



**IMPORTANT INFORMATION FOR FUTURE REFERENCE**

Record the following information from the appliance ID plate and retain this manual for the life of the equipment:

Model #: \_\_\_\_\_

Serial #: \_\_\_\_\_

Date Purchased: \_\_\_\_\_

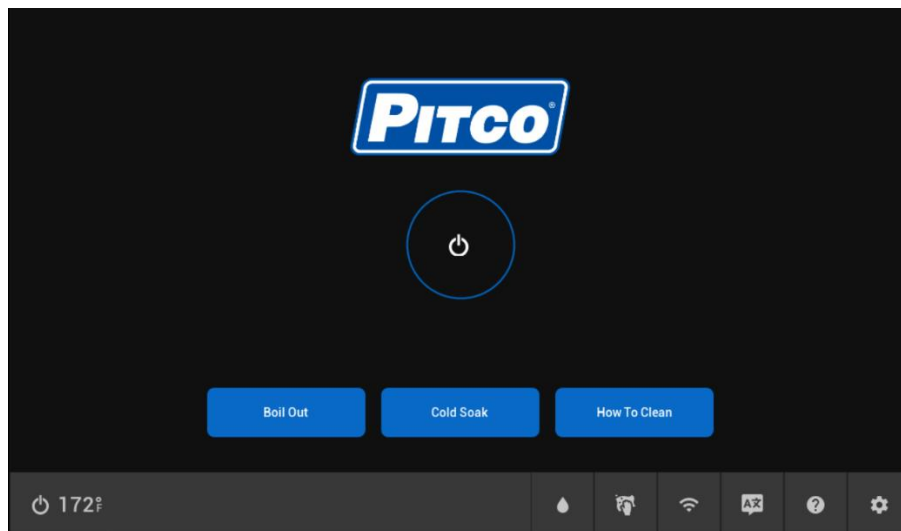
English

**OPERATIONS MANUAL**

for Pitco P/N 131-000007-001 (Full/Split Vat)

Middleby Touchscreen Cooking Computer

w/ Options: Auto-Filter, Auto-Top-Off, Filter Data Function, and Oil Quality



This control was developed specifically for Pitco fryer products. It utilizes the latest in microprocessor technology and is completely solid state. This control offers the latest cooking technology, including temperature and time compensation that requires no user adjustments for consistently cooked product. Other features include drain valve monitoring, temperature control, temperature fault detection, customizable melt cycles, and programmable temperature targets for both the unit and specific recipes. This manual details the operation and features of the Solstice Middleby Touchscreen Cooking Computer For Solstice and ROV Fryers. The target audience for this text is the Service Technician. This manual reveals all adjustments that are possible by keyboard entry, including passwords.



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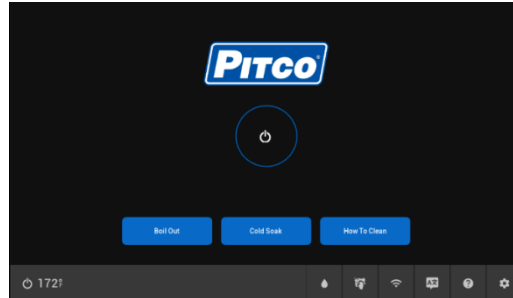
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## 1. Basic Controller Functions


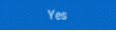
### 1.1 Turning Appliance ON

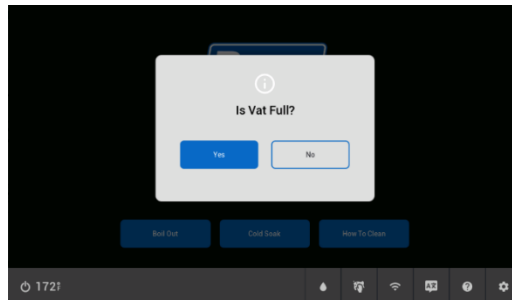
When power is applied to the appliance, the display will show the screen in **Figure 1**, below.

*NOTE: Fryers with twin tanks will show as a split screen.*




**Figure 1 - Home Screen**

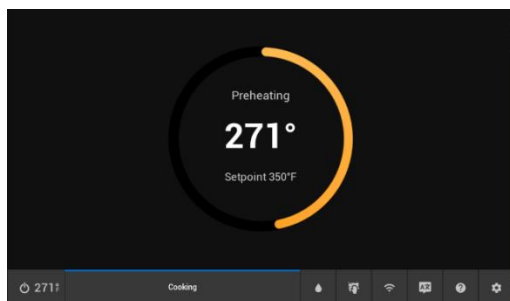
- Click the  button at either the *center* of the screen or on the *bottom left* and the screen will transition to **Figure 2**
- Verify the vat is full
- Click  to enable heating and typical fryer operations



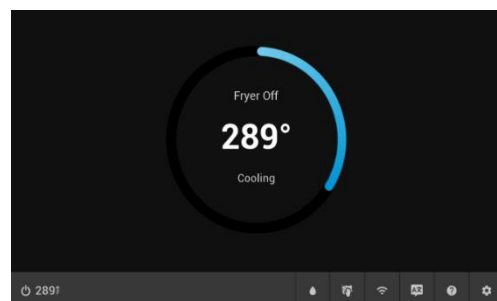
**Figure 2- Is Vat Full?**

### 1.2 Turning OFF the appliance

The screen will transition to **Figure 3**. At any time, the operator can press  in the bottom left of the screen to turn the appliance **OFF**. The vat will begin to cool down and screen will transition to **Figure 4**.



**Figure 3 - Preheating**



**Figure 4 - Cooling**

### 1.3 To Start a Cook

When fryer preheat temperature reaches the systems configurable **READY** temperature. The screen changes to **Quick Menu Figure 5** (dual controls shown).

- Select any group to view a configured subset of the recipes or **View All** to see all available recipes on the unit **Figure 6**

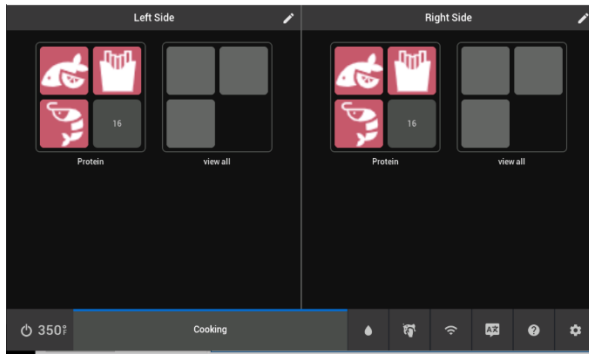


Figure 5 - Quick Menu

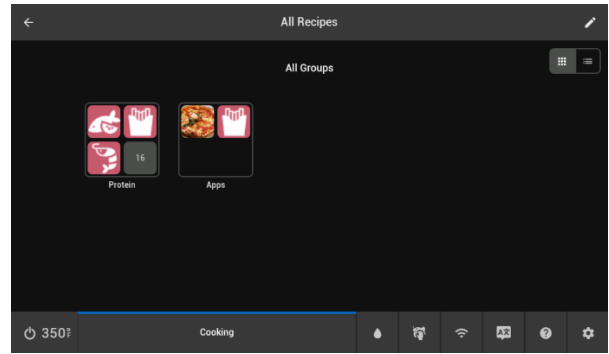



Figure 6 - All Recipes

- Click  in the upper right corner, to get a list view of **All Groups Figure 7** or **All Recipes list view Figure 8**

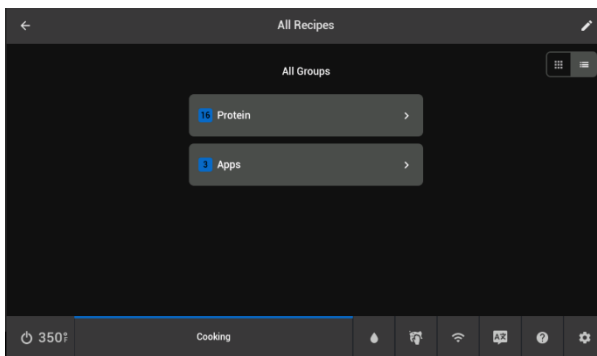


Figure 7 - All Group List View

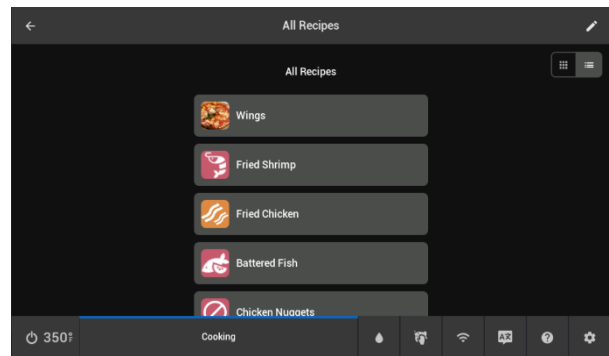


Figure 8 - All Recipes List View

- Select needed recipe from the **Group** screen in **Figure 9** or from the **All-Recipes** screen in **Figure 10**

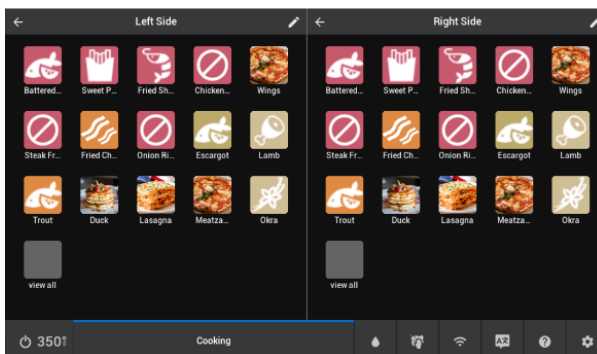


Figure 9 - Protein Screen-Twin Tanks

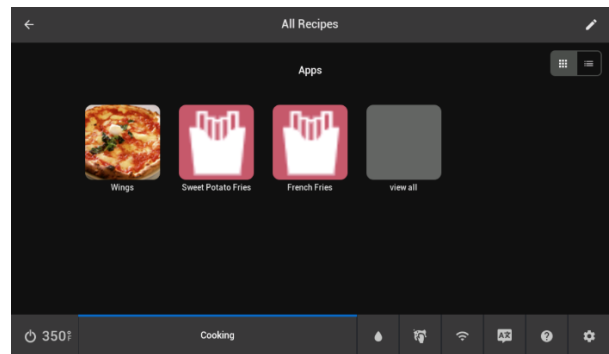


Figure 10 - Apps Screen

**NOTE: All Recipes** screen is not available when there is an active cook, as this view requires the whole screen for visibility.

The screen will show all **active cooks** with the **recipe description**, **icon/picture**, and **remaining cook time** Figure 11. The **vat temperature** is on the bottom left of the screen. (Double baskets shown)

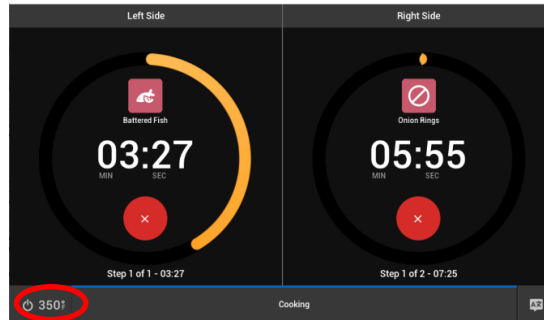


Figure 11 – Active Cooks-Double Baskets

When the cook is complete, the screen will transition to Figure 12.

- Click  to continue

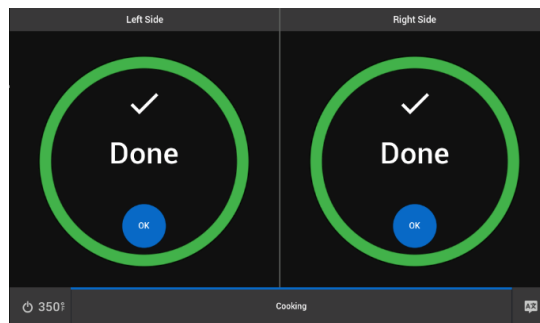




Figure 12 - Completed Cook-Double Baskets

#### 1.4 To Cancel a Cook

To cancel an active cook, the operator can press the  icon that corresponds with the cook the operator wishes to cancel. The screen will transition to Figure 5 - Quick Menu.

#### 1.5 Enable Lane Control Cooking

- Click the settings icon  on the bottom right of most screens
- Enter pass code (Manager: **6684**, Technician: **6685**, Factory: **1993**) and  Figure 13

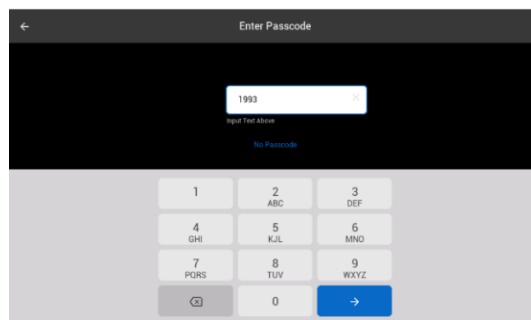
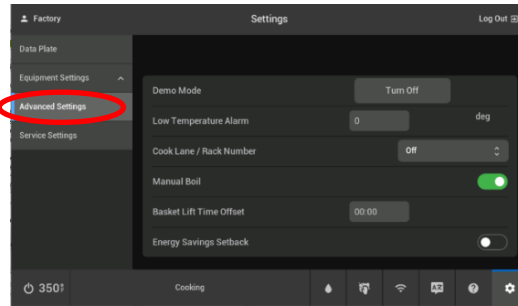


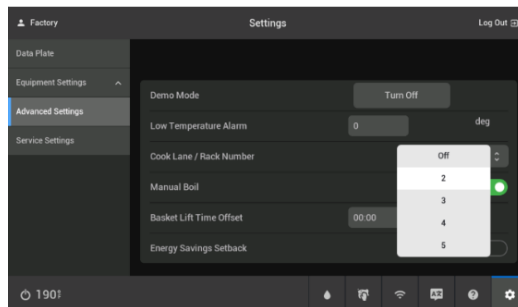
Figure 13 – Passcode Keypad

- Click **Advanced Settings** tab **Figure 14**



**Figure 14 - Advanced Settings**

- Choose the number of desired lanes on the **Cook Lane/ Rack Number** pulldown or “Off” **Figure 15**

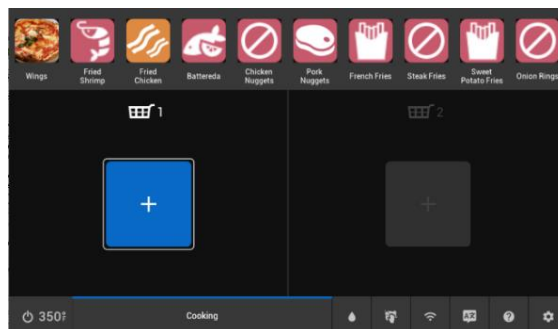


**Figure 15 - Cook Lane / Rack Number**

### **1.6 To Start a Cook – Manual Add - Lane Control (Option)**

When **Lane Cooking** is enabled, the operator can add a recipe manually as follows.

- Click  and then click the recipe required for each lane **Figure 16**



**Figure 16 - Add Recipe to Cook Lane**

When the cook is complete, the screen will display **OK with a check mark in a green circle**, as shown on the left of the screen **Figure 17**. On an incomplete cook, the remaining cook time will display, as shown on the right of the screen.

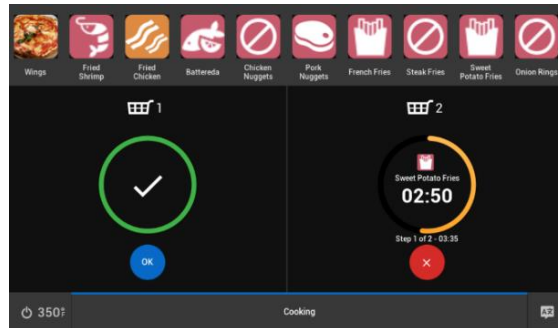


Figure 17 - Completed Cook / Incomplete Cook

### 1.7 To Start a Cook – Drag and Drop - Lane Control (Option).

When **Lane Cooking** is enabled, the operator can drag the required recipe to the desired Lane **Figure 18**.

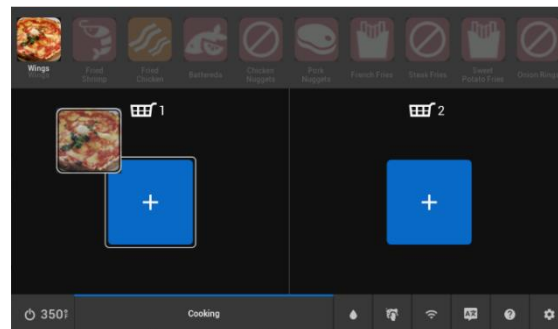



Figure 18 - Drag and Drop Recipe to Cook Lane

### 1.8 To Cancel a Cook – Lane Control (Option)

To cancel an active cook with the lowest time remaining, during lane control operation, the operator can click the  on the desired lane **Figure 19**.

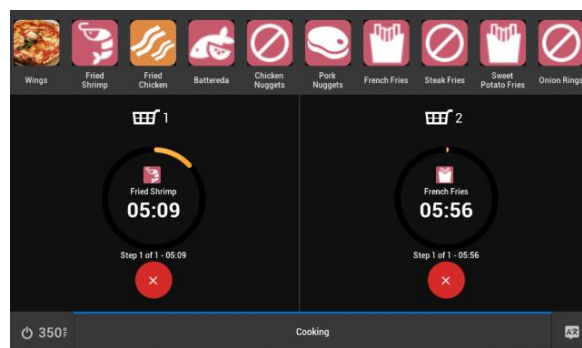


Figure 19 - Cancel Cook-Double Baskets

### 1.9 No Recipe Mode – Option **TBD**

When “No Recipe Mode” is enabled, the controller will function as T-Stat control **Figure 20**. No recipe times will be displayed to screen, only “Ready”, “Heating”, and actual/set point temperature **Figure 21**.



Figure 20 – No Recipe Mode



Figure 21 – Actual Set Point Temperature

### 1.10 Check Actual and Set Temperatures

With the unit showing **Figure 22**, the temp is displayed in the bottom left corner and the cook time at the center of the screen. The **Set Point Temperature** can be referenced or edited **Figure 23** as described in section [2.10 Cook Settings](#). *NOTE: Setpoint is a configurable setting, not something recipe specific.*

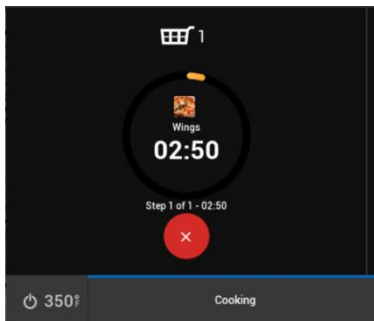


Figure 22 – Current Temperature

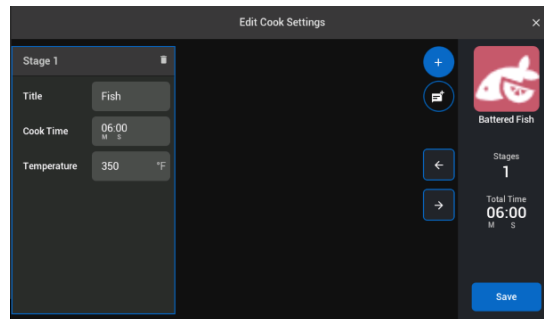




Figure 23 – Set Point Temperature

## 2. View and Edit Settings for Recipe Attributes, Cook, Shake, Copy, Move or Delete

To view the current settings for a recipe key, the operator can click  on the top right of the either left or right screen **Figure 24**. The display will change to **Figure 13 – Passcode Keypad**.

- Enter passcode (Manager: **6684**, Technician: **6685**, Factory: **1993**) and 

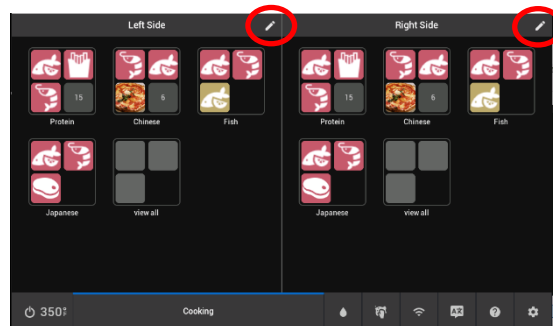


Figure 24 - Edit Settings

The screen will transition to **Figure 25**.

### 2.1 Add a Group



- Click  to add group to the lane **Figure 25**
- Click  to add a **New** group to the lane **Figure 26**



Figure 25 - Edit Groups in All Recipes

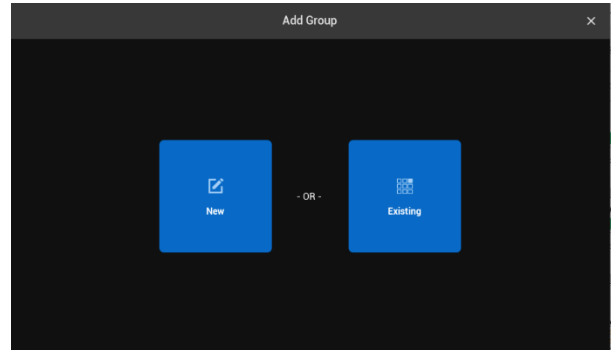



Figure 26 - Add New Group

The screen will transition to **Figure 27**.

- Enter name and click  to save

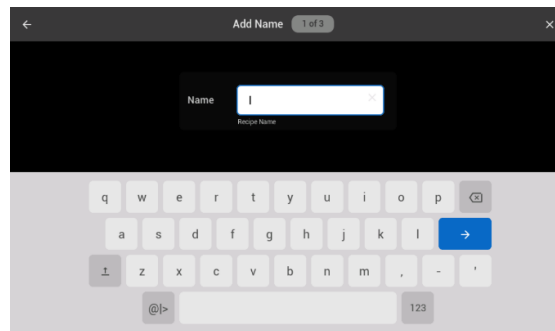



Figure 27 - Add Name Keypad

The screen will transition to **Figure 28**.

- Click on the desired recipe(s) to add to the new group and 

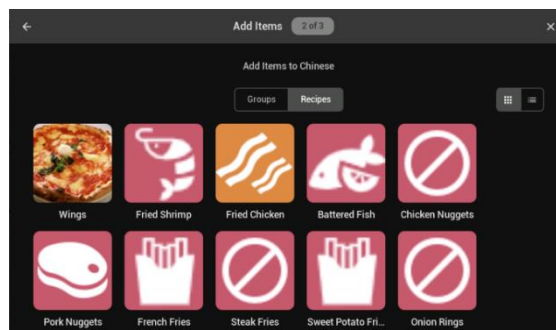



Figure 28 - Add Items to Group

The screen will transition to **Figure 29**.

- Drag and Drop Recipes to Sort
- Click  to save changes **Figure 30**

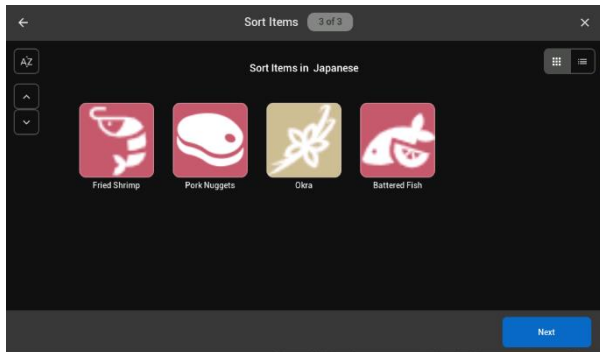


Figure 29 - Sort Items in Group

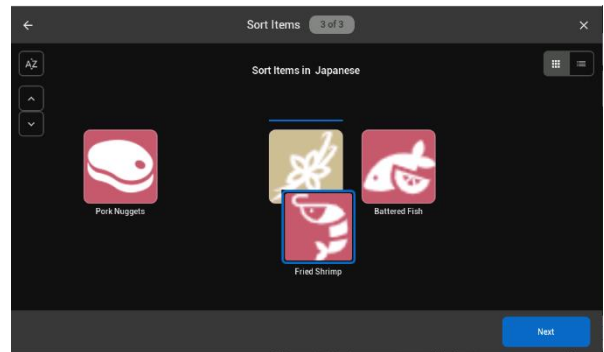



Figure 30 - Drag and Drop to Sort

To **Edit** the new recipes, refer to section [2.6 Edit Recipe](#).

- Click on the attribute that needs to be edited and make the desired changes

## 2.2 Edit Group

- Click  on **Figure 31** at the top right corner of the lane of the desired group to edit: **Group Name, Edit Recipes or Remove Group**

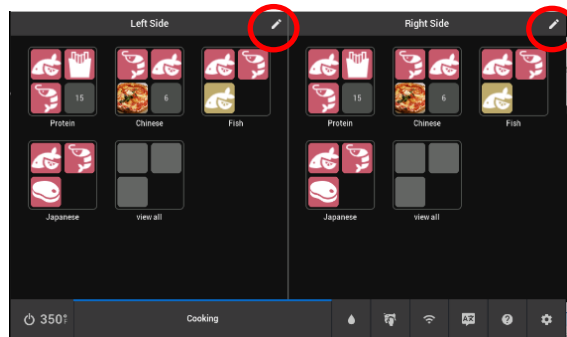


Figure 31 - Edit Group

The screen will change to **Figure 32**.

1. [Group Name](#)
2. [Edit Group Recipe](#)
3. [Remove Group](#)

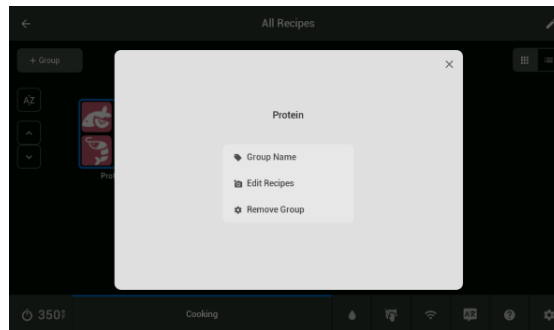



Figure 32 - Edit Group Attributes

### 2.3 Group Name

- Select **Group Name** and the screen will transition to a keypad **Figure 33**
- Enter new recipe name, and  to accept

Operator has a few seconds to click , or the changes will be accepted **Figure 34**.

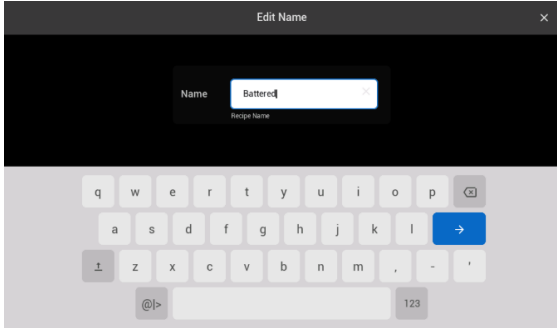


Figure 33 – Edit Group Name Keypad

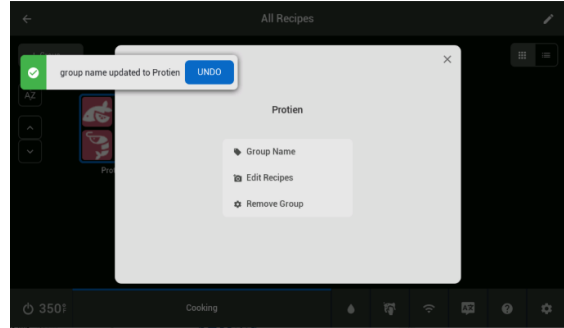




Figure 34 – UNDO Group Name Change

Once a new group is created, the operator can add the newly created group to a lane.

- Click  to add the newly created group to a lane **Figure 35**
- Click  to add an existing group to the lane **Figure 36**

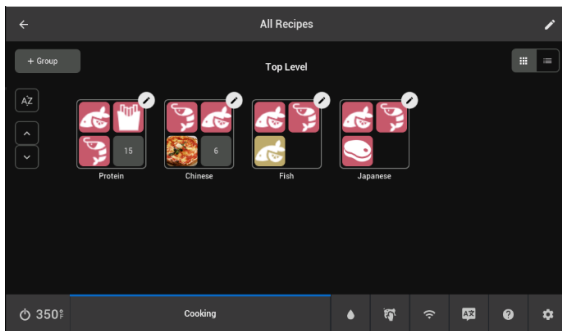


Figure 35 - All Recipe Groups

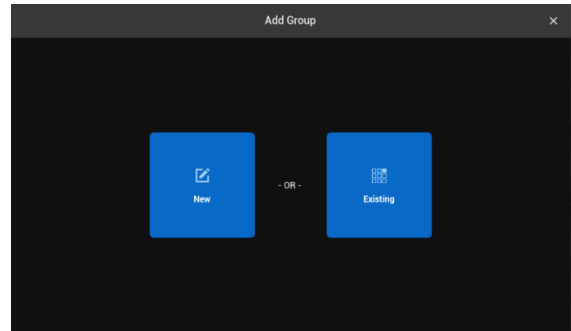
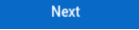


Figure 36 - Add Existing Group

The screen will transition to **Figure 37**.

- Click on desired groups to add and 

*Note: The newly created groups show up highlighted.*

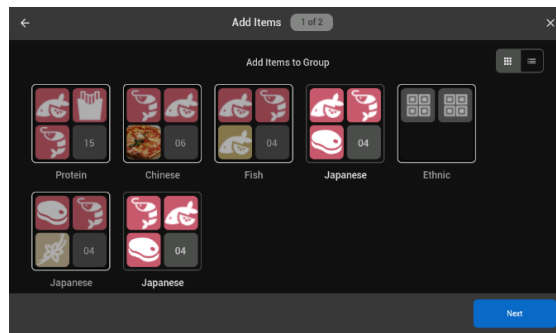

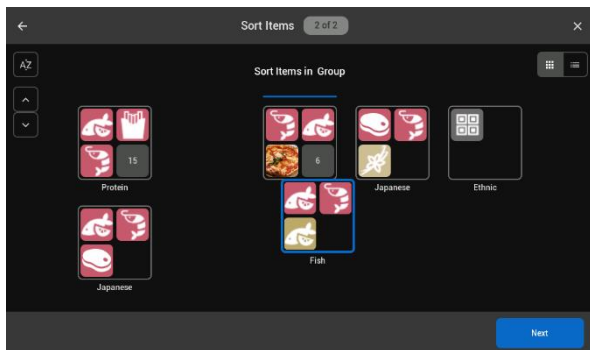


Figure 37 - Add Items to Group

- Drag and Drop Groups to Sort **Figure 38** and 

The screen will transition to **Figure 39** to give the operator a chance to edit recipes in the groups.





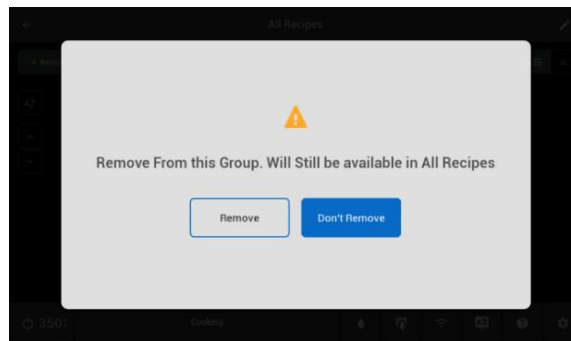
**Figure 38 -Sort Groups**




**Figure 39 - Edit Groups**

#### 2.4 Remove Group

- Click on **Remove Group** on screen **Figure 32 - Edit Group Attributes** to remove the group
- Click  button to remove **Figure 40**
- Click  button to keep group if needed

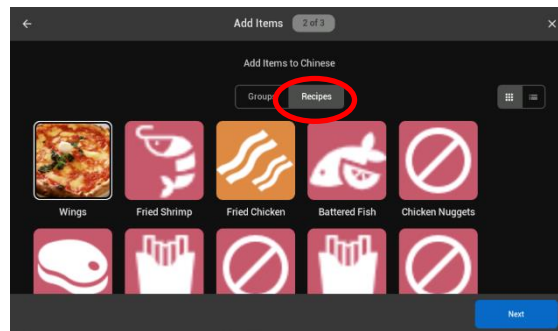


**Figure 40 – Remove / Don't Remove Group**

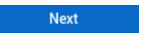
- Click  to add a recipe to a group **Figure 39**

The screen will transition to **Figure 41**.

*Note: The Recipes tab needs to be clicked and highlighted light gray.*




**Figure 41 - Add Recipes to Group**

- Click on the desired recipes to add and click 

## 2.5 Edit Group Recipe

- Select **Edit Recipes** on screen **Figure 32 - Edit Group Attributes**

The screen will transition to **Figure 42**.

- Click on  at the corner of the desired recipe to edit

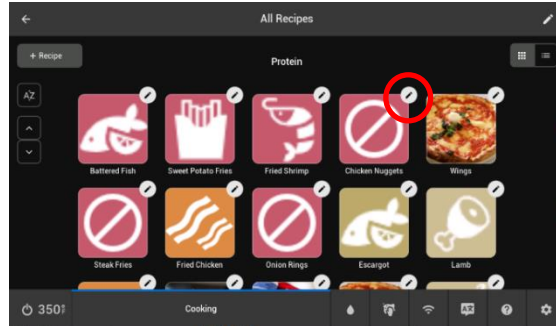


Figure 42 - Edit Group Recipes

The screen will transition to **Figure 43**. There are 8 categories for modifying recipes shown below.

## 2.6 Edit Recipe

### Editable Settings

1. [Edit Picture](#)
2. [Edit Name](#)
3. [Recipe Attributes](#)
4. [Cook Settings](#)
5. [Shake Timers](#)
6. [Copy to Group](#)
7. [Move to Group](#)
8. [Remove](#)

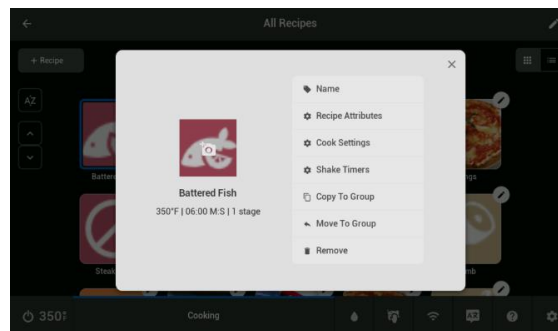



Figure 43 - Editable Settings

## 2.7 Edit Picture

### 2.7.1 Using images/icons already loaded

- Click on the  icon to navigate to **Select New Image** screen **Figure 44**
- Click on either **Images**, **Icons**, **USB** or **Middleby** tab at the top to choose image **Figure 45**  
*NOTE: The active tab will be light gray.*

- Select desired image and click **Next** to accept

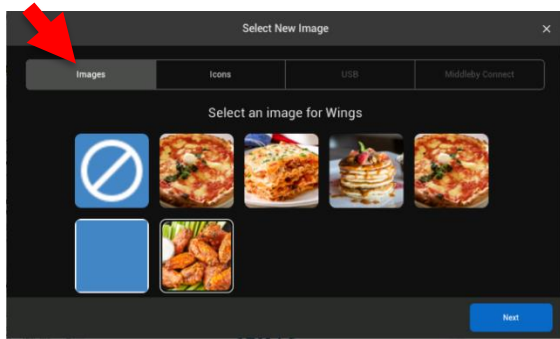


Figure 44 - Edit Recipe Picture

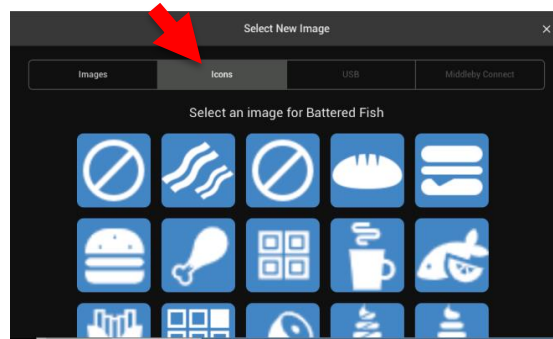


Figure 45 - Edit Recipe ICON

If an Icon is chosen, the background color can also be changed.

- Click on the desired icon and the screen will transition to **Figure 46**
- Click on the desired color and **Next**

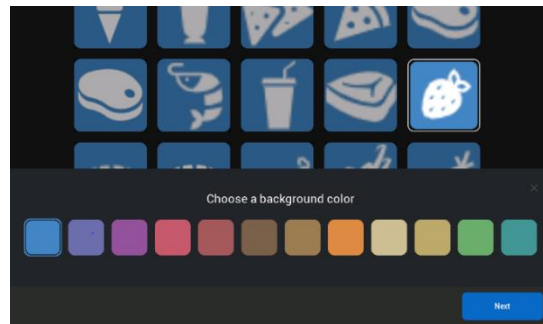


Figure 46 - Icon Background Color

You have a few moments to click **UNDO**, or changes will be accepted **Figure 47**.

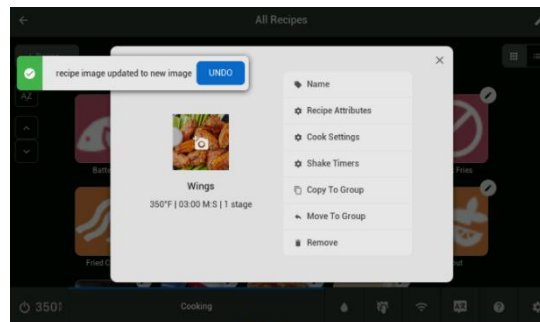




Figure 47 - UNDO Recipe Picture Edit

## 2.7.2 Using Images/Icons from a USB

TBD-need screenshots

### 2.8 Edit Name

- Select **Name** and the screen will transition to **Figure 48**
  - Enter new recipe name, and  to accept and move to the next field
- Operator has a few seconds to click , or the changes will be accepted **Figure 49**.

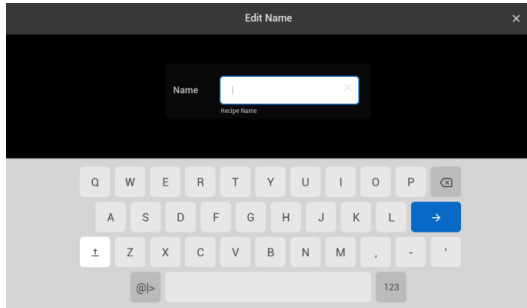


Figure 48 - Edit Name Keypad

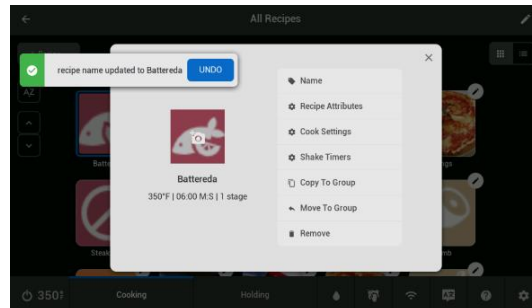




Figure 49 - UNDO Edit

### 2.9 Recipe Attributes

- Click **Recipe Attributes** on **Figure 43 - Editable Settings**
- Click the field next to the **Recipe Attributes** to edit: **Hold Time, Hold Pre-Alarm, Safe Temp and Cook Filter Weight** **Figure 50**
- Edit each attribute **Figure 51**, using the keypad and 
- Enter desired attribute and click  to accept change and move to the next field

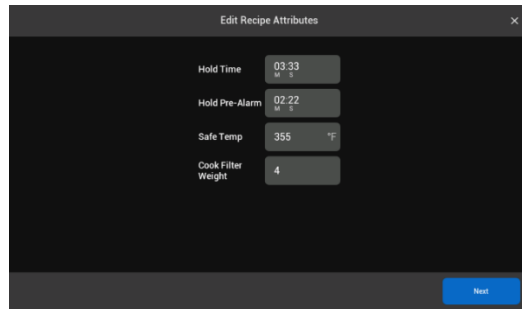


Figure 50 - Edit Recipe Attributes

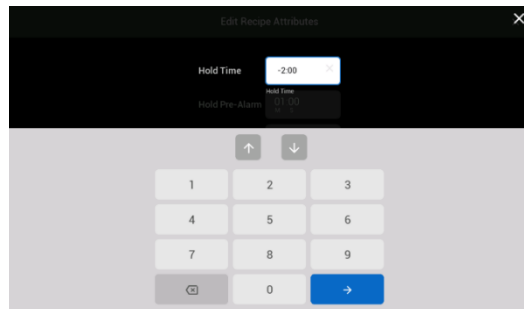


Figure 51 - Recipe Attributes Keypad

- Click  to return to **Figure 43 - Editable Settings** screen

### 2.10 Cook Settings

- Click **Cook Settings**

The screen will transition to **Figure 52** where **Title, Cook Time and Temperature** can be modified.

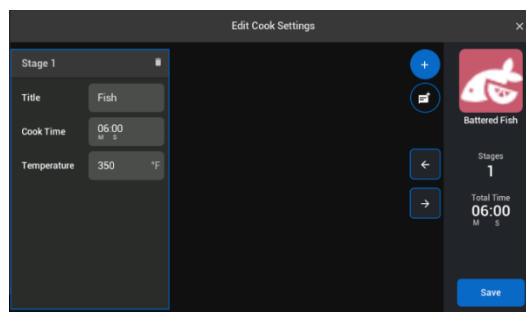

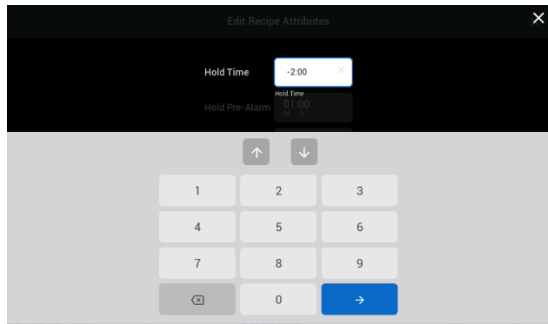
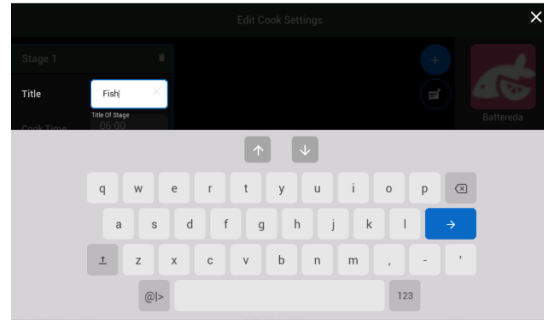


Figure 52 - Cook Settings


- Click on the field next to the setting that needs to be edited and make changes using the keypads **Figure 53** and **Figure 54**
- Enter desired values and click the  to accept and move to the next field




**Figure 53 - Cook Time / Temperature Keypad**

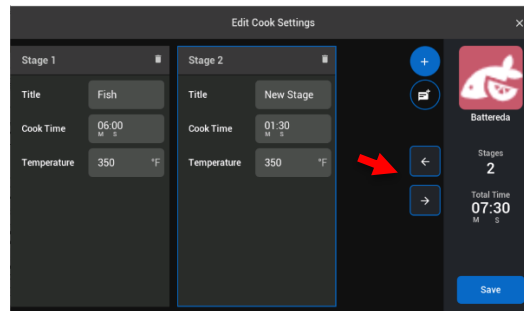


**Figure 54 - Name/Title Keypad**

Operator has a few moments to click , or the changes will be accepted **Figure 49 - UNDO Edit**.

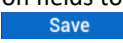


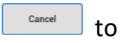
### 2.11 Add or Remove a Recipe Stage

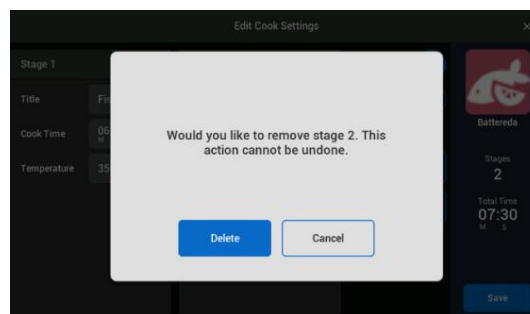
- Click the  at the top right of the field **Figure 55** to add a new stage  
*NOTE: This only applies to **Stage** cooking configurations. Refer to section [14.11 Cook Mode](#).*



**Figure 55 - Add Stage to Recipe**


Use arrow icons to move to various stages **Figure 55**. *The active field will be outlined in blue.*

- Click on fields to edit and update using keypads **Figure 53** and **Figure 54**
- Click  when edits are complete
- Click  at the top right corner of the active field **Figure 55**, to remove stages
- Click  on active stage to delete **Figure 56**
- Click  to discontinue removal

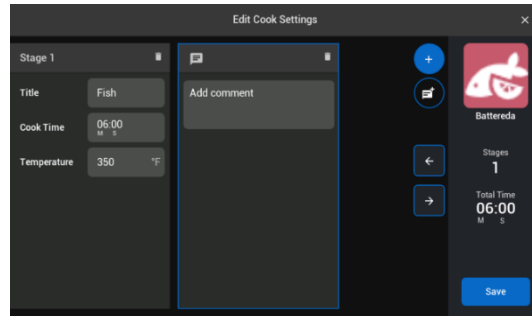


**Figure 56 - Delete Stage**


### 2.12 Add or Remove a Comment to a Recipe

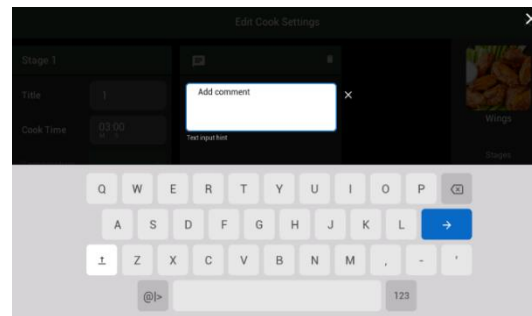
- Click  at the right of the field, to add comment

Note: The active field will be outlined in blue **Figure 57**.



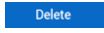



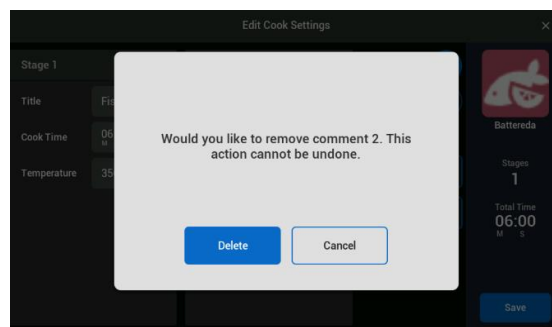
**Figure 57 - Add or Delete Comment**

- Click in the **Add Comment** field to add comments using the keypad **Figure 58**
- Click  to accept changes and return to **Figure 57**



**Figure 58 - Add Comment Keypad**

- Click  to accept changes
- Click  in the top right of the desired field **Figure 57 - Add or Delete Comment**, to delete comment
- Click  to delete **Figure 59**
- Click  to keep comment **Figure 59**



**Figure 59 - Delete Comments**

- Use the arrows to move to various comments **Figure 57 - Add or Delete Comment** to make edits or remove comments. *Active fields are outlined in blue.*

### *Move Stages and/or Comments*

The operator can either drag and drop or use the arrows on the active fields (*outlined in blue*) to move comments or stages.

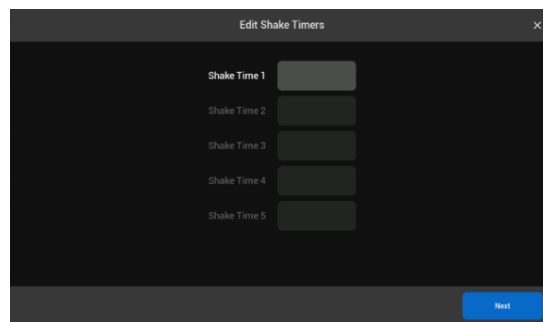
## **2.11 Shake Timers**

**Shake Time** is an alarm that sounds during the cook time to prompt the operators to shake the basket. Default from this value is zero, meaning that **shake time** is inactive. To use **shake time**, the time value must be a non-zero value, and must be set to a value less than the cook time.

*NOTE: The value entered for shake time is the time from the **END** of the cook. Must be less than the cook time and the previous shake time (should always count **down**). If time is incorrect, **Enter Valid Time** will appear under the field.*

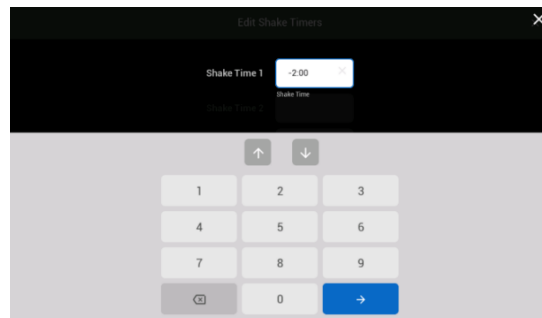
- Choose **Edit Shake Timers** from **Figure 43 - Editable Settings**

The screen will transition to **Figure 60**.





**Figure 60 - Edit Shake Timers**

- Modify the *shake time* using the keypad **Figure 61**



**Figure 61 - Shake Time Keypad**

- Click the  to accept changes and return to **Figure 60**
- Enter another **shake time** or click  to return to **Figure 43 - Editable Settings**

## **2.12 Copy to Group**

- Click **Copy to Group** in **Figure 43 - Editable Settings**, to copy active recipe to a different group
- Click the desired group to copy the recipe to **Figure 62**

- Click on **Skip** to discontinue with the change

Operator has a few seconds to click **UNDO**, or changes will be accepted **Figure 63**.

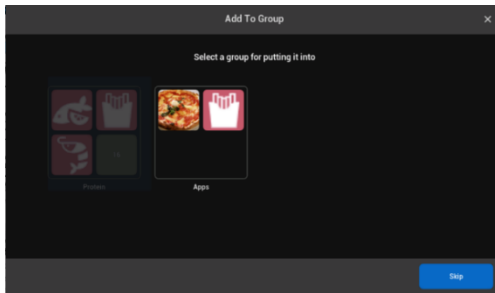


Figure 62 - Add to Group

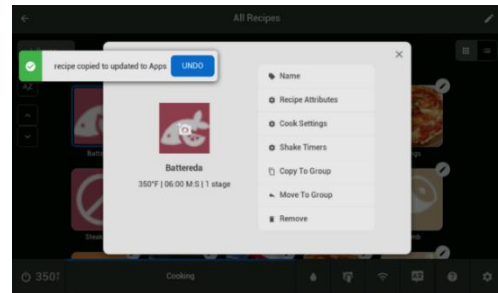


Figure 63 - UNDO Copy to Group

### 2.13 Move to Group

- Click **Move to Group** in **Figure 43 - Editable Settings**, to move active recipe to a different group
- Click on desired group, move recipe to **Figure 62 - Add to Group**
- Click on **Skip** to discontinue with the change

Operator has a few seconds to click **UNDO**, or changes will be accepted **Figure 64**.

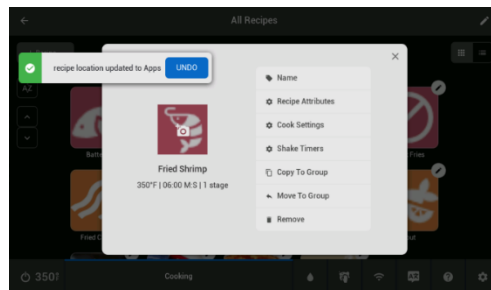


Figure 64 - UNDO Recipe Location Update

### 2.14 Remove

- Click on **Remove** on **Figure 43 - Editable Settings** to remove the active recipe from current group
- Click **Remove** button to remove it from the group **Figure 65** (*It will still be available in All Recipes*)
- Click **Don't Remove** button to skip the removal **Figure 65**

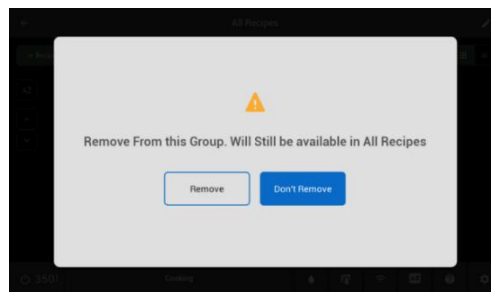


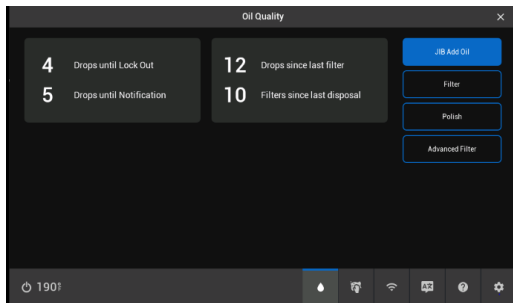
Figure 65 - Remove Recipe

### 3. Perform a Boil Out Operation

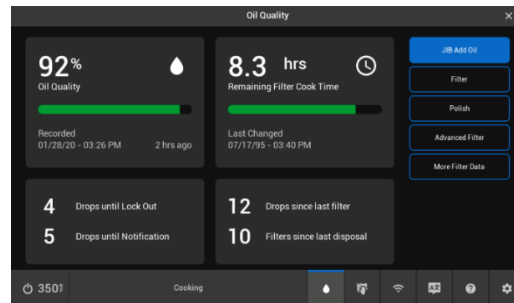
Normal maintenance of a fryer requires regular tank cleaning. This process involves draining the vat of oil and filling with water. To drain the oil the fryers should be off, and the *cool down* should be complete.

- Click the key at the bottom of the screen. The screen will change to **Figure 66** or **Figure 67**

*NOTE: The Oil Quality screen that appears depends on if Filter Data Function (FDF), Filter Data View, and SOS is enabled or **not**, in Settings. Refer to sections [13.13 Filter Data Function](#), [13.26 SOS Enabled](#) and [13.27 Filter Data View](#).*

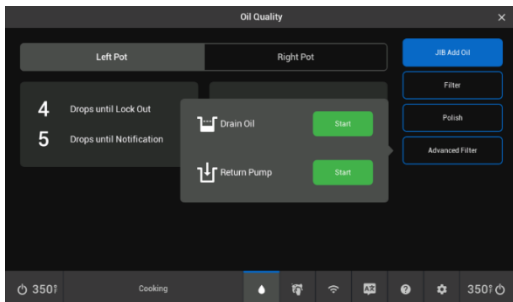


**Figure 66 - Oil Quality - SOS and FDF Disabled**

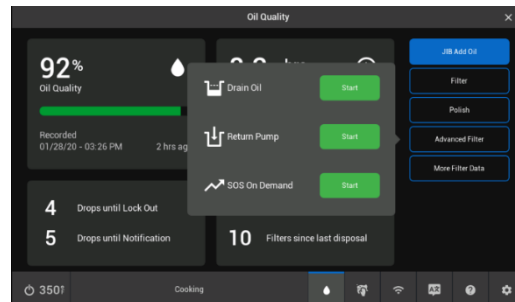


**Figure 67 - Oil Quality - with SOS and FDF**

- Click button to bring operator to advanced filter settings **Figure 68** or **Figure 69**

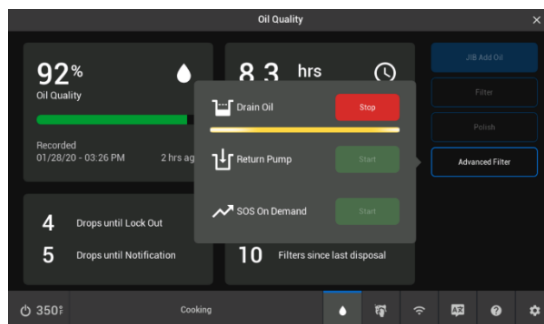


**Figure 68 - Advanced Filter - SOS and FDF Disabled**



**Figure 69 - Advanced Filter - SOS and FDF Enabled**

- Click the button next to **Drain Oil** in **Figure 68** or **Figure 69**
- Click the button **Figure 70** to discontinue draining



**Figure 70 - Stop Draining**

Water and cleaning solution is added, and the control is set to boil by one of the following methods in the next two sections.

### 3.1 Cold Soak (Water Detection)

- Fill the appliance with water and click the **Cold Soak** button on **Figure 1 - Home Screen**. Heat will be applied to the vat, warming the water. This control will detect the presence of water by temperatures not rising above the boiling point of water; 212°F (100°C). The display will change to **Figure 71**.

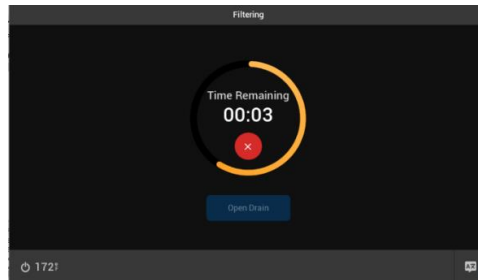



Figure 71 - Cold Soak Time Remaining

- Click on the , to exit boil mode if needed
- Click the **Open Drain** button to drain the water once the timer is 00.00 (green circle) **Figure 72**

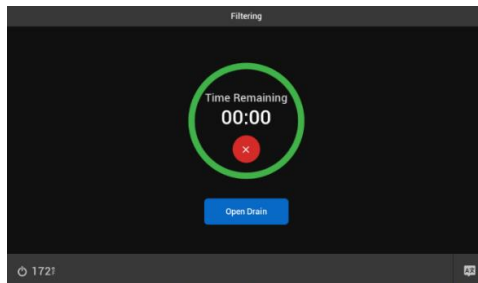



Figure 72 - Open Drain

**Warning: Pressing the  key at the “Detect Boil Mode” screen means the control will apply heat to the vat as if oil were present in the vat. With water in the vat, a rolling boiling will result. A rolling boil can potentially damage the unit or burn operators during cleaning operations.**

- Refill tank with oil according to your store policy

### 3.2 Manual Boil Entry

- Click the **Boil Out** button on **Figure 1 - Home Screen**, after filling an empty vat with water
- Slide the **Boil Out Off** to the **Boil Out On** position **Figure 73**

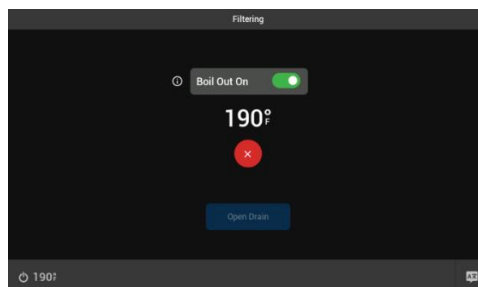


Figure 73 - Boil Out ON Filtering Screen

- Click the  to stop the boil

- Slide the **Boil Out On** in **Figure 73** to **Boil Out Off** in **Figure 74**, to turn off the *boil out* when water has reached the desired temperature (shown in the middle of the screen)

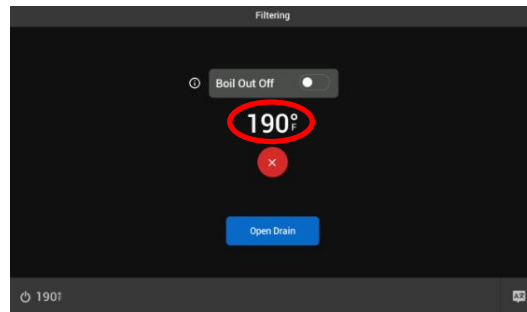


Figure 74 - Boil Out OFF Screen

- Click **Open Drain** button to drain the water


The screen will return to **The Oil Quality Screen**.

- Refill tank with oil according to your store policy

#### 4. Oil Handling and Fryer Operations

##### 4.1 Fresh Oil Top off

The fresh oil top-off system allows the operator to add oil to the vat to compensate for loss due to normal product draw-out. *The top-off system is not intended for the refilling of an empty vat.* Manual top-offs are not permitted while there is an active cook. **Turn off all active cooks!**

- Click the  key at the bottom of the screen, to add fresh oil to the vat on-demand

The screen will transition to **The Oil Quality Screen**.

- Choose the pot oil needs to be added to **Figure 75**, on a Twin Tank Fryer

*Note: Chosen pot is highlighted in light gray.*

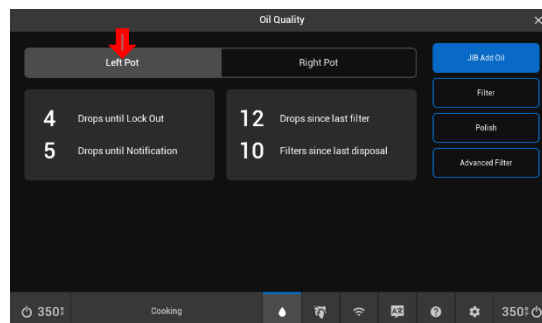


Figure 75 - Choose Pot to Add Oil

*NOTE: The Twin Tank Fryers will show a split screen throughout the process.*

- Click and hold the **JIB Add Oil** button to add oil **Figure 76** (will fill for about 10 seconds)

- Re-click or release button until oil is at the optimal level

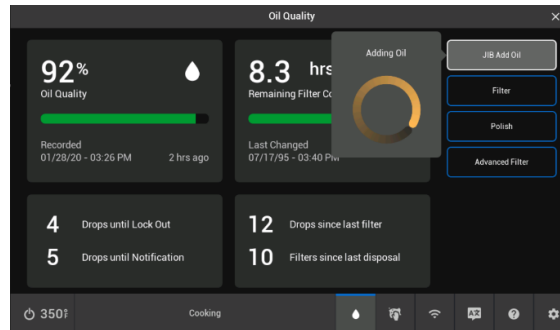


Figure 76 – Adding Oil

This computer also supports the Auto Top-Off system (Option), where low oil levels will automatically be detected, and oil added. To disable Auto Oil Top-Off see section [13.26 Auto Oil Top Off](#) in the settings section.

## 5. Manual Filtering

This section applies to fryer configurations **without** the **Automatic Filtering Option**.

### 5.1 Manual Filtering (Option)

The filter return pump can be activated and deactivated through the filter function displayed when the drain valve is pulled. Activating the filter return will move oil from the filter pan to the user selected fry vat.

*NOTE: The Twin Tank Fryers will show a split screen throughout the filtering process.*

- Click on the button

The screen will transition to **Figure 66 - Oil Quality**.

- Choose or
- Follow the screen prompts

Screen will transition to **Figure 77** (screen will show “Polishing” at the top when polish is chosen).

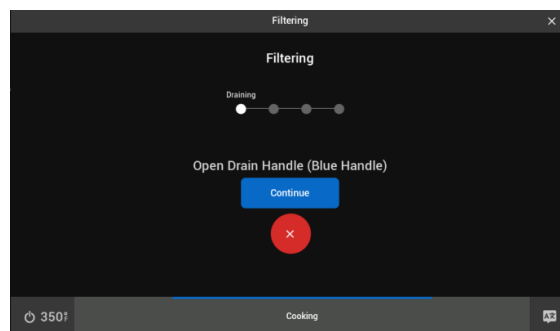
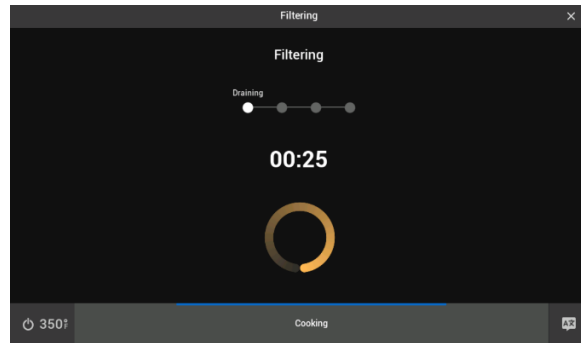


Figure 77 – Open Drain Valve (Blue Handle)

- Open Drain Valve (Blue Handle) as prompted, and then click

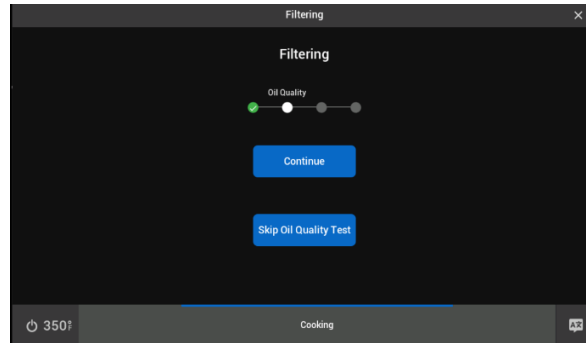
*NOTE: The Twin Tank Fryers are equipped with two drain valves. Open the corresponding drain valve.*

The screen will transition to **Figure 78**, showing the drain timer (*screen will show “Polishing” at the top when polish is chosen*).




**Figure 78 - Draining Countdown**

When draining is complete, the screen will transition to **Figure 79** (*screen will show “Polishing” at the top when polish is chosen*).

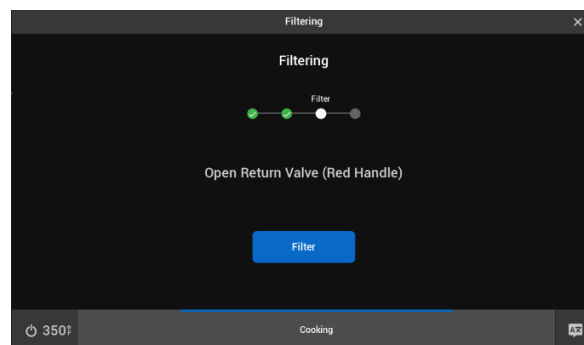


**Figure 79 – Choose Continue or Skip Oil Quality Test**


### 5.1.1 **Filtering / Polish without Oil Quality Test**

- Click  if operator chooses to proceed without taking an **Oil Quality Test** per store policy

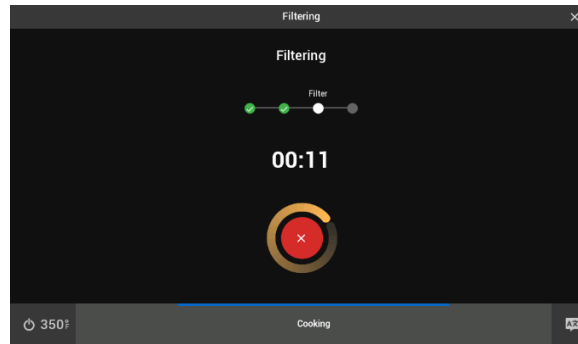
The screen will transition to **Figure 80** (*screen will show “Polishing” at the top when polish is chosen*).



**Figure 80 - Open Return Valve (Red Handle)**

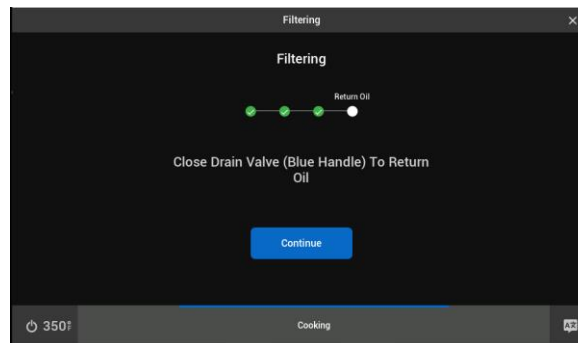
- Open return valve (red handle) as prompted and click 

The screen will transition **Filter/Polish** timer **Figure 81** (screen will show “Polishing” at the top when polish is chosen).



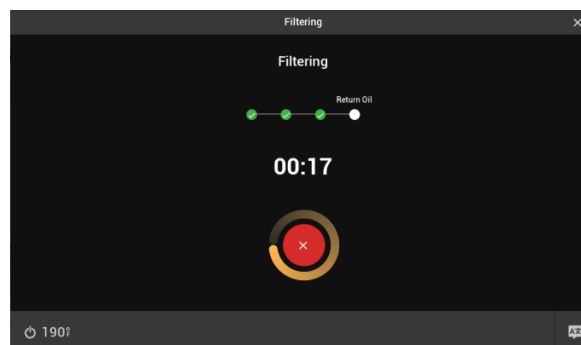
**Figure 81 – Filtering / Polishing Countdown**

When filtering countdown is complete, the screen will transition to **Figure 82** (screen will show “Polishing” at the top when polish is chosen).



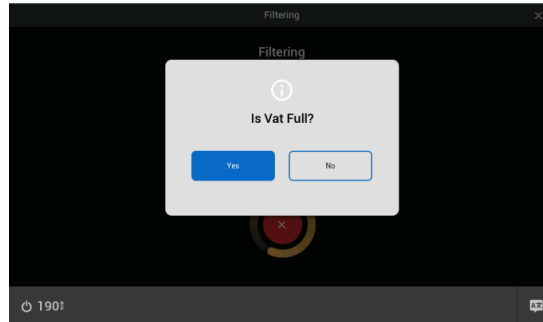
**Figure 82 – Close Drain Valve to Return Oil**

- Close drain valve (blue handle) as prompted and click **Continue**, to return oil  
Screen will transition return oil timer **Figure 83** (screen will show “Polishing” at the top when polish is chosen).



**Figure 83 - Returning Oil Countdown**

When countdown is complete the screen will transition to **Figure 84**.

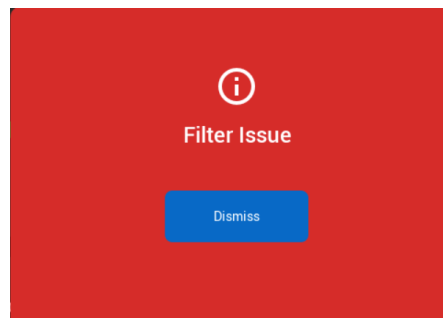


**Figure 84 - Is Vat Full?**

- Click  if there is still oil in the filter pan, run the pump again and it will re-start the fill timer, depending on equipment settings **Figure 83**

*Note:*  may be selected a maximum of **four** times.

The fifth time  is selected the screen will transition to **Figure 85**.

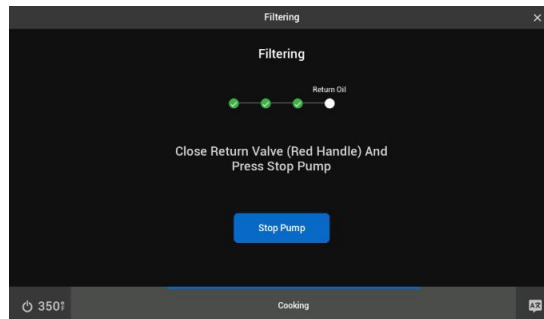


**Figure 85 – Filter Issue**

- Resolve filter pan issue and click

To resolve a blocked drain, refer to section [6.3 Blocked Drain](#).

When operator answers  or , the screen will transition to **Figure 86**.




**Figure 86 - Close Return Valve-Stop Pump**

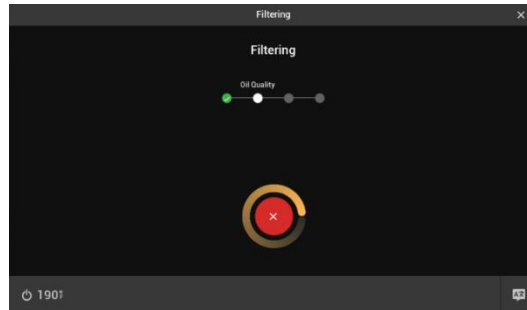
- Close the return valve (red handle) and press  as prompted  
Screen will return to **The Oil Quality Screen**.

### 5.1.2 Filtering / Polish with Oil Quality Test

NOTE: Only for units with SOS

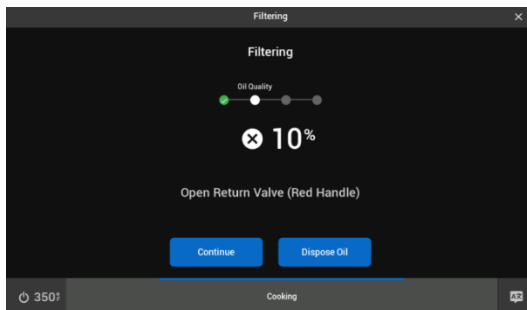
- Click  if the operator chooses to continue *with* oil quality test **Figure 79 – Choose Continue or Skip Oil Quality Test**

The screen will transition to **Figure 87** showing the oil quality test collection step (*screen will show “Polishing” at the top when polish is chosen*).

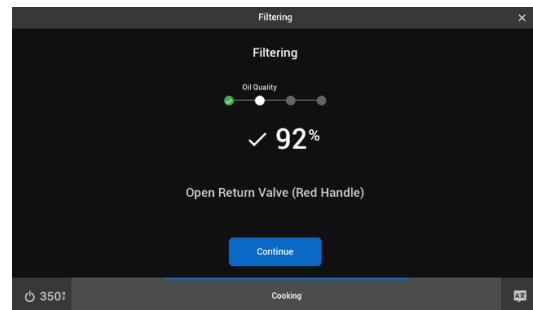


**Figure 87 - Oil Quality Collection**

When oil quality collection is complete the screen will transition to either **Figure 88** or **Figure 89** depending on the evaluation of the oil quality.



**Figure 88 Poor Oil Quality**



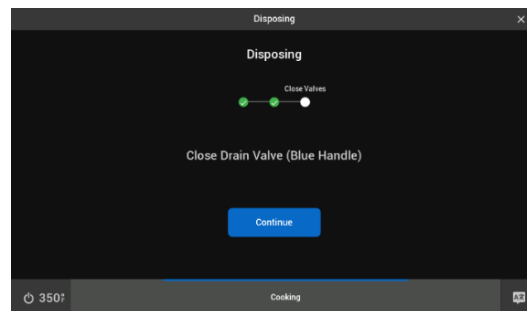
**Figure 89 - Good Oil Quality**

### 5.1.3 Dispose of Poor-Quality Oil


It is recommended to dispose of the oil if the oil quality is below 10% (or the store's determined threshold).

- Open return valve (red handle) and click 

The screen will transition to **Figure 90**.



**Figure 90 - Disposing**

- Close drain valve (blue handle) and click 

When draining is complete the screen will transition to **The Oil Quality Screen**.

#### 5.1.4 Continue Filtering / Polishing

- If the operator *decides not to dispose of the oil* and filter instead, they can open return valve (red handle) and click **Continue** to begin Filtering / Polishing **Figure 88**
- If oil quality is *acceptable* the operator can open return valve (red handle) **Figure 89** and click **Continue** to begin Filtering / Polishing **Figure 91** (screen will show "Polishing" at the top when polish is chosen)

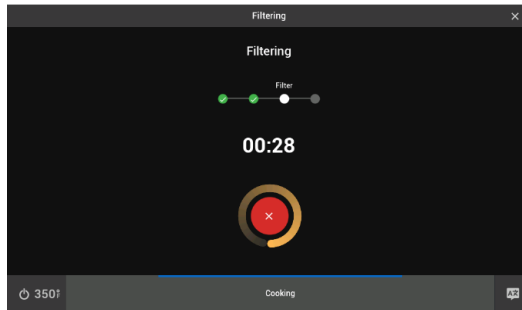


Figure 91 - Filtering / Polishing Countdown

In either case, the screen will transition to **Figure 92** when countdown is complete.

- Close drain valve (blue handle) and click **Continue**, to return oil

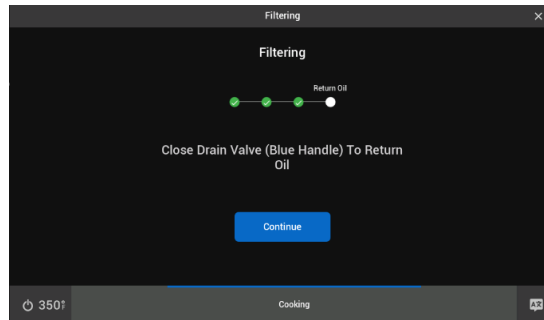


Figure 92- Close Drain Valve to Return Oil

When the filtering process is complete the screen will transition to **Figure 93** or **Figure 94** depending on whether the operator chooses **Skip Oil Quality Test** or **Continue** (with **oil quality test**) (screen will show "Polishing" at the top when *polish is chosen*).

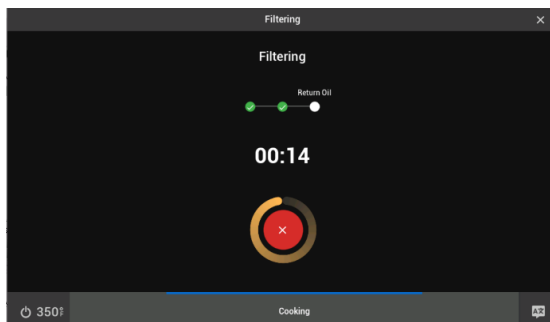


Figure 93 - Return Oil *without* Oil Quality Test

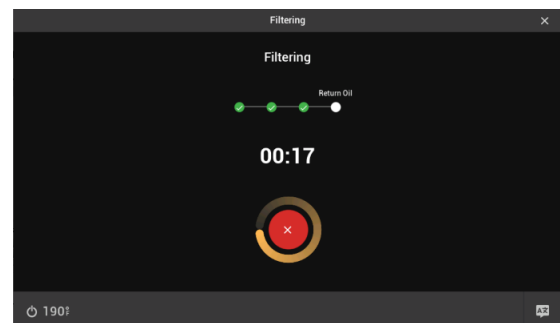
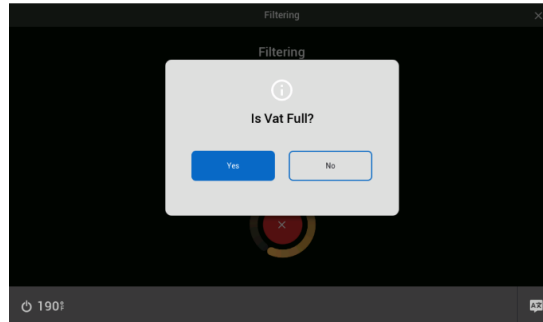


Figure 94 - Return Oil *with* Oil Quality Test

In either case, when Filter process is complete the screen will transition to **Figure 95**.

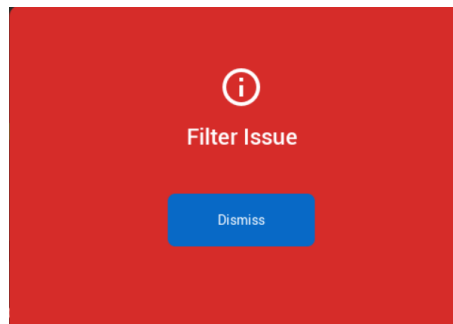


**Figure 95 - Is Vat Full?**

- If there is still oil in the filter pan, click  to run the pump to restart the fill timer, depending on equipment settings

*Note:*  may be selected a maximum of four times.

The fifth time  is selected the screen will transition to **Figure 96**.

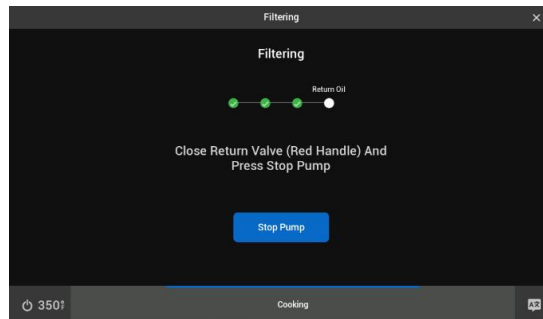


**Figure 96 – Filter Issue Warning**

- Resolve filter pan issue and click

To resolve a blocked drain, refer to [6.3 Blocked Drain](#).

When operator answers , the screen will transition to **Figure 97**.



**Figure 97 - Close Return Valve-Stop Pump**

- Close the return valve (red handle) and press

Screen will return to **The Oil Quality Screen**.

## 6. Automated Filtering (Quick Filter, Daily Filter, Polish, Disposal)

This computer supports the use of automated oil processes **Quick Filter**, **Daily Filter**, and **Polish**. After the selection of a process, the operator will be prompted with a series of questions verifying the current state of the fryer battery – as outlined by the “*Initiate Check List*” below. **Failure to properly comply with the check list may result in unsafe or undesirable conditions.** Once all prompts have been affirmed, the selected automated function will begin.

### 6.1 Auto Filtering

With the display show in **Figure 3 - Preheating** or **Figure 5 - Quick Menu**, and the current vat temperature above the set minimum filter temperature found in section [14.6 Filter Temperature](#) setting.

- Click  to open **Figure 98** (shown with FDF enabled)

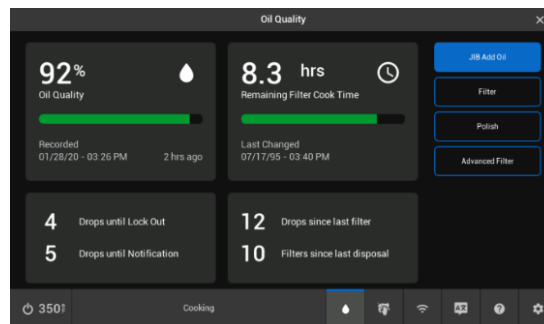




Figure 98 - Oil Quality Screen-Auto

- Click  or  to perform the desired process

The computer will prompt operator through the *Initiate Check List* as follows.

#### Initiate Check List

- “**Filter pan in-place and empty?**” – Check the filter pan and verify it is fully in place and empty
  - If the pan is ready, press the  button and continue **Figure 99**
  - If the pan is not ready, press the  button, resolve the filter pan issue, and start over

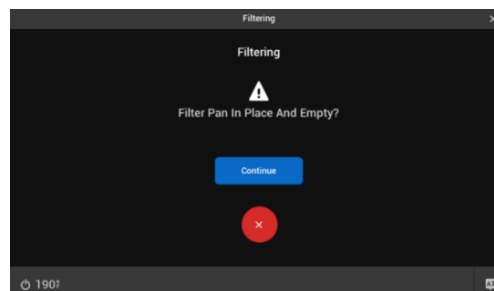


Figure 99 - Filter Pan in Place and Empty?

- Click , when the operator has resolved the filter pan issue

The screen will transition to **Figure 100**.

The display will show “Quick Filter”, “Daily Filter”, “Polish” or “Disposal” processes.

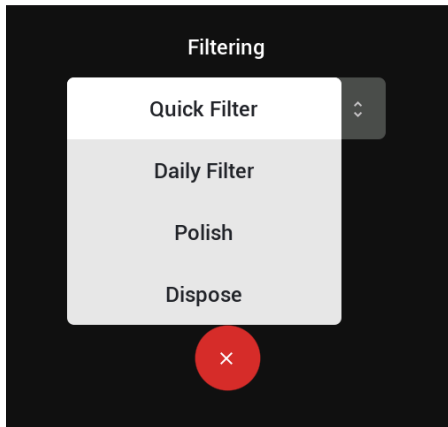


Figure 100 - AutoFilter Pulldown

**Quick Filter** – Process will open the drain and move oil from the vat to the filter pan, close the drain and pump oil back to the vat. This allows for a quick filter by passing the oil through the filter medium determined by time chosen in [Quick Filter](#) settings. Recommended 2 to 3 times a day.

**Daily Filter** – Passes oil through the filter determined by time chosen in [Long Filter](#) settings. Recommended 1 or 2 times a day.

**Polish** – Oil will cycle through the vat and filter pan, making multiple passes through the filter medium. After a set amount of time chosen in [Polish Time](#) settings, the drain will close, and oil will be pumped back to the vat. This allows for a longer filtering period to remove more debris from the oil – extending oil life and increasing oil quality. Recommended 2 to 3 times a week.

**Dispose** – Process will open the drain and move all the oil from the vat to the filter pan, or disposal vessel (depending on the Oil Quality Test) and close the drain once empty. Set drain time in [Drain Time](#) settings.

- Press the appropriate function the operator needs to perform and click

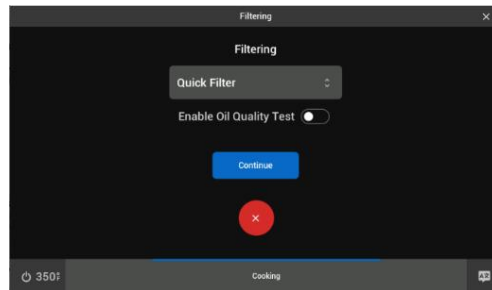


Figure 101 Begin Filter Process

The screen will transition to **Figure 101** with the chosen operation showing.

- Click , If the operator wants to skip/defer and oil quality measurement
- Click to discontinue process if desired
- Perform **Oil Quality Test** (only on SOS enabled systems)
  - Slide the **Enable Oil Quality Test** to *ENABLE* and click **Figure 102**, if the operator wants to perform an oil quality measurement based on store policy.

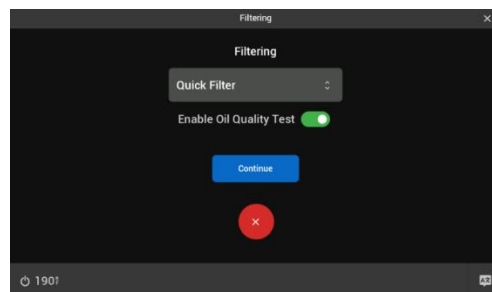

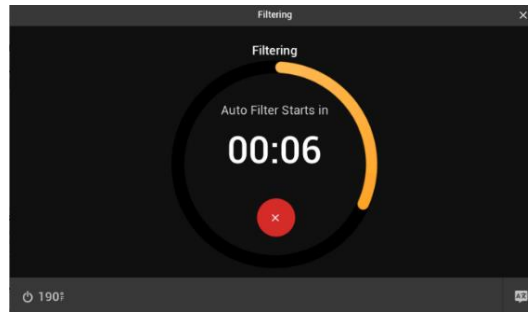


Figure 102 - Enable Oil Quality Test

- Press the to cancel anytime if needed

- Click  to begin the auto filter countdown **Figure 103**

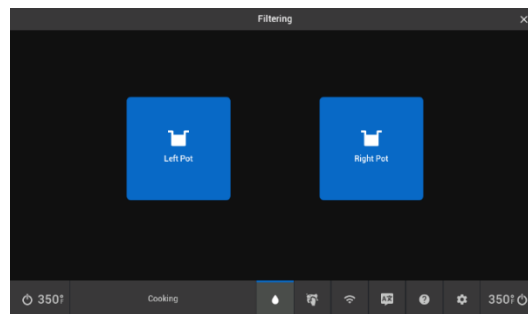


**Figure 103 - Auto Filter Countdown**

Countdown timer based on the filter operation selected and the times entered in section [13. Filter Settings](#).


*NOTE: The drain must remain open while the countdown timer is running.*

- Follow the store procedures for filtering and wait until the timer completes  
If the fryer is a split vat, **Figure 104** will be displayed.
- Click on the Vat that needs to be filtered

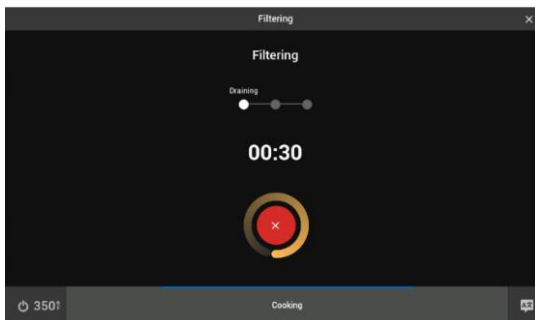


**Figure 104 - Choose the Vat to Filter**

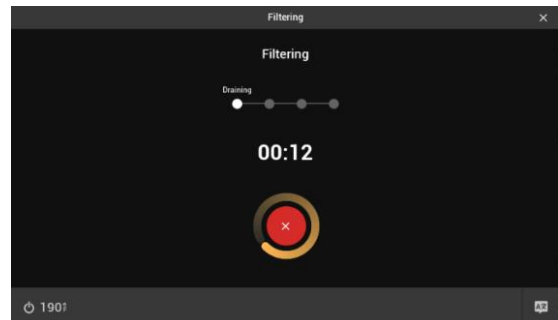
The screens will transition through the following steps:

- Click  at any time to discontinue the process if desired

**Draining timer - Figure 105 or Figure 106.**

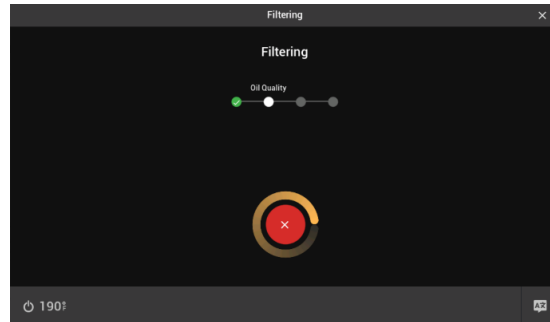


**Figure 105 - Draining without FDF**



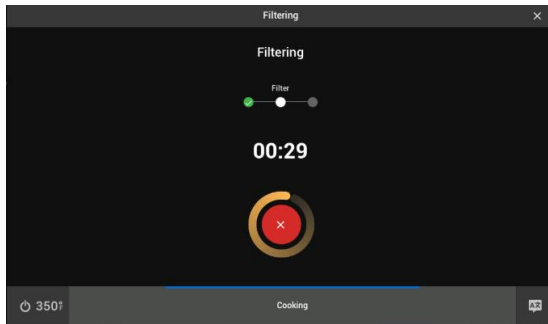
**Figure 106 - Draining with FDF**

**Oil Quality Collection** if FDF enabled **Figure 107**.

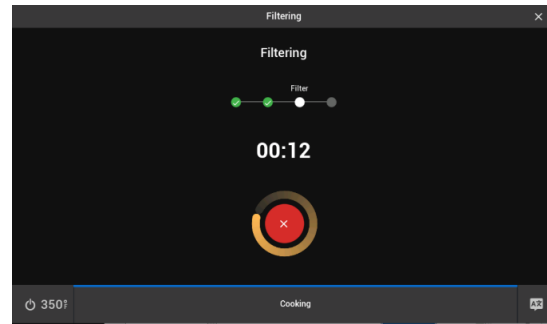


**Figure 107 - Oil Quality Collection**

**Filtering Timer - Figure 108 or Figure 109.**



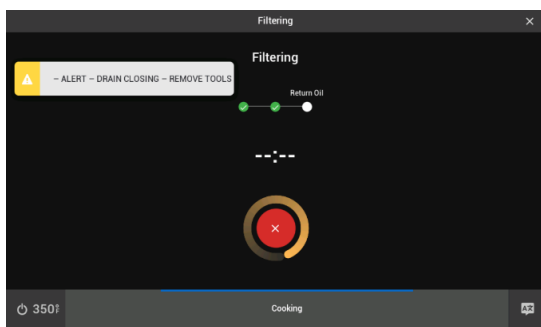
**Figure 108 - Filtering *without* Oil Quality Test**



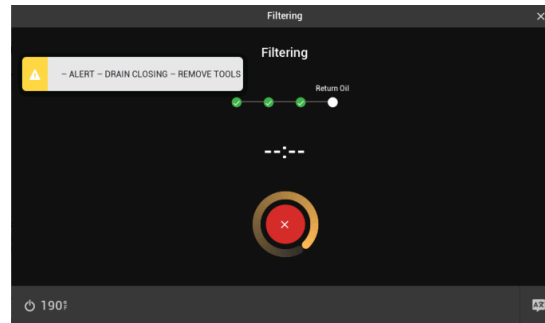
**Figure 109 Filtering *with* Oil Quality Test**

**Returning oil alert timer.** The operator has several seconds to follow the ALERT screen prompt before drain closes **Figure 110** or **Figure 111**.

*NOTE: Failure to remove tools will result in damage to the fryer. Refer to section [6.3 Blocked Drain](#).*

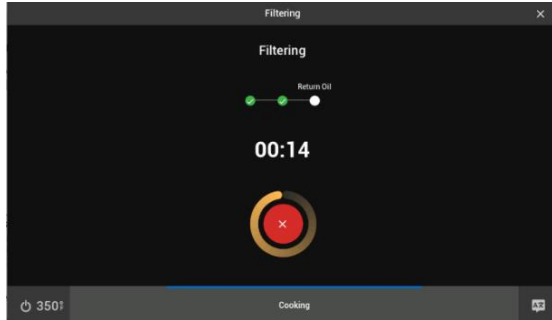


**Figure 110 - Draining Alert without FDF**

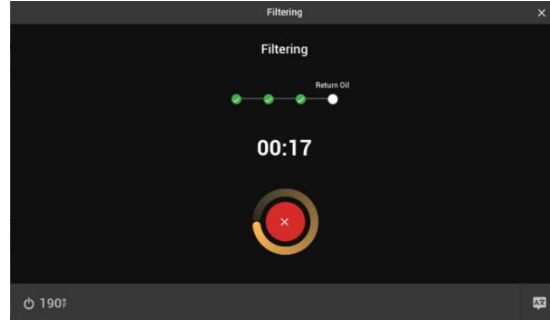


**Figure 111 - Draining Alert with FDF**

**Returning oil timer Figure 112 or Figure 113.**



**Figure 112 - Returning Oil *without* Oil Quality Test**



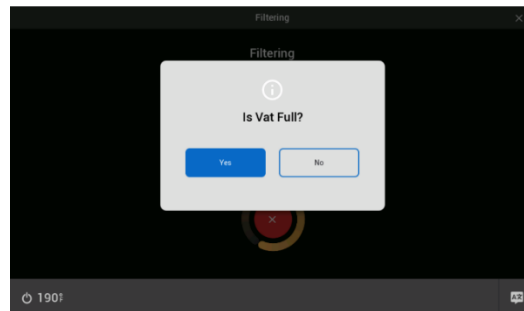
**Figure 113 - Returning Oil *with* Oil Quality Test**

When automated processes **Quick Filter**, **Daily Filter**, **Polish** or **Dispose** are complete, the operator will be prompted to verify the current state of the battery – as outlined by the “*Acknowledge Check List*” below. Once all prompts have been affirmed, the fryer will return to OFF.

Acknowledge Check List

When Filter process is complete the screen will transition to **Figure 114**.

- “**Is Vat Full?**” – Verify the vat has reached an appropriate oil level and the filter pan is completely empty

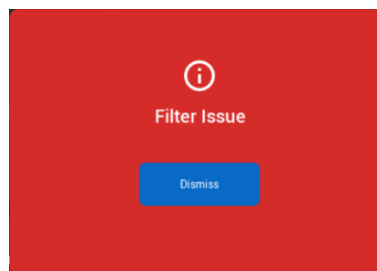


**Figure 114 - Is Vat Full?**

- Click  , if there is still oil in the filter pan, to run the pump for to restart the fill timer, depending on equipment settings

*Note:*  may be selected a maximum of four times.

The fifth time selected the screen will transition to **Figure 115**.



**Figure 115 – Filter Issue**

- Resolve filter pan issue and click

*Note:* To resolve a blocked drain, refer to section [6.3 Blocked Drain](#).

- When operator answers  during the Filter process **without** Oil Quality Test, the screen will return to **Figure 67 - Oil Quality - with SOS and FDF**
- When operator answers  during the Filter process **with** Oil Quality Test enabled, the screen will transition to **Figure 116**

If oil quality is poor, disposal is recommended.

If oil quality test is acceptable, the screen will transition to **The Oil Quality Screen.**

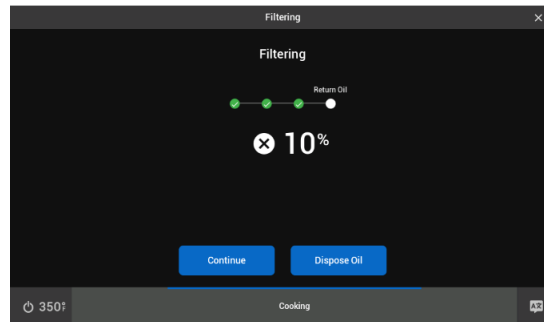


Figure 116 – Poor Oil Quality

Operators should compare the measured oil quality to their company policies to determine if they should dispose of the oil (default: dispose under 10%).

## 6.2 Dispose of Poor-Quality Oil

- Choose  the screen transitions to **Figure 117**

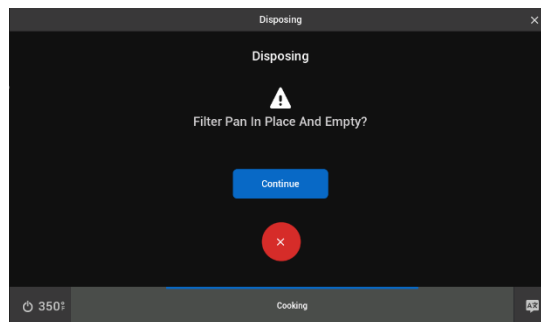
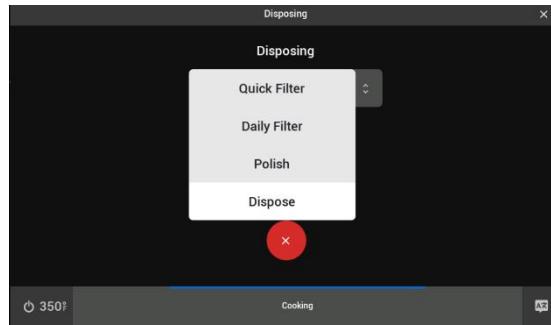


Figure 117 - Disposing

- Verify the filter pan is in place and empty and click

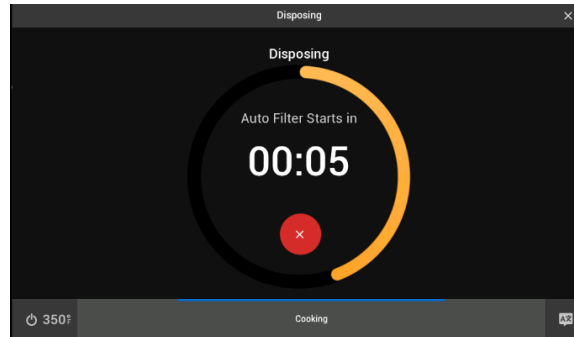
The screen will transition to **Figure 118**.

- Click **Dispose** in the pulldown menu



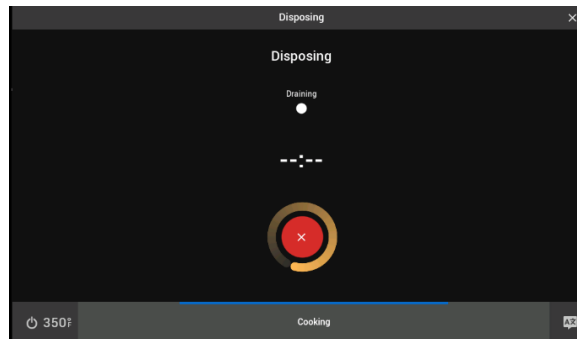
**Figure 118 - Disposing Pulldown**

The screen will transition to disposing timer **Figure 119** giving the operator time to prepare for disposal per store policy.



**Figure 119 - Disposing Countdown**

When the timer completes, the screen will transition to draining **Figure 120**.



**Figure 120 - Draining**

- Dispose of the oil from the filter pan according to store policy if the unit does not have powered Waste Disposal

When draining is complete the screen will transition to **The Oil Quality Screen**.



### 6.3 Blocked Drain

During all automatic sequences listed above, the message **ALERT – DRAIN CLOSING – REMOVE TOOLS** will appear with an audible alert for 10 seconds prior to the scheduled closure of the drain. Remove tools, such as a clean-out rod, from the drain. Failure to do so could cause damage to the equipment **Figure 110 - Draining Alert without FDF** or **Figure 111 - Draining Alert with FDF**.

If a clean-out rod is accidentally caught in a closed drain, **DO NOT FORCEFULLY PULL OR OTHERWISE TRY TO REMOVE THE TOOL**. The drain will automatically reopen – remove caught tool at that time. After 10 seconds, the drain will close again, and the automatic sequence will proceed normally. If the drain is unable to close for a second time, it will automatically reopen again and stop the return pump.


The display will show the message **CLEAR BLOCKED DRAIN – RETRY?** **Figure 85 – Filter Issue** If there is a tool still in the drain, remove it and press the YES key to continue. If there is no tool in the drain, use a clean-out rod to attempt to clear any drain obstruction, remove the clean-out rod, and press the YES key to continue. Once the drain is detected fully closed, the automatic sequence will complete normally.

If after 5 retry attempts, or if the NO key is pressed when prompted to *retry*, the drain will remain open, and the fryer becomes inoperable. The display will show message **OFFLINE – CALL SERVICE – ERR 2002**, Call for service (603-225-6684) to resolve the blocked drain issue. Only the vat associated with the faulty drain will be offline. Any other vats or units in the battery can continue to operate as usual.

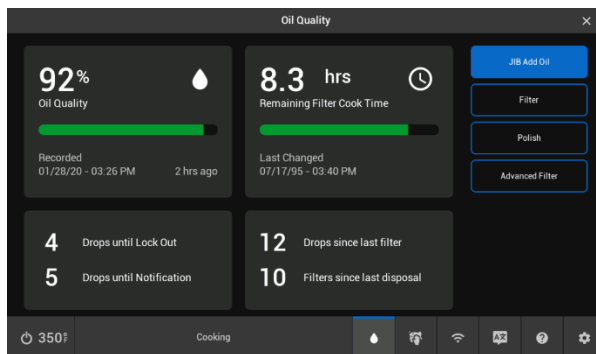
### 6.4 Advanced Fryer Operations (For Automated Filtering Option)

The advanced filter submenu can be used to manually control the drain valve and return pump for processes such as oil rotation, custom cleaning procedures, and recovery from an interrupted automatic process.

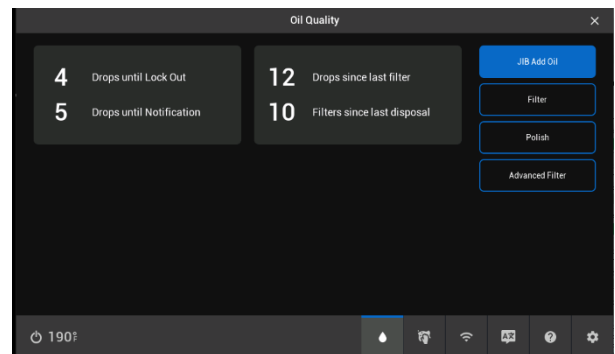
With no cook timers running and the display showing **Figure 3 - Preheating** or **Figure 5 - Quick Menu**.

- Click on  to navigate to **Figure 121 (SOS)** or **Figure 122 (no SOS enabled)**


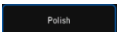
*NOTE: the Oil Quality percent and remaining hours are not shown if the SOS is disabled **Figure 122**.*



**Figure 121 - Oil Quality Screen with SOS Enabled**



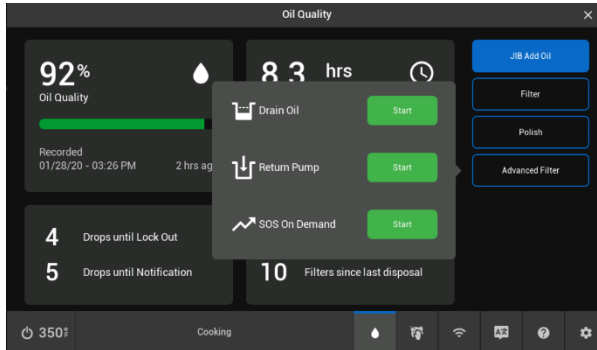
**Figure 122 - Oil Quality without SOS Enabled**

On these screens, the filter menus function in a Select-and-Confirm interface using the buttons  or .

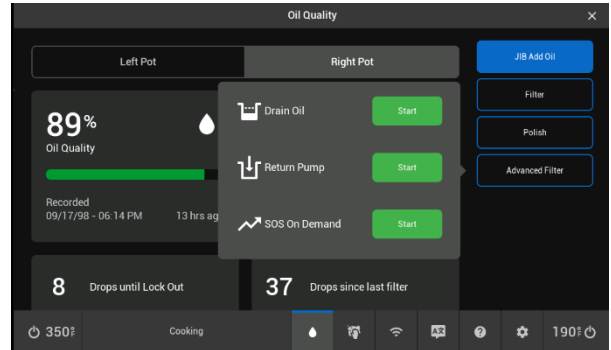
*NOTE: A dropdown on both will give the user more options.*

The  button transitions screen to **Figure 123** (single pot) or **Figure 124** (right pot).

*Note: On a twin vat fryer, the operator must choose the pot desired for advanced filter process. The light gray tab at the top indicates the chosen pot on **Figure 124** (right pot chosen).*



**Figure 123 - Advanced Filter Functions**



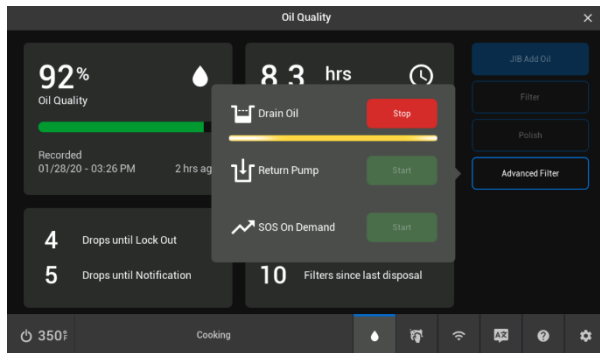
**Figure 124 - Advanced Filter Functions Twin Vats**

### 6.5 Drain Valve-Full Vat/Twin Vat

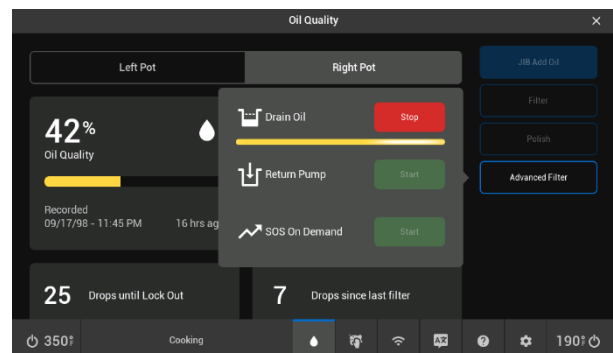
- Press  next to “Drain Oil” **Figure 123** or **Figure 124**

Display will change to **Figure 125** or **Figure 126**.

*Note: The gray tab at the top indicates the chosen pot on **Figure 126** (right pot is chosen).*



**Figure 125 - Drain Oil**



**Figure 126 - Drain Oil Right Vat**

- Click the  to close the drain valve

*Note: If the function is still running and the advanced oil handling menu is exited while the drain is open, the drain will close automatically.*

*Note: For SOS, drain until filter pan is completely **empty!***

- Press the **X** in the top right corner to return to **Figure 5 - Quick Menu**

### 6.6 Smart Oil Sensor (SOS) (Optional)

*Note: Oil must be drained completely, into filter pan, for **accurate** oil quality reading.*

The operator chooses to perform SOS oil quality reading during filtering. Opting into the oil quality reading an automated system will take over and perform the process for the operator. If the appliance is an automatic system, the SOS reading will be integrated into the automatic filtering process. If the system is a manual filter system, the unit will wait for the next user input to continue after the reading is completed.

To enable SOS on Demand, refer to [13.26 SOS Enabled](#) in the settings section.

### 6.7 Oil Quality Logs

To view the oil quality logs on the current batch of oil click  to navigate to the **Oil Quality Screen Figure 127**.

*Note: Filter Data View (FDF) is disabled in the screen below. SOS is Enabled.*

The screen shows the percent of oil quality and the hours remaining for filter cook time.

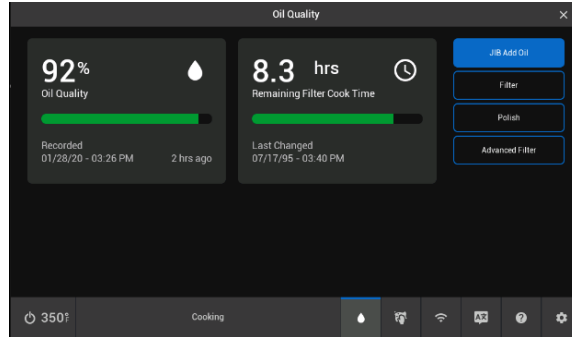
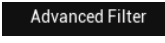


Figure 127 – Oil Quality Screen with Oil Quality Logs

Operator can use the information on the oil quality logs to decide to filter or dispose of the current batch of oil.

- Click  on **Figure 127**

Screen will transition to **Figure 123 - Advanced Filter Functions**.

- Click  next to “SOS On Demand”

The Screen will transition to **Figure 128**.

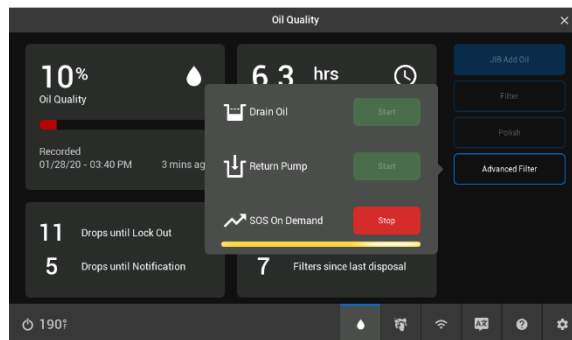


Figure 128 - SOS On Demand Quality Reading

When SOS is complete the screen will transition based on the SOS On Demand Oil Quality Reading:

- If the oil quality is Poor **Figure 129**
- If the oil quality is acceptable **Figure 130**

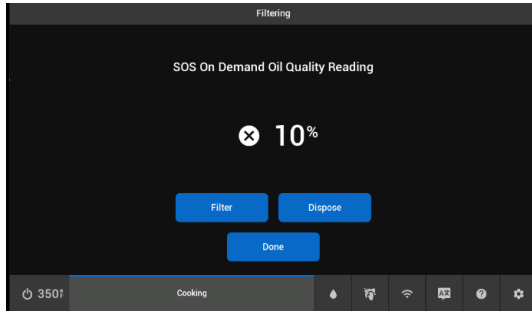


Figure 129 - Oil Quality Poor

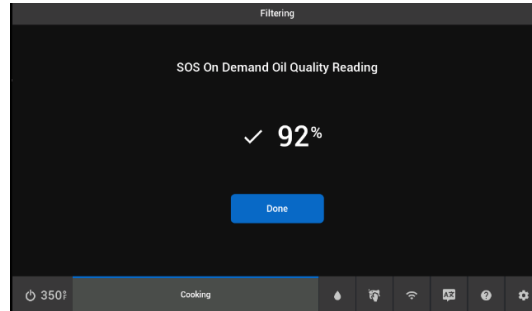


Figure 130 - Oil Quality Acceptable

- Choose the option that follows the store procedure
- Choose **Done**, in either case, and the screen will transition to **Figure 5 - Quick Menu**

If operator chooses not to dispose and click **Filter** **Figure 129**, the interface will bring the operator through the automated filter process. Refer to [6.1 Auto Filtering](#).

- In the case of the poor oil quality **Figure 129**, the operator can choose **Dispose** (*recommended*) and the screen transitions to **Figure 131**
- Click **X** to stop the process

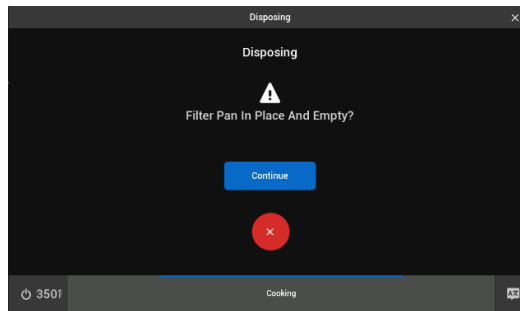


Figure 131 - Filter Pan in Place and Empty?

- If *filter pan is in place and empty* the operator can click **Continue**

The screen will transition to **Figure 118**. The operator can choose to “**Dispose**” or other filtering options **Figure 132**.

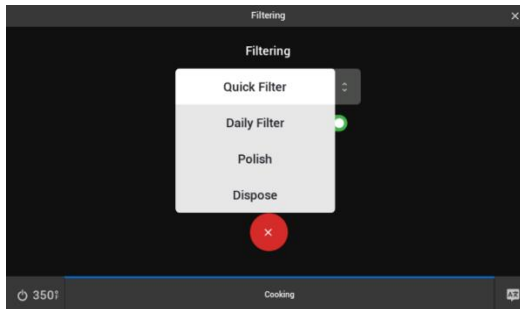


Figure 132 - Disposing Pulldown

- Click **Dispose** and **Continue** (recommended)

The screen will transition to disposing timer **Figure 133** giving the operator time to prepare for disposal per store policy.

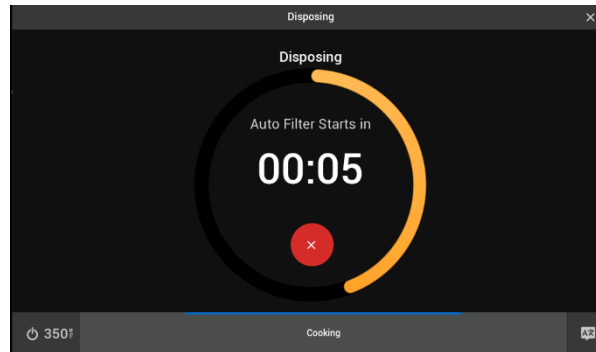


Figure 133 - Disposing Countdown

When timer is done, the screen will transition to **Figure 134**.

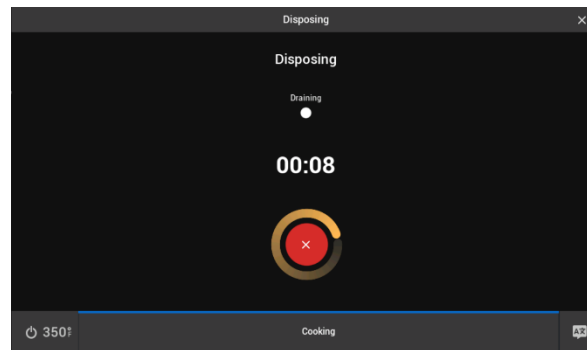


Figure 134 - Disposing

When draining is complete the screen will transition to **The Oil Quality Screen**.

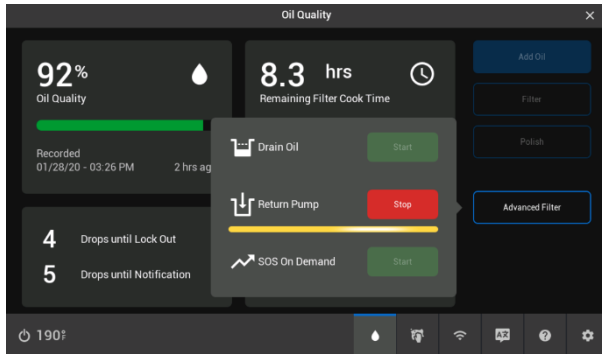
If operator chooses **not** to dispose and clicks one of the filter options, the interface will bring the operator through the automated filter process. Refer to section [6.1 Auto Filtering](#).

### 6.8 **Return Pump-Full Vat/Twin Tanks**

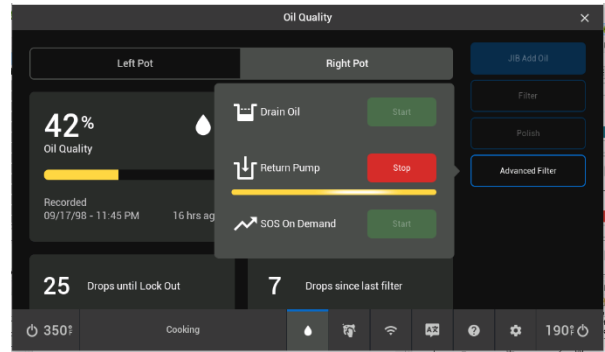
- While in **Figure 123 - Advanced Filter Functions** or **Figure 124 - Advanced Filter Functions Twin** , press **Start** next to “Return Pump”

Display will change to **Figure 135** or **Figure 136** (twin vat).

*Note: The light gray tab at the top indicates the chosen pot on **Figure 136** (right pot chosen).*



**Figure 135 - Return Pump On**



**Figure 136 – Twin Tank Return Pump (Right Pot)**

- Press **Stop** to stop the pump **Figure 135** when filter pan is empty, and vat is filled to optimal level

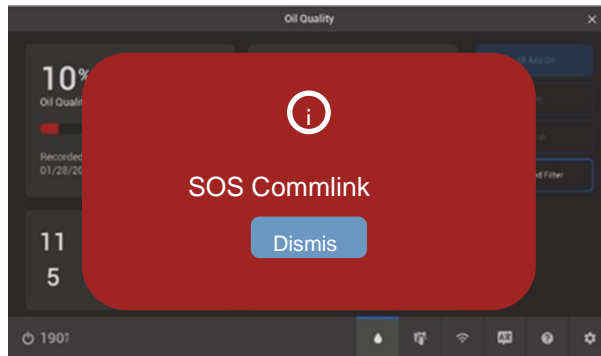
*Note: If the function is still running and the advanced oil handling menu is exited while the Return is active, the pump will stop automatically.*

- Press the **X** in the top right corner to return to **Figure 5 - Quick Menu**

## 6.9 SOS Errors

### 6.9.1 Modbus Communication Error

This display means the controller is not able to communicate with the SOS system. Fryer will continue to function normally. CALL SERVICE to address communication issue **Figure 137**.



**Figure 137 – SOS Modbus Com Error**

### 6.9.2 Measuring Oil Quality Process Error

This display means the controller is not able to retrieve information from the SOS system. Fryer will continue to function normally. CALL SERVICE to address communication issue **Figure 138**.

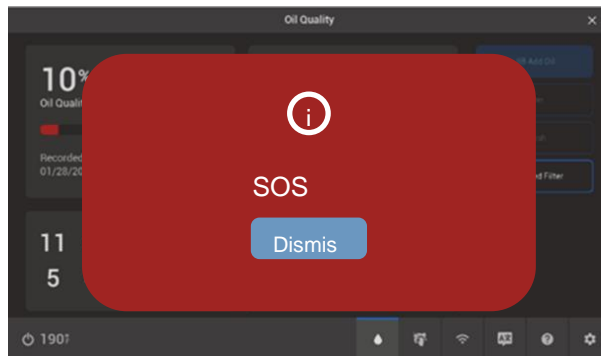


Figure 138 - SOS Process Error

### 6.9.3 Resource in Use

This display means the SOS system is currently in use by another device. Fryer will continue to function normally. If issue persists, please CALL SERVICE to address this issue **Figure 139**.

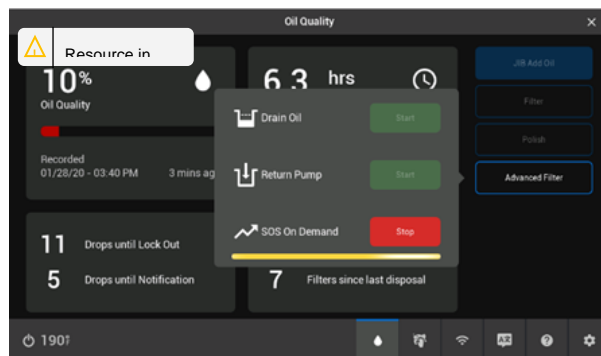



Figure 139 - SOS Resource in Use

## 7. Control Filter Lockout (CFL) (Optional)

This computer includes the Cook Count-Based Control Filter Lockout (CFL) function which enforces operator compliance with regularly scheduled filtering based on the number of cooks performed since the last filter.

Performing any automated oil filter operation will reset the cook counter. Also, any manual operation that includes the opening of the drain valve for 20 seconds or more will also reset the cook counter. The cook counter may be reset at any time, where the computer does not have to be in a **Filter Soon** or **Filter Now** state.

- Click  to display **Figure 140**, to check the current cooks remaining cooks available before Filter Lockout

If “Filter Data View” is enabled **Figure 213 - Filter Data View Enabled (without SOS or FDF enabled)** the **Oil Quality Screen** will show the following.

- **Drops until Lock Out**
- **Drops until Notification**
- Drops since last filter
- Filters since last disposal

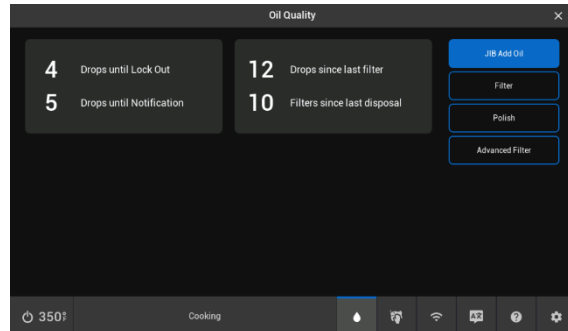


Figure 140 – Oil Quality Screen with Filter Data View Enabled

### 7.1 Filter Required Soon Warning

When the number of cooks since the last filter operation is *greater* than the “Cook Counts Allowance” value **Figure 195 - Cook Count Allowance** in the **Filter Settings** and “Drops until Notification” has been reached, **Figure 140** the screen will transition to **Figure 141**.

The **active cook** screen will suggest performing a filter operation when business levels permit **Figure 141**.

The “Oil Quality” screen will also show a warning to perform a filter operation soon **Figure 142**.

Need new screenshot 141

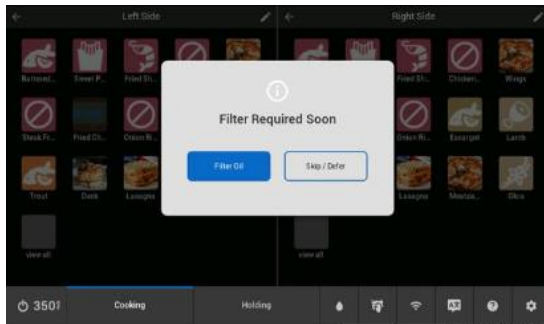


Figure 141 – Active Cook Warning “Filter Required Soon”

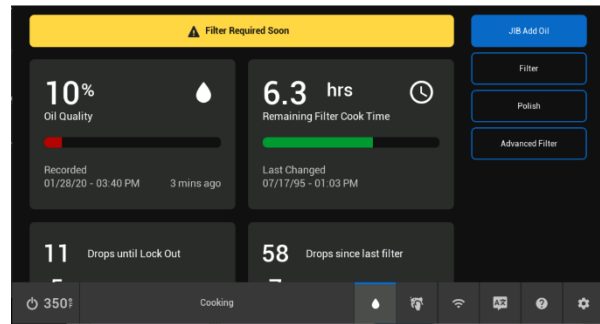


Figure 142 - Warning on Oil Quality Screen

Operator has a choice to **Filter Oil** or **Skip / Defer** depending on current business level.

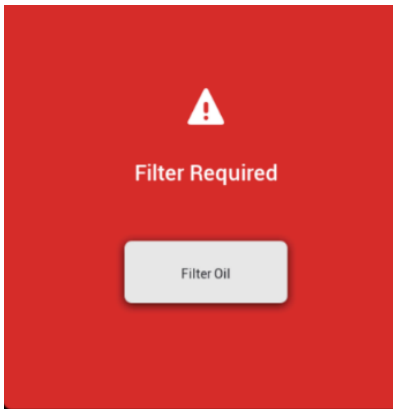
Additional cooks are allowed when in “Filter Soon” state based on **Figure 197 - Cook Counts Deferred** in the filter settings screen in section [13.10 Cook Counts Deferred](#).

### 7.2 Filter Now Warning

When the number of cooks since the last filter operation is *equal* to the sum of the “Cook Counts Allowance” value **Figure 195 - Cook Count Allowance**, and “Drops Until Lock Out” **Figure 140** has been reached, the filter lockout screen **Figure 143** will show on the display. It is required to perform a filter operation at this time.

“**Filter Required**” warning **Figure 143** will be displayed when the final allowed cook is running. Perform the required filtering when this cook completes.

When in “**Filter Lockout**” state, cooks are no longer allowed. The operator has the choice to turn the unit “**OFF**”.



**Figure 143 - Filter Lockout Warning**

- Refer to [6.1 Auto Filtering](#) for filtering process

## **8. Filter Data Function (FDF) Data Logging**

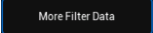
The **FDF** feature allows the managers to track oil usage and filtering events by operators. These features give you data for forming a more informed oil management strategy to extend oil life.

Only successfully completed filter events (Filter and Polish) for both manual filter and auto filter configurations increase the respective count for **FDF** data logging. Interrupted filtering sequences or opened drains which do not meet **FDF** triggering criteria.

### **8.1 Filter Data Function Logging**

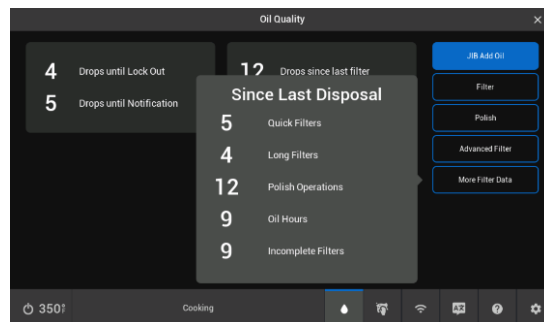
The **FDF** will store data for three batches of oil – the current batch, and the past two batches. The use of the **Dispose** function saves the current batch data to history and resets data logging values for the new oil batch.

With **FDF** enabled **Figure 200 - Enable Filter Data Function in Filter Settings**, the  key appears on the **Oil Quality Screen**.

- Click  to see available **FDF** data **Figure 144**

For a batch of oil, the **FDF** logs the following data:

- Number of **Quick Filter** Operations
- Number of **Long Filter** Operations
- Number of **Polish Operations**
- Number of **Oil Hours**
- Number of **Incomplete Filters**



**Figure 144 Filter Data Function Logs**

*NOTE: Filters that ended early due to a mechanical failure or user cancellation will not be logged.*

## 9. Fresh Oil Supply Monitoring

This computer monitors the Jug-in-Box (JIB) fresh oil supply for oil remaining estimation and oil supply problems. The computer will monitor utilization of the JIB from on-demand, manual top-offs, automatic top-offs, and top-off events from other fryers in the battery.

### 9.1 JIB Oil Remaining

“JIB oil level may be LOW” message will be displayed on the cook screen **Figure 145** when the available fresh oil has dropped below the Low Jib value in filter settings [17.16 Low Jib Time](#).

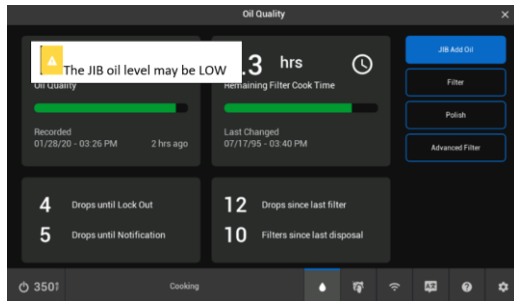


Figure 145 - Low JIB Warning

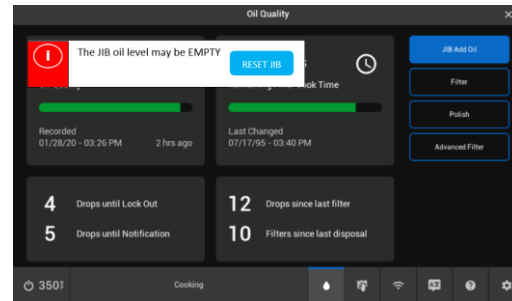


Figure 146 - Empty JIB Warning

When the oil is completely depleted “The JIB oil level may be EMPTY” warning will appear **Figure 146**.

The operator at this time should replace the JIB with a new, full supply.

*NOTE: It is not recommended to replace the JIB with a less-than-full supply to maintain an **accurate** reading of JIB oil remaining.*

- Click the **RESET JIB** button. To reset the JIB Oil remaining monitor once the supply has been replaced

*NOTE: Only one cooking computer in a fryer battery needs to have the oil remaining monitor enabled in filter settings.*

### 9.2 JIB Check/Error

For the configurations with the auto top-off option, the JIB error monitor displays the error message “**Check JIB**” when an auto top-off event has occurred three times within 15 minutes for a single vat. This message indicates to the operator that a JIB or its hose has been installed improperly, the JIB has been emptied and not replaced, or there is some other fault condition.

Check the JIB and resolve any fault conditions. Press the **OK** to clear the “**Check JIB**” message.

- When the “**Check JIB**” message is displayed, auto top-off for that Vat is temporarily disabled until the message is cleared and acknowledged **Figure 147**

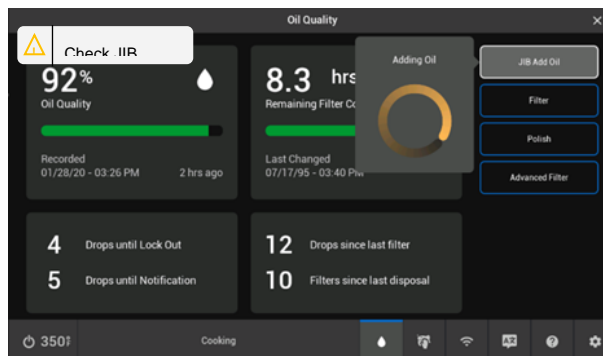

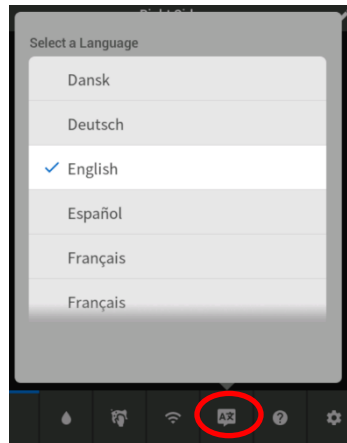


Figure 147 - Check JIB Error

### 10. Language Selection

The controller can display in multiple languages. The default language is English. Click on  in the tool bar at the bottom of most screens. The screen will transition to a list of available languages **Figure 148**. Available languages:


- Arabic
- Dutch
- English
- French
- German
- Hindi
- Italian
- Portuguese
- Russian
- Spanish




**Figure 148 - Language Selection**

### 11. Wipe Screen

The controller allows the operator to suspend the touchscreen for cleaning if needed at any time.


- Click the  in the task bar **Figure 149** at the bottom left of most screens to suspend the touchscreen

The operator is able to clean the screen and then click  to resume touchscreen capabilities.





**Figure 149 – Task Bar**

### 12. Wi-Fi Settings

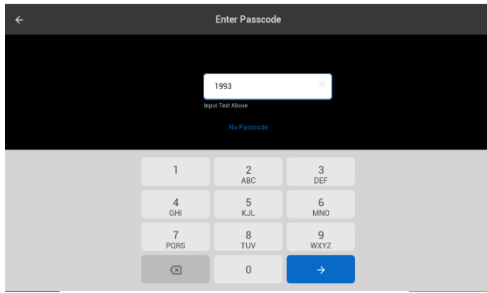
The operator can navigate to the Wi-Fi settings quickly by clicking  in the task bar **Figure 149**.

The screen will transition to

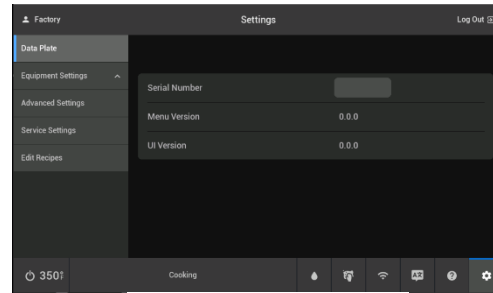
### 13. Equipment Settings (For Store Manager)

With no cook timers running, displays will show one of the following: **Figure 1 - Home Screen, Figure 3 - Preheating, or Figure 5 - Quick Menu.** Press the  to enter the fryer settings menus. Enter passcode (Manager: **6684**, Technician: **6685**, Factory: **1993**) and  **Figure 150.**

The screen will transition to the settings menu **Figure 151.**

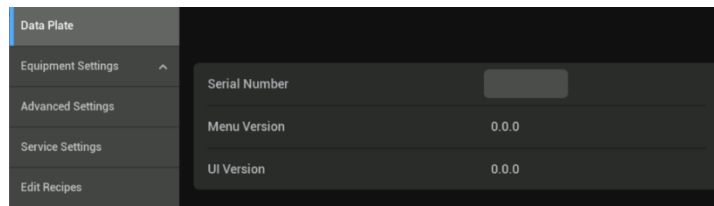


**Figure 150 - Passcode Keypad**



**Figure 151 - Data Plate**

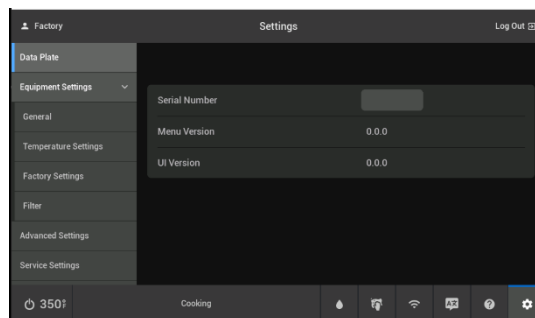
- Click on **Data Plate** to view **Serial Number, Menu Version and UI Version Figure 152**



**Figure 152 - Data Plate**

Select **Equipment Settings** tab which will give the manager four menus to choose from **Figure 153.**

- General
- Temperature
- Factory Settings
- Filter

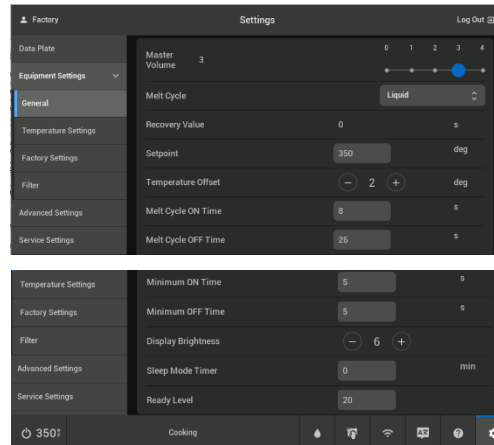


**Figure 153 - Equipment Settings**

## 14. General Settings

Within the **General Settings** the manager can make changes to the following: **Figure 154**.

- [Master Volume](#)
- [Melt Cycle](#)
- [Recovery Value-TBD](#)
- [Setpoint](#)
- [Temperature Offset](#)
- [Melt Cycle ON Time](#)
- [Melt Cycle OFF Time](#)
- [Scroll down](#)
- [Melt Cycle OFF Time](#)
- [Minimum ON Time](#)
- [Minimum OFF Time](#)
- [Display Brightness](#)
- [Sleep Mode Timer](#)
- [Ready Level](#)



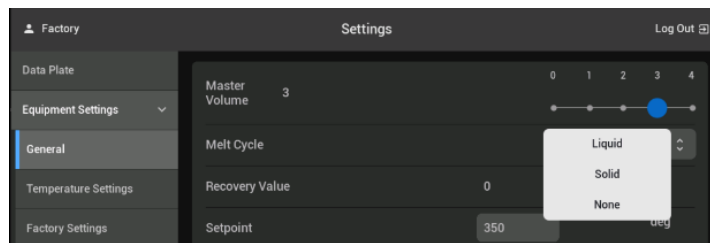
**Figure 154 – General Settings**

### 14.1 Master Volume

Volume of the beeper alarm may be changed in this selection. Volume ranges are 0 through 4, with 4 being the loudest. The volume can be toggled by pressing the Master Volume slide **Figure 154 (top)**.

### 14.2 Melt Cycle

The Manager can choose between Liquid, Solid or none **Figure 155**.



**Figure 155 - Melt Cycle**

### 14.3 Recovery Value

**TBD - Need pics.** Recovery Value will be the time it takes the unit to heat from 130F to 180F.


### 14.4 Setpoint Temperature

The default Setpoint temperature is 350 Degrees. The manager can click in the field and adjust per store policy in the pop-up keyboard and click **Figure 156**.




**Figure 156 - Edit Setting Setpoint**

#### 14.5 Temperature Offset

Service Technician can set the **Temperature Offset** from -15 to +15 using  **Figure 154**. It is a small offset to be applied to the measured temperature for cases where the thermistor has a slight deviation from true temperature.

#### 14.6 Melt Cycle ON Time

Default for **Melt Cycle ON Time** is 8 (configurable range it 1 to 30 seconds). The manager can click in the field and adjust per store policy in the pop-up keyboard and click  **Figure 157**.

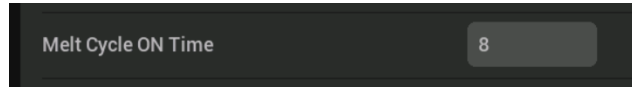


Figure 157 - Edit Setting: Melt Cycle ON Time

#### 14.7 Melt Cycle OFF Time


Default for **Melt Cycle OFF Time** is 8 seconds (configurable range it 1 to 60 seconds). The manager can click in the field and adjust per store policy in the pop-up keyboard and click  **Figure 158**.



Figure 158 - Edit Setting: Melt Cycle OFF Time

#### 14.8 Minimum ON Time


Default **Minimum ON Time** range is 1 to 60 seconds. The manager can click in the field and adjust per store policy in the pop-up keyboard and click  **Figure 159**.



Figure 159 - Edit Setting: Minimum ON Time

#### 14.9 Minimum OFF Time


Default **Minimum OFF Time** range is 1 to 30 seconds. Manager can click in the field and adjust per store policy in the pop-up keyboard and click  **Figure 160**.



Figure 160 - Edit Setting Minimum OFF Time

#### 14.10 Display Brightness


The overall brightness can be controlled through the **Display Brightness** options. The brightness setting can be between 1 and 6, with 1 being the dimmest and 6 bring the brightest. These options can be toggled by pressing the plus or minus  **Figure 161**.



Figure 161 - Display Brightness

### 14.11 Ready Level

**Ready Level** is the temperature threshold at which the unit transitions from heating to the ready state. The user-entered value is the offset from setpoint at which the user can start cooking.

**For example:** If the setpoint is 350F, and the **Ready Level** is 20F, then the system will allow cooks as low as 350F-20F, or 330F.


Manager can click in the field and adjust per store policy in the pop-up keyboard and click  **Figure 162.**



Figure 162 - Edit Setting: Ready Level

## 15. Temperature Settings

### 15.1 Fahrenheit or Celsius Display

The controller will display temperatures in the Fahrenheit or Celsius scales. The default scale is **F**. Click on **Temperature Setting** tab where the **Temperature Units** is available **Figure 163**. Click on the temperature unit desired.

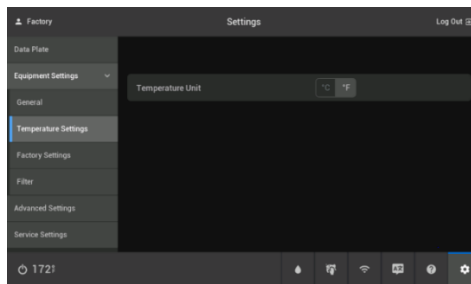
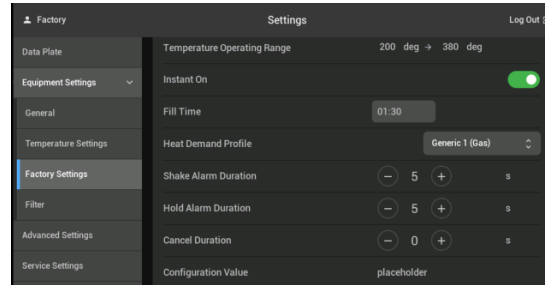


Figure 163 - Temperature Units

## 16. Factory Modifiable

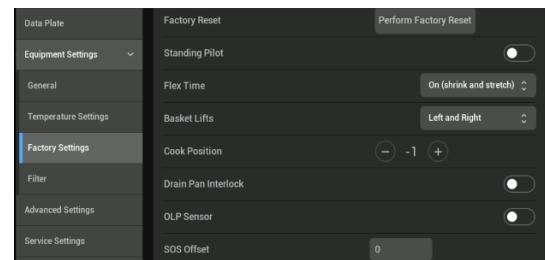
**Factory Modifiable** settings are set at the factory, based on the battery configuration **Figure 164**. *Managers do not have access to this tab.* Settings are as follows:

- [Instant ON](#)
- [Fill Time](#)
- [Heat Demand Profile](#)
- [Shake Alarm Duration](#)
- [Hold Alarm Duration](#)
- [Cancel Duration](#)
- [Configuration Value](#)



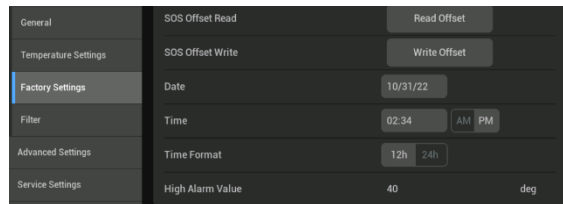
### Scroll Down

- [Factory Reset](#)
- [Standing Pilot](#)
- [Flex Time](#)
- [Basket Lifts](#)
- [Cook Position](#)
- [Drain Pan Interlock](#)
- [OLP Sensor](#)
- [SOS Offset](#)



### Scroll Down

- [SOS Offset Read](#)
- [SOS Offset Write](#)
- [Date](#)
- [Time](#)
- [Time Format](#)
- [High Alarm Value](#)

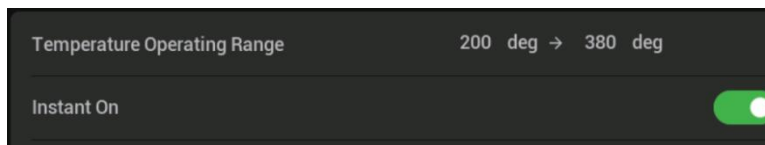


**Figure 164** Factory Settings

### 16.1 Instant ON


**Instant ON** when enabled, these feature makes it so that whenever a user starts a cook, the system sends a brief heat demand. This is available because when adding certain products (like frozen products), the temperature of the vat will naturally drop as the heat is transferred into the food. Instant on is an optional feature that is configured at the factory but is still editable in the field.

Change the slide to **ON** **Figure 165**.



**Figure 165** - Instant ON

### 16.2 Fill Time

The factory can set the **Fill Time**. Enter desired fill time in the field provided and  **Figure 166**

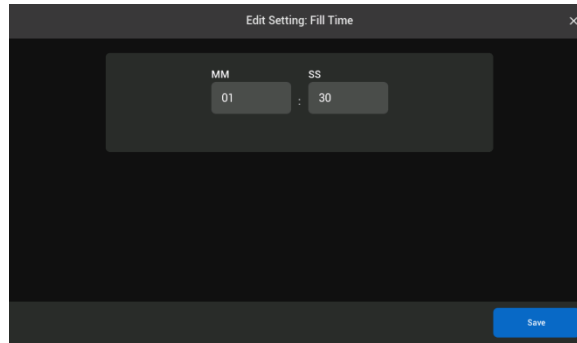


Figure 166 - Edit Setting Fill Time

### 16.3 Heat Demand Profile

**Heat Demand Profile** can be set based on the physical battery specs **Figure 167**.

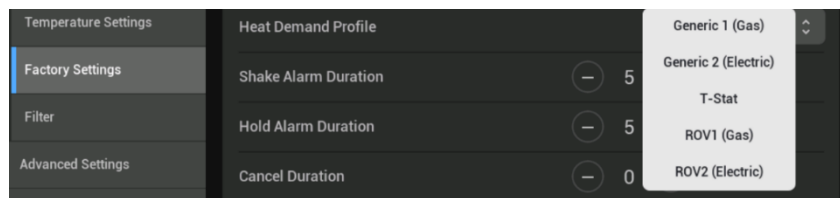


Figure 167 - Heat Demand Profile

### 16.4 Shake Alarm Duration

Tap or hold the “+” or “-” buttons to adjust **Shake Alarm Duration** **Figure 168**. **Default: 5 seconds** long.

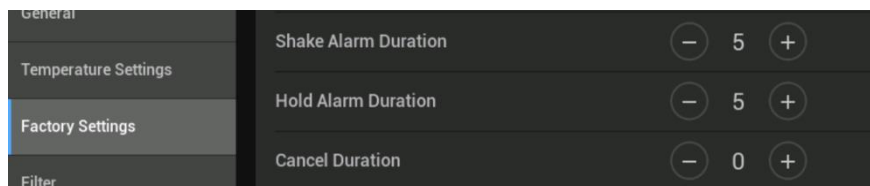


Figure 168 - Shake, Hold Alarm and Cancel Duration

### 16.5 Hold Alarm Duration

Tap or hold the “+” or “-” buttons to adjust **Hold Alarm Duration** **Figure 168**. **Default: 5 seconds** long.

### 16.6 Cancel Duration

Tap or hold the “+” or “-” buttons to adjust **Cancel Duration** **Figure 168**. **Default: 10 seconds** long.

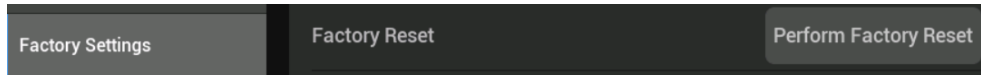
### 16.7 Configuration Value

Placeholder TBD

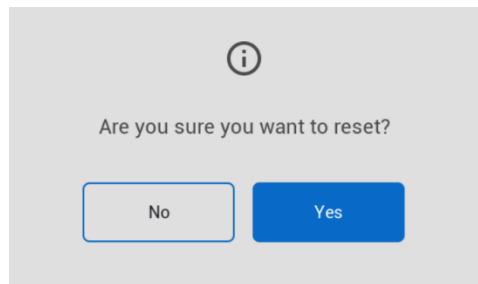
### 16.8 Factory Reset

**Factory Reset** provides a quick way to erase all setup changes and restore control to factory settings **Figure 169**. The control will prompt the operator to confirm or defer factory reset **Figure 170**.

*Warning: As of 12/30/2022. Any settings made prior to a factory reset will be lost. This includes customer specific downloads performed a Pitco Frialator. Heat profiles after a reset will be Generic 1 for gas appliances. This will be changed to retain all recipes/factory settings in the future.*



**Figure 169 - Perform Factory Reset**

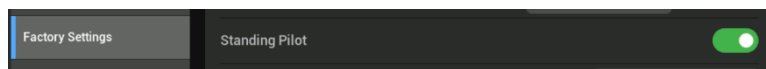


**Figure 170 - Confirm or Defer Reset**

### 16.9 Standing Pilot

**Standing Pilot:** a feature where the pilot remains is on while the unit is powered down. This makes cold starts on units slightly faster, provided that the gas/electric fuel is still on for the unit. **Figure 171**

*NOTE: It is rarely used since it doesn't do much unless the fuel is on and unit is off.*



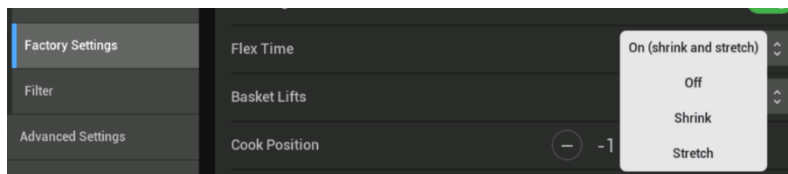
**Figure 171 - Standing Pilot**

### 16.10 Flex Time

**Flex Time:** an optional setting that mathematically extends (stretch) or shortens (shrink) cook times based on the current and set temperatures. **Figure 172**

**For example,** if the target setpoint for a recipe is 350F, and the system is currently at 337F, **“Stretch”** time will automatically slightly extend the cook time to account for the temperature difference.

Similarly, if the target setpoint for a recipe is 325F and the system is at 350F, **“Shrink”** time will automatically slightly reduce cook time while the unit attempts to meet the recipe setpoint.



**Figure 172 - Flex Time**

### 16.11 Basket Lifts

This selection will allow the factory to set up the **Basket Lifts** **Figure 173**.

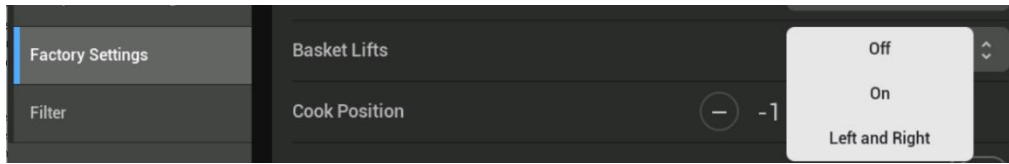


Figure 173 - Basket Lifts

### 16.12 Drain Pan Interlock

**Drain Pan Interlock:** A feature where the auto-filter board can automatically sense if the drain pan is in place and/or empty. **Figure 174**.



Figure 174 - Drain Pan Interlock

### 16.13 OLP Sensor

**OLP Sensor:** Oil Level Probe. This is an optional feature to measure the volume of oil in the vat. It is necessary for **Automatic Top Off** systems to detect when an automated top off should occur. **Figure 175**.



Figure 175 - OLP Sensor

### 16.14 SOS Offset

**SOS Offset:** It is a small offset to be applied to the measured offsets in SOS measurements on systems with oil quality sensing. **Figure 176**.

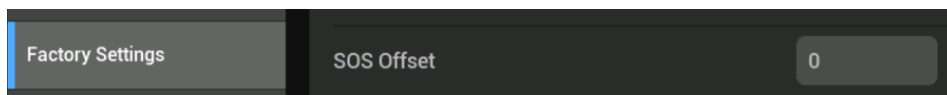


Figure 176 - SOS Offset

### 16.15 SOS Offset Read

**SOS Offset Read:** Reads the existing SOS offset from the SOS board or writes the SOS offset to the SOS board. Useful in diagnosing if there are any issues with the SOS offset. **Figure 177**.

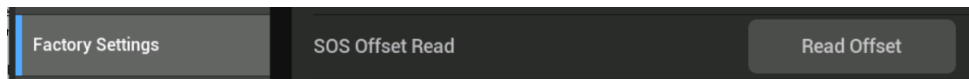
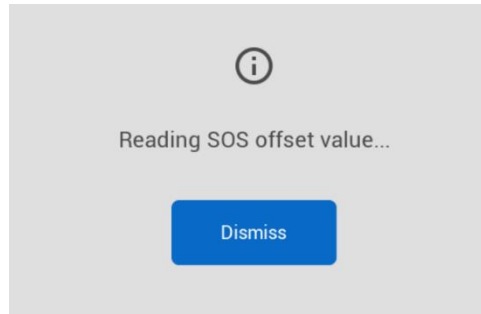


Figure 177 - SOS Offset Read

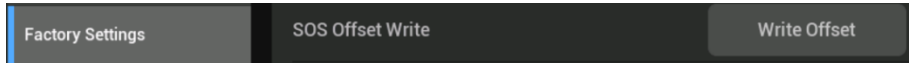
The factory has an opportunity to  if desired **Figure 178**.



**Figure 178 - Dismiss SOS Offset**

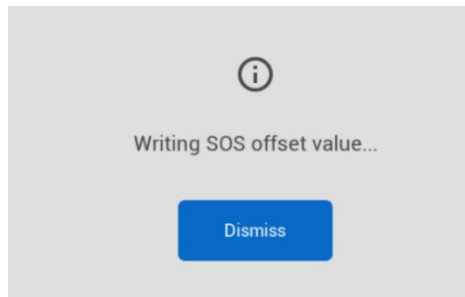
### 16.16 SOS Offset Write

**SOS Offset Write:** This selection will allow the factory to write the Offset **Figure 179**.




**Figure 179 - SOS Offset Write**

The factory has an opportunity to  if desired **Figure 180**



**Figure 180 - Dismiss Offset Write**

### 16.17 Date

Set **Date** times to displayed as 12 hour with am/pm options, or a 24-hour military clock. This can be accomplished by selecting “Date” **Figure 181** then inputting the correct date **Figure 182** and  .

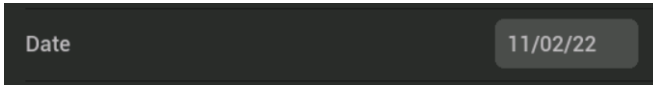


Figure 181 – Date Setting

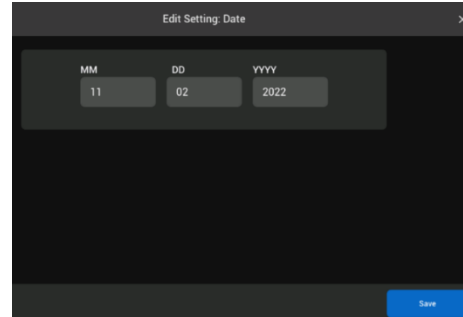


Figure 182 - Set Date Fields

### 16.18 Time


**Time:** To properly account for “time of day” based computer events, a proper time needs to be set. **Time format** makes the times display as 12 hour with AM/PM options, or a 24-hour military clock. **Figure 183**. Select the field next to “Time” then inputting the correct system time in the field provided and  **Figure 184**.



Figure 183 - Time of Day Setting

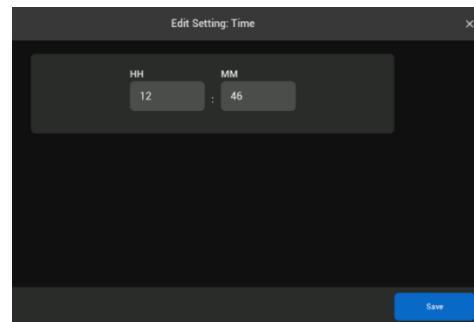


Figure 184 - Time of Day Field

### 16.19 Time Format

**Time Format** make your times display as 12 hour with am/pm options, or a 24-hour military clock. **Figure 185**.



Figure 185 - Time Format

### 16.20 High Alarm Value – Un-editable

**High Alarm Value:** the point at which the system forces itself off for getting too hot. It's **Setpoint + High Alarm** value (aka Setpoint + 40F) **Figure 186**.

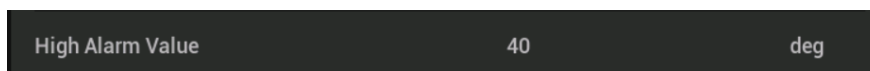
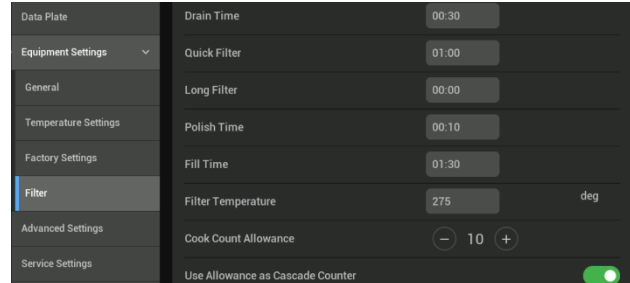


Figure 186 - High Alarm Value

### 17. Filter Settings

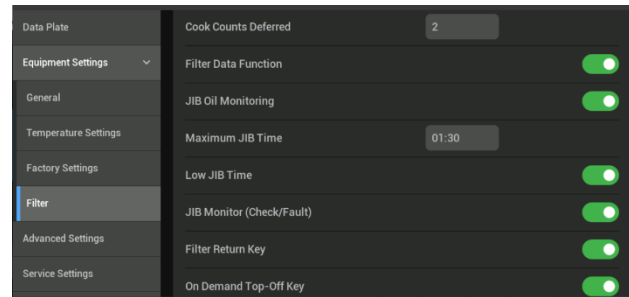
Not all menu options will be available. Available menu options are determined by your fryer configuration and optional features. If adjustments need to be made to optimize filter processes based on store policy, click the **Filter** tab. The screen will transition to **Figure 187**.

- [Drain Time](#)
- [Quick Filter](#)
- [Long Filter](#)
- [Polish Time](#)
- [Fill Time](#)
- [Filter Temperature](#)
- [Cook Count Allowance](#)
- [Use Allowance as Cascade Counter](#)



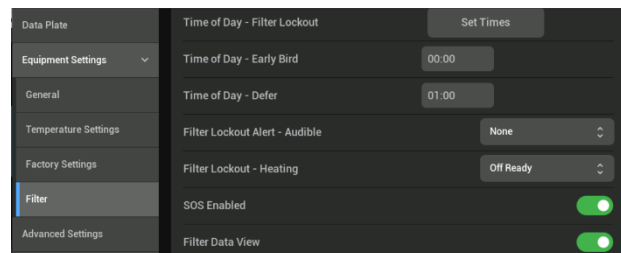
**Scroll down**

- [On Filter Lockout](#)
- [Cook Counts Deferred](#)
- [Filter Data Function](#)
- [JIB Oil Monitoring](#)
- [Maximum JIB Time](#)
- [Low JIB Time](#)
- [JIB Monitor \(Check/Fault\)](#)
- [Filter Return Key](#)
- [On Demand Top-Off Key](#)



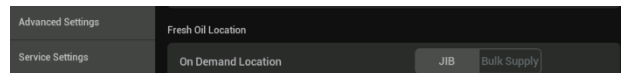
**Scroll down**

- [Time of Day – Filter Lockout](#)
- [Time of Day – Early Bird](#)
- [Time of Day – Defer](#)
- [Filter Lockout Alert – Audible](#)
- [Filter Lockout – Heating](#)
- [SOS Enabled](#)
- [Filter Data View](#)




**Scroll down**

- [On Demand Location](#)



**Figure 187 - Filter Settings**

### 17.1 Drain Time

This adjustment controls the **Drain Time** for auto-filter operations, **FILTER**, **POLISH**, and **DISPOSE**. This value should be selected to allow adequate time for the vat to completely drain into the filter pan before continuing the automatic process. **Factory default - 30 seconds, and editable within a range of minimum 20 seconds and max 4 minutes**. When time is 0:00, this filter option is disabled. Click in the field and the screen will transition to **Figure 188**. The operator can enter the desired time and .

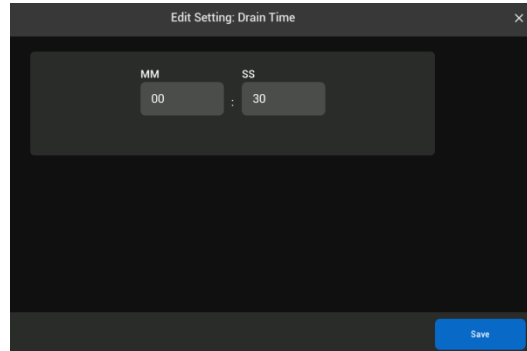



Figure 188-Drain Time

### 17.2 Quick Filter

This adjustment controls the **oil cycle time** for filter operation **QUICK FILTER**. This value should be selected to allow oil to make multiple passes through the filter pan. **Factory default – 1 minute**. When time is 0:00, this filter option is disabled. Click in the field and the screen will transition to **Figure 189**. The operator can enter the desired time and .

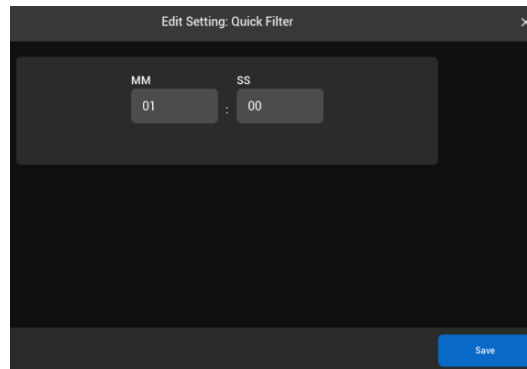


Figure 189 - Quick Filter Time

### 17.3 Long Filter

This adjustment controls the oil cycle time for filter operation **LONG FILTER**. This value should be selected to allow oil to make multiple passes through the filter pan. **Factory default – 0.00**. When time is 0:00, this filter option is disabled. Click in the field and the screen will transition to **Figure 190**. The operator can enter the desired time and



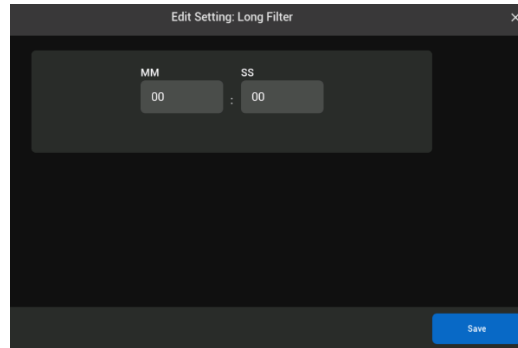


Figure 190 - Long Filter Time

### 17.4 Polish Time

This adjustment controls the oil cycle time for filter operation **POLISH**. This value should be selected to allow oil to make multiple passes through the filter pan. **Factory default – 10 minutes**. When time is 0:00, this filter option is disabled. Click in the field and the screen will transition to **Figure 191**. The operator can enter the desired time and



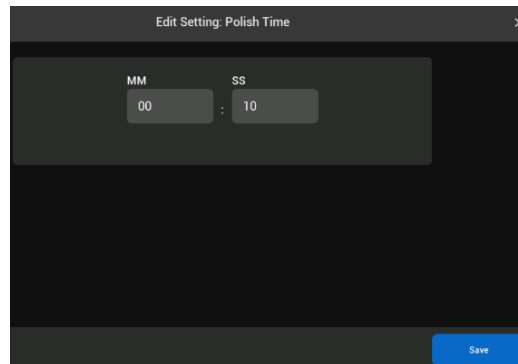



Figure 191 - Polish Time

### 17.5 Fill Time

This adjustment control the vat fill time for auto-filter operations **FILTER** and **POLISH**. This value should be selected to allow adequate time for the filter pan to be completely emptied and returned lines cleared of oil. **Factory default - 1:30**. When time is 0:00, this filter option is disabled. Click in the field and the screen will transition to **Figure 192** The operator can enter the desired time and  .

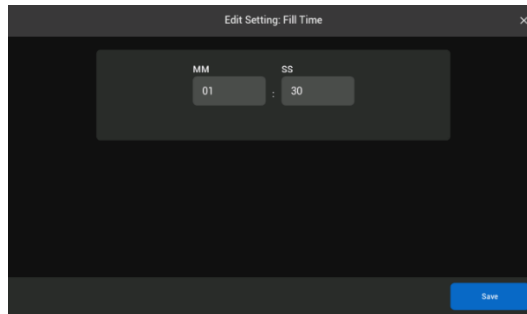



Figure 192 - Fill Time

### 17.6 Filter Temperature

This adjustment selects the minimum oil temperature allowed for auto-filter operations to be initiated. Manual filter operations are unaffected by this value. **Factory default - 275 °F**. Click in the field and the screen will transition to **Figure 193**. The operator can enter the desired time and  .

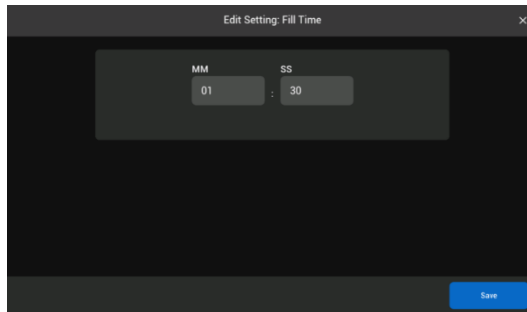


Figure 193 - Filter Temperature

### 17.7 On Filter Lockout

This selection determines the filter process that will be done when filter is **On Filter Lockout**. The manager can choose filter process per store policy **Figure 194**. *Only available if SOS is available and enabled.*

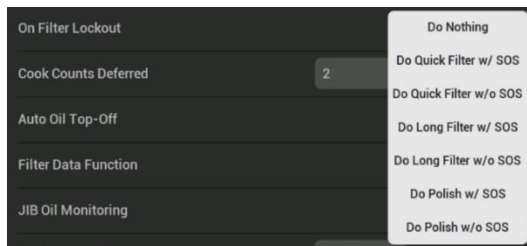


Figure 194 - On Filter Lockout

### 17.8 Cook Count Allowance

This adjustment selects the number of cooks allowed before **Filter Soon** is displayed to the operator. Factory default is 10. Use the “+” or “-” to set desired cooks allowed **Figure 195**.



Figure 195 - Cook Count Allowance

### 17.9 Use Allowance as Cascade Counter

**Cascade Filtering:** Instead of having a hard lockout at a certain number of cooks, the system uses the **Cook Count Allowance** as a suggested number of cooks before giving the user a notification to filter. Every time the user defers a filter operation, the system reduces the number of cooks to monitor before reminding the user to filter. Eventually, users will get a reminder to filter after every cook, but the system will not look them for them. **Figure 196**.



Figure 196 - Enable Allowance Cascade Counter

### 17.10 Cook Counts Deferred

This adjustment selects the number of defers allowed before **Filter Now** is displayed and additional cooks are **prohibited**. The total number of cooks allowed after a filter event is the sum of **Cook Counts Allowed** and **Cook Counts Deferred**. Factory default is 2. Click on the field and enter desired **Cook Count Deferred** in the keypad **Figure 197**.



Figure 197 - Cook Counts Deferred

### 17.11 Auto Oil Top Off

Enables **Auto Oil Top-Off** on eligible systems. This capability is configured at the factory and can be enabled/disabled as needed in the field. A system with **Auto Top-Off** enabled will periodically add oil from the configured "**auto oil top off source**". These top offs will only occur when the system is powered on and the oil sensor has detected the oil level is too low. **Figure 198**.



Figure 198 - Enable Auto Oil Top Off

### 17.12 Auto Oil Top-Off Time

The default time for **Auto Oil Top-Off** is 9 seconds. The manager can click in the field and set the time and according to store policy. **Range - 3 seconds and 2 Minutes**. When time is 0:00, this filter option is disabled. **Figure 199**.



Figure 199 - Auto Oil Top-Off Time

### 17.13 Filter Data Function

Enables/disables the **FD** display. **Figure 200.** See description above - [Filter Data Function \(FD\) Data Logging.](#)



Figure 200 - Enable Filter Data Function

### 17.14 JIB Oil Monitoring

**JIB Oil Monitoring** Feature: When enabled, the system will track the total time that top off requests have been sent draining the JIB. These estimated times help warn operators when a JIB is near to or completely empty. **Figure 201.**



Figure 201 - Jib Oil Monitoring

### 17.15 Maximum JIB Time

This adjustment selects the amount of oil in terms of “**pump time**” for a full JIB. Factory default is 1:30. When time is 0:00, this filter option is disabled. Adjust the time by clicking in the field, enter time (per store policy) and **Save** **Figure 202.**

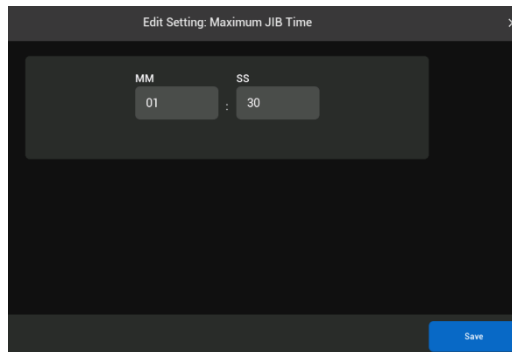


Figure 202 - Maximum JIB Time

### 17.16 Low JIB Time

This adjustment selects the amount of oil remaining in terms of “**pump time**” for a low JIB. Enable the **Low JIB Time** using the slide **Figure 203.**



Figure 203 - Enable Low JIB Time

### 17.17 Filter Return Key

This selection allows the enabling and disabling of the **Return Key Enable** for **manual filter** configurations **Figure 204.**



Figure 204 - Enable Filter Return Key

### 17.18 On Demand Top-Off Key

Enables/Disables the **Manual Top Off** key from the **Oil Quality** screen. **Enabled: shows button. Disabled: hides button. Figure 205.**




Figure 205 - Enable on Demand Top-Off Key

### 17.19 Time of Day – Filter Lockout

Filter triggers will prompt the user to perform a filtering action at a specified time of day. The drain must be open for longer than 20 seconds for the filter trigger to be cleared.

Up to five (5) different filter triggers may be configured. Filter triggers times are entered in a HH:MM, 24-hour format. **Valid range is 00:01 (12:01 AM) to 24:00 (Midnight).** An entered value of 00:00 will disable that filter trigger.

The location of all five (5) TOD options can be seen. Click on the empty fields to add filter trigger and  **Figure 206.**

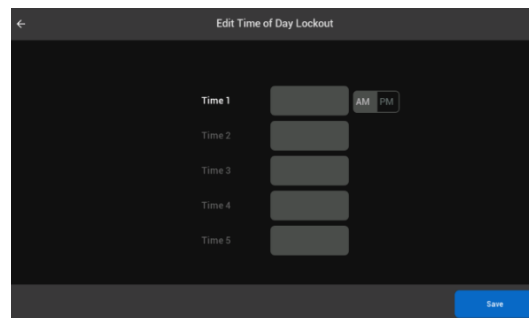



Figure 206 - Time of Day Filter Lockout

### 17.20 Time of Day – Early Bird

A pre-filter time will allow an operator to perform a filter prior to a filter trigger. If a filter is performed during the pre-filter time, there will be no prompt to filter at the actual filter trigger time. There is no display or indication to the operator when the controller is in the Pre-Filter period.

Times are entered in **HH:MM** format. **Valid range is 00:00 to 04:00.** Enter desired pre-filter time and  **Figure 207.**

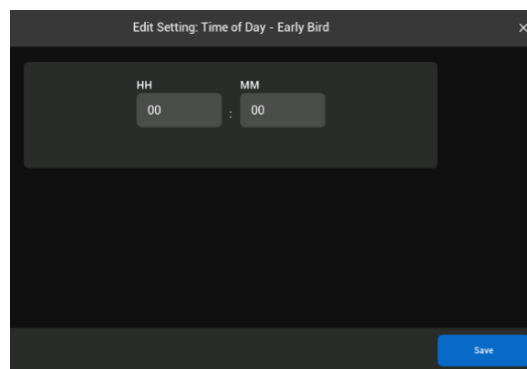



Figure 207 - Time of Day - Early Bird

### 17.21 Time of Day – Defer

A post-filter time will allow the operator a window to filter after the filter trigger event has occurred. Otherwise, when the defer time is 0:00, then the system will hard lockout without any cook/deferment options until a filter is performed. The display will show the filter soon icon when the filter trigger event occurs, where the controller will continue to allow normal operations. Once the post-filter timer expires, the display will show the filter lockout screen where the controller will lockout all cooking operations.

Times are entered in **HH:MM** format. **Valid range is 00:00 to 04:00**. Enter desire time and  **Figure 208.**

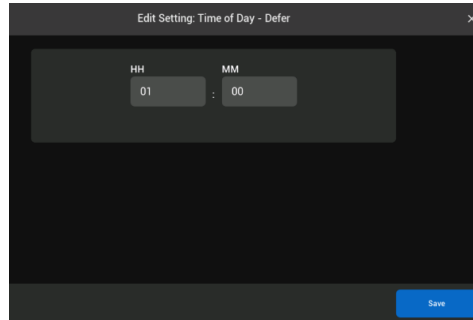


Figure 208 - Time of Day - Defer

### 17.22 Filter Lockout Alert – Audible

This selection allows the operator to set the alert for Lockout **NONE**, **LOCKOUT ONLY**, **LOCK IMMINENT** or **ALL** **Figure 209.**

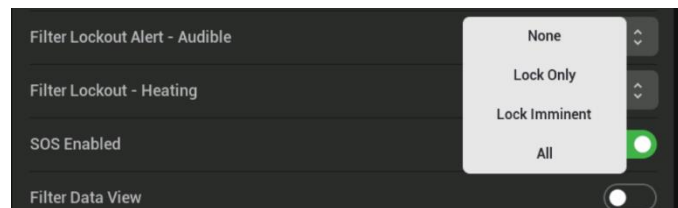


Figure 209 - Filter Lockout Alert - Audible

### 17.23 Filter Lockout – Heating

**Filter Heat Lockout** options can be selected in this menu. **Filter Heat Lockout** is available in three (3) different modes.

1. **Idle** – With then unit in filter lockout and the unit is at the filter lockout screen the unit will idle at the vat temperature set point.
2. **Off Ready** – With the unit in filter lockout and the unit is at the filter lockout screen the unit will transition to the off state when the temperature of the oil reaches the fryers ready threshold.
3. **Off Filter Temp** – With the unit in filter lockout and the unit is at the filter lockout screen the unit will transition to the off state when the temperature of the oil reaches the fryers filter temperature.
4. Choose desired lockout **Figure 210.**

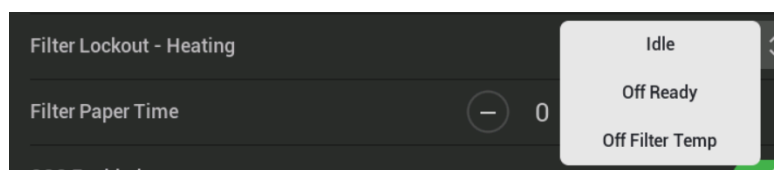


Figure 210 - Filter Lockout - Heating

#### 17.24 Filter Paper Time

This selection is the amount of time set (in hours) for fryer operation. When at 0, this feature is disabled. Use the “+” or “-” to adjust time **Figure 211**.



Figure 211 - Filter Paper Time

#### 17.25 SOS Enabled

When Smart Oil Sensing (SOS) is enabled, the operator is allowed to perform oil quality reading during the fryer’s filter functions **Figure 212**.



Figure 212 - Enable SOS

#### 17.26 Filter Data View Enabled

This selection allows operator to turn on filter data in the Oil Quality Screen **Figure 213**.



Figure 213 - Filter Data View Enabled

#### 17.27 On Demand Location

This selection allows operator to specify the location of the fresh oil supply **Figure 214**.

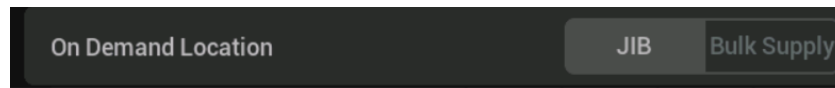


Figure 214 - Choose on Demand Location

#### 17.28 Auto Top-Off Location

This selection allows operator to specify the location of the Auto Top-Off Location **Figure 215**.



Figure 215 - Auto Top-Off Location

## 18. Advanced Settings

- [Demo Mode](#)
- [Low Temperature Alarm](#)
- [Cook Lane/Rack Number](#)
- [Manual Boil](#)
- [Basket Lift Time Offset](#)
- [Energy Savings Setback](#)

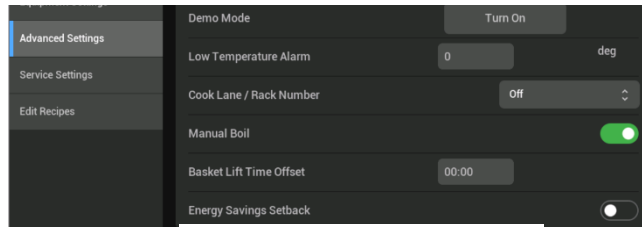


Figure 216 - Advanced Settings

### 18.1 Demo Mode

**Demo Mode** can be used as a training tool and/or for the display of the unit on a show room floor. When “Demo Mode” is enabled, all functions are simulated. This allows for simulated cooking, filter lockouts, and filtering procedure training **Figure 217**.

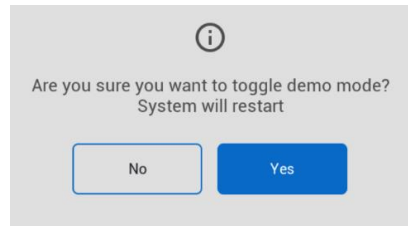


Figure 217 - Demo Mode

### 18.2 Low Temperature Alarm


**Low Temperature Alarm** is an offset from the setpoint where the system will fault if it's too low to cook. If the temperature alarm is 0, this feature is disabled. Otherwise, an alarm will sound when the selected degrees below setpoint (**Range: 0-100F**). Click on the field and enter desired degrees on the keypad and  **Figure 218**.



Figure 218 - Low Temperature Alarm

### 18.3 Cook Lane/Rack Number

The operator can choose the number of **Cook Lanes/Rack Numbers** in the pulldown **Figure 219**.

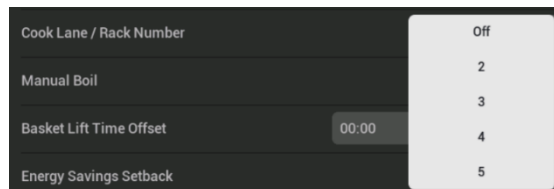


Figure 219 - Cook Lane / Rack Number


### 18.4 Manual Boil

The **Manual Boil** selection allows the manager to enable manual boil with the slide **Figure 220**.



Figure 220 - Enable Manual Boil

### 18.5 Basket Lift Time Offset

On units with basket lifts, the **Basket Lift Time Offset** is added to cooks to account for how long the system takes to drop the product into the vat. Click on the field, enter the desired time and  **Figure 221.**

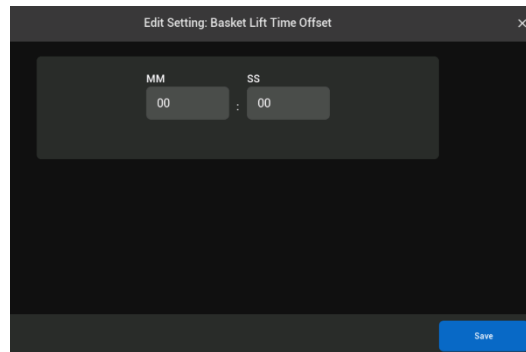


Figure 221 - Basket Lift Time Offset

### 18.6 Energy Savings Setback

This selection enables or disables **Energy Savings Setback** **Figure 222.**



Figure 222 – Enable Energy Savings Setback

## 19. Service Settings

The service settings are available for the service technicians for fryer setup, updates, and troubleshooting **Figure 223. NEED NEW SCREENSHOT**

- [Update Firmware](#)
- [Export Logs](#)
- [IP Address](#)
- [Cook Mode](#)

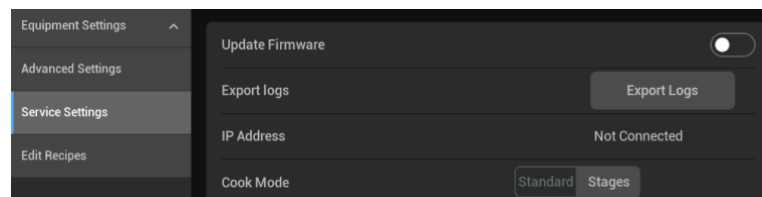


Figure 223 - Service Settings

### 19.1 Update Firmware

It is possible to perform a **Firmware Update** to add additional features and future expansions. This is accomplished by inserting a USB drive into the rear of the touch screen controller. As long as this is enabled, the system will prompt the user to download the new software. If disabled, the system will not accept new software. **Figure 224.**

***Warning: Be sure to back up recipes, and factory settings before performing any of the below task.***



Figure 224 - Enable Update Firmware

### 19.2 Export Logs

The service technician can export key logs that may help to troubleshoot issues. Click the button to export **Figure 225**.



Figure 225 - Export Logs

### 19.3 IP Address

The service technician can view the **IP Address** to determine if fryer is connected or not **Figure 226**.



Figure 226 - IP Address

### 19.4 Cook Mode

The service technician can set up fryer for **Standard** or **Stage** cooking per store policy. Click the button for the cook mode that is desired **Figure 227**.



Figure 227 - Cook Mode

## 20. Edit Recipes

This allows the operator to edit recipes without the fryer at set temperature. It is possible to add or remove custom food images to the controller for use in custom recipes. Click **Enter** to navigate to **All Recipes** screen **Figure 228**.

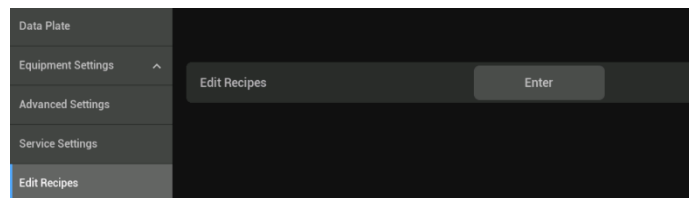


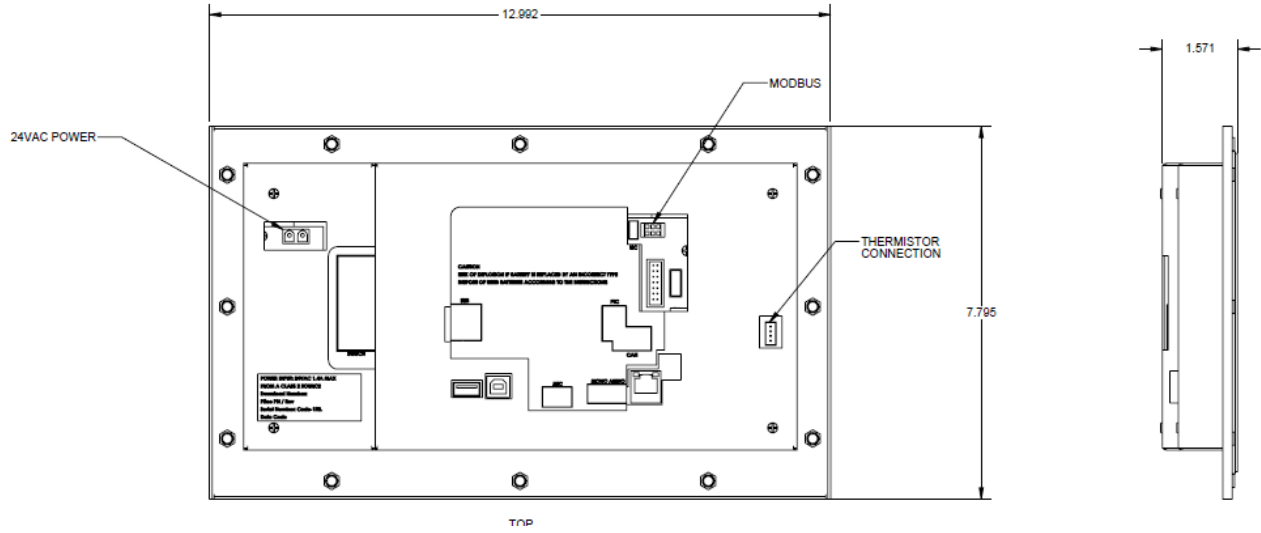
Figure 228 - Edit Recipes

Refer to [View and Edit Settings for Recipe Attributes, Cook, Shake, Copy, Move or Delete](#).

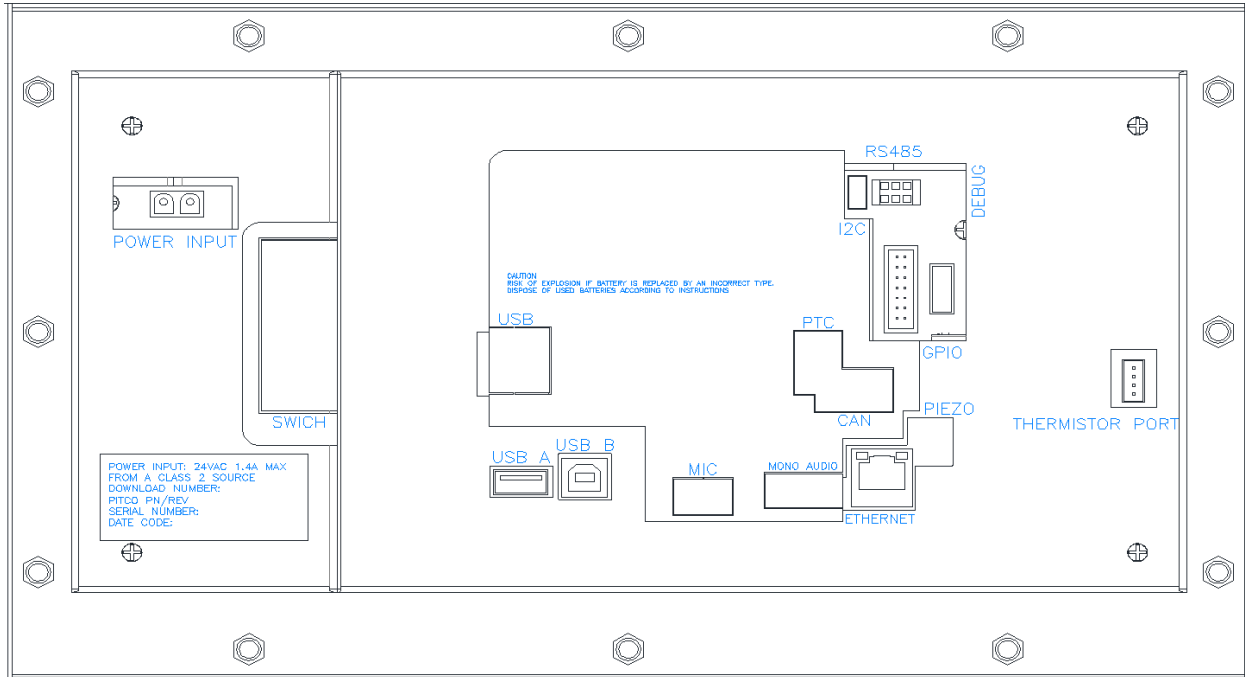
To create your own recipe image, use the guidelines below:

- File Format - .png
- Resolution - 113 x 96 pixels
- Size – Smaller than 200 kilobytes
- No spaces or special characters

**21. Mechanical Dimensions**



## 22. Electrical Connections



**CAUTION**  
**THIS CONTROLLER CONTAINS A BATTERY. THERE IS A RISK OF EXPLOSION IF THE BATTERY IS REPLACED WITH AN INCORRECT TYPE. DISPOSE OF USED BATTERIES IN ACCORDANCE WITH LOCAL ORDINANCES.**



Probe Resistance in 5°F Increments.								
Probe Temp (°F)	Probe Temp (°C)	Resistance (Ohms)	Probe Temp (°F)	Probe Temp (°C)	Resistance (Ohms)	Probe Temp (°F)	Probe Temp (°C)	Resistance (Ohms)
10	-12.2	562734	175	79.4	11719	340	171.1	1058.23
15	-9.4	483875	180	82.2	10716	345	173.9	998.09
20	-6.7	417167	185	85.0	9812	350	176.7	942.00
25	-3.9	360589	190	87.8	8995	355	179.4	889.67
30	-1.1	312474	195	90.6	8255	360	182.2	840.78
35	1.7	271446	200	93.3	7586	365	185.0	795.10
40	4.4	236370	205	96.1	6979	370	187.8	752.38
45	7.2	206311	210	98.9	6427	375	190.6	712.41
50	10.0	180491	215	101.7	5926	380	193.3	674.95
55	12.8	158252	220	104.4	5470	385	196.1	639.87
60	15.6	139055	225	107.2	5055	390	198.9	606.96
65	18.3	122489	230	110.0	4675	395	201.7	576.09
70	21.1	108051	235	112.8	4329	400	204.4	547.09
75	23.9	95539	240	115.6	4013	405	207.2	519.86
80	26.7	84644	245	118.3	3723	410	210.0	494.24
85	29.4	75136	250	121.1	3458	415	212.8	470.16
90	32.2	66823	255	123.9	3214	420	215.6	447.49
95	35.0	59540	260	126.7	2991	425	218.3	426.13
100	37.8	53146	265	129.4	2785	430	221.1	406.02
105	40.6	47523	270	132.2	2597	435	223.9	387.04
110	43.3	42569	275	135.0	2422	440	226.7	369.14
115	46.1	38195	280	137.8	2262	445	229.4	352.24
120	48.9	34328	285	140.6	2113.9	450	232.2	336.29
125	51.7	30902	290	143.3	1977.3	455	235.0	321.21
130	54.4	27862	295	146.1	1851.0	460	237.8	306.94
135	57.2	25161	300	148.9	1734.3	465	240.6	293.46
140	60.0	22755	305	151.7	1626.1	470	243.3	280.69
145	62.8	20610	310	154.4	1525.9	475	246.1	268.61
150	65.6	18695	315	157.2	1433.0	480	248.9	257.15
155	68.3	16981	320	160.0	1346.7	485	251.7	246.30
160	71.1	15446	325	162.8	1266.6	490	254.4	236.00
165	73.9	14069	330	165.6	1192.1	495	257.2	226.24
170	76.7	12823	335	168.3	1122.8	500	260.0	216.96

### 23. Probe Resistance Chart

Notes: Resistance, of either probe lead, to the frame of the appliance should read as “open” on the meter. Typically, this is 1Meg ohm or more.

$$^{\circ}\text{C} = 5/9 (^{\circ}\text{F}-32)$$

$$^{\circ}\text{F} = (9/5 * ^{\circ}\text{C}) + 32$$

Solstice Middleby Cooking Computer for SOL or ROV Fryers  
Pitco P/N **150-000014-001**



NOTES:

Solstice Middleby Cooking Computer for SOL or ROV Fryers  
Pitco P/N **150-000014-001**



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In the event of problems with or questions about your order, please contact the Pitco Frialator factory at

(603) 225-6684 World Wide  
[www.pitco.com](http://www.pitco.com)

In the event of problems with or questions about your equipment, please contact the Pitco Frialator Authorized Service and Parts representative (ASAP) covering your area or contact Pitco at the numbers listed to the left.

MAILING ADDRESS – P.O. BOX 501, CONCORD, NH 03302-0501  
SHIPPING ADDRESS – 35 SHEEP DAVIS RD., PEMBROKE, NH 03275