

# Pitco SG6H Gas 6 Head Open Fryer

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# Six Head Open Fryer





## Introduction

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Open fryers are used to cook many products in our restaurants. Available in electric or gas, this fryer operates without pressure and can cook from 1 to 6 heads of chicken. It is also used to cook strips, fries, etc. This procedure covers the Pitco SG6H fryer.



### CAUTION!

All fryers are potentially hazardous, in that fire, electrical shock, or burns may occur. The equipment must be installed and serviced only by authorized service agents.

All operating procedures must be followed carefully. Fryers are equipped with safety devices that minimize these hazards.

Fryers are equipped with safety devices that minimize these hazards. If shortening begins to smoke excessively, turn the fryer OFF and immediately contact your authorized service agent.

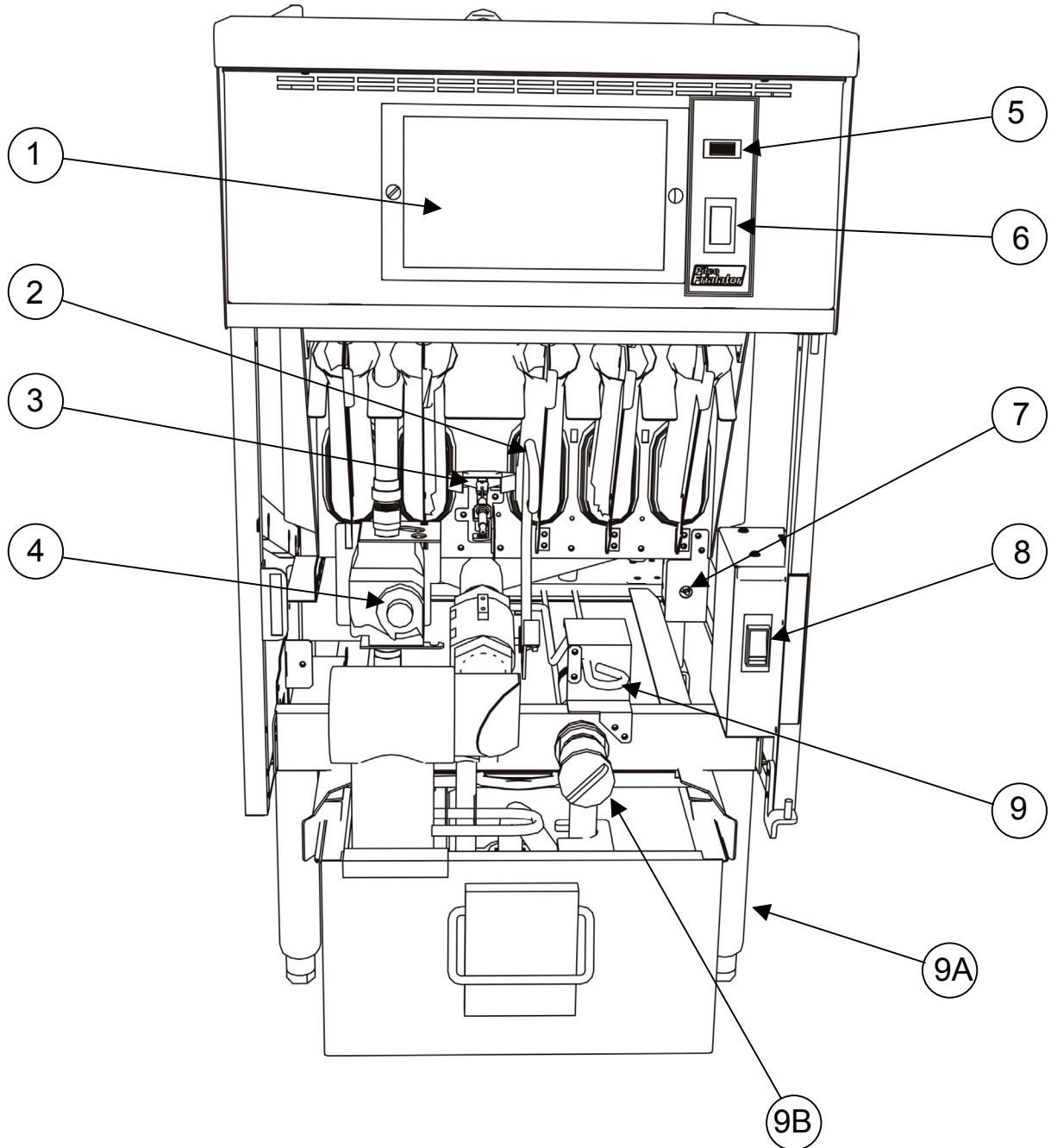


**Never remove product from fryer prior to completion off cook cycle. Removing product before the cook cycle is completed could result in under cooked product and place our customers at risk of food borne illness.**

## Description — Pitco Gas 6 Head Open Fryer

	<b>Part</b>	<b>Function</b>
1	<b>Frying computer</b>	Controls cooking times and temperatures.
2	<b>Drain valve (Blue)</b>	Allows shortening to drain into filtering unit.
3	<b>Pilot flame</b>	Automatically ignites gas burners.
4	<b>Manual Gas shut-off valve</b>	Turns OFF gas to fryer.
5	<b>Heat Light</b>	Lights when computer is calling for heat.
6	<b>ON/OFF/PUMP switch</b>	Turns fryer heater ON/OFF, or turns pump ON/OFF.
7	<b>Hi-Limit Reset button</b>	Allows Hi-limit to be reset if oil gets too hot.
8	<b>Filter pump breaker</b>	Trips when pump is overloaded. OFF, then ON resets.
9	<b>Oil flow selector (Red)</b>	Selects between oil polish, and frypot refill.
9A	<b>Adjustable Leg</b>	Allows the cooker to be levelled on uneven floors.
9B	<b>Standpipe Strainer</b>	Protects the filter pump from debris if the filter paper is ripped or installed improperly.



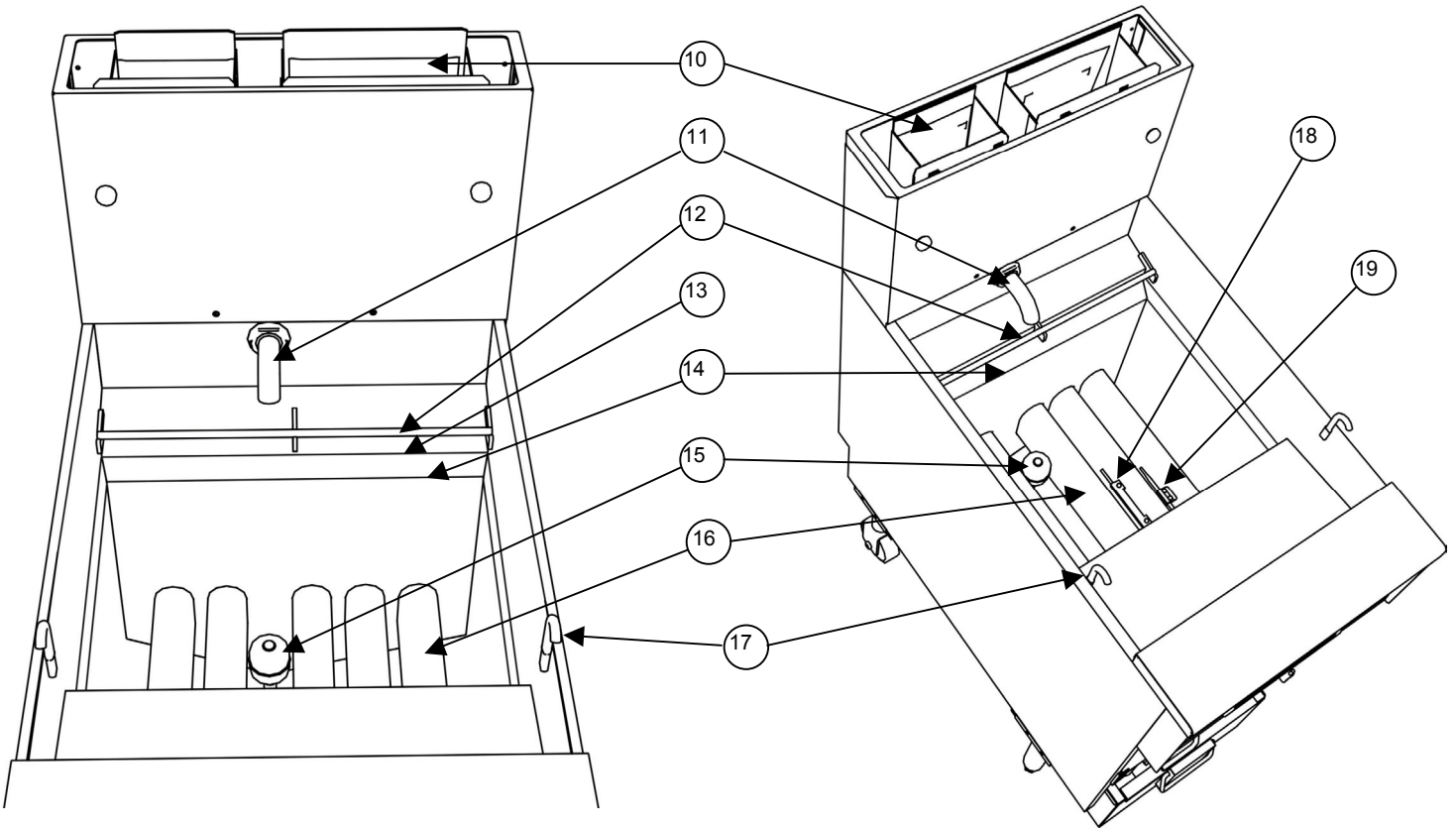


## Description — Pitco Gas SG6H Frypot

	<b>Part</b>	<b>Function</b>
10	Flue vent	Directs burned gas into overhead vent.
11	Oil return spout	Oil from filter comes out here for frypot rinsing.
12	Fry basket holder rod	Allows basket frying of snackable items.
13	Oil FULL line	Indicates when frypot is FULL of oil.
14	Oil FILL line	Indicates when oil needs to be added to the frypot.
15	Float switch	Cuts OFF gas flame when draining oil from fryer.
16	Heat tubes	Transfers heat to the cooking oil.
17	Bun pan holders	Holds pan while loading/unloading rack holders.
18	Computer sensor probe	Sends oil temperature to the frying computer.
19	Hi-Limit	Automatically shuts off heater if the oil gets too hot.



Lifter no shown for clarity



## Description — Pitco 6 Head Product Lifter

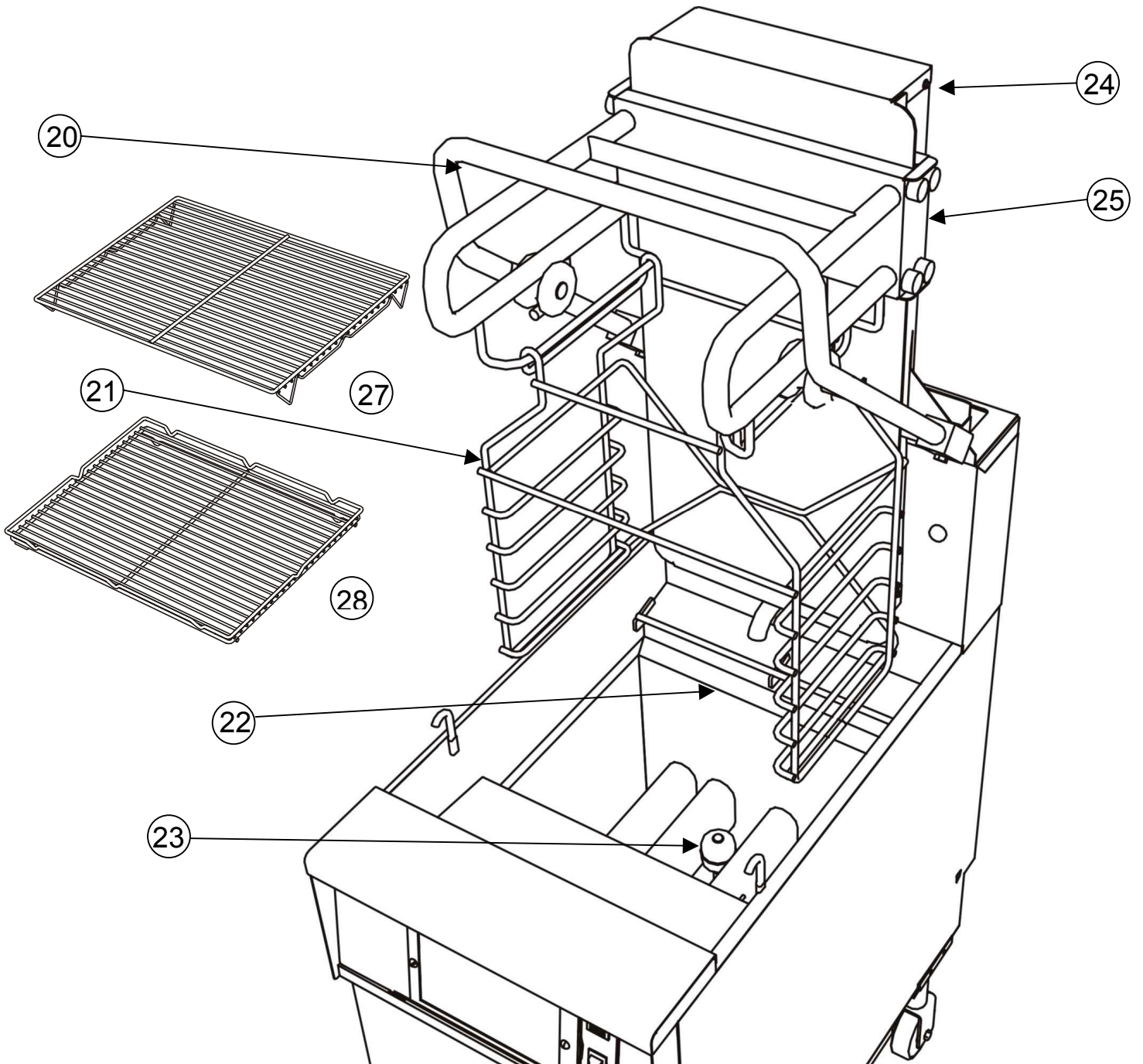
	<b>Part</b>	<b>Function</b>
20	Lifter handle arm	Use this to raise and lower product into fryer.
21	½ rack holder	Supports 1-6 ½ racks.
22	Oil FILL line	Indicates when oil needs to be added to the frypot.
23	Float switch	Cuts off heat when draining oil from fryer.
24	Lift assist	Makes lifting product in and out easy.
25	Lifter carriage assembly	Attaches the rack holders to the lifter handle
26	½ bun pan rack	Supports bone-in chicken strips
27	½ rack cover	Prevents “float away” when cooking strips





Standards  
Library

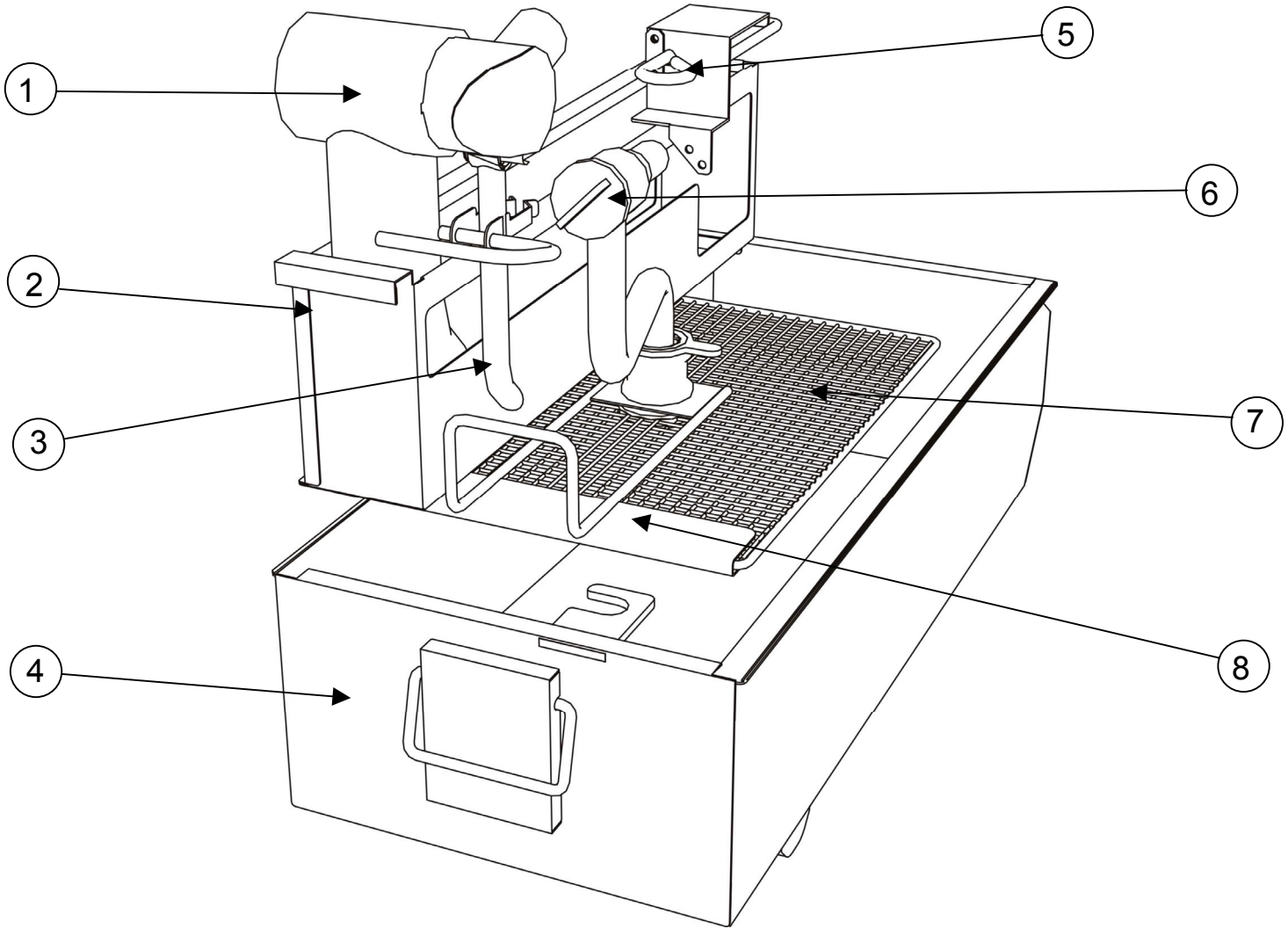
## Six Head Open Fryer



## Description — Pitco 6 Head - FILTER SYSTEM

	<b>Part</b>	<b>Function</b>
1	<b>Drain outlet swivel</b>	Directs oil to filter, swings out for easy filter pan removal or oil disposal.
2	<b>Crackling basket</b>	Traps larger cracklings
3	<b>Oil polish swivel assembly</b>	Directs oil to filter, swings out for easy oil disposal.
4	<b>Filter pan</b>	Holds oil during filtering and oil polishing.
5	<b>Oil Flow Selector</b>	Selects between oil polish and frypot refill
6	<b>Filter standpipe with strainer</b>	Prevents cracklings from getting in the pump.
7	<b>Filter rack</b>	Supports the filter paper during filtering/polishing.
8	<b>Filter pick up assembly</b>	Holds paper folded, and connects to the fryer.





## Six Head Open Fryer

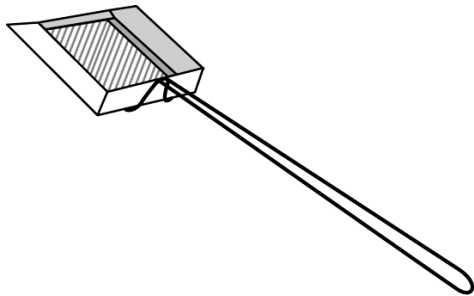


➔ See: Cooking Computers & Timers Introduction section in this volume for a description of the various fryer timers.

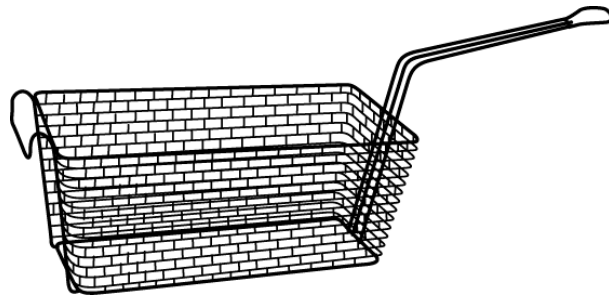


## Other Equipment with the Open Fryer

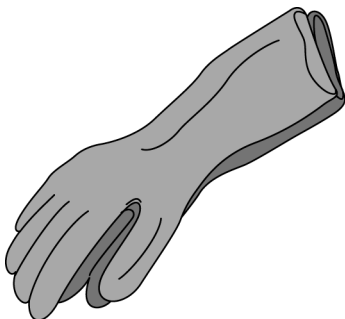
Skimmer



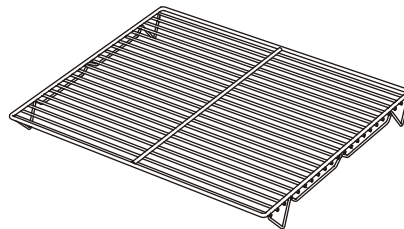
Cooking Basket



Insulated Gloves



Half Rack Cover





# Standards



Bolded items represent main categories of standards.

<b>Standard</b>	<b>CER Ref</b>
<b>Shortening in fryers is filtered correctly and quality assured following safe practices.</b>	<b>72.00</b>
Solid shortening is melted slowly on stove or by using melt cycle on fryer.	72.01
Shortening in fryers is skimmed as needed.	72.02
Shortening level is at mark and visibility is greater than <b>3in</b> 7.5cm when at drop temperature.	72.03
Shortening is not smoking and/or foaming.	72.04
Shortening temperature for “drop” is verified with thermometer to be correct per fryer spec - Calibrate each fryer as needed.	72.05
Fryers are filtered as required per standard for fryer.	72.06
Fryers are in “COOL” mode or “OFF” when not needed for continuous cooking.	72.07
Personal protective equipment is used - Personal protective equipment may include safety gloves, goggles, aprons, back supports, etc.	72.08
Shortening is not handled at temperatures above <b>160°F</b> 71°C.	72.09
Filters are in good condition.	72.10
<b>Open fryers are clean and well maintained.</b>	<b>73.00</b>
Fryers are clean, with no grease build up inside, outside, behind or on wheels	73.01





## Six Head Open Fryer

<b>Standard</b>	<b>CER Ref</b>
Fryer is level and in good condition.	73.02
Heat Curve Computer set points are verified to specification for fryer and product.	73.03
Computer panel buttons are clearly labelled.	73.04
Probe is in good condition — straight, accurate, and clean (with no carbon deposits).	73.05
Fryer cook baskets are clean and in good condition with no build-up, or bent or missing wires.	73.06
Shortening level is within <b>1/2in</b> 1.25cm of the Shortening Level Line when frying.	73.07





# Procedure Summary

Procedure	Action Steps
<p><b>1</b></p> <p><b>Getting Started — Morning Polish Shortening</b></p>	<ul style="list-style-type: none"> <li>■ Wash and sanitize hands.</li> <li>■ Check shortening level.</li> <li>■ Turn fryer ON and heat to cool.</li> <li>■ Assemble filter and filter tank.</li> <li>■ Filter (polish) shortening.</li> <li>■ Begin morning start-up.</li> <li>■ Adjust shortening.</li> <li>■ Heat shortening.</li> </ul>
<p><b>2</b></p> <p><b>Cooking and Cleaning Pitco 6Head Fryers</b></p>	<ul style="list-style-type: none"> <li>■ Refer to Product Manual for details on cooking products</li> <li>■ Filter Fryer                             <ul style="list-style-type: none"> <li>– At close.</li> <li>– Prior to afternoon polish.</li> <li>– With every shortening change.</li> <li>– If volume dictates. filter more often.</li> </ul> </li> </ul>
<p><b>3</b></p> <p><b>Mid-day Polish</b></p>	<ul style="list-style-type: none"> <li>■ Drain, flush &amp; refill cookpot</li> <li>■ Clean filter &amp; filter pan</li> <li>■ Polish Shortening</li> </ul>



### 4

#### Nightly Cleaning

- Turn Fryer Off and Drain
- Clean Cookpot and pump-up
- Disassemble Filter and Clean – Allow parts to dry overnight.
- Clean Filter Tank

### 5

#### Shortening Change

- Melt Shortening
- Turn off fryer and discard Old Shortening
- Spray Fryer with Fryer Oven Cleaner
- Clean Surfaces
- Neutralize Fryer
- Rinse and dry Fryer
- Add New Shortening

### 6

#### Checking Fryer Recovery Rate — Monthly

- Test fryer after morning start-up pressing Controller “hidden key” for 1 second.
- The recovery test shows how long it takes the fryer to heat up from **275° to 300°F** 121° to 149°C.
- Compare result against ideal recovery range of 2 minutes to 2 minutes 30 seconds.
- If result is longer than maximum recovery time 2 days in a row, call maintenance.





# Procedures

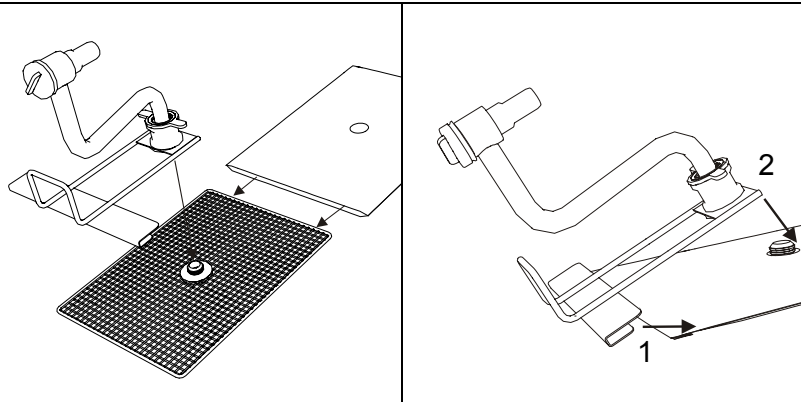
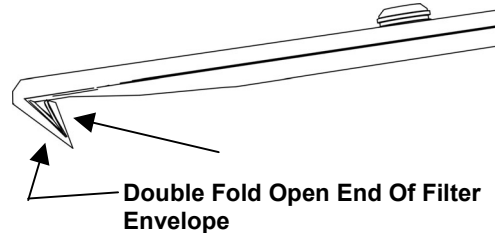
<b>1</b>	<b>Getting Started — Morning Polish Shortening</b>
<p>Supplies/tools: CER measurement tool kit Digital thermometer probe Skimmer</p>	
<p><b>1</b> <b>Check Shortening Level</b></p>	<ul style="list-style-type: none"> <li>■ Ensure the fryer is level, using level in CER measurement tool kit.</li> <li>■ Check that the shortening level in the fryer is above the domes/heating elements. Add shortening if necessary.</li> </ul> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p style="text-align: center; background-color: black; color: white; margin: 0;"><b>CAUTION!</b></p> <p>If the shortening does not cover the domes/heating elements, the result could be a flash fire and scorched shortening.</p> </div>
<p><b>2</b> <b>Turn Fryer ON</b></p>	<ul style="list-style-type: none"> <li>■ Turn the fryer ON.</li> <li>■ Fryer automatically goes through a melt cycle.</li> <li>■ Allow shortening to heat until display reads “COOL”.</li> <li>■ Press “EXIT COOL”, and any product key.</li> <li>■ Let fryer heat until “DROP” is displayed (allow up to 25 minutes)</li> <li>■ Stir shortening with skimmer.</li> </ul>



### 3 Assemble Filter

- Slide metal screen into filter envelope. (Make sure all filter parts are dry before assembling them because if the filter paper is damp the paper swells and then it can't filter efficiently.)
- Fold envelope flap over screen to close.
- Slide the envelope into the clamp from the tube assembly.

- Attach the stand pipe to the fitting on the metal screen coming through the filter envelope  
Tighten the nut  
**HAND-TIGHT ONLY.**



### 4 Set Up Filter Tank

- Install filter assembly in the filter tank.
- Turn the standpipe to rest in the support bracket on the filter tank.
- Place the crackling basket in the filter tank, hook it onto the front edge of the filter pan.

Check that the standpipe strainer is clean.

### 5 Turn Fryer OFF




When you see droP or (when the fryer is at cook temp.), turn the fryer OFF to prevent a flash fire and/or scorched shortening.



# Six Head Open Fryer



<p><b>6 Add Filter Aid</b></p>	<p>– Add filter aid by pouring the packet inside the crackling basket. Add 1 packet <b>3.2 oz</b> 5.6gm of filter aid.</p>
<p><b>7 Drain Shortening</b></p>	<p>■ Drain shortening into filter tank to clear drain line</p>
<p><b>9 Polish Shortening</b></p>	<p> DO NOT insert Z-shaped rod or any other object in <i>drain line</i> from filter tank side to unclog and remove crispies - serious burns from hot shortening can result.</p>
<p><b>10 Pump Shortening into cookpot</b></p>	<p>■ Pull the oil flow selector handle (RED) towards you. This puts the fryer in polish mode, Oil will now stay in the filter tank during the polish.</p> <p>■ Turn pump ON.</p> <p>■ Circulate the shortening for 30 minutes.</p> <p>■ Turn pump OFF.</p>
<p><b>11 Turn Fryer ON</b></p>	<p>■ Close drain valve.</p> <p>■ Push the oil flow selector handle back to the Refill position.</p> <p>■ Pump all shortening into cookpot. Allow the pump to run for about 1 minute after steady stream ends.</p> <p>■ Turn pump OFF.</p>
<p><b>12 Add Shortening, if Needed</b></p>	<p>■ When shortening reaches cook temperatures (DROP), if needed, add small amounts of shortening.</p> <p>■ If using solid shortening, insert a rack into the lowest step of the ½ rack holder. Use the lifter arm to lower the shortening into the fryer.</p> <p>– Fill the frypot to until the oil level is between the two lower bends in metal in the rear of the frypot. (see diagrams on page 6-7)</p>



**2 Cooking**

**1 Cooking** →

- Refer to Product Manual, Volume 1, for the procedure on the product to be cooked.

**2 Filtering**

- Filtering is required, twice per day. Filtering after lunch, and before polish is recommended. Filtering before shut down for the night is required.
  - Drain shortening into filter tank.
  - Turn the pump ON, and flush frypot to remove all crispies.
  - Turn the pump OFF
  - Clean cook pot with damp towel.
  - Close drain valve.
  - Pump-up shortening into cookpot.
- After cooking each batch, use the skimmer to remove any food particles from the surface of the shortening.
- If volume dictates, cleaning and filtering may be required more often to prevent the cold zone from filling with cracklings and flour. When cleaning the frypot, all crispies must be removed from the cool zone to prevent them from sticking to the chicken

**3 Mid-day – Polish Open Fryers**

**1 Filter the shortening**

- Drain shortening into filter tank
  - Flush Crispies
  - Clean cook pot with damp towel
- Refill the frypot.



# Six Head Open Fryer



DO NOT insert Z-shaped rod or any other object in *drain line* from filter tank side to unclog and remove crispies - serious burns from hot shortening can result

**2 Clean the filter.**

- Pull the filter pan out from the fryer.
- Lift the filter assembly out, cut the filter envelope over the filter pan, let oil drain.
- Scrap crispies from the filter tank.
- Put a new envelope on the filter.
- Empty the crackling basket.
- Re-assemble the filter tank, Return filter to fryer.

**3 Polish Shortening**

- Pull the oil flow selector handle (RED) towards you. This puts the fryer in polish mode, Oil will now stay in the filter tank during the polish.
- Turn pump ON.
- Circulate the shortening for 30 minutes.
- Turn pump OFF.

**4 Pump Shortening into cookpot**

- Close drain valve.
- Push the oil flow selector handle in to the refill position.
- Pump all shortening into cookpot. Allow the pump to run for about 1 minute after steady stream ends.
- Turn pump OFF.

**5 Turn Fryer ON**

- Turn fryer ON if shortening is above the heat tubes.

**6 Add Shortening, if Needed**

- When shortening reaches cook temperatures (DROP), if needed, add small amounts of shortening.
- If using solid shortening, insert a rack into the lowest step of the ½ rack holder. Use the lifter arm to lower the shortening into the fryer.
- Fill the frypot to until the oil level is between the two lower bends in metal in the rear of the frypot. (see diagrams on page 6-7)



**3 End of Day-  
Cleaning the Fryers**

Products:

Fryer and oven cleaner  
Neutralizer  
White vinegar

Supplies/tools:

Bristle brush  
Cleaning pad  
Cloths  
L-shaped metal brush (or rod)  
Long-handled scraper  
Metal tray  
Nylon scourer  
Protective gloves and goggles  
Scrubbing (or knob) brush  
Shortening drum/barrel  
Shortening shuttle/stockpot  
Stainless steel jug and stockpot  
Towels  
Z-shaped rod

**1 Turn OFF**

- Turn the fryer OFF.



**CAUTION!**

Failure to turn the fryer off may result in a flash fire when the shortening level drains below the level of the domes/heating elements.



## Six Head Open Fryer



<b>2 Drain Shortening, Clean CookPot</b>	<ul style="list-style-type: none"><li>■ Open drain valve to drain shortening into filtering unit.</li><li>■ Flush crispies from cookpot.</li><li>■ Clean cookpot and exterior surfaces with cold damp towel. Start at top of fryer and work down into cookpot.</li></ul>
<b>3 Close Drain Valve Pump up Shortening</b>	<ul style="list-style-type: none"><li>■ Place ON/OFF/PUMP Switch in PUMP Position. Be sure that oil flow selector is pushed in to return shortening to the cookpot.</li><li>■ Close drain valve.</li><li>■ Pump all shortening into cookpot.</li><li>■ Turn pump OFF.</li></ul>
<b>4 Disconnect Standpipe</b>	<ul style="list-style-type: none"><li>■ Using towels to protect your hands, Disconnect the standpipe.</li></ul>
<b>5 Cut Filter Envelope</b>	<ul style="list-style-type: none"><li>■ Cut filter envelope and let the shortening drain into filter tank.</li><li>■ Discard filter paper.</li><li>■ Take parts to the sink.</li></ul>
<b>6 Pour Shortening into Saucepan</b>	<ul style="list-style-type: none"><li>■ Using a spatula, scrape crispies out of tank and discard.</li><li>■ Pour remaining shortening into saucepan, then pour into a cone over a stock pot.</li></ul>
<b>7 Spray Clean</b>	<ul style="list-style-type: none"><li>■ Spray clean filter tank and parts with HOT water.</li></ul>
<b>8 Pour Shortening into fryer</b>	<ul style="list-style-type: none"><li>■ Pour left over shortening from stockpot into fryer.</li></ul>
<b>9 Clean Fryer</b>	<ul style="list-style-type: none"><li>■ Wipe fryer and landing with a cold, damp towel.</li><li>■ Put parts in filter tank.</li></ul>



## **4 Procedure: Shortening Change**

	<p>The shortening must be changed and the insides of the fryer cleaned when:</p> <ul style="list-style-type: none"> <li>■ Shortening visibility is less than <b>3 in</b> 7.5cm., which is the bottom mark on the shortening visibility tester.</li> <li>■ The shortening smokes too much.</li> </ul>
<p><b>1 Melt Shortening</b></p>	<ul style="list-style-type: none"> <li>■ Use liquid shortening, or melt the required amount of shortening.</li> <li>■ Refer to Shortening Management.</li> </ul>
<p><b>2 Turn OFF</b></p>	<ul style="list-style-type: none"> <li>■ Turn the fryer OFF.</li> <li>■ Allow the shortening to cool.</li> </ul>



### 3 **Drain Old Shortening and Discard**



- Pull filter pan out far enough to allow drain spout to swivel to the up position (level with the floor). Push the filter pan back in place.
- Open drain valve to drain shortening into a shortening shuttle/stockpot.
- Drain a small amount of shortening into a stainless steel jug and pour this shortening back into the stockpot to flush out any small scraps of food.
- Use an L-shaped metal brush or rod to expel any particles that may be blocking the drain valve.
- Discard the old shortening from the shortening shuttle/stockpot into a shortening drum/barrel.
- Close the drain valve. Put drain spout back in the down position.

**Never pour shortening down the drain.**





4 **Spray  
with Fryer  
and Oven  
Cleaner**



**CAUTION!**

Wear protective gloves and goggles, and follow all safety precautions on the fryer and oven cleaner label.

- Spray the inside surfaces of the cook pot with approved cleaner.
  - When spraying cleaner make sure that the gauze cover is closed and keep the nozzle away from your body. Do not spray cleaner on your skin, or breathe in fumes.
  - If the cleaner comes in contact with skin or splashed into your eyes, *flush immediately* with cold water and *get medical attention at once*.
- Begin spraying the cleaner from the bottom of the cook pot *up* to rim.
- Apply heavier amounts of cleaner to:  
**Heater.**
  - Heater brackets and plate.
  - Thermostat bulb.
  - Crevices and corners around the bottom of the cook pot and drain port.
  - Areas with heavy carbon build-up.
- Place fryer baskets on a tray.
  - Spray cleaner over the mesh on the baskets.
- Allow 15 to 20 minutes for cleaner to react and soften the carbon build-up.



**Use a tray set aside for this purpose, as the cleaner will pit the metal of the tray over time.**



**Do not leave the cleaner on the fryer baskets, elements, racks, etc., for more than 20 minutes, as the cleaner may become difficult to get off.**



## 5 Clean Surfaces



- Scrub all cook pot surfaces, element brackets and plate, drain port, and all other areas with a scrubbing or knob brush. Make sure the brushes do not scratch the finish on the fryer.
- Scrub fryer baskets with scourer.
- Rinse the cook pot surfaces with cold water.
- Take fryer baskets or racks to sink and rinse with water ONLY.
- If carbon deposits are still on the cook pot or baskets, spray again with cleaner, allow to react for 15 to 20 minutes, scrub and rinse with cold water.
- Open the drain valve and drain the solution into a stainless steel stockpot or filter tank.

**Do not drain cooker cleaner solution into an aluminium stockpot or shortening filter unit, as it will corrode them.**

### Caution



Be very careful when handling stockpot or filter tank filled with cleaner to prevent splashing on skin, clothing, or in eyes.

## 6 Neutralize Fryer

- Pour the solution from the stainless steel stockpot or filter tank down a floor drain, and then place the stockpot or filter tank under the fryer drain valve

## 7 Rinse and Dry

- Close the drain valve.
- To neutralize the fryer:
  - Pour **1gal** 3.78 l of cold water into a large saucepan.
  - Add neutralizer according to specified amount and mix thoroughly in the water.
  - Dip a cloth in the neutralizer and wipe all of the surfaces of the fryer, including the baskets and/or racks.
  - Wipe the tray that was used.
  - Pour neutralizer over all of the surfaces in the cook pot.





**Standards Library**

**Six Head Open Fryer**

**8 Refill with Fresh Shortening**

- Open the valve and drain the neutralizer solution into the stockpot or filter tank.
- Leave the drain valve open and rinse the cook pot thoroughly with cold water.
- Wipe the outside of the fryer with a cloth dipped in cold water, then dry all surfaces inside and outside with a dry cloth.
- Discard the neutralizer solution down a floor drain.
- Clean the stockpot or filter tank thoroughly with hot water.

**9 Start Up and Check Shortening Temperature**



- Close the drain valve.
- Lower heating elements back into cooking position. —Add enough melted shortening to cover the heating elements.
- Pour liquid/melted shortening from the stockpot into the fryer to cover the heating elements.
- Break shortening into small pieces with a long-handled scraper and slowly add to liquid shortening in fryer. — Cover the base of the cook pot with the pieces (if the fryer has a MELT cycle).
- Once all the shortening has melted, ensure shortening level is within **1/2in** 1.25cm of the Shortening Fryer Level, or the break in the metal.

- Go through the Getting Started — Daily Temperature Check steps in this section before cooking any product.



### **3** **Checking Fryer Recovery Rate — Weekly**



The fryer recovery rate check is necessary to determine if the fryer is heating correctly. During start-up, using a stopwatch or a watch with a second hand, start timing once the display reads **275°F** 135°C. When the fryer reaches **300°F** 121°C, stop and note the length of time the fryer took to heat up. Compare this to the ideal recovery range. If the time is higher than the maximum recovery range, contact maintenance. If the fryer does not recover in the allotted time, the product will not be cooked to KFC standards. Do not use fryer until situation is corrected. Call maintenance.


- Ideal Recovery Range — **2 minute**
- Maximum Recovery Range — **2 minute 30 seconds**





# Problem Solving

## Open Fryer

Problem	Possible Cause	Solution
<b>No electric power</b>	<ul style="list-style-type: none"> <li>■ Fryer unplugged</li> <li>■ Circuit-breaker tripped</li> <li>■ RESET button tripped</li> <li>■ Defective component</li> </ul>	<p>Plug in fryer.</p> <p>Reset circuit-breaker.</p> <p>Push in RESET button.</p> <p>Contact maintenance.</p>
<b>Fryer wil not heat</b>	<ul style="list-style-type: none"> <li>■ Float switch stuck</li> <li>■ Defective component</li> </ul>	<p>Clear debris or solid shortening so switch can float freely.</p> <p>Contact maintenance.</p>
<b>Temperature or time incorrect</b>	<ul style="list-style-type: none"> <li>■ Wrong button pressed</li> <li>■ Wrong temperature or time programmed</li> <li>■ Thermostat out of calibration</li> <li>■ Defective component</li> <li>■ Carbon deposition thermostat</li> </ul>	<p>Press correct button.</p> <p>Reprogram computer.</p> <p>Adjust thermostat.</p> <p>Contact maintenance.</p> <p>Contact maintenance.</p> <p><b>Do not use fryer if temperature or time is incorrect.</b></p> 



## Six Head Open Fryer



<p><b>Slow heat-up</b> (longer than 25 minutes)</p>	<ul style="list-style-type: none"> <li>■ Incorrect gas pressure.</li> <li>■ Defective component.</li> </ul>	<p>Contact maintenance.</p> <p>Contact maintenance.</p>
<p><b>Slow Refill</b> (longer than 3 minutes)</p>	<ul style="list-style-type: none"> <li>■ Filter paper dirty/wet/missing or needs to be changed.</li> <li>■ Magensol powder not being used.</li> <li>■ Filter standpipe strainer needs to be cleaned or cap is not tight.</li> <li>■ Filter pan not completely connected to fryer.</li> <li>■ O-ring seal at fryer standpipe connection is damaged or missing.</li> </ul>	<p>Install new filter paper insuring all parts and the filter are dry.</p> <p>Always add Magnesol powder per instructions in the MORNING and MID-DAY POLISH PROCEDURES.</p> <p>Unscrew the strainer cap and remove any debris accumulation. Reinstall making sure the cap is screwed on tightly.</p> <p>Ensure filter pan is pushed all the way into the fryer cabinet, and that the standpipe is fully engaged in the fryer connector.</p> <p>Call for maintenance.</p>
<p><b>Pump won't run.</b></p>	<ul style="list-style-type: none"> <li>■ Not plugged in.</li> <li>■ Solid shortening in pump.</li> <li>■ Pump overload tripped</li> <li>■ Mechanical failure</li> </ul>	<p>Check fryer cord.</p> <p>Fryer circuit breaker should be on at all times. Allow ½ hour for heat tape to melt shortening.</p> <p>Push red reset button on filter.</p> <p>Contact maintenance.</p>



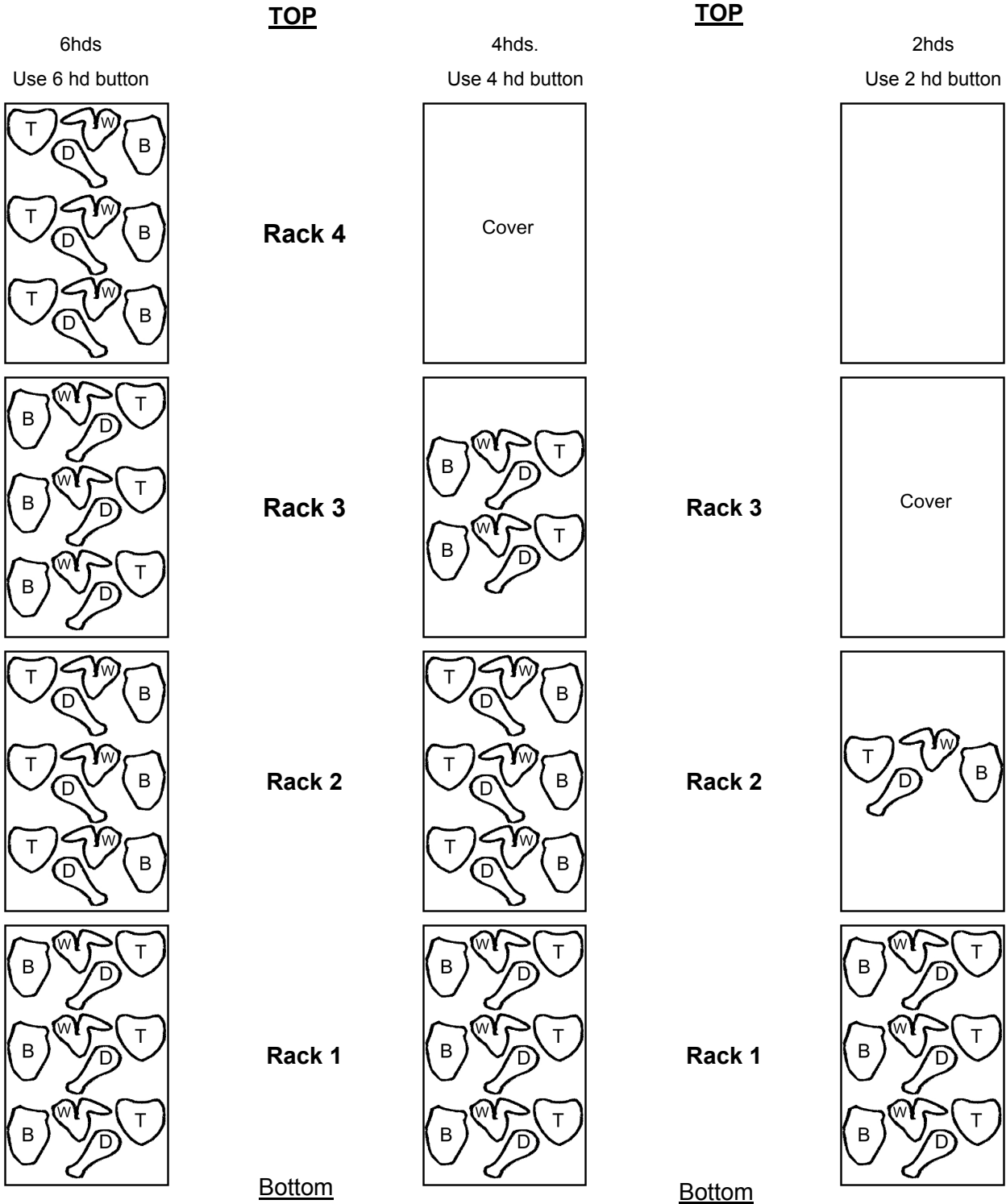


<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
<b>Computer displays “HI” and alarm sounds</b>	<ul style="list-style-type: none"> <li>■ Shortening has been added to the fryer, and landed on computer probe.</li> <li>■ A component related to heat control has failed</li> </ul>	<p>Stir shortening in tank using clean out rod or by raising and lowering the lift assembly.</p> <p>Turn off power to the fryer and contact maintenance.</p>
<b>Product scorched or burnt</b>	<ul style="list-style-type: none"> <li>■ Incorrect product key settings.</li> <li>■ Incorrect gas pressure.</li> </ul>	<p>See set points page 39.</p> <p>Contact maintenance.</p>
<b>Shortening will not drain</b>	<ul style="list-style-type: none"> <li>■ Solid shortening or cracklings in drain line.</li> </ul>	<p>Clean drain line.</p>
<b>Excessive foam or smoking</b>	<ul style="list-style-type: none"> <li>■ Shortening too old.</li> <li>■ Cooking temperature set too high.</li> </ul>	<p>Discard shortening.</p> <p>See set points info page 39.</p>
<b>Filter pan does not slide into the fryer easily or connect to fryer properly</b>	<ul style="list-style-type: none"> <li>■ Movement of the fryer for cleaning or service may require adjustment of the fryer legs.</li> </ul>	<p>Adjust moveable lower part of fryer led to raise or lower fryer until the filter slides freely.</p>



Problem	Possible Cause	Solution
<p><b>Gas burner problems</b></p> <p><b>CAUTION!</b></p> <p>Turn units off, contact maintenance. Ensure no open flames are present. Do not use fryer until maintenance approves.</p>	<ul style="list-style-type: none"> <li>■ Flame too high/low                             <ul style="list-style-type: none"> <li>– Gas pressure incorrect</li> <li>– Burner out of alignment</li> <li>– Improper orifice sizes</li> </ul> </li> <li>■ Uneven heating                             <ul style="list-style-type: none"> <li>— Burner plugging up</li> <li>– Orifices plugging up</li> <li>– Gas pressure incorrect</li> <li>– Burners not level</li> </ul> </li> <li>■ No gas to fryer</li> <li>■ Burner fails to light.</li> <li>■ Odor that smells like gas.</li> </ul>	<p>Contact maintenance.</p> <p>Contact maintenance.</p> <p>Connect gas line, turn gas and heat OFF, turn valve ON.</p> <p>Gas hose disconnected.</p> <p>Check that float switch is free to move to “up” position.</p> <p>Contact maintenance.</p>





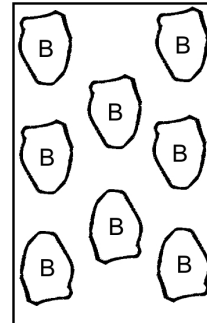
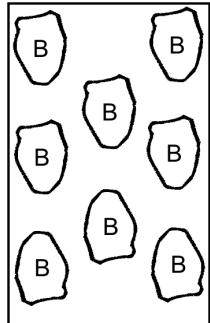
# Six Head Open Fryer



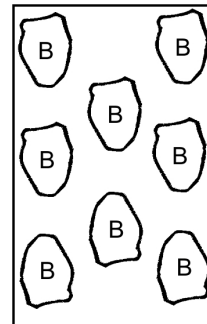
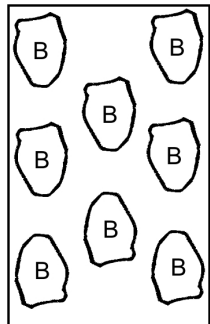
## TOP

32 Breasts  
Use 6 hd button

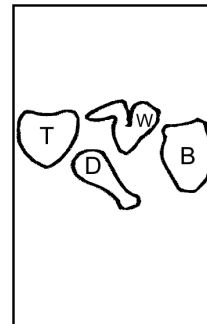
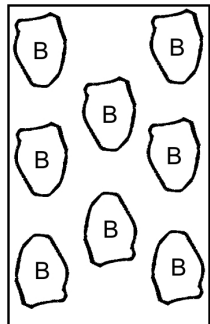
16 Breasts & 2 hd Combo  
Use 6 hd button



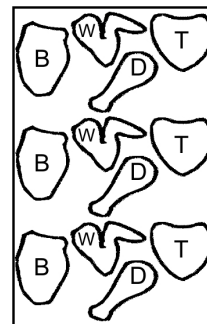
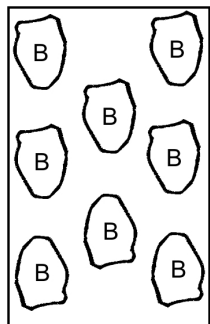
Rack 4



Rack 3



Rack 2



Rack 1

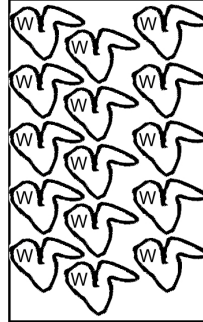
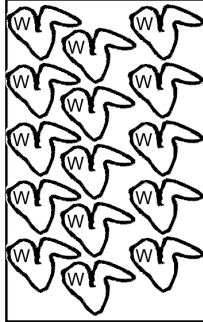
## Bottom



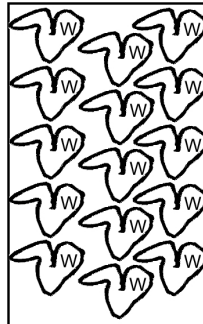
TOP

48 wings  
Use 2 hd button

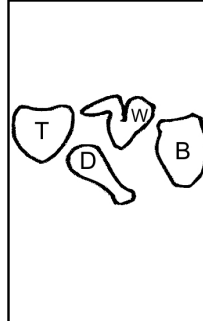
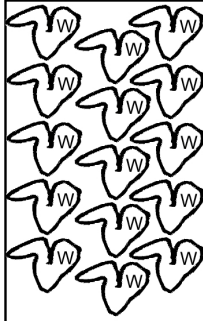
24 wings & 2 hds Combo  
Use 4 hd button



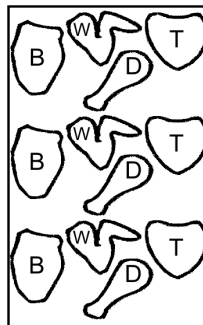
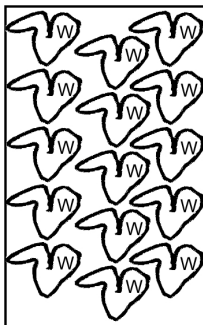
Rack 4



Rack 3



Rack 2



Rack 1

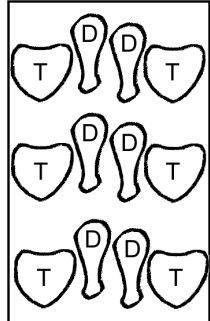
Bottom



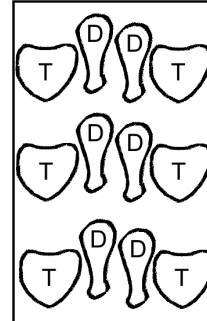
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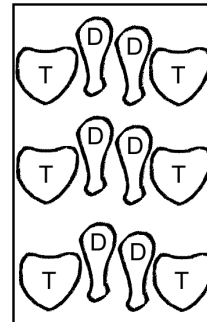
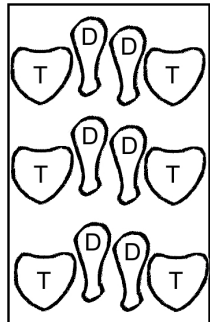
48 pcs Dark Meat  
Use 6 hd button



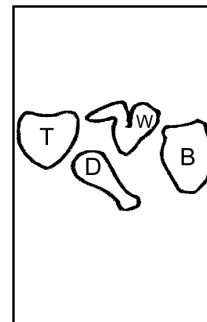
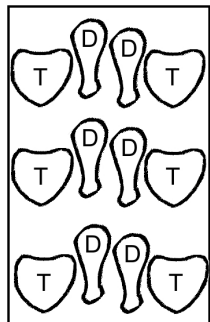
**TOP** 24 pcs. Dark Meat & 2 hds Combo  
Use 6 hd button



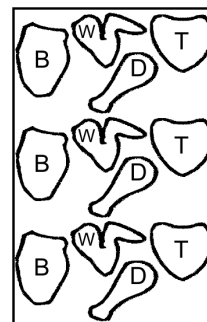
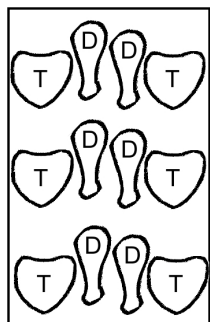
Rack 4



Rack 3



Rack 2



Rack 1

Bottom



	1 Head Set Points	2 Head Set Points	4 Head Set Points	6 Head Set Points
Extra Crispy Standard Weight	17:00@340 16:59@280 4:00@320	17:30@340 17:29@280 4:00@320	18:00@340 17:59@280 4:00@320	19:00 @ 340 18:59@270 4:00@310
Extra Crispy Heavy Weight	18:15@340 18:14@280 4:00@320	18:15@340 18:14@280 4:00@320	19:00@340 18:59@280 4:00@320	20:15@340 20:14@280 4:00@310
Hot & Spicy Standard Weight	17:00@340 16:50@280 4:00@330	17:30@340 17:20@280 4:00@330	18:00@340 17:50@280 4:00@330	19:00@340 18:50@270 4:00@320
Hot & Spicy Heavy Weight	18:15@340 18:05@280 4:00@330	18:15@340 18:05@280 4:00@330	19:00@340 18:50@280 4:00@330	20:15@340 20:05@280 4:00@320

Crispy Strips: 4:30@340 – Flex Time

Potato Wedges: 3:00@340 – Flex Time

Dipping Wings: 9:30@340 – Flex Time

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