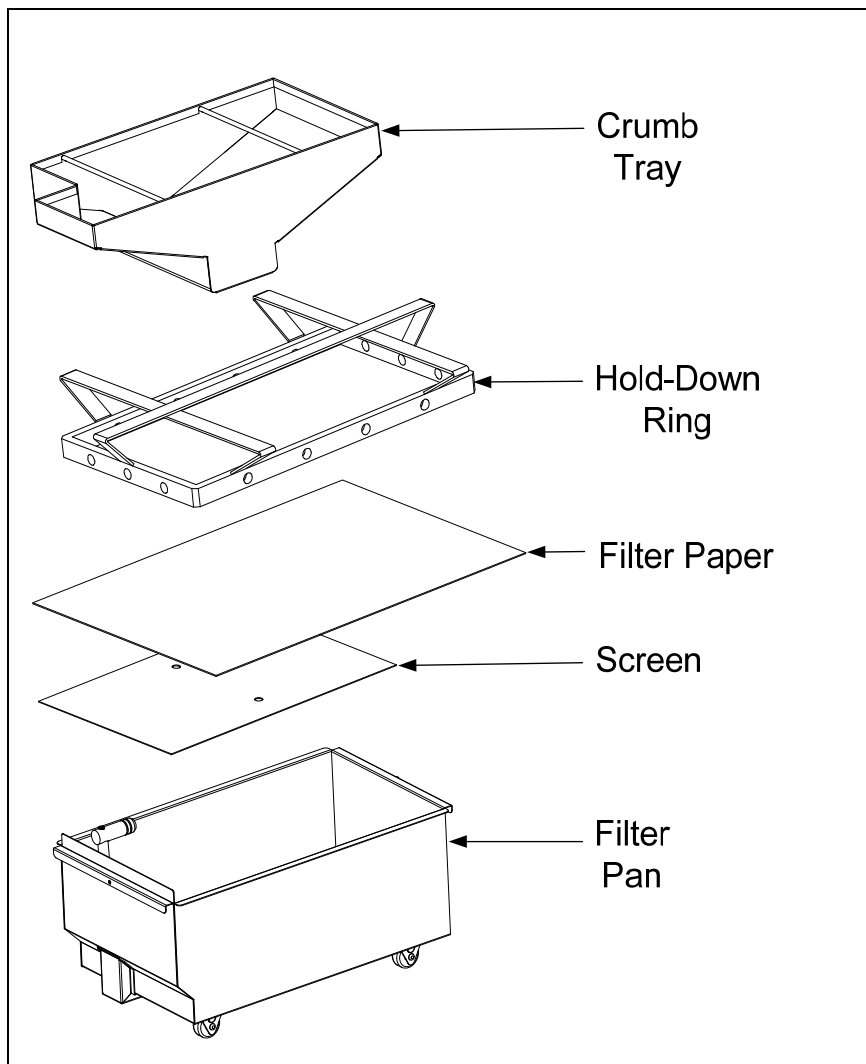


Store Instructions

Assembling the Filter Pan

The illustration below shows the order to assemble the filter pan components.

1. Place the metal filter screen in the center of the bottom of the pan, then lay a sheet of filter paper on top of the screen, overlapping on all sides. If using a filter pad, ensure the rough side of the pad is up and lay the pad over the screen, making sure that the pad is in between the embossed ridges of the filter pan.
2. Position the hold-down ring over the filter paper and lower the ring into the pan, allowing the paper to rest on the sides of the filter pan.
3. Replace the crumb tray in the filter pan, then push the filter pan into the fryer, positioning it under the drain.



Cleaning the Pre-Filter

The pre-filter requires regular maintenance. Every 90 days, or more frequently if the flow of oil slows, remove the cap and clean the attached screen.



DANGER

Wear protective gloves when removing the pre-filter. The filter may be hot and cause severe burns.



WARNING

DO NOT remove the pre-filter cap when a filter cycle is under way.

DO NOT operate the filter system with the cap removed. Wear protective gloves when handling the cap. The metal and the exposed oil are hot.

1. **Wearing protective gloves**, use the **supplied wrench** to remove the cap from the pre-filter (Figure 1).
2. Use a small brush to clear debris from the attached screen (Figure 2).
3. Clean under a water tap and thoroughly dry.
4. Return the cap to the pre-filter housing and tighten with the **attached wrench**, ensuring the pre-filter is tight. **If the cap is not tight, air will leak around the pre-filter and slow the return of oil and may create filter errors.**

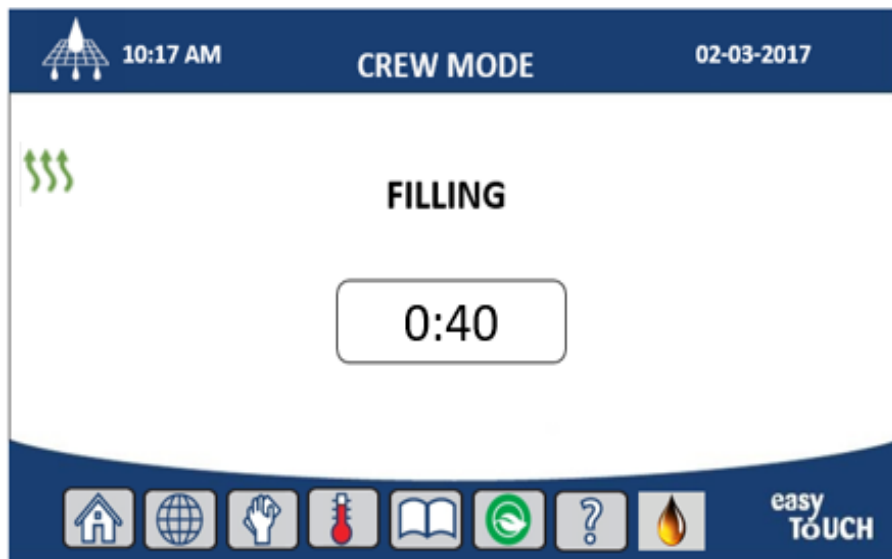


Figure 1



Figure 2

During Filling, if the AIF probe is not satisfied, it will proceed to the next screen. The oil level needs to be at or over this probe.



Check the Prescreen Filter. Clean, Dry and Re-install the filter. Tighten with wrench and press the Checkmark (COMPLETED).

 10:17 AM

SAFE MODE

02-03-2017

**WARNING - LOW OIL LEVEL DETECTED
CHECK PRESSCREEN FILTER**

- CAUTION - wear safety gloves
- Remove prescreen filter
- Clean prescreen filter with water
- Dry completely
- Re-install prescreen filter and tighten

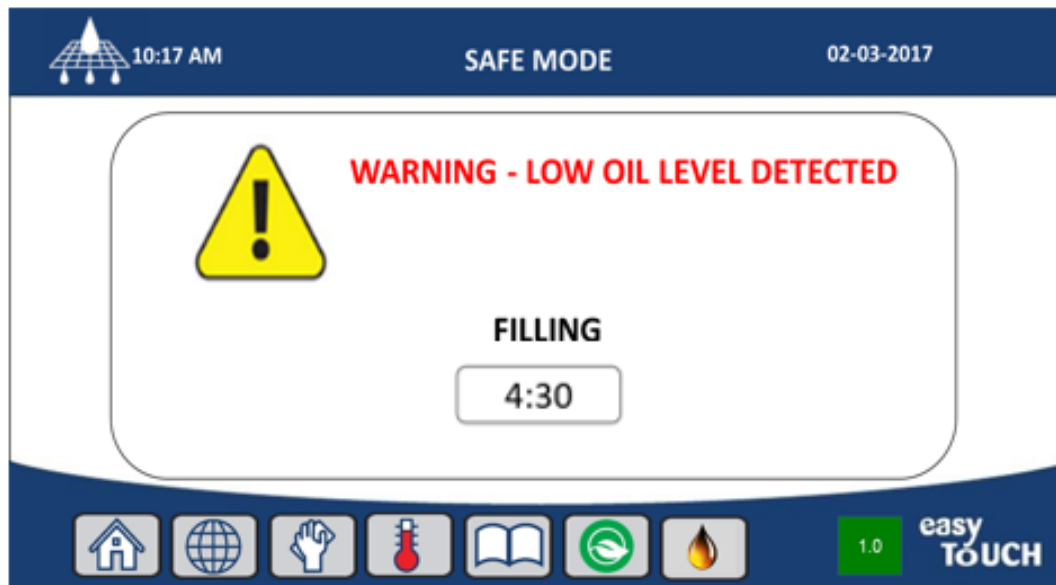



COMPLETED

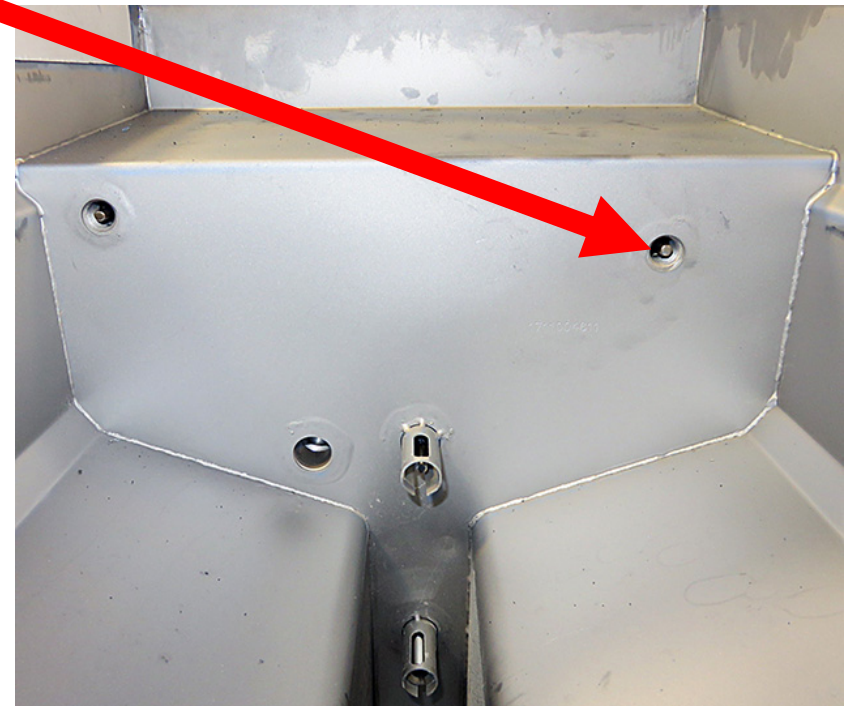
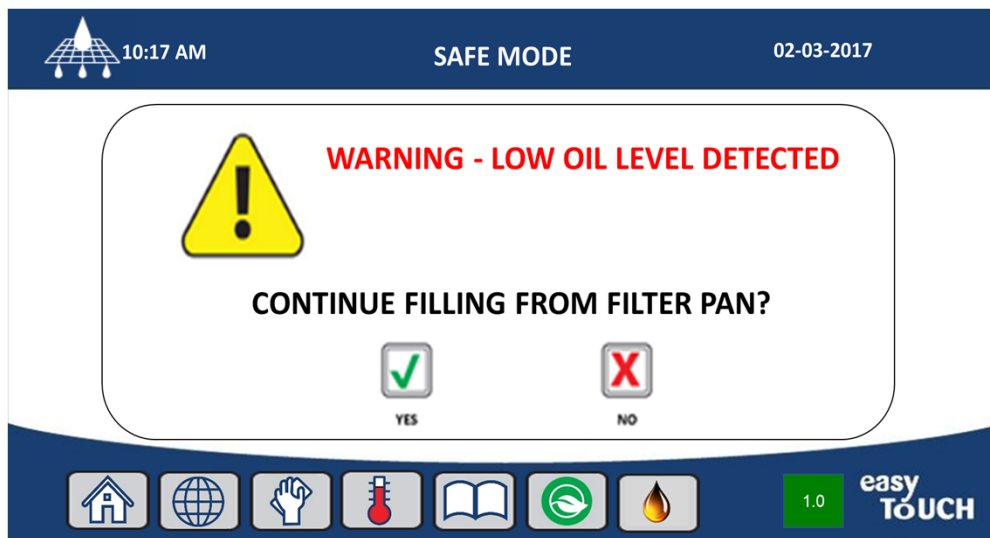


1.0 easy TOUCH

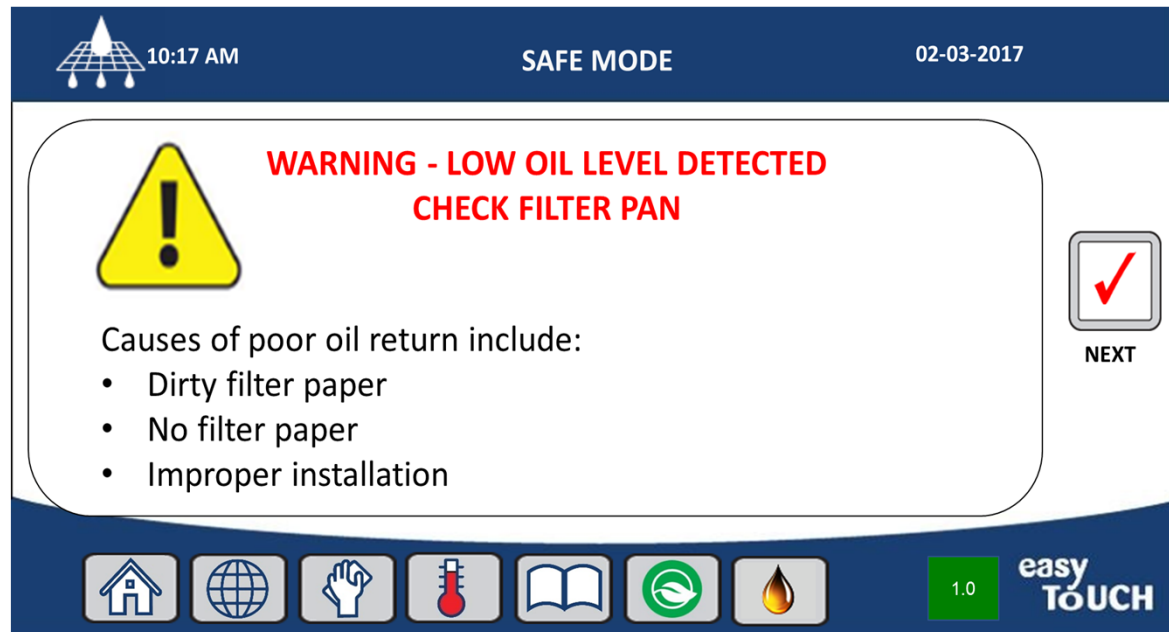
The vat will try to return the oil again.



If the AIF is not satisfied it will proceed to this screen. If the AIF is satisfied go to the next slide. If the AIF probe is still not satisfied and the vat is not full press the checkmark (YES) button and it will try to fill again. If the vat is full, press the X (NO) button and go to the next slide.



Review the reasons the oil may not return to the vat and press the Checkmark (NEXT) button.



Clean the filter pan and press the checkmark (COMPLETED) button.

 10:17 AM

SAFE MODE

02-03-2017

**WARNING - LOW OIL LEVEL DETECTED**
CLEAN FILTER PAN



1. ALLOW PAN TO COOL.
2. CAUTION – WEAR SAFETY GLOVES.
3. REMOVE THE FILTER PAN.
4. REMOVE THE HOLD DOWN RING.
5. DISCARD OLD FILTER PAPER.
6. REMOVE THE METAL SCREEN.
7. CLEAN THOROUGHLY.
8. DRY COMPLETELY.




COMPLETED



1.0 **easy TOUCH**

Reassemble the filter pan and press the checkmark (COMPLETED) button.



**WARNING - LOW OIL LEVEL DETECTED
ASSEMBLE FILTER PAN**

1. INSERT THE METAL SCREEN
2. WRAP PAPER AROUND RING – SEE PICTURE
3. LOWER HOLD DOWN RING INTO PAN.
4. ENSURE PAPER EXTENDS PAST ALL EDGES OF THE HOLD-DOWN RING.
5. INSERT THE CRUMB TRAY.
6. INSERT FILTER PAN INTO CABINET.





COMPLETED

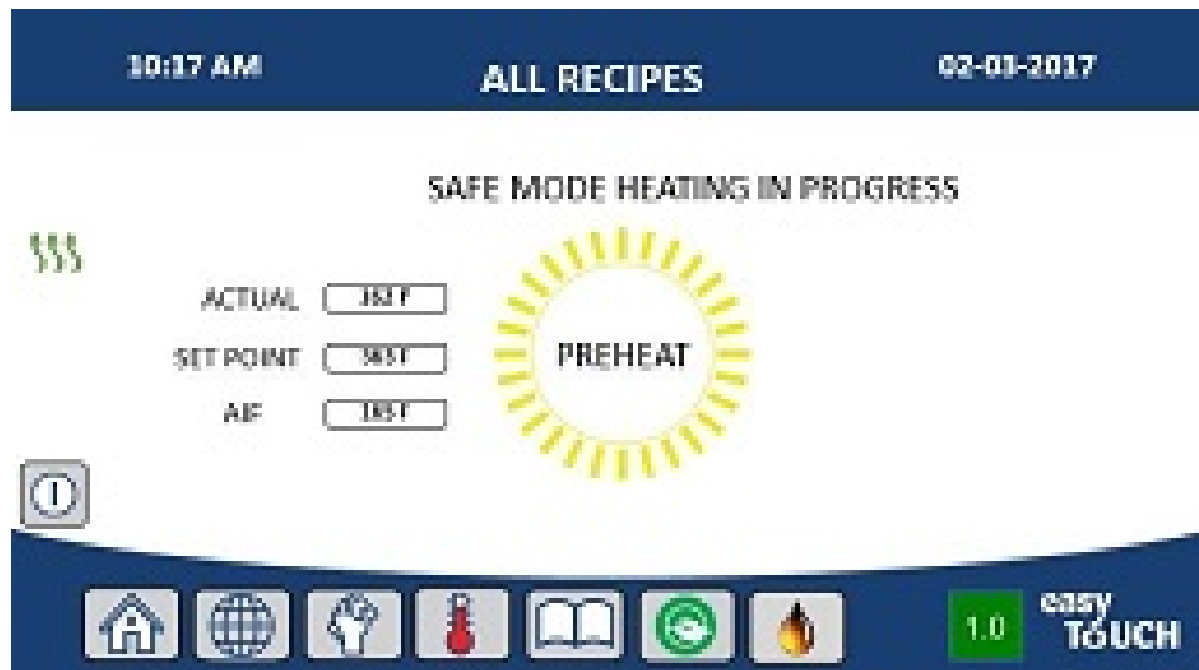


1.0

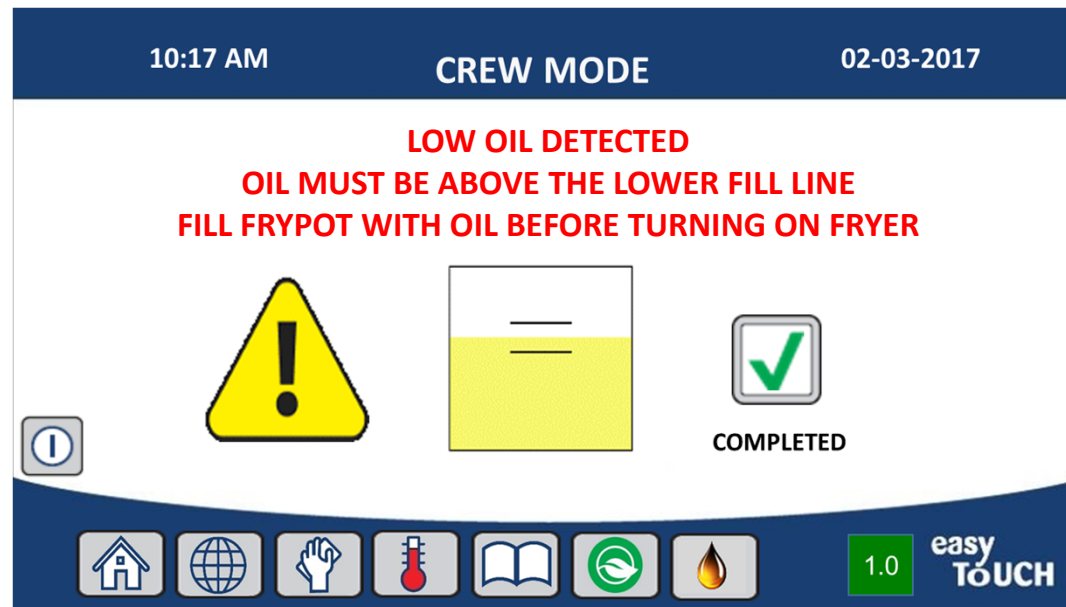
easy
TOUCH

The vat will begin to heat in SAFE MODE.

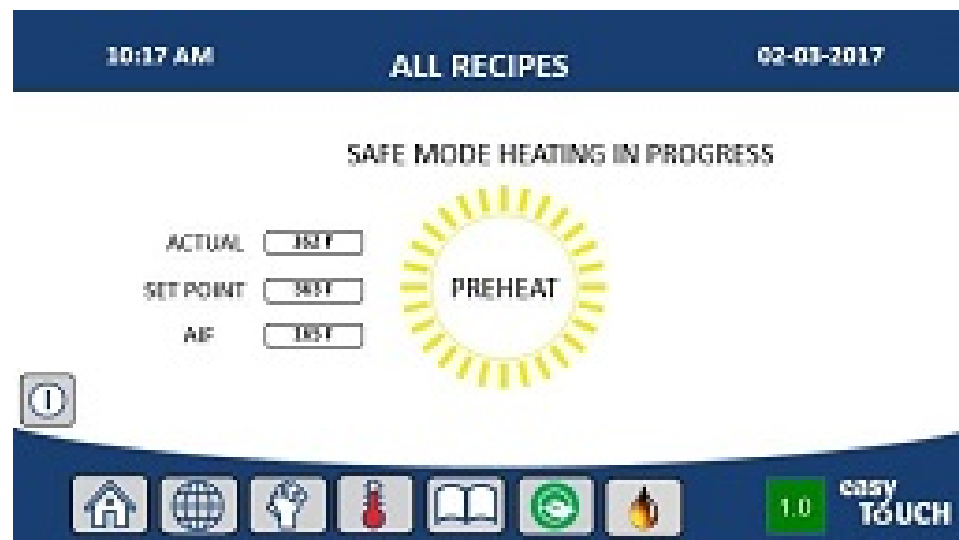
If the vat is heating properly, go to slide 17. If the vat is not heating properly go to next screen.



The AIF probe is not satisfied and it can not be determined if the vat is full of oil.
Ensure the vat it full of oil to the TOP oil level line.
Press the CHECK √ button.



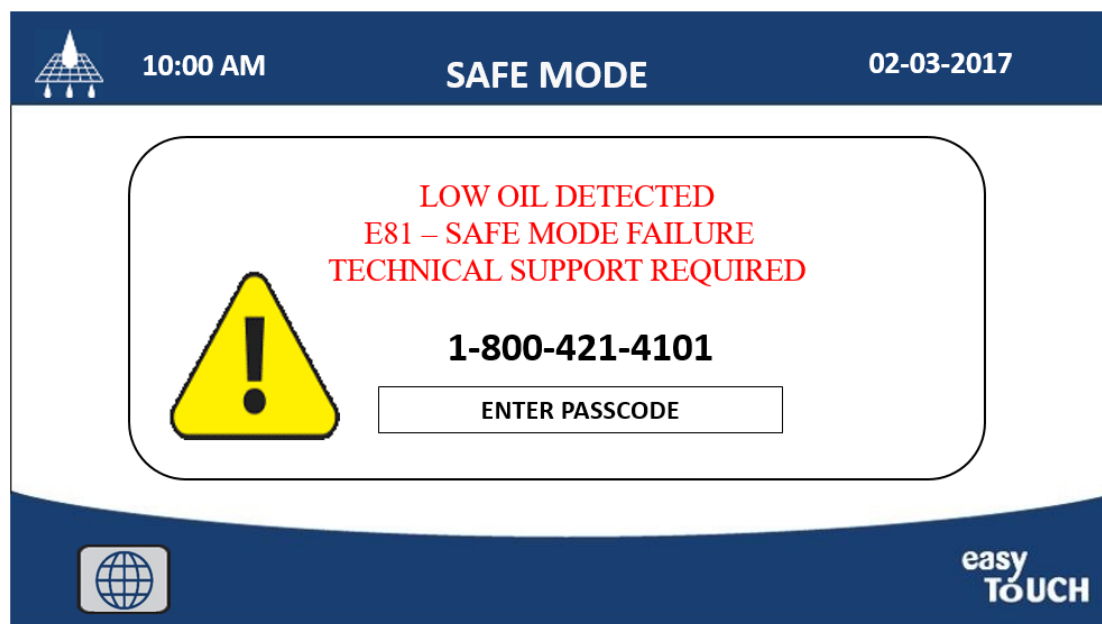
The vat will begin to heat in SAFE MODE.
If the vat is heating properly, go to slide 17. If the vat is not heating properly go to next screen.



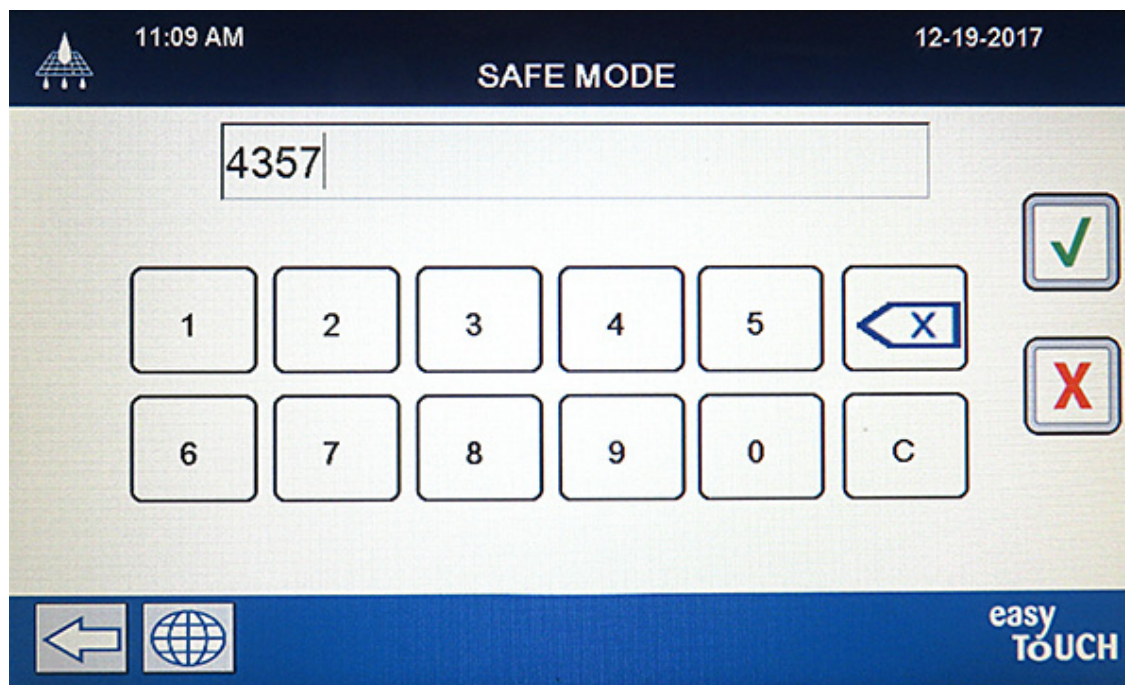
The vat is in SAFE MODE and displays E81 error because it can not be determined if the vat is full of oil.

Ensure the vat it full of oil to the TOP oil level line.

Press the ENTER PASSCODE box.

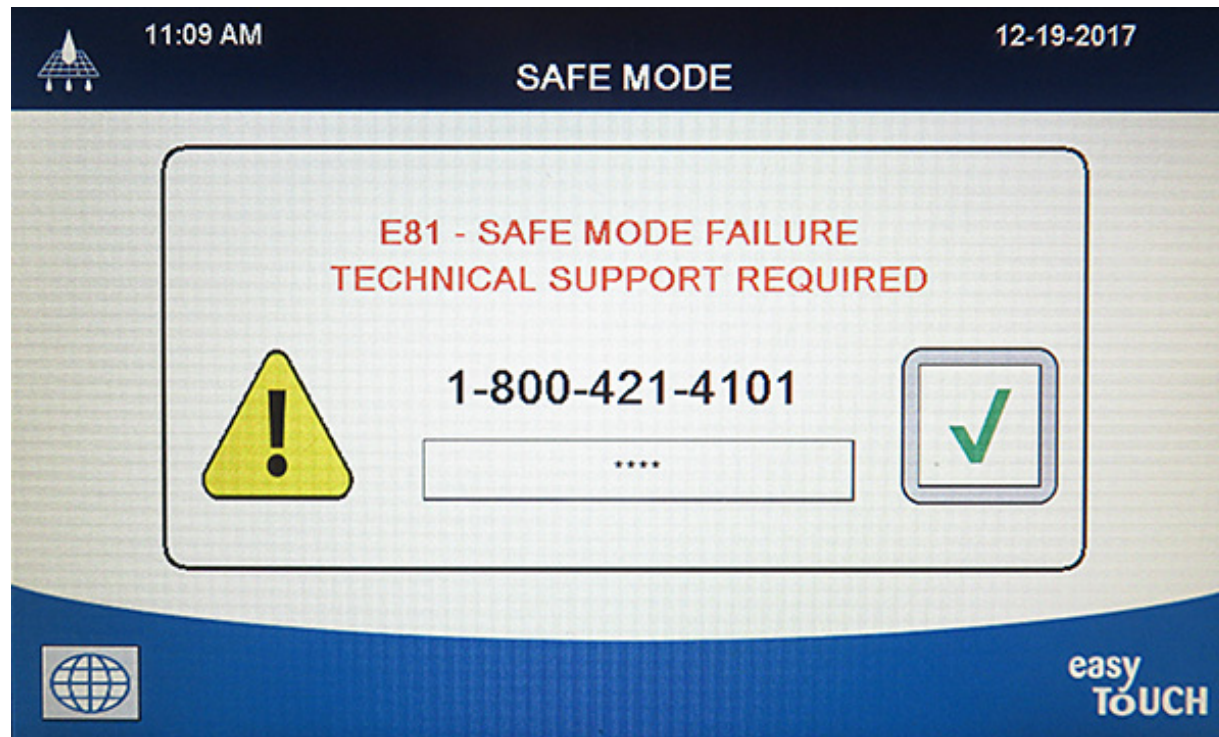


Enter 4357 and press the checkmark.



The image shows a screen titled "SAFE MODE" with a dark blue header. The header contains a small icon of a house with a flame on the left, the time "11:09 AM" in the center, and the date "12-19-2017" on the right. Below the header is a text input field containing the number "4357". To the right of the input field are two buttons: a green checkmark button and a red "X" button. Below the input field is a numeric keypad with two rows of buttons. The first row contains buttons for digits 1, 2, 3, 4, 5, and a backspace button (a left-pointing arrow with an "X"). The second row contains buttons for digits 6, 7, 8, 9, 0, and a "C" button. At the bottom of the screen is a dark blue footer bar. On the left side of the footer bar are two icons: a left-pointing arrow and a globe. On the right side of the footer bar is the text "easy TOUCH".

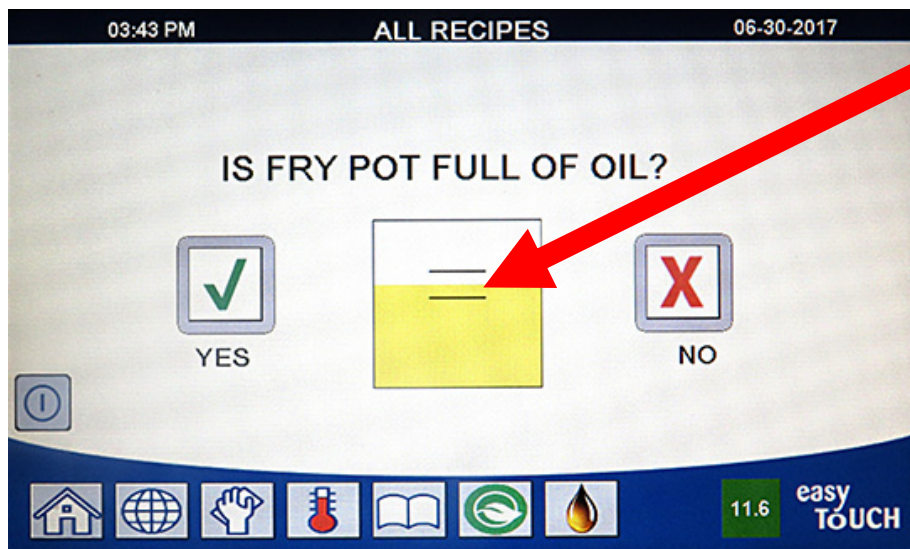
Press the checkmark again.



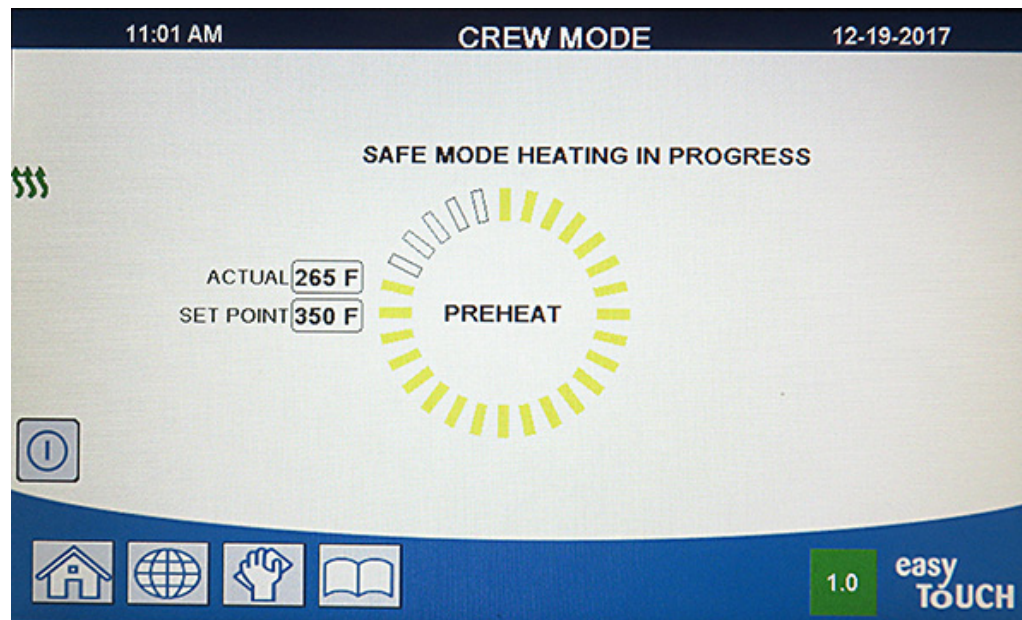
The vat is in the OFF mode. Press and hold the checkmark to power on the vat.



If the vat is FULL of oil press the checkmark (YES) button, otherwise press the X (NO) button. Ensure the oil is at the top oil level line or between the two lines.



The vat will heat in SAFE MODE until it is determined that it is heating correctly.



The vat will go to PREHEAT once it exits SAFE MODE.



Once the vat is at setpoint, the icons return to normal.

