



Counter Model Electric Fryer System Perfect Fry PFC570-HB



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www.perfectfry.com

Place this manual in the appropriated section of your Equipment Manual

IMPORTANT FOR FUTURE REFERENCE	
Please complete this information and retain this manual for the life of the equipment.	
Model #	_____
Serial #	_____
Date Purchased	_____



Installation & Operation Manual PFC570-HB

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WARRANTY

McDonald's ORIGINAL STANDARD EQUIPMENT LIMITED WARRANTY

General Warranty

Perfect Fry warrants to the original purchaser of its commercial cooking appliances and related equipment that said appliances and related equipment will be free from defects in material and workmanship under normal use for a period of two (2) years from the date of installation, with appropriate documentation, to a maximum of twenty-eight (28) months from the date of manufacture, subject to the following additions, exceptions, exclusions and limitations.

What is covered

This warranty is limited to the repair or replacement at the Company's option, without charge, of any part found to be defective within the warranty period and reasonable expenses incurred for freight and material for the installation of such part; in addition, the Company's obligation shall be limited to reimbursement for normal labor on such parts.

Perfect Fry, Inc. agrees to pay the Authorized Service and Parts Distributor, for any labor and material required to repair or replace, at the Company's option, any part which may fail due to defects in material or workmanship during the above general warranty period.

How to Keep Your Warranty in Force

- Make sure any shipping damages are reported immediately. Damages of this nature are the responsibility of the carrier and must be reported by the receiver.
- Install the appliance properly. This is the responsibility of the installer and the procedures are outlined in the manual.
- Do not install the appliance in a home or residence.
- Maintain the appliance properly. This is the responsibility of the purchaser of the appliance and the procedures are outlined in the manual.
- Replace the air filter at regular intervals to prevent filter saturation. Failure to do so could result in a non-warranty main fan failure due to grease build up.
- Adjustments, such as calibration, leveling, tightening of fasteners or plumbing or electrical connections normally associated with initial installation are outlined in the manual and are not covered under warranty.
- Damages as a result of fire, flood or other acts of God are not covered under this warranty.
- Use the appliance for what it is intended. If the appliance is used for a purpose other than for which it was intended or designed, resulting damages are not covered under the warranty.
- Make sure that the appliance has the correct voltage. If a failure is due to incorrect or erratic voltage, these damages are not covered under the warranty.
- Do not materially alter or modify the appliance.
- Do not obliterate, remove or alter the serial number rating plate.
- Use only Genuine OEM parts from Perfect Fry or its Authorized Parts and Service Distributors. Repairs are not covered by the warranty if non-OEM parts or non-Authorized Parts and Service Distributors are used.
- Failures that are not attributable to a defect in materials or workmanship are not covered.

This warranty specifically excludes parts which wear or would be replaced under normal usage, including, but not limited to, electric lamps, fuses, interior or exterior finishes, filters and gaskets.

Limits to the Warranty

Charges for mileage over one hundred (100) miles and travel time over two (2) hours from the Authorized Service and Parts Distributor are not covered under this warranty. Extended mileage charges are the responsibility of the individual or firm requesting these services.

If any oral statements have been made regarding the appliance, these statements do not constitute warranties and are not part of the contract of sale. This limited warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

Limitations of Liability

In the event of a warranty or other claim, the sole obligation of Perfect Fry will be limited to the repair or replacement, at the Company's discretion, of the appliance or the component part. This repair or replacement will be at the expense of Perfect Fry except as limited by this warranty statement. Any repair or replacement under this warranty does not constitute an extension in time to the original warranty. Parts covered under this warranty will be repaired or replaced, at the Company's discretion, with new or functionally operative parts. The liability of Perfect Fry on any claim of any kind, including claims based on warranty, express or implied contract, negligence, strict liability or any other legal theories will be limited to the repair or replacement of the appliance. This liability will not include, and the purchaser specifically renounces any right to recover special, incidental, consequential or other damages of any kind, including, but not limited to, injuries to persons, damage to property, loss of profits or anticipated loss of the use of this appliance.

If any provision of this warranty is unenforceable under the law of any jurisdiction, that provision only will be inapplicable there, and the remainder of the warranty will remain unaffected.

The maximum exclusion or limitation allowed by law will be substituted for the unenforceable provision.


How to Obtain Warranty Service

Direct your claim to the Perfect Fry Authorized Service and Parts Distributor, <http://www.perfectfry.com> closest to you giving complete model and serial numbers, voltage, and description of the problem. Proof of the date of installation and/or the sales slip may also be required. If there are questions about this procedure, write the National Service Manager, Perfect Fry, P. O. Box 501, Concord, NH. 03302-0501. USA

This warranty gives you certain specific legal rights; you may have other rights which vary from state to state.

FRYER ACTIVATION

In order to activate please contact Perfect Fry Company, to register your warranty by:
 Registering online anytime at www.perfectfry.com
 or
 Call 1-603-225-6684 (Mon - Fri 8:00-5:00 EST)

SEE THIS LCD	DO THIS	GET THIS LCD
<p>THANK YOU FOR PURCHASING A PERFECT FRYER SN# XXXXX</p> <p>GO ONLINE OR CALL ENTER WARRANTY CODE AND PRESS START</p> <p>▶ *****</p>	<ol style="list-style-type: none"> 1. Enter your warranty activation code 2. Press Start 3. Your Perfect Fryer is now permanently activated. 	<p>HEATING PRESET </p> <p>70°F</p> <p>HASHBROWNS</p>

For temporary access, enter 123456 then press **Start**.
 Temporary access is valid for 90 days.

INTRODUCTION

Now that you have registered and activated your fryer;

- Take comfort in knowing that the management and staff at Perfect Fry Company are dedicated to ensure that you, the owner and operator of a Perfect Fryer, receive a top quality product that is thoroughly inspected and tested prior to shipment.
- Take comfort in knowing that our local Authorized Service network is committed to supplying your service and warranty needs. Each Authorized Service and Parts Provider (ASAP) has dedicated service staff that is able to answer any questions you may have regarding the operation of your Perfect Fryer. We also have an online knowledgebase available 24/7/365 at www.perfectfry.com with many great tips and solutions.

SAFETY

It is the owner's responsibility to:

- Insure the Perfect Fry PFC is properly maintained.
- Allow only properly trained personnel to operate, clean and maintain a Perfect Fry PFC.
- Contact local authorities having jurisdiction to insure that the installation conforms to all local fire, building and health regulations.
- Schedule and maintain documentation that the appropriate inspection and maintenance of the PFS Automatic Extinguisher has been completed.
- Insure that the model ready for installation matches the supply voltage.
- Insure that the main power supply is disconnected before the Perfect Fry PFC is serviced.
- Insure that all safety devices are intact.
- Insure that a proper surface is provided for the Perfect Fry PFC to sit on.
- Insure that proper clearances are kept.
- Operate and store the Perfect Fry PFC above 32°F (0°C).
- Return the Perfect Fry PFC for recycling when it reaches end of life.

SAFETY FIRST



CAUTION

LIFTING & MOVING:

- Your Perfect Fry PFC's gross shipping weight is 100 lb. (45 kg). Net weight = 80 lb. (36 kg).

DEEP FRYING:

- Cooking oil is very hot, 359°F (182°C). Hot oil can cause severe burns. **DO NOT TOUCH THE COOKING OIL UNLESS YOU ARE SURE IT HAS COOLED.**

HEATER MODULE:

- DO NOT DROP
- DO NOT IMMERSE IN WATER

CLEANING:

- Before cleaning fryer or removing oil, let fryer cool to 122°F (50°C). **DO NOT TOUCH HEATER MODULE, VAT OR OIL UNLESS YOU ARE SURE IT HAS COOLED.**

COOKING OIL MAINTENANCE:

- For sanitation and safety, we recommend that the cooking oil is replaced when it no longer meets quality requirements. Use a McDonald's approved deep-fryer cooking oil. **OLD OIL HAS A REDUCED FLASH POINT. OLD OIL AND OVER-WET FOOD ARE PRONE TO SURGE BOILING.**

SERVICING:

- **DISCONNECT THE POWER SOURCE BEFORE SERVICING THE FRYER.** There is no need to unplug your PERFECT FRYER for normal cleaning or maintenance.



STORAGE:

- Do not store your Perfect Fry PFC below 0°C (32°F)
- Intended for indoor use only

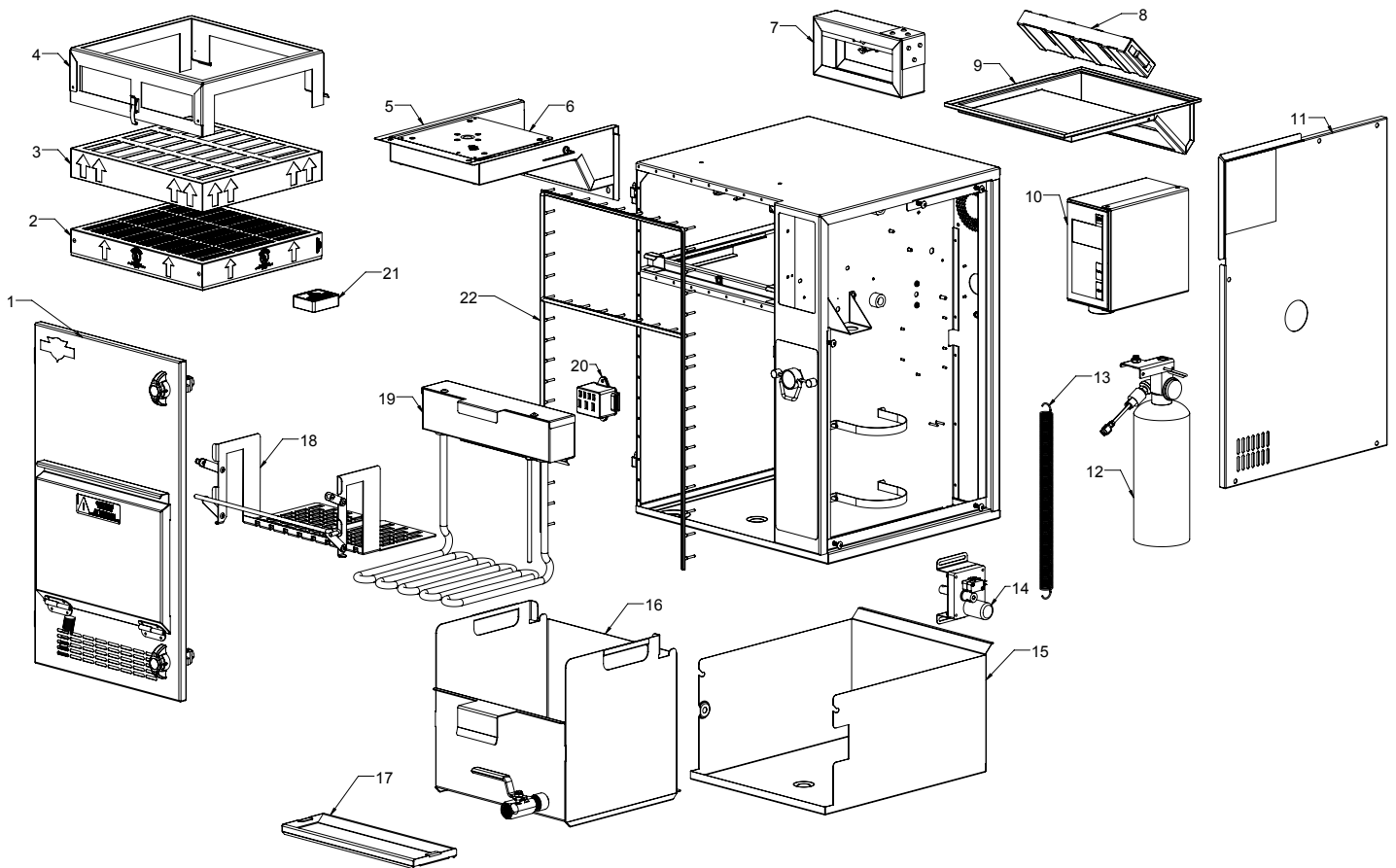
REGULATIONS

Installation of your Perfect Fry PFC must conform to all local fire and health regulations and building codes. The installation use and maintenance is to be in accordance with the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96 - 2004.

The table below describes the standards that your Perfect Fry PFC has been tested to and the corresponding listing marks.

STANDARD	DESCRIPTION	LISTING MARK
UL 197 UL710B	Commercial electric cooking appliances. Commercial electric cooking appliances with recirculating systems. UL 197 & UL 197 SB supplement also reference the following standards which your PERFECT FRYER meets applicable parts thereof: <ul style="list-style-type: none"> • UL 1046: Grease Filters for Exhaust Ducts. • UL 300: Fire Testing of Fire Extinguishing Systems for Protection of Restaurant Cooking Areas. • UL 900: Standard for Air Filter Units • NFPA 17A: Wet Chemical Extinguishing Systems. • NFPA 96: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. • EPA 202: Determination of Condensable Particulate Emissions for Stationary Sources. 	
CSA 22.2 No. 109-M1981	Commercial Cooking Appliances forming part of Canadian Electrical Code, Part 2 Safety Standards for Electrical Equipment.	
NSF 4	Commercial Cooking, Rethermalization, and Powered Hot Food Holding and Transport Equipment.	

PARTS IDENTIFICATION/FUNCTION AND EXPLODED VIEW



Item	Description	Part No.	Item	Description	Part No.
1	Kit, Assembly Front Panel	3HT716-C	18	Assembly, Basket Lift	3HT740-C
2	Kit, Odor and Passive Filter	2FK001	19	Assembly, Element 5.7kW 240V	8ET900-C
3			20	Assembly, Female Connector	3CT765-C
4	Assembly, Bracket Cage	6ST730-C	21	Plug, Cover Female Connector	6CT100
5	Module, Airflow	2HT723-C	22	Gasket, Molded Silicone	6FR021
6	Kit, Main Fan	2DT951-C	NS	Kit, Door Springs PFC	2DT957-C
7	Fire Damper	6HT588	NS	Assembly, Air Filter Switch	3HT724-C
8	Assembly, Grease Filter	3HT727	NS	Switch, Grease Filter/Door	6HT566
9	Assembly, Grease Filter Tray	6ST728-C	NS	Assembly, Filter Drain Hose	B6698901-C
10	Assembly, Elec. Box Module	2WS805-C	NS	Assembly, Remote Buzzer HB	B5311801-C
11	Access Control Panel	6ST732-C	NS	Kit, Control Fan 12VDC	6DT952-C
12	Assembly, Firemaster System	2GT001-C	NS	Feet, Adhesive (4 per PFC)	6HV026
13	Spring, Extension 40lbs	6GT67401	NS	Kit, Fusible Link 250°F	6FP00701-C
14	Assembly, PFC Basket Motor	2HT689-C	NS	Switch, Front Panel Proximity	6HT567
15	Assembly, Spill Tray	6ST734-C	NS	Kit, Firemaster Wet Chemical	2DT943-C
16	Kit, Oil Vat PFC w/ Valve	2DT018-C	NS	Latch, Vice Wing Non-Locking	6DA100
17	Assembly, Drip Tray PFC	6ST105-C	NS	Hinge, Door Lift and Turn	6HT503

INSTALLATION




Electrical Power Supply

- Your Perfect Fry PFC must be connected to a dedicated electrical circuit that meets your fryer's requirements (see table below).



Improper installation may damage the fryer and void you warranty.

- If your Perfect Fry PFC's plug does not fit your wall outlet receptacle, have an electrician install the appropriate NEMA receptacle within 4 feet of the fryer.
- See the manufacturer's label on your Perfect Fry PFC for the electrical Model No. PFC570, then check off your Model Number.

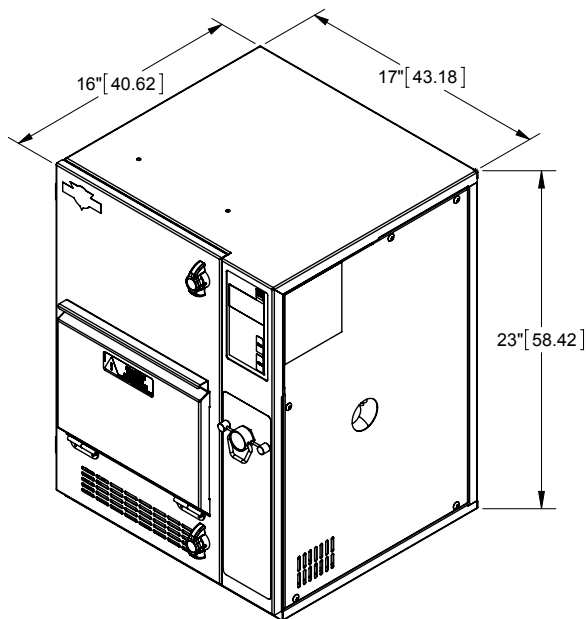
PERFECT FRY MODEL	VOLTAGE	AMPS	CIRCUIT AMPS	WATTAGE	NEMA NUMBER	NEMA RECEPTACLE
↓ Put a check mark <input checked="" type="checkbox"/> in the box beside the Model Number of your Perfect Fry PFC.						
<input type="checkbox"/> PFC570	240	24.0	30	5700	L6-30P	 L6-30R
<input type="checkbox"/> PFC570	208	20.6	30	4281	6-30P	 6-30R
					Pin & Sleeve 30A, 250V, 2 Pole	 IEC 60309 30A, 250V, 2P
All models are single phase, 50/60 hertz.						

INSTALLATION (Continued)

Prepare Counter-top Area

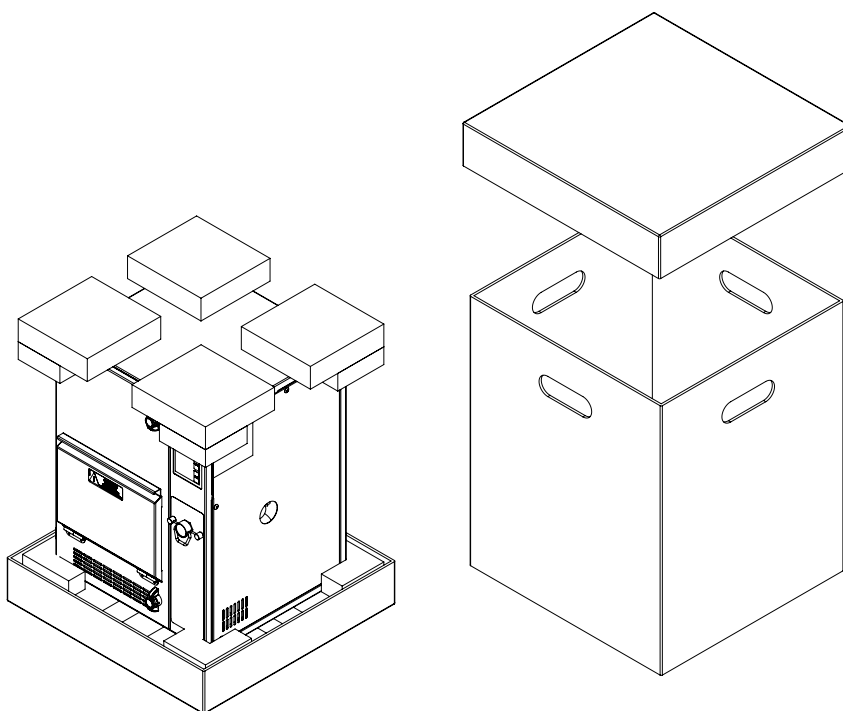
Required Clearances

- 1" on sides
- 2" on rear
- 0" on top



Unpack

1. Cut straps on shipping box.
2. Remove box top and sleeve.
3. Remove outer plastic wrapping and keep box along with foam corners and sides until installation of your Perfect Fry PFC is complete.



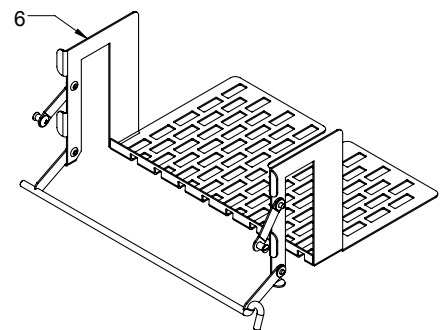
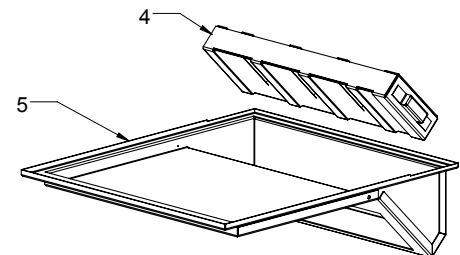
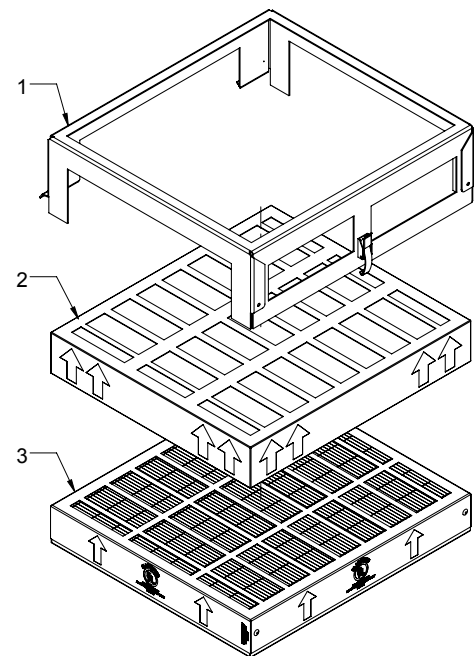
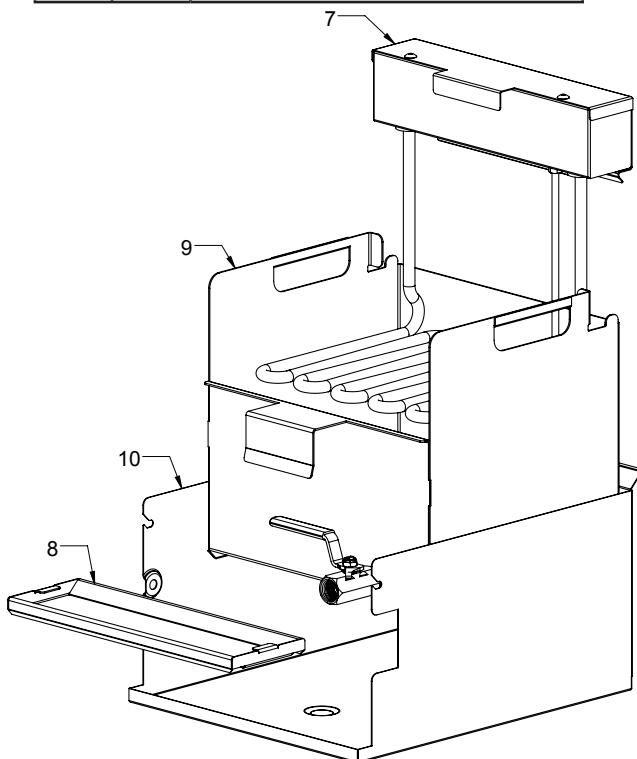
INSTALLATION (Continued)

Unpack

 **Your Perfect Fry PFC weighs 80lb (36kg). Lift it carefully with additional help, as needed and place it in its final location.**

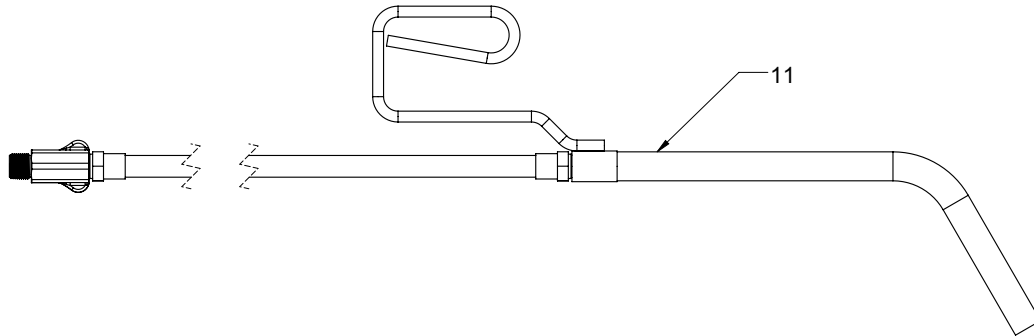
4. Lift your Perfect Fry PFC onto counter top.
5. Remove all foam stuffing and parts.
6. Put check mark in box once the part is removed.

<input type="checkbox"/>	1	Air Filter Cage
<input type="checkbox"/>	2	Air Filtration Odor Filter
<input type="checkbox"/>	3	Air Filtration Passive Filter
<input type="checkbox"/>	4	Grease Filter
<input type="checkbox"/>	5	Grease Filter Tray
<input type="checkbox"/>	6	Basket Lift Assembly
<input type="checkbox"/>	7	Heater Module
<input type="checkbox"/>	8	Drip Tray
<input type="checkbox"/>	9	Oil Vat
<input type="checkbox"/>	10	Oil Spill Tray
<input type="checkbox"/>	11	Drain Hose
<input type="checkbox"/>	12	Rear Plug Cover



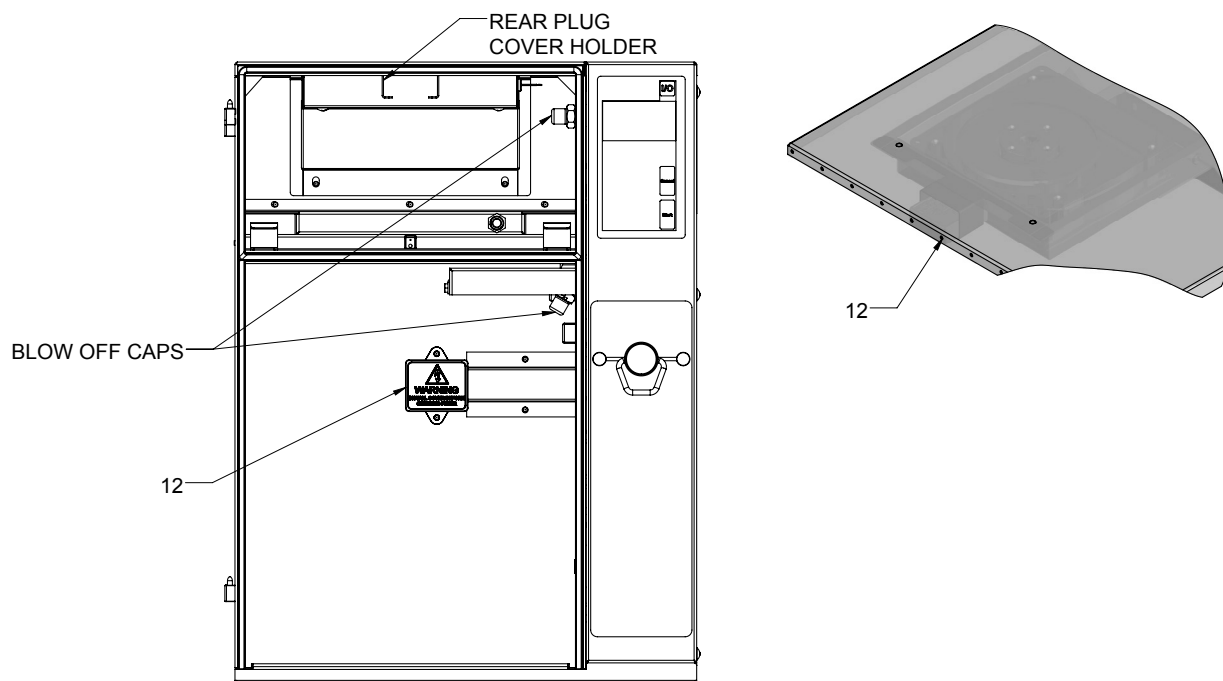
INSTALLATION (Continued)

Unpack



7. Ensure that blow-off caps on fire extinguisher nozzles are kept in place.


8. When removing item 12, please relocate to upper holding location designated Rear Plug Cover Holder in the diagram below.

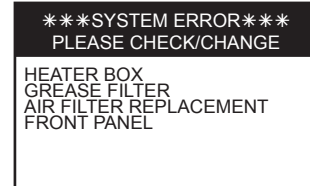


ASSEMBLY

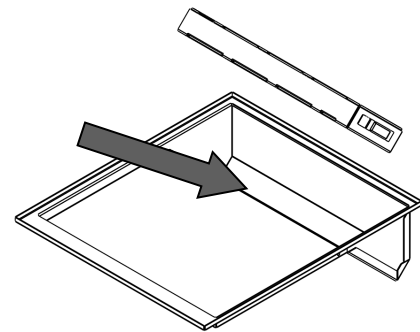
1. Clean parts and inside of cabinet (all except air filtration cartridges).
 - a. Wash in warm soapy water.
 - b. Rinse with hot water

 **The heater box must NOT be immersed in water, or any other liquid.**

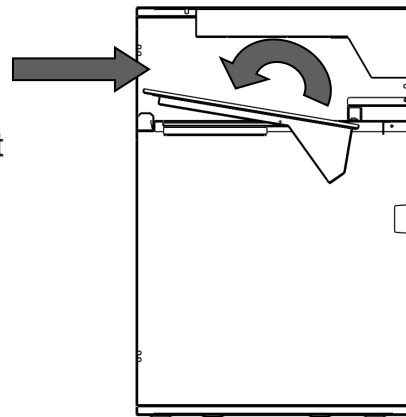
2. Plug in fryer and press 
Note: LCD will display what is missing and will beep twice when part is installed



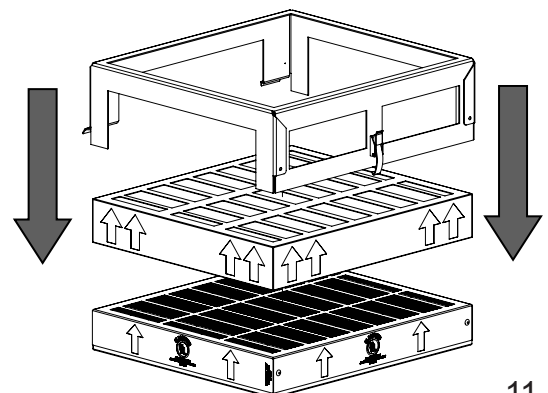
3. Install grease filter into grease filter tray.



4. Install grease filter/grease filter tray into filter compartment by sliding along rails and towards the rear of unit.



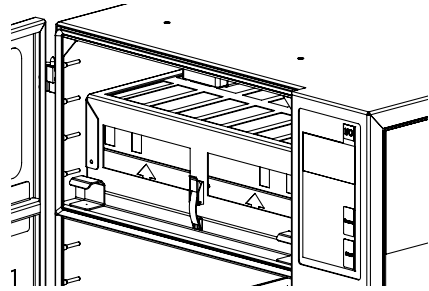
5. Fit air filter cage over air filter cartridges as shown. Ensure arrows are pointed upwards on both filters and write installation date on odor filtration cartridge in space provided.



EQUIPMENT SET-UP AND CLOSE PROCEDURES

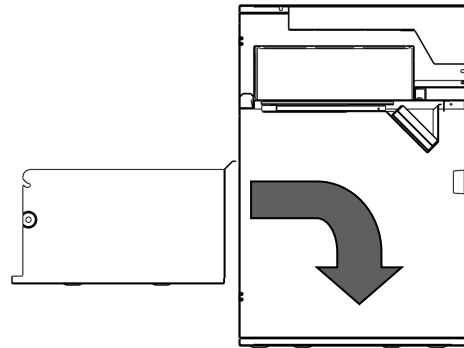
ASSEMBLY (continued)

- Slide air filters firmly back into filter compartment and fasten down latch.



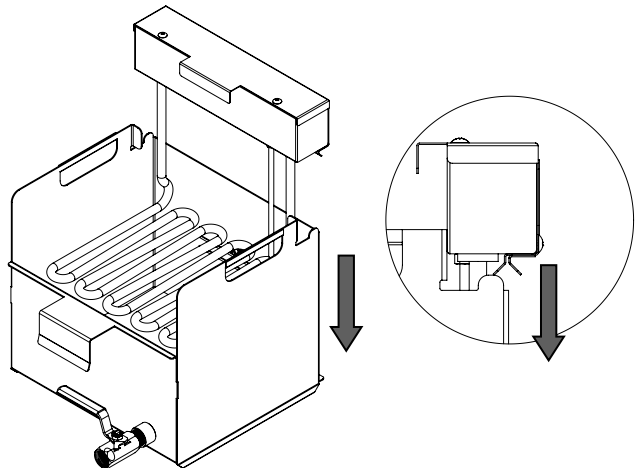
- Install spill tray into bottom cooking compartment.

Note: Indents on bottom of spill tray should fit into matching indents on bottom of cabinet.

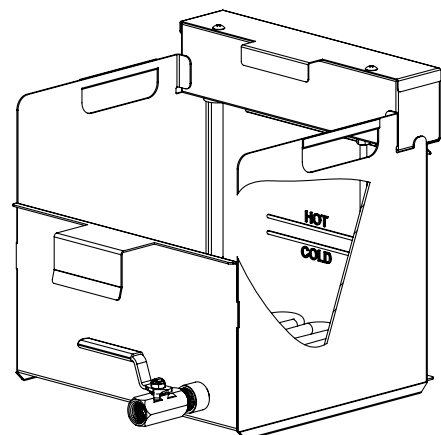


- Set heater module onto oil vat.

Note: “^” grooves on bottom of heater module should fit onto back of oil vat.

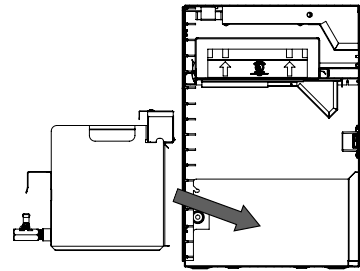


- Pour frying oil into oil vat. Fill to COLD level mark. Use McDonald’s approved deep-fry cooking oil. DO NOT OVERFILL. (image cut away for clarity)



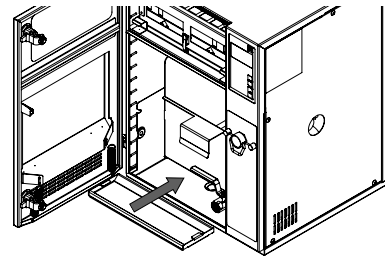
ASSEMBLY (continued)

10. Slide heater module/vat into cooking compartment and push in all the way. Ensure electrical connection is complete with a firm push on the heater module.



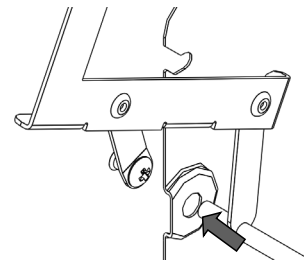
11. Install drip tray in-front of oil vat. Drip tray will fit snug between front edge of oil vat and inside edge of spill tray.

Note: If drip tray does not fit, press heater module in further to complete connection.

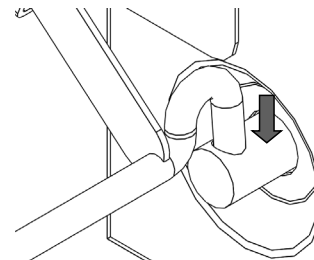


12. Install basket lift

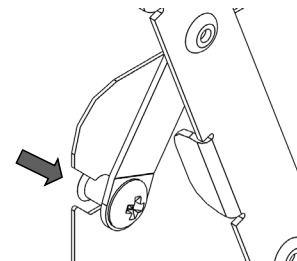
- a. Hold basket tray vertical
b. Install rod into pivot hole - left side



- c. Install rod into motor coupling - right side



- d. Pivot basket tray forward from vertical position and insert arms into spill tray.



13. Install and close front panel. Turn latches 1/4 turn clock wise and press down.

14. The fryer will now begin heating. In a few minutes, Perfect Fry PFC will be ready to start cooking.

EQUIPMENT SET-UP AND CLOSE PROCEDURES

CLEANING

Supplies

- KAY® QSR Heavy Duty Degreaser Solution (HDD)
- KAY® SolidSense™ All Purpose Super Concentrate Solution (APSC)
- KAY® SolidSense™ Sanitizer Solution
- KAY® Specialty Cleaner & Polish
- KAY® NO-SCRATCH Pad (White)
- KAY Hi-Temp Pad (black pad for fryer tool)- to scrub inside oil vats
- KAY® Hi-Temp Detail Brush (White Bristles)-As needed for coils
- Clean towel bucket
- Soiled towel bucket
- Clean sanitizer-soaked towels
- Clean sanitizer-soaked grill cloths
- Heat-Resistant Gloves
- Safety Apron for Heat Protection
- Safety Face Shield

CAUTION: Do not touch heater module vat or oil unless heat resistant gloves are worn.

CAUTION: Do not unplug the fryer and always make sure the fryer is turned off.

Daily Cleaning Procedures : For more information, reference ECOLAB® Cleaning Procedure.

1. Put on heat resistant gloves and ensure oil is cool before cleaning.
2. Remove the fryer baskets, drip tray, skimmer, and all fryer cooking utensils and wash them at the 3-compartment sink in hot, fresh KAY® SolidSense™ All Purpose Super Concentrate Cleaner solution (APSC). Rinse them under hot, fresh water then sanitize in sanitizer solution for 1 minute. Allow to air dry.
3. Open the fryer door and clean the inside of the fryer area by spraying a clean, sanitizer-soaked grill cloth with KAY® QSR Heavy Duty Degreaser solution (HDD) and wipe down the front of the oil vat, inside the door, and other interior areas that may have crumbs or oil. Discard the soiled grill cloth in the soiled towel bucket.

NOTE: If cooking oil remains in the oil vat during cleaning, do not spray cleaner solution inside the fryer area. Spray the cleaner solution directly onto the grill cloth only.

4. Rinse the interior fryer areas with a separate clean, sanitizer-soaked grill cloth. Discard the soiled grill cloth in the soiled towel bucket.
5. Clean the exterior of the fryer by spraying a clean, sanitizer-soaked towel with KAY® QSR HDD solution then wipe clean. If polishing is needed for the exterior fryer, spray a clean paper towel with KAY® Specialty Cleaner & Polish and wipe the exterior until dry.

NOTE: Do not clean the outside or any stainless steel part with abrasive cleaners.

6. Check the oil level on the back of the vat to make sure it is up to the cold line (at room temperature). If not, add oil as necessary.

CLEANING (continued)

Cleaning - When cooking oil is disposed: For more information, reference ECOLAB® Cleaning Procedure.

NOTE: Before cleaning fryer or removing oil, let fryer cool.

CAUTION: Do not touch the heater module, oil vat or oil unless it has cooled or if heat resistant gloves are worn.

1. Put on heat resistant gloves, safety apron, and safety face shield.
2. Press Cancel and 0 keys simultaneously to initiate Drain/Clean mode. Allow the fryer to reach 122°F/50°C before proceeding with draining the fry vat. Ensure display reads Drain/Clean before proceeding.
3. Open front panel, install drain hose assembly and drain oil into appropriate oil containment device (varies per restaurant). Discard the used cooking oil.
4. Turn the fryer OFF. Keep the fryer plugged in.
5. Open the front panel door and clean the inside and outside of the door with a clean, sanitizer-soaked towel sprayed with KAY® QSR HDD solution. Rinse with a separate clean, sanitizer-soaked towel. Discard the soiled towel in the soiled towel bucket after use.

NOTE: If the door panel is heavily soiled, remove the panel by lifting and turning latches and lift it off of the hinges and take it to the 3-compartment sink and allow to soak in KAY® SolidSense™ APSC solution. Scrub the door panel with a towel or NO-SCRATCH™ Pad then rinse in water and allow to air dry.

6. Remove the air filter cartridge and set aside.

CAUTION: Do not wash the air filter cartridges.

7. Remove the grease baffle tray from the cabinet. Remove the grease baffle from the tray and drain any oil that has accumulated.
8. Remove the fryer baskets, basket lift, drip tray, skimmer, and all fryer cooking utensils.
9. Take the grease baffle, grease baffle tray, fryer baskets, basket lift, drip tray, skimmer and all fryer cooking utensils to the 3-compartment sink to wash in KAY® SolidSense™ APSC solution. Rinse in hot, fresh water. Sanitize in KAY® SolidSense™ Sanitizer solution for 1 minute. Allow to air dry.
10. Remove the heater module coils from the fryer vat and scoop out the sediment and remaining cooking oil that may have solidified in the base of the fryer vat with a scraper.

CAUTION: Do not submerge the heater box in water or other liquid.

11. Remove drain hose assembly and return to its designated storage area.



12. Take the oil vat and heater module coils back to the 3-compartment sink to soak in Heavy Duty Degreaser solution. Fill the oil vat with Heavy Duty Degreaser concentrate and fill the vat ¼ full of degreaser. Fill the vat with hot water until full. Place the coils into the vat to soak. Make sure the vat and coils are fully covered with the degreaser. Allow the vat and coils to soak for 30 minutes.

EQUIPMENT SET-UP AND CLOSE PROCEDURES

CLEANING (continued)

Cleaning - When cooking oil is disposed(continued) :

CAUTION: Keep the electrical box on the heater module coils away from water. The heater box must NOT be immersed in water or other solutions. Do not spray the male connector.

13. Remove the coils and scrub the coils with a KAY® Hi-Temp Pad. If heavy build-up occurs and it is difficult to remove soil from in between the coils, use the KAY® Hi-Temp Detail Brush Head (cleaning tool head that is part of the fryer cleaning tools with white bristles) to scrub inside the coiled areas. Rinse off the coils with hot , fresh water. Allow to air dry.

14. Scrub the interior and exterior of the oil vat with a KAY® Hi-Temp Pad. Rinse with hot, fresh water then sanitize in SolidSense™ Sanitizer solution for 1 minute. Allow to air dry.

15. Remove the spill tray from the fryer and drain any oil that has accumulated. Take the spill tray to the 3-compartment sink to wash in APSC solution. Rinse the spill tray in hot, fresh water then sanitize in SolidSense™ Sanitizer solution for 1 minute. Allow to air dry.

NOTE: Place the Yellow Protective Cover that comes with the fryer unit, back on top of the female connector at the interior back of the unit behind the vat before interior cabinet cleaning begins. Do not spray the female connector.

16. With the interior components removed from the fryer, clean the interior of the fryer and the front panel door with a clean, sanitizer-soaked towel sprayed with KAY® QSR HDD solution and wipe until clean. Rinse with a separate clean, sanitizer-soaked towel.

17.Spray countertop with KAY® QSR HDD solution. Discard the soiled towel in the soiled towel bucket after use.

18.Clean the exterior of the fryer equipment by spraying a clean, sanitizer-soaked towel with KAY® QSR HDD solution then wipe clean. If polishing is needed for the exterior fryer, spray a clean paper towel with KAY® Specialty Cleaner & Polish and wipe the exterior until dry.

19.After cleaning is complete, remove the Yellow Protective Cover from the female connector body.

NOTE: Return the Yellow Protective Cover to its holding area in the upper cabinet for storage.

20.Ensure that the blow-off caps on fire extinguisher nozzles are kept in place.

21.Re-install the clean parts inside the fryer (see assembly instructions).

CLEANING (continued)

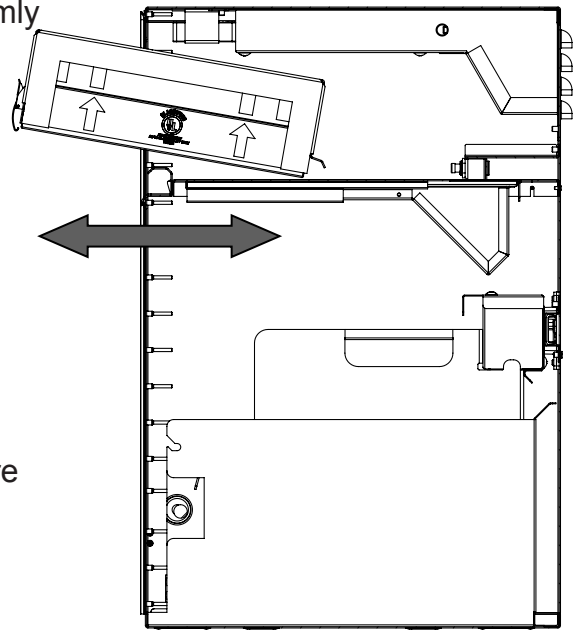
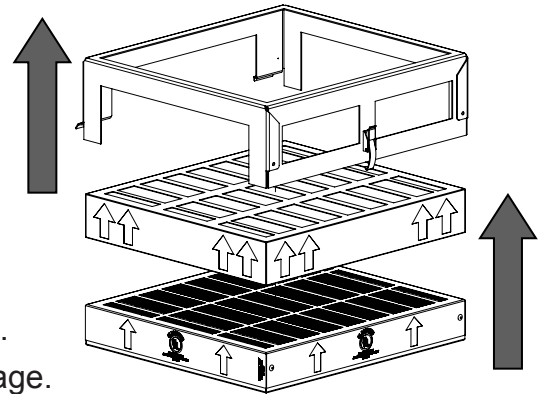
Cleaning - Periodic Maintenance

Air Filter Cartridge Replacement

- Replace the air filter cartridge at least once every 3 months, more often for higher volume usage. Replacement is safer and easier when the fryer is cool rather than hot.
- Only Perfect Fry filters may be used in your Perfect Fry PFC.

Steps to replace air filter cartridge:

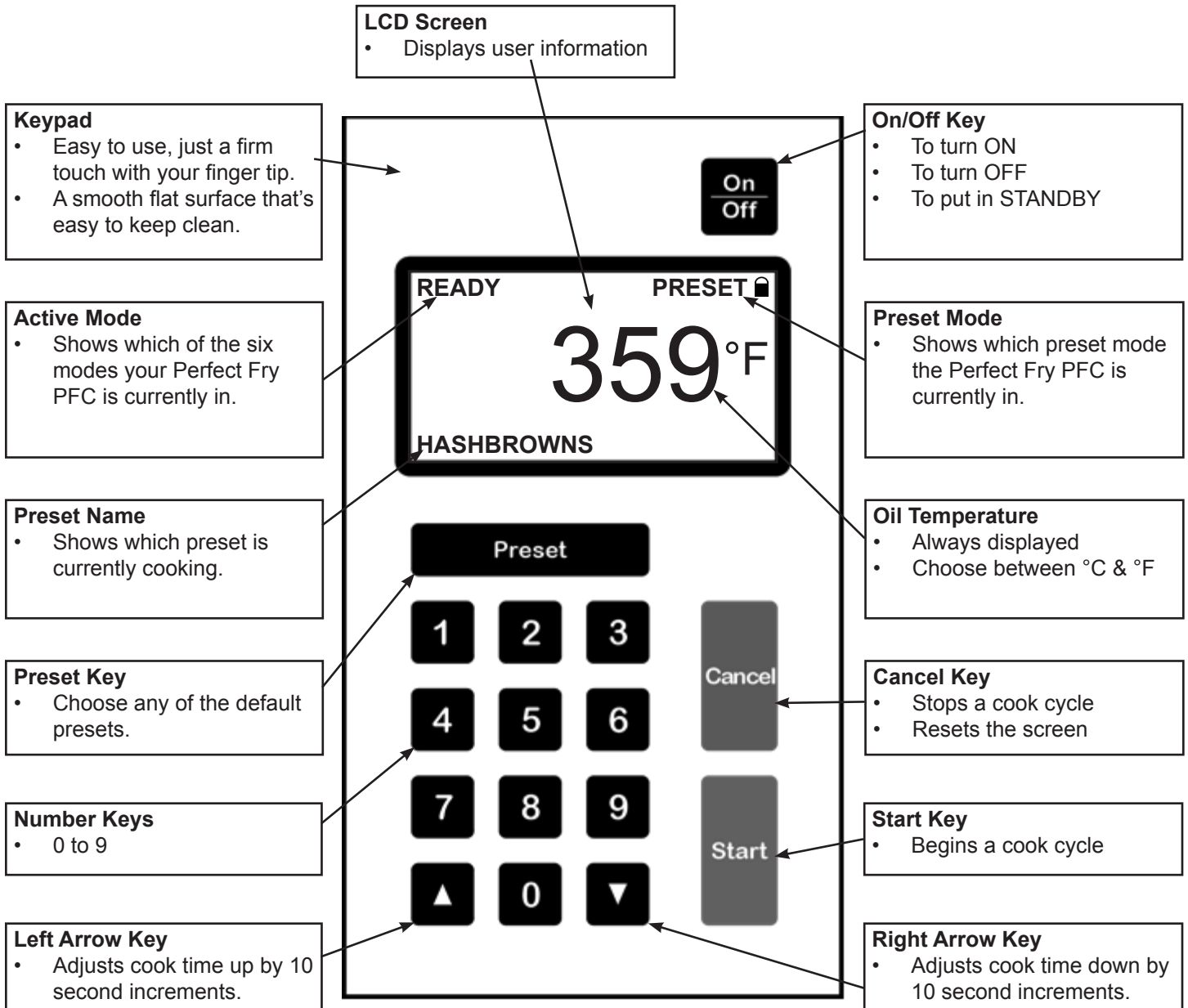
1. Open front panel by turning latches.
2. Release latch on air filter cage, and remove air filter cage and air filter cartridges from filter compartment.
3. Remove old used air filter cartridges from air filter cage.
4. Wipe air filter cage clean
5. Fit air filter cage over new air filter cartridges (as shown) and write date on cartridge (↑↑Arrows up).
6. Install air filter cage and new air filter cartridge firmly back into filter compartment and latch in place.
7. Close front panel and latch shut.



PFS Automatic Extinguisher

- The PFS automatic extinguisher must be inspected monthly by the owner/operator and semi-annually by authorized service personnel as per NFPA 17A. It is important that a maintenance program is set up with a local fire service company to ensure that local jurisdictional codes are being met. Please refer to PFS automatic extinguisher manual (L20-361) for more information.

Operation Instructions



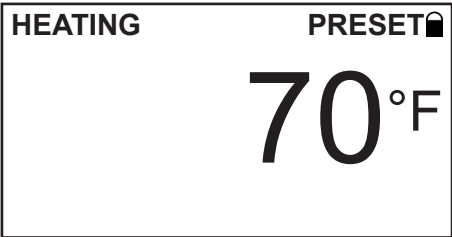
Feature	Manual Mode	Preset Mode	Preset Locked Mode
Manually enter cook time	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Automatically enters preset time	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Remains in same mode after cook cycle	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Operation Instructions (continued)

Starting Up

YOU DO THIS

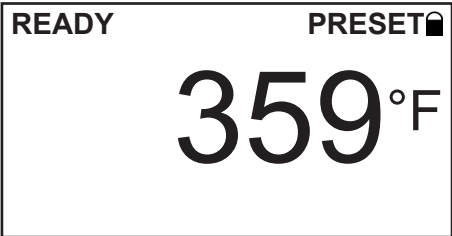
1. Press  for 1/2 second



Perfect Fry PFC does this

1. Now in heating mode
2. Oil temperature rising to operating temperature

2. Allow 10 to 30 minutes for oil to reach operating temperature (359°F or 182°C)



3. Once operating temperature is reached, unit is READY to start cooking.

Preset Times

Cooking Time & Names (Factory Defaults)								
Preset	Name	Time	Preset	Name	Time	Preset	Name	Time
1	HASHBROWNS	3:00	4	<AVAILABLE>	0:00	7	<AVAILABLE>	0:00
2	<AVAILABLE>	0:00	5	<AVAILABLE>	0:00	8	<AVAILABLE>	0:00
3	<AVAILABLE>	0:00	6	<AVAILABLE>	0:00	9	<AVAILABLE>	0:00

NOTE: Pressing **Preset** repetitively will toggle between **MANUAL** mode, **PRESET** mode and **PRESET LOCKED** mode.

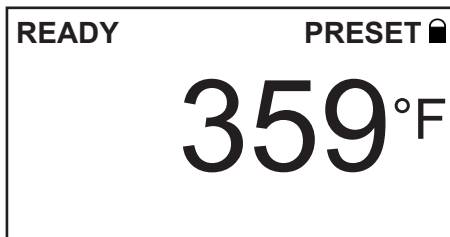
NOTE: The default presets are programmed at the factory. Please refer to **ADDITIONAL PRODUCT SETTINGS** if additional presets are needed.

Operation Instructions (continued)

Preset Lock Mode

YOU DO THIS

1. Press **Preset** two times
2. Put food in basket.
3. Open door.
4. Set basket on basket lift.
5. Close door.
6. Press 1, cook cycle starts immediately.
7. Wait for "Beep"
8. Open door.
9. Remove Basket
10. Follow steps 2 through 6 to cook another order this way.

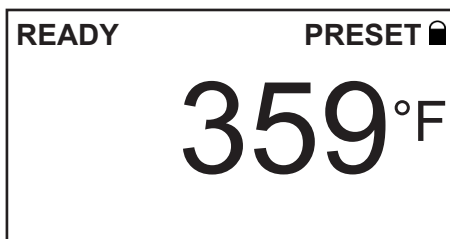


Perfect Fry PFC does this

1. Now in **PRESET LOCK** mode.
2. **PRESET** with lock icon is displayed on LCD



3. LCD displays HASHBROWNS, default setting is 3:00.
4. Brief pause, basket lowers into oil.
5. **COOKING** cycle begins.
6. Fryer counts down time remaining.

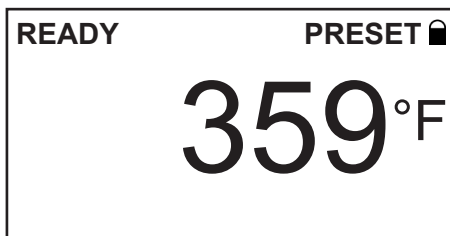


7. **COOKING** cycle is complete.
 8. Basket raised out of oil.
 9. Basket drains.
 10. Fryer "beeps" to inform you that food is cooked.
- NOTE: Fryer remains in PRESET with lock icon

Canceling a cook

YOU DO THIS

1. Press **Cancel** to erase cooking time.

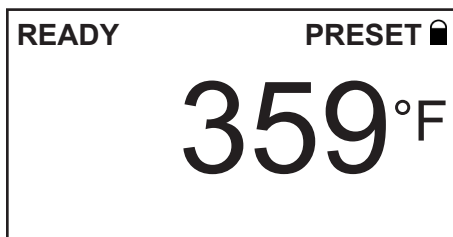


Perfect Fry PFC does this

1. Cooking time erased, unit returned to **READY** mode.

Standby Mode

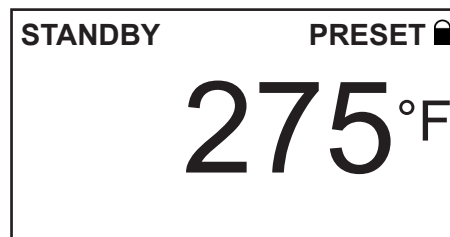
SEE THIS LCD



DO THIS

1. Press **On/Off** and **Cancel** together.
 2. Release both
- NOTE: Temperature will decrease to 275°F.

GET THIS LCD



Note: During slow periods, using standby mode reduces energy costs, allows a quick recovery and minimizes oil breakdown.

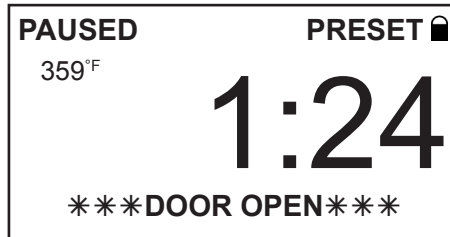
Operation Instructions (continued)

Open Door - Paused Cooking

(Safety and Health regulations require doors and panels to be closed during cooking)

YOU DO THIS

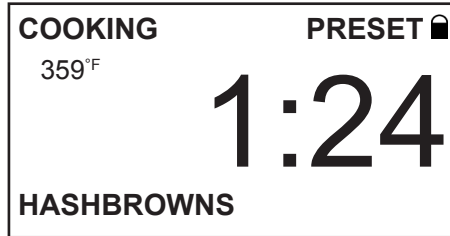
1. Open door during cook cycle



Perfect Fry PFC does this

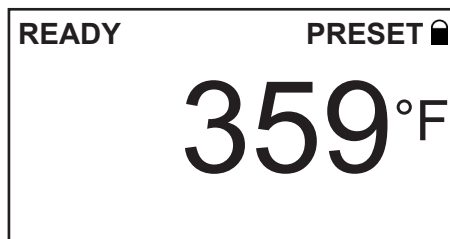
1. COOKING cycle PAUSE.
2. Basket raised out of oil.

2. Close door and press **Start** if you want the cooking cycle to continue.



3. Brief pause, basket lowers into oil.
4. COOKING cycle begins.
5. Fryer counts down time remaining

3. Close door and press **Cancel** if you do not want to continue the cooking cycle.

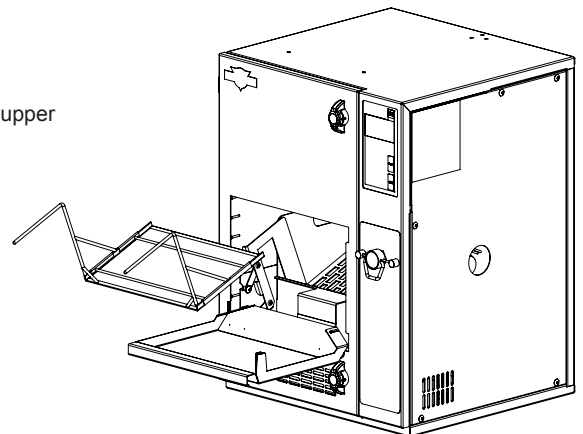


6. Cook time erased, now in **READY** mode.

Skim Mode - Remove crumbs from oil throughout the day using the skimmer

1. Place skimmer in Perfect Fry PFC.
2. Press **Cancel** and Number 1 together, and release

NOTE: PFC unit will enter "SKIM MODE", display will state "SKIM MODE" in the upper right corner. 10 second count down will begin.



3. Basket lift will lower skimmer and raise back up.
4. Control display will read **** OPEN DOOR ****
NOTE: Basket lift will rise after 10 second countdown regardless whether door is opened.
5. Open door and remove skimmer.
6. Empty crumbs from skimmer into trash container.
7. Repeat process 2-3 times to maximize crumb removal
8. When complete, store skimmer in pan provided.



Operation Instructions (continued)

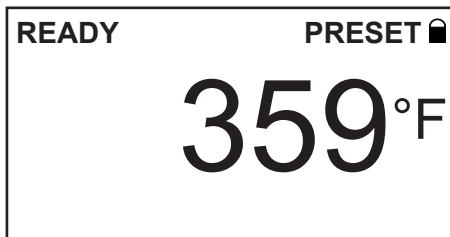
Shutting Down

YOU DO THIS

TURN YOUR PERFECT FRY PFC OFF

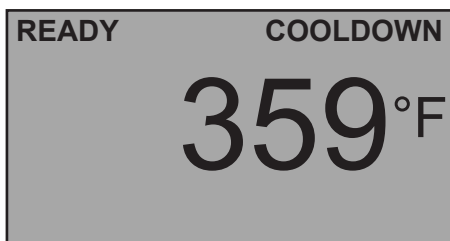
- At end of day
- To replace deep fry oil
- To clean
- For other service or maintenance

1. Press 



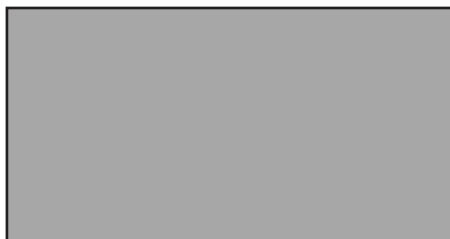
Perfect Fry PFC does this

1. Now in **READY** mode.



2. Now in **COOLDOWN** mode.
 3. No power to heater element.
 4. Fans continue to cool fryer.
 5. Fryer counts down temperature.
 6. LCD backlighting goes off.

DO NOT UNPLUG FRYER
Fans must remain ON
during COOLDOWN mode





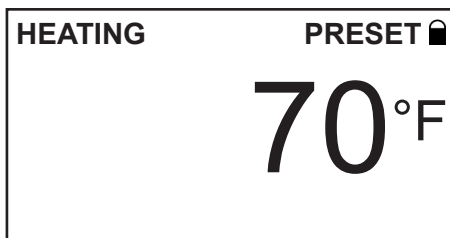
7. TEMPERATURE decreases to 122°F (50°C)
 8. Fans stop
 9. LCD goes blank
 10. Your Perfect Fry PFC is off

Drain Mode

Note: Oil in Perfect Fry PFC must be cooler than 139°F or drain mode will not function. Unit will display "TOO HOT", then return to previous state.

YOU DO THIS


1. Turn fryer on, press 
 2. Press  and number key 0 simultaneously.



Perfect Fry PFC does this

1. Now in **HEATING** mode. Unit will heat oil up to 115°F.

YOU DO THIS

1. Turn fryer off, press 



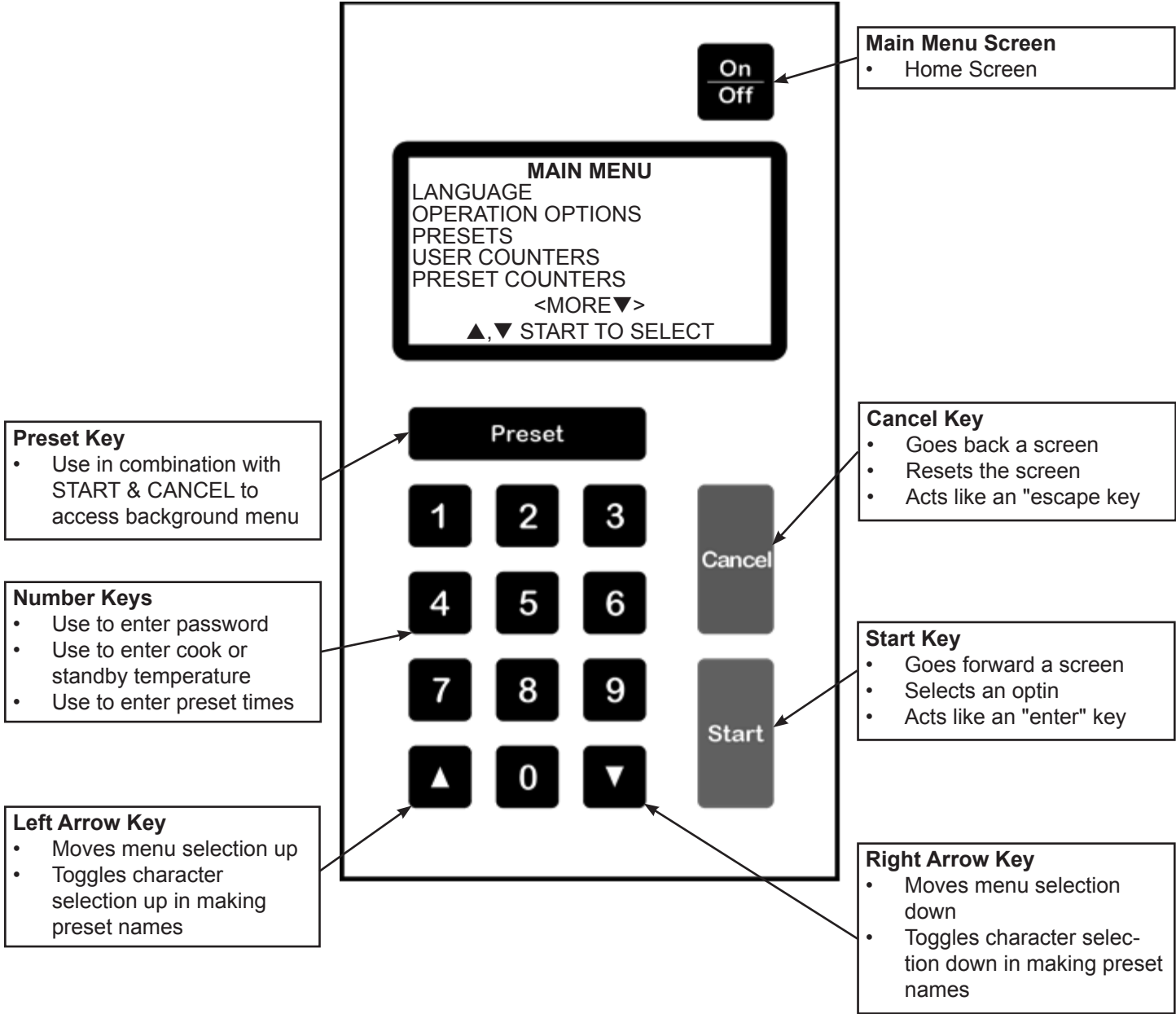
Perfect Fry PFC does this

1. Oil is at safe temperature to be drained into McDonald's approved disposal device.
 2. Attach drain hose to valve on front of oil vat, open valve to drain.

USER DEFINED OPTIONS

CUSTOMIZE YOUR PERFECT FRY PFC WITH YOUR OWN SETTINGS

- CTS™ Cook Time Sensitivity
- Temperature read-out: °C or °F
- Preset Cooking Times
- Cooking Oil Standby Temperature
- Count of Cook Cycles
- Cooking Oil Temperature
- Basket Drain Time
- Sound Volume
- And Much More



USER DEFINED OPTIONS (continued)

Background Menu - Accessing

SEE THIS LCD	DO THIS	GET THIS LCD
<p>READY PRESET </p> <p style="font-size: 2em; text-align: center;">359°F</p>	<p>1. Press Cancel Start Preset together.</p> <p>2. Release together</p>	<p>PFC VER.: 6.X.X FRYER SN# XXXXX</p> <p>ENTER PASSWORD</p> <p>▶</p>
<p>PFC VER.: 6.X.X FRYER SN# XXXXX</p> <p>ENTER PASSWORD</p> <p>▶****</p>	<p>3. Press 4 7 5 0 Start</p>	<p style="text-align: center;">MAIN MENU</p> <p>LANGUAGE OPERATION OPTIONS PRESETS USER COUNTERS PRESET COUNTERS</p> <p style="text-align: center;"><MORE▼></p> <p style="text-align: center;">▲,▼ START TO SELECT</p>
<p style="text-align: center;">MAIN MENU</p> <p>LANGUAGE OPERATION OPTIONS PRESETS USER COUNTERS PRESET COUNTERS</p> <p style="text-align: center;"><MORE▼></p> <p style="text-align: center;">▲,▼ START TO SELECT</p>	<p>4. Scroll down to desired menu selection and press Start</p>	<p style="text-align: center;">OPERATION OPTIONS</p> <p>WAIT MODE <input type="checkbox"/> STANDBY MODE <input checked="" type="checkbox"/> PRESET MODE <input type="checkbox"/> BUZZER VOLUME 9 KEY VOLUME 4</p> <p style="text-align: center;"><MORE▼></p> <p style="text-align: center;">▲,▼ START TO SELECT</p>

CTS™ (Cook Time Sensitivity)

- CTS™ adjusts cooking time to compensate for the drop in cooking oil temperature when a basket of product is placed into the fryer. CTS™ increases cooking time to accommodate for differences in product moisture content, basket-load size, and initial temperature.
- A proper CTS™ setting will ensure a high quality product. For example; 2 lbs of French fries will cook to the same quality as only 6 ounces of French Fries.
- In addition to having a “global” CTS™ setting under the Operation Options menu for manually entered cook cycles, each preset can be programmed with its own individual setting. This provides for a lot of flexibility among different food products.
- Some experimenting with the range of 1 to 9 may be required to achieve optimum quality. A value of 5 is a good place to start and is the default.
- A setting of 0 means no CTS™ whatsoever.

OPERATION OPTIONS

CTS 5
REMINDER TIME 0M
MELT CYCLE
FACTORY SETUP

<MORE▲>

▲,▼ START TO SELECT

HASHBROWNS

TIME: 3:00
TEMPERATURE 359°F
CTS 5
NAME:
HASHBROWNS

▲,▼ START TO SELECT

USER DEFINED OPTIONS (continued)

Background Menu - Map

LANGUAGE

- ENGLISH (factory default)
- ESPANOL
- FRANCAIS

LANGUAGE	
ENGLISH	<input checked="" type="checkbox"/>
ESPANOL	<input type="checkbox"/>
FRANCAIS	<input type="checkbox"/>
▲,▼ START TO SELECT	

OPERATION OPTIONS

WAIT MODE

- When , will not allow cooking until oil has reached operating temperature
- Default is .

Standby Mode

- When , gives user ability to put fryer into standby mode
- This is an energy saving feature which holds oil temperature at desired standby temperature
- Default is .

Buzzer Volume

- Intensity of “beep” for finish of cook cycle and system errors
- Choose between 0 and 9
- Default is 9

Key Volume

- Intensity of “beep” when a key is pressed
- Choose between 0 and 9
- Default is 4

Units

- Temperature of oil in the vat
- Choose between °C (Celsius) and °F (Fahrenheit)

Drain Time

- Time a basket of cooked food sits out of the oil before you hear the “beep”
- Choose between 0 and 30 seconds
- Default is 8 seconds

Cook Temperature

- Operating temperature of the oil
- Choose between 275°F (135°C) and 375°F (190°C)
- Default is 359°F (182°C)

Standby Temperature

- Oil temperature when fryer is in standby mode
- Choose between low (ambient room temp.) and high (cook temp.)
- Default is 275°F (135°C)

LCD Contrast

- Visibility of screen
- Choose between 0 and 9

OPERATION OPTIONS	
WAIT MODE	<input type="checkbox"/>
STANDBY MODE	<input checked="" type="checkbox"/>
PRESET MODE	<input type="checkbox"/>
BUZZER VOLUME	9
KEY VOLUME	4
<MORE▼>	
▲,▼ START TO SELECT	

OPERATION OPTIONS	
UNITS	°F
DRAIN TIME	8S
COOK TEMP	359°F
STANDBY TEMP	275°F
LCD CONTRAST	5
<MORE▼>	
▲,▼ START TO SELECT	

USER DEFINED OPTIONS (continued)

Background Menu - Map

CTS™ Cook Time Sensitivity

- Adjusts cooking time to compensate for drop in cooking oil temperature when basket of product is placed into fryer.

Melt Cycle

- When , fryer will gradually melt solid blocks of shortening until temperature reaches 212°F (100°C). It is designed to prevent scorching shortening and overheating element.



- Press to cancel and heat regularly. DO NOT CANCEL IF USING SOLID SHORTENING!
- Default is

PRESETS

- HASHBROWNS
- <AVAILABLE>
- <AVAILABLE>
- <AVAILABLE>
- <AVAILABLE>
- <AVAILABLE>
- <AVAILABLE>
- <AVAILABLE>
- <AVAILABLE>

Preset properties that can be changed

TIME

- Cook Cycle Time

TEMP

- Cook Cycle Temperature

CTS

- Cook Time Sensitivity

NAME

- Preset Name

USER COUNTERS

COOK TIME

- Accumulated cook cycle time (in hours)

NUMBER OF CYCLES

- Accumulated number of cook cycles

ON TIME

- Accumulated on time (in hours)

RESET ALL

- To reset all values to 0

OPERATION OPTIONS	
CTS	5
REMINDER TIME	0M
MELT CYCLE	<input type="checkbox"/>
FACTORY SETUP	
<MORE▲>	
▲,▼ START TO SELECT	

PRESETS	
1. HASHBROWNS	3:00
2. <AVAILABLE>	0:00
3. <AVAILABLE>	0:00
4. <AVAILABLE>	0:00
5. <AVAILABLE>	0:00
<MORE▼>	
▲,▼ START TO SELECT	

PRESETS	
6. <AVAILABLE>	0:00
7. <AVAILABLE>	0:00
8. <AVAILABLE>	0:00
9. <AVAILABLE>	0:00
<MORE▲>	
▲,▼ START TO SELECT	

HASHBROWNS	
TIME:	3:00
TEMPERATURE	359°F
CTS	5
NAME:	
HASHBROWNS	
▲,▼ START TO SELECT	

USER COUNTERS	
COOK TIME:	0HR
NO. CYCLES:	0
ON TIME:	0HR
RESET ALL	
▲,▼ START TO SELECT	

USER DEFINED OPTIONS (continued)

Background Menu - Map

PRESET COUNTERS

NUMBER OF CYCLES

- Accumulated number of cook cycles

RESET ALL

- To reset all values to 0

TOTAL COUNTERS

COOK TIME

- Accumulated cook cycle time (in hours), can not be reset

NUMBER OF CYCLES

- Accumulated number of cook cycles, can not be reset

ON TIME

- Accumulated on time (in hours), can not be reset

OPERATION TESTS (for service personnel)

FANS

- Use the arrow keys to turn fans on and off [note: oil temperature must be below 122°F (50°C)]
- Monitor rpm and current values of each fan.

INTERLOCKS

- To view interlocks and if they're open or closed
- = Open, = Closed

BASKET

- Use the arrow keys to move arm up and down
- Monitor current values of motor

HEATER

- For factory heater calibration. **DO NOT ADJUST.**

DISPLAY

- Use START and CANCEL to turn all the pixels of the LCD on and off

CIRCUIT BOARD

- Monitor the circuit board temperature

SET DEFAULTS

- Press start to reset options and presets to factory defaults
- PRESETS and UNITS will not change

PRESET COUNTERS	
1. HASHBROWNS	347
2. <AVAILABLE>	0
3. <AVAILABLE>	0
4. <AVAILABLE>	0
5. <AVAILABLE>	0
<MORE▼>	
▲,▼ START TO SELECT	

TOTAL COUNTERS	
COOK TIME:	0HR
NO. CYCLES:	0
ON TIME:	0HR
▲,▼ START TO SELECT	

OPERATION TESTS	
FANS	
INTERLOCKS	
BASKET	
DRAWER	
HEATER	
<MORE▼>	
▲,▼ START TO SELECT	

OPERATION TESTS	
DISPLAY	
CIRCUIT BOARD	
<MORE▲>	
▲,▼ START TO SELECT	

SET DEFAULTS	
PRESS START TO RESET OPTIONS AND PRESETS TO FACTORY DEFAULTS	

USER DEFINED OPTIONS (continued)

Option Changes - Change temperature units from °F to °C

SEE THIS LCD

OPERATION OPTIONS	
WAIT MODE	<input type="checkbox"/>
STANDBY MODE	<input checked="" type="checkbox"/>
PRESET MODE	<input type="checkbox"/>
BUZZER VOLUME	9
KEY VOLUME	4
<MORE▼>	
▲,▼ START TO SELECT	

DO THIS

1. From OPERATION OPTIONS menu, scroll down to UNITS using ▼ key.
2. Press **Start**

GET THIS LCD

OPERATION OPTIONS	
UNITS	°C
DRAIN TIME	8S
COOK TEMP	182°C
STANDBY TEMP	135°C
LCD CONTRAST	5
<MORE▼>	
▲,▼ START TO SELECT	

Note: All OPERATION OPTIONS menu items can be customized by following this basic procedure (some use the arrow keys).

Option Changes - Adding Presets

SEE THIS LCD

MAIN MENU	
LANGUAGE	
OPERATION OPTIONS	
PRESETS	
USER COUNTERS	
PRESET COUNTERS	
<MORE▼>	
▲,▼ START TO SELECT	

DO THIS

1. From main menu, scroll down to PRESETS using ▼ key
2. Press **Start**

GET THIS LCD

PRESETS	
1. HASHBROWNS	3:00
2. <AVAILABLE>	0:00
3. <AVAILABLE>	0:00
4. <AVAILABLE>	0:00
5. <AVAILABLE>	0:00
<MORE▼>	
▲,▼ START TO SELECT	

PRESETS	
1. HASHBROWNS	3:00
2. <AVAILABLE>	0:00
3. <AVAILABLE>	0:00
4. <AVAILABLE>	0:00
5. <AVAILABLE>	0:00
<MORE▼>	
▲,▼ START TO SELECT	

3. Change PRESET #2 settings by scrolling down using ▼ key.
4. Press **Start**

<AVAILABLE>	
TIME:	0:00
TEMPERATURE	335°F
CTS	5
NAME:	<AVAILABLE>
▲,▼ START TO SELECT	

<AVAILABLE>	
TIME:	0:00
TEMPERATURE	335°F
CTS	5
NAME:	<AVAILABLE>
▲,▼ START TO SELECT	

5. Change cook time by scrolling down using ▼ key. Press **Start**
6. Set new cook time (e.g.: 3:35)
7. Press **3 3 5 Start**

<AVAILABLE>	
TIME:	3:10
TEMPERATURE	335°F
CTS	5
NAME:	<AVAILABLE>
<MORE▼>	
▲,▼ START TO SELECT	

<AVAILABLE>	
TIME:	3:10
TEMPERATURE	335°F
CTS	5
NAME:	<AVAILABLE>
<MORE▼>	
▲,▼ START TO SELECT	

1. Change PRESET #2's name by scrolling down with the ▼ key. Press **Start**
2. To change character above small cursor, use the ▼ and ▲ keys. Press **Start** to move forward and **Cancel** to move back.

FRENCH FRIES	
TIME:	3:35
TEMPERATURE	359°F
CTS	5
NAME:	FRENCH FRIES
<MORE▼>	
▲,▼ START TO SELECT	

NOTE: Maximum 20 characters

3. To enter your selection, press **Start**

HELP

- Perfect Fry PFC “beeps” twice to signal an error condition. When the error condition is corrected, two beeps signal OK.
- It is possible to have more than one SYSTEM ERROR displayed at the same time. When that happens, all error conditions will be displayed on the LCD. All must be corrected.
- When a SYSTEM ERROR condition exists, the PERFECT FRY de-energizes the heating element, but the fans continue to run.
- When there appears to be a problem, but no SYSTEM ERROR message is displayed, refer to the trouble-shooting table on page 31. If the solution suggested doesn’t solve the problem, call your service representative, or PERFECT FRY at 603-225-6684.

System Error Conditions

SEE THIS LCD	CAUSED BY	DO THIS	GET THIS LCD
<div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center;">***SYSTEM ERROR*** PLEASE CHECK FRONT PANEL</p> </div>	<ul style="list-style-type: none"> • <i>Hinged front panel is not installed or shut properly</i> • Check to see that front panel is closed securely with two black latches 		<div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center;">HEATING PRESET </p> <p style="text-align: center; font-size: 2em;">84 °F</p> </div>
<div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center;">***SYSTEM ERROR*** PLEASE CHECK FILTER PLACEMENT</p> </div>	<ul style="list-style-type: none"> • <i>Air filter cartridge is not installed properly</i> • Check to make sure cartridge is properly installed (↑↑up) in air filter cage, and cage is securely latched in place 		<div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center;">HEATING PRESET </p> <p style="text-align: center; font-size: 2em;">84 °F</p> </div>
<div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center;">***SYSTEM ERROR*** PLEASE CHECK GREASE FILTER</p> </div>	<ul style="list-style-type: none"> • <i>Grease filter is not installed properly</i> • Check to see that it sits in grease tray (magnet on right hand end of grease filter), and that filter and tray are properly installed in filter chamber. 		<div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center;">HEATING PRESET </p> <p style="text-align: center; font-size: 2em;">84 °F</p> </div>
<div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center;">***SYSTEM ERROR*** PLEASE CHECK HEATER BOX</p> </div>	<ul style="list-style-type: none"> • <i>Heating Element is not installed properly.</i> • Check to see that heater module has been properly placed on oil vat • Check to see the electrical connection between heater module and connector is made at inside back of fryer compartment • Clean the male and female terminals on connector with rubbing alcohol and cotton swab. 		<div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center;">HEATING PRESET </p> <p style="text-align: center; font-size: 2em;">84 °F</p> </div>

System Error Conditions (continued)

SEE THIS LCD	CAUSED BY	DO THIS	GET THIS LCD
<p>***SYSTEM ERROR*** PLEASE CHECK AIRFLOW/AIR FILTER</p>	<ul style="list-style-type: none"> • <i>There is improper air flow</i> 	<ul style="list-style-type: none"> • Make sure air intake (front) and exhaust (rear) vents are not obstructed • Clean grease filter thoroughly • Replace the air filter cartridge 	<p>HEATING PRESET </p> <p>84°F</p>
<p>***SYSTEM ERROR*** PLEASE CHECK FIRE EXTINGUISHER</p>	<ul style="list-style-type: none"> • <i>Loss of pressure in the Fire Extinguisher, system needs to be recharged</i> 	<ul style="list-style-type: none"> • Call PERFECT FRY at (603)225-6684 for recommended Fire Service Company near you. 	<p>HEATING PRESET </p> <p>84°F</p>
<p>***SYSTEM ERROR*** PLEASE CHECK PRIMARY OVERTEMP</p>	<ul style="list-style-type: none"> • <i>Heating Element is not installed properly.</i> 	<ul style="list-style-type: none"> • Check to see that heater module has been properly placed on oil vat • Check to see the electrical connection between heater module and connector is made at inside back of fryer compartment • Clean the male and female terminals on connector with rubbing alcohol and cotton swab. 	<p>HEATING PRESET </p> <p>84°F</p>
<p>***SYSTEM ERROR*** PLEASE CHECK SECONDARY OVERTEMP</p>	<ul style="list-style-type: none"> • <i>Cooking too low.</i> 	<ul style="list-style-type: none"> • Make sure oil level is between the hot and cold lines at rear of vat. • <i>Cooking oil has overheated.</i> • Press ▲ and ▼ keys together and release to reset. • Is it possible the heater module was submerged in water? If so, call 603-225-6684. 	<p>HEATING PRESET </p> <p>84°F</p>
<p>***SYSTEM ERROR*** PLEASE CHECK MAIN FAN</p>	<ul style="list-style-type: none"> • <i>Main ventilation fan is not functioning properly.</i> 	<ul style="list-style-type: none"> • Check main ventilation fan to see if it is moving air and the fan blades are moving • Remove obstruction and/or check electrical connection 	<p>HEATING PRESET </p> <p>84°F</p>
<p>***SYSTEM ERROR*** PLEASE CHECK CONTROL FAN</p>	<ul style="list-style-type: none"> • <i>Control fan is not functioning properly.</i> 	<ul style="list-style-type: none"> • Check main ventilation fan to see if it is moving air and the fan blades are moving • Remove obstruction and/or check electrical connection 	<p>HEATING PRESET </p> <p>84°F</p>

System Error Conditions (continued)

SEE THIS LCD	CAUSED BY	DO THIS	GET THIS LCD
<p>***SYSTEM ERROR*** PLEASE CHECK EBOX FAN</p>	<ul style="list-style-type: none"> • <i>Electronics Box fan is not functioning properly.</i> • Check main ventilation fan to see if it is moving air and the fan blades are moving • Remove obstruction and/or check electrical connection 		<p>HEATING PRESET </p> <p>84°F</p>
<p>***SYSTEM ERROR*** PLEASE CHECK BASKET MOTOR</p>	<ul style="list-style-type: none"> • <i>Basket motor has been obstructed.</i> • Check for cause of obstruction before returning fryer to normal use • Correct cause of obstruction 		<p>HEATING PRESET </p> <p>84°F</p>

Troubleshooting Table

“PROBLEM”	PROBABLE CAUSE	PROBABLE SOLUTION
Won't turn ON when you press the key	<ul style="list-style-type: none"> • Not plugged in • Circuit breaker or fuse • Wiring 	<ul style="list-style-type: none"> • Plug in fryer • Check circuit breaker or replace fuse • Make sure PERFECT FRYER is plugged in according to its electrical specifications (see page 5)
ON but will not heat	<ul style="list-style-type: none"> • Connector on heater module • Electronics box module 	<ul style="list-style-type: none"> • Replace heater module • Replace electronics box module
Baskets will not lower into or rise out of cooking oil.	<ul style="list-style-type: none"> • Basket lift not working • Motor not working 	<ul style="list-style-type: none"> • Make sure that the basket lift is installed properly • Check wiring • Replace Motor
Outer surface is unusually hot.	<ul style="list-style-type: none"> • Dirty grease filter • Air filter cartridge plugged • Fans not operating 	<ul style="list-style-type: none"> • Remove and clean grease filter • Replace air filter cartridge • Check rear of fryer for air flow
Cooking oil spills into spill tray, excessively.	<ul style="list-style-type: none"> • Too much oil in vat • Too much ice or water in food • Too much food in basket • Oil has reached end of its life 	<ul style="list-style-type: none"> • Remove some oil (when oil is cold it should not be above cold oil line inside vat) • Cook only frozen foods recommended for use in deep fryers; remove excess ice from food before placing food in basket • Do not fill food above top of basket • Change oil
Food floats out of basket	<ul style="list-style-type: none"> • Too much cooking oil in vat. 	<ul style="list-style-type: none"> • Remove some oil; do not fill above cold oil line.
Excessive smoking	<ul style="list-style-type: none"> • Oil has “broken down” • Moisture 	<ul style="list-style-type: none"> • Replace the cooking oil • Too much moisture or ice crystals
Excessive foaming	<ul style="list-style-type: none"> • Soap residue • Oil has “broken down” 	<ul style="list-style-type: none"> • Replace the cooking oil

PERFECT FRY FIRE SUPPRESSION SYSTEM

PFS AUTOMATIC FIRE EXTINGUISHER

Note: Please refer to the PFS Automatic Extinguisher Installation, Inspection, Maintenance & Recharge Manual (L20-361) for more detailed information.



The PFS must be stored above 32°F (0°C)

GENERAL DESCRIPTION

The PFS consists of a cylinder assembly (with pressure switch and gauge), actuating lever, fusible link assembly, manual pull station, and two nozzles. It is designed and acceptable for use in areas that have ambient conditions between 32°F (0°C) and 120°F (50°C).

OPERATION

Automatic Operation

Upon the detection of a fire, the PFS will automatically operate. The fusible link rated at 250°F (121°C) will operate when exposed to the fire and operate the PFS automatic extinguisher unit. When operated, the PFS unit will discharge wet chemical agent through the provided discharge piping and distribution nozzles.

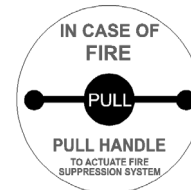
Manual Operation

The PFS unit can also be operated manually by pulling the remote lever (to be mounted on the front of the cooking appliance) that is clearly marked “In Case Of Fire - PULL”.

IMPORTANT:

The manual pull handle is to be pulled **ONLY IN CASE OF FIRE** in the Perfect Fry PFC (use when the automatic system has failed).

NOTE: Power shut-off is also achieved by system operation. If the pressure in the cylinder drops below 92 psi (6.3 bar), the pressure switch opens, deactivating the power relay causing the appliance to de-energize.



INSPECTION & MAINTENANCE

The PFS must be serviced on a regular basis. Three types of servicing are required:

Monthly

An inspection or “quick check” must be conducted by the owner/operator and include verification of the following:

1. The PFS is in its proper location.
2. The PFS shows no physical damage or condition that might prevent operation.
3. The pressure gauge is in the green operating range.
4. The maintenance tag is in place and is up to date.
5. The manual pull is unobstructed.
6. The nozzle blow-off caps are intact and undamaged.

Semi-Annually

The system must be inspected by authorized service personnel, as per NFPA 17A and include the following:

1. A check to see that the hazard has not changed.
2. Examination of the fusible link, cylinder, tubing, nozzles and all auxiliary equipment.
3. Fusible links must be replaced at least annually from the date of installation. They must be destroyed when removed. They need to be replaced with the proper rated link. A fusible link loaded with grease or other material can result in an excessive delay in actuation.
4. Verification that the agent distribution piping is not obstructed. Remove the blow-off caps from the nozzles to ensure that they are free of grease build-up and inspect them for deterioration.

PFS AUTOMATIC FIRE EXTINGUISHER

INSPECTION & MAINTENANCE (continued)

1. Where semi-annual maintenance of any wet chemical containers or PFS components reveals conditions such as, but not limited to, corrosion or pitting in excess of manufactured limits, structural damage or fire damage, repairs by soldering, welding, or brazing, the affected part(s) shall be replaced or hydrostatically tested. The hydrostatic testing of wet chemical containers shall follow the applicable procedures outlined in NFPA 17A.
2. All wet chemical systems must be tested for proper operation. A discharge of the wet chemical is normally not part of the test. Simply remove one lead from the pressure switch to initiate appliance shut-down.
3. Where the maintenance of the PFS reveals defective parts that could cause an impairment or failure of proper operation of the PFS, the affected parts must be replaced or repaired.
4. The maintenance report, with recommendations if any, shall be filed with the owner or with the designated party responsible for the PFS.
5. The PFS must have a tag or label indicating the month and year the maintenance is performed and identifying the person performing the service. Only the current tag or label must remain in place.

Twelve Years

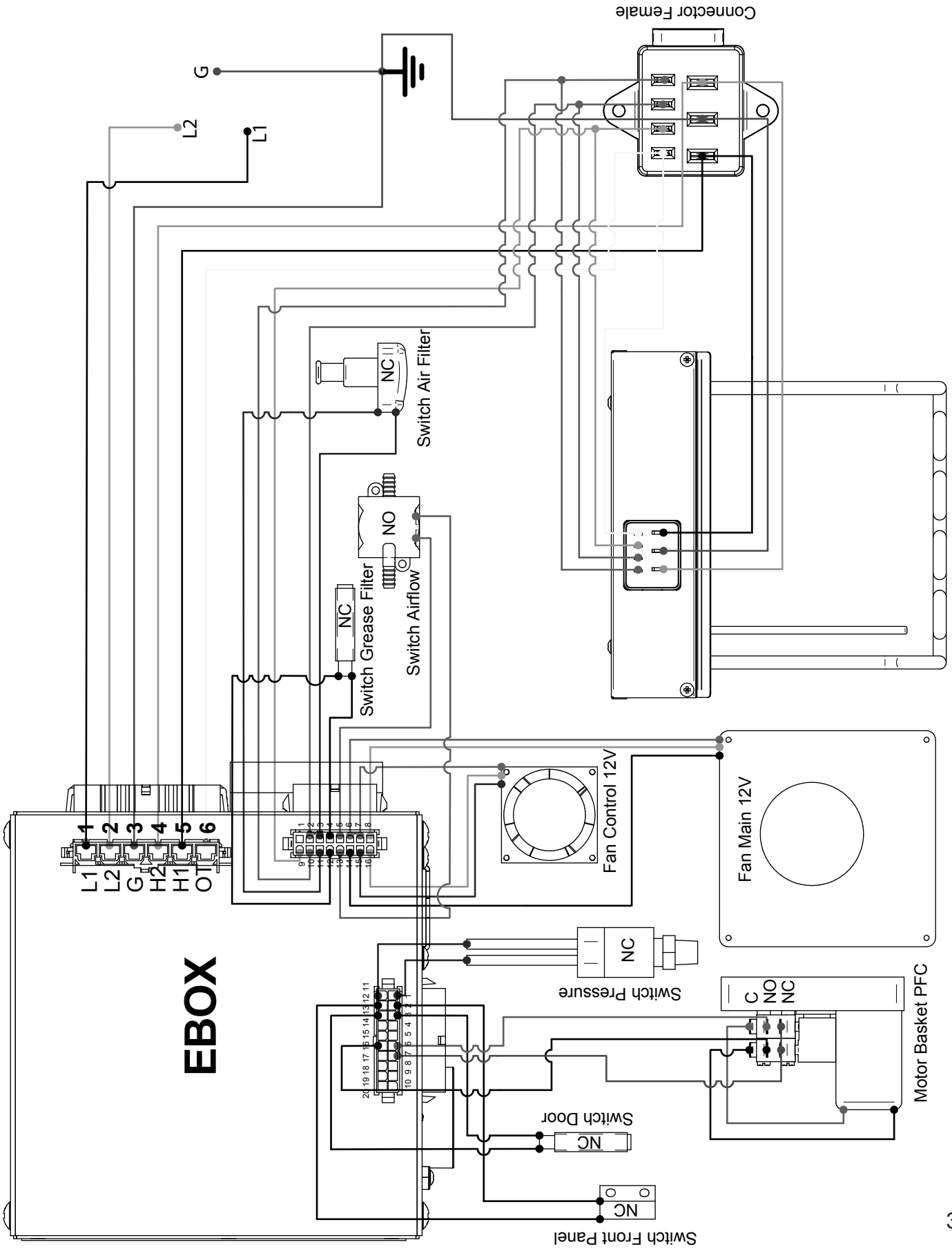
Maintenance must be done by authorized service personnel, as per NFPA 17A and include the following:

1. The wet chemical extinguishing agent must be removed and discarded.
2. The cylinder needs to be hydrostatically tested to 300 psi (21 bar).
3. If the cylinder shows no signs of rupture or distortion, recharge the PFS as directed in the recharging instructions.

SEMI-ANNUAL INSPECTION & MAINTENANCE (I & M) LOG: Perfect Fry Serial No. _____			
Date _____	I & M by _____	Date _____	I & M by _____
Date _____	I & M by _____	Date _____	I & M by _____
Date _____	I & M by _____	Date _____	I & M by _____
Date _____	I & M by _____	Date _____	I & M by _____
Date _____	I & M by _____	Date _____	I & M by _____
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WIRING DIAGRAM



EBOX



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