

OPERATION

CAUTION

Do not attempt to operate this equipment without reading this instruction manual.

Do not perform any maintenance operations on this equipment without first shutting off all power to the entire system.

Do not put any part of your body over the outside edge of the fryers.

Do not put your hands or any part of your body in contact with any part of the machinery other than the touch screen.

At all times be aware of the danger of hot oil.

At all times be aware of the danger of slipping on the floor.

If you hear any strange noise from the slicer, calmly walk to the slicer disconnect panel on the side of the scale/singulator stand and push in the red mushroom head E-Stop button. This will stop all equipment from the potato elevating conveyor through the slice belt, inclusive.

If you see any part of the frying equipment malfunctioning, push the red mushroom head E-Stop button on the fryer and call for assistance.

START UP PROCEDURE FOR ONE PAIR OF KETTLES

First make sure the oil level in the fryer is up to the cooking level.
Now make sure the power is on to the control panel.

1- On the touch screen:

Go to the PRODUCT MENU screen and select the product you will be making.

2- On the HOME SCREEN:

1- Push the BURNERS button for the left kettle to ON.

2- Push the BURNERS button for the right kettle to ON.

3- On the bottom row push the change screen button marked INFEED CONTROLS.

3- On the INFEED CONTROLS screen:

1- Push the TARE SCALE button.

2- Push the POTATO SUPPLY button to ON.

3- On the bottom row, push the change screen MANUAL CONTROLS button.

4- On MANUAL CONTROLS Screen:

1- On the top row, at the far left and far right, push the OIL FILL LEFT KETTLE and the OIL FILL RIGHT KETTLE buttons to on.

The buttons will turn red when the OIL FILL system is enabled.

2- Now push the lower left button marked HOME SCREEN.

5- On the HOME screen:

1- Push the KETTLE OPERATION buttons for the left and right kettles to ON.

SHUT DOWN PROCEDURE FOR KETTLES

1- When the last of the raw vegetables are in the scale, go to INFEED CONTROL screen.

2- On the INFEED CONTROL screen:

A- If the weight in the scale is less than a normal batch weight, push the SATISFY SCALE button.

B- Push POTATO SUPPLY button to OFF

C- Return to HOME Screen

(See next page for last batch frying procedure)

3- On HOME Screen:

When each Kettle is finished frying-

A- Push Kettle Operation buttons to OFF

B- Push the Burners buttons to OFF

(This must be done for both fryers when their last batch is finished)

C- Push LEFT KETTLE CONTROLS button

4- On LEFT KETTLE CONTROLS screen

A- Push OIL FILL button to OFF

B- Push RIGHT KETTLE CONTROLS button

5- On RIGHT KETTLE CONTROLS screen

A- Push OIL FILL button to OFF

6- Turn manual gas valve to the closed position.

7- Leave power on to PLC and Inverter panels until the oil has cooled down to the desired temperature.

SLICING HEAD CHANGES

To Change Slicing Head during regular production:

- 1- While the fryers are cooking- on the HOME screen, push the KETTLE OPERATION button from Automatic to Manual. Do this for both kettles. The batches that are in the fryers will rake out automatically when they reach rake out temperature, but the system will not start another batch.
- 2- When both fryers have raked out and are standing still, push the lower left button on the home screen marked K1 CONTROL. This will take you to the KETTLE 1 CONTROL screen.
- 3- On the KETTLE 1 CONTROL screen, on the bottom row push the button marked MANUAL CONTROLS. This will take you to the MANUAL CONTROL screen.
- 4- On the MANUAL CONTROL screen go to the bottom row button marked PIVOT LEFT. Push this button to the ON position. This will pivot the slice belt to Kettle #1.
- 5- Move to the slicer disconnect panel on the scale/singulator frame. Pull the disconnect arm to the OFF (O) position.
- 6- Climb the steps in front of the slicer and remove the top cowling. Set it aside.
- 7- Remove the slicing head and place it on the slice belt.
Clean any potato bits off the head mounting ring.
- 8- Carefully pick up the used slicing head and put it down on the floor.
- 9- Take the new slicing head up the steps and place it on the mounting ring. Rotate CCW until the mounting pins drop into place on the mounting ring.
- 10- Replace the cowling, making sure the safety interlock is properly aligned.
- 11- Remove the used slicing head from between the fryers.
- 12- Once you are completely finished working between the fryers, go to the slicer disconnect panel and push the disconnect arm to the ON (1) position.
- 13- On the touch screen(MANUAL CONTROLS), bottom row, push the PIVOT LEFT button to OFF. This will pivot the belt back to the center position.
- 14-Push the lower left button CHANGE SCREEN - HOME
- 15- On the HOME SCREEN push the KETTLE OPERATION buttons for both fryers back to AUTOMATIC. This will restart the frying cycles for both fryers.

