



IMPORTANT INFORMATION FOR FUTURE REFERENCE

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

Model #: _____

Serial #: _____

Date Purchased: _____

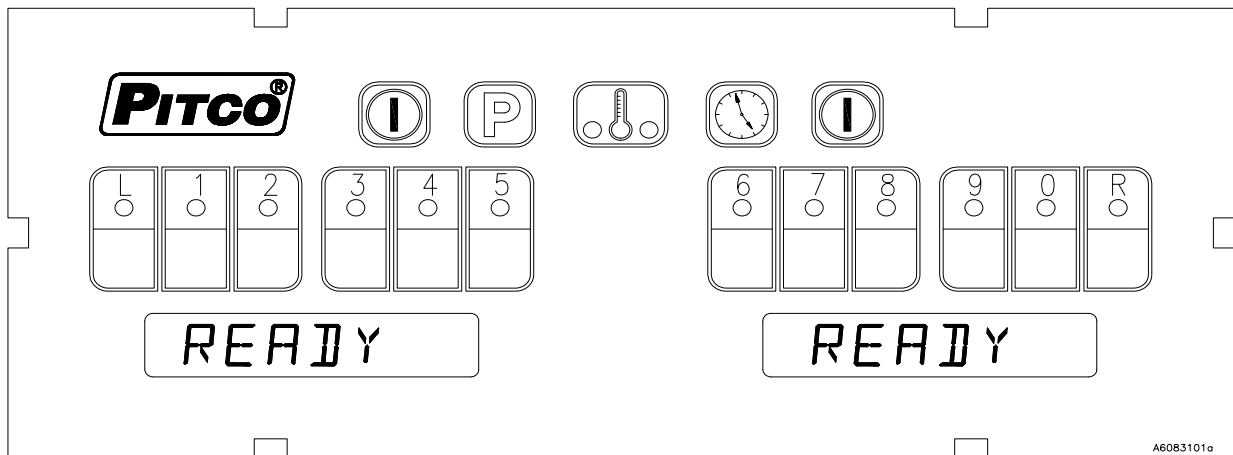
English

Operator Manual

for Pitco P/N 60149514 Single Vat

w/ Time-of-Day Control Filter Lockout & Filter Data Function

I12 Cooking Computer



This control was developed specifically for Pitco fryer products. It utilizes the latest in microprocessor technology and is completely solid state. This control offers the latest cooking technology, including temperature and time compensation that requires no user adjustments for consistently cooked product. Other features include, drain valve interlock, faulty probe detection, selectable melt cycles, beeper volume, and cook temperature. Each product key may be programmed with cook, shake and hold times to keep pace with changing menus over time.

This manual details the operation and adjustment of the Solstice I12 Cooking Computer control. The target audience for this text is the General Manager.



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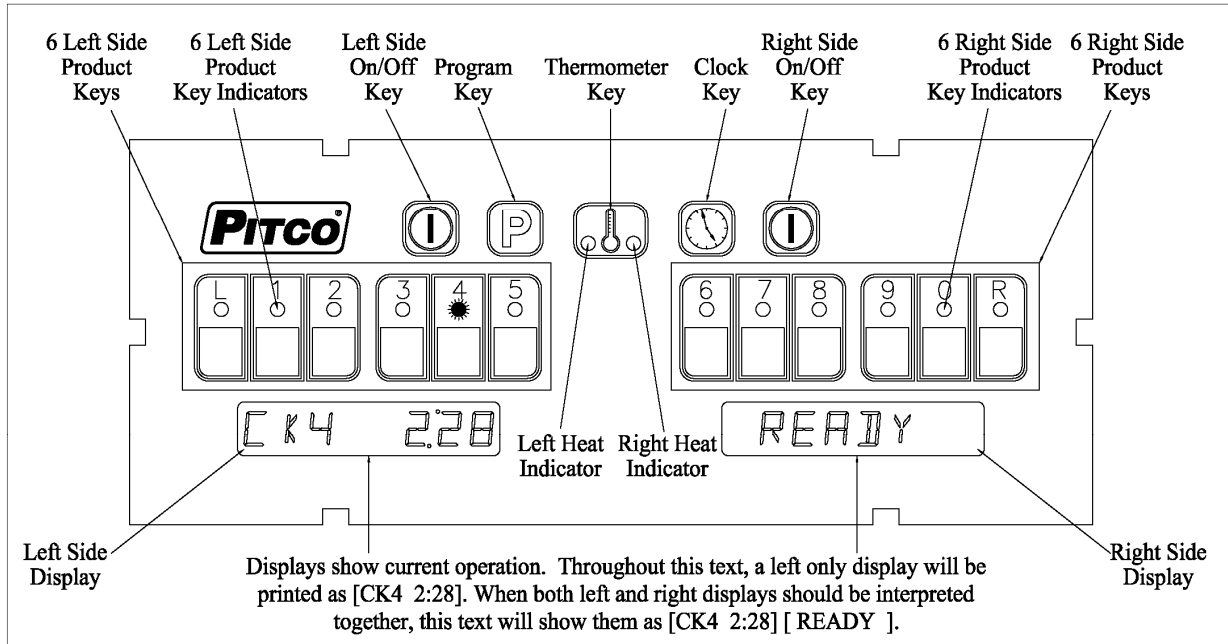
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1 Key Locations and Functions:



1.1 To turn the appliance ON:

If power is applied to the appliance, the displays will show **OFF** . Press the key.

Displays will show one of the following:

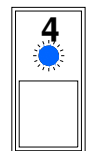
MELT ; **HEATING** , or **READY** . Some messages may show in both left and right displays. Wait for the appliance to heat up to the **READY** condition before cooking.

1.2 To turn the appliance OFF:

Press the key. Display will momentarily show the software version number **0149514-**, and then **OFF** .

1.3 To start a cook:

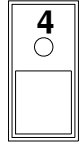
When the display is showing **READY** the appliance has reached set temperature and is ready to cook. Press the desired product key, and place product into the vat. The indicator above the product key will flash to indicate the cook timer is running. In the example above, product 4 is cooking with 2 minutes and 28 seconds remaining. The right side display of the dual vat control shown above, has no running cook timers, and shows **READY** .




Multiple cooks may run together. While cooks are running, the displays will always show the cook with the least time remaining. Longer running cooks will flash their indicators at a slower rate. Cook time remaining on these keys may be checked by pressing the key then pressing a product key.


1.4 To cancel a cook:

Press and hold the product key to cancel a running cook. If no other cooks are pending, controller displays will return to **READY**.




1.5 To check Actual and Set temperatures:

To view the actual vat temperature, press the  key. The display will show **ACT 347F** or **ACT 175C**, where "F" is Fahrenheit, and "C" is Celsius. After a few moments, the display will return to **MELT**; **HEATING**, or **READY**, if no cooks are running. [CKn mm:ss] will display for any cooks still running.

To view the set temperature, press the  key *twice*. The display will show **SET 350F** or **SET 177C**, where "F" is Fahrenheit, and "C" is Celsius. After a few moments, the display will return to **MELT**; **HEATING**, or **READY**, or, [CKn mm:ss] for any cook still running.

1.6 To View Current Settings for Cook, Shake, Hold, and Hold Pre-Alarm:

To view the current settings for any product key, press the  key, followed by the desired product key. The display will show [CKn mm:ss], followed by [SHn mm:ss], then [HDn mm:ss], ending with [PAN mm:ss]. Where "n" is the key number, and "mm:ss" is the time setting.

After a few moments, the display will return to **MELT**; **HEATING**, or **READY**, or, [CKn mm:ss] for any cook still running.

Typical displays using key 4 as an example:

Key 4 Cook Time [CK4] is set for 3 minutes and 28 seconds.

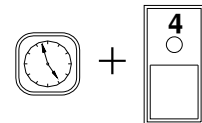
Key 4 Shake Time [SH4] is set for 2 minutes and :00 seconds before the end of the Cook. *Default value is 00:00, or inactive.*

Key 4 Hold Time [HD4] is set for 15:00 minutes. This is the amount of time cooked product may sit in holding bins before a new batch is started. *Default value is 00:00, or inactive.*

Key 4 Hold Pre-Alarm [PA4] is set for 00:00 and is inactive (*default setting*). When activated his alarm warns the operators that the Hold Time is about to run out.

In a few moments, the display will return to

READY.



CK4 3.28

SH4 2.00

HD4 15.00

PA4 0.00



1.7 To perform a Boil Out operation:

Normal maintenance of a fryer requires regular tank cleaning. This process involves draining the vat of oil and filling with water. Cleaning solution is added, and the control is set to boil by one of the following methods:

1.7.1 **Automatic Boil Entry (Water Detection):**

Fill the appliance with water and turn the appliance on. Heat will be applied to the vat warming the water. This control will detect the presence of water by temperatures not rising above the boiling point of water; 212°F (100°C). After a time at this temperature, displays will show

PRESS 0 TO BOIL

Heat will be disabled until the operator responds to this prompt. Pressing the [0] key is a **YES** response to the boil prompt. If pressed, display will show **BOIL**. Heat will maintain vat temperature at 185°F (85°C) for cleaning as long as the control remains on. To exit boil mode control must be turned off.

*Warning: Pressing any other key at the [PRESS 0] [TO BOIL] prompt is regarded by the control as a **NO** response. With this response, the control will apply heat to the vat as if oil were present in the vat. With water in the vat, a rolling boil will result. This will cause undesirable foam over conditions. And, a potential steam burn hazards to operators performing cleaning operations.*

1.7.2 **Manual Boil Entry:**

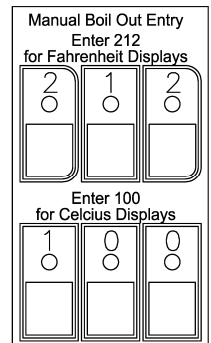
After filling an empty vat with water, turn the appliance on. Press the



key and enter key sequence [2], [1], [2]. *If control is set to*

display in the Celsius scale, press [1], [0], [0] keys to manually enter boil mode. The display will show **BOIL** to indicate entry into boil mode.

To exit boil mode, control must be turned off.




2 Control Filter Lockout (CFL) & Filtering:

This computer includes the Time Of Day-based Control Filter Lockout (CFL) function which enforces operator compliance with regularly scheduled filtering based on morning start-up procedures and configurable periods of time throughout the day.

2.1 Filtering Procedure

Once a filter process has been initiated:

- ❑ Display shows alternating `FILTER LOCK` / `DRAIN NOW`. When the operator opens the drain valve, the display changes to alternating `FILTER` / `DRAINING` and [TMR MM:SS], the filter timer countdown begins. The drain valve must remain open until the filter timer counts down to zero.
- ❑ If operator attempts to circumvent the filter operation by closing the drain or turning the control off, the filter timer will be reset to its maximum value and the filter will need to be performed again.
- ❑ When the filter timer reaches zero, the beeper will sound and the control will display `CLOSE DRAIN` until the operator closes the drain valve. The display will change to `DONE TURN OFF` as the vat refills with filtered oil. Once the vat is completely refilled, close the return valve and turn the control off by pressing the  key. The control will display `OFF`.
- ❑ When the filter operation is successfully complete, the filter event will be counted and logged for future review.

2.2 Start-up Filtering

When the cooking control is turned on from a cold start condition, a melt cycle will be performed followed by heating. Once the oil temperature exceeds the Filter Temperature (section 6.2), the filter prompt `FILTER Y OR N` is displayed. The operator may press key [6] to begin filtering or key [0] to defer. If YES [6] was selected, the filtering process will begin.

2.3 Filter Time Trigger

Managers can choose to set filter requirements throughout the day (section 6.1). When a filter trigger time has been reached, the filter prompt `FILTER Y OR N` is displayed. The operator may press key [6] to begin filtering or key [0] to defer (if allowed). If YES [6] was selected, the filtering process will begin.

2.3.1 Early Bird Filtering

To allow operators to work ahead of programmed filter triggers, an early bird allowance is available. The early bird time setting (section 6.6) will allow operators to perform an on-demand filter within the early bird time period prior to a scheduled filter trigger. Successful completion of a qualifying on-demand filter will satisfy the next filter event and no prompt will occur when it is reached.

2.4 On-Demand Filtering

A filter may be performed at any time. With the fryer ON and the current oil temperature above the Filter Temperature setting, open the drain. Heat will be turned off and the display will prompt `FILTER Y OR N`. Press key [6] to begin filtering.



On-demand filtering may be used to perform filters during Early Bird or Deferral time periods. Once successfully complete, the filter will be logged and the filter event will be satisfied. Filtering outside of these time periods will not be logged or satisfy any filter requirements.

If a drain is open erroneously or for maintenance purposes, answer NO (key [0]) to all questions. No data logging or filter requirements will occur. It is assumed the same batch of removed oil will be returned to the vat by the operator.

2.4.1 **Disposing**

On-demand filtering may also be used to dispose oil. Start a filter as described above. When `FILTER Y OR N` is displayed, press key [0] to skip. The display will change to `DISPOSE Y OR N`, press key [6] to begin the dispose process.

The display will show `DISPOSE` until the drain is closed. Close the drain once all oil has been drained from the vat and turn the control OFF. All filter data from the disposed batch of oil will be saved and a separate log will be started for the new batch of oil.

The Start-up Filter requirement after a Dispose event will not be enforced if new oil is raised to operating temperature within 1 hour after disposing.

2.5 **Filter Deferring**

If allowed, Start-up and Time Trigger filter events may be deferred and performed at a later time. When a filter event occurs and the prompt `FILTER Y OR N` is displayed, the operator may press key [0] to defer. The length of deferral and number of times the operator may defer is configurable (sections 6.4 & 6.5).

At the end of the deferral period, the operator will be prompted again to perform filtering. An on-demand filter may also be performed any time during the deferral period and prior to the next prompt to satisfy the conditions for the filter event requirement.

3 Filter Data Function (FDF) Data Logging:

The FDF feature allows managers to track oil usage and filtering events by operators. These features can be incorporated into an overall oil management strategy to extend oil life through an enforced filtering regimen in combination with CFL.

3.1 Data Logging:

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


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

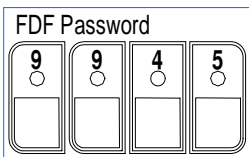
- ❑ Number of Filter Operations
- ❑ Number of Oil Hours

Management of oil through methods other than qualifying Filter Events and Disposes are not logged.

3.2 Data Viewing:

With no cook timers running, displays will show one of the following displays: MELT, HEATING, or READY.



- ❑ Press the  key. The left display will show PROGRAM. The right display will be blank.

- ❑ Enter password  using the product keys as a numeric keypad for entry.



The display will show collected data on the current batch of oil (for the Left vat if split), as indicated by the number "1" in the first digit of the right display.






- ❑ FILTERS 1 nnnnn
 - This is the number of filter events completed (nnnnn) for the current batch of oil. Press product key [P] to continue.
- ❑ OILHOURS 1 nnnnn
 - This is the number of hours (nnnnn) oil has been at temperature for the current batch of oil. Press product key [P] to continue.

Display now shows data for the prior disposed batch of oil, as indicated by the number “2” in the first digit of the right display.

- 
 - This is the number of filter events completed (nnnnn) for the prior disposed batch of oil. Press product key [P] to continue.
- 
 - This is the number of hours (nnnnn) oil has been at temperature for the prior disposed batch of oil. Press product key [P] to continue.

Display now shows data for the second prior disposed batch of oil, as indicated by the number “3” in the first digit of the right display.

- 
 - This is the number of filter events completed (nnnnn) for the prior disposed batch of oil. Press product key [P] to continue.
- 
 - This is the number of hours (nnnnn) oil has been at temperature for the prior disposed batch of oil. Press the [P] key to exit.

With the display showing , press key  to return to normal operations. Display will now show , , or .

4 To Enter Programming Level 1 (for the Store Manager):

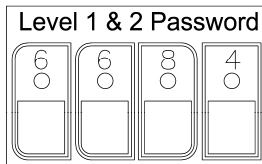
Note: The factory default setting for this control does not require a password to be entered. However, the operator password requirement and value may be changed in section 3.2. Entry of a password when NOT required will not interfere with the programming process.

With no cook timers running, displays will show one of the following displays: **MELT** ;

HEATING , or **READY** . Press the **P** key.

If display shows:

PASS-----PASSWORD , a password is required




Enter password using the product keys

as a numeric keypad for entry. With correct password entry, display will show **PROGRAM** .

If display shows **PROGRAM** ;

You do not need to enter a password.

4.1 To Set Cook Temperature:

- ❑ Press the  key once. The display will show [SET xxxF] [TEMP] or [SET xxxC] [TEMP], where “xxx” is the temperature setting.
- ❑ Use the product keys for numeric entry to adjust the current setting. Press the **P** key to save setting. Display now shows **PROGRAM** . To exit here, press **P** again, or continue.


4.2 To Change a Product Key–Cook, Shake, Hold, and Hold Pre-Alarm Times:

For each product key, Cook, Shake, Hold, and Hold Pre-alarm times are set in this section.


With display showing **PROGRAM**, continue with the following section for each product key to change.

4.2.1 Cook Time

Cook Time may be set for each product key. To deactivate any product key enter a zero value for cook time.


- ❑ Press the  key.
- ❑ Display will show **SELECT PRODUCT**. Press the desired product key to change.

The display is now showing [CKn mm:ss] [TIME] where “CK” means Cook, “n” is the key number, and “mm:ss” is minutes and seconds.

- ❑ Use the product keys for numeric entry to adjust the current setting. Press the  key to save cook time and continue setup for this product key.

4.2.2 Shake Time


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

- ❑ Display shows [SHn mm:ss] [TIME] where “SH” means Shake, “n” is the key number, and “mm:ss” is time in minutes and seconds.
- ❑ Use the product keys for numeric entry to adjust the current setting. Press the  key to save shake time and continue setup for this product key.

Note: The value entered for shake time is the time from the end of the cook.


4.2.3 Hold Time

Cooked product may stand in holding bins for a period of time. This timer produces an alarm to inform operators to discard old product and start a new cook. *Default for this value is zero, meaning the Hold Time is inactive.*

- ❑ Display is showing [HDn mm:ss] [TIME], where “HD” means Hold, “n” is the key number, and “mm:ss” is minutes and seconds.
- ❑ Use the product keys for numeric entry to adjust the current setting. Press the  key to save hold time and continue setup for this product key.

4.2.4 Hold Pre-Alarm

Hold Pre-Alarm is a timer setting that is used to warn operators that the Hold Time is about to expire. To use Hold Pre-Alarm, the time value must be a non-zero value, and, must be set to a value less than Hold Time. *Default value is zero, meaning the Hold Pre-Alarm is inactive.*


- ❑ Display is showing [PAn mm:ss] [TIME] where PA means Pre-Alarm, “n” is the key number, and “mm:ss” is minutes and seconds.
- ❑ Use the product keys for numeric entry to adjust the current setting. Press the  key to save pre-alarm time. *Note: Value entered for hold pre-alarm time is the time from the end of the hold period.*

Display will again return to SELECT PRODUCT. Repeat steps from section 2.2.2 to make changes to any other product keys *or continue*.

4.3 To Exit Level 1 programming:

Display shows SELECT PRODUCT.

Press the  key. Display shows PROGRAM. Continue to section 3 “To Change Options”, or, exit here in the next step.

To exit Level 1 programming, press the  key again.

Displays will show MELT; HEATING, or READY, when no active cooks are running.

5 To Change Options Level 2 (for the Store Manager):

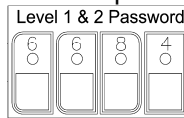
With no cook timers running, displays will show one of the following displays:

MELT ; **HEATING** , or **READY** .

- ❑ Press the **P** key. The left display will show **PROGRAM** . The right display will be blank.

- ❑ Press the [0] key to access level 2 options when manager password is not set,

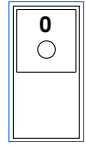
otherwise, enter password



using the product keys as a numeric

keypad for entry.

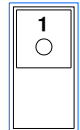
- ❑ Display will show **SELECT** **OPTIONS** . Product key indicators will illuminate to prompt operator to select a key. This section details parameters that may be changed in Level 2 programming.



5.1 Fahrenheit or Celsius Display:

The Controller will display temperatures in the Fahrenheit or Celsius scales. The default scale is °F.

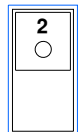
- ❑ Display shows **SELECT** **OPTIONS** .
- ❑ Press product key [1], display shows [DEGREE n] [F OR C], where “n” is the current setting.
- ❑ Use the product key [0] to scroll through choices (F or C). Press **P** key to save choice.
- ❑ Display shows **PROGRAM** .



5.2 Password Change or Required

With factory settings, an operator password is not required to enter programming Levels 1 and 2. The password may be activated or changed in these steps.


- ❑ Display will show **SELECT** **OPTIONS** .
- ❑ Press product key [2], display shows **SET PASS NEW PASS** . Use the product key [0] to scroll through choices **NO PASS** or **PASS REQ** . Press **P** key to save choice.
 - ❑ If **NO PASS** is selected Display returns to **PROGRAM** .
 - ❑ If **PASS REQ** is selected, display will show [PASSnnnn] [NEW PASS] to prompt for new password. Displayed value “----” is the current password. Use the product keys for numeric entry to change password. Press [P] key to save choice. Display then shows **PROGRAM** .

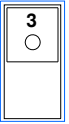


Note: The factory default password (6684) will always work even if a different password is selected here.

5.3 Beeper Volume and Tone:


Volume and Tone of the beeper alarm may be changed in this section. Volume ranges are 1,2 and 3, where 3 is the loudest setting. This model also has a selection for tone.

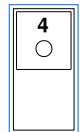
- ❑ Display will show **SELECT** **OPTIONS**. Press product key [3], display shows [VOLUME n] [BEEPER].
- ❑ Use the product key [0] to scroll through choices (n= 1,2,3, or T). Beeper volume will change as each selection is made.
- ❑ If “T” is selected an additional display is shown, [TONE n] [BEEPER]. Use the product key [0] to scroll through choices (n= 1,2,3). Beeper tone will change as each selection is made.
- ❑ Press  key to save choice. Display shows **PROGRAM**.



5.4 Language Selection:

Display will show **SELECT** **OPTIONS**.


- ❑ Press product key [4], display shows **ENGLISH** **LANGUAGE**.
 - ❑ Use the product key [0] to scroll through choices (ENGLISH, ESPANOL, FRANCAIS, DEUTSCH, HOLLAND).
- ❑ Press  key to save choice. Display shows **PROGRAM**.

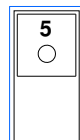


5.5 Melt Cycle Type:

This adjustment allows selection of the melt cycle type and requirement when starting the appliance from a cold start.

Display will show **SELECT** **OPTIONS**.

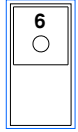
- ❑ Press product key [5], display shows **LIQUID**, the default setting.
 - ❑ Use the product key [0] to scroll through choices (liquid, solid, or, no melt).
- ❑ Press  key to save choice. Display will again return to **SELECT** **OPTIONS**.



5.6 Recovery Times:

This controller maintains a record of heat up times for the appliance. A poorly running appliance will have increased recovery times stored in this display. There is no selection done here, just the display of recovery time values.

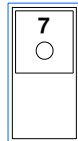
Display will show **SELECT** **OPTIONS**.




- Press product key [6]; display will show **RECOVERY TEST**.
 - Press the product key [0]. Display will show [FnnnLyyy], where nnn is the factory recovery value, and yyy is the last warm- up recovery value.
 - After recording these values, press the  key. Display will again return to **SELECT** **OPTIONS**.

5.7 Control or Timer: (Single Vat)

Display will show **SELECT** **OPTIONS**.




- Press product key [7]; display will show **CONTROL**.
 - Use the product key [0] to scroll through choices (Control, Timer).
 - Press  key to save choice. Display shows **SELECT** **OPTIONS**.

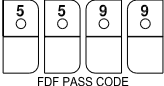
Note: If timer is selected, heat control outputs are disabled, leaving only the timer functions active. Do not make this selection on Solstice fryer models.

6 To Enter Filter Settings Menu Level 5 (for the Store Manager):

With no cook timers running, displays will show one of the following displays:


MELTING ; HEATING , or READY ..

□ Press the  key. The left display will show PROGRAM .

□ Enter password  using the product keys as a numeric keypad for entry.


Tip: you can skip any item below by pressing the [P] key.

6.1 Set the Filter Trigger Time:


Note: To cycle through the three separate Filter Trigger Times use the  key.

Display will show F1 TIME PM 300 (default).

6.1.1 Set the Filter Trigger Time(Hour):


Using the keypad (1-0) enter the hour (00:HH) the triggered even should occur at, press the .

6.1.2 Set the Filter Trigger Time(minute):

Using the keypad (1-0) enter the minutes (MM:00) the triggered even should occur at, press the .

6.1.3 Set the Filter Trigger Time(AM/PM):

Uses the [0] product key to toggle AM/PM.


Use  to continue to next filter time. Repeat for the remaining F2 and F3 filter trigger times.

Note: Hours are limited to 1-12 and minutes are limited to 1-59. If a number outside this range is entered the controller will buzz to show the acceptable range. The control will then return to the appropriate prompt for data re-entry, for an appropriate value to be entered. AM/PM will flash to indicate the ability to toggle. Entering a time of 00:00 will make the filter trigger time inactive.

*Note: Filter Trigger Time windows may not overlap when factoring in Early Bird and Defer allowances for each time. Trigger times cannot be set closer than the Defer Time multiplied by the number of Deferral Counts, plus the Early Bird Time. For example, with a Deferral Time of 30 minutes, Deferral Count of 3, an Early Bird Time of 2 hours, and an F1 filter trigger set at 1:00 PM, the next filter trigger (F2) must be set to 4:30 PM or later (1:00 PM + (0:30 * 3) + 2:00).*

6.2 Set the Filter Temperature:


Display will show **FIL TEMPF 275**. Enter a new value with cook keys, and press

 to save, or skip with current value.

Note: 275°F is the factory default. Entries of 230 to 300 °F are permitted. Vat temperatures above this value will start, or continue the OIL LIFE timer counter.

6.3 Set the Filter Duration:


Display will show **FIL DURAMM :10**. Enter a new value in minutes 0:mm with cook

keys, and press  to save, or skip with current value. *Note: 10 minutes is the factory default.*

Entries of 1 to 59 are permitted.

6.4 Set the Deferral Time:


Display will show **DEFRTIME HR 1.00**. Enter a new value in hours h:00 with the cook

keys, (h:mm) and press  to save, or skip with current value.

The factory default is 1 hour. Range of adjustment is :30 to 2:59.

6.5 Set the Deferral Counts:


Display will show **FIL DEFR CNT 1**. Use the [0] key to scroll through the range of

permitted range of values (0 to 3). When the correct value shows, press the  to save, or skip without changing current value.

Note: If this value is set to zero, deferrals are disabled. The practical effect is to force a filter on every active trigger without the option of deferrals. The factory default is 1.

6.6 Set the Early Bird Time:

Display will show **FIL ERLY CNT -2.00**. Enter a new value with cook keys, (h:00) and

press  to save, or skip with current value.

Note: If set to 0, filter operations before the trigger time will not be counted.

Note: The factory default is -2 hour. Range of adjustment is (0 – 2) hours. These are negative time values.



6.7 Enable or Disable Filter Data Function:

Display will show **ENABLE** **FDF** **YES**. Use the [0] key to scroll through the range of permitted range of choices.

- ❑ A selected option of **NO** will disable all CFL and FDF features for this control. No filter event prompts will occur (Start-up and Trigger Time), an open drain while the control is ON will result in a controller fault condition, and Oil Life hours will not be tracked.
- ❑ A selected option of **YES** will enable all CFL and FDF features described in this manual. This is the factory default option.

6.8 Enable or Disable Test Function:

Display will show **ENABLE** **TEST** **NO**. Use the [0] key to scroll through the range of permitted range of choices.

If **yes**, Time values related to the FDF function are “compressed”. Test time for each time value is total seconds/15. This setting does not change RTC values.

Example: 00:20 min filter time = 1200 seconds, would run as 1200/15 seconds or 1.33 minutes for test purposes.

Should **always** be set to **NO**.

6.9 To Exit FDF Menu:

To exit Factory Programming, Press the **P** key. Display will show **PROGRAM**.

To return to normal operations, press the **P** key again.

- ❑ Display shows **MELT**; **HEATING**, or **READY**.



7 Other Displays:

PROBE OP OPEN

Open probe detection is standard on all Pitco controls. If probe is detected open, normal heating and cooking activities are suspended.

HIGH TMP HIGH TMP

This display warns operators that the vat temperature has exceeded set temperature by +40°F (+22°C), or an absolute maximum of 410°F (210°C). The alarm will also sound. This display does not show the status of the mechanical high limit switch.

DRAINING TURN OFF

This message indicates that the drain valve has been opened, the vat is assumed to be empty by the controller. Normal heat control activities are suspended. Display will show an alternating message [DRAINING] [TURN OFF]. To restore to normal operation, close the drain valve. Display will show [TURN OFF] [TURN OFF].

HEAT FAILURE

This message indicates that the heating system failed to respond. Typically, the high temperature limit switch has tripped and is in need of resetting. In the case on gas fired appliances, this message will display if the pilot fails to light or is detected marginal by the ignition module.

SYSTEM FAILURE

This message indicates a shorted probe. If probe is detected as a short circuit, normal heating and cooking activities are suspended.

FILTER LOCK
DRAIN NOW

This message indicates that the operator has exceeded the maximum number of deferrals and is currently locked out of cooking until a filter operation has completed and normal operations can be resumed.

REMOVE FOOD

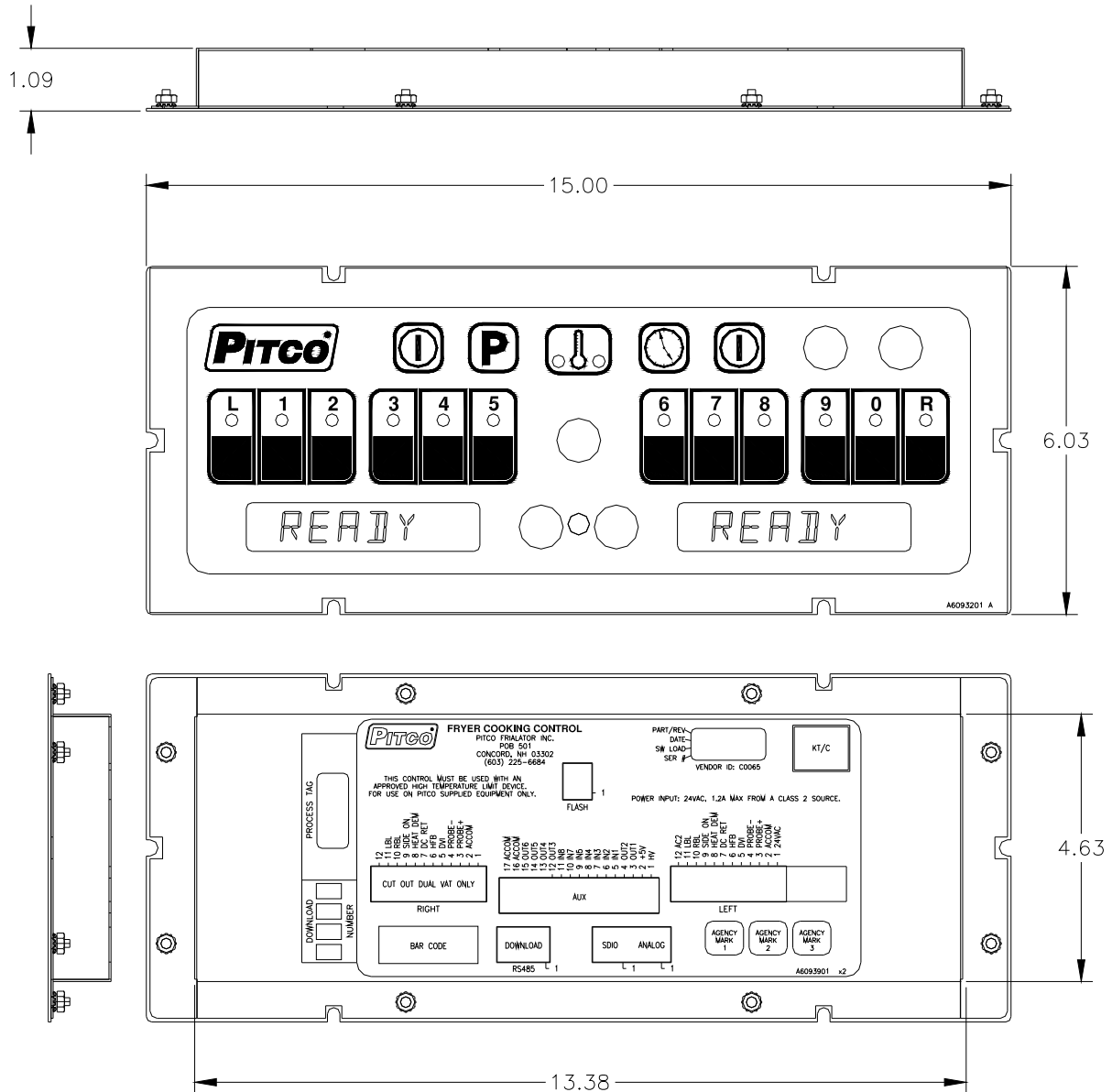
This message indicates that food has been detected in the Vat due to a rapid decrease in temperature and is always accompanied by the above message. Any heat being applied to vat is immediately terminated a buzzer will also sound to alert operator of this state.

FACTORY Y OR N
RESET

This message indicates that an error has occurred with the computer. A factory reset, answer YES, is required for continue use. This message follows a Checksum Error.



8 **Mechanical Dimensions:**





9 Electrical Connections at LEFT and RIGHT connectors):



As viewed from the rear of the control.

J1(Left)	Inputs	Type	Nominal	Notes:
1	ACH	PWR	24VAC	24VAC +20% -15% 50/60Hz.
2	ACN	PWR	24VACN	24VAC Return.
3	PROBE+	Thermistor Proble	Resistance varies with vat temperature. 942 Ohms @ 350°F	
4	PROBE-			
5	DVI	IN	24VAC	Drain Valve Interlock
6	HFB	IN	24VAC	Heat Feed Back
7	24VDC COM	IN	24VDC	DC Return
8	HD	OUT	24VDC	Heat Demand
9	SO/xFER	OUT	24VDC	Side ON or XFER
10	RBL	OUT	24VDC	Right Basket Lift
11	LBL	OUT	24VDC	Left Basket Lift
12	AC2	PWR	24VAC	Aux Power Input

Tip: Use the diagnostic menu to verify operation of outputs, and inputs.



10 Probe Resistance Chart:

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

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

°C = 5/9 (°F-32)

°F = (9/5 * °C) +32



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

(603) 225-6684 World Wide

www.pitco.com

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

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