



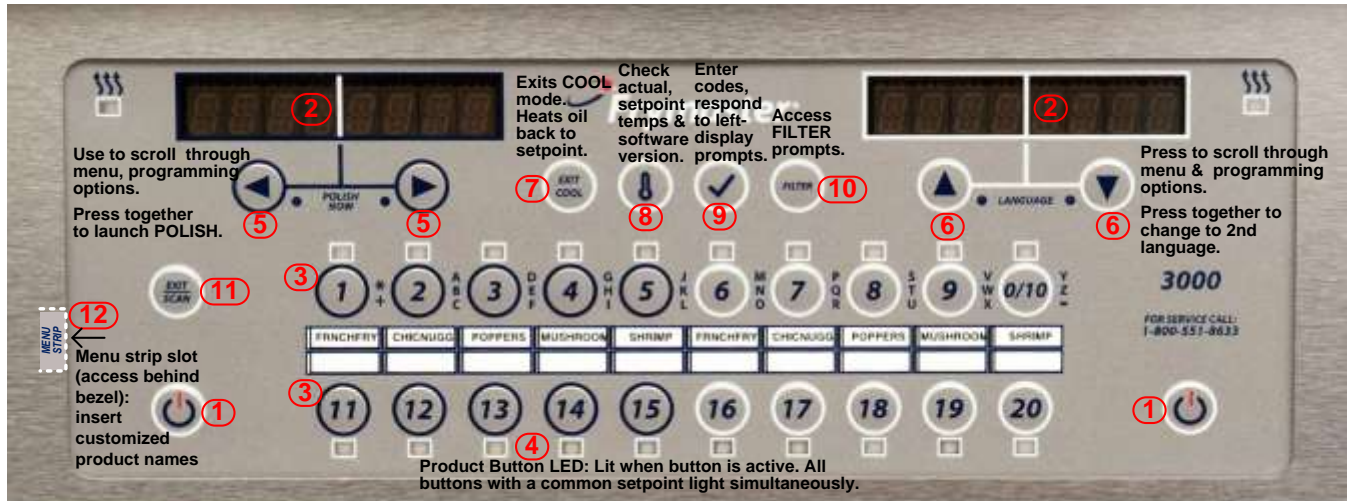
3000 CONTROLLER

TRAINING MANUAL

Contents

Quick Reference: Using the 3000.....	3
Menu Summary Tree	6
Main Menu: Programming your Fryer.....	8
Main Menu: Navigation.....	8
Main Menu: Product Setup—Single Setpoint Cooking	9
Main Menu: Product Setup—Multiple Setpoint (Segmented) Cooking	11
Overview.....	11
Multiple Setpoint (Segmented) Cooking Setup	13
1. Set Up Product.....	13
2. Enter Total Cook Time and Starting (1 st) Temp.....	13
3. Enter 2 nd Temp and Time Remaining.....	14
4. Enter 3 rd Temp and Time Remaining	14
5. Enter 4 th Temp and Time Remaining.....	14
6. End Temp Changes or Repeat Step 5 if needed.....	15
7. Create 1 st Shake Alarm	15
8. Create 2 nd Shake Alarm	15
9. Create 3 rd Shake Alarm.....	16
10. Set Filter Prompt, Instant ON and Hold	16
11. Exit or Set Up Additional Products.....	16
Main Menu: Vat Setup	17
1. Enter Vat Setup	17
2. Vat Set Up: System.....	17
3. Vat Set Up: Time/Date	18
4. Vat Set Up: DST Set Up (Daylight Savings Time).....	19
5. Vat Set Up: Filter.....	20
6. Vat Set Up: E-Log	21
7. Vat Set Up: Change Password.....	21
Main Menu: Tech Mode	21
Filter Menu	22
Filter Menu: Controller ON	22
1. Enter Filter Menu – Controller ON	22
2. Filter Menu: Filter – Controller ON.....	23
3. Filter Menu: Clean and Filter – Controller ON	24
4a. Filter Menu: JIB and None Settings - Dispose – Controller ON	25
4b. Filter Menu: BULK Setting - Dispose – Controller ON	26
5. Filter Menu: BULK Setting - Fill Vat from BULK – Controller ON.....	27
Filter Menu: Controller OFF	27
1. Enter Filter Menu – Controller OFF	27
2. Filter Menu: BULK Setting – Fill Vat from BULK – Controller OFF	28
3. Filter Menu: JIB and None Settings - Controller OFF	29
3a. Filter Menu: BULK Settings - Dispose - Controller OFF.....	30
4. Boil Out – Controller OFF	31
Polish Menu: Fryer ON.....	31
Enter Polish: Fryer ON.....	31
Polish: Fryer ON	32
Info Mode: Viewing Operational Stats	32
1. Info Mode: Controller OFF.....	33
1. Info Mode: Dispose Stats – Information since last dispose.....	33
2. Info Mode: Daily Stats – Information by day of the week over the past week.....	34
3. Info Mode: Selected Period Stats – Information for a specifically defined period of time.....	35
4. Info Mode: Last Load Stats –Information about last cook.....	36
Scan Mode: Viewing Daily Stats	37
Appendix A: Cancelling Out of Filtering After Drain Valve has been Opened	39
Appendix B: 3000 Controller Error Log Codes.....	41
Appendix C: Loading and Updating Software Procedures on 3000 Controller	42

Quick Reference: Using the 3000



Blue buttons cook Left Side **White buttons cook Right Side**

1.	<u>On/Off</u>	Turn controller(s) on/off; exit filter/polish cycles.
2.	<u>Display screens.</u>	Written information prompts.
3.	<u>Product buttons</u> - Blue cook left display - White cook right display	Press to start, complete, or cancel (press and hold) a product cook. To change to another setpoint temperature, press, hold, then release desired non-lit button. When lit, push again to start cook at alternate setpoint temperature. In scan mode, press to view product setup.
4.	<u>Product Button LEDs</u>	Lights for products that cook at setpoint. Flash during cook cycle.
5.	<u>Left/Right Scroll</u>	Navigate options in left display window. Press both simultaneously to launch polish cycle.
6.	<u>Up/Down Scroll</u>	Navigate options in right display window. Press both simultaneously to change to a second language.
7.	<u>Exit Cool</u>	Press and release to exit COOL mode. Heats oil back to setpoint. Press and hold to cancel melt cycle.
8.	<u>Thermometer</u>	With controller on, shows setpoint in left display & vat temp on the right. (Toggles for split pot). When off, shows setpoint, time, type of fryer, and software version. If press and hold when on, displays AIF- - - -ATO - - - -. If press and hold when off, displays AIF- - - -ATO - - - -. These displays are for service only to help identify probe performance issues.
9.	<u>Checkmark</u>	With controller on or off, press and release to get recovery time (Normal for Electric is 1:40 or less & Gas is 2:25 or less). With controller off, press and hold for 4-5 seconds for info mode functions, or 10 seconds for main menu: programming functions.
10.	<u>Filter</u>	With controller off or on, press for cooks remaining in filter cycle. Press and hold to access filter menus (filter, clean and filter, dispose). (Fill vat from bulk option will also display on Bulk Oil models.) With frypot off, press and hold to access dispose & boil out.
11.	<u>Exit/Scan</u>	Press to view product set ups or to exit main menu programming functions.
12.	<u>Menu Strip</u>	Remove bezel to access customizable menu strip.

Cooking

1. Press **ON/OFF**¹: Display screens² show system information and oil heats to setpoint.
2. **DROP**: Oil is at set temperature. Press any lighted product button³ and drop product.
3. **Other possible cooking display prompts:**
 - ** Temperature is outside the normal cooking temperature range but controller will adjust cook time accordingly, so cook can be started without affecting food quality. DROP will display when temperature is back in the normal cooking range.
 - **High Temp** – Temperature is higher than normal variation.
 - **Low Temp** – Temperature is lower than normal variation.

4. **SHAKE:** If shake is needed, alarm sounds.
5. **DONE:** Audible alarm sounds. Press blinking product button³ to cancel alarm and remove product.

NOTE: To cancel cook at any time: Press and hold blinking product button³.

COOL MODE deactivation

1. Press **ON/OFF**¹: Oil heats to setpoint temperature.
2. **COOL:** After the programmed idle time, controller reverts to idle temperature and displays COOL. With full frypots only, press at any time to reduce frypot's temperature to COOL mode. Default is 250°F (121°C). The COOL mode temperature can be adjusted. See MAIN MENU: VAT SETUP
3. Press **EXIT COOL** to return oil to setpoint temperature.

NOTE: COOL MODE can be activated on full frypots only at any time by pressing EXIT/COOL.

Polish (Controller must be ON)

1. To polish, press and hold simultaneously.
2. Controller displays² "POLISH NOW" alternating with "YES" and "NO".
3. Select YES (button under YES display⁵) to launch polish cycle or NO to continue cooking.
4. Follow prompts for step by step polish guidance.
5. Controller turns off when polish cycle is complete.

Filter (Controller must be ON to record filter events and to display step by step filter prompts)

1. To filter, press and hold FILTER¹⁰. NOTE: Only one frypot can be filtered at a time; if filter is selected on a second frypot "WAIT TO FILTER" will scroll until prior frypot filtration is completed.
2. Select desired filter function (filter, clean and filter, or dispose). (Fill vat from BULK will also display on Bulk Oil models.)
3. Controller displays² "FILTER NOW" alternating with "YES" and "NO".
4. Select YES (press button under YES display⁵) to launch filter cycle.
5. Select NO (press button under NO display⁵) to delay filter and cooking continues. Press NO two times and filter count resets.
6. Follow prompts for step by step filter guidance.
7. Controller turns off when filter cycle is complete.

Filter (All filter functions can be performed with the fryer off. However, the fryer will not record them as completed.)

NOTE: Controller must be OFF to access BOIL OUT filter function.

NOTE: Blue product button products will cook in the left display(s). White product button products will cook in the right display(s).

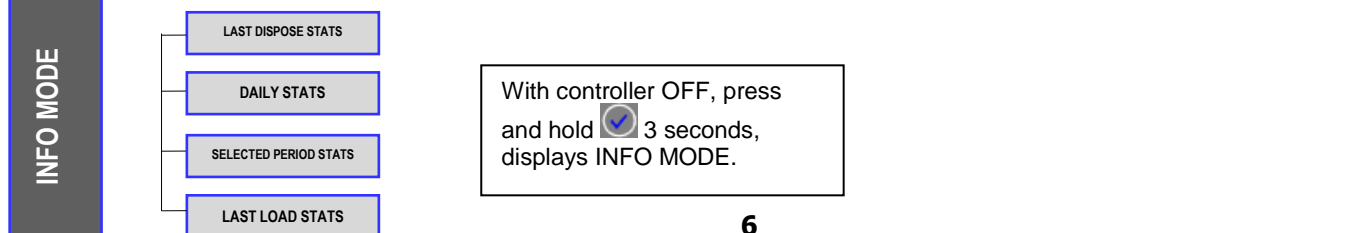
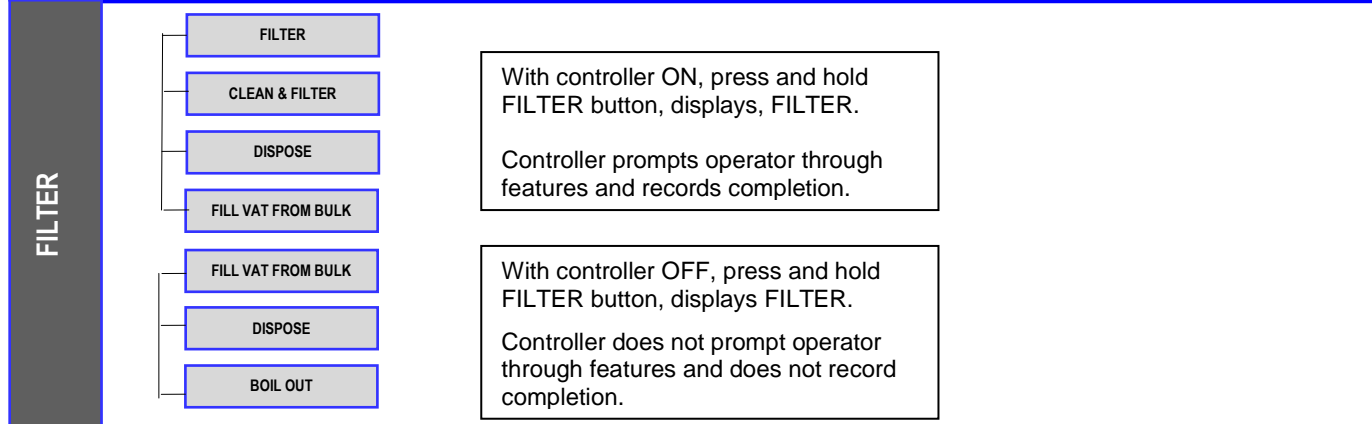
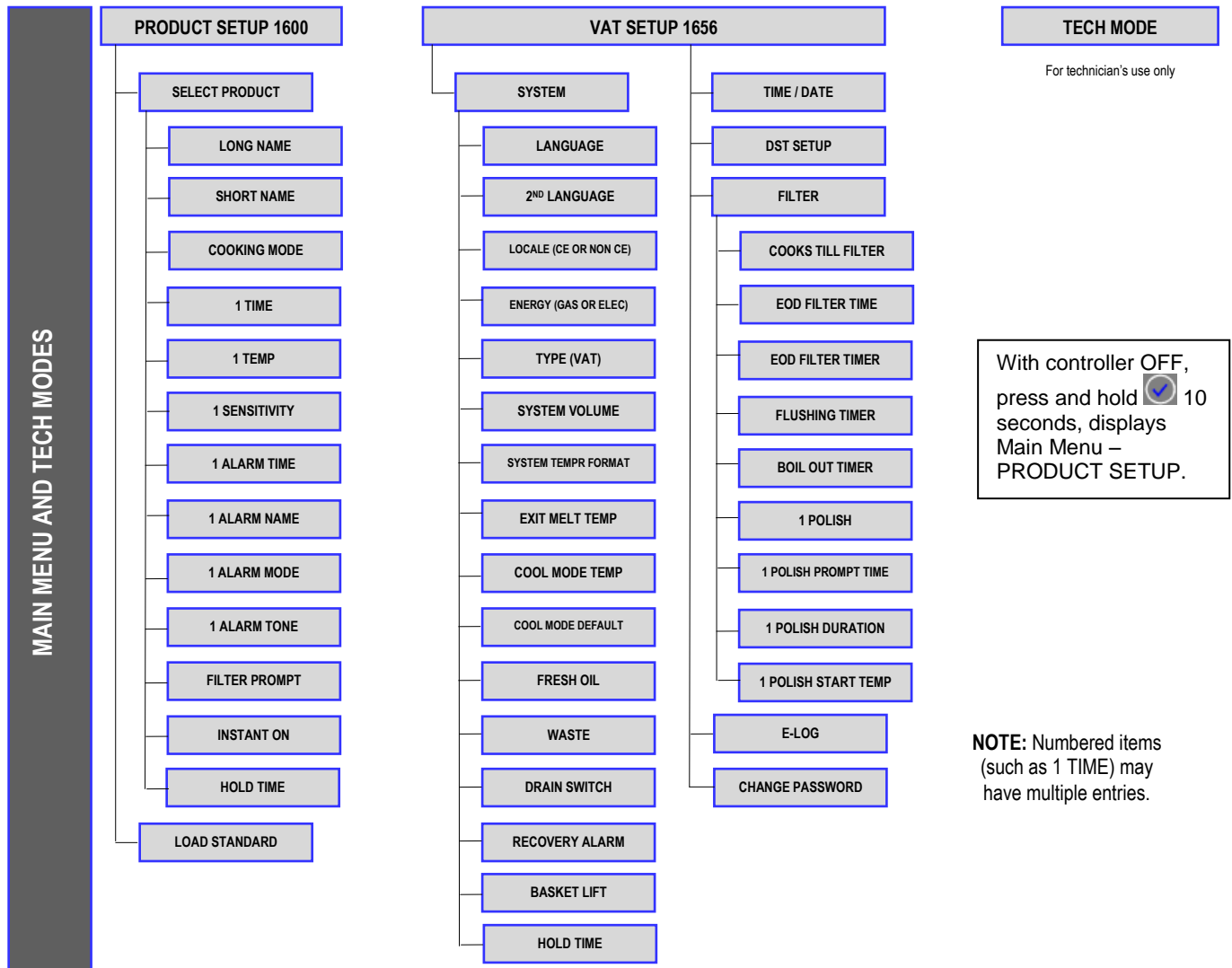
Product Setup

Left Display	Right Display	Action
OFF	OFF	1. Press/hold about 10 seconds until PRODUCT SETUP is displayed. MAIN MENU will flash before displaying PRODUCT SETUP.
PRODUCT SETUP	[BLANK]	2. Press to program menu items and cooking parameters.
PRODUCT SETUP	ENTER CODE	3. Enter 1650.
SELECT PRODUCT	[BLANK]	4. Press desired product button.
LONG NAME	PRODUCT NAME OR BUTTON NUMBER	5. Enter 8 character product name with text keys. Move cursor from letter to letter with forward one letter or back one letter. This name will alternate in the display window with the cook time during a cook (full frypot). 6. Press to advance to next product set up feature or to move back one product set up feature.
SHORT NAME	ABBREVIATED PRODUCT NAME OR BUTTON	7. Enter abbreviated 4-character product name with the text keys. This name will alternate in the display window with the cook time during a cook (split frypot).

Left Display	Right Display	Action
	NUMBER	8. Press to advance.
COOKING MODE	SINGLE SETPOINT	9. Press to advance. (Default is SINGLE SETPOINT) NOTE: If multiple setpoint (segmented) cooking is desired, press MULTIPLE. Then go to MULTIPLE SETPOINT (SEGMENTED) product setup and follow the instructions.
1 TIME	0:00 OR PREVIOUSLY ENTERED TIME	10. Enter or confirm total cook time with numbered keys. 11. Press to advance.
1 TEMPR	TEMP	12. Enter cooking temperature. 13. Press to advance.
1 SENSITIVITY	NUMBER	14. Enter the level of sensitivity, 0-9, for the product. Sensitivity is the likelihood that the cook time will have to stretch to compensate for product variation (condition and/or weight). 15. Press to advance.
1 ALARM TIME (SHAKE TIME)	0:00 OR PREVIOUSLY SET TIME	16. Enter time in cook cycle for audible alarm for shaking or stirring (e.g. 30 second SHAKE into a 3 minute COOK would be entered :30). If set to 0:00 skip to FILTER PROMPT. 17. Press to advance.
1 ALARM NAME(SHAKE ALARM)	SHAKE	18. Press to scroll to choice of alarm names. (Default is SHAKE). 19. Press to advance.
1 ALARM MODE	AUTO	20. Press . (Default is AUTO) Cancels alarm automatically after a few seconds. 21. If MANUAL is desired press to scroll to MANUAL (requires user to turn off alarm). 22. Press to advance.
1 ALARM TONE	SHORT	23. Press to scroll to choice of shake alarm tones. (Default is SHORT). 24. Press to advance.
2 ALARM TIME	0:00	25. Enter time in cook cycle for second alarm for shaking or stirring. Leave at 0:00 if second alarm is not needed. 26. Press to advance.
FILTER PROMPT	0 OR PREVIOUSLY SET NUMBER	27. Enter number of cooks before a filter prompt. (Default is "0") so filter prompting is not associated with number of cook cycles. 28. Press to advance.
INSTANT ON	0 OR PREVIOUSLY SET NUMBER	29. Enter number of seconds after cook starts that heat comes on. Press to advance. (Default is 5 seconds). O = Off 30. This is the time, in seconds, after cook starts that heat comes on, before the controller adjusts the heat in response to the temperature. Note: Instant on time may need to be adjusted for light cooking loads (in whole minutes).
HOLD TIME	0:00 OR PREVIOUSLY SET TIME	31. Enter time to hold product before discarding (Default is 0 seconds). - In Standard mode, the timer runs in the background but cancels when a new cook is started on that product button. Controller can count down holds from 8 different product buttons at the same time. - In Lane mode (selected in TECH MODE), the timer counts down in the display screen but cancels when a new cook is started in that lane. Controller counts down one hold per cooking lane. 32. Press to advance.
EXIT	EXIT	33. Press button to lock in programming choices and continue with additional product programming (#4 above).
SELECT PRODUCT	[BLANK]	Press 2 times to return to OFF.

NOTE: To un-assign a product from a button, set the cook time to 0:00 and press EXIT/SCAN.

3000 Controller Menu Summary Tree



NOTE: Numbered items (such as 1 TIME) may have multiple entries.


3000 Controller Menu Summary Tree












Main Menu: Programming your Fryer

The main menu is used to access the setup options to program the 3000 controller for your fryer.

Main Menu: Navigation

Turn the controller off  and follow the steps below to scroll to the function you wish to enter: **PRODUCT SETUP**, **VAT SETUP**, or **TECH MODE**.

NOTE: Press  to return to main menu at any time during the set up process. Press twice to return to OFF.

Left Display	Right Display	Action
OFF	OFF	1. Press  about 10 seconds until controller displays MAIN MENU. Press EXIT/SCAN to return to OFF.
MAIN MENU	[BLANK]	2. Main Menu will flash, then go to PRODUCT SETUP.
PRODUCT SETUP	[BLANK]	3. Press  to enter PRODUCT SETUP to program menu items and cooking parameters. OR Press  to scroll to VAT SETUP.
	[BLANK]	4. Press  to enter VAT SETUP. OR Press  to scroll to TECH MODE.
TECH MODE	[BLANK]	5. Press  to enter TECH MODE to program technical features. OR Press  to scroll to EXIT.
EXIT	EXIT	6. Press  to return the controller to OFF.

Main Menu: Product Setup – Single Setpoint Cooking (Same temperature throughout cook)

Controller default is single setpoint cooking.

To program menu items, make sure the controller is OFF and follow the steps below.

NOTE: Exit from a programming step at any time by pressing until the display returns to its pre-programming status. A press is needed in order to lock in the programming choice.

NOTE: In full frypots, blue button products will cook in the left display(s), white button products will cook in the right display(s). To unassign a product from a button, set the cook time to 0:00 and press .

Left Display	Right Display	Action
OFF	OFF	1. Press/hold about 10 seconds until PRODUCT SETUP is displayed. MAIN MENU will flash before displaying PRODUCT SETUP.
PRODUCT SETUP	[BLANK]	2. Press to program menu items and cooking parameters.
PRODUCT SETUP	ENTER CODE	3. Enter 1650.
SELECT PRODUCT	[BLANK]	4. Press desired product button.
LONG NAME	PRODUCT NAME OR BUTTON NUMBER	5. Enter 8 character product name with text keys. Move cursor from letter to letter with forward one letter or back one letter. This name will alternate in the display window with the cook time during a cook (full frypot). 6. Press to advance to next product set up feature or to move back one product set up feature.
SHORT NAME	ABBREVIATED PRODUCT NAME OR BUTTON NUMBER	7. Enter abbreviated 4-character product name with the text keys. This name will alternate in the display window with the cook time during a cook (split frypot). 8. Press to advance.
COOKING MODE	SINGLE SETPOINT	9. Press to advance. (Default is SINGLE SET-POINT 10. NOTE: If multiple setpoint (segmented) cooking is desired, press MULTIPLE. Then go to MULTIPLE SETPOINT (SEGMENTED) product setup and follow the instructions
1 TIME	0:00 OR PREVIOUSLY ENTERED TIME	11. Enter total cook time with numbered keys. 12. Press to advance.
1 TEMPR	TEMP	13. Enter cooking temperature. 14. Press to advance.
1 SENSITIVITY	NUMBER	15. Enter the level of sensitivity, 0-9, for the product. Sensitivity is the likelihood that the cook time will have to stretch to compensate for product variation (condition and/or weight). 16. Press to advance.

Left Display	Right Display	Action
1 ALARM TIME (SHAKE TIME)	0:00 OR PREVIOUSLY ENTERED TIME	17. Enter time in cook cycle for audible alarm for shaking or stirring. (e.g. 30 second SHAKE into a 3 minute COOK would be entered :30). If set to 0:00, skip to FILTER PROMPT. 18. Press to advance.
1 ALARM NAME	SHAKE	19. Press to scroll to choice of alarm names. (Default is SHAKE). 20. Press to advance.
1 ALARM MODE	AUTO	21. Press (Default is AUTO) Cancels alarm automatically after a few seconds. 22. If MANUAL is desired press to scroll to MANUAL (requires user to turn off alarm). 23. Press to advance.
1 ALARM TONE	SHORT	24. Press to scroll to choice of shake alarm tones. (Default is SHORT). 25. Press to advance.
2 ALARM TIME	0:00	26. Enter time in cook cycle for second alarm for shaking or stirring. Leave at 0:00 if second alarm is not needed. 27. Press to advance.
FILTER PROMPT	0 OR PREVIOUSLY ENTERED NUMBER.	28. Enter number of cooks before a filter prompt. (Default is "0") so filter prompting is not associated with number of cook cycles. 29. Press to advance.
INSTANT ON	5 OR PREVIOUSLY SET NUMBER	30. Enter value. Press to advance. (Default is 5 seconds on pre-programmed products). 31. This is the time, in seconds, the fryer heats at 100%, after the product button is pressed, before the controller adjusts the heat in response to the temperature.
HOLD TIME	0:00 OR PREVIOUSLY ENTERED TIME.	32. Enter time to hold product before discarding (Default is 0 seconds). 33. In Standard mode, the timer runs in the background but cancels when a new cook is started on that product button. Controller can count down holds from 8 different product buttons at the same time. 34. In Lane mode (selected in TECH MODE), the timer counts down in the display screen but cancels when a new cook is started in that lane. Controller counts down one hold per cooking lane. 35. Press to advance.
EXIT	EXIT	36. Press button to lock in programming choices and continue with additional product programming (#37 page 9).
SELECT PRODUCT	[BLANK]	37. Press 2 times to return to OFF.

NOTE: To unassign a product from a button, set the cook time to 0:00 and press EXIT/SCAN.

Main Menu: Product Setup – Multiple Setpoint (Segmented) Cooking (More than one temperature throughout cook).

If not cooking products at more than one temperature throughout the cook, skip to page 16, MAIN MENU.

Overview

The 3000 controller is capable of multiple setpoint (segmented) cooking, a feature that allows a cooking cycle to be broken into a number of smaller cook cycles, each with its own cooking temperature and time.

An abbreviated version of the programming for a 13-minute cook cycle with four cooking temperatures is shown below.

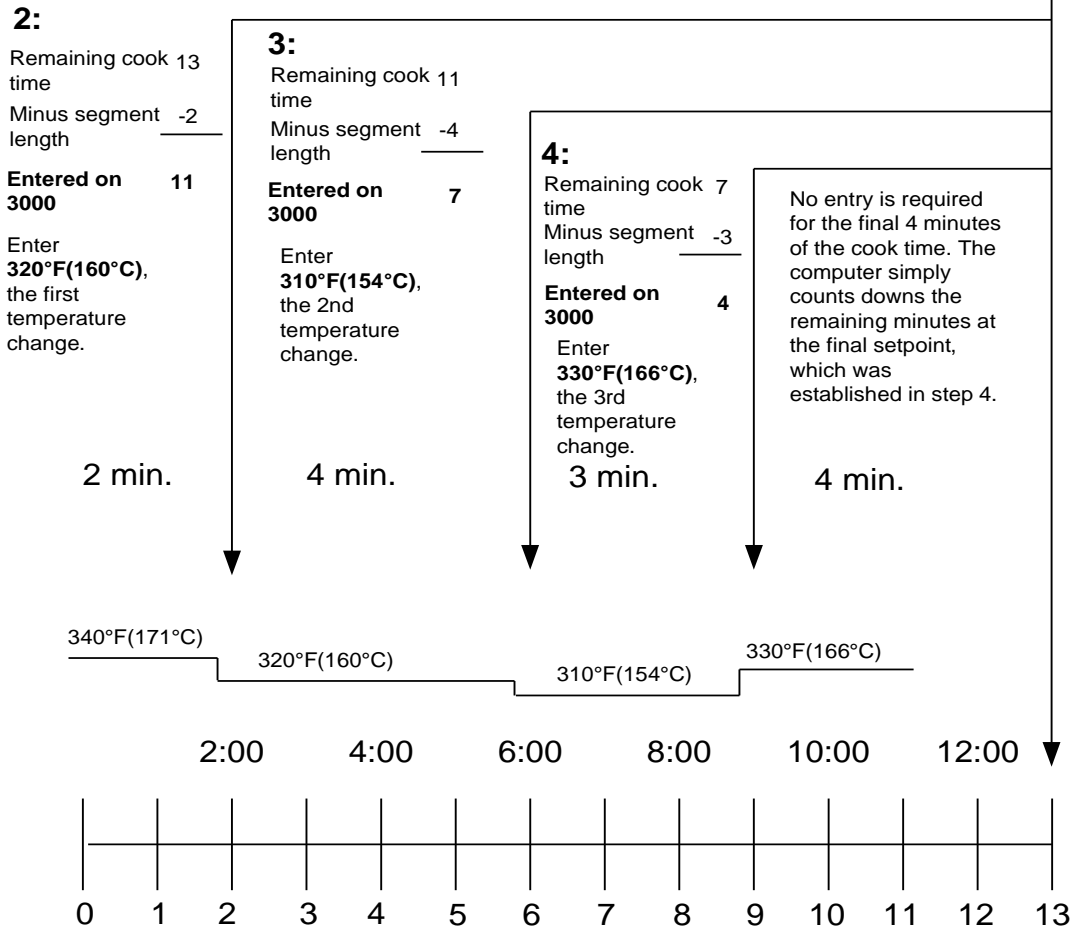
STEP 1	Set total cook time and initial setpoint.
STEP 2	Set the time of the first cooking segment, (2 minutes) and the setpoint of the first temperature change.
STEP 3	Set the duration of the second cooking segment (4 minutes) and the setpoint of the second temperature change.
STEP 4	Set the duration of the third cooking segment (3 minutes) and the setpoint of the third temperature change.
	The four remaining minutes in the cook time elapse at the final temperature. No entry is required to use the final minutes

EXAMPLE: Total cook time of 13 minutes, with 3 temperature changes.

1. Start with total cook time of 13. Cook for 2 minutes at 340 until timer is at 11.
2. Cook for 4 minutes at 320 until timer is at 7
3. Cook for 3 minutes at 330 until timer is at 4.
4. Cook last 4 minutes at 330.

	Cook for How Long?	Then Change to What Temp? Enter this number for temp change	Time Remaining in Cook Cycle Enter this number for point in cycle to change temp <i>[subtract desired cook time from total time remaining]</i>
STEP 1		Initial setpoint of 340	Total cook time of 13 minutes
STEP 2	2 minutes	320	11 minutes [13 – 2]
STEP 3	4 minutes	310	7 minutes [11-4].
STEP 4	3 minutes	330	4 minutes [7-3]
	4 minutes	No entry—product continues to cook at 330 until DONE	No entry—product finishes cooking at last setting

Enter 13:00, the combined time of all cook cycles, and 340°F (171°C),
1: initial setpoint.



There can be a total of ten (10), cooking segments.

Multiple Setpoint (Segmented) Cooking Setup




1. Set Up Product

Left Display	Right Display	Action
OFF	OFF	1-1. Press checkmark key until Product Setup is displayed. MAIN MENU will flash before displaying PRODUCT SETUP.
PRODUCT SETUP	[BLANK]	1-2. Press to program menu items and cooking parameters.
PRODUCT SETUP	ENTER CODE	1-3. Enter 1650
SELECT PRODUCT	[BLANK]	1-4. Press desired product button
LONG NAME	PRODUCT NAME OR BUTTON NUMBER	1-5. Enter 8 character product name with text keys. Move cursor from letter to letter with forward one letter or back one letter. This name will alternate in the display window with cook time during a cook (full frypot). 1-6. Press to advance to next product set up feature or to move back one product setup feature.
SHORT NAME	ABBREVIATED PRODUCT NAME OR BUTTON NUMBER	1-7. Enter abbreviated 4-character product name with text keys. This name alternates with time in the display during a cook. Press to advance.




2. Enter Total Cook Time and Starting (1st) Temp

COOKING MODE	SINGLE SETPOINT	2-1. Press . If multiple setpoint cooking desired press MULTIPLE SETPOINT and follow the instructions. (Default is SINGLE SETPOINT)
1 TIME	0:00 OR PREVIOUSLY ENTERED TIME	2-2. Enter total cook time for segmented item and press to advance.
1 TEMP	TEMP	2-3. Enter initial cooking temperature and press to advance.
1 SENSITIVITY	NUMBER	2-4. Enter the level of sensitivity, 0-9, for the product. Sensitivity is the likelihood that the cook time will have to stretch to compensate for product variation (condition and/or weight). Press to advance.




3. Enter 2nd Temp and Time Remaining

2 TIME	0:00 OR PREVIOUSLY ENTERED TIME	3-1. Enter time remaining after first temperature change (see page 12) and press  to advance.
2 TEMP	0:00 OR PREVIOUSLY ENTERED TEMPERATURE	3-2. Enter first temperature change and press  to advance.
2 SENSITIVITY	0 OR PREVIOUSLY ENTERED VALUE	3-3. Enter the level of sensitivity, 0-9, for the product and press  to advance.


4. Enter 3rd Temp and Time Remaining

3 TIME	0:00 OR PREVIOUSLY PROGRAMMED TIME	4-1. Enter time remaining after second temperature change and press  to advance.
3 TEMP	0:00 OR PREVIOUSLY PROGRAMMED TEMPERATURE	4-2. Enter temperature of the second segment and press  to advance.
3 SENSITIVITY	0 OR PREVIOUSLY ENTERED VALUE	4-3. Enter the level of sensitivity, 0-9, for the product and press  to advance.











5. Enter 4th Temp and Time Remaining

4 TIME	0:00 OR PREVIOUSLY ENTERED TIME	5-1. Enter time remaining after third temperature change and press  to advance.
4 TEMP	0:00 OR PREVIOUSLY PROGRAMMED TEMPERATURE	5-2. Enter temperature of the third segment and press  to advance.
4 SENSITIVITY	0 OR PREVIOUSLY ENTERED VALUE	5-3. Enter the level of sensitivity, 0-9, for the product and press  to advance.











6. End Temp Changes or Repeat Step 5 if needed

5 TIME	0:00 OR PREVIOUSLY ENTERED TIME	6-1. Leave at zero if no more segments are needed and press  to select and advance. If more segments are needed, continue programming as shown in Step 5 for a maximum of 10.
---------------	--	--











7. Create 1st Shake Alarm

1 ALARM TIME	0:00 OR PREVIOUSLY ENTERED TIME	7-1. Enter time in cook cycle for audible alarm for shaking or stirring (e.g. 30 second SHAKE into a 3-minute COOK would be entered 0:30). Press  to advance.
1 ALARM NAME	SHAKE	7-2. Press   to scroll to choice of alarm names. (Default is SHAKE). 7-3. Press  to advance.
1 ALARM MODE	AUTO	7-4. Press   to scroll to confirm Auto or Manual shake alarm mode. (Default is AUTO). Press  to advance.
1 ALARM TONE	SHORT	7-5. Press   to scroll to choice of shake alarm tones. (Default is SHORT). Press  to advance.




8. Create 2nd Shake Alarm

2 ALARM TIME	0:00 OR PREVIOUSLY ENTERED TIME	8-1. Enter time in cook cycle for a second audible alarm for shaking. Press  to advance. If time left at 0:00, menu will advance to Step 10.
2 ALARM NAME	SHAKE	8-2. Press   to scroll to choice of alarm names. (Default is SHAKE). 8-3. Press  to advance.
2 ALARM MODE	AUTO	8-4. Press   to scroll to confirm Auto or Manual shake alarm mode. (Default is AUTO). Press  to advance.
2 SHAKE ALARM TONE	SHORT	8-5. Press   to scroll to choice of shake alarm tones. (Default is SHORT). Press  to advance.



9. Create 3rd Shake Alarm

3 ALARM TIME	0:00 OR PREVIOUSLY ENTERED TIME	9-1. Enter time for third audible alarm for shaking. Press  to advance.
3 ALARM NAME	SHAKE	9-2. Press   to scroll to choice of alarm names. (Default is SHAKE). 9-3. Press  to advance.
3 ALARM MODE	AUTO	9-4. Press   to scroll to confirm Auto or Manual shake alarm mode. (Default is AUTO). Press  to advance.
3 SHAKE ALARM TONE	SHORT	9-5. Press   to scroll to choice of alarm tones. (Default is SHORT). Press  to advance.

10. Set Filter Prompt, Instant ON, and HOLD

FILTER PROMPT	0 OR PREVIOUSLY ENTERED NUMBER.	10-1. Enter number of cook cycles before a filter prompt. (Default is "0") so filter prompting is not associated with number of cook cycles. Press  to advance.
INSTANT ON	5 OR PREVIOUSLY ENTERED NUMBER	10-2. Enter value. Press  to advance. (Default is 5 seconds on pre-programmed products). 10-3. This is the time, in seconds, the fryer heats at 100%, after the product button is pressed, before the controller adjusts the heat in response to the temperature.
HOLD TIME	0 OR PREVIOUSLY ENTERED TIME	10-4. Enter time to hold product before discarding. Press  to advance. See page 10.

11. Exit or Set Up Additional Products




EXIT	EXIT	11-1. Press the  button to lock in programming choices and continue with additional product programming. (1-2, page 13).
SELECT PRODUCT	[BLANK]	11-2. Press  2 times to return to OFF.

Main Menu: Vat Setup

To program the Vat Setup, make sure the controller is OFF and follow the steps below. Vat Setup mode allows the controller to be set for language displays, vat sizes, and temperature range displays.



















NOTE: Global system settings are only available on the far left controller. Individual vat setup choices are available on the individual vat controller.

1. Enter Vat Setup

Left Display	Right Display	Action
OFF	OFF	1-1. Press and hold  for about 10 seconds until the controller displays Main Menu changing to PRODUCT SETUP. (Product Setup is described on page 9.)
PRODUCT SETUP	[BLANK]	1-2. Press  to scroll to VAT SETUP and press  .
VAT SETUP	ENTER CODE	1-3. Enter 1656.

2. Vat Set-Up: System

(Most of the system choices are only available on the far left controller)

SYSTEM	[BLANK]	2-1. SYSTEM shows in left display. Press  to enter System Setup. Note: Pressing  will scroll to TIME/DATE *, DST SETUP *, FILTER, E-LOG, or CHANGE PASSWORD. * Global Settings
LANGUAGE (Global)	ENGLISH	2-2. Press   to scroll to choice and press  to advance (Default is ENGLISH). Far left controller only.
2ND LANGUAGE (Global)	SPANISH	2-3. Press   to scroll to choice and press  to advance. (This option allows another display language to be selected – ex. Spanish as a second language). (Default is SPANISH). Far left controller only.
LOCALE (Global)	NON-CE	2-4. Press   to scroll to choices: Non-CE (non-European standards), CE Belgium, or CE (European Conformity standards) (Default is NON-CE). Press  to advance. Far left controller only.
ENERGY (Global)	ELEC	2-5. Press   to scroll to choices: Gas or Electric. Press  to advance. Far left controller only.
TYPE (Global)	EL30-14 FULL	2-6. Press   to scroll choices: Gas: GL30 Full, GL30 Split, GL30 Full Quick, or GL30 Split Quick; Electric: EL30-14 Full, EL30-14 Split, EL30-17 Full, or EL30-17 Split. With the current fryer vat type displayed, press  to advance. Far left controller only.
SYSTEM VOLUME (Global)	5	2-7. Sets sound level for controller. Enter level, 0-9 (0=Off/ 9=Loudest) (Default is 5). Press  to advance. Far left controller only.

SYSTEM TEMPR FORMAT (Global)	F	2-8. Press to scroll choices: F for Fahrenheit; C for Celsius (Default is set at factory). Press to advance. Far left controller only.
EXIT MELT TEMPR (Global)	180°F (82 °C)	2-9. Use numbered keys to select a temperature from 100° F (38° C) to 180° F (82° C) (Default is 180°F) (82°C). This is the temperature for the fryer to exit the melt cycle. Press to advance. Far left controller only.
COOL MODE TEMPR (Global)	250°F (121 °C)	2-10. Use numbered keys to select a setback temperature. (Default is 250°F) (121°C). This is the temperature during cool mode. Press to advance. Far left controller only.
COOL MODE DEFAULT	0	2-11. Use numbered keys to select a number of minutes the frypot sits idle before going to cool mode. (Default is 0, disabling this feature). Press to advance.
FRESH OIL (Global)	NONE	2-12. Press to scroll choices NONE, BULK, JIB. (Default is set at factory). Press to advance. Far left controller only.
WASTE (Global)	NONE	2-13. Press to scroll choices NONE, BULK. (Default is set at factory). Press to advance. Far left controller only.
DRAIN SWITCH (Global)	YES	2-14. Press to scroll choices YES and NO. Press to advance (Default is set at factory). Far left controller only.
RECOVERY ALARM (Global)	DISABLED	2-15. Press to scroll choices DISABLED and ENABLED. This is an alarm that locks out the fryer if it does not heat properly (Default is DISABLED). Press to advance. Far left controller only.
BASKET LIFT (Global)	ENABLED	2-16. This feature only applies to units that have basket lifts. Press to scroll choices DISABLED and ENABLED. (Default is ENABLED). Press to advance. Far left controller only.
HOLD TIME	AUTO	2-17. Press to scroll choices AUTO and MANUAL. (Default is AUTO). Cancels alarm automatically after a few seconds. Press to advance.
EXIT	EXIT	Press button to lock-in the vat set-up and to return the controller to OFF.

3. Vat Set Up: Time/Date

NOTE: Global system settings are only available on the far left controller.

OFF	OFF	3-1. Press until PRODUCT SETUP is displayed.
PRODUCT SETUP	[BLANK]	3-2. Press to scroll to VAT SETUP and press .

VAT SETUP	ENTER CODE	3-3. Enter 1656.
SYSTEM	[BLANK]	3-4. Press to scroll to TIME/DATE.
TIME/DATE (Global)	[BLANK]	3-5. Press to advance. Far left controller only.
TIME ENTRY (Global)	TIME	3-6. Use numbered keys to change time in 24 hour format. Press to advance. Far left controller only.
DATE FORMAT (Global)	MM/DD/YY	3-7. Press to scroll choices. With the date format displayed, press to advance. Far left controller only.
ENTER DATE (Global)	DATE	3-8. Use numbered keys to change date. Press to advance. Far left controller only.
EXIT	EXIT	3-9. Press button once and press to scroll to DST SETUP *, FILTER, E-LOG, CHANGE PASSWORD, EXIT, SYSTEM*, or TIME/DATE *. With desired choice displayed, press to advance or press 3 times to return the controller to OFF. *Global Far left controller only.

4. Vat Set Up: DST Set Up (Daylight Savings Time)

In the U.S., Daylight Savings Time begins each year at 2:00 a.m. on the second Sunday in March, with clocks moving ahead one hour.

TIME/DATE (Global)		4-1. Press until you have scrolled to DST SETUP *.
DST SETUP (Global)		4-2. Press to advance.
DST (Global)	ENABLED	4-3. Press to scroll to choices ENABLED and DISABLED. (Default is ENABLED). Press to advance. Far left controller only.
DST START MONTH (Global)	3	4-4. Use numbered keys to program month. (Default is U.S. Standard: Month "3"). Press to advance. Far left controller only.
DST START SUNDAY (Global)	2	4-5. Use numbered keys to program week of the month (1-5 weeks). (Default is U.S. Standard: Sunday "2"). Press to advance. Far left controller only.
DST END MONTH (Global)	11	4-6. Use numbered keys to program month. (Default is U.S. Standard: Month "11"). Press to advance. Far left controller only.
DST END SUNDAY (Global)	1	4-7. Use numbered keys to program week of the month (1-5 weeks). (Default is U.S. Standard: Sunday "1"). Press to advance. Far left controller only.
EXIT	EXIT	4-8. Press button once to lock in the Daylight Savings Time setup and press to scroll to FILTER, E-LOG, CHANGE PASSWORD, EXIT, SYSTEM*, TIME/DATE *, or DST SETUP *. With desired choice displayed, press to advance or press 3 times to return the controller to OFF. Far left controller only.

NOTE: Daylight savings time ends each year at 2:00 a.m. on the first Sunday in November with clocks moving back one hour. **For the U.S. states and international locations that do not use DST, this set-up feature can be disabled.**

5. Vat Set Up: Filter

DST SETUP		5-1. Press until you have scrolled to Filter.
FILTER	[BLANK]	5-2. Press to advance.
COOKS TILL FILTER	0	5-3. Use numbered keys to select a number of cooks that occur before a filter prompt. (Default is 0), so filter prompting is not associated with number of cooks. Press to advance.
EOD FILTER TIMER	DISABLED	5-4. Press to scroll choices ENABLED and DISABLED. (Default is DISABLED). There will be no automatic prompt for end of the day filtering. Press to advance.
EOD FILTER TIME	23:59	5-5. Use numbered keys to program end of day filter alert time. Enter time in 24-hour format (Default is 23:59) so filter prompting is not associated with an end of day prompt. Press to advance.
FLUSHING TIMER	5	5-6. Use numbered keys to select the number of minutes oil will circulate through the filter in Clean and Filter. (Default is 5 minutes). Press to advance.
BOIL OUT TIMER	30	5-7. Use numbered keys to select the number of minutes for the boil out soak. (Default is 30 minutes). Press to advance.
1 POLISH TIMER	DISABLED	5-8. Press to scroll choices ENABLED and DISABLED. (Default is DISABLED). There will be no automatic prompt for polishing during the day. Press to advance.
1 POLISH PROMPT TIME	23:59	5-9. Use numbered keys to program polish alert time. Enter time in 24-hour format. This is the time the polish prompt will occur each day if polish timer is ENABLED. (Default is 23:59) so polish prompting is not associated with an end of day prompt. Press to advance.
1 POLISH DURATION	15	5-10. If polishing, use numbered keys to select number of minutes to polish (Default is 15 minutes). Press to advance.
1 POLISH START TEMPR	300F (149°C)	5-11. Use numbered buttons to select a minimum temperature required for a polish to begin. (Default is 300° F). Press to advance.
EXIT	EXIT	5-12. Press button to lock-in the filter setup and return the controller to OFF.

6. Vat Set Up: E-Log

OFF	OFF	6-1. Press until PRODUCT SETUP is displayed.
PRODUCT SETUP	[BLANK]	6-2. Press to scroll to VAT SETUP and press .
VAT SETUP	ENTER CODE	6-3. Enter 1656.
SYSTEM	[BLANK]	6-4. Press until you have scrolled to E-Log.
E-LOG	[BLANK]	6-5. Press to advance.
NOW	TIME/DATE	6-6. Displays current time and date. Press to advance.
E-LOG	[BLANK]	6-7. This is a log of the ten most recent error codes. If no errors have occurred, NO ERROR will show in display. Press to skip to EXIT.
A E#	TIME/DATE	6-8. Errors listed A-J. Press to scroll through errors. Error codes are listed in Appendix A of this manual.
EXIT	EXIT	6-9. Press button once and press to scroll to CHANGE PASSWORD, EXIT, SYSTEM*, TIME/DATE*, DST SETUP*, FILTER, or E-LOG. With desired choice displayed, press or press 3 times to return the controller to OFF. *Global

7. Vat Set Up: Change Password

E-LOG	[BLANK]	7-1. Press until you have scrolled to CHANGE PASSWORD.
CHANGE PASSWORD	[BLANK]	7-2. Press to advance.
PRODUCT SETUP	1650	7-3. Use numbered keys to change code. Press to advance.
VAT SETUP	1656	7-4. Use numbered keys to lock in the CHANGE PASSWORD setup. Press to advance.
EXIT	EXIT	7-5. Press button once to lock in the Change Password setup. 7-6. Press to scroll to EXIT, SYSTEM*, TIME/DATE*, DST SETUP*, FILTER, E-LOG or CHANGE PASSWORD. With desired choice displayed, press or press 3 times to return the controller to OFF. *Global

Main Menu: Tech Mode

Tech Mode is for technicians only.

Filter Menu

The 3000 Controller has oil station management menu prompting options. These options provide a step by step guide to manual performance of common fry station management functions.

Controller ON:

- FILTER* – A 3 minute operation to remove crumbs and sediment from the frypot.
- CLEAN AND FILTER* – An end of the day filtration that includes cleaning the frypot and changing the filter media.
- DISPOSE – Disposing of the oil.
- FILL VAT FROM BULK – Filling the Vat from a Bulk Reservoir. (Only displays on Bulk Oil Models).

Controller OFF:

- FILL VAT FROM BULK – Filling the Vat from a Bulk Reservoir. (Only displays on Bulk Oil Models).
- DISPOSE – Disposing of the oil.
- BOIL OUT – A periodic frypot cleaning using water and a cleaning agent.

All are accessed by pressing and holding the FILTER button for 4-5 seconds until the FILTER MENU is displayed.



Only one frypot can be filtered at a time. If more than one filter is initiated, the controller displays “WAIT FOR FILTER” until prior frypot filtration is completed.

If fryer is not at set point, controller displays “WAIT FOR FILTER”.

Filter Menu: Controller ON

NOTE: You can completely cancel a filter function by turning the controller off before you open a drain valve. If you have opened a drain valve there are several prompts that must be answered to assure proper oil return (see Appendix A).

1. Enter Filter Menu – Controller ON










Left Display	Right Display	Action
DROP	DROP	1-1. Press and hold the FILTER button about 4-5 seconds until FILTER is displayed. If button is not held, COOKS REMAINING will display.
FILTER	[BLANK]	1-2. Press  to scroll to CLEAN AND FILTER, DISPOSE, EXIT, FILTER, or FILL VAT FROM BULK option (BULK setting only). 1-3. With the desired choice displayed press  to select.

NOTE: Split pots will display the following information alternately in either the left or right window, depending on which pot is selected. When the left pot is selected, use button instead of for selections and to confirm actions when requested.












2. Filter Menu: Filter Controller ON

Left Display	Right Display	Action
FILTER	[BLANK]	2-1. Press to advance.
LEFT (split vats only)	Right (split vats only)	2-2. If split vat, press to select left vat or to select right vat.
FILTER NOW?	YES NO	2-3. Press to select Yes which turns heat off. selects No and bypasses filtration. Cooking continues.
FILTER PAN READY?	CONFIRM	2-4. Ensure the filter pan is in place and the filter media (paper/powder, pad or screen) is ready. Press to CONFIRM.
OPEN DRAIN VALVE	[BLANK]	2-5. Open drain valve. Beeps until drain valve is opened.
DRAINING	COUNTDOWN TIMER – 40 SECS	2-6. None required. 40 second timed event. Time counts down.
TURN FILTER ON	CONFIRM	2-7. Turn filter on. Press to CONFIRM.
FLUSHING	COUNTDOWN TIMER – 30 SECS	2-8. None required. 30 second timed event. Time counts down.
CLOSE DRAIN VALVE	[BLANK]	2-9. Close drain valve. Beeps until drain valve is closed.
FILLING	COUNTDOWN TIMER – 45 SECS	2-10. None required. 45 second timed event. Time counts down.
TURN FILTER OFF WHEN FULL	CONFIRM	2-11. This ensures all the oil has returned to the frypot from the filter pan. Usually complete when bubbling occurs at end of filling. Turn Filter Off. Press to CONFIRM.
OFF	OFF	2-12. Controller returns to OFF automatically when vat full is confirmed.

3. Filter Menu: Clean and Filter Controller ON

Left Display	Right Display	Action
FILTER	[BLANK]	3-1. Press  to advance to CLEAN AND FILTER.
CLEAN AND FILTER	[BLANK]	3-2. Press  to select.
CLEAN NOW?	YES NO	3-3. Press  to select YES which turns heat off.  selects NO and bypasses CLEAN AND FILTER. Cooking continues.
FILTER PAN READY?	CONFIRM	3-4. Ensure the filter pan is in place and the filter media (paper/powder, pad or screen) is ready. Press  to CONFIRM.
OPEN DRAIN VALVE	[BLANK]	3-5. Open drain valve. Beeps until drain valve is opened.
DRAINING	COUNTDOWN TIMER – 40 SECS	3-6. None required. 40 second timed event. Time counts down.
SCRUB VAT COMPLETE?	YES	3-7. Press  YES when complete.
TURN FILTER ON	CONFIRM	3-8. Turn filter on. Press  to CONFIRM.
FLUSHING	COUNTDOWN TIMER – 5 MINS	3-9. None required. 5:00 minute timed event. Time counts down.
FILL VAT?	YES	3-10. Press  YES.
CLOSE DRAIN VALVE	[BLANK]	3-11. Close drain valve. Beeps until drain valve closed.
FILLING	COUNTDOWN TIMER – 1.5 MINS	3-12. None required. 1:30 minute timed event. Time counts down.
TURN FILTER OFF WHEN FULL	CONFIRM	3-13. This ensures all the oil has returned to the frypot from the filter pan. Usually complete when bubbling occurs at end of filling. Turn filter off. Press  to CONFIRM.
OFF	OFF	3-14. Controller returns to OFF automatically when vat full is confirmed.

4a. Filter Menu: JIB and NONE Settings - Dispose Controller ON

Left Display	Right Display	Action
FILTER	[BLANK]	4a-1. Press  to advance to DISPOSE.
DISPOSE	[BLANK]	4a-2. Press  to select.
DISPOSE NOW?	YES NO	4a-3. Press  . A YES answer turns heat off.  selects NO and bypasses dispose. Cooking continues.
REMOVE FILTER PAN	CONFIRM	4a-4. Remove filter pan. Press  to CONFIRM.
INSERT DISPOSAL UNIT	CONFIRM	4a-5. Insert disposal unit under the drain. Press  to CONFIRM.
OPEN DRAIN VALVE	[BLANK]	4a-6. Open the drain valve. Beeps until drain valve open.
DISPOSING	COUNTDOWN TIMER – 60 SECS	4a-7. None required. 60 second timed event. Time counts down.
VAT EMPTY?	CONFIRM	4a-8. Press  to CONFIRM.
VAT CLEAN?	CONFIRM	4a-9. Press  to CONFIRM when clean.
CLOSE DRAIN VALVE	[BLANK]	4a-10. Close the drain valve. Beeps until drain valve closed.
REMOVE DISPOSAL UNIT	CONFIRM	4a-11. Remove disposal unit. Press  to CONFIRM.
INSERT FILTER PAN	CONFIRM	4a-12. Insert the pan. Press  to CONFIRM.
FILL VAT	CONFIRM	4a-13. Fill vat with fresh oil. Press  to CONFIRM.
OFF	OFF	4a-14. Controller returns to OFF automatically after last confirmation.

4b. Filter Menu: BULK Setting only – Dispose Controller ON

Left Display	Right Display	Action
FILTER	[BLANK]	4b-1. Press to advance to DISPOSE.
DISPOSE	[BLANK]	4b-2. Press to select.
DISPOSE NOW?	YES NO	4b-3. Press . A YES answer turns heat off. selects NO and bypasses dispose. Cooking continues.
FILTER PAN READY?	CONFIRM	4b-4. Ensure the filter pan is in place and the filter media (paper/powder, pad or screen) is ready. Press to CONFIRM.
OPEN DRAIN VALVE	[BLANK]	4b-5. Open the drain valve. Beeps until drain valve is opened.
DRAINING	COUNTDOWN TIMER – 10 SECS	4b-6. None required. A timed event. Timer counts down.
TURN FILTER ON	CONFIRM	4b-7. Turn filter on. Press to CONFIRM.
WASHING	COUNTDOWN TIMER – 60 SECS	4b-8. None required. 60 second timed event. Timer counts down.
TURN FILTER OFF	CONFIRM	4b-9. Turn filter off. Press to CONFIRM.
VAT EMPTY?	CONFIRM	4b-10. Press to CONFIRM.
SWITCH TO BULK OIL MODE	CONFIRM	4b-11. Using the mode switch, switch to BULK OIL MODE. Press to CONFIRM.
CLOSE DRAIN VALVE	[BLANK]	4b-12. Close the drain valve. Beeps until drain valve is closed.
OPEN DISPOSE VALVE	CONFIRM	4b-13. Open dispose valve. Press to CONFIRM.
DISPOSING	COUNTDOWN TIMER – 4 MINS	4b-14. None required. 4 minute timed event. Timer counts down.
CLOSE DISPOSE VALVE	CONFIRM	4b-15. Close the drain valve. Press to CONFIRM.
REMOVE FILTER PAN	[BLANK]	4b-16. Open the door and pull filter pan out of the cabinet.
IS PAN EMPTY?	YES NO	4b-17. Ensure the pan is empty. Press YES , otherwise press NO and follow the prompts.
INSERT FILTER PAN	CONFIRM	4b-18. Insert the pan. Press to CONFIRM.
If FRESH OIL set for JIB or NONE	FOLLOW STEPS 4a-19, 4a-20, & 4a-21	
FILL VAT	CONFIRM	4a-19. Prompts for manual fill when fryer waste is set for JIB or NONE.
SWITCH TO FRYER MODE	CONFIRM	4a-20. Switch to fryer mode. Press to CONFIRM.
OFF	OFF	4a-21. Controller returns to OFF automatically.
If FRESH OIL set for BULK	FOLLOW STEP 4b-18	
FILL VAT FROM BULK?	YES NO	4b-18. If YES, press to CONFIRM. Skip to 5-4 (OPEN OIL RETURN VALVE). Otherwise press NO .

5. Filter Menu: Bulk Setting - Fill Vat from BULK Controller ON

Left Display	Right Display	Action
FILTER	[BLANK]	5-1. Press to advance to DISPOSE.
FILL VAT FROM BULK	[BLANK]	5-2. Press to select.
FILL VAT FROM BULK	YES NO	5-3. Press to select YES. Otherwise press NO .
SWITCH TO BULK OIL MODE	CONFIRM	5-4. Using the mode switch, switch to BULK OIL MODE. Press to CONFIRM.
OPEN OIL RETURN VALVE	CONFIRM	5-5. Open the return valve. Press to CONFIRM.
PRESS AND HOLD FILL POT BUTTON	[BLANK]	5-6. Press and hold the fill pot button to fill the vat.
IS VAT FULL?	YES NO	5-7. Press YES when full, otherwise press NO and follow the prompt.
CLOSE OIL RETURN VALVE	CONFIRM	5-8. Close the oil return valve. Press to CONFIRM.
SWITCH TO FRYER MODE	CONFIRM	5-9. Using the mode switch, switch to FRYER MODE. Press to CONFIRM.
OFF	OFF	











Filter Menu: Controller OFF

1. Enter Filter Menu – Controller OFF

Left Display	Right Display	Action
OFF	OFF	1-1. Press and hold the FILTER button about 4-5 seconds until FILTER is displayed. If button is not held, COOKS REMAINING will display.
FILTER	[BLANK]	1-2. Press to scroll to FILL VAT FROM BULK (Bulk Setting Only), DISPOSE, BOIL OUT, or EXIT. 1-3. With the desired choice displayed press to select.

NOTE: Split pots will display the following information alternately in either the left or right window, depending on which pot is selected. When the left pot is selected, use button instead of for selections and to confirm actions when requested.

2. Filter Menu: Bulk Setting – Fill Vat from Bulk Controller OFF

Left Display	Right Display	Action
FILTER	[BLANK]	2-1. Press  to advance to DISPOSE.
FILL VAT FROM BULK	[BLANK]	2-2. Press  to select.
FILL VAT FROM BULK	YES NO	2-3. Press  to select YES. Otherwise press NO  .
SWITCH TO BULK OIL MODE	CONFIRM	2-4. Using the mode switch, switch to BULK OIL MODE. Press  to CONFIRM.
OPEN OIL RETURN VALVE	CONFIRM	2-5. Open the return valve. Press  to CONFIRM.
PRESS AND HOLD FILL POT BUTTON	[BLANK]	2-6. Press and hold the fill pot button to fill the vat.
IS VAT FULL?	YES NO	2-7. Press YES  when full, otherwise press NO  and follow the prompt.
CLOSE OIL RETURN VALVE	CONFIRM	2-8. Close the oil return valve. Press  to CONFIRM.
SWITCH TO FRYER MODE	CONFIRM	2-9. Using the mode switch, switch to FRYER MODE. Press  to CONFIRM.
OFF	OFF	

3. Filter Menu: JIB and None Settings Controller OFF

Left Display	Right Display	Action
FILTER	[BLANK]	3-1. Press to advance to DISPOSE.
DISPOSE	[BLANK]	3-2. Press to select.
DISPOSE NOW?	YES NO	3-3. Press YES to advance. selects NO and bypasses dispose. Controller returns to OFF.
REMOVE FILTER PAN	CONFIRM	3-4. Remove filter pan. Press to CONFIRM.
INSERT DISPOSAL UNIT	CONFIRM	3-5. Insert disposal unit under the drain. Press to CONFIRM.
OPEN DRAIN VALVE	[BLANK]	3-6. Open the drain valve. Beeps until drain valve opened.
DISPOSING	COUNTDOWN TIMER – 60 SECS	3-7. None required. 60 second timed event. Time counts down.
VAT EMPTY?	CONFIRM	3-8. Press to CONFIRM when empty.
VAT CLEAN?	CONFIRM	3-9. Press to CONFIRM when clean.
CLOSE DRAIN VALVE	[BLANK]	3-10. Close the drain valve. Beeps until drain valve closed.
REMOVE DISPOSAL UNIT	CONFIRM	3-11. Remove disposal unit. Press to CONFIRM.
INSERT FILTER PAN	CONFIRM	3-12. Insert the pan. Press to CONFIRM.
FILL VAT	CONFIRM	3-13. Fill vat with fresh oil. Press to CONFIRM.
OFF	OFF	3-14. Controller returns to OFF automatically after last confirmation.

3a. Filter Menu: Bulk Setting - Dispose Controller OFF

Left Display	Right Display	Action
FILTER	[BLANK]	3a-1. Press to advance to DISPOSE.
DISPOSE	[BLANK]	3a-2. Press to select.
DISPOSE NOW?	YES NO	3a-3. Press . A YES answer turns heat off. selects NO and bypasses dispose. Cooking continues.
FILTER PAN READY?	CONFIRM	3a-4. Ensure the filter pan is in place and the filter media (paper/powder, pad or screen) is ready. Press to CONFIRM.
OPEN DRAIN VALVE	[BLANK]	3a-5. Open the drain valve. Beeps until drain valve is opened.
DRAINING	COUNTDOWN TIMER – 10 SECS	3a-56. None required. A timed event. Timer counts down.
TURN FILTER ON	CONFIRM	3a-7. Turn filter on. Press to CONFIRM.
WASHING	COUNTDOWN TIMER – 60 SECS	3a-8. None required. 60 second timed event. Timer counts down.
TURN FILTER OFF	CONFIRM	3a-9. Turn filter off. Press to CONFIRM.
VAT EMPTY?	CONFIRM	3a-10. Press to CONFIRM.
SWITCH TO BULK OIL MODE	CONFIRM	3a-11. Using the mode switch, switch to BULK OIL MODE. Press to CONFIRM.
CLOSE DRAIN VALVE	[BLANK]	3a-12. Close the drain valve. Beeps until drain valve is closed.
OPEN DISPOSE VALVE	CONFIRM	3a-13. Open dispose valve. Press to CONFIRM.
DISPOSING	COUNTDOWN TIMER – 4 MINS	3a-14. None required. 4 minute timed event. Timer counts down.
CLOSE DISPOSE VALVE	CONFIRM	3a-15. Close the drain valve. Press to CONFIRM.
REMOVE FILTER PAN	[BLANK]	3a-16. Open the door and pull filter pan out of the cabinet.
IS PAN EMPTY?	YES NO	3a-17. Ensure the pan is empty. Press YES , otherwise press NO and follow the prompts.
INSERT FILTER PAN	CONFIRM	3a-18. Insert the pan. Press to CONFIRM.
If FRESH OIL set for JIB or NONE	FOLLOW STEPS 3a-19, 3a-20, & 3a-21	
FILL VAT	CONFIRM	3a-19. Prompts for manual fill when fryer waste is set for JIB or NONE.
SWITCH TO FRYER MODE	CONFIRM	3a-20. Switch to fryer mode. Press to CONFIRM.
OFF	OFF	3a-21. Controller returns to OFF automatically.
If FRESH OIL set for BULK	FOLLOW STEP 3b-18	
FILL VAT FROM BULK?	YES NO	3b-18. If YES, press to CONFIRM. Skip to 5-4 (OPEN OIL RETURN VALVE). Otherwise press NO .






4. Filter Menu: Boil Out Controller OFF

Left Display	Right Display	Action
FILTER	[BLANK]	4-1. Press to scroll to BOIL OUT.
BOIL OUT	[BLANK]	4-2. Press to select.
BOIL OUT NOW?	YES NO	4-3. Press YES to advance. selects NO and bypasses BOIL OUT. Controller returns to OFF.
IS VAT PREPARED?	CONFIRM	4-4. Ensure oil has been removed from the frypot. Press to CONFIRM.
REMOVE FILTER PAN	CONFIRM	4-5. Remove filter pan. Press to CONFIRM. (Never run boil out solution through the filter pan or pump.)
IS SOLUTION IN THE VAT?	CONFIRM	4-6. Ensure solution is in the vat. Press to CONFIRM.
START BOIL OUT	CONFIRM	4-7. Press to CONFIRM. Turns on heater and heats to 195°F (91°C).
BOIL OUT	COUNTDOWN TIMER – 30 MINS	4-8. None required. 30:00 minute timed event. Time counts down.
BOIL OUT DONE	CONFIRM	4-9. Press to CONFIRM. Cancels the alarm.
IS SOLUTION REMOVED?	CONFIRM	4-10. Remove boil out solution. Press to CONFIRM.
OFF	OFF	4-11. Controller returns to OFF automatically after last confirmation.


Polish Menu: Fryer ON Enter Polish: Fryer ON

The 3000 controller displays a series of prompts when a polish filter cycle is initiated. To initiate a polish, press and hold the arrows simultaneously for about 3 seconds until POLISH NOW appears. The steps are detailed below. A “waiting to polish” message may display until the signal is received that the vat is ready for polish cycle to begin. The oil must be a minimum of 300°F (149°C) to polish.

Polish: Controller ON

Left Display	Right Display	Action
POLISH NOW?	YES NO	1. Press  YES to advance.  selects NO and bypasses POLISH. Cooking continues.
FILTER PAN READY?	CONFIRM	2. Ensure the filter pan is in place and the filter media (paper/powder, pad or screen) is ready. Press  to CONFIRM.
OPEN DRAIN VALVE	[BLANK]	3. Open the drain valve. Beeps until drain valve is opened.
DRAINING	COUNTDOWN TIMER – 40 SECS	4. None required. 40 second timed event. Time counts down.
TURN FILTER ON	CONFIRM	5. Turn filter on. Press  to CONFIRM.
POLISHING	COUNTDOWN TIMER	6. None required. The oil flows from the filter pan to the frypot and back to the filter pan for the time specified in vat set up. (Fryer default is 00:00 disabling the polish function).
CLOSE DRAIN VALVE		7. Close the drain valve. Beeps until drain valve is opened.
FILLING	COUNTDOWN TIMER – 45 SECS	8. None required. 45 second timed event. Time counts down.
TURN FILTER OFF WHEN FULL AND PRESS CONFIRM	CONFIRM	9. Turn filter off. Press  to CONFIRM.
OFF	OFF	10. Controller returns to OFF automatically after last confirmation.

Info Mode: Viewing Operational Stats

The 3000 controller collects and stores information on the cook cycles and filter cycles. This data is accessed in the info mode, which is accessed by pressing the checkmark key  with the controller off until Info Mode displays. The steps to view the data are detailed below.

1. Enter Info Mode: Controller OFF

Left Display	Right Display	Action
OFF	OFF	1-1. Press until INFO MODE is displayed. INFO MODE will flash before displaying LAST DISPOSE STATS.
LAST DISPOSE STATS	[BLANK]	1-2. Press to scroll: DAILY STATS, SELECTED PERIOD STATS, LAST LOAD STATS, EXIT, or LAST DISPOSE STATS. With the desired stats displayed, press to advance.

2. Info Mode: Dispose Stats – Information since last dispose

Left Display	Right Display	Action
LAST DISPOSE STATS	[BLANK]	2-1. Press to advance.
TOTAL COOKS	NUMBER	2-2. This is the number of cooks since the last dispose. Press to advance.
LAST DISPOSE	DATE	2-3. This is the date of the last dispose. Press to advance.
FILTERS -- SINCE DISPOSE	NUMBER	2-4. This is the number of filters since the last dispose. Press to advance.
FILTERS BY-PASSED SINCE DISPOSE	NUMBER	2-5. This is the number of by-passed filters since the last dispose. Press to advance.
POLISHES -- SINCE DISPOSE	NUMBER	2-6. This is the number of polishes since the last dispose. Press to advance.
POLISHES BY-PASSED SINCE DISPOSE	NUMBER	2-7. This is the number of by-passed polishes since the last dispose. Press to advance.
OIL LIFE	NUMBER DAYS	2-8. This is the number of days since the last dispose. Press to advance.
OIL LIFE- 1 DISPOSE PRIOR	NUMBER DAYS	2-9. This is the oil life in number of days 1 dispose prior. Press to advance.
OIL LIFE – 2 DISPOSES PRIOR	NUMBER DAYS	2-10. This is the oil life in number of days 2 disposes prior. Press to advance.
AVG OIL LIFE	NUMBER DAYS	2-11. This is the average oil life of past 3 disposes. Press to advance.
AVG COOKS	NUMBER	2-12. This is the average number of cooks over past 3 disposes. Press to advance.

Left Display	Right Display	Action
RESET LAST DISPOSE STATS	YES NO	2-13. Press . YES advances to ENTER CODE. Enter 0469. COMPLETE displays in left window and changes to EXIT. NO advances to EXIT.
EXIT	EXIT	2-14. Press button once and press to scroll to DAILY STATS, SELECTED PERIOD STATS, LAST LOAD STATS, EXIT, or LAST DISPOSE STATS. Press 2 times to return the controller to OFF.

3. Info Mode: Daily Stats – Information by day of the week over the past week

Left Display	Right Display	Action
LAST DISPOSE STATS	[BLANK]	3-1. Press to scroll to DAILY STATS.
DAILY STATS	[BLANK]	3-2. Press to advance.
MON	DATE	3-3. Press to scroll to the day that ends a past week. With the desired date displayed, press to advance.
FILTERS	NUMBER AND DAY	3-4. Press to scroll to the various days of the past week for number of times the vat was filtered on those days of the prior week. Press to advance.
FILTERS – PRIOR WEEK	NUMBER AND DAY	3-5. Press to scroll to the various days one week prior to the past week for the number of times the vat was filtered on those days of the prior week. Press to advance.
FILTERS BYPASSED	NUMBER AND DAY	3-6. Press to scroll to the various days of the past week for the number of times the filter prompt was bypassed on those days. Press to advance.
COOKS	NUMBER AND DAY	3-7. Press to scroll to the various days of the past week for the number of cook cycles on those days. Press to advance.
EXIT	EXIT	3-8. Press button once and press to scroll to SELECTED PERIOD STATS, LAST LOAD STATS, EXIT, LAST DISPOSE STATS, or DAILY STATS. Press 2 times to return the controller to OFF.

4. Info Mode: Selected Period Stats – Information for a specifically defined period of time

Left Display	Right Display	Action
DAILY STATS	[BLANK]	4-1. Press to scroll to SELECTED PERIOD STATS.
SELECTED PERIOD STATS	[BLANK]	4-2. Press to advance.
USAGE SINCE /DATE	TIME	4-3. This is the date and time the selected period started. Press to advance.
COOKS	NUMBER	4-4. This is the total number of cooks since start of selected period. Press to advance.
QUIT COOK	NUMBER	4-5. This is the total number of cooks that were cancelled since start of the selected period. Press to advance.
ON HOURS	NUMBER	4-6. This is the total number of hours the fryer was on since start of the selected period. Press to advance.
RESET USAGE	YES NO	4-7. YES advances to ENTER CODE, No advances to EXIT. Press to advance.
RESET USAGE / COMPLETE	ENTER CODE	4-8. Enter 1656. COMPLETE displays in left window and changes to EXIT.
EXIT	EXIT	4-9. Press button once and press to scroll to LAST LOAD STATS, EXIT, LAST DISPOSE STATS, DAILY STATS, or SELECTED PERIOD STATS. Press 2 times to return the controller to OFF.











5. Info Mode: Last Load Stats – Information about last cook









Left Display	Right Display	Action
SELECTED PERIOD STATS	[BLANK]	5-1. Press to scroll to LAST LOAD STATS.
LAST LOAD STATS	[BLANK]	5-2. Press to advance.
PRODUCT	PRODUCT NAME	5-3. This is the last product cooked. Press to advance.
STARTED	NUMBER MINUTES	5-4. This is the time the last cook started. Press to advance.
ACTUAL TIME	NUMBER MINUTES	5-5. This is the actual cook time including stretch time. Press to advance.
PROGRAM TIME	NUMBER MINUTES	5-6. This is the programmed cook time. Press to advance.
MAX TEMP	NUMBER	5-7. This is the maximum temperature of the oil during the last cook. Press to advance.
MIN TEMP	NUMBER	5-8. This is the minimum temperature of the oil during the last cook. Press to advance.
AVG TEMP	NUMBER	5-9. This is the average temperature of the oil during the last cook. Press to advance.
HEAT ON	%	5-10. This is the percentage of the cook time the heat source was on during the last cook. Press to advance.
READY FOR COOK	YES OR NO	5-11. Displays YES if the fryer was back to set temperature before the cook cycle was started; NO if it was not. Press . Returns to EXIT.
EXIT	EXIT	5-12. Press to scroll to EXIT, LAST DISPOSE STATS, DAILY STATS, SELECTED PERIOD STATS, or LAST LOAD STATS. With the desired stats displayed, press or press 2 times to return the controller to OFF.

Scan Mode: Viewing Daily Stats

The SCAN mode can be used to see current setup of any product quickly throughout the day. To enter the SCAN mode, the controller must be on. Follow the steps below to view stats.

NOTE: Only those setup parameters programmed in PRODUCT SETUP will display.





Left Display	Right Display	Action
DROP	DROP	1. Press and release  .
SELECT PRODUCT	[BLANK]	2. Press a product button to check daily stats.
LONG NAME	8 CHARACTER PRODUCT NAME	3. Press  to advance to next product stat.
SHORT NAME	4 CHARACTER ABBREVIATED PRODUCT	4. Press  to advance to next product stat.
COOKS REMAINING	NUMBER	5. Number of cooks remaining until filter prompt. If filter prompt is Disabled, right window will say "0". Press  to advance to next product stat.
COOKS TODAY	NUMBER	6. Number of cooks completed today. Press  to advance to next product stat.
COOKS SINCE LAST DISPOSE	NUMBER	7. Numbers of cooks since last dispose. Press  to advance to next product stat.
1 COOK TIME	TIME	8. Time that product is programmed to cook. Press  to advance to next product stat.
1 COOK TEMP	TEMP	9. Temperature that product is programmed to cook. Press  to advance to next product stat. NOTE: Display will go to 2 COOK TIME, etc. if multiple setpoints are being used until all are reviewed.
1 SENSITIVITY	NUMBER	10. The level of sensitivity the product is programmed to cook at. Press  to advance to next product stat.
FILTER PROMPT	NUMBER	11. The number of cook cycles before a filter prompt occurs. If Filter Prompt is Disabled, the right window will say "0". Press  to advance to next product stat.

Left Display	Right Display	Action
1 ALARM TIME	SHAKE TIME	12. The time during a cook till a product shake alarm occurs. Press  to advance to next product stat.
1 ALARM NAME	ALARM NAMES	13. The alarm name programmed for the product. Press  to advance to next product stat.
1 ALARM MODE	AUTO OR MANUAL	14. The alarm mode the product is programmed with. Press  to advance to next product stat.
1 ALARM TONE	SHORT, MEDIUM, LONG DOUBLE OR LONG SHORT, NONE	15. The shake alarm tone the product is programmed with. Press  to advance to next product stat. NOTE: Display will go to 2 ALARM TIME, etc. if multiple alarms are being used until all are reviewed.
INSTANT ON	NUMBER	16. The number of seconds the fryer will heat before the controller checks the temperature. Press  to advance to next product stat.
HOLD TIME	TIME	17. The time to hold product before discarding. Press  to advance to next product stat.
EXIT	EXIT	18. Press  button once and press another product button to check that product's daily stats. Press  2 times to return to DROP.






Appendix A: Cancelling Out of Filtering After Drain Valve has been Opened.

You can completely cancel a filter function by turning the controller OFF **BEFORE** you open a drain valve. If you have opened a drain valve there are several prompts that must be answered to assure proper oil return.

Situation #1: (FILL VAT FROM PAN: YES)






Left Display	Right Display	Action
OIL IN PAN	CONFIRM	1. Press  to CONFIRM.
FILL VAT FROM PAN	YES NO	2. Press  for YES.
TURN FILTER ON	CONFIRM	3. Press  to CONFIRM.
FILLING	COUNTDOWN TIMER – 1:30	4. None required. 1:30 timed event. Time counts down.
TURN FILTER OFF WHEN FULL	CONFIRM	5. Press  to CONFIRM.
OFF	[BLANK]	6. Controller returns to OFF automatically. Turn fryer ON.
ON	CLOSE DRAIN VALVE	7. Close the drain valve.
OFF	[BLANK]	8. Controller returns to OFF automatically.

Situation #2: (FILL VAT FROM PAN: NO; IS PAN EMPTY: YES)

Left Display	Right Display	Action
OIL IN PAN	CONFIRM	1. Press  to CONFIRM.
FILL VAT FROM PAN	YES NO	2. Press  for NO.
REMOVE FILTER PAN	CONFIRM	3. Press  to CONFIRM.
IS PAN EMPTY?	YES NO	4. Press  for YES.
INSERT FILTER PAN	CONFIRM	5. Press  to CONFIRM.
OFF	[BLANK]	6. Controller returns to OFF automatically. Turn fryer ON.
ON	CLOSE DRAIN VALVE	7. Close drain valve.
OFF	[BLANK]	8. Controller returns to OFF automatically.

Situation #3: (Fill Vat from Pan: NO, Is Pan Empty: NO)

 Must satisfy by answering YES to FILL VAT FROM PAN 2nd time around.

Left Display	Right Display	Action
OIL IN PAN	CONFIRM	1. Press  to CONFIRM.
FILL VAT FROM PAN	YES NO	2. Press  for NO.
REMOVE FILTER PAN	CONFIRM	3. Press  to CONFIRM.
IS PAN EMPTY?	YES NO	4. Press  for NO.
INSERT FILTER PAN	CONFIRM	5. Press  to CONFIRM.
OFF	[BLANK]	6. Controller returns to OFF automatically. Turn fryer ON.
ON	CLOSE DRAIN VALVE	7. Close drain valve.
OFF	[BLANK]	8. Controller returns to OFF automatically.

Appendix B: 3000 Controller Error Log Codes

CODE	ERROR MESSAGE	EXPLANATION
E03	ERROR TEMP PROBE FAILURE	TEMP Probe reading out of range.
E04	HI 2 BAD	High limit reading is out of range.
E05	HOT HI 1	High limit temperature is past more than 410°F (210°C), or in CE countries, 394°F (202°C).
E06	HEATING FAILURE	A component has failed in the high limit circuit such as controller, interface board, contactor or open-high limit.
E08	ERROR ATO BOARD	AT board connection lost; ATO board failure.
E17	ERROR ATO PROBE	ATO RTD reading out of range.
E20	INVALID CODE LOCATION	SD Card removed during update.
E25	RECOVERY FAULT	Recover time exceeded maximum time limit. Recovery time should not exceed 1:40 for electric or 2:25 for gas.
E28	HIGH TEMP ALARM	Oil temperature has risen 40°F (4.4°C) higher than setpoint. If temperature continues to rise, high limit feature will shut the burner off when temperature reaches 425°F (218°C).

Appendix C: Loading and Updating Software Procedures on a 3000 Controller

Updating the software takes approximately 30 minutes. The software only needs to be loaded in **ONE** controller or the far left controller in a battery and it will update **all** the controllers and boards in the system, except for system and frypot type. After the software upgrade is completed on the far left controller, system and frypot type will have to be confirmed on each additional controller. Press the TEMP button to check current 3000/ATO software version. Remove the bezel by removing the screws under the bottom of the bezel. Remove the two screws securing the controller allow it to swing down. Remove the two screws on the left side cover plate of the 3000 controller or far left controller in a battery.

To update the software, follow these steps carefully:

Left Display	Right Display	Action
OFF	OFF	All controllers must be in the OFF position. With the controller folded down, insert the SD card, with the contacts facing down and the notch on the bottom right (see Figure 1 and 2), into the slot on the left side of the 3000. ENSURE THE CARD IS FULLY INSERTED INTO THE SD CARD SLOT.



Figure 1



Figure 2

FAR LEFT CONTROLLER		
Left Display	Right Display	Action
UPGRADE IN PROGRESS	WAIT	None required.
CC UPDATING	PERCENTAGE COMPLETE	None required. NOTE: (This happens only on the leftmost controller.)
BOOT	BLANK	None required.
CALL	TECH	If displayed, press the filter button to continue.
UPGRADE IN PROGRESS	WAIT	None required.
IF_COOK	WAIT	None required.
IF_COOK HEX	PERCENTAGE COMPLETE	None required.
IF_ATO	WAIT	None required.
IF_ATO HEX	PERCENTAGE COMPLETE	None required.
REMOVE SD CARD	100	Remove the SD card using the fingernail slot on the top of the SD card.
CYCLE POWER	BLANK	Cycle the control power using the hidden reset momentary rocker switch (see Figure 3). It is located under the left control box in gas (see Figure 4) or behind the right control box in electric (see Figure 5). HOLD THE SWITCH FOR 20 SECONDS.



Figure 4 (Gas)



Figure 3



Figure 5 (Electric)

FAR LEFT CONTROLLER

Left Display	Right Display	Action
LOCALE	NON-CE	The left controller displays this message. US and non-CE countries leave at NON-CE. CE countries press the ▼ to choose CE. Press ►
BOOT	BLANK	This message is displayed on additional controllers (usually vats 2 and higher).
SYSTEM TYPE	OCF30	The left controller displays this message. Press the ▼ or ▲ to choose correct fryer type (OCF30 or other fryer type if different) then press ►
ENERGY	GAS or ELECTRIC	Press the ▼ or ▲ to choose correct energy type (gas or electric) then press ►.
TYPE	GL30 FULL or SPLIT	Press the ▼ or ▲ to select proper fryer model (GL30FULL or GL30 SPLIT or other fryer type if different) then press ►.
FRESH OIL	JIB	Press the ▼ or ▲ to scroll choices (NONE, JIB, or BULK) for fresh oil supply. Press ►. This option is only available on the far left computer.
WASTE	NONE	Press the ▼ or ▲ to scroll choices (NONE, or BULK). Default is NONE. Press ►. This option is only available on the far left computer.
EXIT	EXIT	Press the ✓ (check) button.
OFF	OFF	First controller reboots and goes to OFF.
CALL	TECH	Additional controllers may display this message. If displayed, press the filter button on each controller to continue.

EACH ADDITIONAL CONTROLLER

Left Display	Right Display	Action
OFF	OFF	Press and hold the ✓ for 10 seconds until MAIN MENU/PRODUCT SETUP is displayed.
PRODUCT SETUP	ENTER CODE	Enter 1656 to advance to system setup.
SYSTEM	BLANK	Press the ✓ (check) button to enter SYSTEM SETUP.
SYSTEM TYPE	OCF30	Press the ▼ or ▲ to choose correct fryer type (OCF30) then press ►
TYPE	GL30 FULL or SPLIT	Press the ▼ or ▲ to select proper fryer model (GL30FULL or GL30 SPLIT) then press ►.
EXIT	EXIT	Press the ✓ (check) button. (Repeat for all remaining controllers).
OFF	OFF	With the controller(s) displaying OFF, VERIFY software update by pressing the TEMP button to check updated 3000 version on each controller. 3000 should display software version 40.0159.03. for 3000 and 35.0157.00 for ATO.
OFF	OFF	Once the software has been updated and the versions are correct, replace the cover and screws covering the SD card slot. Replace the screws attaching the controller and replace the bezel and screws.
OFF	OFF	If setting up a replacement controller, use the instruction sheet 819-6806 to perform tech mode setup and vat setup. Ensure at the "RESET PRODUCTS" prompt to press the ▲ to "YES". Press ►.
OFF	OFF	Set the current date and time using instructions 819-6806.