

# CMIII.5 Computer

## Operating & Programming Instructions



Dean, a member of the Commercial Food Equipment Service Association, recommends using CFESA Certified Technicians.

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**Price: \$6.00**

**819-5893  
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# **Frymaster CMIII Computer**

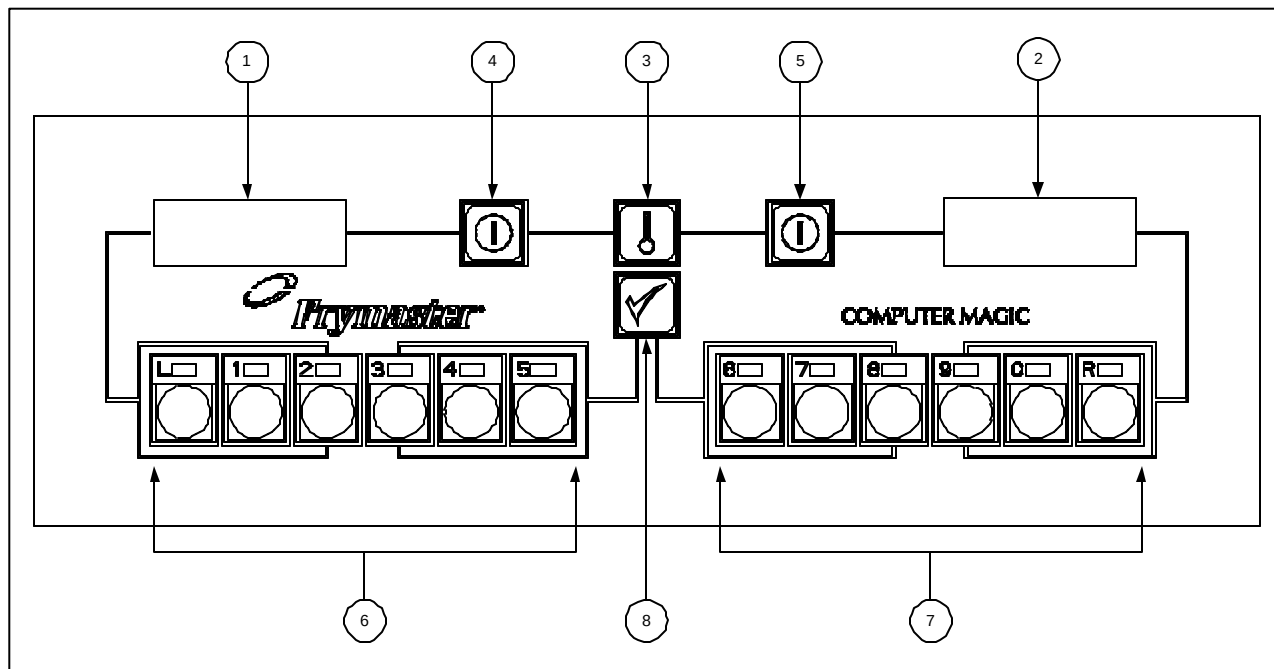
## **Operating & Programming Instructions**

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# FRYMASTER CMIII.5 COMPUTER OPERATING AND PROGRAMMING INSTRUCTIONS

## Operating Instructions



| ITEM | DESCRIPTION                                                                                                               |
|------|---------------------------------------------------------------------------------------------------------------------------|
| 1    | Lighted Display — left display of various functions and operations.                                                       |
| 2    | Lighted Display — right display of various functions and operations.                                                      |
| 3    | Program Lock and Temperature Check Switch -- locks program in computer and/or displays frypot temperature when depressed. |
| 4/5  | Power Switches — either switch turns power "ON" or "OFF".                                                                 |
| 6/7  | Product and Coding Switches — provides access to computer and programming functions.                                      |
| 8    | Programming Switch — used when reprogramming the computer memory.                                                         |

### WARNING

Before turning on computer, ensure the fryer is filled with cooking oil/shortening or water. **NEVER** allow water to enter the filtration system (if applicable).

# Operating Instructions

## Equipment Setup and Shutdown Procedures

### Setup

#### **WARNING**

**Fill the frypot to the bottom OIL LEVEL line with vegetable oil before pressing the ON/OFF switch  to the "ON" position. Failure to do so could damage the frypot.**

1. Fill the frypot with vegetable oil to the bottom OIL LEVEL line located on the rear of the frypot. This will allow for oil expansion as heat is applied. Do not fill cold oil any higher than the bottom line; overflow may occur as heat expands the oil. If solid shortening is used, pack solid shortening into the cool-zone of the frypot. Continue to pack shortening in frypot to the bottom OIL LEVEL line.
2. Ensure that the power cord(s) is/are plugged into the appropriate receptacle(s). Verify that the face of the plug is flush with the outlet plate, with no portion of the prongs visible.
3. Ensure that the vegetable oil level is at the *top* OIL LEVEL line when the vegetable oil *is at its programmed cooking temperature*. It may be necessary to add vegetable oil to bring the level up to the proper mark, *after the oil has reached the programmed cooking temperature*. If solid shortening is used, the MELT cycle **MUST** be used to melt the shortening. It may be necessary to add solid shortening to bring the level up to the proper mark after the packed shortening has melted. **DO NOT DISABLE OR CANCEL THE MELT CYCLE UNTIL ALL SOLID SHORTENING HAS MELTED.**

### Shutdown

1. Press the ON/OFF switch  to the "OFF" position (the display will show "OFF").
2. Filter vegetable oil (if applicable) and clean fryers.
3. Place the frypot covers on frypots.

### Operating the Fryer

- A. Turn the computer on by pressing the  switch.

1. One of the following displays will appear:

- a. **CYCL**, indicating that the burners are operating in the melt-cycle mode. Fryer will remain in the melt-cycle mode until it reaches 180°F (82°C) or is canceled manually.
- b. **HI**, indicating that the pot temperature is 21°F (12°C) or higher than the setpoint.
- c. **Lo**, indicating that the pot temperature is 21°F (12°C) or lower than the setpoint.

## Equipment Setup and Shutdown Procedures (cont.)

- d. " - - - - " indicating that the fryer temperature is in the cooking range. NOTE: For best results, do not cook product until the display reads " - - - - ".
- e. **HELP**, indicates a heating problem.
- f. **HOT**, indicates that the pot temperature is more than 410°F (210°C) [395°F (202°C) for CE (European Community) fryers].
- g. **Prob**, indicates that the computer has detected a problem in the temperature measuring circuits, including probe.

NOTE: "." decimal point between digits 1 and 2 in either display area indicates that the computer is cycling the burners "ON".

### B. Melt-Cycle Cancel Feature (built-in computers only).



#### CAUTION

**Do not cancel the melt cycle mode if using solid shortening.**

The computer will display **CYCL** during melt-cycle operation. To cancel melt cycle on a full pot, depress the "R" button . To cancel the melt cycle on a split pot, use the "L" button  for left-side pot and the "R" button  for right-side pot. **CYCL** will be replaced by **Lo**. The decimal point between digits 1 and 2 will illuminate indicating that the computer is cycling the burners "ON".

### C. Cook-cycle operation is initiated by pressing the product switch:

1. The basket lift (on fryers so equipped) will lower the product into the cooking oil/shortening.
2. The display will indicate the programmed cook time and begin countdown.
3. If shake time is programmed, you will be notified to shake the product "**X**" seconds after the cook cycle begins (**X**= amount of time programmed). An alarm will sound and the display will read **SH-** and the product number selected. If no shake time is programmed **SH-** will not appear during the cook cycle.
4. At the end of cooking cycle, an alarm will sound; **COOC** will be displayed and the associated product switch indicator will flash. To cancel the cook alarm, press the flashing product switch.
5. At this time, the hold time will be displayed (if programmed greater than 0) and countdown will begin. When the hold time counter reaches 0, an alarm will sound. **Hd-** and the product number selected is displayed. The hold alarm is canceled by pushing the  switch. If display is in use, hold time will count down invisibly until display is free.

## Checking Temperature

- A. Check the cooking oil/shortening temperature at any time by pressing the  switch once. Check the setpoint by pressing the  switch twice.
- B. During the idle periods, when the fryer is on but not in use, ' - - - - ' should appear on both displays on a single frypot computer. " - - - - " will appear on the display of the side that is turned on in a split-vat computer. If not, check actual temperature and setpoint.
- C. If you suspect a defective probe, check the cooking oil/shortening temperature with a thermometer. Verify that the computer readout is reasonably close to your measured reading.

NOTE: The electronic circuitry can be affected adversely by current fluctuations and electrical storms. If for no apparent reason the computer does not function or program properly, reset the computer by unplugging the power cord and plugging it back in.

## Programming The CMIII.5 Computer

1. Activate the computer by pressing either  switch.
2. To enter the program mode, first press the  switch. **Code** will appear in the left display. If you have pressed this switch in error and do not wish to program, press the  switch again. Note: The computer will flash **BUSY** if cooking is in progress.
3. Press     (1 6 5 0) in that sequence to enter the program mode.
4. **SP-r** (Setpoint) will appear in the left display. This is for setting the cooking temperature. The temperature previously selected will be displayed in the right display. Enter new temperature. Press the  switch to lock in temperature setting. If the setting is correct, press the  switch to advance to the next programming option.
5. **SELP** (Select Product) will appear in the left display. Press the product button to be programmed.
6. **SENS** will appear in the left display. The sensitivity number previously selected will be displayed in the right display. Enter the new desired sensitivity number, the range is 1 to 9. Enter "0" for no sensitivity. Press the  switch to lock in the setting.

Sensitivity adjusts computer-cooking time to compensate for the drop in cooking oil/shortening temperature when a basket of product is placed into the fryer. Sensitivity decreases or increases cooking time to counterbalance variances in product density, basket-load size, and initial temperature. A proper sensitivity setting will ensure a high quality product. For example: four ounces of fries can be programmed to cook to the same quality as two pounds. A good initial setting is 4 or 5. Some experimenting with the range of 1 to 9 may be required to achieve optimum quality.

## Programming The CMIII.5 Computer (cont.)

7. **COOC** will now appear in the left display. A previously entered cook-time will appear in the right display. If that time is correct, press the  switch. If you wish to change the time, enter the desired time in minutes and seconds. (The new time will be displayed in the left display.) Press the  switch to advance to the next option.
8. **SH-** now appears in the left display. The previous shake time (if any) will appear in the right display. If a product requires shaking during the cooking process, set the shake time by pressing the number of minutes to cook before shaking. Press the  switch to advance to the next option. If no shake time is required, press "0" and press the  switch. Example: Total cook time 3:00 minutes, shake after cooking 1:00 minute.

At the end of 1:00 minute, a beeper will sound and the product button indicator will flash for three seconds.

9. **Hd-** will now appear in the left display. Set the time to hold the cooked product from 13 seconds to 60 minutes. Press the  switch. If you do not wish to use the hold time, enter "0" and press the  switch.
10. **SELP** will appear in the left display. If you desire to program more products, return to Step 5. If no more programming is required, lock in program by pressing the  switch.
14. **COOC** will now appear in the left display. A previously entered cook-time will appear in the right display. If that time is correct, press the  switch. If you wish to change the time, enter the desired time in minutes and seconds. (The new time will be displayed in the left display.) Press the  switch to lock in the setting.

## Boil Feature



### CAUTION

**Do not drain water or boil-out solution into the filtration system (if applicable). Irreparable damage will result and void the warranty.**

1. Before switching the fryer "ON", close the frypot drain valve. Fill empty frypot with mixture of cold water and detergent. Follow detergent instructions when mixing.

**NOTE:** When the computer is configured for a split-vat fryer, Boil Mode will not turn on both sides of the computer. Each side will have to be turned on and placed in Boil Mode separately.

2. To program computer for Boil Feature, press either  switch.
2. Press the  switch. **Code** will appear in the left display.

## Boil Feature (cont.)

4. Enter     (1 6 5 3) in that sequence. The right display will read **boil**. The temperature is automatically set for 195°F (91°C). The fryer will attain this temperature and remain there until either  switch is pressed, which cancels the boil-out mode. In high-altitude locations, constantly monitor the fryer for boil-over conditions. If boil over occurs, turn off fryer immediately, allow to cool, and re-enter boil-out mode.

## Fryer Recovery Time Check

1. To check recovery time, press the  switch. **Code** will appear in the left display.
3. Enter     (1 6 5 2) in that sequence. The recovery time will appear in both displays for 5 seconds.

## Temperature Selection—Fahrenheit to Celsius

1. To change the computer temperature from Fahrenheit to Celsius or Celsius to Fahrenheit, press either  switch.
2. Press the  switch. **Code** will appear in the left display.
3. Enter     (1 6 5 8) in that sequence. The computer will automatically convert the temperature from Fahrenheit to Celsius or Celsius to Fahrenheit.
4. Press the  switch to display the temperature in the newly selected mode.

## Constant Oil Temperature Display Mode

1. To program constant temperature display, press the  switch.
2. Press the  switch. **Code** will appear in the left display.
3. Enter     (1 6 5 L) in that sequence. The cooking oil/shortening temperature will display constantly in the right display on a full-pot and in both displays on a split-pot.

**NOTE:** During the product cooking process, the cooking time will not be displayed but timing will be taking place.

4. To remove the constant oil-temperature display and display the cooking time, repeat Step 2 and Step 3.





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