

ULTRAFRYER SYSTEMS LOW OIL LEVEL LIGHT



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TABLE OF CONTENTS

	Page
Purpose	1
How it works	1
Oil Level	1
Operation	1
General Information	2
Recommendations	2
Parts List	3
Wiring Schematic	4
Photos	5 - 6

LOW OIL LEVEL LIGHT

PURPOSE: The purpose of the “Low Oil Level Light” is to alert the operator the oil level in the fryer vat is below the fill level and may be required to top off the oil level in the vat. **NOTE:** The light is a “warning only” and does not stop the operation of the fryer.

HOW DOES IT WORK: A temperature probe (sensor) located on the front wall of the vat activates the oil light. When the probe is in contact with the hot oil (above the factory set point) the light will remain off. Once the probe is exposed to oil/air temperatures below factory set point, the light will turn on and remain on until the probe senses a temperature above the factory set point. **NOTE:** During fryer start up, the oil light will be on until the oil temperature exceeds the factory set point.

OIL LEVEL: The vat is designed to hold 35 lbs. of oil (one container of liquid oil). At this oil level, the shortening will be just enough to reach the bottom of the stamped “shortening level” mark. The recommended fill level is for the oil level to reach the middle of the “E” in the word “Level”. This will ensure the oil covers the oil level probe, and the proper temperatures are reached to keep the low oil level light off when the vat is full.

OPERATION: During normal cooking, the oil level light will remain in the off position unless frozen product brings the oil temperature below factory set point or the oil level is far below the oil level probe. At which point the oil level should be checked. In order to see if the oil level in the vat needs to be topped off, cooking must be stopped and the vat is allowed to idle (the fryer must remain on). **ONLY DURING IDLE CAN YOU GET AN ACCURATE READING OF THE OIL LEVEL.** Once the vat is in idle mode, the oil will level off. If the oil level is below the probe, the light will turn on and remain in the on position. If the oil is touching the probe, the light will remain in the off position assuming oil temperature is above factory set point. **NOTE:** When topping off with cold oil, you may need to wait until the added oil heats up and reaches the cooking set point temperature.

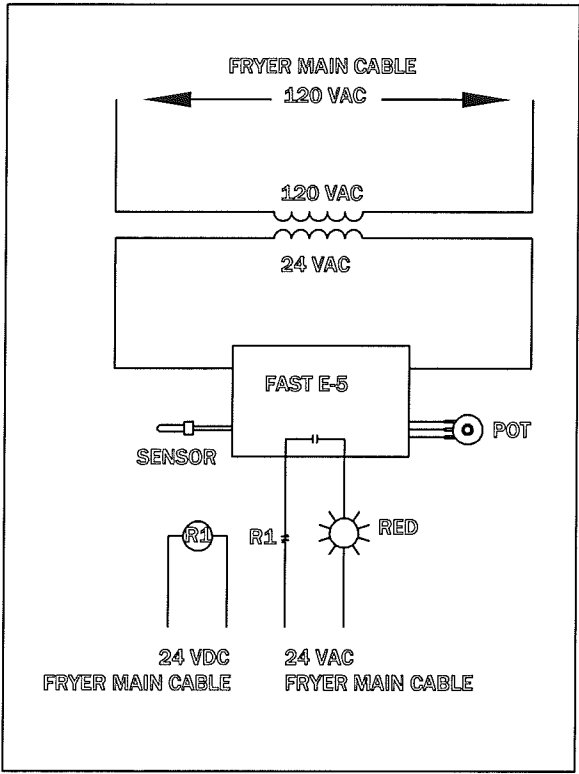
GENERAL INFORMATION: Normally, when the vat is filled to the 35lb level, once the vat loses approximately 1.5 lbs. of shortening, due to drag out, the oil light will come on. At this level, the oil is still well above the heating elements, and the oil level in the baskets is approximately at $\frac{1}{2}$ the basket. After an oil loss of 5 to 6 lbs., the oil level is still above the heating elements, but the oil level in the baskets is now below $\frac{1}{2}$ the basket. Food product loaded above this level will now be exposed and could result in uncooked product.

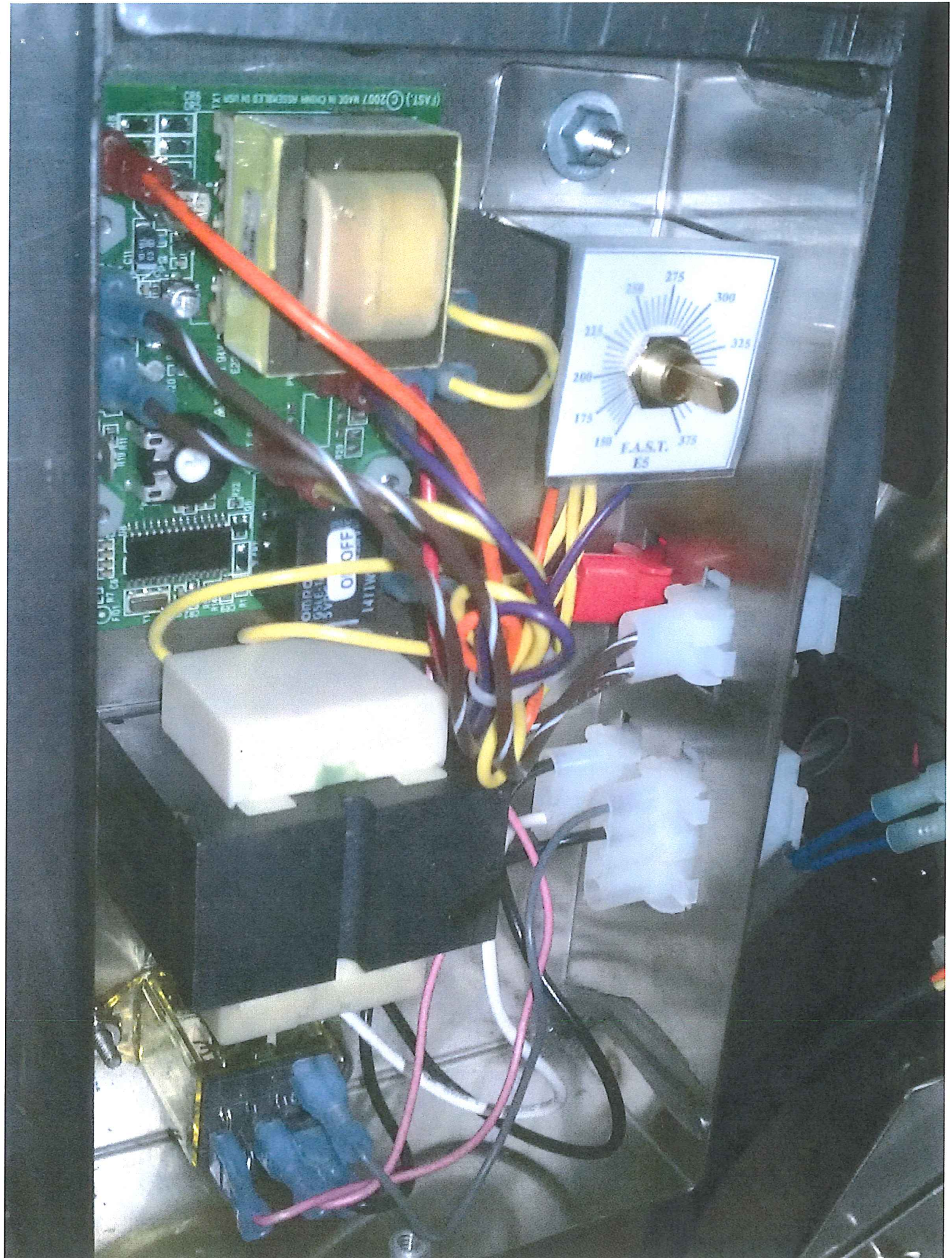
RECOMMENDATIONS: When to fill the vat is up to the operator. However, the recommended time to fill the vat would be to check the oil level after a long period of cooking, i.e. lunch or dinner rush, or any unexpected rush in between and top off the shortening to the proper level. The oil level in the vat should NOT go below 30 lbs. (approximately 1" to 2" above the heating element).

LOW OIL LEVEL COMPONENTS

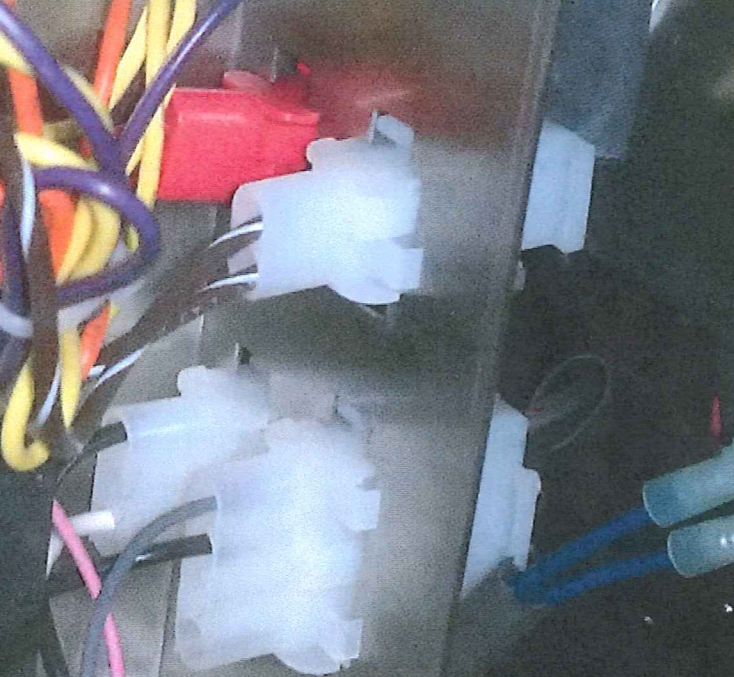
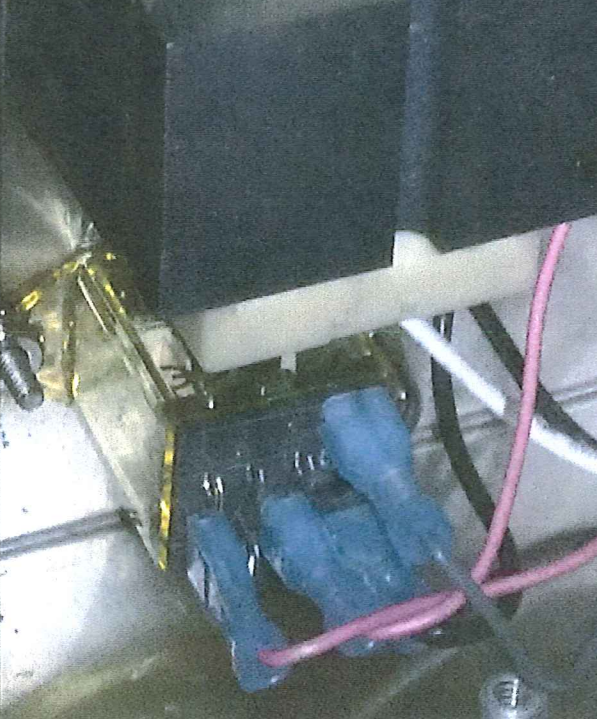
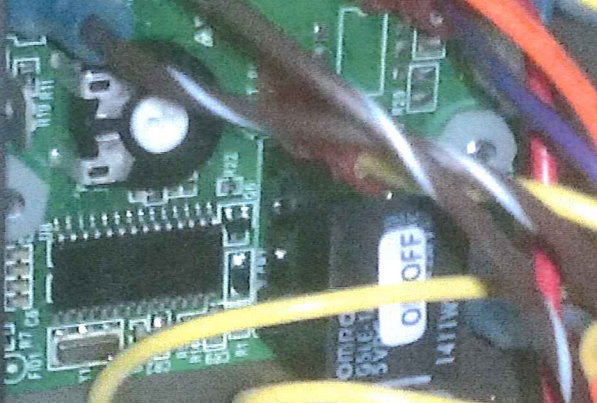
PART NO.	DESCRIPTION	No. Required
23A103	Snap light Red Lens, 24V	1
23A388	Potentiometer, E5 Controller	1
22A688	Controller, E5 w/o proportioning	1
18A006	Probe, Temperature 91K Thermistor	1
18A047	Transformer, Step down 115V to 24V	1
18A074	Diode, 1N5406	1
18A301	Relay, 24VDC, DPDT	1

NOTE: For units with two or more controller boxes the no. of parts required will increase by the no. of vats.





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LOW OIL LEVEL



CHECK LEVEL / ADD OIL
ONLY
DURING IDLE MODE