

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We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.

9/91