ULTRAFRYER SYSTEMS INC.
AUXILLIARY COOKING CONTROL

3228

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AUXILLIARY COOKING CONTROL

PURPOSE: The purpose of the auxiliary cooking controller is to provide uninterrupted service to the fryer in case the primary controller fails.

HOW DOES IT WORK: To activate the auxiliary controller, flip the toggle switch, provided on the side of the control box with a red switch boot, to the on position. A yellow incandescent light will come on. Power from the primary controller will be removed (the LED screen will go blank) and sent to the auxiliary control board (located inside the control box). The fryer will be immediately turned on. Depending on current status of the fryer, the auxiliary control will either activate the power train (heating elements on the electric fryer or the heat exchanger on the gas fryer) calling for heat or, if the fryer is up to the set point temperature, the fryer will stay in the ready mode and not call for heat. NOTE: The red heat demand LED will be on to signify the call for heat. This is located on the front face of the control panel next to the yellow "power on" LED (**on stand alone units only**). When you first switch to the auxiliary control, a slight delay will occur while the auxiliary control board powers up.
To restore power to the primary controller, simply flip the toggle switch to the off position. Power will be removed from auxiliary controller and returned to the primary controller. To turn the fryer on, push the on/off button located on the primary controller overlay.

SEQUENCE OF OPERATIONS:

1. Select the set point on the potentiometer to the desired cooking temperature. NOTE: The potentiometer will be located on a bracket on the inside front of the fryer cabinet and will be calibrated by the manufacturer.
2. Turn the power toggle switch on the control box, to the off position.
3. Turn on the auxiliary toggle switch, identified by the red boot.
4. Turn the power toggle switch on. This will bring power to the auxiliary control.
5. Fryer will turn on and bring the oil temperature up to the set point. If oil temperature is at the set point temperature, the fryer will be in the ready mode.
6. Fryer is ready to cook. The operator will be required to provide their own timing device i.e. timer, stop watch, clock, etc.

7. To return to the primary controller, turn the power toggle switch off.

8. Turn the auxiliary toggle switch to the off position.

9. Turn the power toggle switch on. The LED's on the primary controller will light up.

10. Push the ON/OFF button on the primary controller ON.

11. The fryer will turn on and power the fryer up or stay in the ready mode.

12. The fryer is ready to cook.

FEATURES OF THE AUXILIARY CONTROL

The auxiliary control is a FAST E5 Mod electronic thermostat with proportioning control. Unlike other knob type controls the E5 controls the ascent of the oil temperature during ramp up when the fryer is first turned on or during a cook cycle. This reduces the amount of temperature overshoot and keeps a more uniform temperature throughout the vat.
The E5 is used in conjunction with the same thermistor probe used with the primary control. This eliminates the need for an additional probe.

CALIBRATION:

To calibrate the potentiometer for the auxiliary controller follow these steps:

1. Remove the potentiometer bracket from the fryer by disconnecting the 3-pin connector attached to the potentiometer and loosening the speed nuts from the bracket.
2. With a small screwdriver, remove the black knob from the shaft of the potentiometer by loosening the set screw, located in the back of the knob.
3. Turn the shaft of the potentiometer CCW until it stops. The flat side of the shaft should be opposite the 150°F mark on the temperature scale.
4. Place the knob on the shaft with the pointer end (marked with a white line) of the knob aligned with the 150° line on the temperature scale and the back of the knob facing the flat side of the shaft.
5. While holding the pointer end of the knob aligned with 150° line, tighten the knob with the set screw until it stops against the flat side of the shaft. NOTE: Be sure the set screw is completely on the flat side of the shaft. DO NOT OVER TIGHTEN THE SET SCREW.
6. Check the pointer end of the knob alignment with 150° line on the temperature scale. The white line on the pointer end of the knob should be aligned with 150° line. If not, loosen the set screw, and turn the knob slightly to align the white line on the knob with the 150° line of temperature scale. Repeat this step until you are satisfied the alignment is correct.

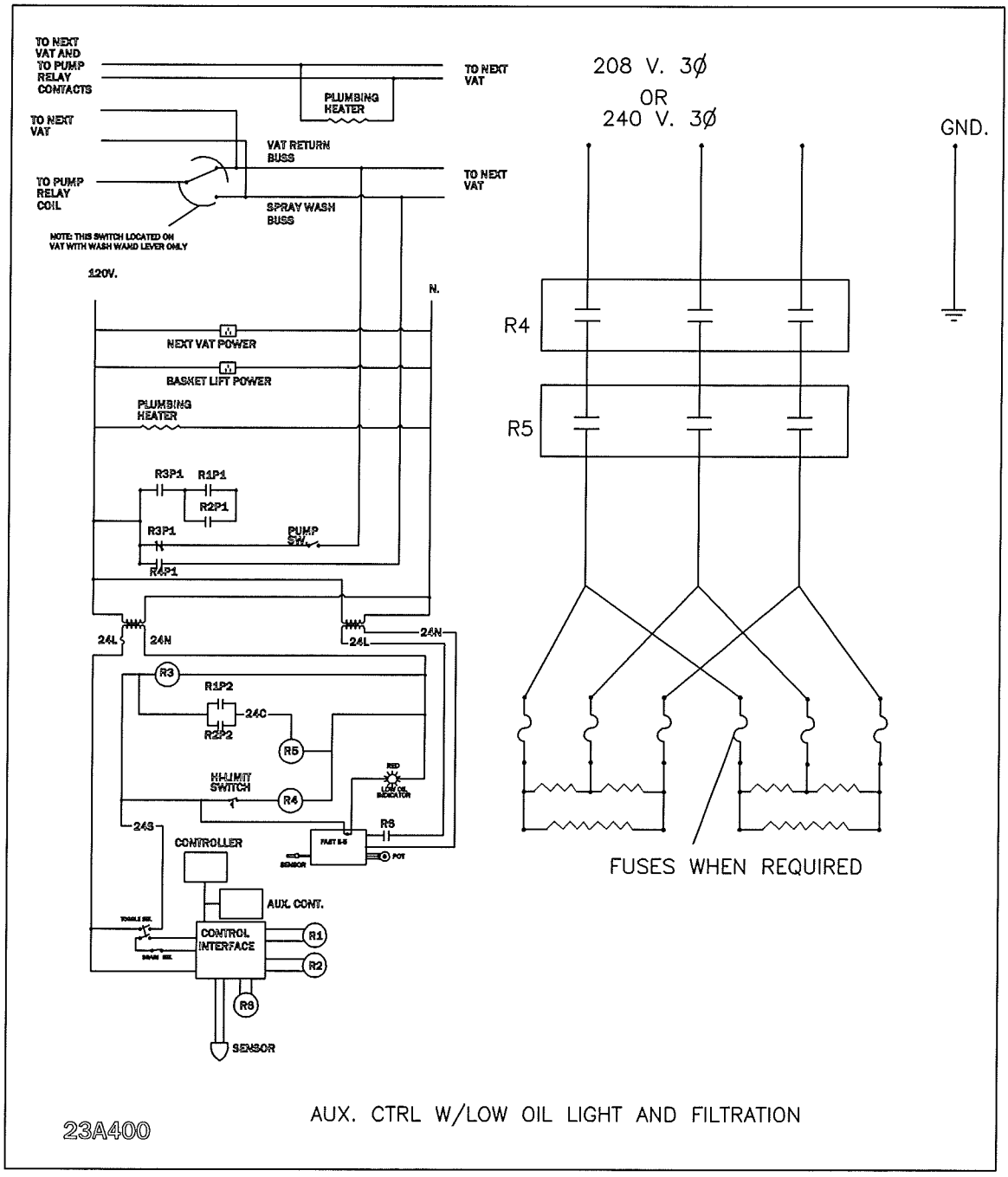
7. Once the calibration is complete, turn the knob to the desired cooking temperature. Remount the potentiometer bracket and reconnect the 3 pin connector from the potentiometer.

8. To check the accuracy of the calibration, set the knob to the desired cooking temperature. Place the thermometer in the same area as the end of temperature probe, and as close to the probe as possible. Turn the fryer on and let the fryer run until it shuts off. Read the temperature. If the temperature of the oil is within +/- 10°F of the set point, the fryer is ready to use. If the thermometer reading is less than or greater than +/- 10°F, repeat steps 1 through 7. If you are still unable to obtain a satisfactory calibration, call customer service.

PARTS LIST

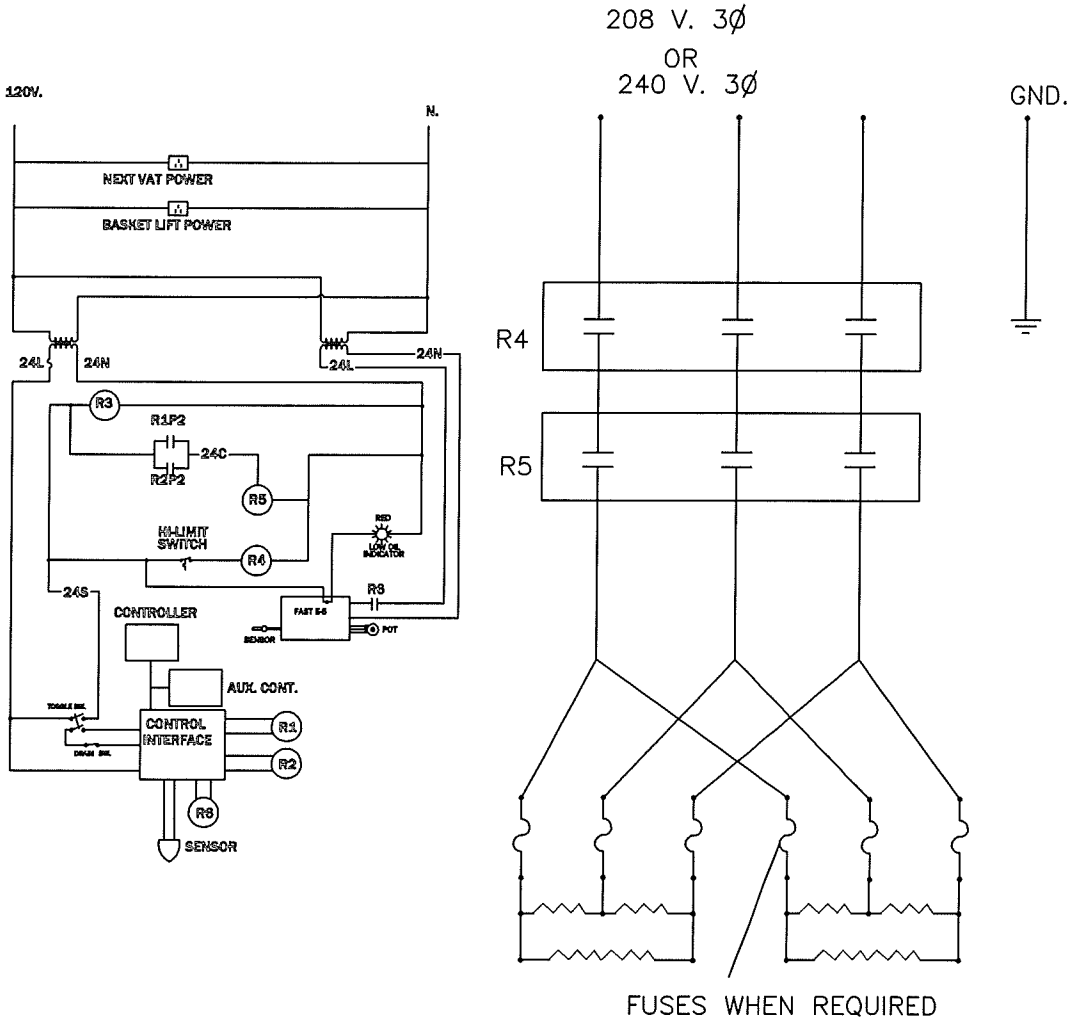
1)	22A687	Controller, E5 W/ Proportioning	1
2)	23A312	Switch, Toggle Low Profile T/R	1
3)	22A225	Lamp, 24V 9MM Lens	1
4)	22A226	Lens, Amber 9MM	1
5)	22A104	Boot, Toggle Switch Red	1
6)	18A340	Relay, 3PDT 24VAC 5 Amp	1
7)	23A388	Potentiometer, E5 Controller	1

NOTE: For dual control units the quantity of parts required is doubled.



23A400

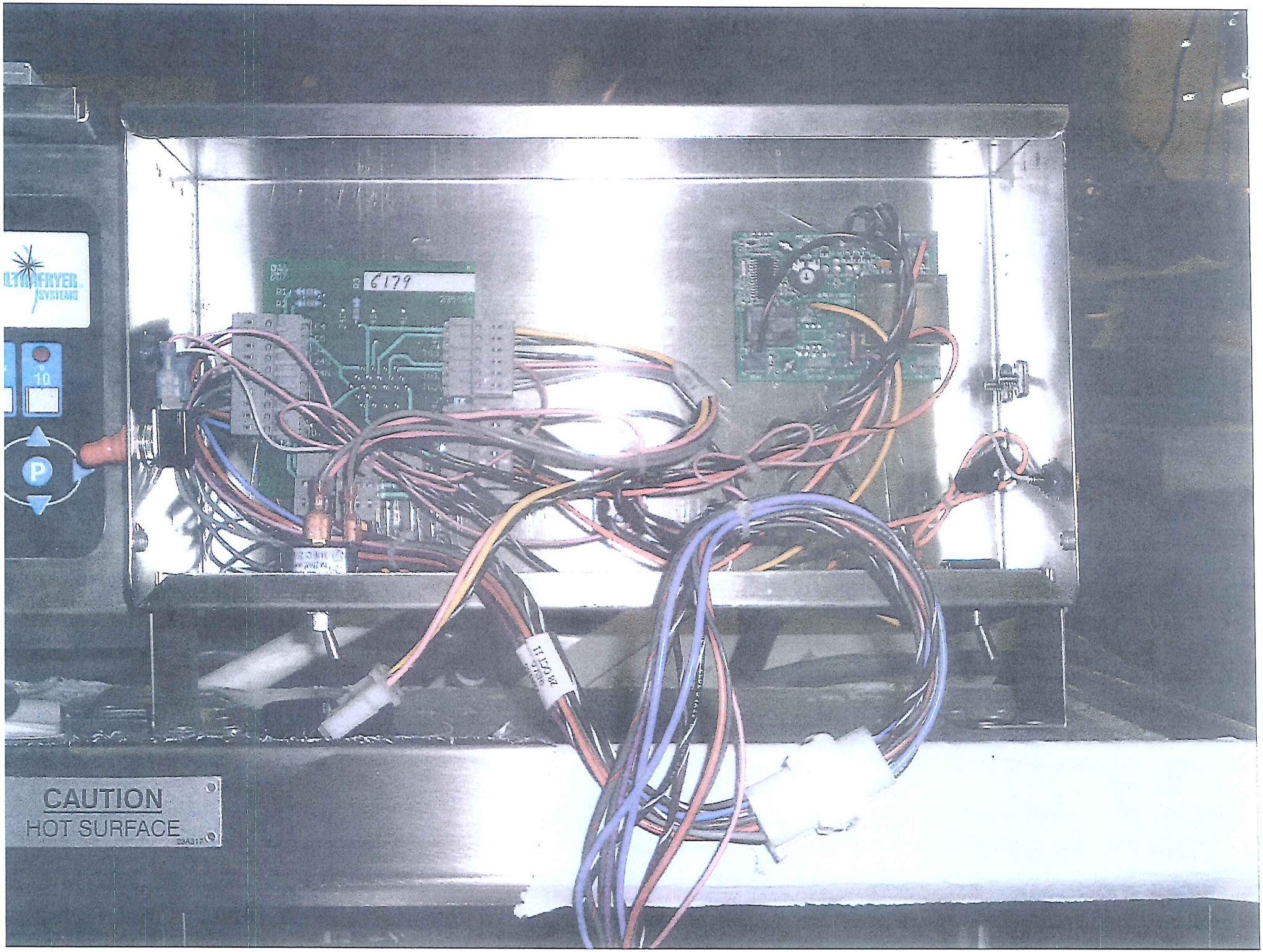
AUX. CTRL W/LOW OIL LIGHT AND FILTRATION



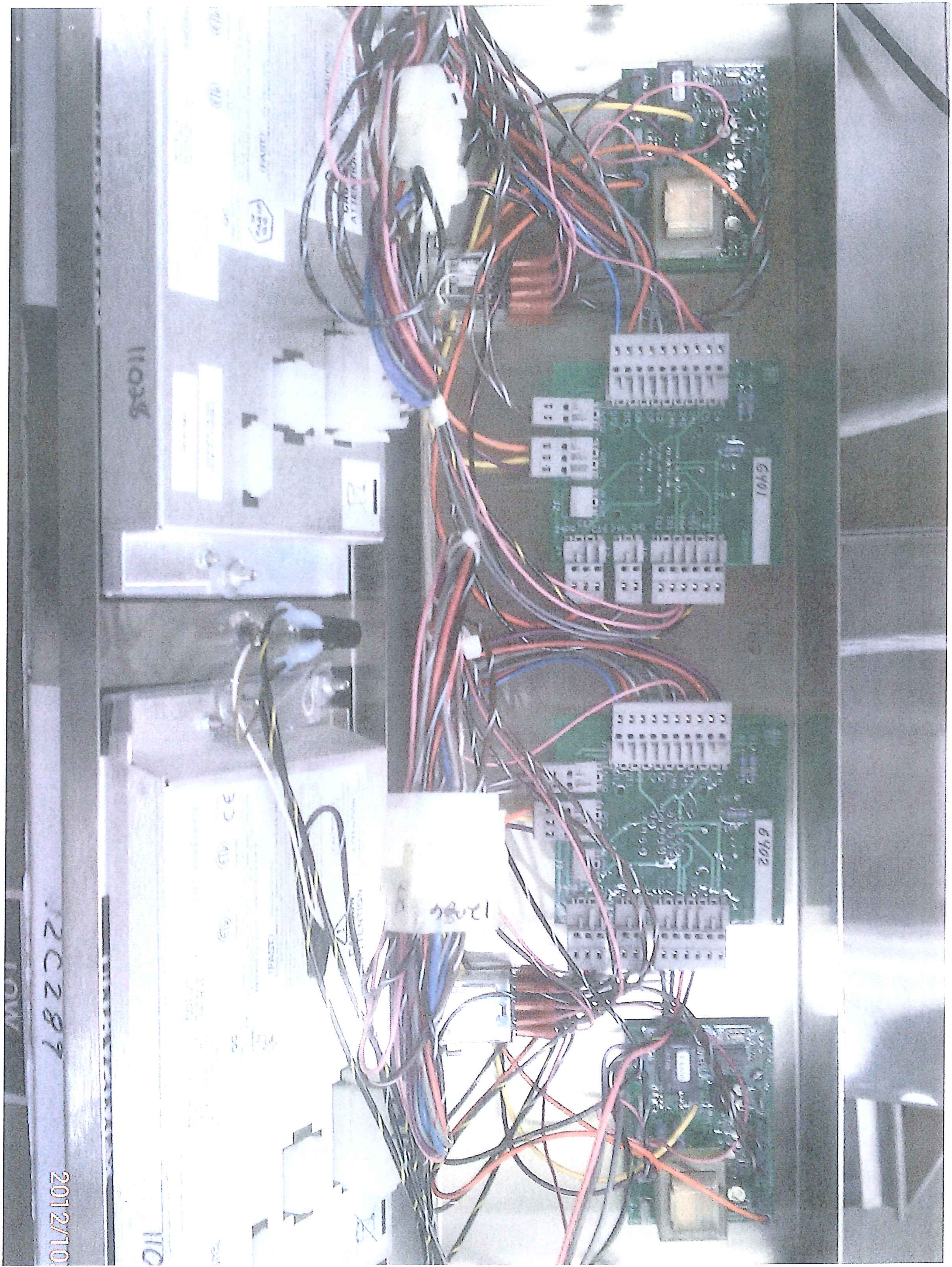
AUX. CTRL & LOW OIL LIGHT W/O FILTRATION

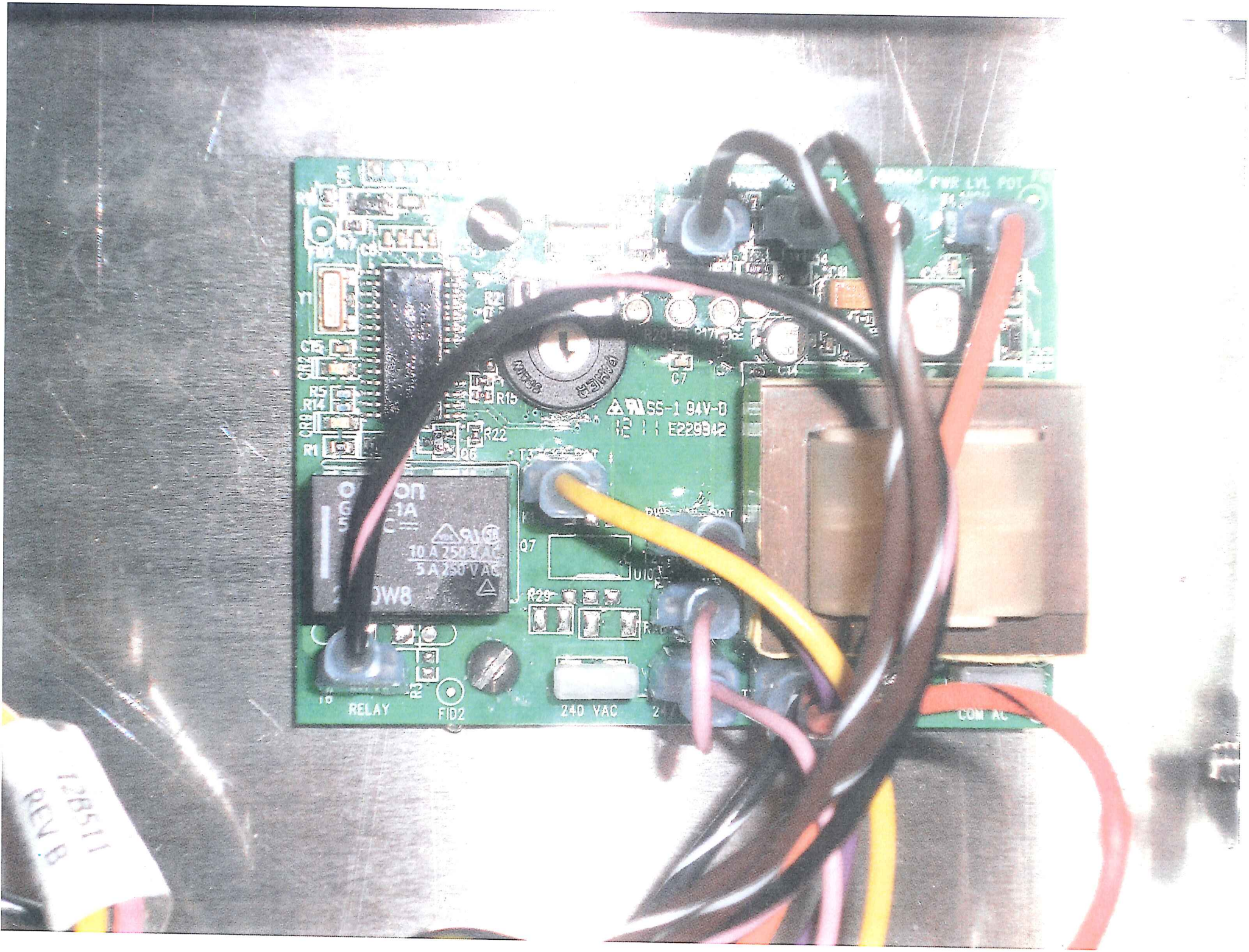
23A405

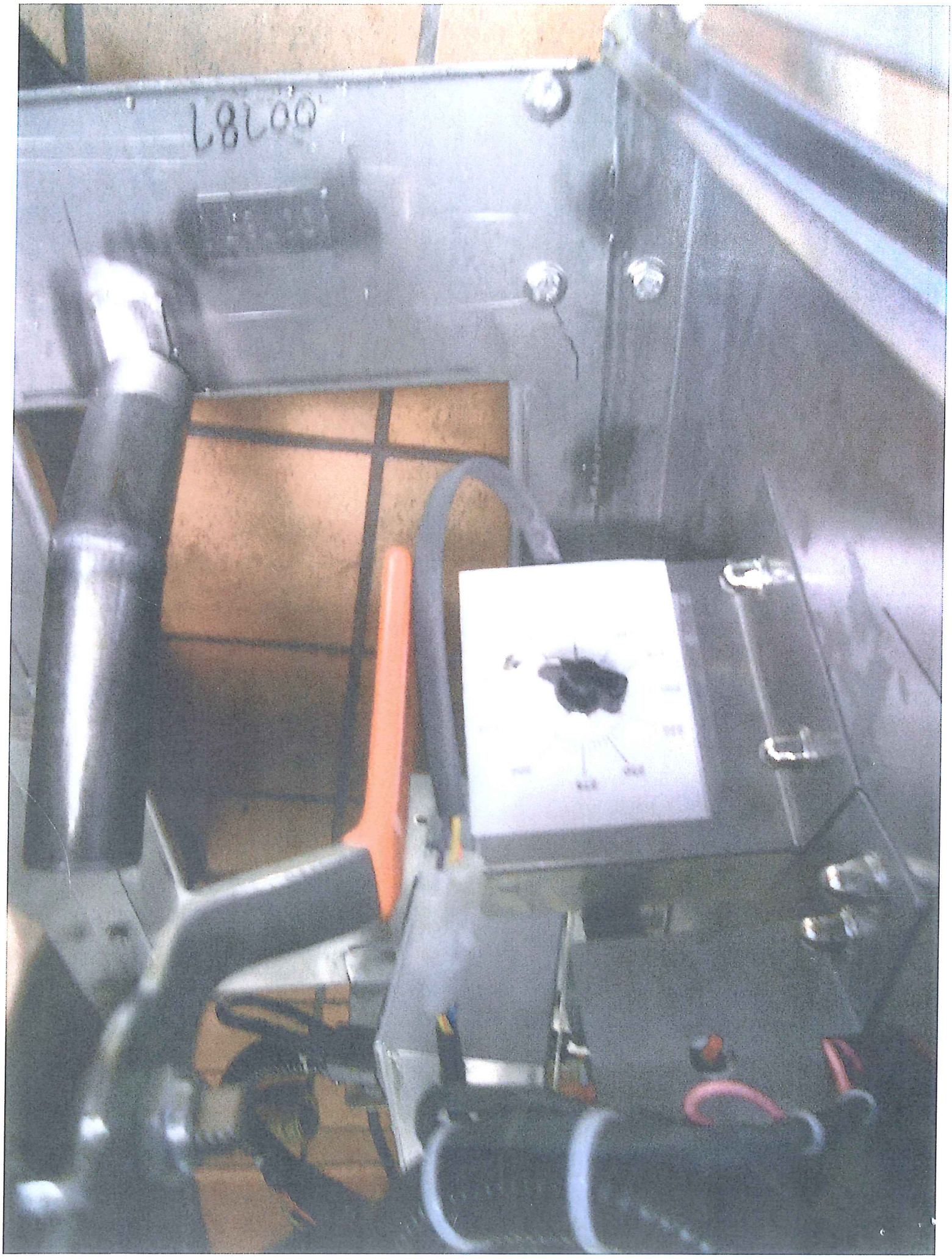

HEAT
PROG
HOLD
MELT
ULTRAFRYER SYSTEMS
1
2
3
4
5
6
7
8
9
10
SCAN
SETBACK
P
AUXILIARY CONTROL
CAUTION
HOT SURFACE
LOW
OIL LEVEL
CHECK LEVEL / ADD OIL
ONLY
DURING IDLE MODE
ULTRAFRYER


6179
CAUTION
HOT SURFACE


CAUTION
HOT SURFACE
120287
LOW
OIL LEVEL
ONLY
LOW
OIL LEVEL
ONLY
2012/10/




PWR LVL POT
V94V-0
E229942
10 A 250 V AC
5 A 250 V AC
RELAY
FID2
240 VAC
COM AC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