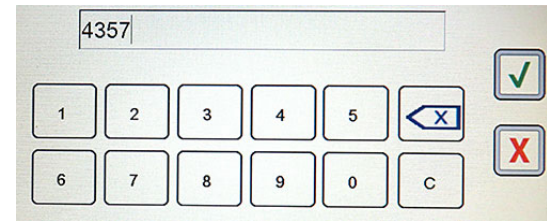
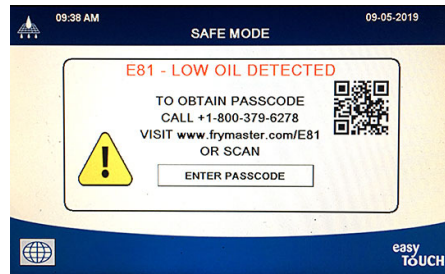


If the E81 LOW OIL DETECTED message is displayed:

1. Press “ENTER PASSCODE”.
2. Press 4357 and press the “check button”.
3. Press the “check” button again.



4. The screen displays OFF.
5. Remove the filter pan and check for oil.
6. Ensure the filter pan is empty.
7. If there is oil in the filter pan, push the filter pan back into place.
8. Press the hand button at the bottom of touchscreen and scroll to FILL VAT FROM PAN.
9. Press the FILL VAT FROM PAN button and follow instructions to return oil to the frypot.
10. If the oil doesn't return to the frypot, the inline filter may be clogged.

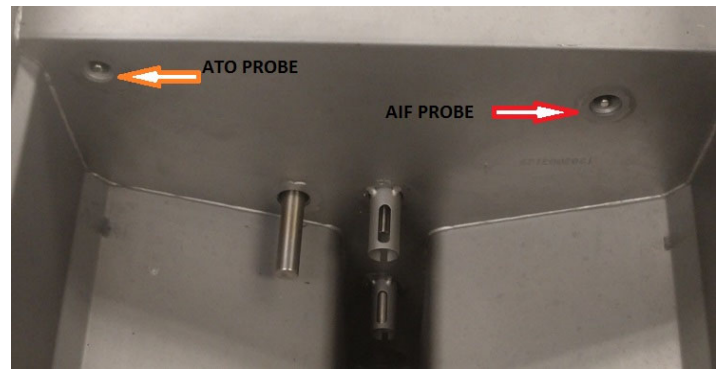
11. The in-line filter has a round cap stamped “HOT” and is located above the filter pan.
12. To remove the filter, locate the wrench attached to the fryer, near the filter.



13. Wear gloves, as the filter cap may be hot.
14. Use the wrench to unscrew the filter cap.
15. Remove the filter.
16. If the filter is dirty, rinse it in the sink with water.
17. Completely dry the filter.
18. Reinsert the filter and hand tighten.
19. Use the wrench to tighten slightly tighter than hand tight.

20. Use a screwdriver to clean debris out of the upper ATO and AIF probe cavities.

21. Use a screwdriver and green no-scratch pad to gently clean sludge off the upper probes approximately ½".

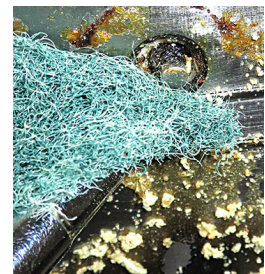


22. There are upper and lower oil level lines on the rear of the frypot.

23. Is oil above the bottom oil line of the frypot?

24. If not, add oil and ensure the oil is above the bottom oil level line.

25. Open the right door and check the jug of oil. If the jug of oil is empty, replace with a new jug of oil.



26. Press and hold the power button for 3 seconds to power the fryer on.

27. The controller displays "IS FRYPOT FULL OF OIL?" YES NO.

28. Ensure the oil is above the bottom oil level line and press the YES button.

29. The fryer should heat in "Safe Mode".

