

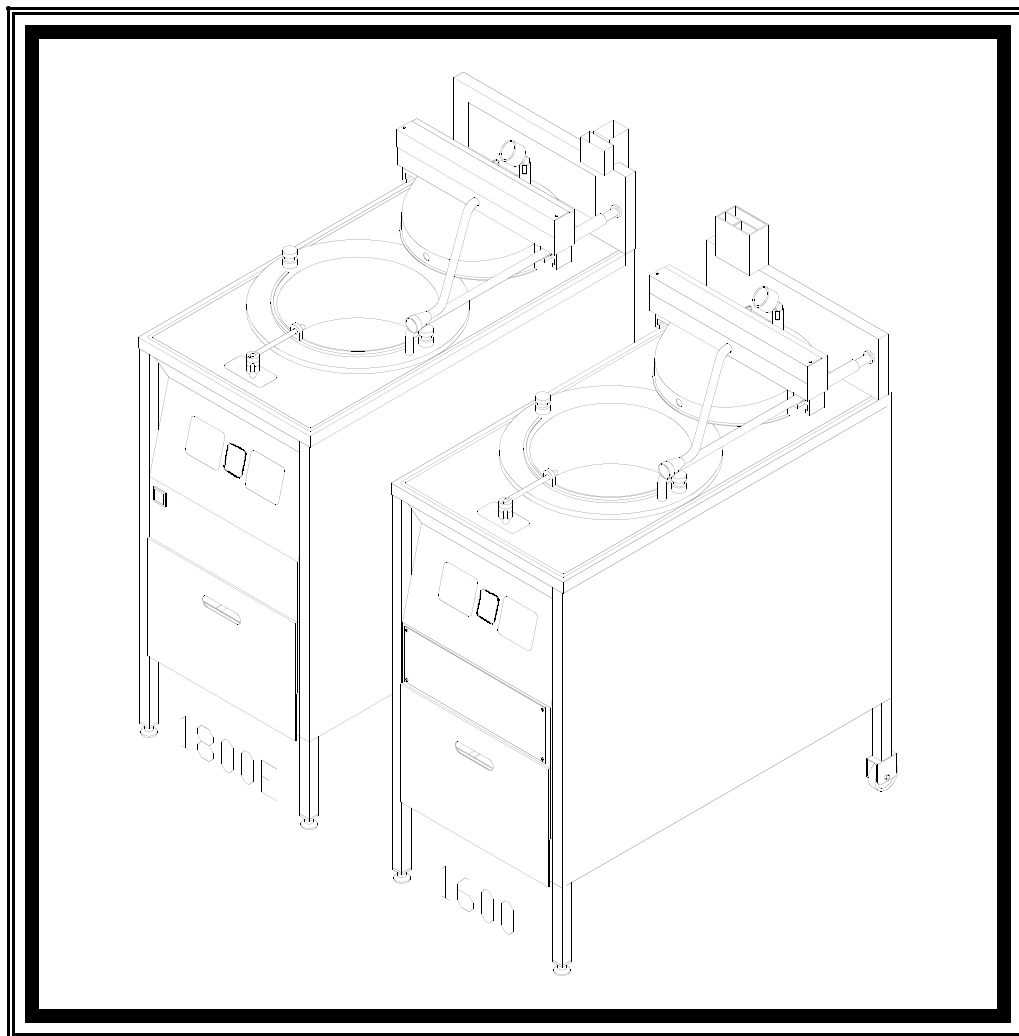
BROASTER[®]

EQUIPMENT

SERVICE MANUAL

BROASTER[®] 1600 AND 1800 PRESSURE FRYER

Be sure ALL installers read, understand, and have access to this manual at all times.



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Broaster Company
2855 Cranston Road, Beloit, WI 53511-3991
608/365-0193 broaster.com

Design Certified By:

1600: CSA, NSF and UL

1800: CSA (AGA & CGA), NSF and UL

Manual #14680 3/99 Rev. 06/22

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Printed In U.S.A.

FOR YOUR SAFETY

Do not use or store gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

⚠ WARNING Improper installation, adjustments, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

For the sake of safety and clarity, the following words used in this manual are defined as follows:

⚠ DANGER Indicates an imminently hazardous situation which, if not avoided, could result in serious injury or death.

⚠ WARNING Indicates a potentially hazardous situation which, if not avoided, could result in serious injury or death.

⚠ CAUTION Indicates a potentially hazardous situation which, if not avoided, could result in minor injury, property damage or both.

All adjustments and repairs shall be made by an authorized Broaster Company representative.

If there is a power failure, turn cook/filter switch OFF. On the Model 2400GH, also slide switch on gas valve OFF. DO NOT attempt to operate unit during a power failure.

⚠ WARNING Failure to read and understand this manual completely could result in serious injury or death. Be sure ALL operators read, understand and have access to this manual at all times.

⚠ WARNING Rags or paper containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soiled papers and rags in a trash container that is in a ventilated area away from all cooking equipment or other heat sources such as direct sunlight.

⚠ WARNING If at any time the **POWER ON** light does not turn off when the cook/filter switch is moved to the OFF position, disconnect the power to the fryer and contact your local Broaster Company representative for service immediately.

⚠ WARNING DO NOT operate unit without filter pan and filter pan cover in its proper position. Filter pan cover must be wiped clean after each filtering cycle.

⚠ WARNING Make sure Pressure Relief Valve and Pressure Gauge ports on bottom of cover are clear of any oil or grease buildup.

1600 Mechanical Controls:

⚠ WARNING If at any time the unit fails to operate properly when the cook/filter switch is moved to the cook position, contact your local Broaster Company representative for service immediately.

cont'd on next page

1600/1800E Solid State Controls:

⚠ WARNING If at any time the **POWER ON** light does not turn off when the cook/filter switch is moved to the **OFF** position, disconnect power to the fryer and contact your local Broaster Company representative for service immediately.

1800GH:

Post, in prominent locations, instructions to be followed in the event that the user smells gas. This information can be obtained from your local gas supplier.

⚠ WARNING Make sure a restraining device is used that complies with the Standard for *Commercial Gas Ranges, ANSI Z83.11/ CSA 1.8* to guard against transmission of strain to the gas connectors.

⚠ DANGER Failure to restrain the fryer could allow it to move, causing hot shortening to spill out, or a possible break in the gas line causing an explosive condition.

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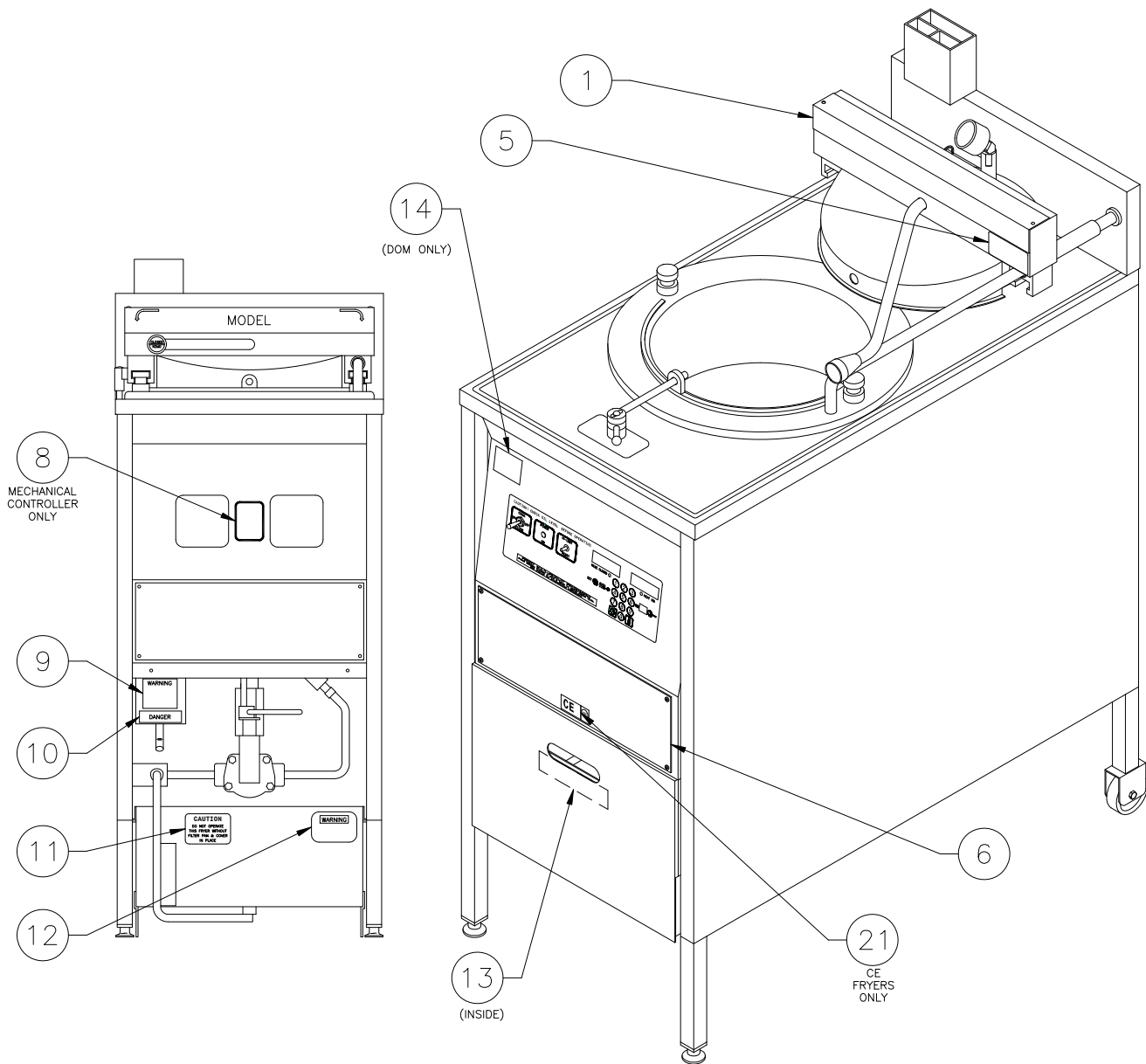
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1 - WARNING SIGNS

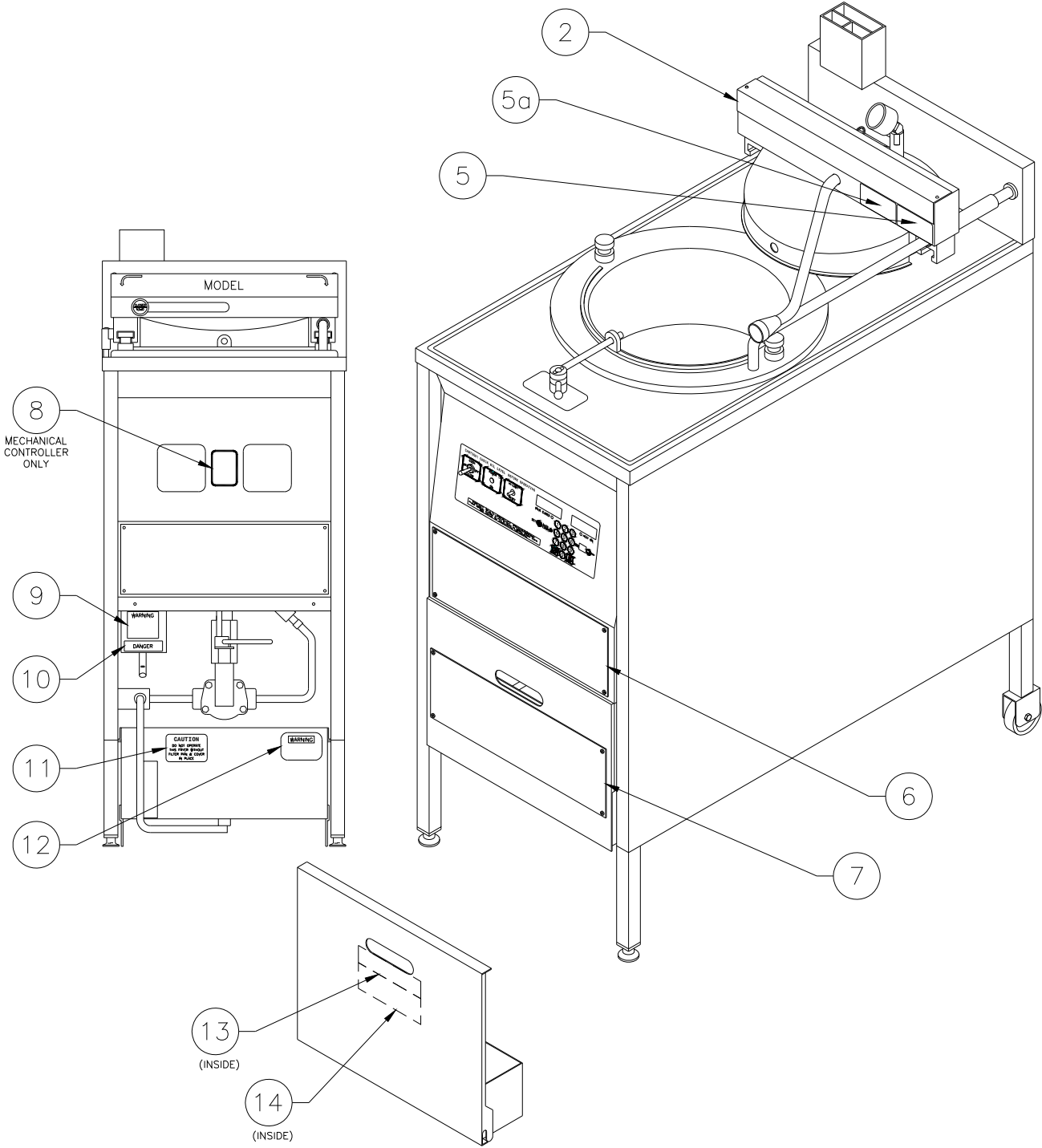
When servicing a Broaster® Pressure Fryer, be sure all safety devices and warning signs are in place and legible. If not, The Broaster Company should be notified in writing of the lack of warning signs and the existence of an unsafe condition.

If you need replacement warning signs or manuals, contact an authorized Broaster Company representative or The Broaster Company Service Department at 608/365-0193.

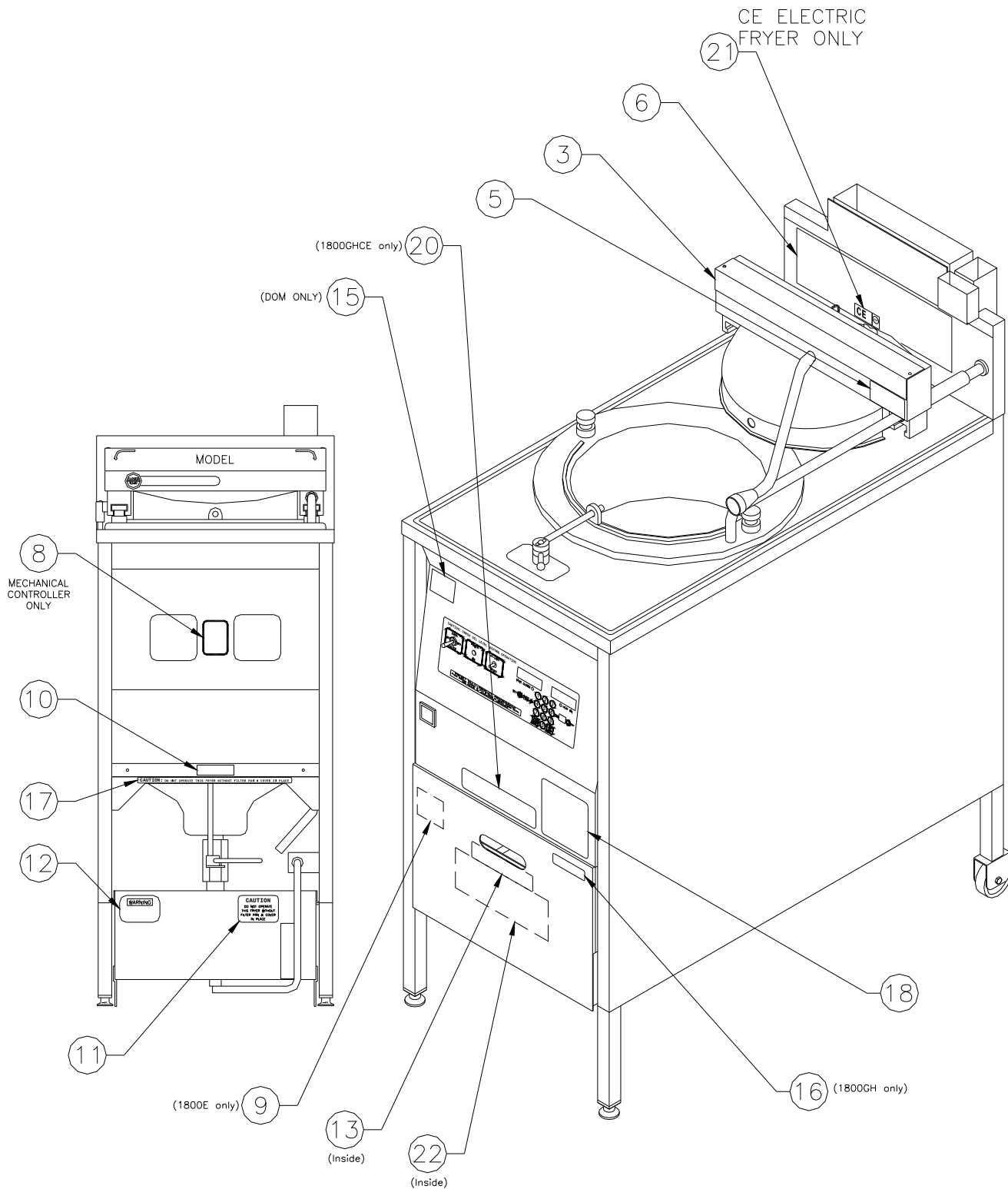
1600 Domestic and CE Labeling



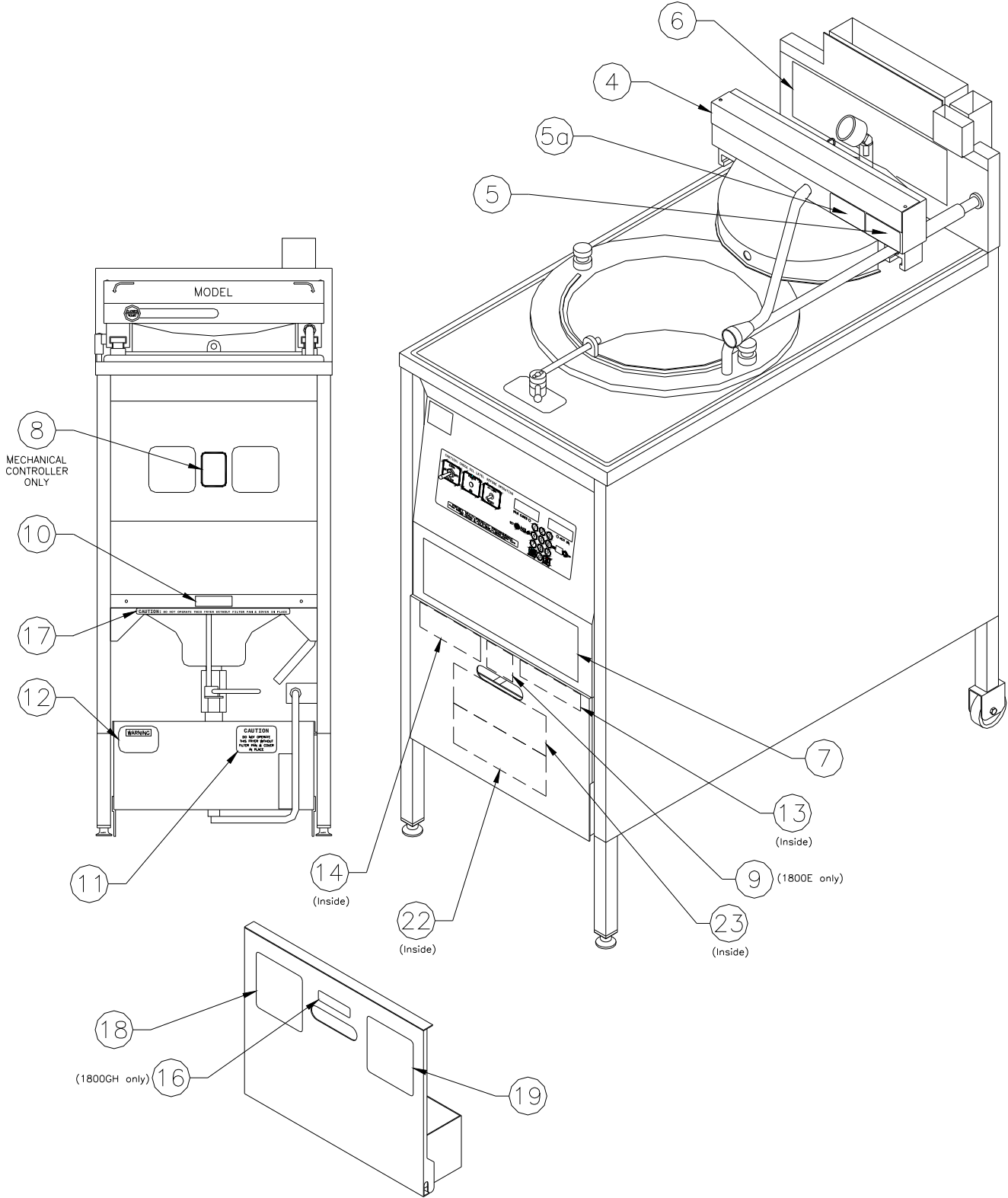
1600 French Canadian Labeling







1800 Domestic and CE Labeling







1800 French Canadian Labeling



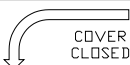



	<p>DO NOT HEAT OR BOIL WATER IN A FRYER. KEEP COVER OPEN WHEN WASHING WELL. IF COVER IS CLOSED.....</p>		<p>SE PROHIBE CALENTAR O HERVIR AGUA EN ESTE APARTO! MANTENGA LA TAPA ABIERTA CUANDO ESTE LAVANDO LA OLLA. SI LA.....</p>
	<p>MODEL 1600</p> <p>DO NOT OPEN COVER UNLESS PRESSURE IS AT ZERO P.S.I.</p>	<p>MANUFACTURED BY THE BROASTER COMPANY</p>	





Item 1 - Part #10733

	<p>DO NOT HEAT OR BOIL WATER IN FRYER. KEEP COVER OPEN WHEN WASHING COOKING WELL. IF COVER IS CLOSED ON A WELL HOLDING HOT OR BOILING WATER, A LARGE QUANTITY OF WATER WILL SPLASH OUT WHEN COVER IS OPENED, CAUSING EXPOSURE TO POSSIBLE PERSONAL INJURY.</p>		<p>NE PAS CHAUFFER OU BOUILLIR DE L'EAU DANS LE BROASTER GARDER LE COUVERCLE OUVERT LORS DU NETTOYAGE DU PUIT. SI LE COUVERCLE EST FERME LORSQUE LE PUIT CONTIENT DE L'EAU CHAUDE, UNE QUANTITE IMPORTANTE D'EAU ECLABOUSSERA LORSQUE LE COUVERCLE SERA RE-OUVERT CREANT UNE POSSIBILITE DE BLESSURE CORPORELLE.</p>
	<p>MODEL 1600</p> <p>DO NOT OPEN COVER UNLESS PRESSURE IS AT ZERO P.S.I.</p>	<p>MANUFACTURED BY THE BROASTER COMPANY</p>	


Item 2 - Part #10959

	<p>DO NOT HEAT OR BOIL WATER IN A FRYER. KEEP COVER OPEN WHEN WASHING WELL. IF COVER IS CLOSED.....</p>		<p>SE PROHIBE CALENTAR O HERVIR AGUA EN ESTE APARTO! MANTENGA LA TAPA ABIERTA CUANDO ESTE LAVANDO LA OLLA. SI LA.....</p>
	<p>MODEL 1800</p> <p>DO NOT OPEN COVER UNLESS PRESSURE IS AT ZERO P.S.I.</p>	<p>MANUFACTURED BY THE BROASTER COMPANY</p>	

Item 3 - Part #10886

	<p>DO NOT HEAT OR BOIL WATER IN FRYER. KEEP COVER OPEN WHEN WASHING WELL. IF COVER IS CLOSED ON A WELL HOLDING HOT OR BOILING WATER, A LARGE QUANTITY OF HOT WATER WILL SPLASH OUT WHEN COVER IS OPENED, CAUSING EXPOSURE TO POSSIBLE PERSONAL INJURY.</p>		<p>NE PAS CHAUFFER OU BOUILLIR DE L'EAU DANS LE BROASTER GARDER LE COUVERCLE OUVERT LORS DU NETTOYAGE DU PUIT. SI LE COUVERCLE EST FERME LORSQUE LE PUIT CONTIENT DE L'EAU CHAUDE, UNE QUANTITE IMPORTANTE D'EAU ECLABOUSSERA LORSQUE LE COUVERCLE SERA RE-OUVERT CREANT UNE POSSIBILITE DE BLESSURE CORPORELLE.</p>
	<p>MODEL 1800</p> <p>DO NOT OPEN COVER UNLESS PRESSURE IS AT ZERO P.S.I.</p>	<p>MANUFACTURED BY THE BROASTER COMPANY</p>	


Item 4 - Part #10957



WARNING: Rags or papers containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soiled papers and rags in a trash container that is in a ventilated area away from all cooking equipment or other heat sources such as direct sunlight.

ADVERTENCIA: Trapos o papeles conteniendo aceite de cocinar pueden incendiar fuego si están expuestos al calor. Trapos de limpieza no son suficientes para remover el aceite completamente. Dispongan todo el aceite – papel y trapos con lodo en una basura que esta en un lugar ventilado lejos de todos los equipos de cocinar y lejos de otros lugares que pueden incendiar fuego como directo al pasadillo de luz del sol.

Item 5- Part #16368



WARNING: Rags or papers containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soiled papers and rags in a trash container that is in a ventilated area away from all cooking equipment or other heat sources such as direct sunlight.

AVERTISSEMENT: Les chiffons ou papiers contenant de l'huile de cuisson peuvent s'enflammer s'ils sont exposés à la chaleur. Le lavage n'enlève pas l'huile. Éliminez les papiers et chiffons souillés d'huile dans un contenant à déchets situé dans un endroit bien aéré à l'écart de tout équipement de cuisine ou d'autres sources de chaleur comme les rayons directs du soleil.

Item 5a- Part #17064

SAFETY AND OPERATING INSTRUCTIONS

FAILURE TO COMPLY WITH THESE SAFETY AND OPERATING INSTRUCTIONS COULD CAUSE INJURY TO OPERATOR AND BYSTANDERS.

- Be familiar with the Operation Manual
- DO NOT attempt to heat water in fryer
- Never over-fill with shortening or product
- Keep cover open when draining cooking well
- Be sure cooking well is clean and free of water before filling with shortening
- Keep cover closed when cooker is not in use
- Never force cover open or closed
- Only operate with filter pan and cover in place
- Clean with Cooking Well Cleaner when oil is changed
- Remove all pressure before making any repairs
- Disconnect electrical power before servicing

MAXIMUM WORKING PRESSURE IS 15 P.S.I.

MODEL NO.

PART NO.

SERIAL NO.

VOLTS* Hz Kw

PHASE	AMPS	BREAKER	WIRE
1	<input type="text"/>	<input type="text"/> A	3
3	<input type="text"/>	<input type="text"/> A	4

- IF HIGH LEG EXISTS CONNECT TO CENTER LUG OF CONTACTOR.
- FOR SUPPLY CONNECTIONS USE WIRES SUITABLE FOR 90°C.
- USE COPPER WIRE ONLY FOR FIELD CONNECTIONS.
- CAUTION: CONNECT ONLY TO CIRCUIT WHERE POTENTIAL TO GROUND DOES NOT EXCEED 150V.
- FOR USE ONLY WITH THE SPECIFIC LEGS AND CASTERS SUPPLIED BY BROASTER COMPANY.

BROASTER EQUIPMENT

BROASTER COMPANY
BELOIT, WI USA
MADE IN USA

NSF 350

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Item 6 - Part #18018

CONSIGNES D'UTILISATION ET DE SÉCURITÉ

L'OPÉRATEUR ET LES PERSONNES À PROXIMITÉ POURRAIENT ÊTRE BLESSÉS SI CES CONSIGNES NE SONT PAS RESPECTÉES.

- Lire attentivement le manuel d'utilisation.
- NE PAS tenter de chauffer de l'eau dans la friteuse.
- Ne jamais y mettre trop d'huile ni d'aliments.
- Ouvrir le couvercle avant de vidanger l'huile à friture.
- S'assurer que la cuve de cuisson est propre et exempte d'eau avant de la remplir d'huile.
- Fermer le couvercle de la friteuse lorsqu'elle n'est pas utilisée
- Ne jamais forcer l'ouverture ou la fermeture du couvercle.
- Laisser le récipient de vidange ou le filtre sous la cuve de cuisson.
- Nettoyer uniquement de la façon recommandée. NE PAS utiliser de savon.
- Enlever la pression avant d'effectuer des réparations.
- Débrancher l'appareil avant d'enlever le tableau de commande.

PRESSON DE SERVICE MAXIMALE: 15 P.S.I.

NO MODÈLE

NO PIÈCE

NO SÉRIE

VOLTS* Hz Kw

PHASE	AMPS	BREAKER	FIL
1	<input type="text"/>	<input type="text"/> A	3
3	<input type="text"/>	<input type="text"/> A	4

- SI LA HAUTE JAMBE EXISTE, LA RACCORDER AU TAQUET CENTRAL DU CONTACTEUR.
- POUR LES RACCORDS D'ALIMENTATION, UTILISER DES CÂBLES ADAPTÉS À 90 °C.
- UTILISER DU FIL DE CUIVRE UNIQUEMENT POUR LES RACCORDS DE CHAMP
- MISE EN GARDE: BRANCHER UNIQUEMENT DANS LE CIRCUIT OÙ LE POTENTIEL À LA MASSE NE DÉPASSE PAS 150V.

BROASTER EQUIPMENT

BROASTER COMPANY
BELOIT, WI USA
MADE IN USA

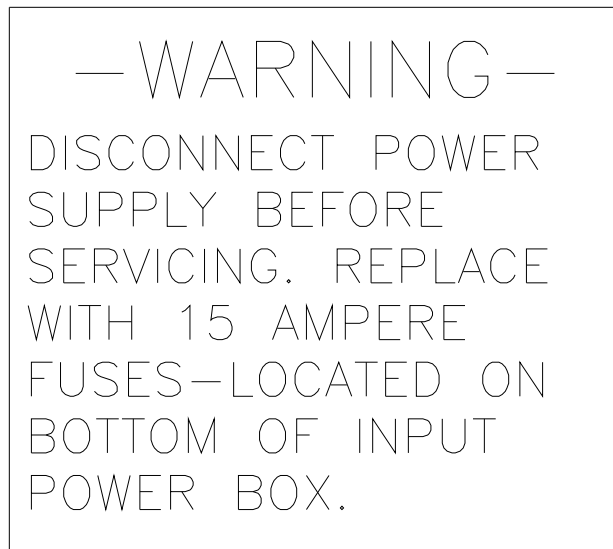
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Item 7 - Part #15223



Item 8 - Part #14463



Item 9 - Part #11073

— DANGER —
NEVER OPEN POT DRAIN VALVE
WHILE UNDER PRESSURE

Item 10 - Part #06375

L'EAU ET L'HUILE CHAUDE
NE SE MELANGENT PAS!
NE PAS REMETTRE LE CONTENU DANS
LA FOSSE A FRITURE OU DANS LE FILTRE.
DES BLESSURES CORPORELLES
PEUVENT EN RESULTER!

Item 14 - Part #13761

CAUTION

DO NOT OPERATE
THIS FRYER WITHOUT
FILTER PAN & COVER
IN PLACE

Item 11 - Part #15725



Item 15 - Part #15398 Domestic Only

WARNING

HOT SHORTENING!
DO NOT USE THIS
CONTAINER
TO TRANSPORT
HOT SHORTENING

MANUAL SHUTOFF VALVE
LOCATED BEHIND THIS PANEL

Item 16 - Part #11746 (1800GH Only)


Item 12 - Part #11028

WATER & HOT OIL DO NOT MIX!
DO NOT POUR CONTENTS BACK
INTO COOKING WELL OR FILTER.
BODILY INJURY MAY OCCUR!

Item 13 - Part #10900

CAUTION: DO NOT OPERATE THIS FRYER WITHOUT FILTER PAN & COVER IN PLACE

Item 17 - Part #15785



ANSI Z83.11
CGA 1.8 -
FOOD SERVICE EQUIPMENT

MODEL 1800GH

MANUFACTURED BY THE BROASTER COMPANY OF BELOIT, WI.
PARTS AND SERVICE SUPPLIED BY AUTHORIZED BROASTER DISTRIBUTORS.
INTENDED FOR OTHER THAN HOUSEHOLD USE

FOR USE WITH GAS B.T.U./HR
MANIFOLD PRESSURE IN W.C.

CLEARANCE

BACK _____
RIGHT SIDE _____
LEFT SIDE _____

FOR USE ONLY IN
NON-COMBUSTIBLE
LOCATIONS.

OPERATING INSTRUCTIONS

START UP

YOU ARE NOT REQUIRED TO PHYSICALLY LIGHT THE PILOT ON THIS UNIT.

- TURN THE MANUAL SHUT-OFF VALVE TO THE "ON" POSITION. WAIT 5 MINUTES BEFORE TURNING GAS VALVE ON.
- MOVE SLIDE SWITCH ON GAS VALVE TO "ON"
- MOVE COOK/FILTER SWITCH TO THE "COOK" POSITION.

SHUT DOWN

- TURN COOK/FILTER SWITCH TO "OFF" POSITION.
- MOVE SLIDE SWITCH ON GAS VALVE TO "OFF".
- TURN THE MANUAL SHUT-OFF VALVE TO THE "OFF" POSITION.

INSTALL IN ACCORDANCE WITH AMERICAN NATIONAL STANDARD FUEL GAS CODE ANSI Z223.1 LATEST ADDITION

14665

Item 17 - Part #14665 (1800GH Only)

MODEL 1800GH


MANUFACTURED BY THE BROASTER COMPANY OF BELOIT, WI.
PARTS AND SERVICE SUPPLIED BY AUTHORIZED BROASTER DISTRIBUTORS.
INTENDED FOR OTHER THAN HOUSEHOLD USE

FOR USE WITH NATURAL OR G20 GAS


65,000 BTU/HR OR 21.1 KW gross

MANIFOLD PRESSURE
3.5" WC OR 8.7 mBAR

CLEARANCES (inches)	US/EU CAN	
BACK	6	6
RIGHT SIDE	0	1
LEFT SIDE	0	1



ANSI Z83.11--
CSA 1.8--
GAS FOOD SERVICE EQUIPMENT



ANSI Z83.11--
CSA 1.8--
Équipement de service
d'alimentation

FOR USE ONLY IN
NON-COMBUSTIBLE
LOCATIONS.

MODÈLE 1800GH


FABRIQUÉ PAR LA BROASTER COMPANY DE BELOIT, WI.
PIECES ET SERVICE APRÈS-VENTE DISPONIBLES CHEZ LES
DISTRIBUTEURS BROASTER AUTORISÉS.

NON CONÇU POUR L'USAGE DOMESTIQUE


S'UTILISE AVEC DU GAZ À
 BTU/H

PRESSION D'ADMISSION CE

DEGAGEMENT (POUCES)	US/EU CAN	
ARRIÈRE	6	6
CÔTÉ DROIT	0	1
CÔTÉ GAUCHE	0	1



ANSI Z83.11--
CSA 1.8--
GAS FOOD SERVICE EQUIPMENT



ANSI Z83.11--
CSA 1.8--
Équipement de service
d'alimentation

S'UTILISE UNIQUEMENT
DANS LES ENDROITS
DÉPOURVUS DE
MATÉRIAUX COMBUSTIBLES.

Item 18a (1800GH after July 2003)
#15777 for Nat Gas
#16993 for LP Gas

Item 19 - Part #14730

APPLIANCE TYPE: A

PI #86CM138

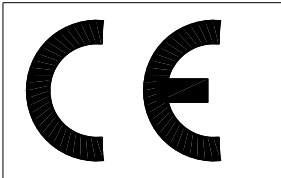
CATAGORY COUNTRY

I_{2H} GB, IE

I_{3P} GB, IE

THIS APPLIANCE SHALL BE INSTALLED IN ACCORDANCE WITH CURRENT REGULATIONS AND USED ONLY IN A WELL-VENTILATED SPACE. REFER TO THE INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE.

Item 20 - Part #15846 (1800GHCE only)



Item 21

CE Electric fryers - Part #13739

CE Gas fryers - Part #16349

OPERATING INSTRUCTIONS

START UP

YOU ARE NOT REQUIRED TO PHYSICALLY LIGHT THE PILOT ON THIS UNIT.

1. TURN THE MANUAL SHUT-OFF VALVE TO THE "ON" POSITION. WAIT 5 MINUTES BEFORE TURNING GAS VALVE ON.
2. MOVE SLIDE SWITCH ON GAS VALVE TO "ON"
3. MOVE COOK / FILTER SWITCH TO THE "COOK" POSITION.

SHUT DOWN

1. TURN COOK / FILTER SWITCH TO "OFF" POSITION.
2. MOVE SLIDE SWITCH ON GAS VALVE TO "OFF".
3. TURN THE MANUAL SHUT-OFF VALVE TO THE "OFF" POSITION.

INSTALL IN ACCORDANCE WITH AMERICAN NATIONAL STANDARD FUEL GAS CODE ANSI Z223.1 LATEST ADDITION

Item 22 - Part #15694 Domestic
Part #15795 CE

MODE D'EMPLOI

DÉMARRAGE

IL N'EST PAS NECESSAIRE D'ALLUMER LA VEILLEUSE MANUELLEMENT.

2. METTRE LE ROBINET DE FERMETURE MANUELLE A LA POSITION <<ON>>.
- ATTENDRE 5 MINUTES AVANT D'OUVRIR LA SOUPAPE DE GAZ.
3. METTRE A <<ON>> L'INTERRUPTEUR A GLISSIERE DE LA SOUPAPE DE GAZ.
 4. METTRE LE COMMUTATEUR <<COOK/FILTER>> A LA POSITION <<COOK>>.

ARRÊT

1. METTRE LE COMMUTATEUR <<COOK/FILTER>> A LA POSITION <<OFF>>.
2. METTRE A <<OFF>> L'INTERRUPTEUR A GLISSIERE DE LA SOUPAPE DE GAZ.
3. METTRE LE ROBINET DE FERMETURE MANUELLE A LA POSITION <<OFF>>.

INSTALLER CONFORMÉMENT AU CODE DU GAZ COMBUSTIBLE ANSI Z223.1 DE L'AMERICAN NATIONAL STANDARD (DERNIERE ANNEXE)

Item 23 - Part #16994

2 - ELECTRIC POWER SUPPLY



Many sections in this manual pertain to checking and repairing electrical components. **High voltage will be encountered in several instances. Only persons trained and equipped for checking high voltage shall undertake such repairs.**

If no component operates, check main power supply. Be sure main circuit breaker is ON and main fuses are good.

Correct voltage will be either 208 or 240V.

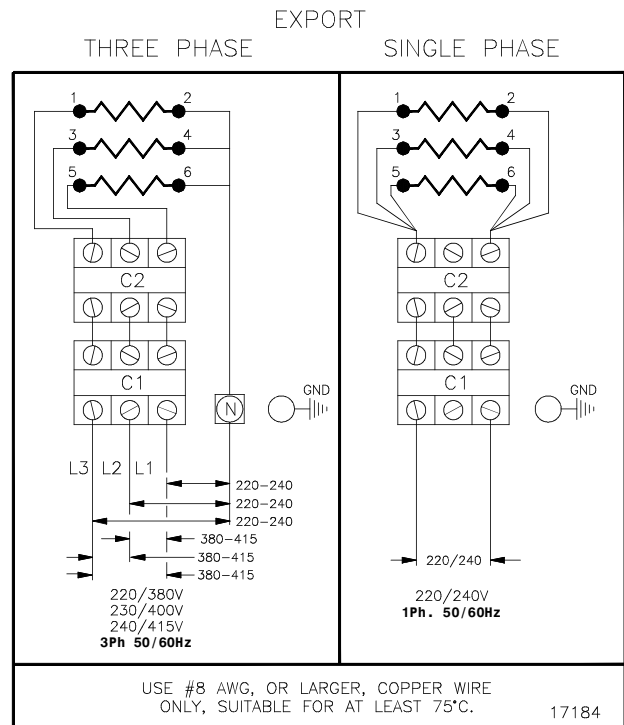
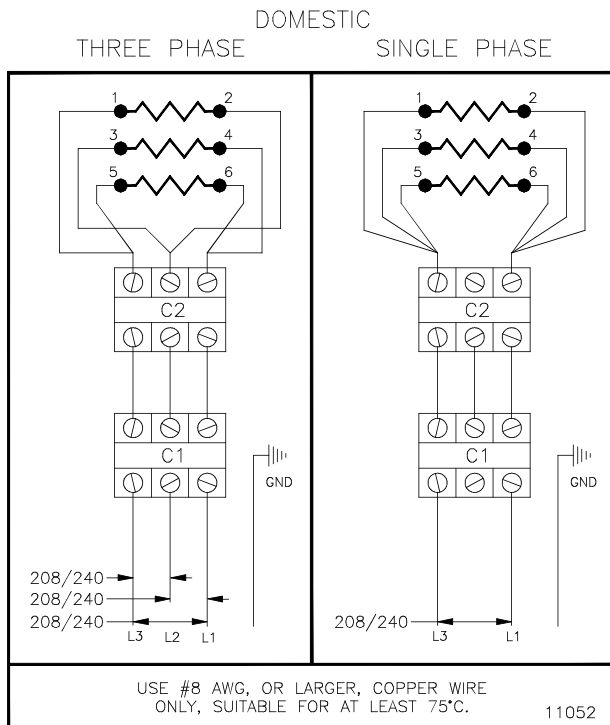
Perform the following if unit will not turn on:

1. Disconnect main power supply.
2. Be sure all connections are tight. If power supply is proper, see TROUBLESHOOTING section.

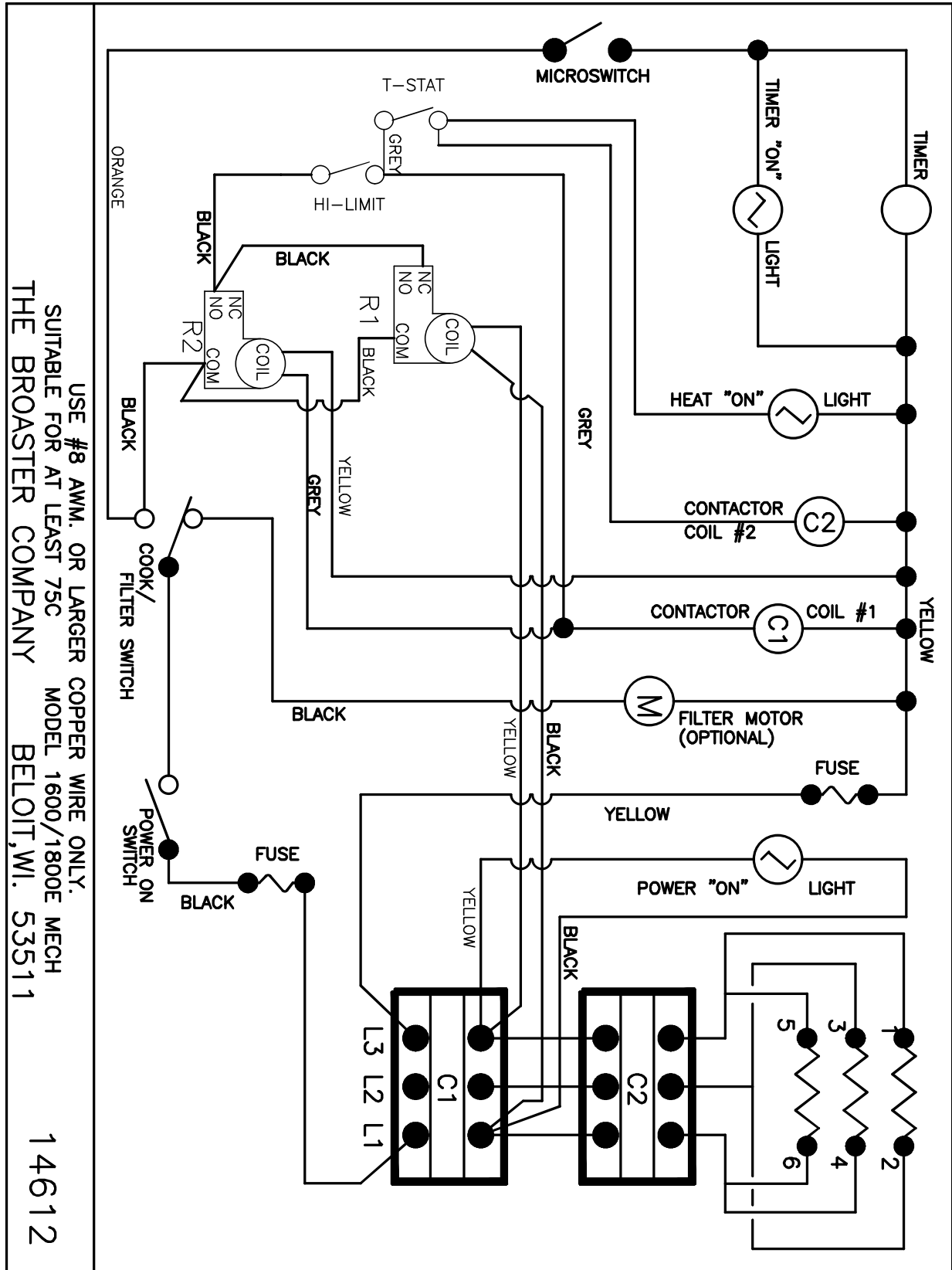
Wiring diagrams are located on inside front panel.

WIRING DIAGRAMS

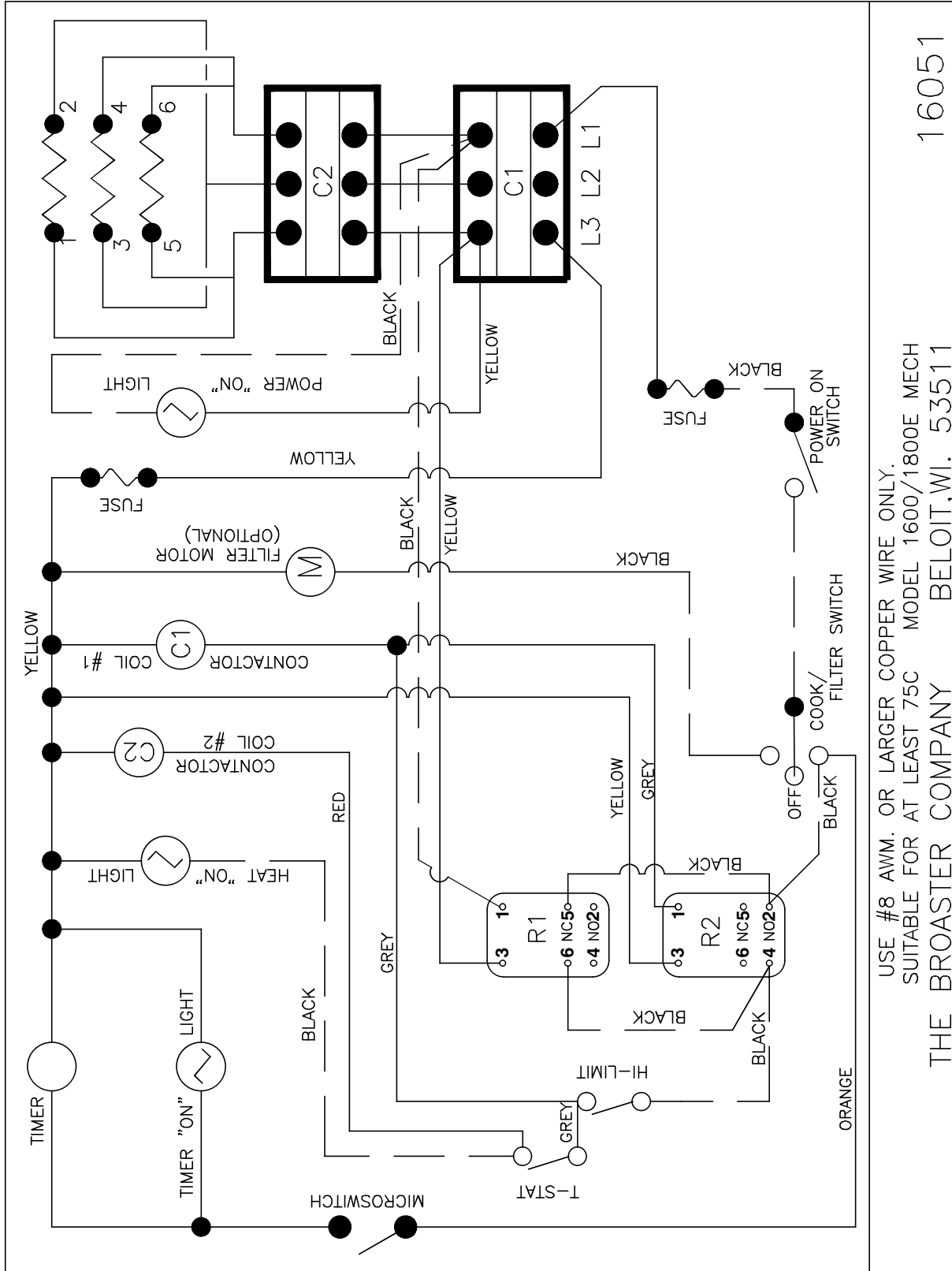
Three and Single Phase Wiring Connections:



1600 Mechanical 208 or 240VAC:



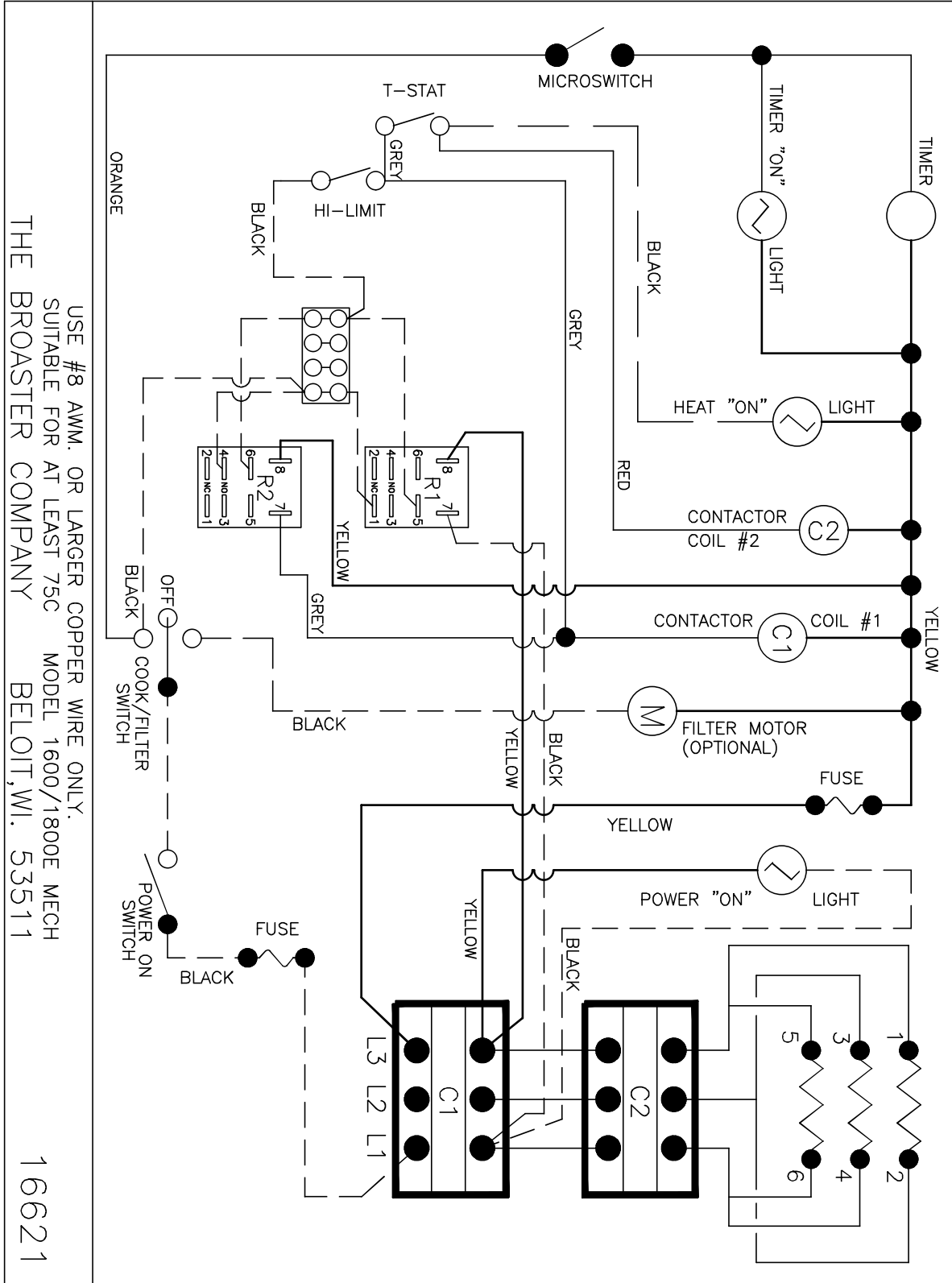
FOR POWER INPUT CONNECTIONS
 SEE PAGE 2-1



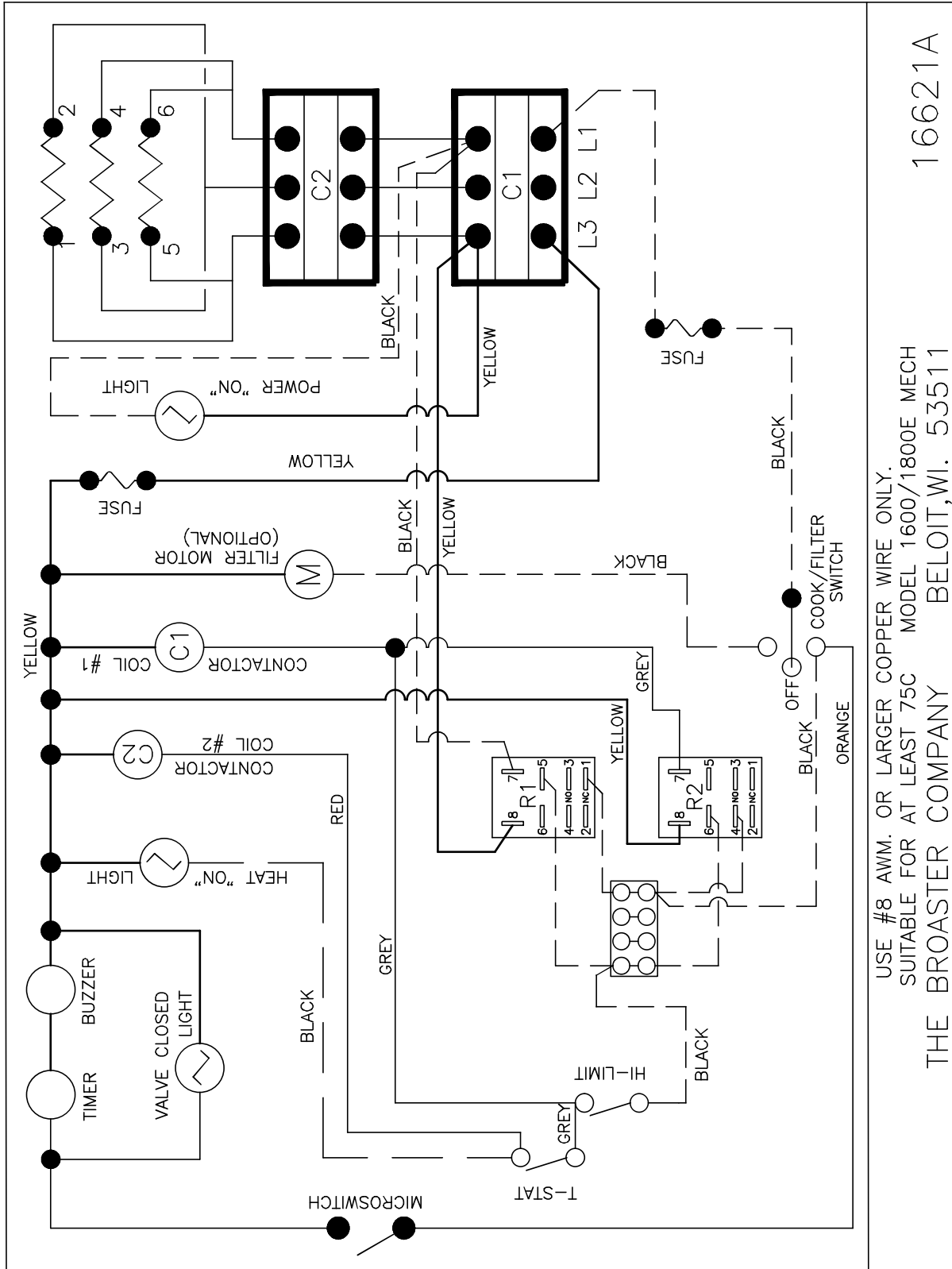
USE #8 AWG. OR LARGER COPPER WIRE ONLY.
SUITABLE FOR AT LEAST 75C MODEL 1600/1800E MECH
THE BROASTER COMPANY BELOIT, WI. 53511

16051

FOR POWER INPUT CONNECTIONS
SEE PAGE 2-1



FOR POWER INPUT CONNECTIONS
SEE PAGE 2-1

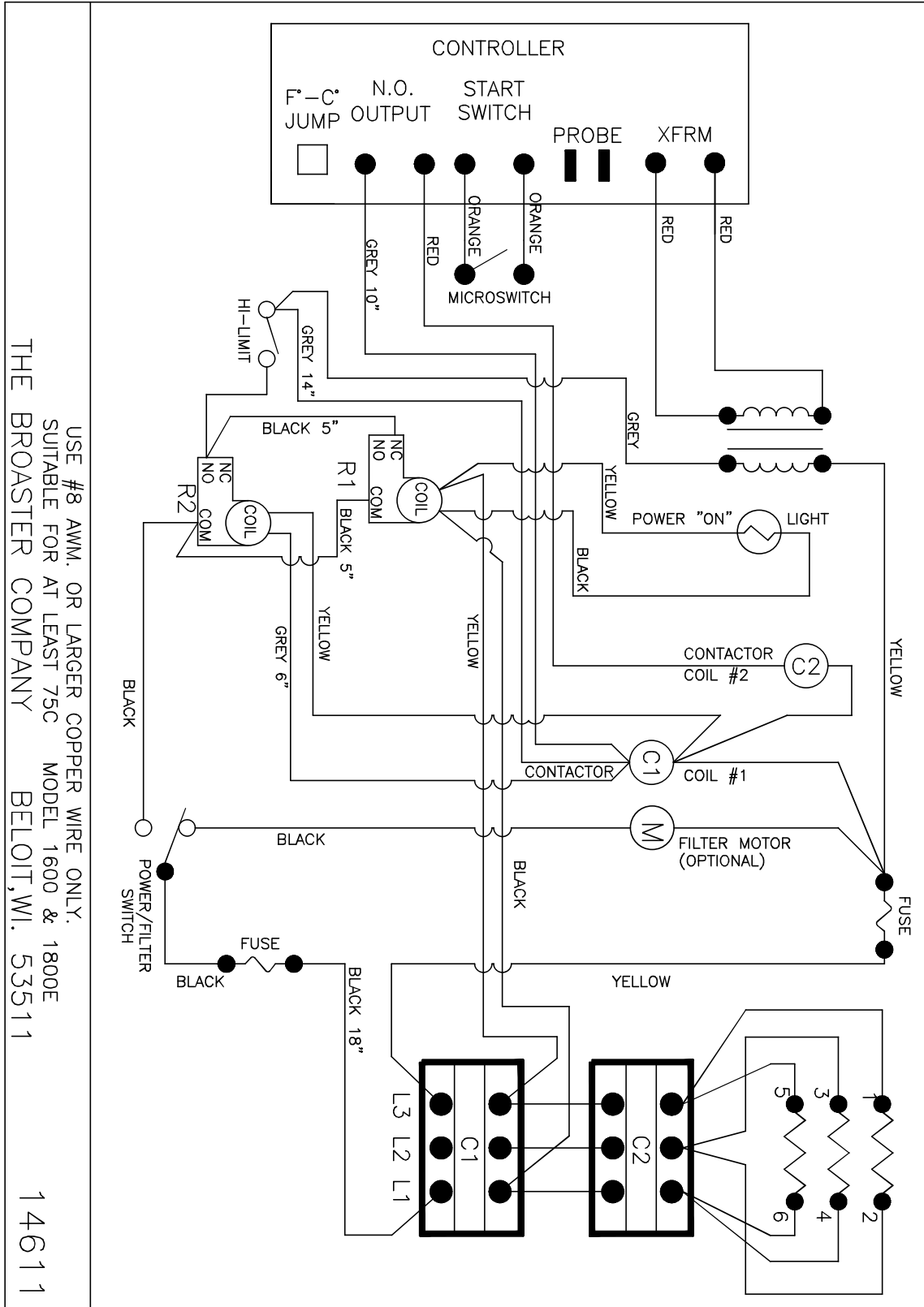


FOR POWER INPUT CONNECTIONS
SEE PAGE 2-1

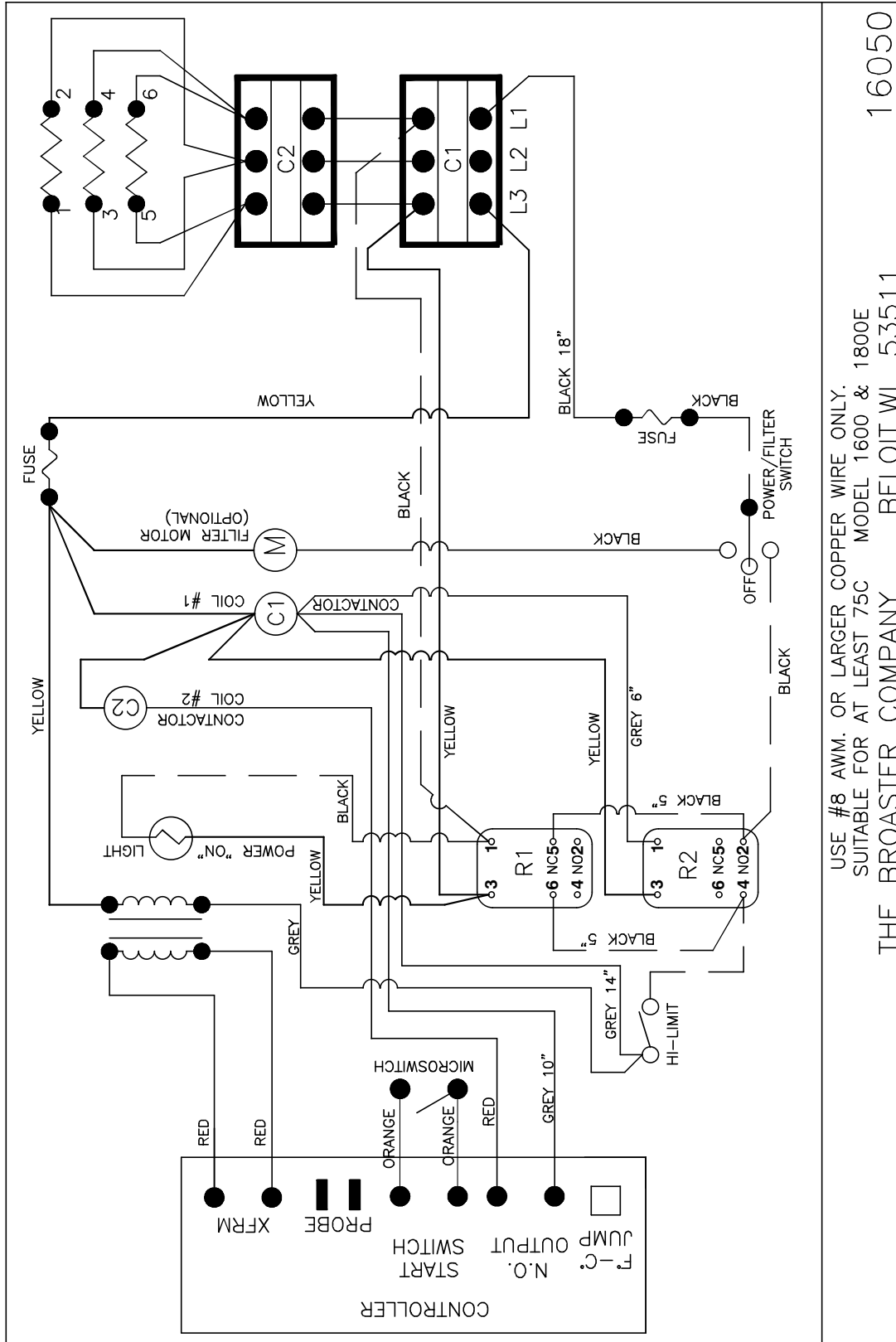
USE #8 AWM. OR LARGER COPPER WIRE ONLY.
SUITABLE FOR AT LEAST 75C MODEL 1600/1800E MECH
THE BROASTER COMPANY BELOIT, WI. 53511

16621A

1600/1800E Solid State 208 or 240VAC:



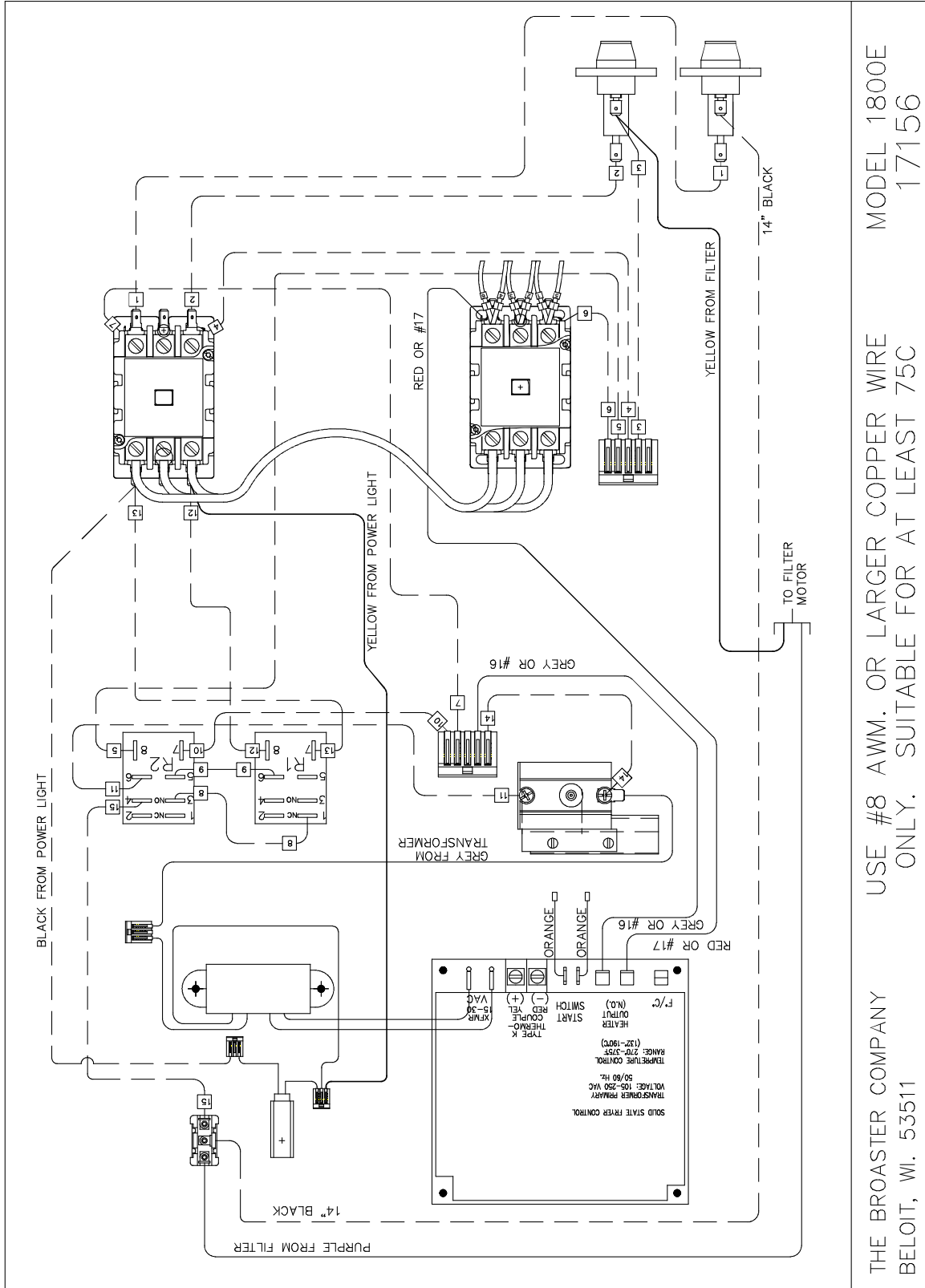
FOR POWER INPUT CONNECTIONS
 SEE PAGE 2-1



USE #8 AWG. OR LARGER COPPER WIRE ONLY.
 SUITABLE FOR AT LEAST 75C MODEL 1600 & 1800E
 THE BROASTER COMPANY BELOIT, WI. 53511 16050

FOR POWER INPUT CONNECTIONS
 SEE PAGE 2-1

1600/1800E Solid State 208 or 240VAC: Effective - SE8A213193



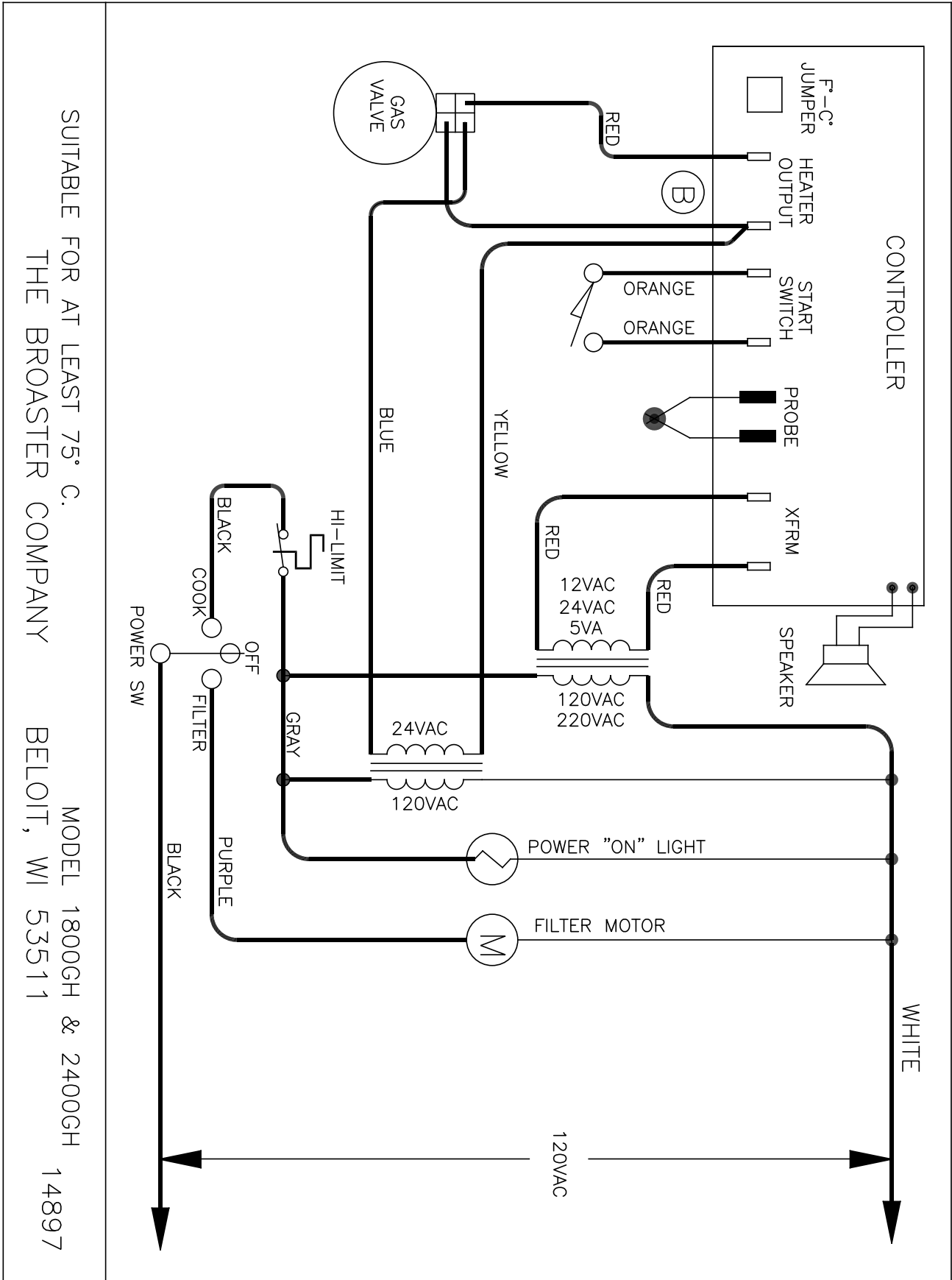
MODEL 1800E
17156

USE #8 AWG. OR LARGER COPPER WIRE
ONLY. SUITABLE FOR AT LEAST 75C

THE BROASTER COMPANY
BELOIT, WI. 53511

FOR POWER INPUT CONNECTIONS
SEE PAGE 2-1

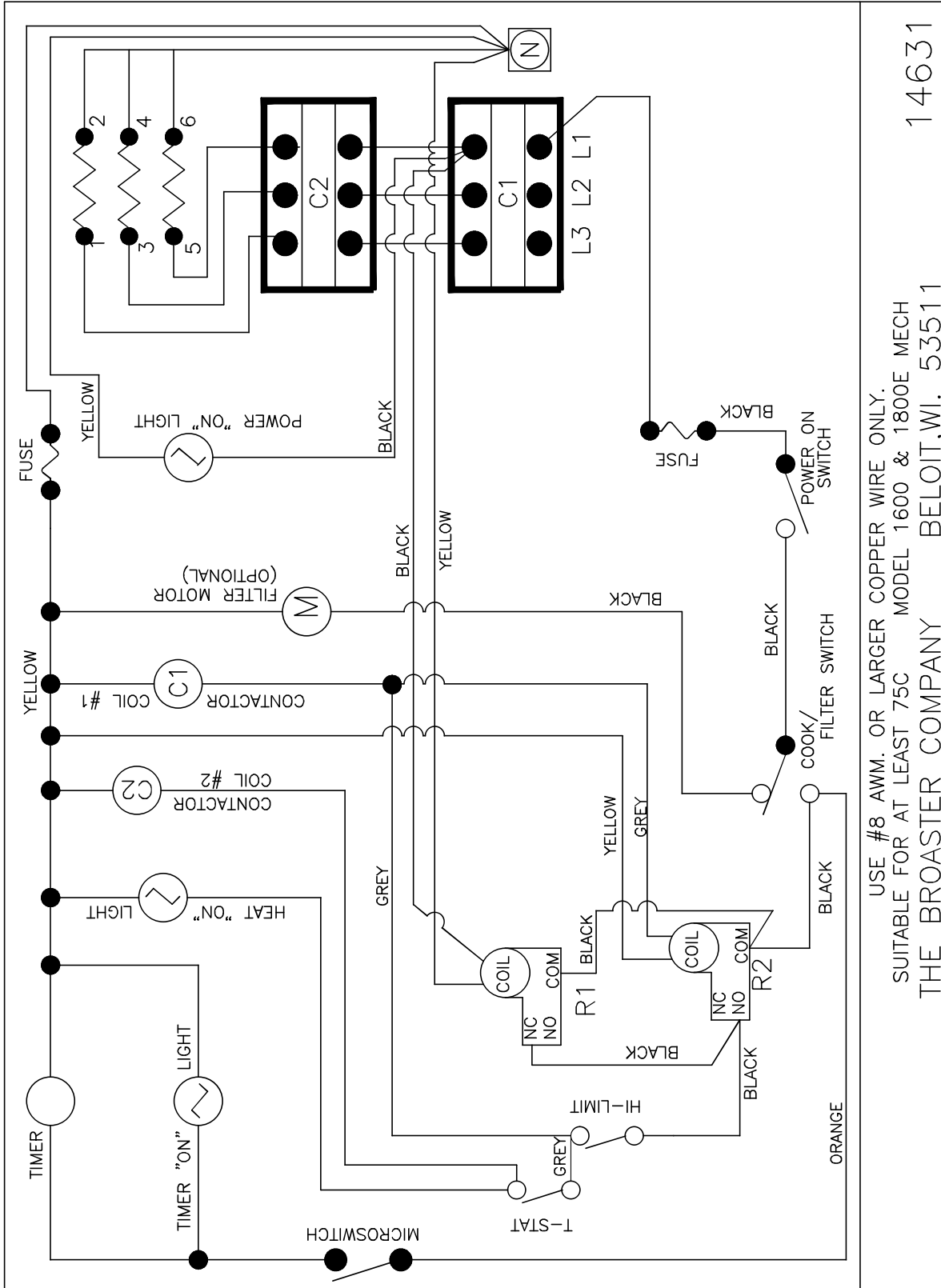
1800GH Solid State:



SUITABLE FOR AT LEAST 75° C.
THE BROASTER COMPANY

MODEL 1800GH & 2400GH
BELOIT, WI 53511 14897

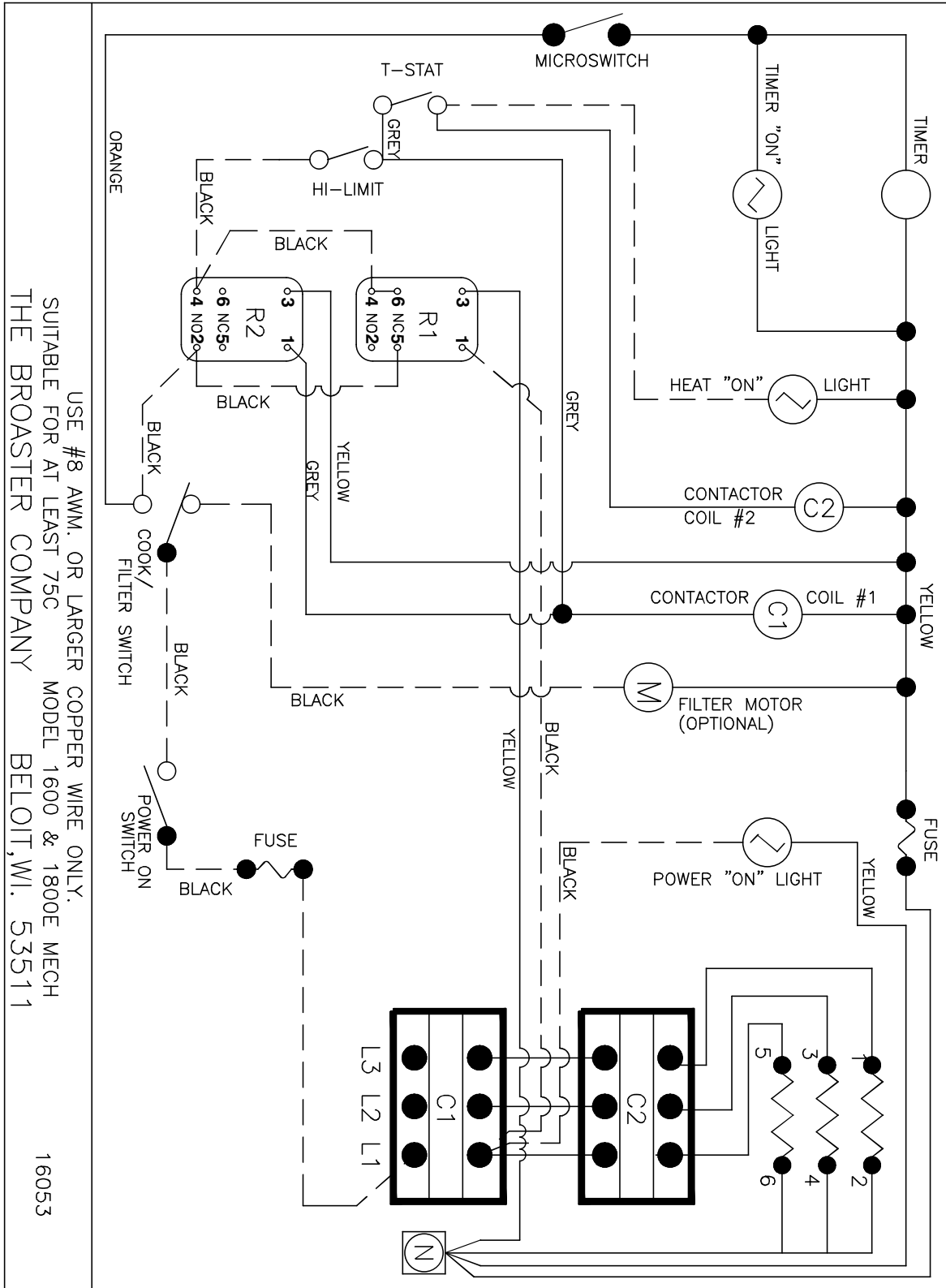
EXPORT: 1600XP/1800EXP Mechanical:



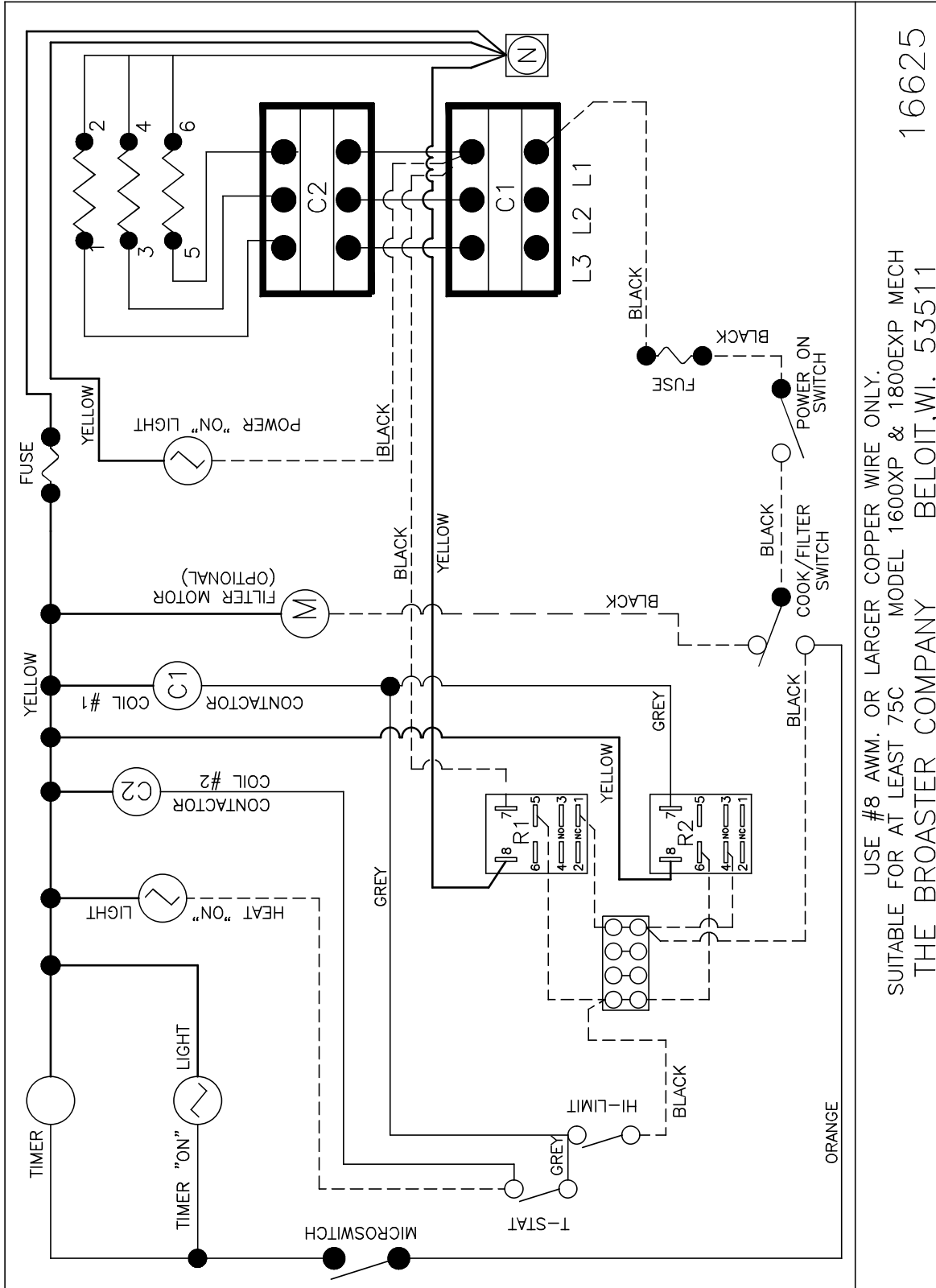
FOR POWER INPUT CONNECTIONS
SEE PAGE 2-1

USE #8 AWG. OR LARGER COPPER WIRE ONLY.
SUITABLE FOR AT LEAST 75C MODEL 1600 & 1800E MECH
THE BROASTER COMPANY BELOIT, WI. 53511

14631



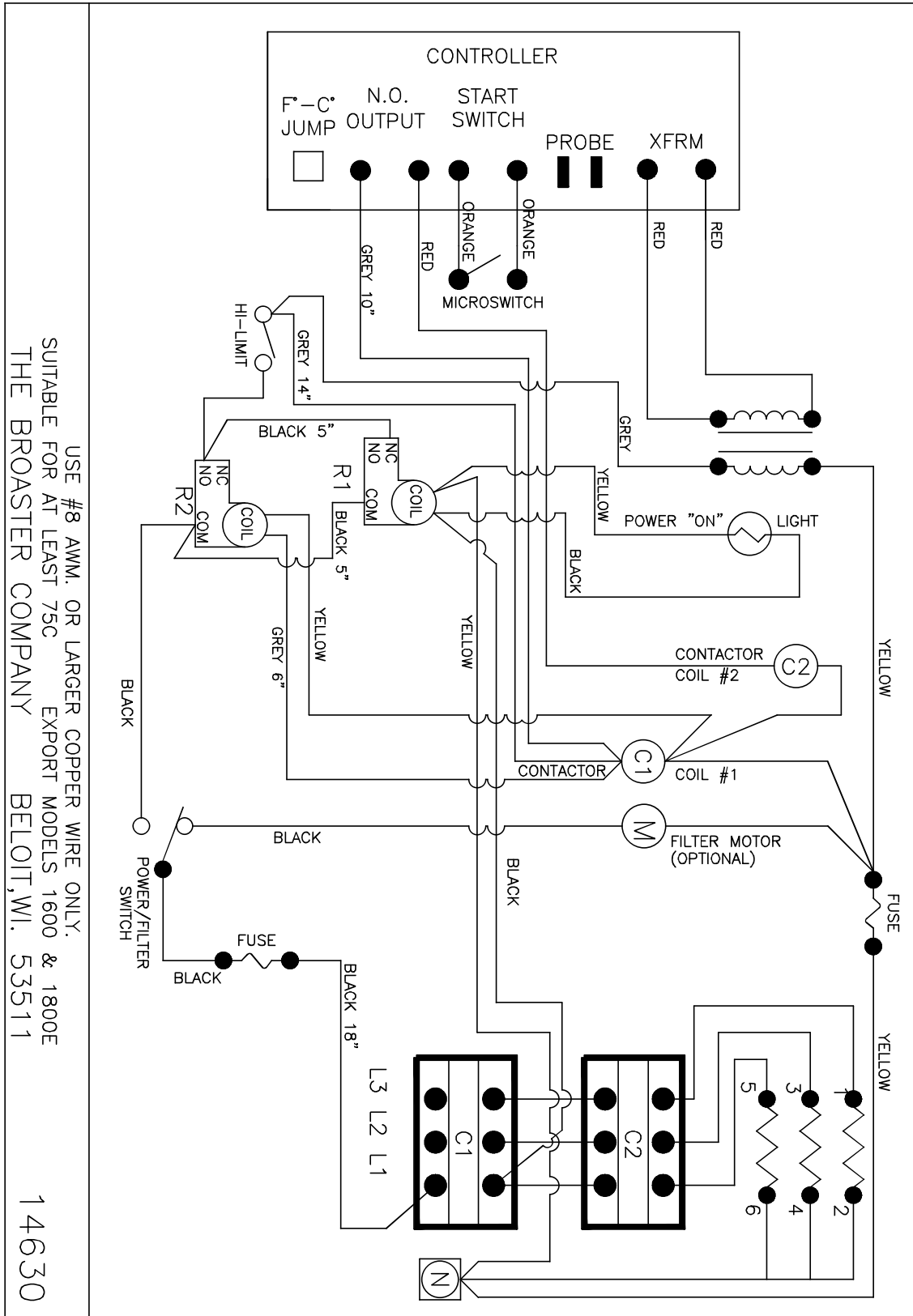
FOR POWER INPUT CONNECTIONS
SEE PAGE 2-1



USE #8 AWG. OR LARGER COPPER WIRE ONLY.
SUITABLE FOR AT LEAST 75C MODEL 1600XP & 1800EXP MECH
THE BROASTER COMPANY BELOIT, WI. 53511 16625

FOR POWER INPUT CONNECTIONS
SEE PAGE 2-1

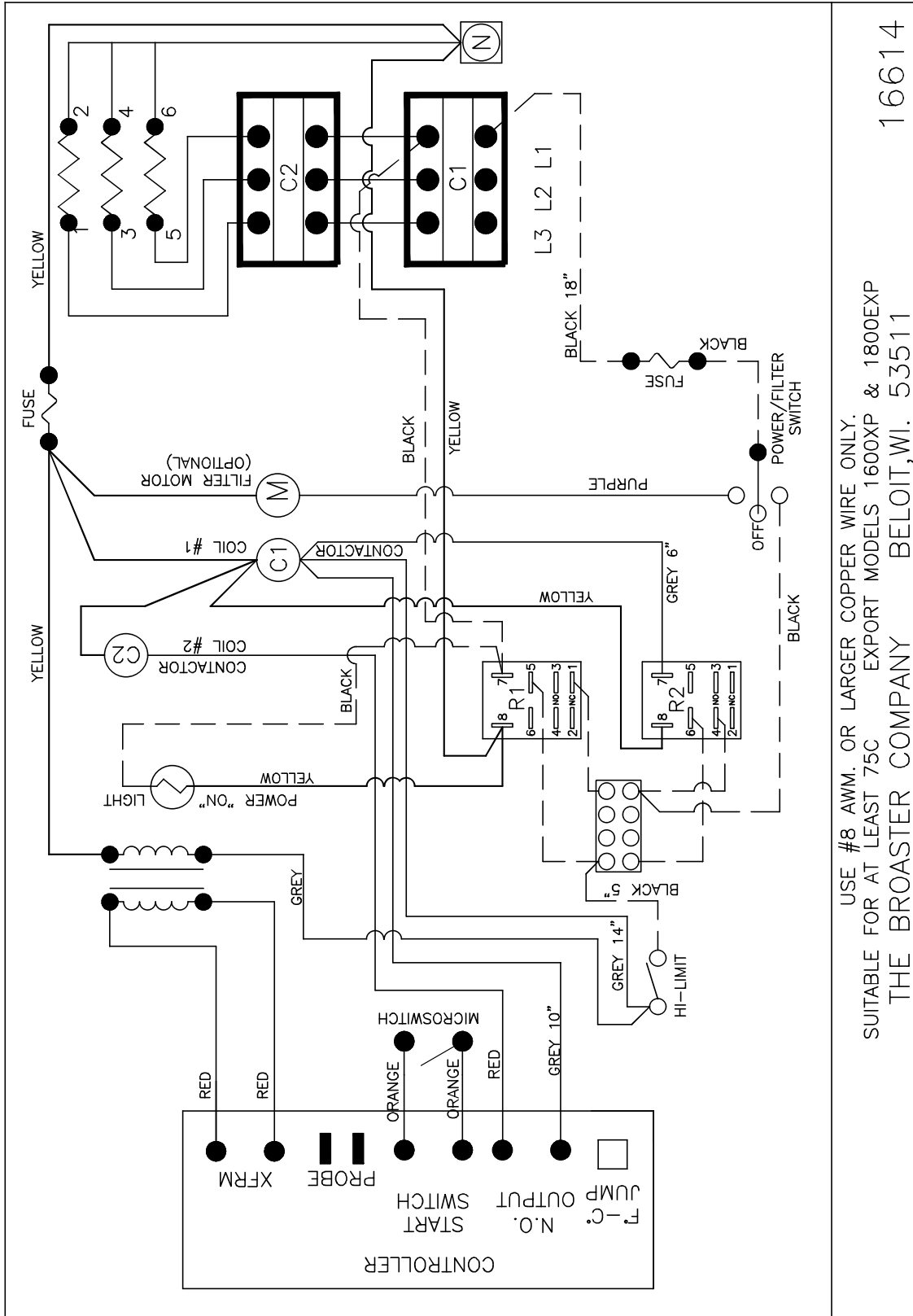
EXPORT: 1600XP/1800EXP Solid State:



USE #8 AWG. OR LARGER COPPER WIRE ONLY.
 SUITABLE FOR AT LEAST 75C EXPORT MODELS 1600 & 1800E
 THE BROASTER COMPANY BELOIT, WI. 53511

14630

FOR POWER INPUT CONNECTIONS
 SEE PAGE 2-1

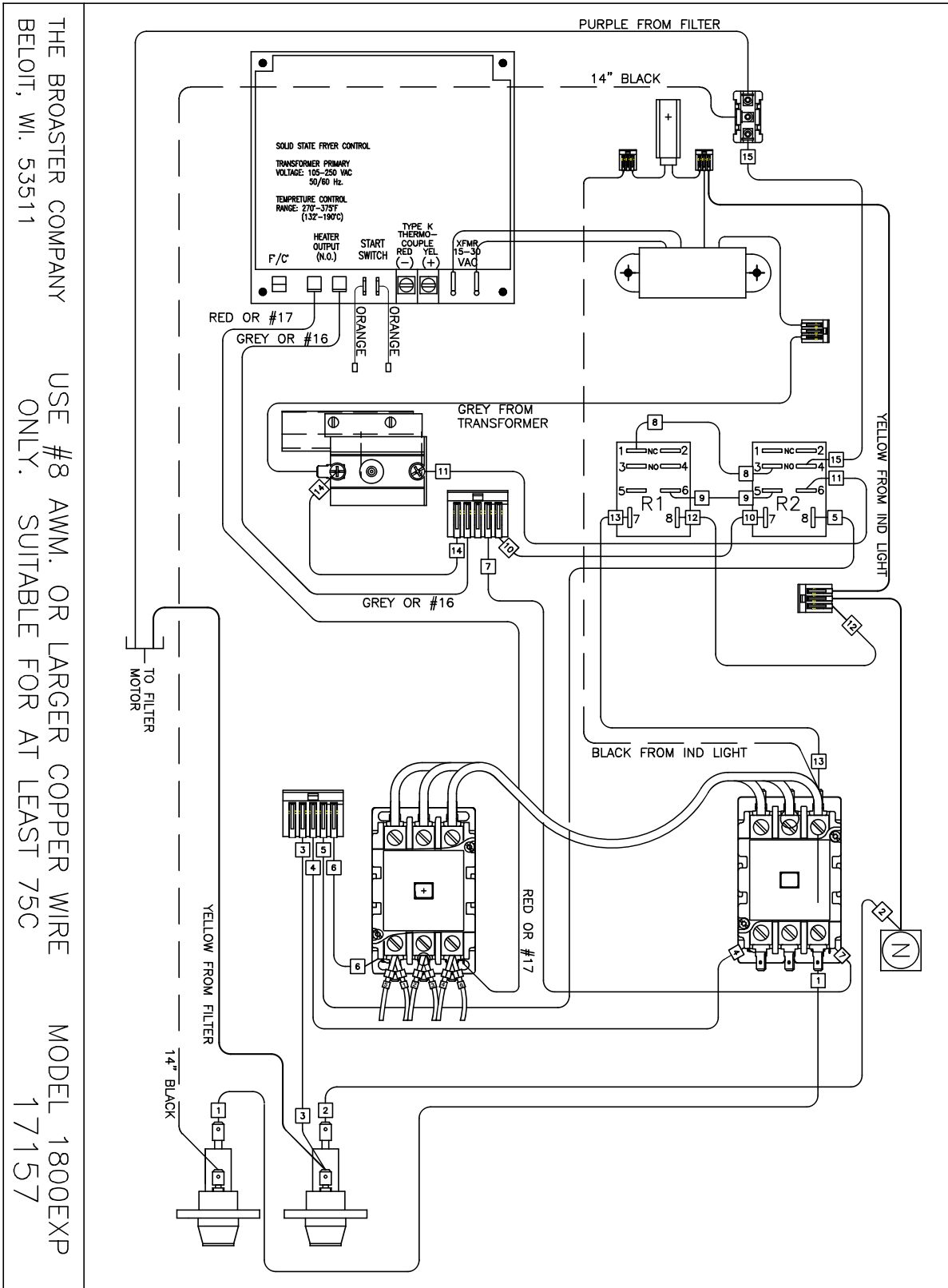


USE #8 AWG. OR LARGER COPPER WIRE ONLY.
SUITABLE FOR AT LEAST 75C EXPORT MODELS 1600XP & 1800EXP
THE BROASTER COMPANY BELOIT, WI. 53511

16614

FOR POWER INPUT CONNECTIONS
SEE PAGE 2-1

EXPORT: 1800EXP Solid State 208 or 240VAC: Effective - SE8I213193



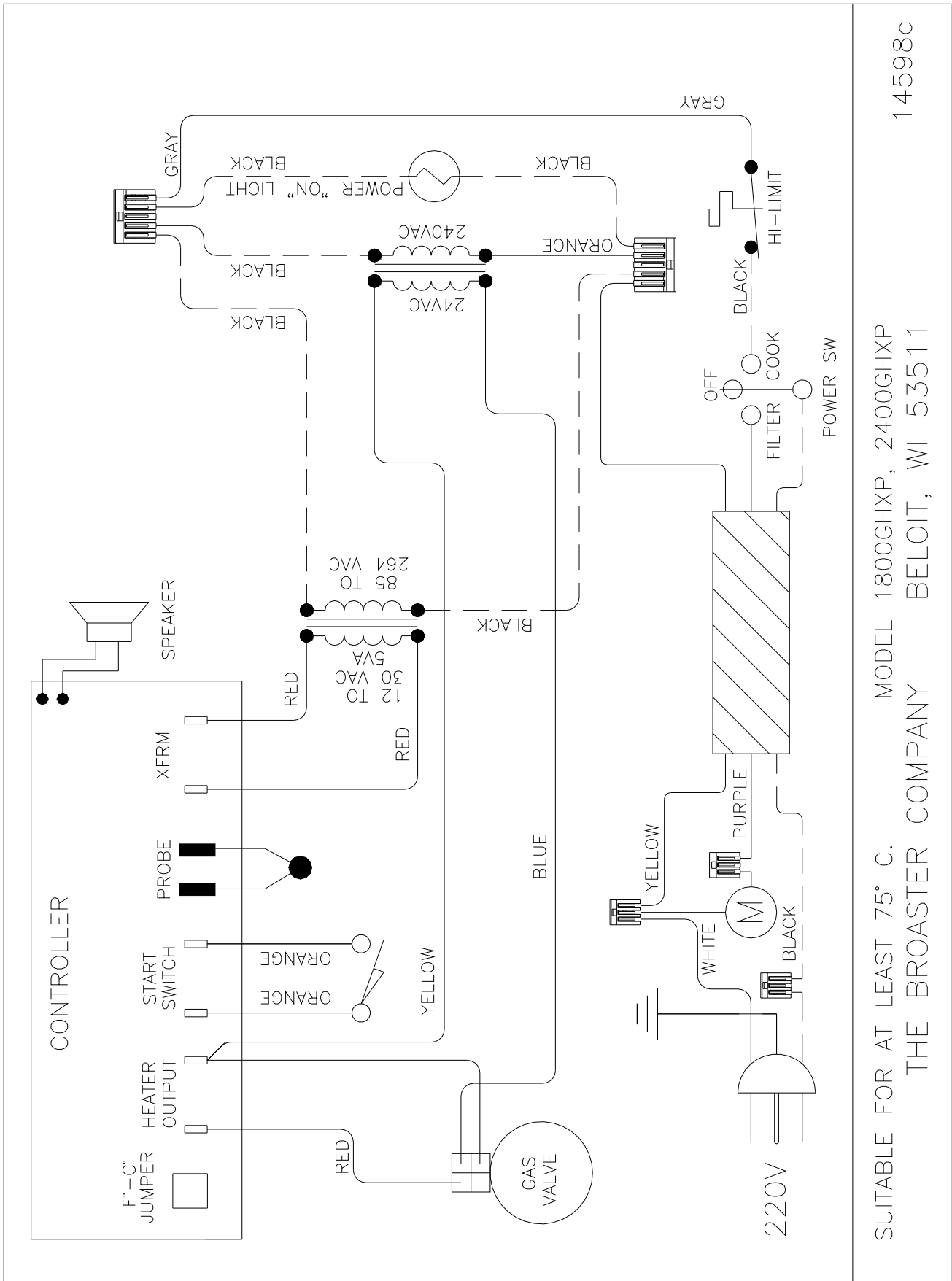
THE BROASTER COMPANY
 BELLOTT, WI. 53511

USE #8 AWG. OR LARGER COPPER WIRE
 ONLY. SUITABLE FOR AT LEAST 75C

MODEL 1800EXP
 17157

FOR POWER INPUT CONNECTIONS
 SEE PAGE 2-1

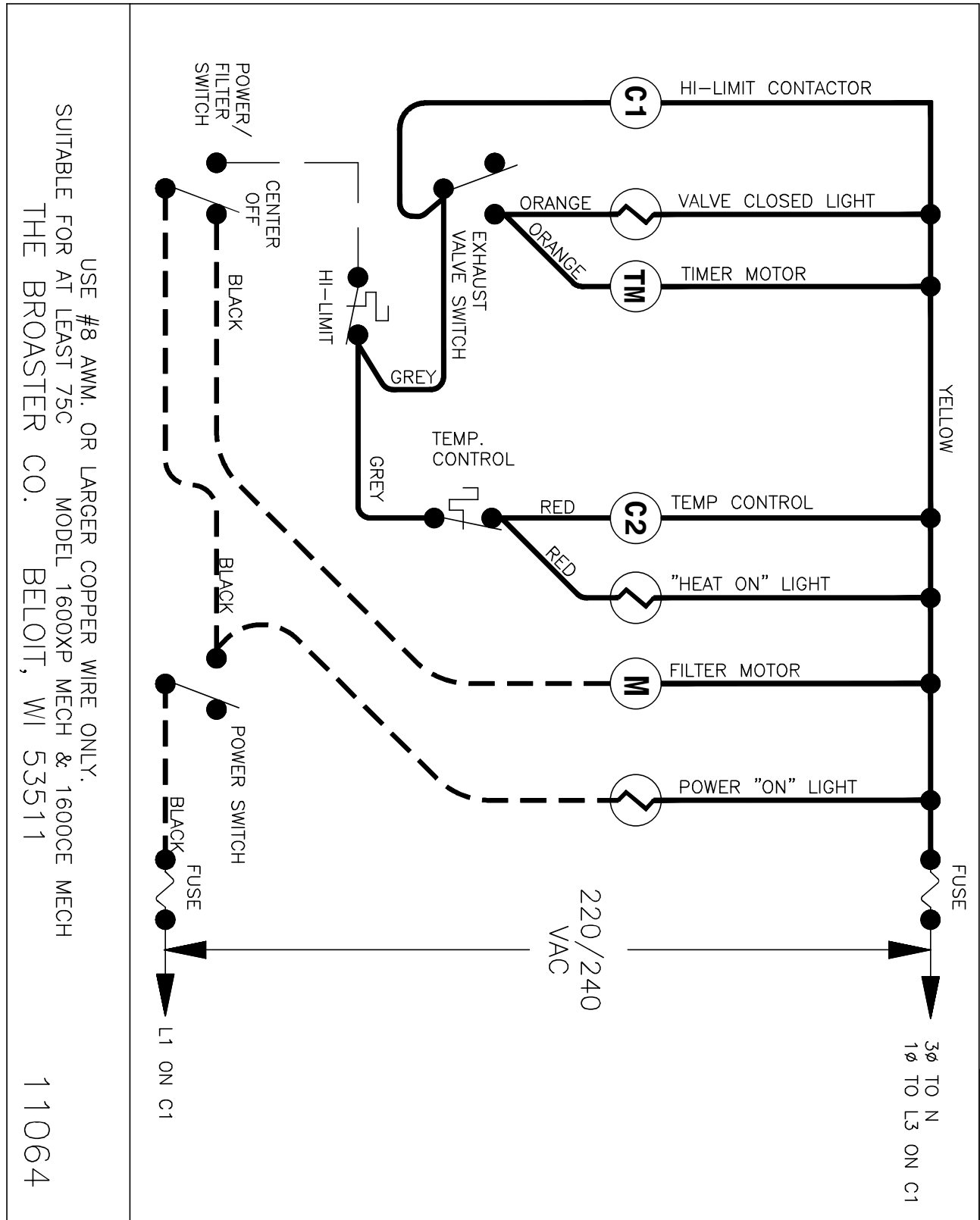
EXPORT: 1800GHXP Solid State:



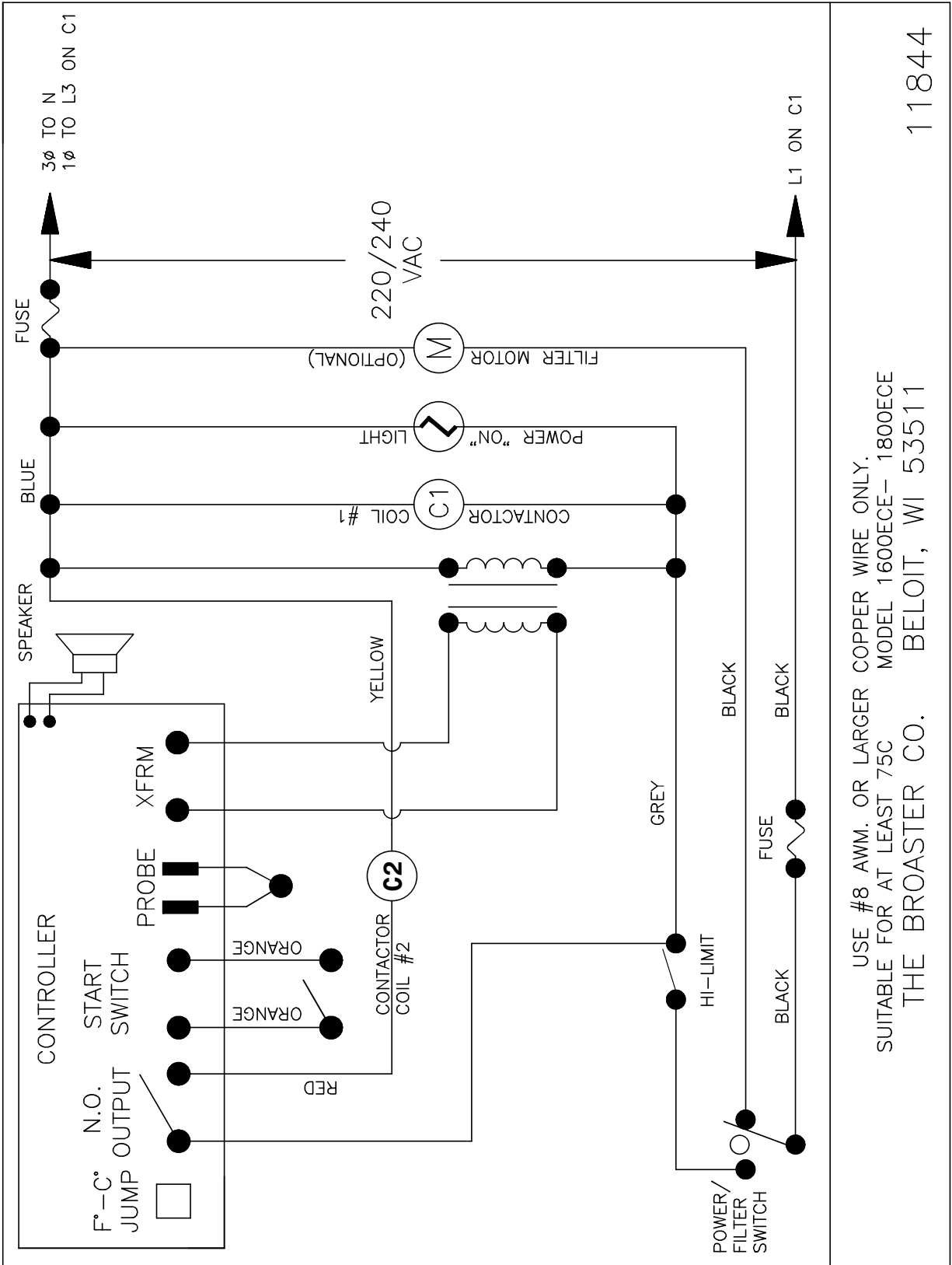
SUITABLE FOR AT LEAST 75° C. MODEL 1800GHXP, 2400GHXP
 THE BROASTER COMPANY BELOIT, WI 53511

14598a

EU: 1600CE Mechanical:



EU: 1600CE/1800ECE Solid State :

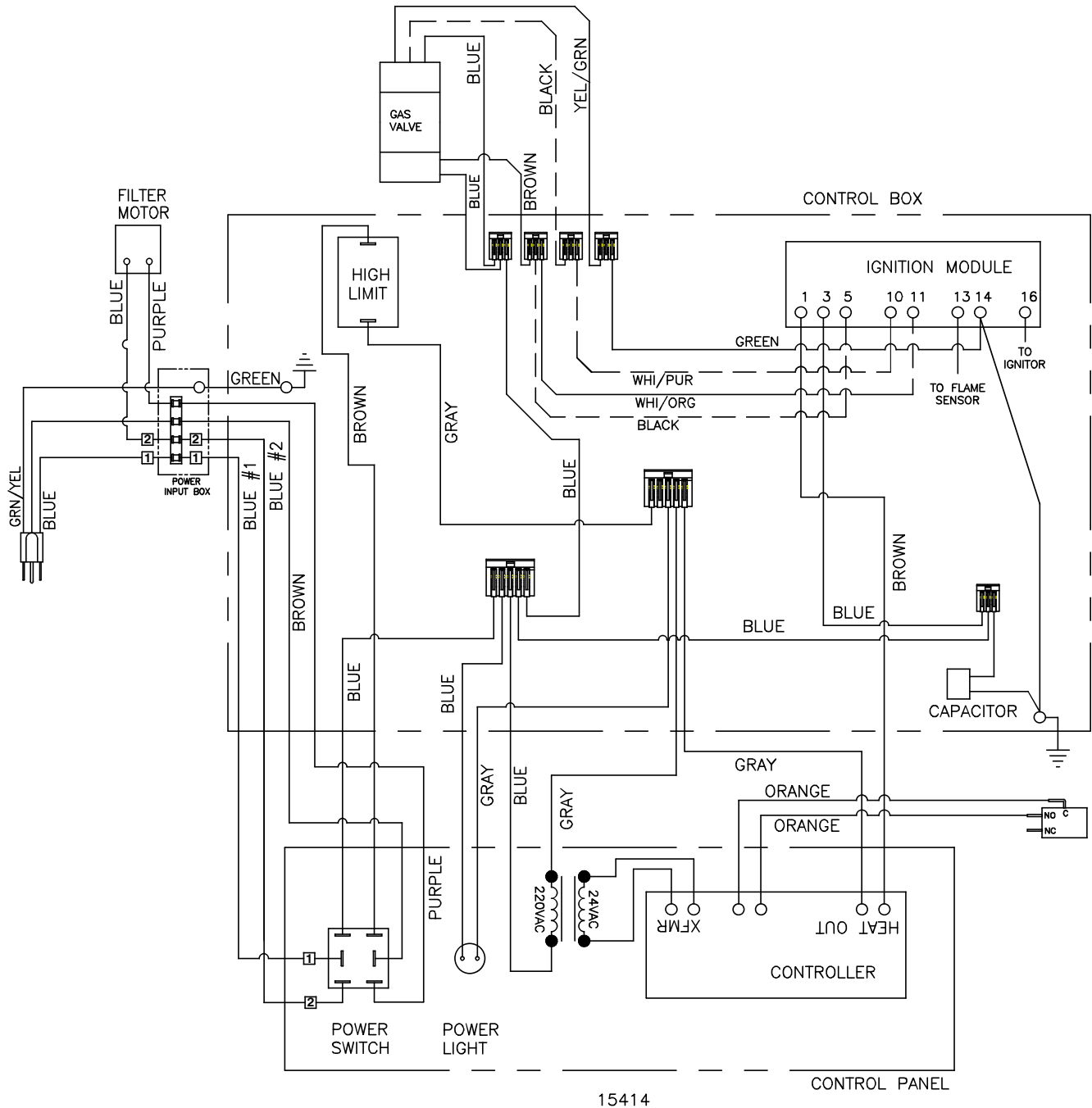


USE #8 AWG. OR LARGER COPPER WIRE ONLY.
 SUITABLE FOR AT LEAST 75C MODEL 1600ECE- 1800ECE
 THE BROASTER CO. BELOIT, WI 53511

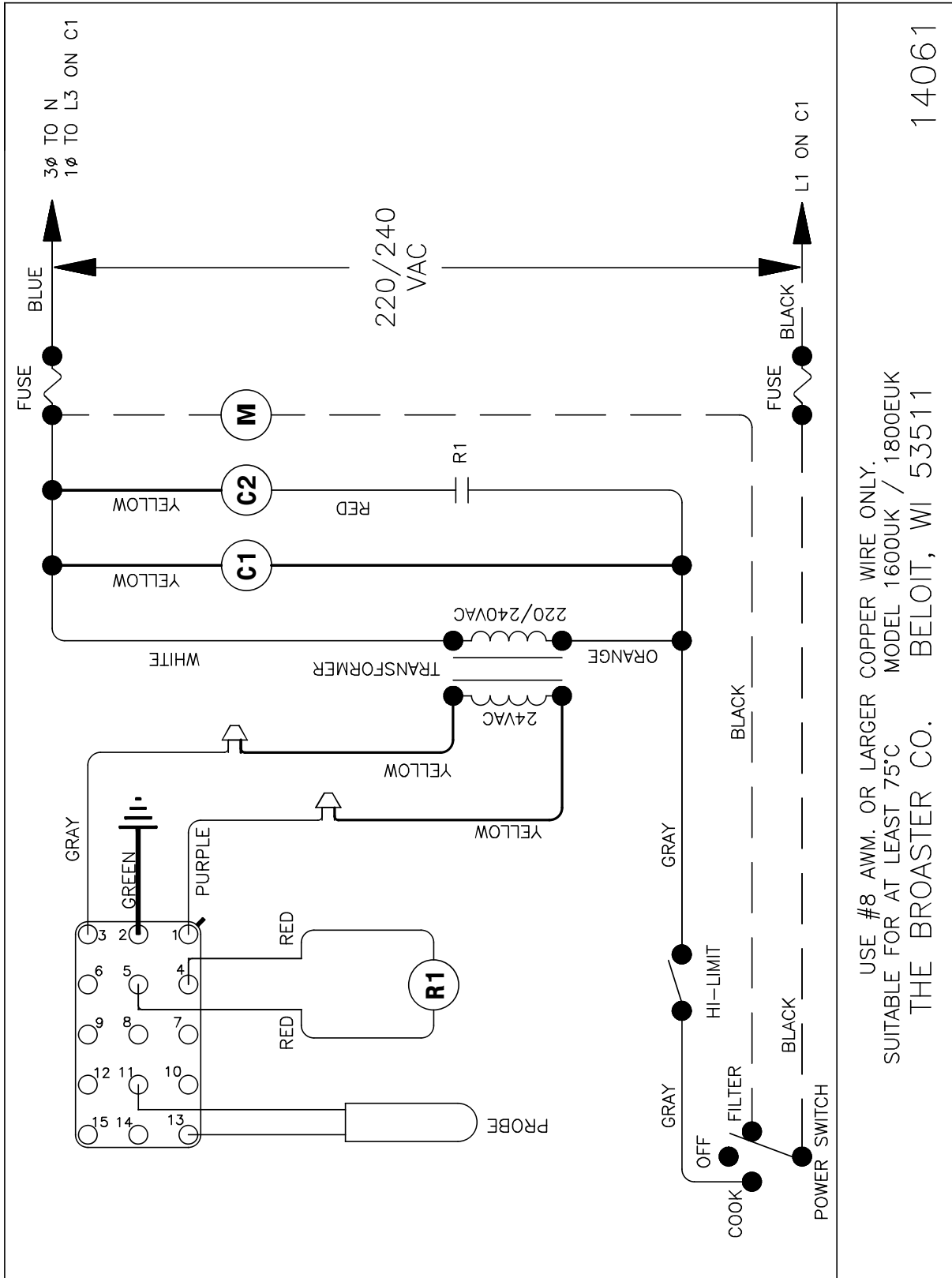
11844

FOR POWER INPUT CONNECTIONS
 SEE PAGE 2-1

EU: 1800GHCE Solid State:



EU: 1600UK/1800EUK Solid State:

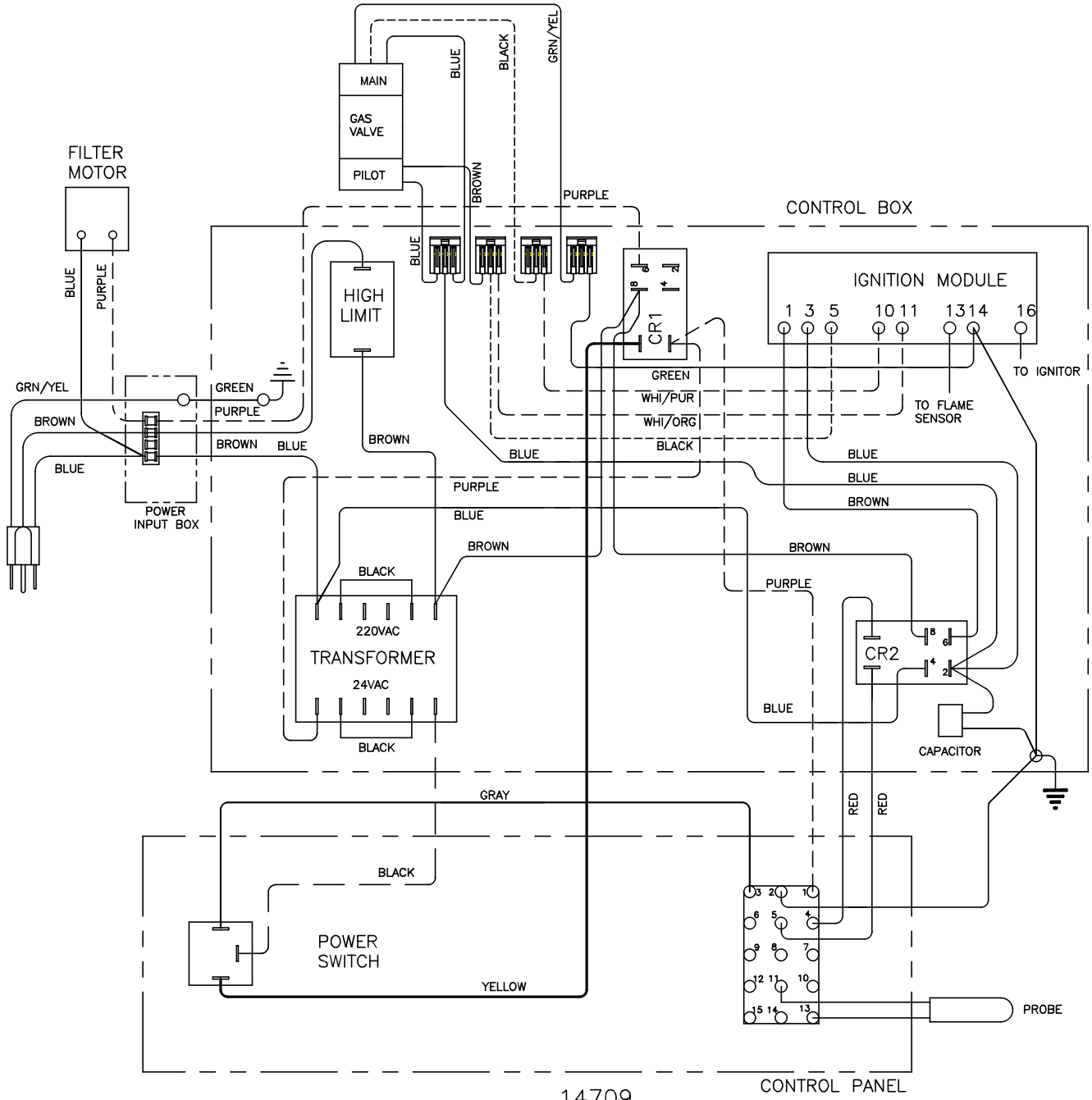


USE #8 AWG. OR LARGER COPPER WIRE ONLY.
 SUITABLE FOR AT LEAST 75°C MODEL 1600UK / 1800EUK
 THE BROASTER CO. БЕЛОИ, WI 53511

14061

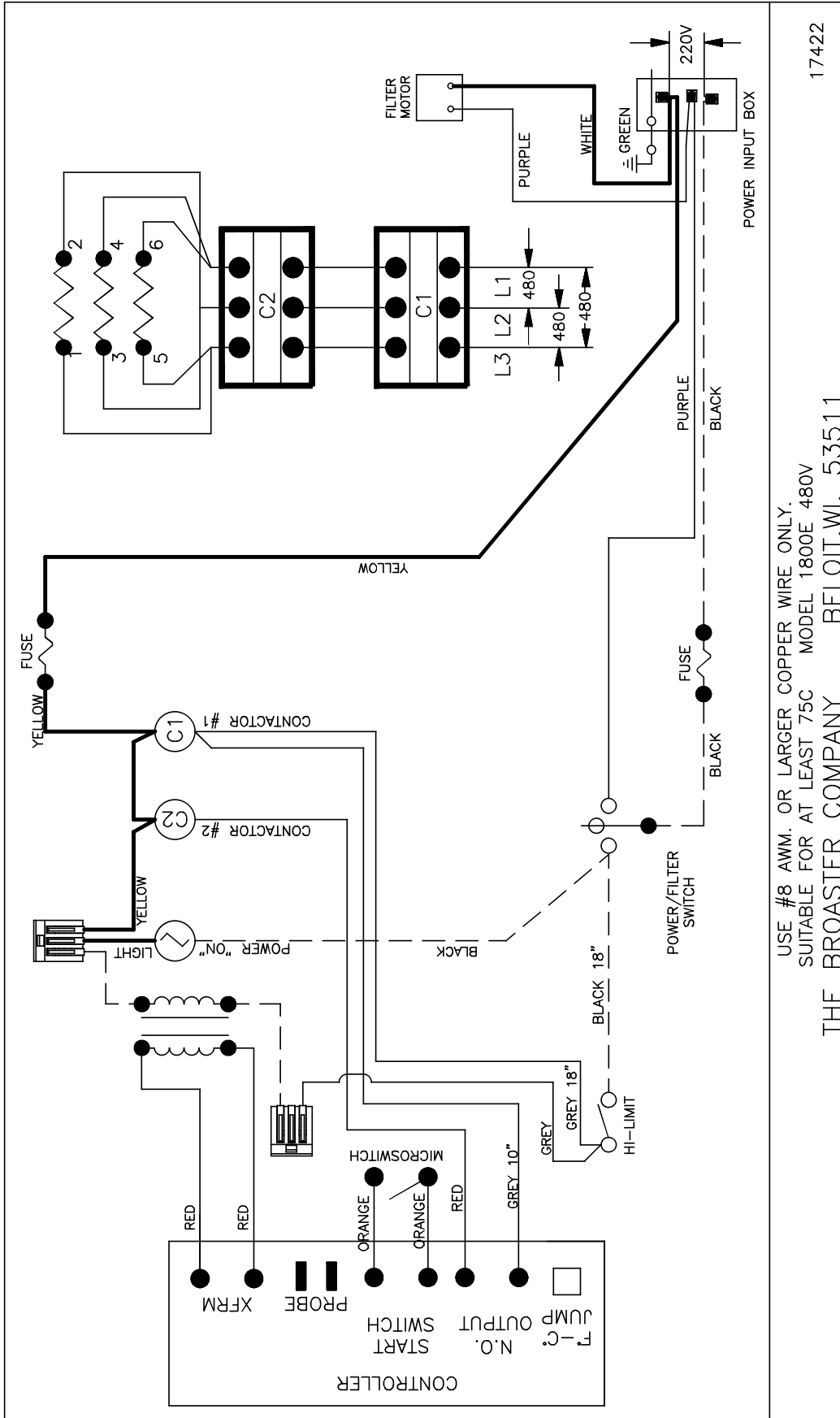
FOR POWER INPUT CONNECTIONS
 SEE PAGE 2-1

EU: 1800GHUK Solid State:



14709

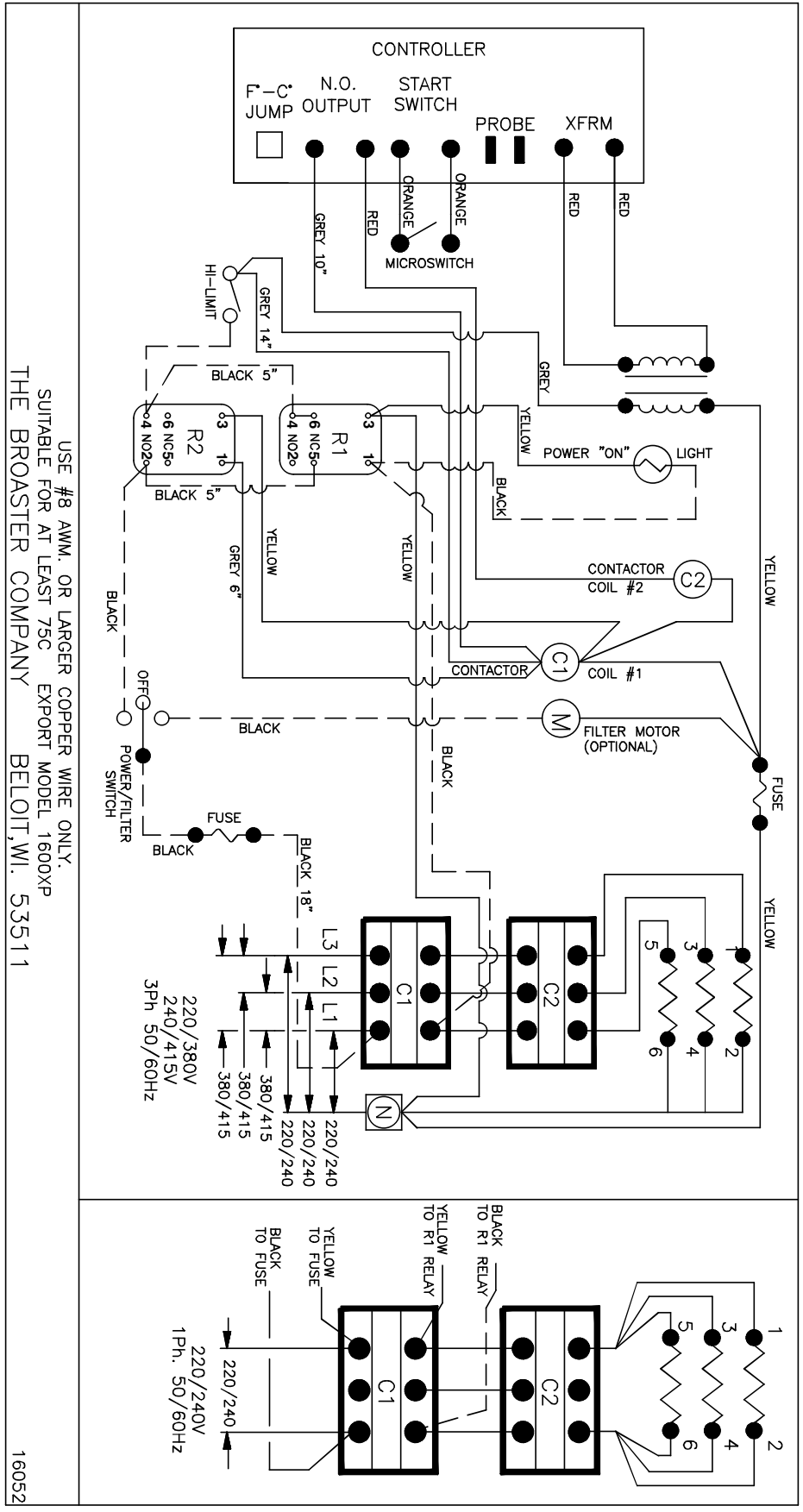
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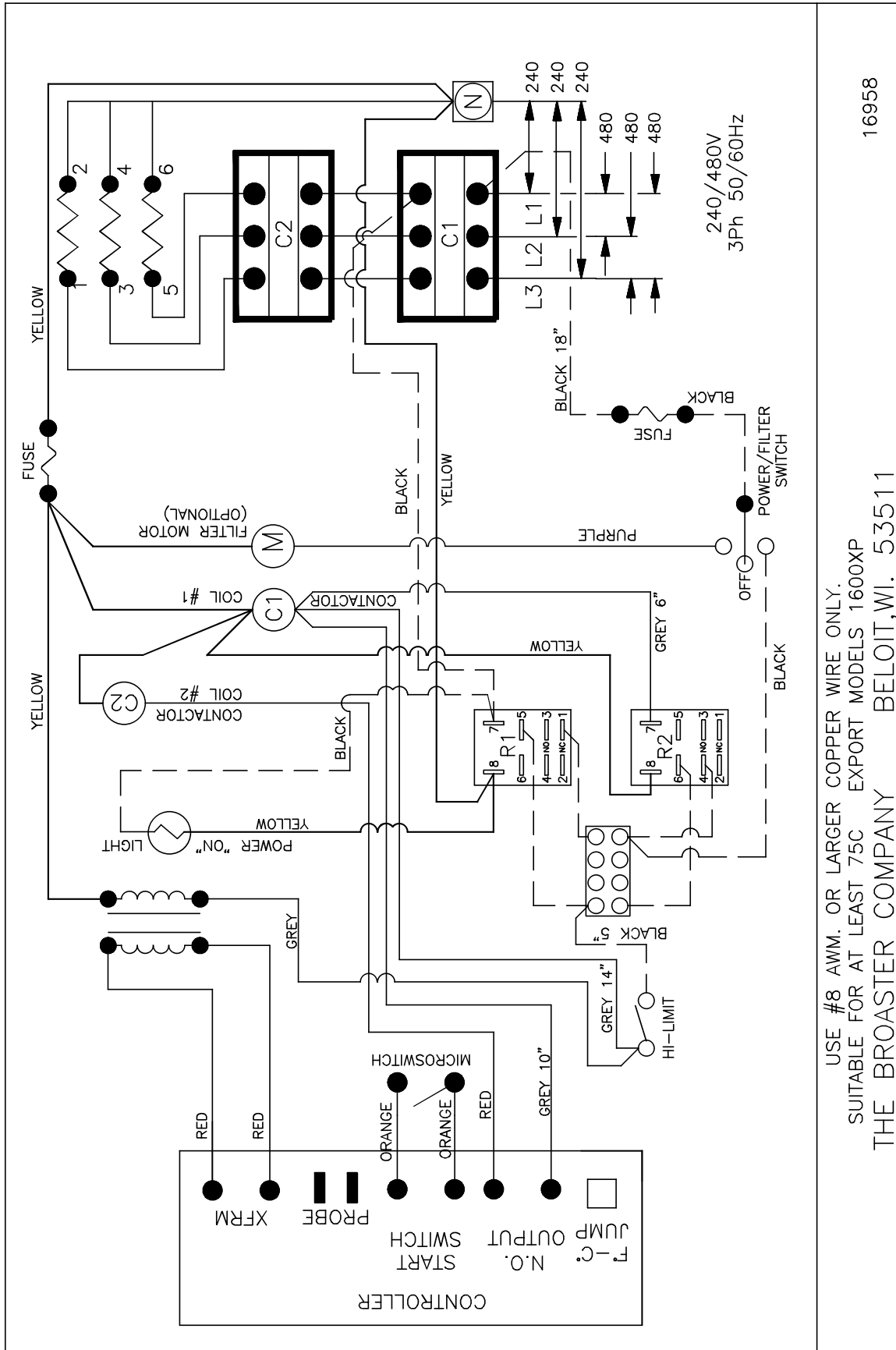
USE #8 AWG. OR LARGER COPPER WIRE ONLY.
 SUITABLE FOR AT LEAST 75C MODEL 1800E 480V
 THE BROASTER COMPANY BELOIT, WI. 53511

17422

EXPORT: 1600XP 240/480VAC Solid State: Effective SE6E401231



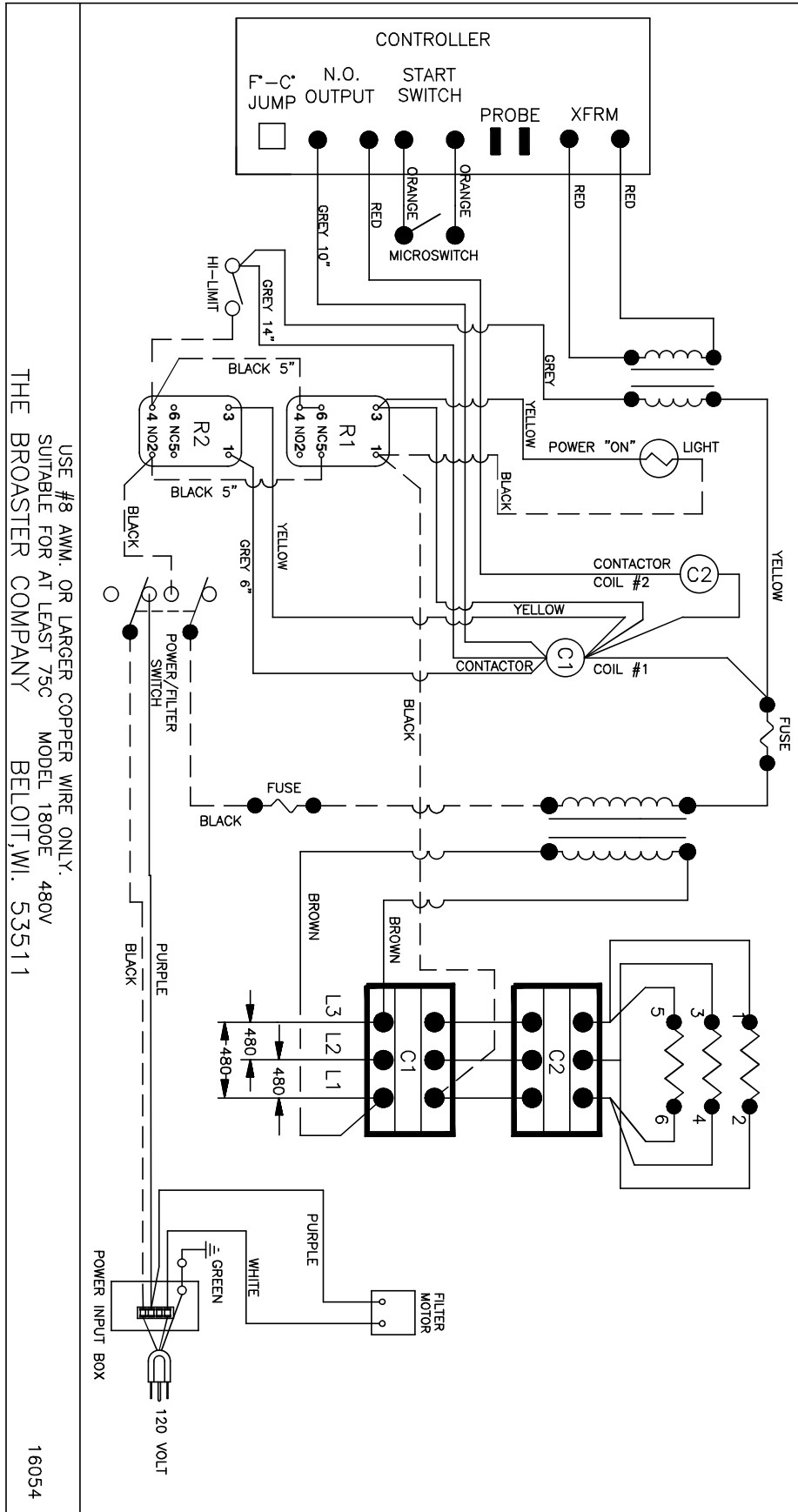
EXPORT: 1600XP Solid State 240/480VAC: Effective SE6A700013



USE #8 AWM. OR LARGER COPPER WIRE ONLY.
 SUITABLE FOR AT LEAST 75C EXPORT MODELS 1600XP
 THE BROASTER COMPANY BELOIT, WI. 53511

16958

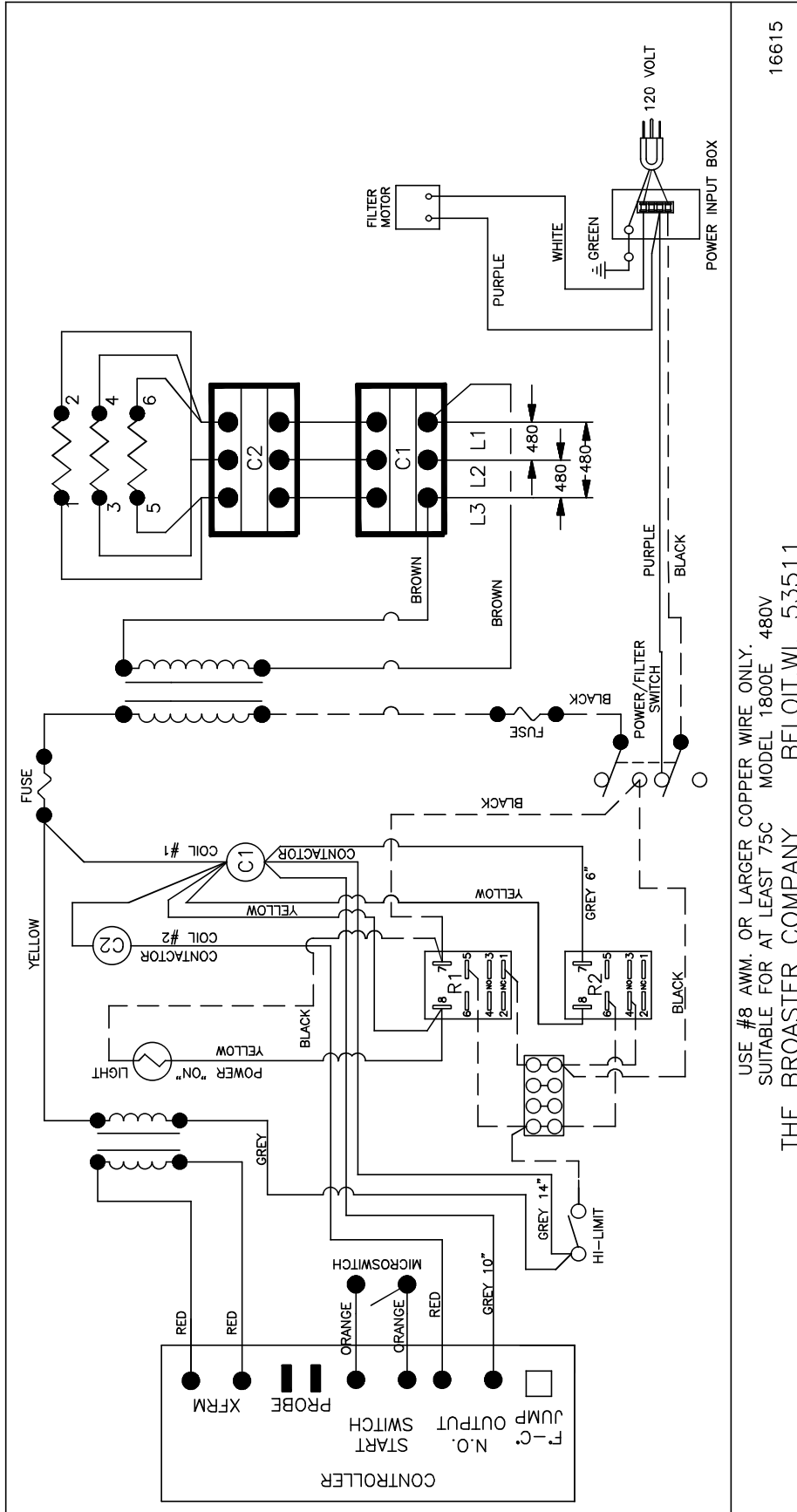
EXPORT: 1800EXP Solid State 480VAC: Effective January 04 (A40)



USE #8 AWG. OR LARGER COPPER WIRE ONLY.
 SUITABLE FOR AT LEAST 75C MODEL 1800E 480V
 THE BROASTER COMPANY BELOIT, WI. 53511

16054

EXPORT: 1800EXP Solid State 480VAC: Effective January 06 (K60)

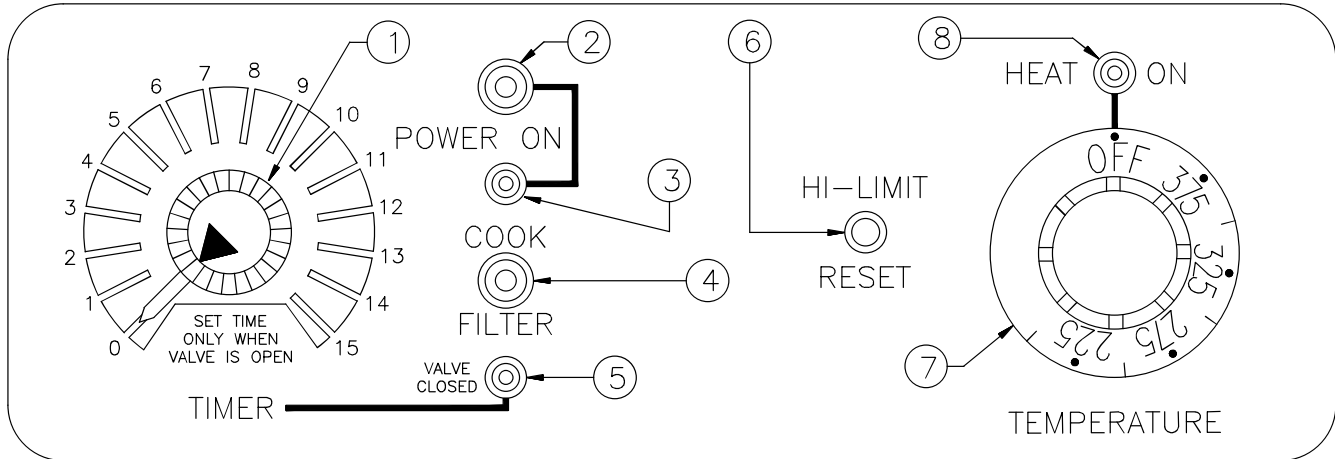


USE #8 AWG. OR LARGER COPPER WIRE ONLY.
 SUITABLE FOR AT LEAST 75C MODEL 1800E 480V
 THE BROASTER COMPANY BELLOIT, WI. 53511

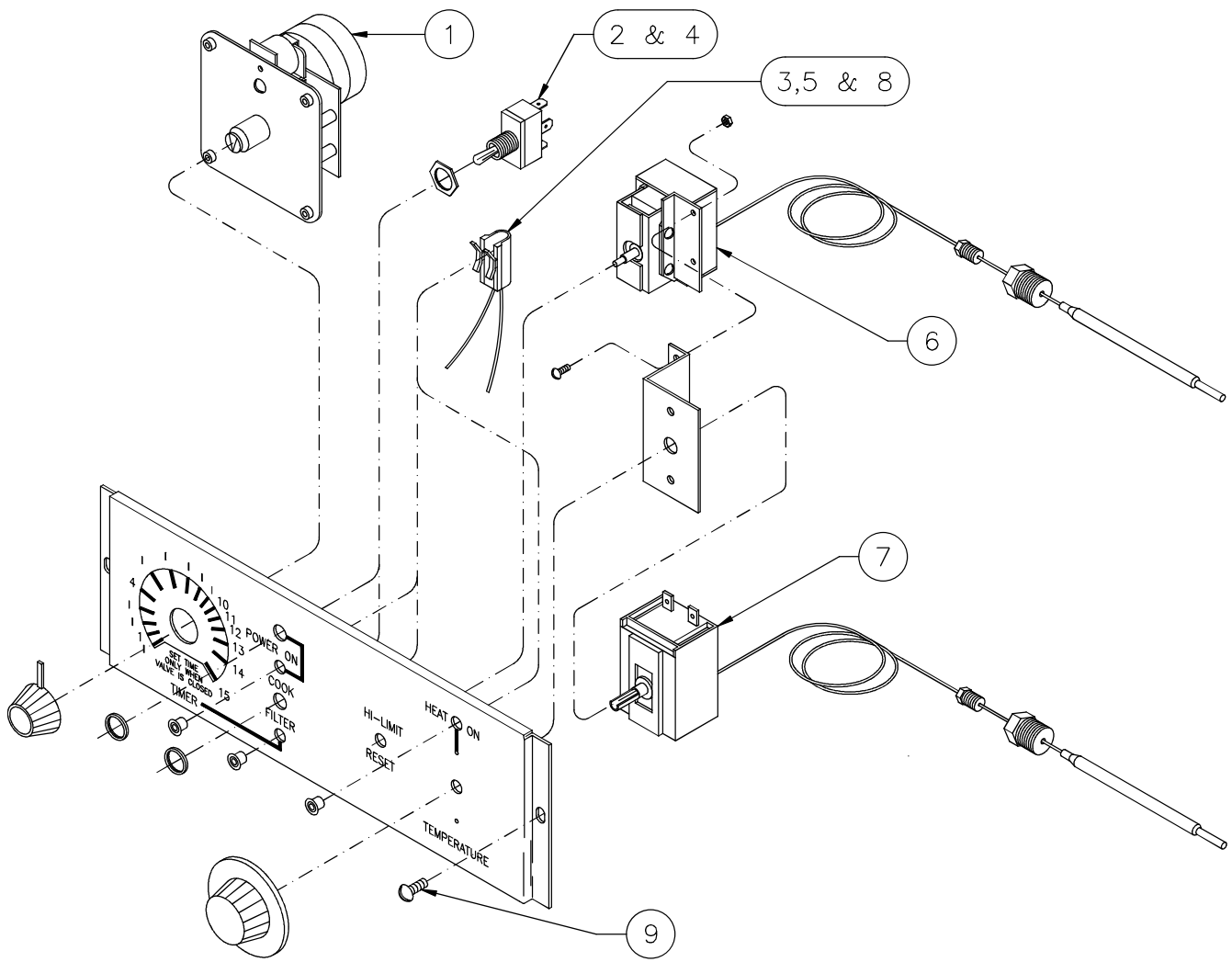
16615

3 - 1600 MECHANICAL CONTROL PANEL

FAMILIARIZATION



- 1. Timer:** Shows desired cooking time and time countdown during a cook cycle.
- 2. Power Switch:** Upper position allows use of the function shown by the cook/filter position. Lower position is OFF.
- 3. Power On Indicator Light:** Illuminates when power switch is in the upper position.
- 4. Cook/Filter Switch:** Has two positions: COOK and FILTER.
- 5. Valve Closed Indicator Light:** Illuminates when pressure regulating valve is CLOSED.
- 6. Hi-Limit Control:** Prevents oil temperature from exceeding 475° F.
- 7. Temperature Control:** Regulates oil temperature.
- 8. Heat On Indicator Light:** Illuminates when oil is being heated.



ACCESS FOR SERVICE

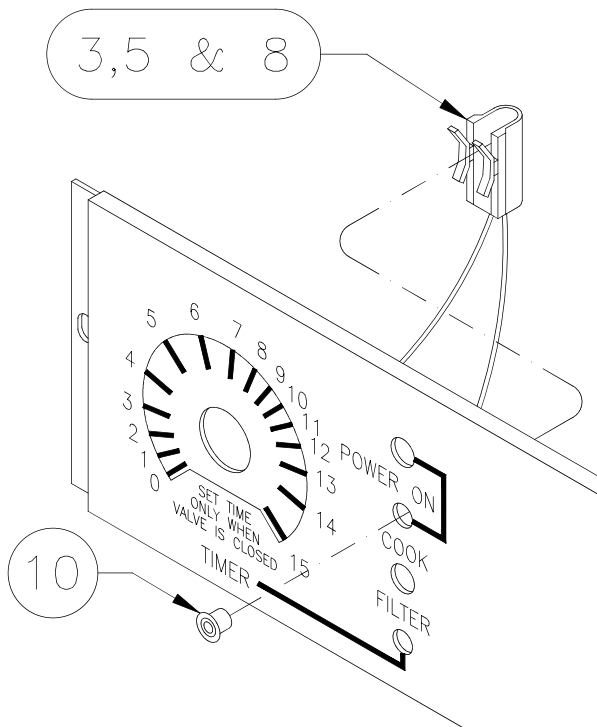
1. Disconnect main power supply.
2. Remove condensate pan and one screw from bottom of front panel.
3. Remove two screws holding control panel (9) to the power input box. Tilt panel down so back is visible.

INDICATOR LIGHTS

There are three indicator lights on the control panel. Indicator lights will illuminate respectively when the POWER ON switch is on, COOK/FILTER switch is in COOK position and unit is heating and when the pressure regulating valve is CLOSED.

Replacement:

1. See ACCESS FOR SERVICE.



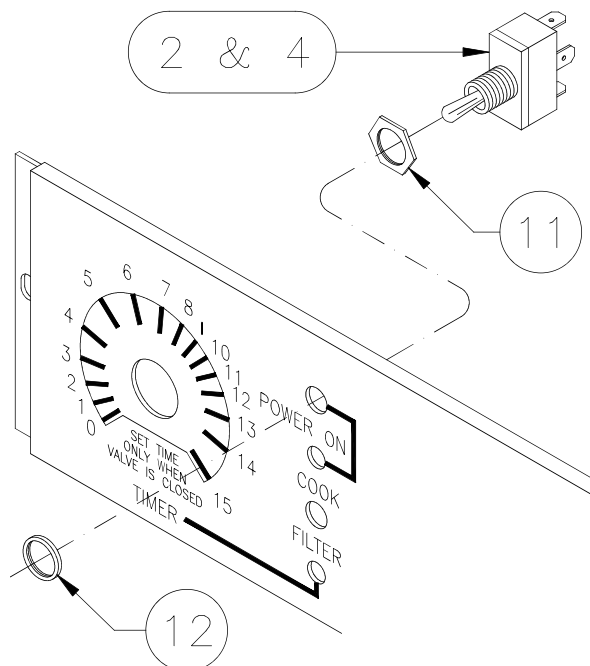
2. Disconnect wires.
3. Push down on light fixture (3, 5 & 8) located behind the control panel. Slide fixture toward the wire end of fixture until amber lens (10) is free of fixture.
4. Install new light in reverse order. Be sure all wire connections are secure and in their original location.

COOK/FILTER SWITCH AND POWER ON SWITCH

1. See ACCESS FOR SERVICE.
2. Check all terminals and wire connections. Refer to wiring diagram.
3. Turn switch to COOK or ON position.
4. With needle nose pliers, disconnect center terminal from switch.
5. Check across center terminal and lower terminal with an ohmmeter. Meter should indicate a closed circuit. If not, switch is faulty.
6. Turn switch to FILTER or OFF.
7. Check across center terminal and upper terminal with an ohmmeter. Meter should indicate a closed circuit. If not, switch is faulty.

Replacement:

1. See ACCESS FOR SERVICE.



Continued:

2. With needle nose pliers, remove all wires from switch (2 or 4).
3. Loosen hex nut (11) on rear of control panel. Remove small knurled nut (12) from front of switch.
4. Install new switch in reverse order. Locate small groove in threaded portion of the switch toward bottom of the control panel. Be sure all wire connections are secure and in their original location.

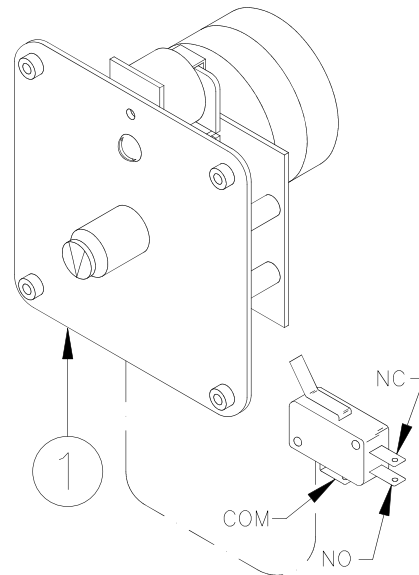
TIMER

The timer will begin time countdown when the following conditions are present:

- COOK/FILTER switch is in the COOK position.
- POWER ON switch is on.
- Pressure regulating valve is CLOSED.

NOTICE If the buzzer sounds when timer (1) is activated, the normally open (NO) and normally closed (NC) wire terminals on microswitch may be touching.

1. See ACCESS FOR SERVICE.
2. Check all terminals and wire connections. Refer to wiring diagram.
3. Turn timer knob to any number greater than zero.
4. With needle nose pliers, disconnect common (COM) wire terminal from microswitch.
5. Check across COM and NC with an ohmmeter. Meter should indicate a closed circuit. If not, timer is faulty.
6. Check across COM and NO with an ohmmeter. Meter should indicate an open circuit. If not, timer is faulty.



7. Turn timer knob to zero.
8. Check across COM and NC with an ohmmeter. Meter should indicate an open circuit. If not, timer is faulty.
9. Check across COM and NO with an ohmmeter. Meter should indicate a closed circuit. If not, timer is faulty.
10. With needle nose pliers, disconnect one timer motor wire.
11. Check across two motor wires with an ohmmeter. Meter should indicate a closed circuit. If not, timer is faulty.

Replacement:

1. See ACCESS FOR SERVICE.
2. With needle nose pliers, remove wires from timer (1).
3. With an allen wrench, remove timer knob.
4. Remove timer mounting screws.
5. Install new timer in reverse order. Be sure all wire connections are secure and in their original location.

HI-LIMIT CONTROL

When the control opens, all controls are disabled.

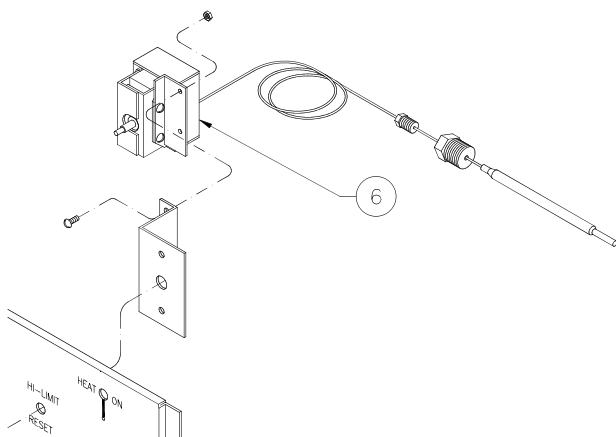
- Check cooking oil temperature one inch below oil surface in center of cooking well. If oil temperature is close to the desired cooking temperature, check for a faulty control.

- Electricity cannot travel across faulty points.

1. See ACCESS FOR SERVICE.
2. Fully depress red reset button then release.
3. With needle nose pliers, disconnect one wire from the control.
4. Check across two terminals with an ohmmeter. Meter should indicate a closed circuit. If not, the control is faulty.

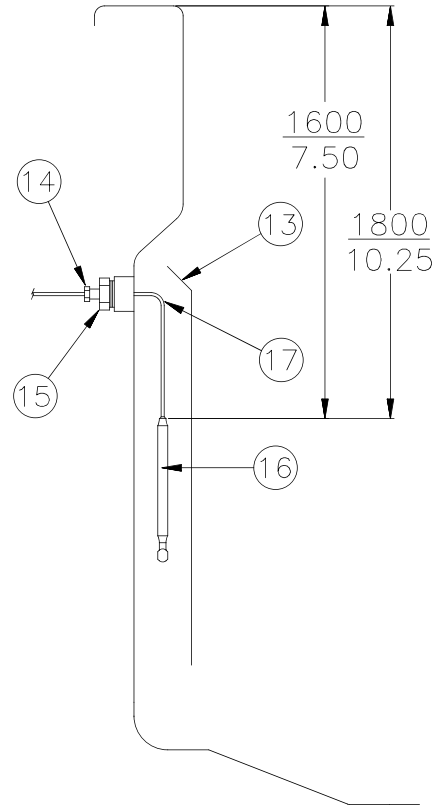
Replacement:

1. See ACCESS FOR SERVICE.
2. OPEN cover. Drain cooking oil from cooking well.



3. Disconnect wires from control (6).

4. Remove capillary guard (13) from inside the cooking well.



5. Remove small nut (14) then large capillary nut (15) from outside the cooking well.
6. Pull control bulb (16) out of cooking well then remove control from control panel.
7. Insert new control bulb as shown above. Pull excess capillary (17) out of cooking well. Bend in the capillary must be large and smooth as possible.
8. Install large capillary nut securely after applying teflon tape on threads.
9. Install small capillary nut finger tight then tighten 1/4 turn with a wrench. **DO NOT** over tighten. Capillary may collapse or be cut in two.

Continued:

10. Reconnect wires then mount new control.
11. Replace capillary guard.
12. Return cooking oil into cooking well.
13. Cook a load of product and check for leaks.
14. Tighten smaller nut (14) if necessary.

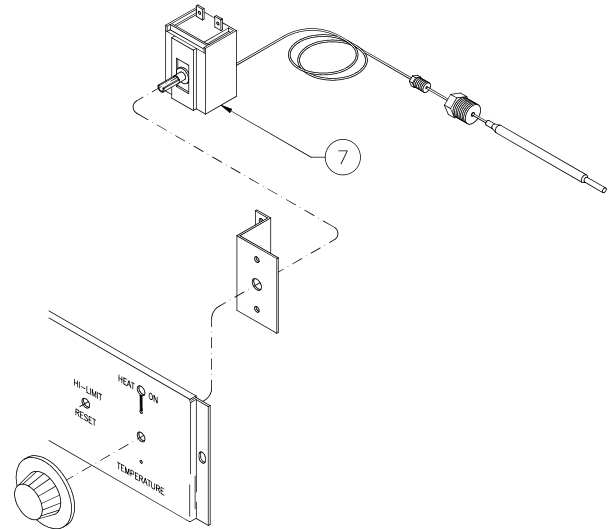
THERMOSTAT

Cooking oil temperature is maintained by the thermostat control. Desired cooking oil temperature is indicated on the knob.

- If the hi-limit has opened, see HI-LIMIT CONTROL and CONTACTORS for troubleshooting. If cooking oil temperature is above 400°F, replace the thermostat or contactor.
1. See ACCESS FOR SERVICE.
 2. Turn thermostat knob clockwise until you hear the control “click.”
 3. With needle nose pliers, disconnect one wire from the control.
 4. Check across two terminals with an ohmmeter. Meter should indicate a closed circuit. If not, the control is faulty.

Replacement:

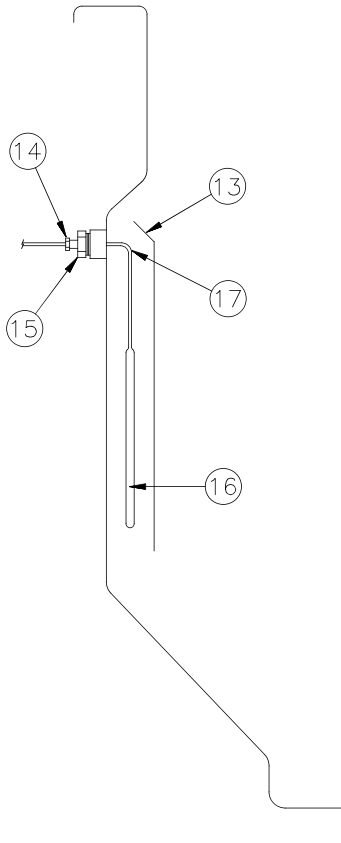
1. See ACCESS FOR SERVICE.
2. OPEN cover. Drain cooking oil from cooking well.



3. Disconnect wires from control (7).
4. Remove thermostat knob.

Continued:

5. Remove capillary guard (13) from inside the cooking well.

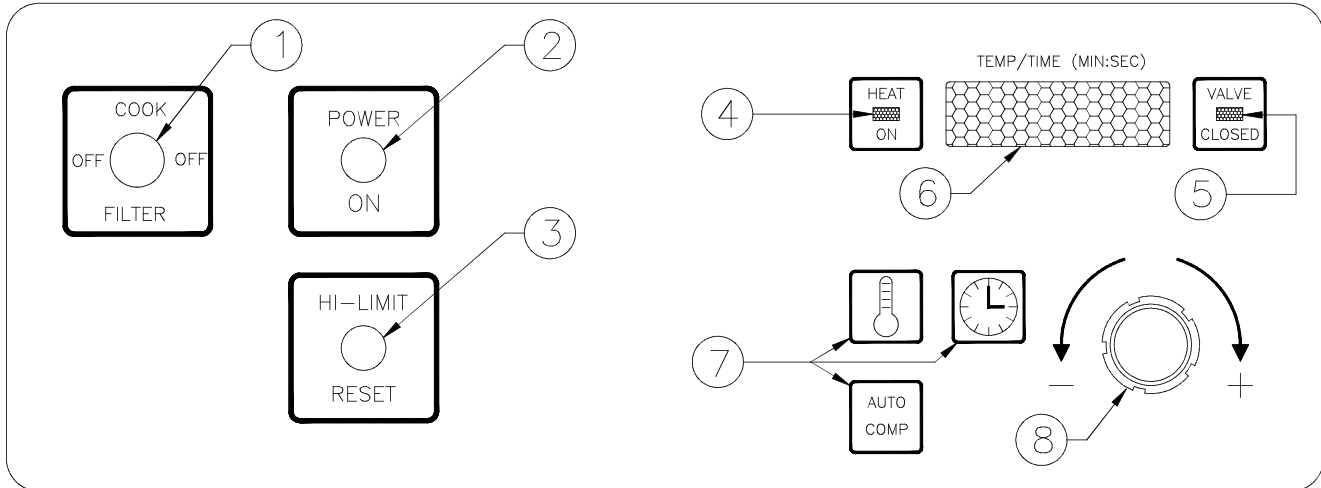


6. Remove small nut (14) then large capillary nut (15) from outside the cooking well.

7. Pull control bulb (16) out of cooking well then remove control.
8. Insert new control bulb in same position as the original. Pull excess capillary (17) out of cooking well. Bend in the capillary must be large and smooth as possible.
9. Install large capillary nut securely after applying teflon tape on threads.
10. Install small capillary nut finger tight then tighten 1/4 turn with a wrench. DO NOT over tighten. Capillary may collapse or be cut in two.
11. Reconnect wires then mount new control.
12. Replace thermostat knob.
13. Replace capillary guard.
14. Return cooking oil into cooking well.
15. Cook a load of product and check for leaks.
16. Tighten smaller nut (14) if necessary.

4 - SOLID STATE CONTROL PANEL

ROTARY DIAL FAMILIARIZATION



1. **Cook/Filter Switch:** Has three positions: COOK, OFF and FILTER.
2. **Power On Indicator Light:** Illuminates when cook/filter switch is in COOK position.
3. **Hi-Limit Control:** Prevents oil temperature from exceeding 475° F. Turn unit OFF and DO NOT attempt to operate until it has been serviced by an authorized Broaster Company representative.

NOTICE It is possible for this control to trip during shipment. If it does, fully depress red reset button. If control “clicks” it was tripped. If not, it is correctly reset.

4. **Heat On Indicator Light:** Illuminates when oil is being heated.
5. **Valve Closed Indicator Light:** Illuminates when pressure regulating valve is CLOSED.

6. **Display:** Shows time countdown during a cook cycle, program values during programming and programmed time and temperature during idle period.
7. **Program Buttons:** Displays program values, initiates programming, stores desired program values and exits programming mode.

Cook Temperature Button

Cook Time Button

AUTO COMP (Automatic Time Compensation Button): Indicates timing method. When OFF, controller operates as a regular timer. When ON, controller monitors oil temperature and adjusts time down rate to compensate for fluctuations in the oil temperature.

8. **Rotary Knob:** Changes program values.

CONTROLLER PROGRAMMING



Check oil level before turning cook/filter switch to COOK.

Action: Turn cook/filter switch to COOK.

Response: Display alternates between number values for cook temperature, cook time and LO (idle mode). LO will disappear when oil temperature has reached cook temperature value.

Action: Press one of three program buttons once.

Response: Display reads programmed value of button pressed. Display will return to idle mode after five seconds.

Set Temperature:

Action: Press cook temperature button twice within one second.

Response: Programming mode has been entered. Flashing display reads "###F." (### = temperature value ie: 360F)

Action: If desired, turn rotary knob to change displayed value. Press cook temperature button to enter new value into memory.

Response: Controller returns to idle mode.

Set Time:

Action: Press cook time button twice within one second.

Response: Programming mode has been entered. Flashing display reads "##:##." (##:## = time value ie: 08:00)

Action: If desired, turn rotary knob to change displayed value in fifteen second increments. Press cook time button to enter new value into memory.

Response: Controller returns to idle mode.

AUTO COMP (Automatic Time Compensation):

Action: Press AUTO COMP button twice within one second.

Response: Programming mode has been entered. Flashing display reads ON or OFF.

Action: If desired, turn rotary knob to change displayed value. Press AUTO COMP button to enter new value into memory.

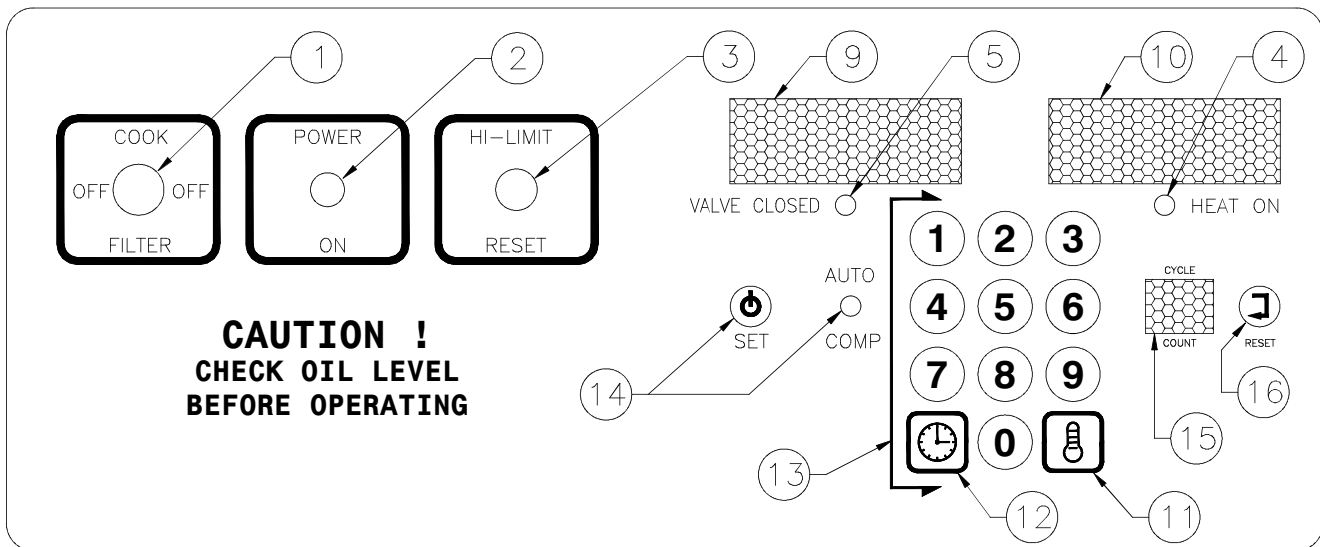
Response: Controller returns to idle mode. WARNING DISPLAYS.

CALIBRATION

Calibration will be necessary when temperature sensor probe or controller is replaced. Calibrate using an accurate non-mercury test thermometer.

1. Thoroughly heat cooking oil. When HEAT ON light goes out, stir oil. If HEAT ON light comes back on allow unit to recover until light goes out. This may have to be done several times.
2. Press and hold cook temperature button for ten seconds until OFF then SET is displayed twice. Release button.
3. Uncalibrated cooking oil temperature is displayed. Calibration must be performed.
4. Check cooking oil temperature one inch below oil surface in the center of cooking well.
5. Turn rotary knob to match controller display with calibrating thermometer.
6. Press temp button to exit calibration.

DUAL DISPLAY FAMILIARIZATION



1. **Cook/Filter Switch:** Has three positions: COOK, OFF and FILTER.
2. **Power On indicator Light:** Illuminates when cook/filter switch is in COOK position.
3. **Hi-Limit Control:** Prevents oil temperature from exceeding 475°F. Turn unit OFF and DO NOT attempt to operate until it has been serviced by an authorized Broaster Company representative.

NOTICE It is possible for this control to trip during shipment. If it does, fully depress red reset button. If control “clicks” it was tripped. If not, it is correctly reset.

4. **Heat On Indicator Light:** Illuminates when oil is being heated.
5. **Valve Closed Indicator Light:** Illuminates when pressure regulating valve is CLOSED.
9. **Time Display:** Shows time count-down during a cook cycle, program values during programming and programmed time during idle period.
10. **Temp Display:** Shows set temperature and actual temperature on demand.
11. **Cook Temperature Button:** Initiates temperature programming and display actual temperature.
12. **Cook Time Button:** Initiates time programming.
13. **Numerical Keypad:** Enters and adjusts set point values.
14. **AUTO COMP (Automatic Time Compensation) Set Button and Light:** Indicates timing method. When OFF, controller operates as a regular timer. When ON, controller monitors oil temperature and adjusts time down rate to compensate for fluctuations in the oil temperature.
15. **Cycle Count Display:** Increases in increments of one every time a cooking cycle is completed.
16. **Cycle Count Reset Button:** Resets the cycle count display to “zero”.

CONTROLLER PROGRAMMING



Check oil level before turning cook/filter switch to COOK.

Action: Turn cook/filter switch to COOK.

Response: Temp Display alternates between number values for cook temperature, and LO (idle mode). LO will disappear when oil temperature has reached cook temperature value. Time Display will show the set time in minutes and seconds.

Set Temperature:

Action: Press Cook Temperature Button twice within 5 seconds.

Response: Programming mode has been entered. Flashing Temp Display reads "###F." (### = temperature value ie: 360F)

Action: If desired, press keypad numbers to change displayed value. Press Cook Temperature Button to enter new value into memory.

Response: Controller returns to idle mode.

Set Time:

Action: Press Cook Time Button twice within 5 seconds.

Response: Programming mode has been entered. Flashing Time Display reads "##:##." (##:## = time value ie: 08:00)

Action: If desired, press key pad numbers to change displayed value in minutes and seconds. Press Cook Time Button to enter new value into memory.

Response: Controller returns to idle mode.

Set AUTO COMP (Automatic Time Compensation):

Action: Press and hold AUTO COMP Button for 3 seconds.

Response: Green light will toggle on or off.

Read Actual Temperature:

Action: Press and hold Temp Button for 3 seconds.

Response: Temp Display will show actual oil temperature and will vary as cooling and heating takes place.

Action: Press Temp Button to return to set point display.

Reset Cycle Counter:

Action: Press Reset Button twice in 5 seconds.

Response: Display will return to a setting of "00."

NOTICE

If counter is not reset before reaching "99."

Upon the next cycle completion, the display will begin counting at "01."

WARNING DISPLAYS

HI - Display will flash HI if cooking oil temperature exceeds 415°F. Audible alert will sound until cook/filter switch is turned OFF or hi-limit trips. All controller functions and heat source are disabled during this condition.

Cause: Faulty controller, gas valve (1800GH Only) or contactor (1600/1800E Only).

PROB - Display will flash PROB if there is a problem with temperature sensor probe. Audible alert will sound until cook/filter switch is turned OFF. All controller functions and heat source are disabled during this condition.

Cause: Temperature sensor probe faulty, polarity of probe wires reversed or probe wire(s) loose.

CHEC - Display will flash CHEC if cooking oil temperature does not rise 6°F within the first three minutes. Audible alert will sound until cook/filter switch is turned OFF. All controller functions and heat source are disabled during this condition.

Cause: Faulty controller, heating element(s) (1600/1800E Only), gas valve (1800GH Only), contactor (1600/1800E Only), probe or loose wiring.

NOTICE

CHEC could appear if cooking oil temperature is below 45°F. Turn cook/filter switch OFF then to COOK for another two minute heating period. This may have to be repeated two or three times.

FAIL - Display will flash FAIL if controller detects a fault within itself. Audible alert will sound until cook/filter switch is turned OFF. All controller functions and heat source are disabled during this condition.

Cause: Faulty controller.

DISPLAY ACTUAL TEMPERATURE

Action: Press and hold cook temperature button for two seconds.

Response: Display will show actual temperature and will vary as cooling and heating takes place.

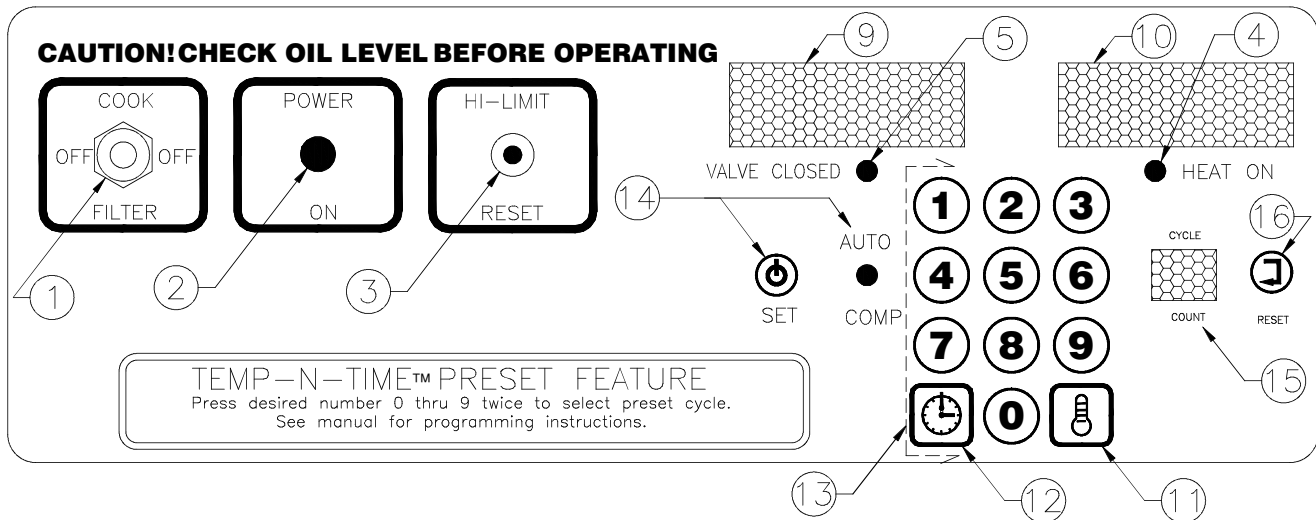
Action: Press cook temperature button again to return to idle mode.

CALIBRATION

Calibration will be necessary when temperature sensor probe or controller is replaced. Calibrate using an accurate non-mercury test thermometer.

1. Thoroughly heat cooking oil. When HEAT ON light goes out, stir oil. If HEAT ON light comes back on allow unit to recover until light goes out. This may have to be done several times.
2. Press and hold cook temperature button for ten seconds until OFF then SET is displayed twice. Release button.
3. Uncalibrated cooking oil temperature is displayed. Calibration must be performed.
4. Check cooking oil temperature one inch below oil surface in the center of cooking well.
5. Using keypad, enter temperature to match controller display with calibrating thermometer.
6. Press temp button to exit calibration.

TEMP-N-TIME FAMILIARIZATION



1. **Cook/Filter Switch:** Has three positions: COOK, OFF and FILTER.
2. **Power On indicator Light:** Illuminates when cook/filter switch is in COOK position.
3. **Hi-Limit Control:** Prevents oil temperature from exceeding 475°F. Turn unit OFF and DO NOT attempt to operate until it has been serviced by an authorized Broaster Company representative.

NOTICE It is possible for this control to trip during shipment. If it does, fully depress red reset button. If control “clicks” it was tripped. If not, it is correctly reset.

4. **Heat On Indicator Light:** Illuminates when oil is being heated.
5. **Valve Closed Indicator Light:** Illuminates when pressure regulating valve is CLOSED.
9. **Time Display:** Shows time countdown during a cook cycle, program values during programming and programmed time during idle period.

10. **Temp Display:** Shows set temperature and actual temperature on demand.
11. **Cook Temperature Button:** Initiates temperature programming and display actual temperature.
12. **Cook Time Button:** Initiates time programming.
13. **Numerical Keypad:** Enters and adjusts set point values.
14. **AUTO COMP (Automatic Time Compensation) Set Button and Light:** Indicates timing method. When OFF, controller operates as a regular timer. When ON, controller monitors oil temperature and adjusts time down rate to compensate for fluctuations in the oil temperature.
15. **Cycle Count Display:** Increases in increments of one every time a cooking cycle is completed.
16. **Cycle Count Reset Button:** Resets the cycle count display to “zero”.

CONTROLLER PROGRAMMING



Check oil level before turning cook/filter switch to COOK.

Action: Turn cook/filter switch to COOK.

Response: Temp Display alternates between number values for cook temperature, and LO (idle mode). LO will disappear when oil temperature has reached cook temperature value. Time Display will show the set time in minutes and seconds.

Set Temperature:

Action: Press Cook Temperature Button twice within 5 seconds.

Response: Programming mode has been entered. Flashing Temp Display reads “###F.” (### = temperature value ie: 360F)

Action: If desired, press keypad numbers to change displayed value. Press Cook Temperature Button to enter new value into memory.

Response: Controller returns to idle mode.

Set Time:

Action: Press Cook Time Button twice within 5 seconds.

Response: Programming mode has been entered. Flashing Time Display reads “##:##.” (##:## = time value ie: 08:00)

Action: If desired, press key pad numbers to change displayed value in minutes and seconds. Press Cook Time Button to enter new value into memory.

Response: Controller returns to idle mode.

Set AUTO COMP (Automatic Time Compensation):

Action: Press and hold AUTO COMP Button for 3 seconds.

Response: Green light will toggle on or off.

Read Actual Temperature:

Action: Press and hold Temp Button for 3 seconds.

Response: Temp Display will show actual oil temperature and will vary as cooling and heating takes place.

Action: Press Temp Button to return to set point display.

Reset Cycle Counter:

Action: Press Reset Button twice in 5 seconds.

Response: Display will return to a setting of “00.”

NOTICE

If counter is not reset before reaching “99.”

Upon the next cycle completion, the display will begin counting at “01.”

PRESET COOK MODE

PROGRAMMING METHOD 1

Choose Preset Cook Cycle:

Action: Press a button, 0 thru 9, corresponding to the desired preset.

Response: The TIME display will show "P_X", where X is the preset selected.

NOTICE If a button is not pressed in ten seconds, the display will revert to the previous display.

Action: Press the same button again,

Response: The TIME display will show the preset time, the AUTO COMP LED will turn on if enabled, the TEMP display will show the preset setpoint, and the temperature will now regulate to the new setpoint.

PROGRAMMING PROCEDURE (PRESET MODE)

Action: Press and hold the TIME and TEMP buttons simultaneously for three seconds.

Response: The TIME display and TEMP display will begin flashing. The CYCLE COUNT display will show "-0" indicating that the preset #0 values are displayed. The preset values for the TIME, TEMP, and AUTO COMP will be shown on the display.

Change Cook Time:

Action: Press the TIME button once.

Response: The TEMP display will turn off and only the TIME display will flash.

Action: Key in the desired cook time and press the TIME button to save the new setting.

NOTICE If a button is not pressed in ten seconds, the display will revert back to both the TIME and TEMP displays flashing.

Change Cook Temperature:

Action: Press the TEMP button once.

Response: The TIME display will turn off and the TEMP display will be flashing.

Action: Key in the desired temperature setting and press the TEMP button to save the new setting.

NOTICE If a button is not pressed in ten seconds, the display will revert back to both the TIME and TEMP displays flashing.

Activate/Deactivate Auto Comp:

Action: Press the AUTO COMP button once.

Response: AUTO COMP is enabled when the AUTO COMP LED is on and disabled when it is off.

Advance to Next Preset:

Action: Press the RESET button once.

Response: The CYCLE COUNT display will change to "-1" and the presets for #1 will be displayed.

Repeat the process as described. After the presets for #9 are displayed, pressing the RESET button again will cause the control to return to normal operation.

PRESET COOK MODE PROGRAMMING METHOD 2

Select the temperature and time, following the normal programming procedure. To save these settings for a preset. Press and hold the desired preset number for five seconds until an audible beep is sounded.

NOTICE This method may not operate on this controller, if not, use method 1.

WARNING DISPLAYS

HI - Display will flash HI if cooking oil temperature exceeds 415°F. Audible alert will sound until cook/filter switch is turned OFF or hi-limit trips. All controller functions and heat source are disabled during this condition.

Cause: Faulty controller, gas valve (1800GH Only) or contactor (1600/1800E Only).

PROB - Display will flash PROB if there is a problem with temperature sensor probe. Audible alert will sound until cook/filter switch is turned OFF. All controller functions and heat source are disabled during this condition.

Cause: Temperature sensor probe faulty, polarity of probe wires reversed or probe wire(s) loose.

CHEC - Display will flash CHEC if cooking oil temperature does not rise 6°F within the first three minutes. Audible alert will sound until cook/filter switch is turned OFF. All controller functions and heat source are disabled during this condition.

Cause: Faulty controller, heating element(s) (1600/1800E Only), gas valve (1800GH Only), contactor (1600/1800E Only), probe or loose wiring.

NOTICE

CHEC could appear if cooking oil temperature is below 45°F. Turn cook/filter switch OFF then to COOK for another two minute heating period. This may have to be repeated two or three times.

FAIL - Display will flash FAIL if controller detects a fault within itself. Audible alert will sound until cook/filter switch is turned OFF. All controller functions and heat source are disabled during this condition.

Cause: Faulty controller.

DISPLAY ACTUAL TEMPERATURE

Action: Press and hold cook temperature button for two seconds.

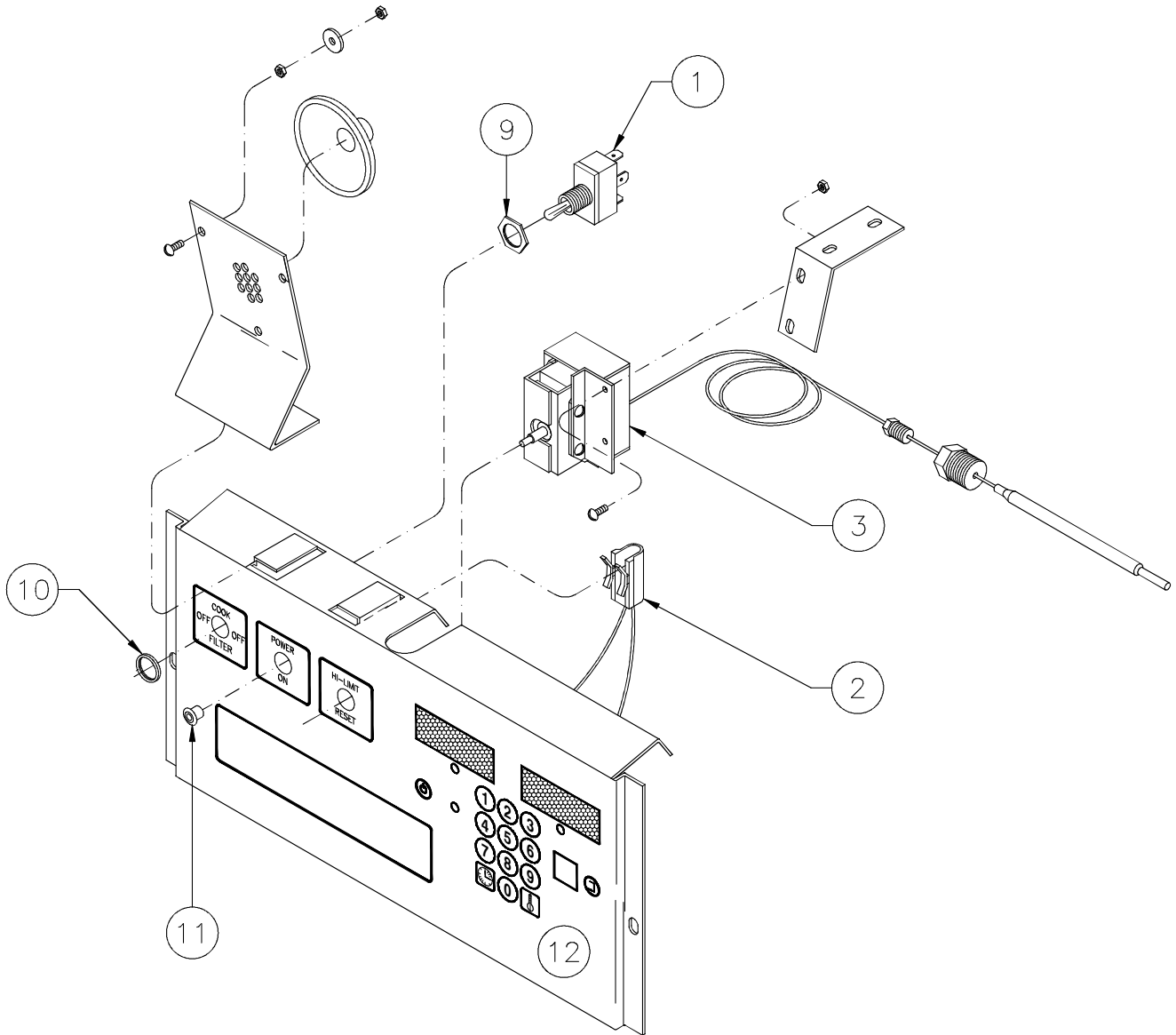
Response: Display will show actual temperature and will vary as cooling and heating takes place.

Action: Press cook temperature button again to return to idle mode.

CALIBRATION

Calibration will be necessary when temperature sensor probe or controller is replaced. Calibrate using an accurate non-mercury test thermometer.

1. Thoroughly heat cooking oil. When HEAT ON light goes out, stir oil. If HEAT ON light comes back on allow unit to recover until light goes out. This may have to be done several times.
2. Press and hold cook temperature button for ten seconds until OFF then SET is displayed twice. Release button.
3. Uncalibrated cooking oil temperature is displayed. Calibration must be performed.
4. Check cooking oil temperature one inch below oil surface in the center of cooking well.
5. Using keypad, enter temperature to match controller display with calibrating thermometer.
7. Press temp button to exit calibration.



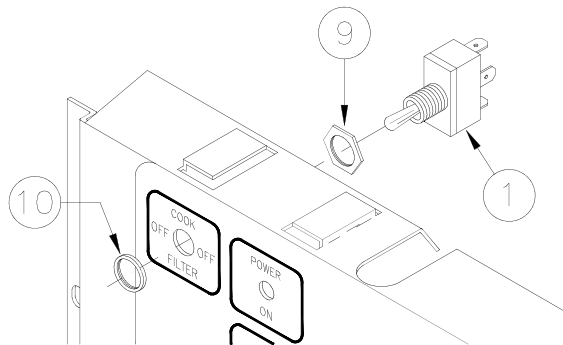
ACCESS FOR SERVICE

1. Disconnect main power supply.
2. Remove condensate pan and screw(s) from bottom of front panel. Pull out and down on bottom to remove.
3. Remove screws holding controller (12) to the power input box. Tilt panel down so back is visible.

COOK/FILTER SWITCH

1. See ACCESS FOR SERVICE.
2. Check all terminals and connections. Refer to wiring diagram.
3. With needle nose pliers, disconnect center terminal from switch.
4. Turn switch to COOK.
5. Check across center terminal and lower terminal with an ohmmeter. Meter should indicate a closed circuit. If not, switch is faulty.
6. Turn switch to FILTER. Check across center terminal and upper terminal. Meter should indicate a closed circuit. If not, switch is faulty.

Replacement:



1. See ACCESS FOR SERVICE.
2. Note where wires are connected. With needle nose pliers, remove all wires from switch (1).
3. Loosen hex nut (9) on rear of control panel. Remove small knurled nut (10) from front of switch.
4. Install new switch in reverse order. Be sure small groove in threaded portion of switch is down. Be sure all wire connections are secure and in the original location.

HI-LIMIT CONTROL

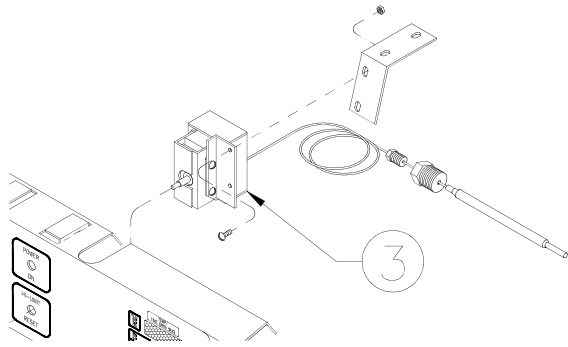
When controller opens, all controls are disabled except the filter motor.

There are two ways to determine if the control is faulty:

- Control open at cooking temperature. Check cooking oil temperature 1 inch below oil surface in center of cooking well.
- Electricity cannot travel across faulty points.

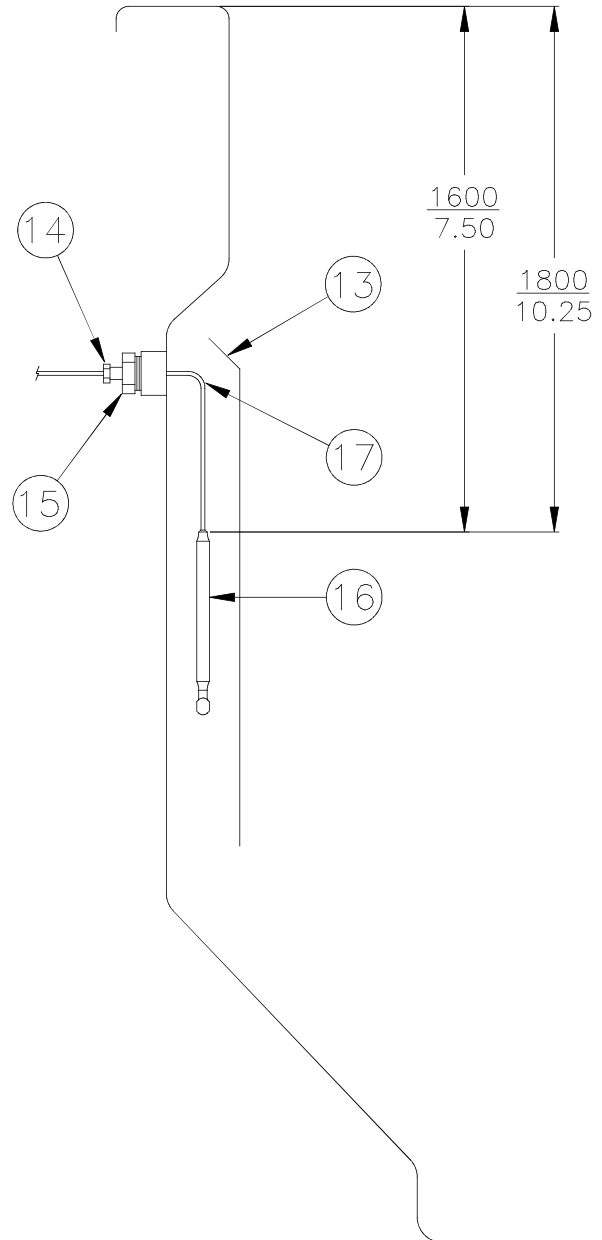
1. See ACCESS FOR SERVICE.
2. Fully depress red reset button then release.
3. With needle nose pliers, disconnect one wire from control.
4. Check across two terminals with an ohmmeter. Meter should indicate a closed circuit. If not, control is faulty.

Replacement:



1. See ACCESS FOR SERVICE.
2. OPEN cover. Drain cooking oil from cooking well.
3. Note where wires are connected. Remove wires from control (3).
4. Remove capillary guard (13) from inside cooking well.
5. Remove small nut (14) then large capillary nut (15) from outside cooking well.
6. Pull control bulb (16) out of cooking well then remove control from control panel.
7. Insert control bulb as shown in picture at right. Pull excess capillary (17) out of cooking well. Bend in capillary must be large and smooth as possible.
8. Install large capillary nut securely after applying teflon tape on threads.
9. Install small capillary nut finger tight then tighten 1/4 turn with a wrench. **DO NOT** over tighten. Capillary may collapse or be cut in two.

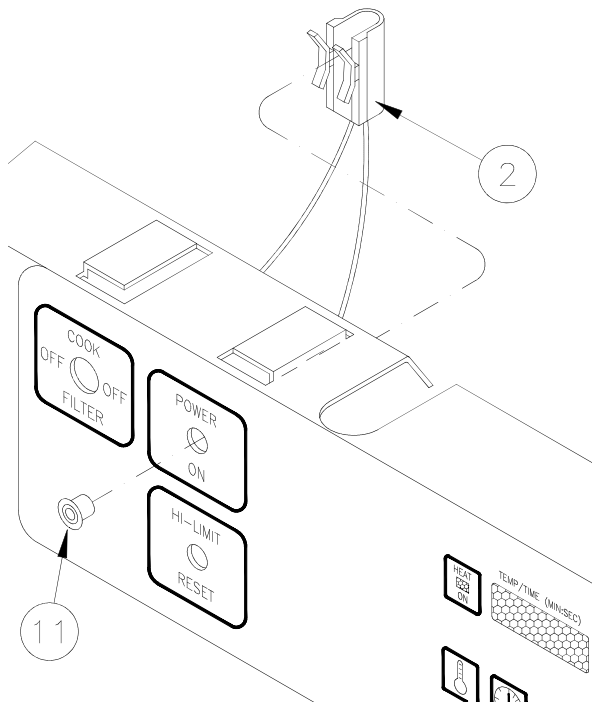
10. Reconnect wires then mount new control.
11. Replace capillary guard.
12. Return cooking oil to cooking well.
13. Cook a load and check for leaks.
14. Tighten smaller nut (14) if necessary.



POWER ON INDICATOR LIGHT

Illuminates when cook/filter switch is turned to COOK.

Replacement:



1. See ACCESS FOR SERVICE.
2. Disconnect wires.
3. Push down on light fixture (2) located behind control panel. Slide fixture toward wire end until amber lens (11) is free of fixture.
4. Install new light in reverse order. Be sure all wire connections are secure and in the original location.

SOLID STATE CONTROLLER

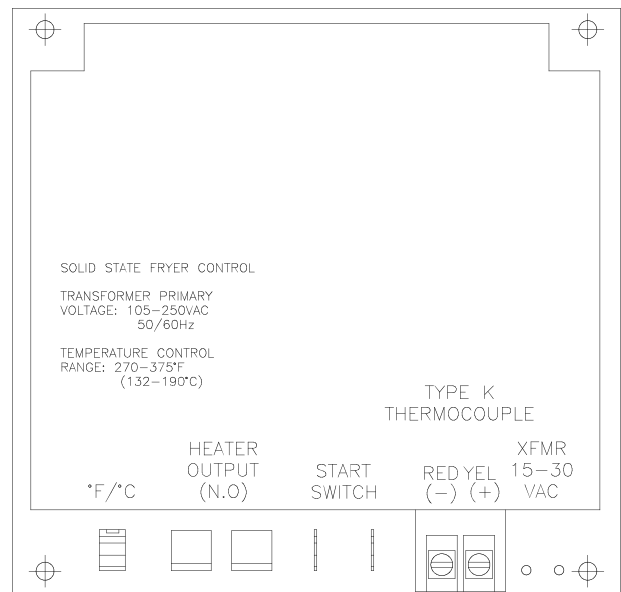
The controller regulates time and temperature.

Miscellaneous: Remove F/C jumper to display temperature in Celsius.

Replacement:

NOTICE Within warranty, controller should be replaced as a whole: circuit board, transformer, speaker and control panel. Out of warranty, transformer and speaker are available separately.

1. See ACCESS FOR SERVICE.
2. Remove cook/filter switch.
3. Remove power on indicator light.



4. Disconnect HEATER OUTPUT (N.O.) wires using needle nose pliers.
5. Disconnect START SWITCH wires using needle nose pliers.
6. Disconnect probe wires.

NOTICE

Be sure red and yellow wires are not reversed during replacement. Controller will display PROB if polarity is reversed.

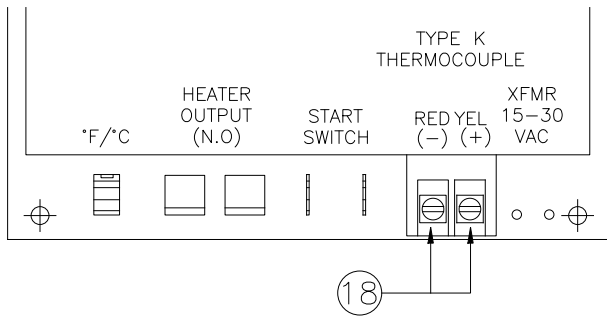
7. Disconnect transformer wires within wire nuts.
8. Remove controller.
9. Assemble in reverse order.
10. See CALIBRATION.

TEMPERATURE SENSOR PROBE

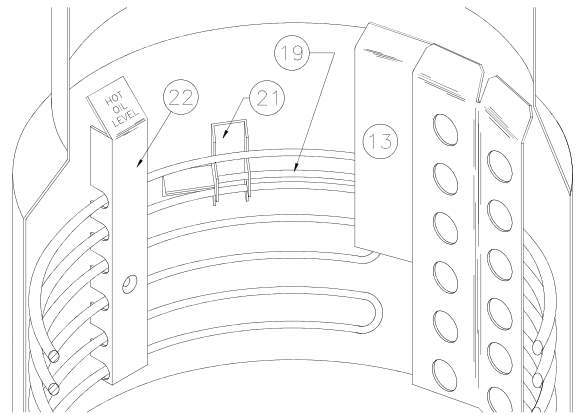
This probe is a thermocouple. It sends fluctuating millivolts to the controller which is translated into degrees of temperature.

Replacement 1600/1800E:

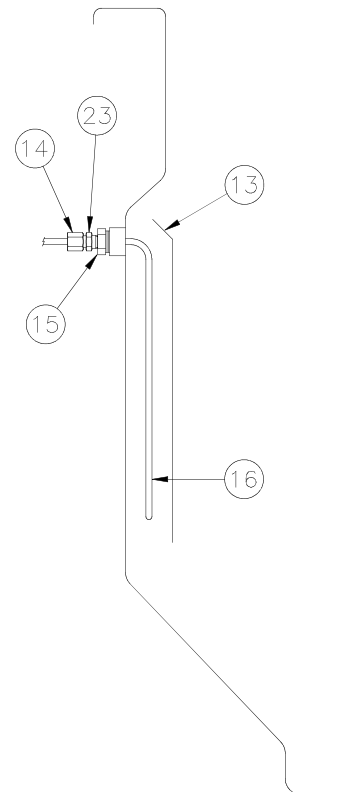
1. See ACCESS FOR SERVICE.



2. Disconnect probe (18) wires.
3. OPEN cover. Drain cooking oil from cooking well. Close drain valve.



4. Remove capillary guard (13) inside of cooking well.
5. Remove basket guides (22) inside of cooking well.
6. With a dull tool such as a crescent wrench handle, pry top heating element inward far enough to slide bracket (21) away from temperature sensor probe (19). Note where probe bracket is located. Placement is important.



7. Loosen compression nut (14).
8. Remove fitting (23) from outside of the cooking well. Leave reducer fitting (15) in place.
9. It may be necessary to move top heating element up or down slightly to get temperature sensor probe out from behind element.
10. Carefully pull probe out of cooking well.
11. Install new probe in the same location as old probe. Relocate probe bracket.
12. Use teflon tape new fitting (23) and tighten fitting (23) into fitting (15).
13. Tighten compression nut (14).
14. Reconnect red and yellow wires.
15. Replace controller, front panel and condensate pan.
16. Replace capillary guard and basket guides.
17. Return cooking oil to cooking well.
18. See CALIBRATION.
19. Cook a load and check for leaks.
20. Tighten smaller nut (14) if necessary.

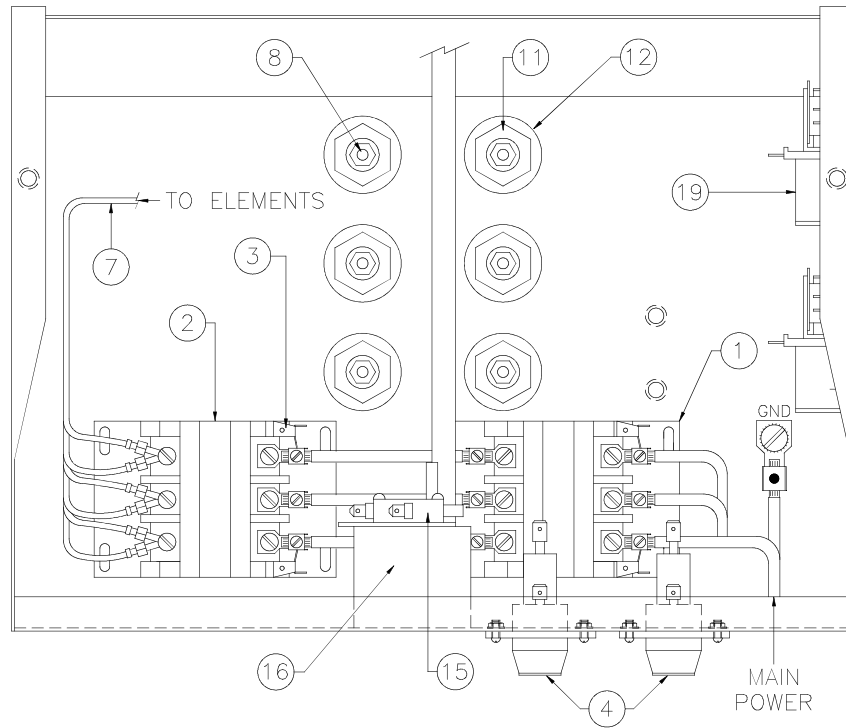
Replacement (1800GH):

1. Follow steps 1 through 4 under Replacement (1600/1800E).
2. Loosen compression nut (14).
3. Remove fitting (23) from outside of the cooking well. Leave reducer fitting (15) in place.

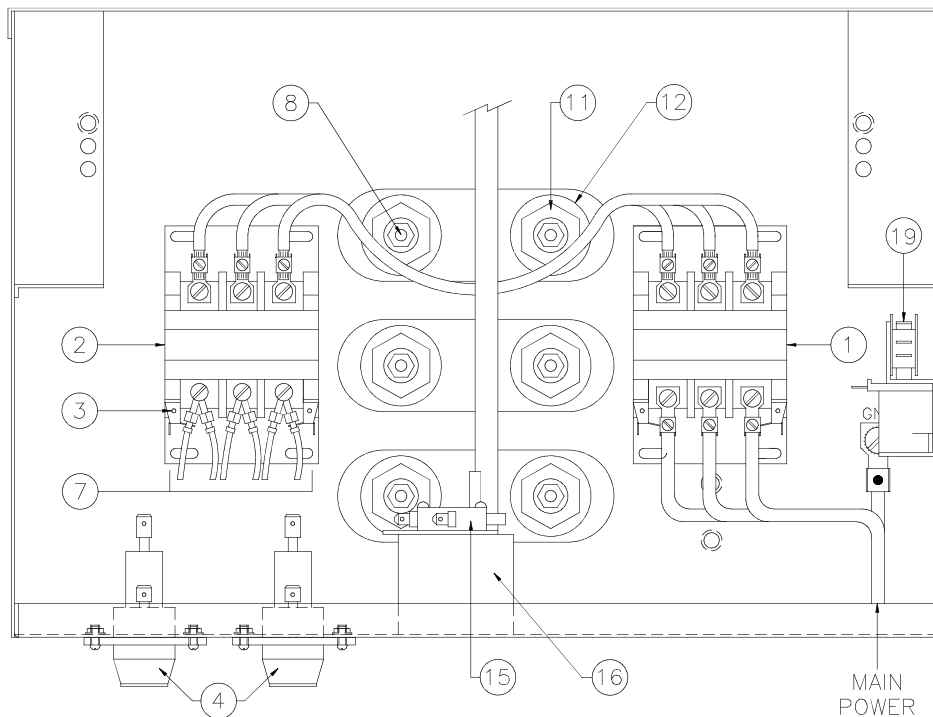
4. It may be necessary to move top heating element up or down slightly to get temperature sensor probe out from behind element.
5. Carefully pull probe out of cooking well.
6. Install new probe in the same location as old probe. Relocate probe bracket.
7. Use teflon tape new fitting (23) and tighten fitting (23) into fitting (15).
8. Tighten compression nut (14).
9. Reconnect red and yellow wires.
10. Replace controller, front panel and condensate pan.
11. Replace capillary guard and basket guides.
12. Return cooking oil to cooking well.
13. See CALIBRATION.
14. Cook a load and check for leaks.
15. Tighten smaller nut (14) if necessary.

5 - POWER INPUT BOX

1600 Pressure Fryer:



1800E Pressure Fryer:



CONTACTORS (1600/1800E)

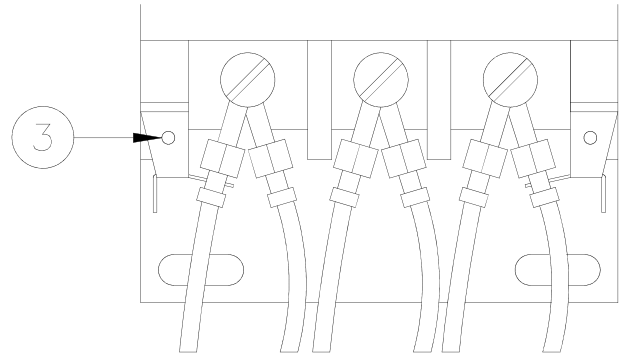
Primary contactor (1) is controlled by the cook/filter switch. This contactor opens if hi-limit opens. Secondary contactor (2) is controlled by the thermostat control (1600 mechanical) or the solid state controller.

1. See ACCESS FOR SERVICE.

CAUTION Check oil level before turning cook/filter switch to COOK.

2. Connect main power supply.
3. Turn cook/filter switch to COOK. You should hear an audible snap followed by another shortly after the first.
4. Check voltage through primary contactor (1) using a voltmeter. For single phase, check across two outside connections opposite applied voltage wires. Meter should indicate 208 or 240 volts. For three phase, check across any two of three connections. Meter should indicate 208 or 240 volts across all combinations. If not, cook/filter switch, contactor, main power supply, hi-limit open or power cord may be faulty.
5. Check voltage between any two of the three connections opposite element wires on secondary contactor (2). Any great drop in voltage indicates a poor connection or dirty contact within the contactor.
6. Secondary contactor (2) will close when HEAT ON light is illuminated. Make same checks as in step 4 between any two of the three connections on element wire side of contactor. Any drop in voltage indicates a poor or dirty contact within the contactor.

7. Disconnect main power supply.



8. If either contactor will not close electrically, check coil (3) with an ohmmeter. With needle nose pliers, disconnect wire(s) from one side of the coil. Meter should indicate a closed circuit. If not, coil is faulty.

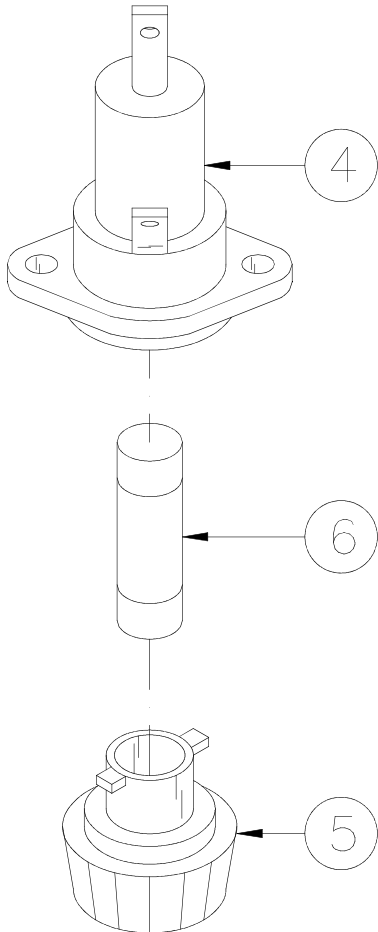
Replacement:

1. See ACCESS FOR SERVICE.
2. Remove all wires from the contactor.
3. Remove two mounting screws. Remove contactor.
4. Install new contactor in reverse order. Be sure all wire connections are secure and in their original location. See wiring diagram.

FUSE (1600/1800E)

Two 15 amp fuses protect the control and filter circuits.

1. See ACCESS FOR SERVICE.



2. With needle nose pliers, disconnect wire(s) from one end of fuse holder (4).
3. Check between two terminals of fuse holder with an ohmmeter. Meter should indicate a closed circuit. If not, fuse may be faulty.

Fuse Replacement:

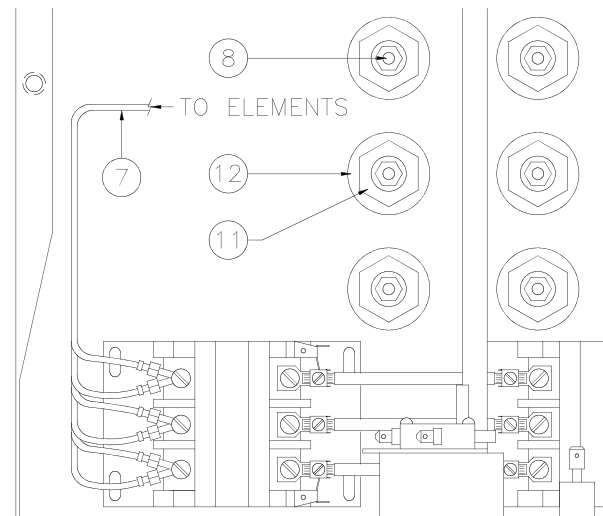
1. Remove end cap (5) and replace fuse (6).

HEATING ELEMENTS (1600/1800E)

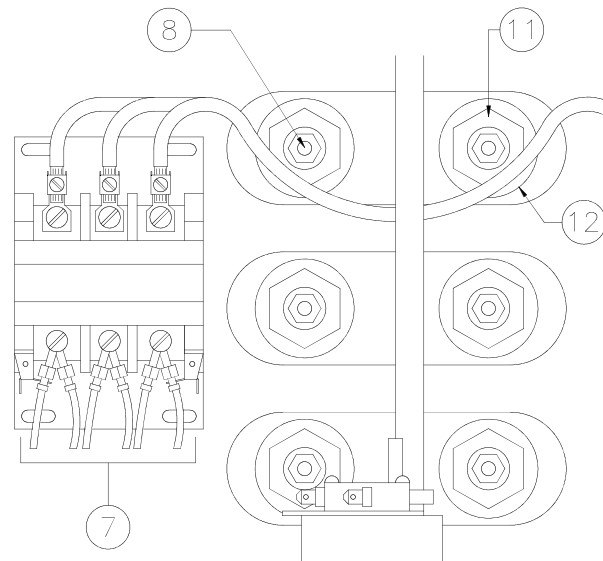
All elements heat the oil when thermostat (1600 mechanical) or the solid state controller calls for heat. If HEAT ON light is illuminated for long periods of time, this may indicate a faulty element or wire connection.

1. See ACCESS FOR SERVICE.

1600:



1800E:



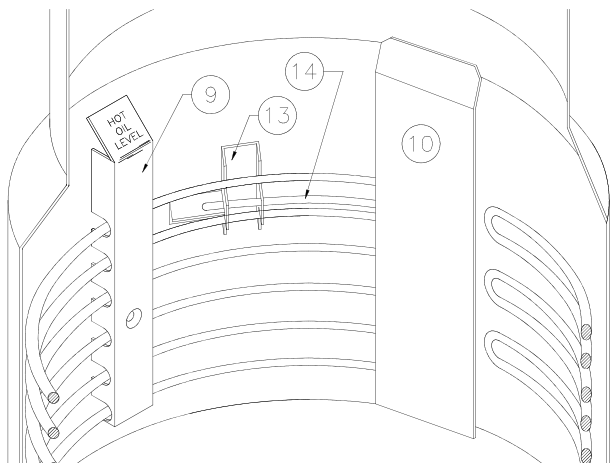
Continued:

2. Disconnect one wire (7) from suspected element (8).
3. Check across two connections of element with an ohmmeter. Meter should indicate a closed circuit. If not, element is faulty.

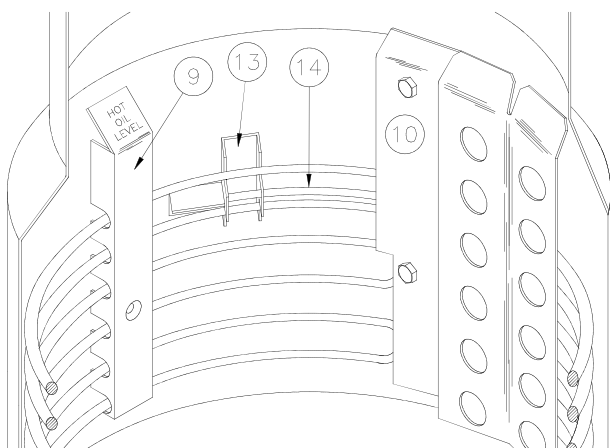
Replacement:

1. See ACCESS FOR SERVICE.
2. Drain cooking oil from the cooking well.

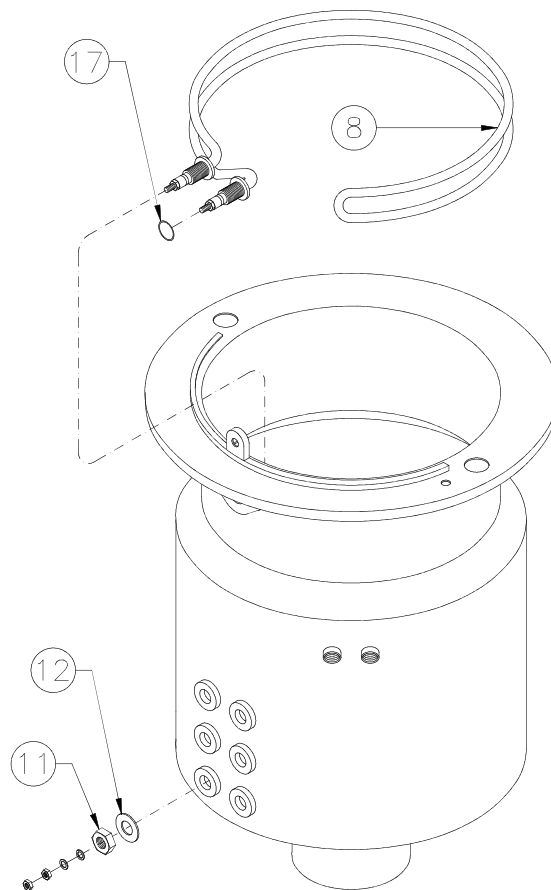
1600:



1800E:



3. Remove three brackets (9) from inside cooking well that secure elements to the cooking well.
4. Remove capillary guard (10).
5. Remove element wires (7), large nut (11) and washer (12) from element(s).
6. To remove bottom or center element, remove element or elements above it.
7. Position element to allow removal of probe bracket (13). Lightly pry inward on top element if necessary. Slide probe bracket off the temperature sensor probe (14).
8. From inside the cooking well, slide element out and lift on end to remove. Squeeze slightly to clear neck of cooking well.

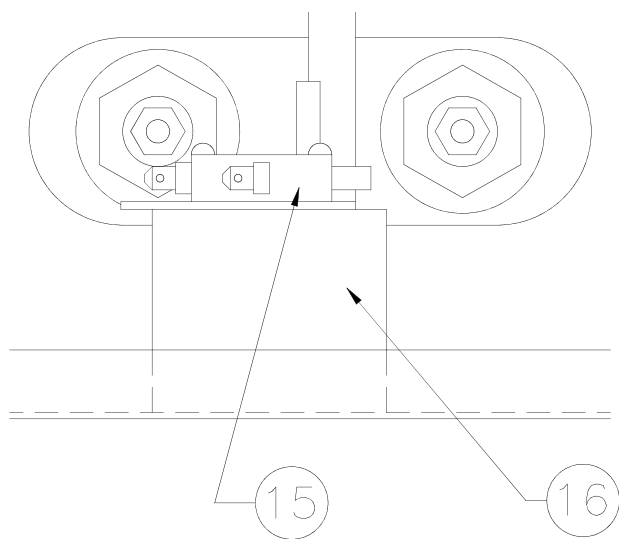


9. Install new element (8) in reverse order. Use new O-rings (17) located between element and inside of the cooking well.
10. Install large element nut and tighten.
11. Be sure all wire connections are secure and in their original location.

LIMIT SWITCH

When the pressure regulating valve is CLOSED, switch supplies power to the timing circuit.

1. See ACCESS FOR SERVICE.



2. With needle nose pliers, disconnect one wire from the switch (15).
3. CLOSE pressure regulating valve. Check between remaining wire and terminal where other wire was disconnected with an ohmmeter. Meter should indicate a closed circuit. If not, mounting bracket is out of adjustment or switch is faulty.

Adjustment:

1. See ACCESS FOR SERVICE.

2. With pliers, bend mounting bracket (16) closer or further away from control rod.

Replacement:

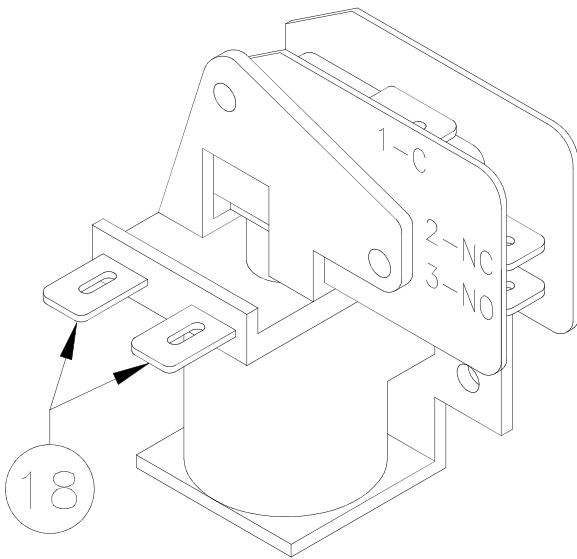
1. See ACCESS FOR SERVICE.
2. Remove wires from switch.
3. Remove two mounting screws.
4. Install new switch in reverse order. Be sure all wire connections are secure and in their original location.

RELAY (1600/1800E)

If C1 contactor is faulty, the relay circuit prevents the unit from being turned on after it has been turned off. In this condition, the filter motor will operate normally.

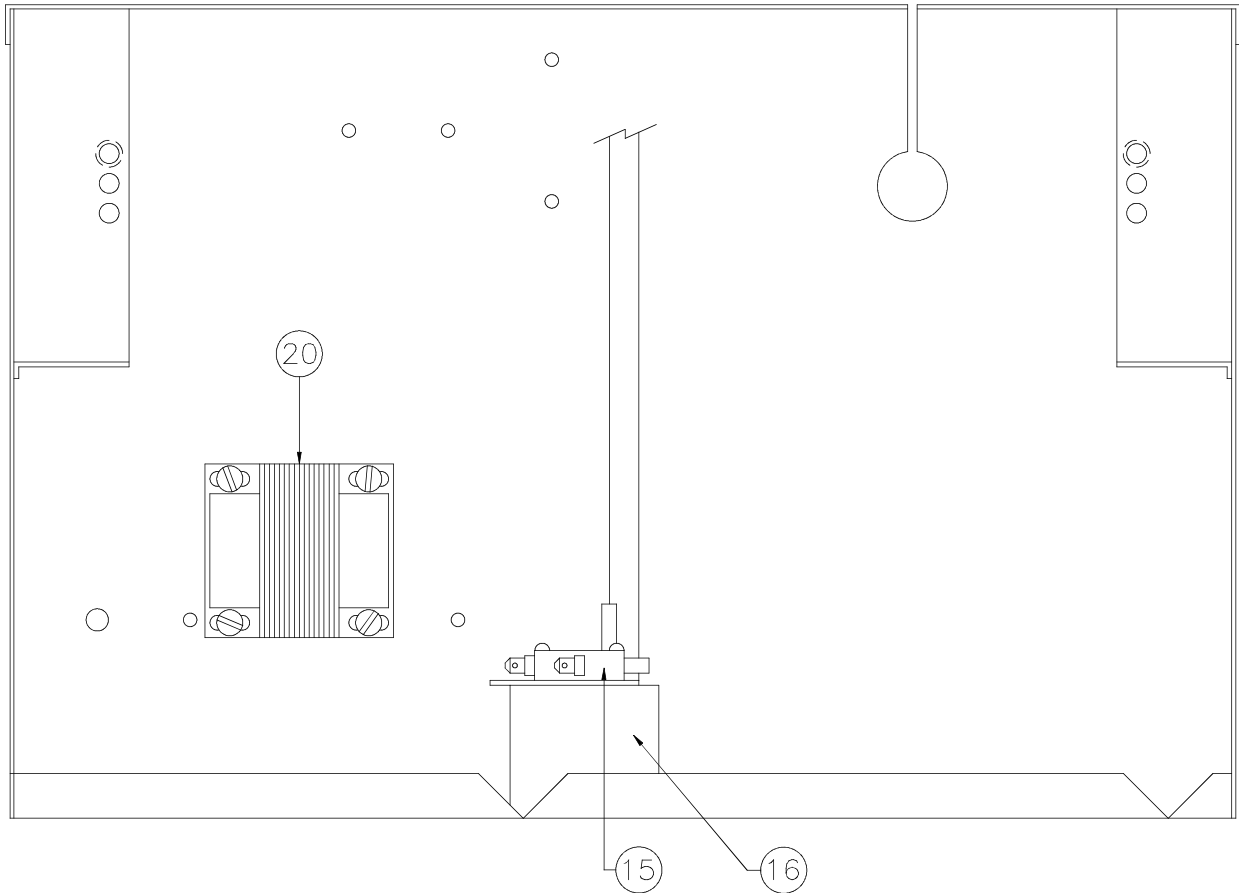
If the unit is off and the POWER ON light is illuminated, replace C1 contactor. See CONTACTORS (1600/1800E).

1. See ACCESS FOR SERVICE.



2. With needle nose pliers, disconnect wire from 1-C.
3. Check between 1-C and 2-NC with an ohmmeter. Meter should indicate an closed circuit. If not, relay is faulty.
4. Check between 1-C and 3-NO with an ohmmeter. Meter should indicate a open circuit. If not, relay is faulty.
5. With needle nose pliers, disconnect one wire from the coil (18).
6. Check between coil connections with an ohmmeter. Meter should indicate a closed circuit. If not, coil is faulty.

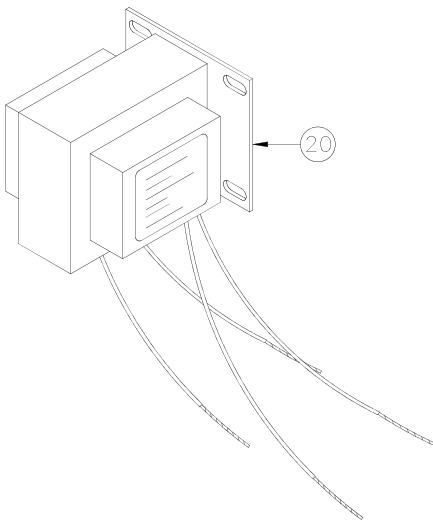
1800GH Pressure Fryer:



TRANSFORMER (1800GH)

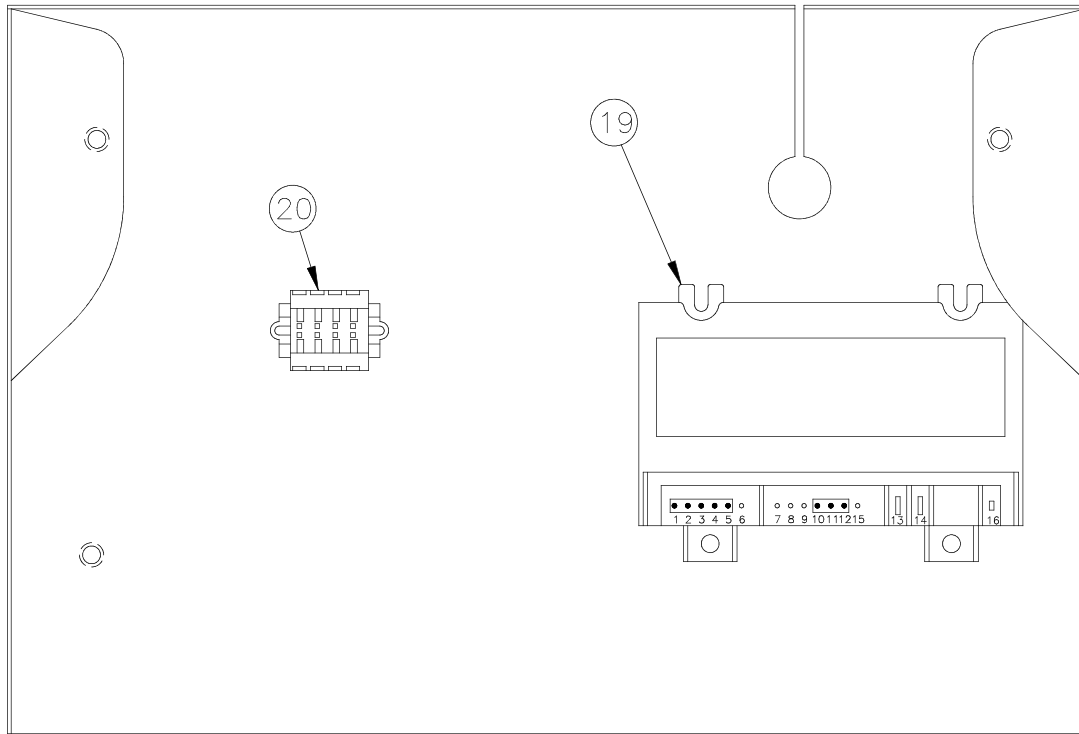
The transformer (20) supplies power to the gas control valve.

1. See ACCESS FOR SERVICE.



2. Disconnect one wire from the primary (black and white wires) side and secondary (yellow and blue wires) side of the transformer.
3. Check between the two primary wires with an ohmmeter. Meter should indicate a closed circuit, If not, transformer is faulty.
4. Check between the two secondary wires with an ohmmeter. Meter should indicate a closed circuit. If not, transformer is faulty.

1800GHCE Pressure Fryer:

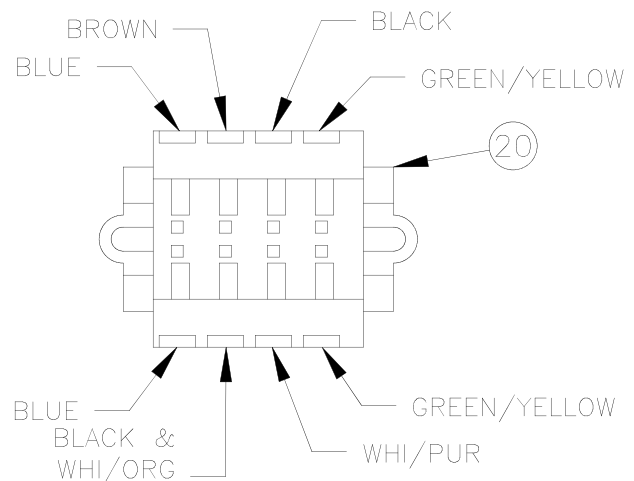


POWER INPUT BOX(1800GHCE)

Ignition control (19) operates the gas valve solenoids and lights pilot burner.

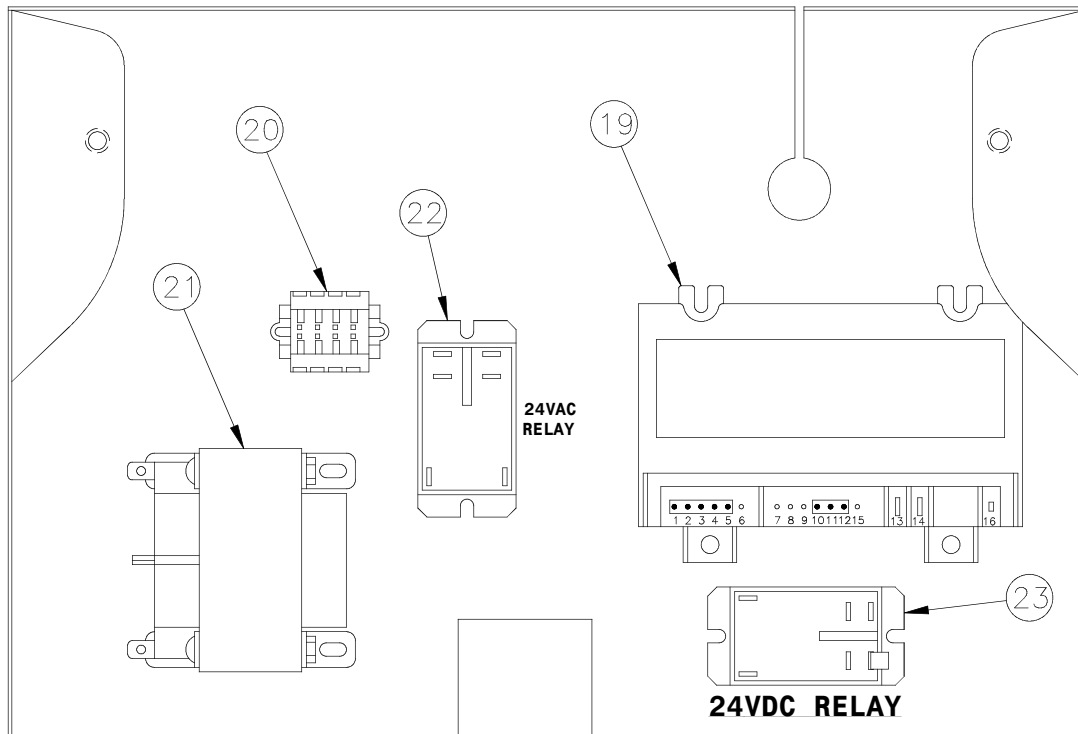
NOTICE Be sure polarity in main power supply is not reversed. If it is, pilot burner will ignite but the flame sensor will not produce enough microvolts to verify a pilot flame. As a result, the gas valve will not open.

1. See ACCESS FOR SERVICE.
2. Connect main power supply.
3. Colors indicated below come from wire harness attached to the gas valve.
4. Turn cook/filter switch to COOK. With HEAT ON light illuminated, check voltage across blue and black at the terminal block (20) with a voltmeter. Meter should indicate applied voltage. If not, check voltage supply, loose connections, or ignition control is faulty.



5. With heat on light illuminated, check voltage across blue and brown at the terminal block (20) with a voltmeter. Meter should indicate applied voltage. If not, check voltage supply, loose connections, or ignition control is faulty.

1800GHUK Pressure Fryer for the United Kingdom:

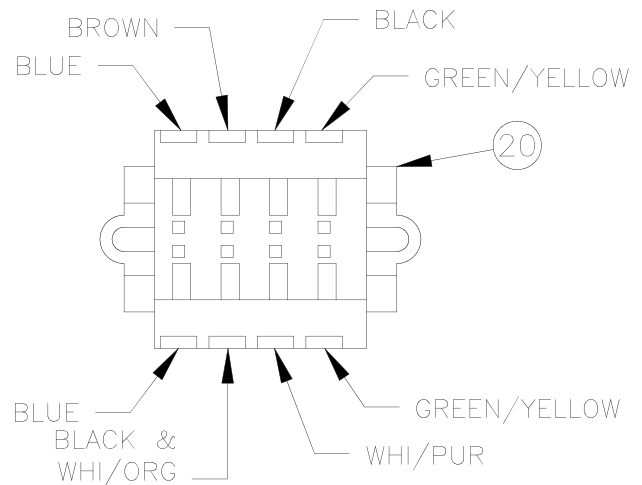


POWER INPUT BOX(1800GHUK)

Ignition control (19) operates the gas valve solenoids and lights pilot burner.

NOTICE Be sure polarity in main power supply is not reversed. If it is, pilot burner will ignite but the flame sensor will not produce enough microvolts to verify a pilot flame. As a result, the gas valve will not open.

1. See ACCESS FOR SERVICE.
2. Connect main power supply.
3. Colors indicated below come from wire harness attached to the gas valve.
4. Turn cook/filter switch to COOK. With HEAT ON light illuminated, check voltage across blue and black at the terminal block (20) with a voltmeter. Meter should indicate applied voltage. If not, check voltage supply, loose connections, or ignition control is faulty.

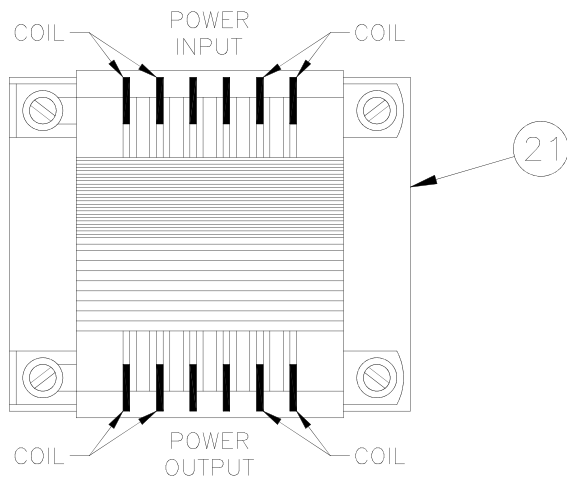


5. With heat on light illuminated, check voltage across blue and brown at the terminal block (20) with a voltmeter. Meter should indicate applied voltage. If not, check voltage supply, loose connections, or ignition control is faulty.

TRANSFORMER

The transformer (21) supplies 24 volts AC to both relay coils, power on light, cook/filter switch, and solid state controller.

1. See ACCESS FOR SERVICE.
2. With needle nose pliers, disconnect wire(s) from suspected coil.
3. Check across coil with an ohmmeter. Meter should indicate a closed circuit. If not, transformer is faulty.



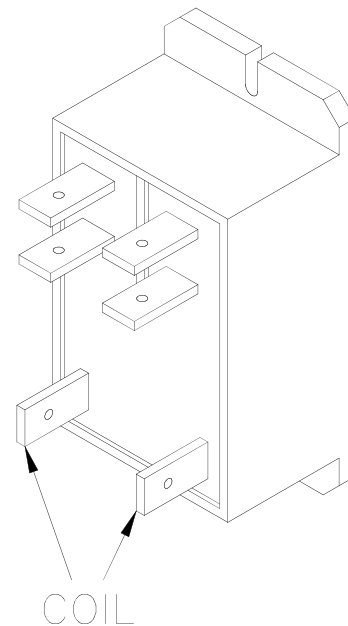
Replacement:

1. See ACCESS FOR SERVICE.
2. Remove all wires from transformer.
3. Remove mounting screws and remove transformer.
4. Install new transformer in reverse order. Be sure all wire connections are secure and in their original location. See wiring diagrams.

RELAYS

Relay (23) 24VDC coil is energized when the solid state controller calls for heat. 220 volts is then supplied to the ignition module (19). Relay (22) 24VAC coil is energized when cook/filter switch is turned to FILTER. 220 volts is then supplied to the filter motor.

1. See ACCESS FOR SERVICE.
2. With needle nose pliers, disconnect wire(s) from one side of the coil.
3. Check across coil with an ohmmeter. Meter should indicate a closed circuit. If not, relay is faulty.



4. Replace coil wire(s).

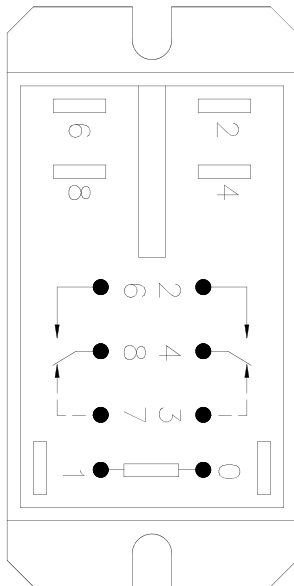


Check oil level before turning cook/filter switch to COOK.

5. Connect main power supply.

Continued:

6. Turn cook/filter switch to COOK to check relay (23). You should hear a faint audible snap when HEAT ON light illuminates. Turn switch to FILTER to check relay (22). Check across terminals 2 & 6 and 4 & 8 using a voltmeter. Meter should indicate applied voltage. If not, check for loose connections, or relay is faulty.



Replacement:

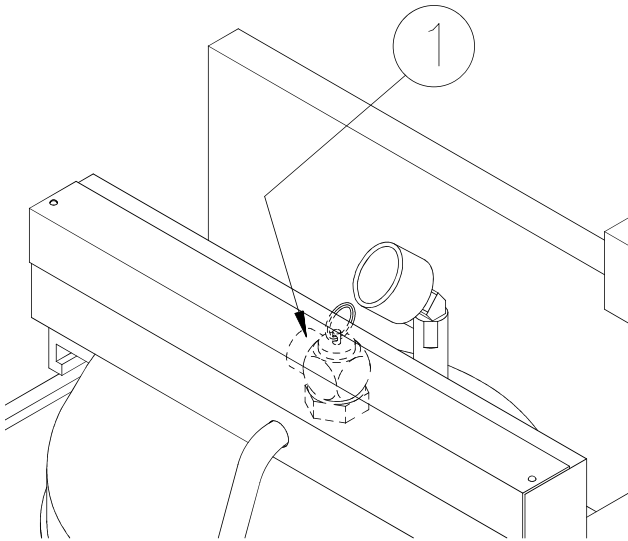
1. See ACCESS FOR SERVICE.
2. Remove all wires from relay.
3. Remove two mounting screws from relay.
4. Install new relay in reverse order. Be sure all wire connections are secure and in their original location. See wiring diagrams.

6 - COVER AND YOKE

PROPER COVER OPERATION

- Never use force to OPEN the cover. OPEN only when no pressure is present in the cooking well.
- If cover will not open easily, be sure the pressure regulating valve is OPEN. If cover will not OPEN, turn cook/filter switch OFF.

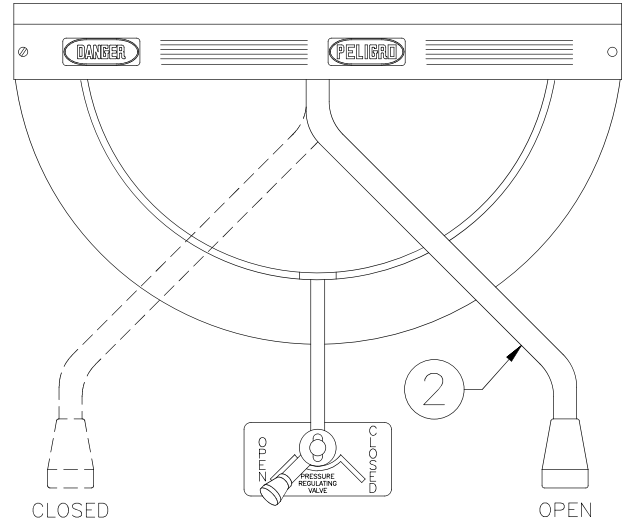
⚠ WARNING Keep away from safety relief valve opening without heat and steam protective apparel. Escaping steam could cause serious burns.



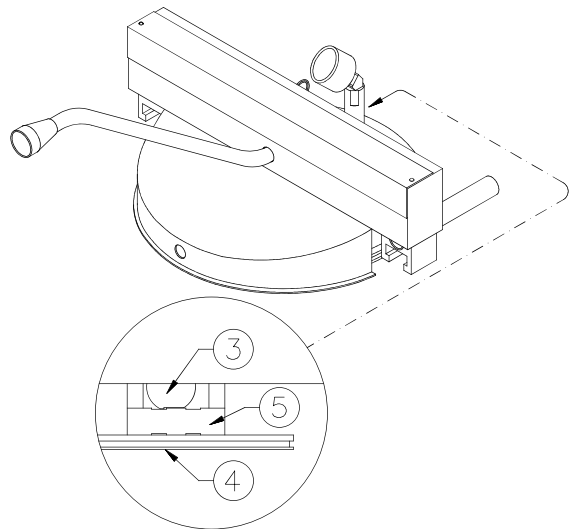
- Using a hot mitt, lift safety relief valve (1) handle. If pressure is released, do not attempt to open the cover. Do not attempt to operate the unit until it has been serviced.

NOTICE

Always fully rotate cover handle (2) OPEN or CLOSED.

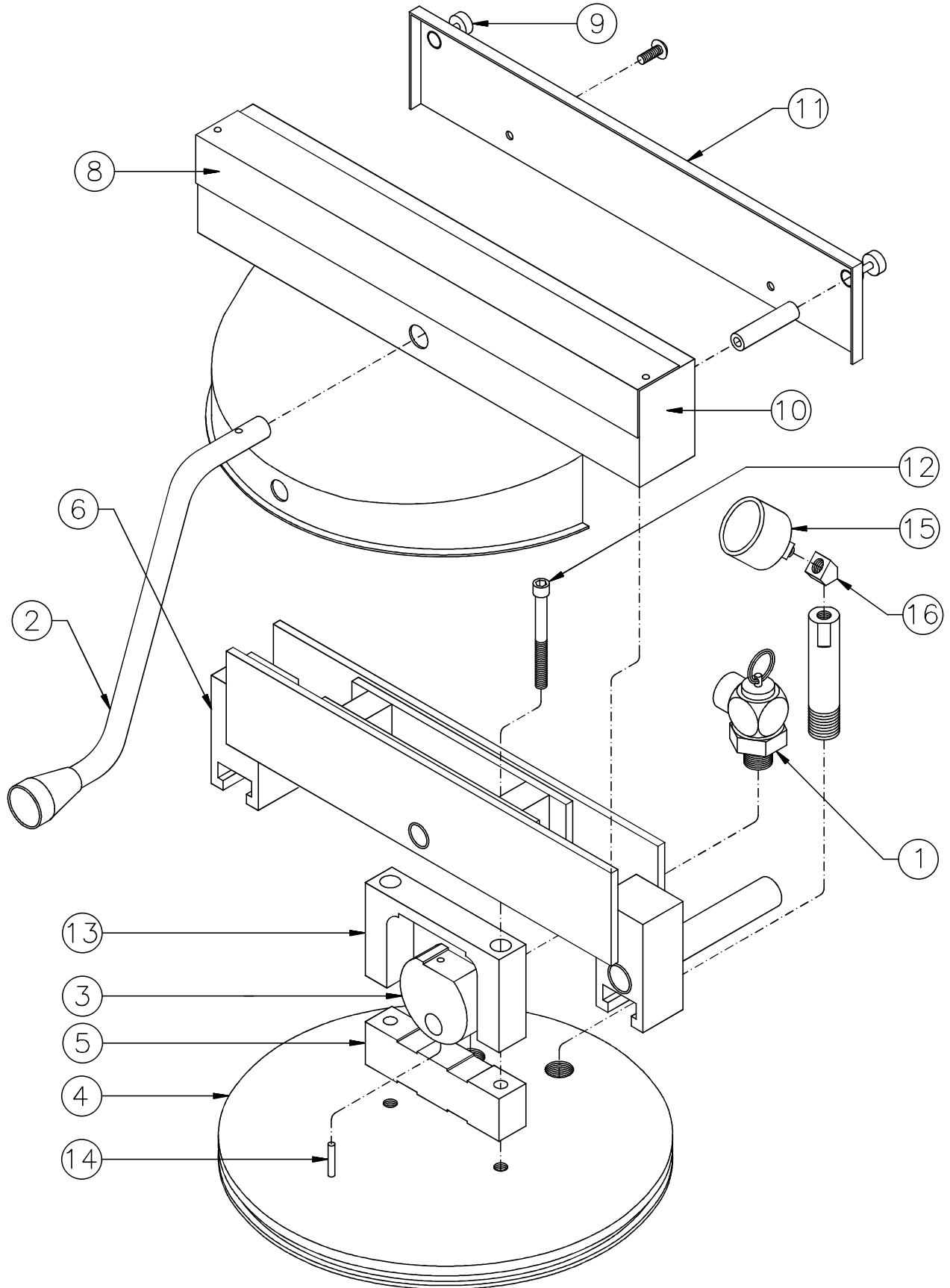


To CLOSE cover, slide cover forward then rotate the handle (2) counterclockwise. To OPEN cover, push down on cover handle then slowly rotate the handle clockwise. Slide cover toward the rear of the unit.



When handle is rotated, cam (3) moves cover (4) in or out of the cooking well. Cam and spacer block (5) lock the cover when pressure in cooking well pushes up on the cover.

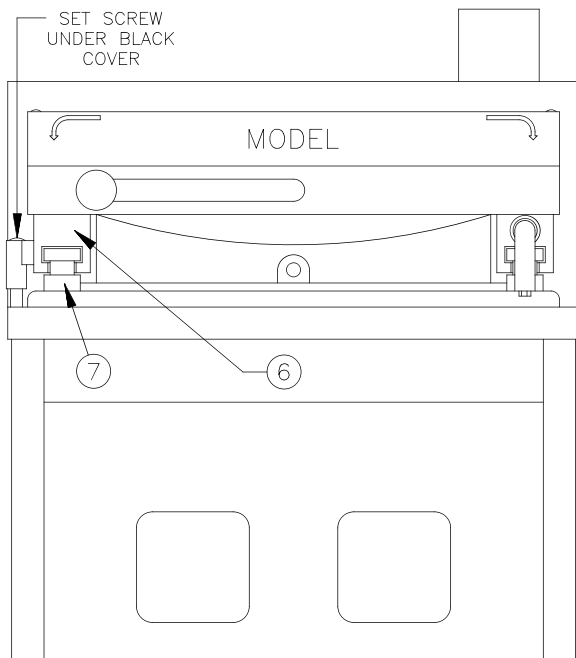
FAMILIARIZATION



ADJUSTMENTS

Height Adjustment:

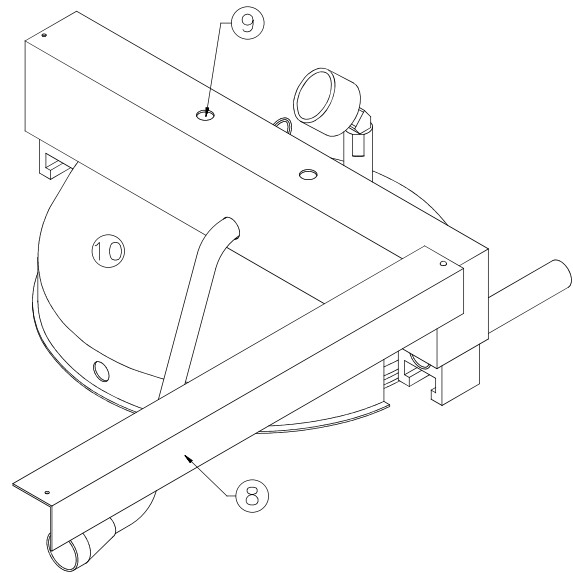
Proper alignment of the left side yoke latch (6) and latch column (7) is essential. Remove black cover and turn set screw in or out to raise or lower the yoke latch.



Centering Cover:

This is important for prevention of steam leaks and keeping O-ring wear to a minimum.

NOTICE It is important warning sign (8) be placed back into its original position and screw replaced after making this adjustment. If this sign becomes worn or illegible, it must be replaced immediately.

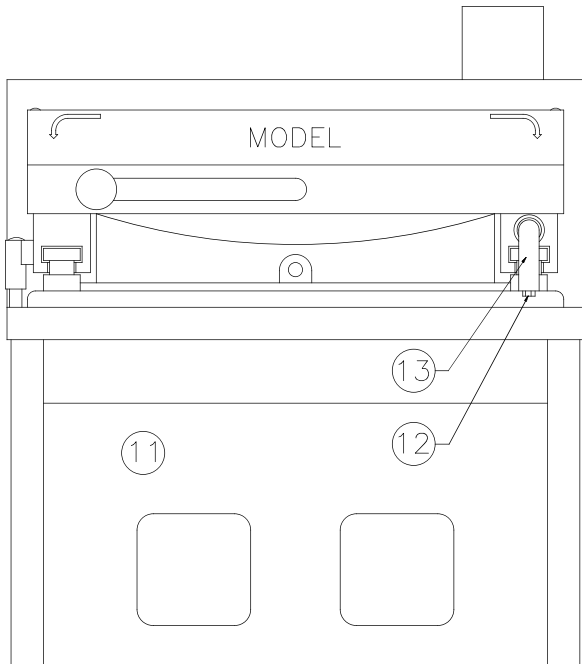


1. Remove screw from left side of warning sign (8) and swing out toward the right.
2. Loosen but do not remove two cover bolts (9) in top of splash shield (10).
3. Open and close cover several times in cooking well to let cover seek its own center. With cover in CLOSED position, tighten each cover bolt a little at a time while alternating between the two.
4. Using a torque wrench, tighten each bolt to a maximum torque of 180 in/lbs or 15 ft/lbs.

REMOVAL

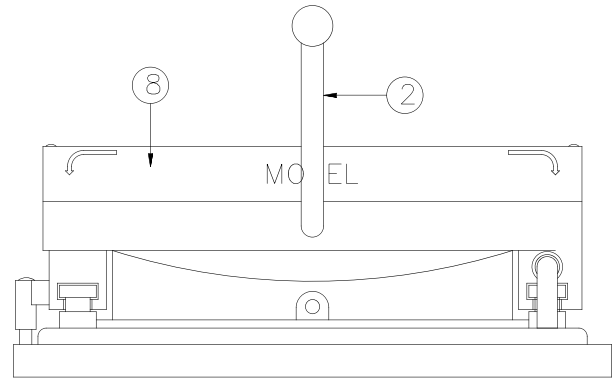
To remove complete cover and yoke assembly:

1. OPEN cover and push assembly to the rear. CLOSE cover so it rests on the counter top.



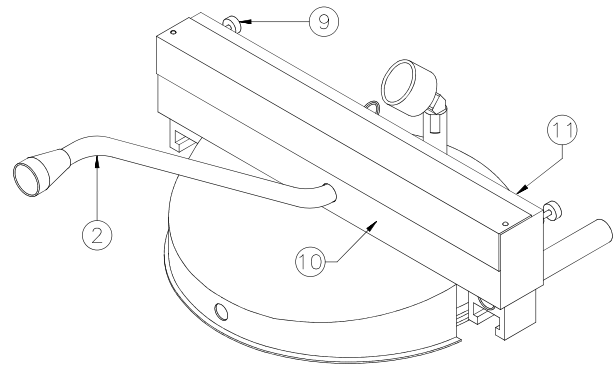
2. Remove front panel (11). Remove bolt (12) from bottom of slide rod, remove bolt from back of slide rod (1600) and remove rod (13). Complete assembly can now be removed from the unit.

DISASSEMBLY



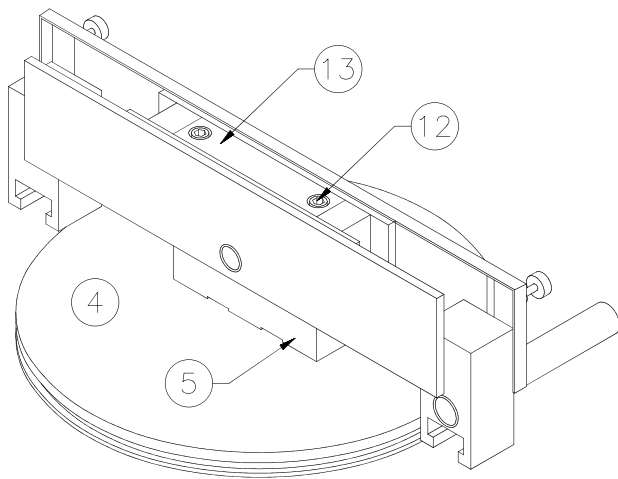
NOTICE If warning sign (8) becomes worn or illegible, it must be replaced immediately.

1. Rotate cover handle (2) to a centered position.

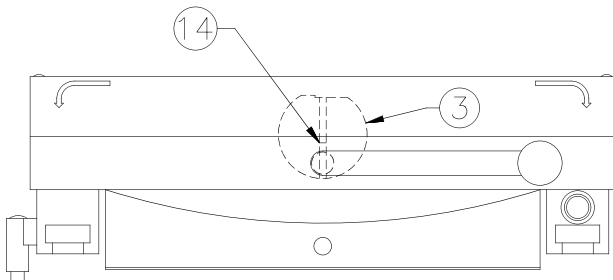


2. Loosen screws (9) attaching splash guard (10) to back panel assembly (11).
3. Slide splash guard (10) forward and up towards the end of the cover handle (2).

Continued:



4. Remove two cover bolts (12).
5. Lift yoke bar up. The cover (4) and spacer block (5) will remain.
6. Remove lifter box (13).
7. Rotate cover handle to the OPEN position.



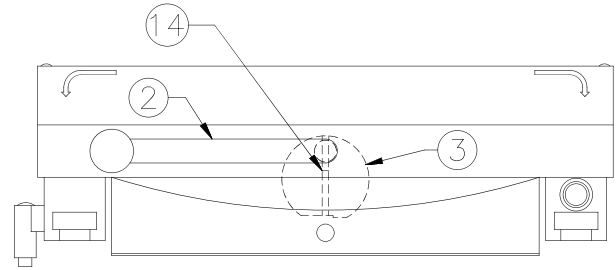
8. Locate grooved pin (14) hole in the flat of the cam (3).

NOTICE Be sure to note how the handle and cam are removed. Use a stiff wire to tie the handle and cam together after removal.

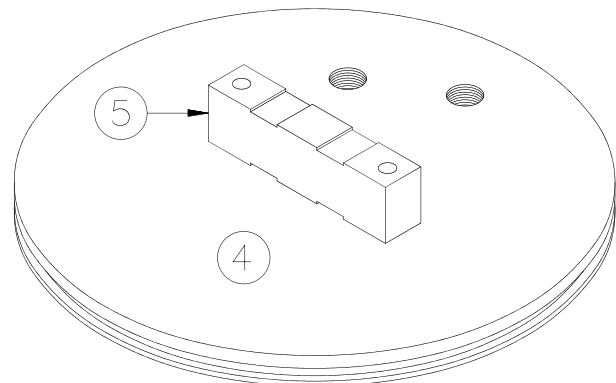
9. Use a 1/8 inch punch to remove grooved pin. Remove handle and cam.
10. Clean lifter box, handle, cam and yoke bar where lifter box slides up and down.

ASSEMBLY

1. Install cam (3) into yoke bar.

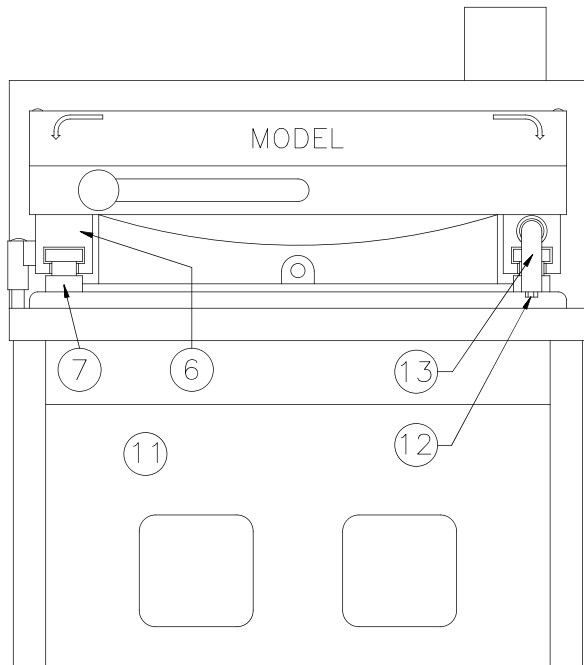


2. Install handle (2) through splash guard, into yoke bar then into the cam.
3. Align holes in handle and cam then install a new grooved pin (14). Be sure the grooved pin is installed flush with the cam.
4. Lubricate inside of yoke bar where lifter box slides up and down.
5. Lubricate lifter box then install lifter box into the yoke bar.
6. Lower assembly over the cover (4) and spacer block (5).



Continued:

7. Rotate cover handle to the CLOSED position.
8. Align holes in lifter box, spacer block and cover.
9. Install new cover bolts but do not tighten.
10. Install slide rod through bearings on right hand side of yoke bar.



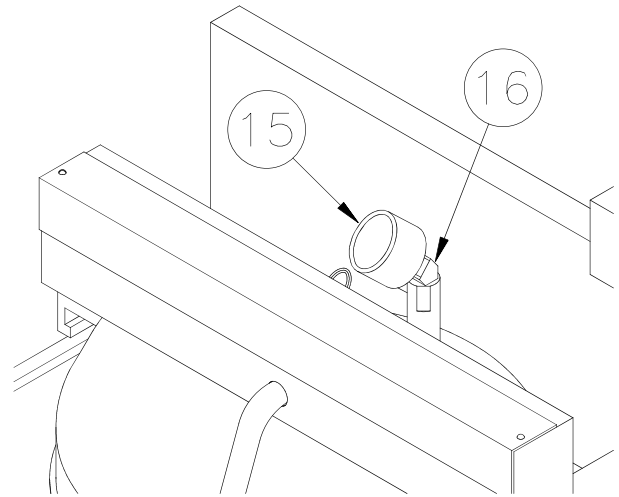
11. Place assembly onto counter top. Place slide rod (13) into the rear support, install bolt into front of the slide rod and install bolt on back of slide rod (1600).
12. Pull cover forward. If yoke latch (6) and latch columns (7) do not line up, adjust slide rod (13) to the left or right.
13. Center cover within the cooking well. See **Centering Cover**.

PRESSURE GAUGE

Gauge indicates pressure within the cooking well. Operating pressure is 12-14 PSI.

Replacement:

1. OPEN the pressure regulating valve then the cover.



2. Unscrew gauge (15) from the elbow (16).
3. Use teflon tape on the threads. Screw new gauge onto the elbow.

SAFETY RELIEF VALVE

The safety relief valve opens in the event pressure in the cooking well meets relief pressure rating of the valve. **DO NOT** alter or attempt to repair this valve.

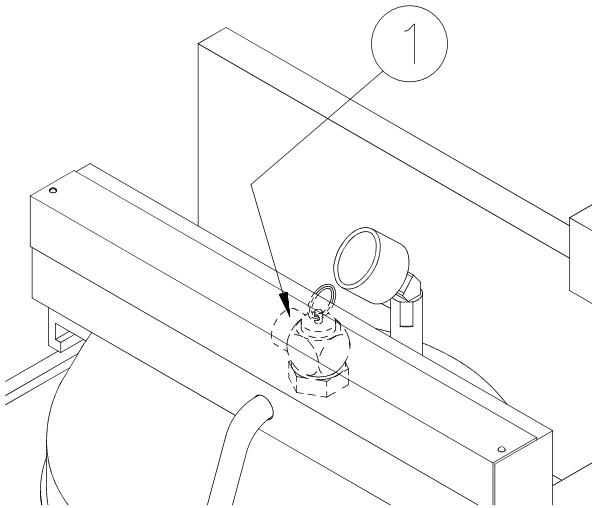
WARNING Keep away from safety relief valve opening without heat and steam protective apparel. Escaping steam could cause serious burns.

1. See PROPER COVER OPERATION.

Replacement:

NOTICE Replacement valve must have a 15 PSI relief pressure.

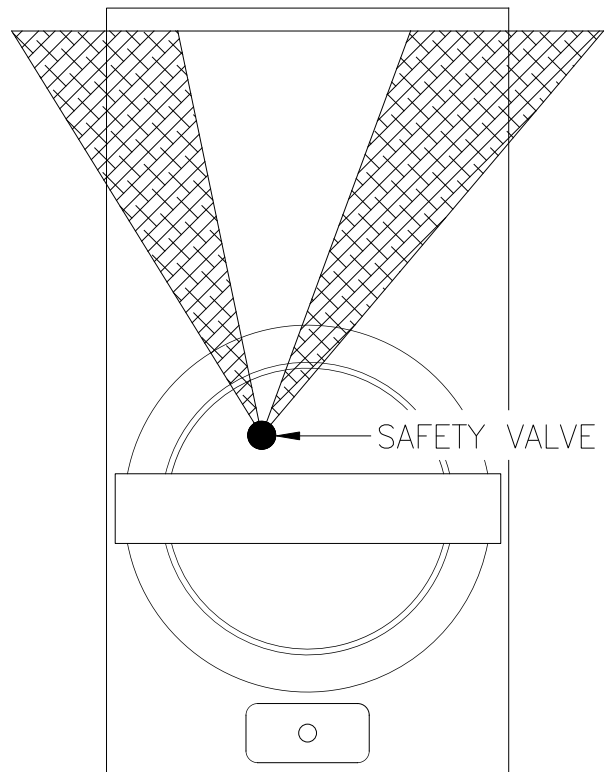
1. OPEN cover and pressure regulating valve.



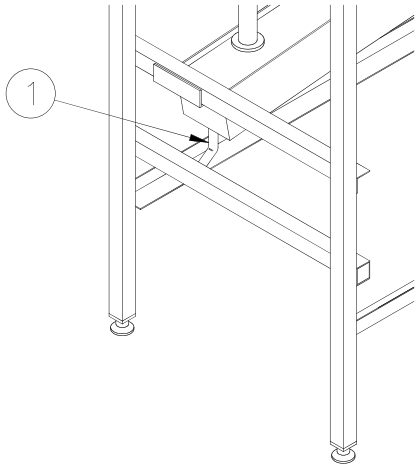
2. Unscrew valve (1) from the cover.

NOTICE **DO NOT** install valve discharge opening in the direction of foot traffic areas.

3. Apply teflon tape to threads. Screw new valve into the cover with valve discharge opening facing the left or right rear corner, away from foot traffic as shown below.



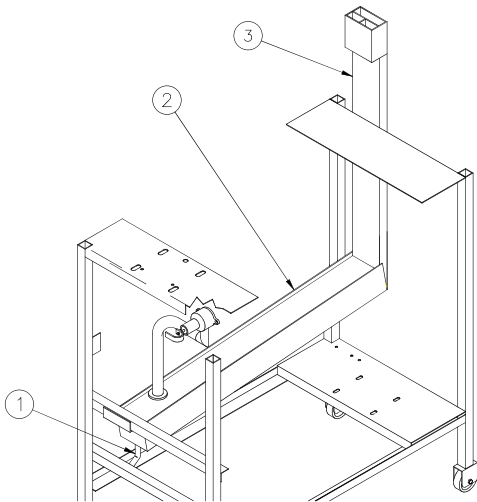
EXHAUST DRAIN TUBE



Tube (1) drains condensation from exhaust tank into the condensate pan.

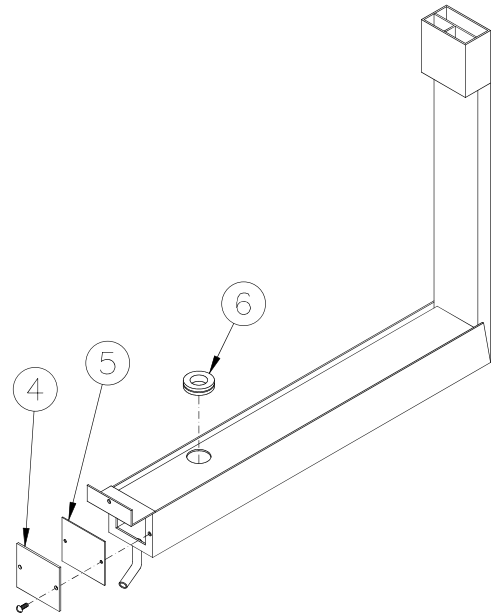
EXHAUST TANK

Steam and vapors are exhausted through this tank.



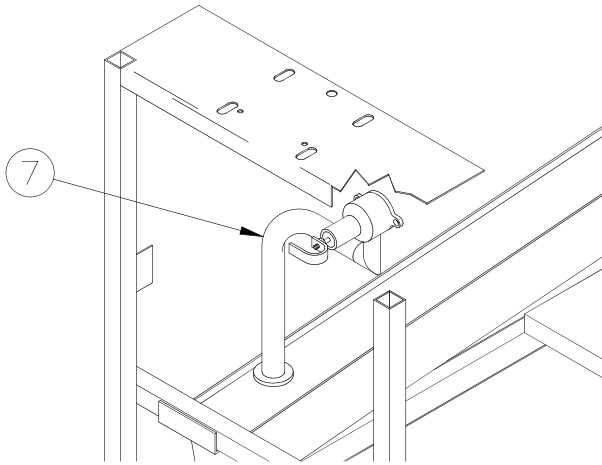
See previously mentioned operator habits. Tank (2) can become obstructed. The obstruction usually forms where exhaust drain tube (1) meets tank. Tank will then become filled with liquid. Liquid may be forced up the stack (3) when pressure is released at the end of a cooking cycle.

Cleaning:



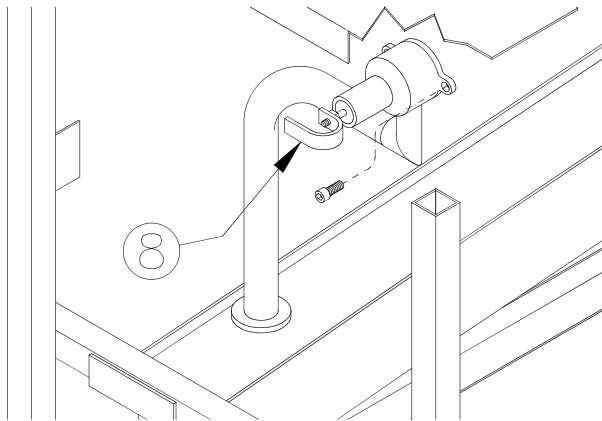
1. Remove two screws, cover (4) and seal (5) from tank.
2. Scrape inside of tank clean.
3. Replace seal (5) and grommet (6) if necessary.
4. Assemble in reverse order.

EXHAUST TUBE



Tube (7) directs steam and vapors from cooking well into the exhaust tank.

PRESSURE REGULATING VALVE

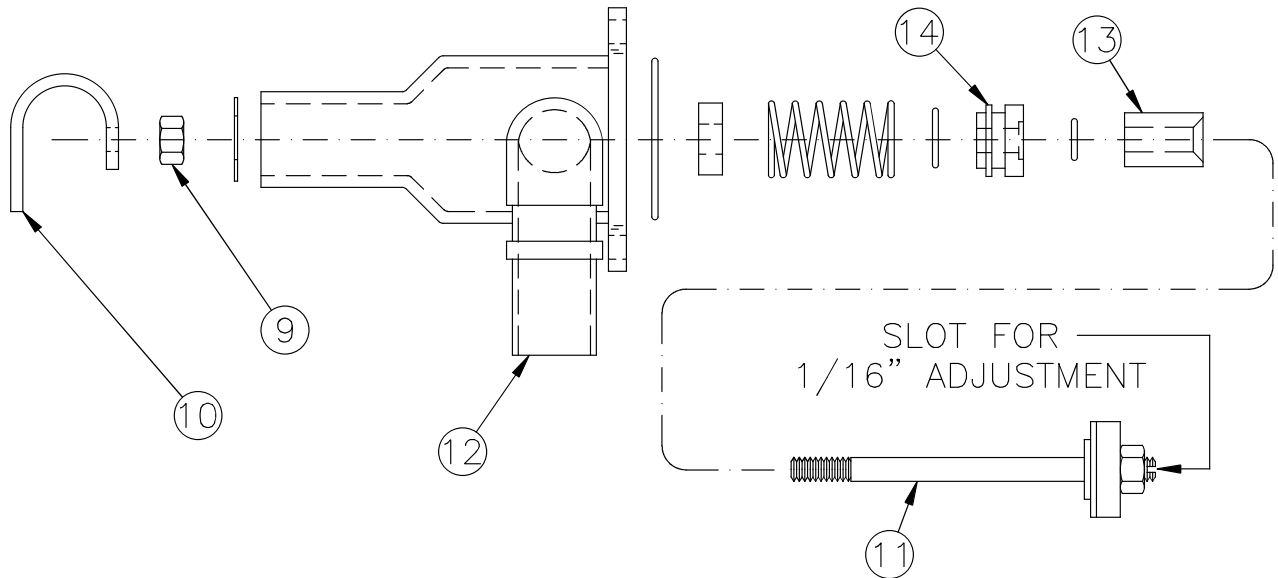


Valve (8) is preset to maintain a maximum pressure of 12-14 psi during a cooking cycle. Pressure may build slowly or remain low when cooking small loads. Add one or two quartered potatoes with product to help build and maintain maximum pressure.

Replacement:

1. Disconnect main electric power supply.
2. Slide right hand squeeze clamp, on valve outlet, to the left.
3. Pull silicone sleeve and exhaust tube (7) free of valve outlet.
4. Remove two allen screws mounting valve to the cooking well and remove valve.
5. See **Repair**.
6. Install silicone sleeve and exhaust tube onto the valve outlet.
7. Slide right hand squeeze clamp onto the valve outlet.

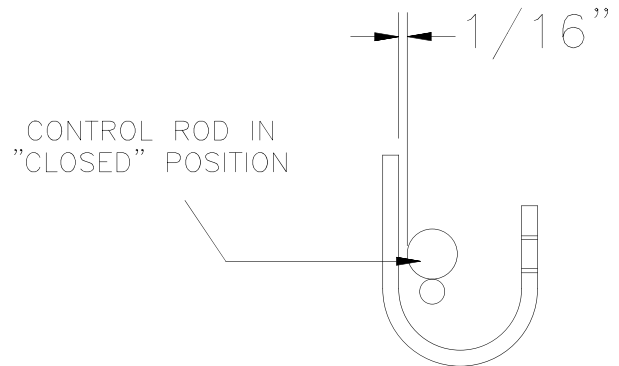
Repair:
Prior to SE6D100613



Use repair kit #11447.

1. Remove two allen screws which attach the valve assembly to the cooking well.
2. Remove valve from the unit.
3. Loosen locking nut (9) then remove valve control yoke (10) from the stem assembly (11).
4. Remove entire stem assembly from the housing (12) by pushing on threaded end of the stem assembly.
5. Remove all components from the stem assembly (11).
6. Clean then dry all metal components, not replaced, with hot water and a mild detergent.
7. Install new parts from the repair kit. Lubricate all O-rings and contacting surfaces with olive oil

8. Mount valve assembly back on cooking well with the allen screws. With the open end of the yoke pointing to the left.



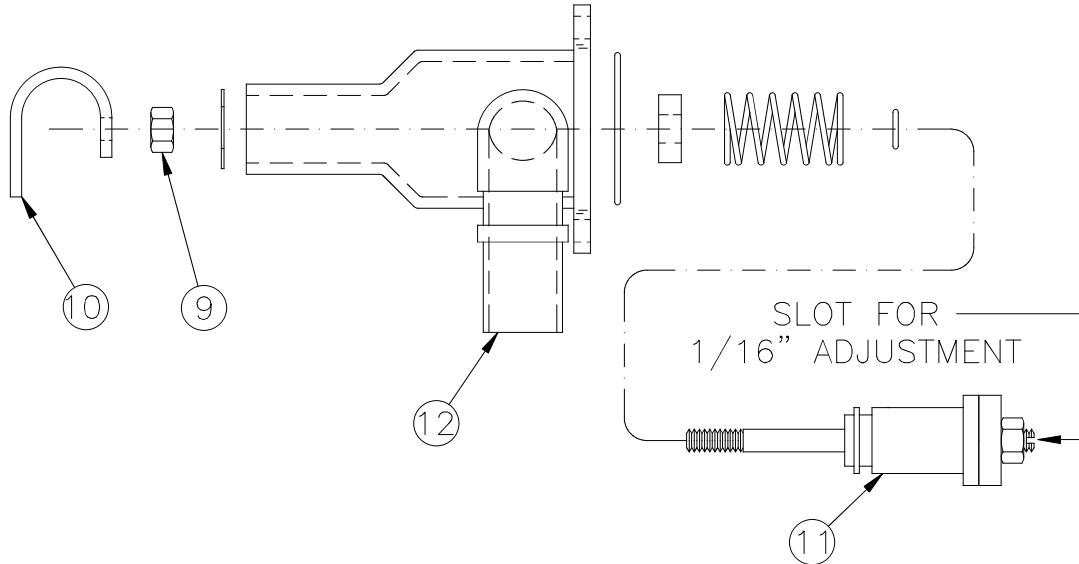
9. With control arm in the "CLOSED" position, a distance of 1/16" should be maintained between the control yoke (10) and control rod. While locking nut (9) is loose, adjust distance in the pressure port located on inside top of the cooking well. Using a screwdriver, turn stem assembly (11) either clockwise or counterclockwise to obtain this distance.

10. Tighten locking nut.

NOTICE

Be sure flat end of spacer (13) is against piston (14).

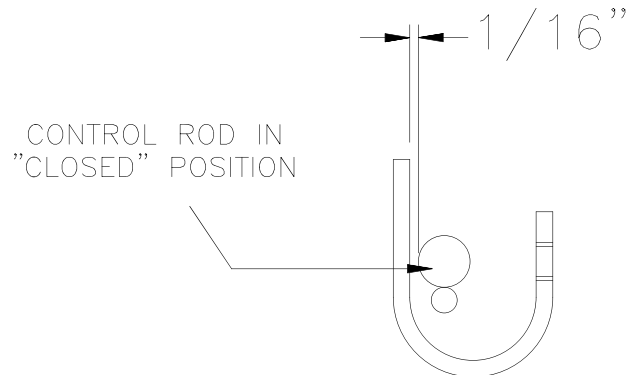
Repair:
Effective: SE6D100613



Use repair kit #15279.

1. Remove two allen screws which attach the valve assembly to the cooking well.
2. Remove valve from the unit.
3. Loosen locking nut (9) then remove valve control yoke (10) from the stem assembly (11).
4. Remove entire stem assembly from the housing (12) by pushing on threaded end of the stem assembly.
5. Remove all components from the stem assembly (11).
6. Clean then dry all metal components, not replaced, with hot water and a mild detergent.
7. Install new parts from the repair kit. Lubricate all O-rings and contacting surfaces with olive oil.

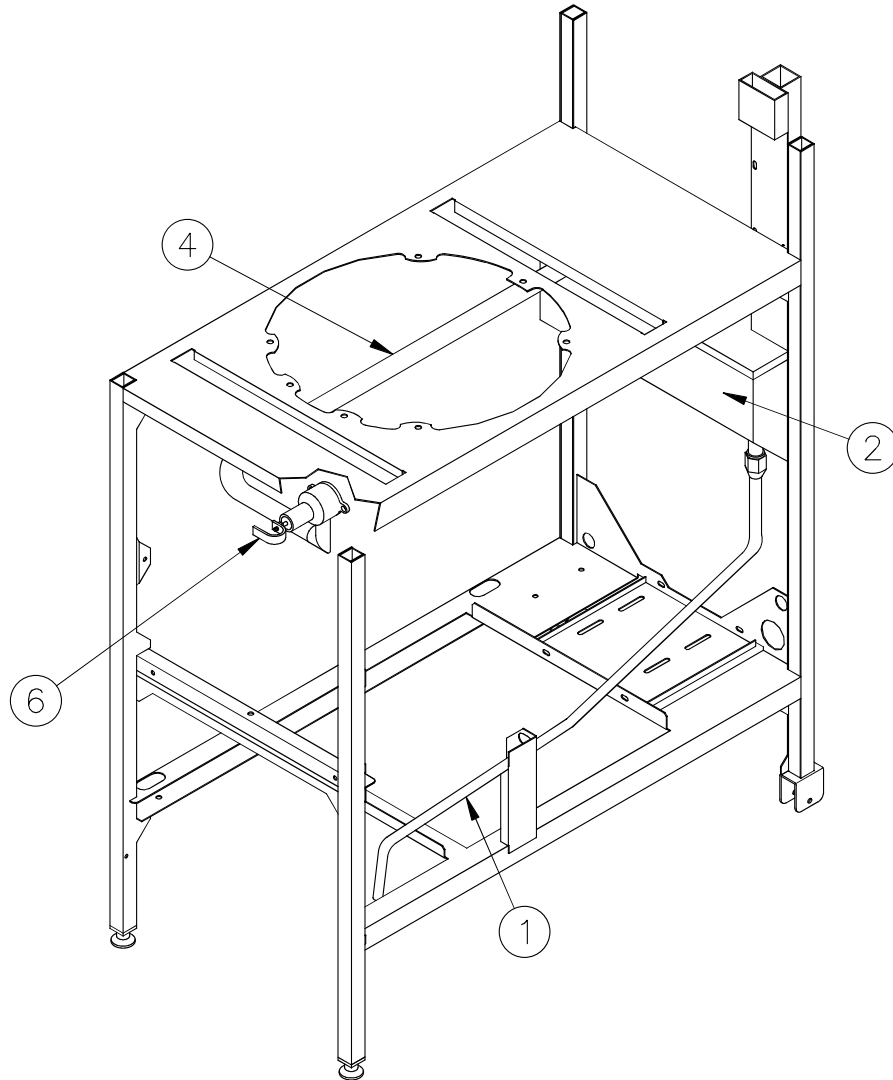
8. Mount valve assembly back on cooking well with the allen screws. With the open end of the yoke pointing to the left.



9. With control arm in the "CLOSED" position, a distance of 1/16" should be maintained between the control yoke (10) and control rod. While locking nut (9) is loose, adjust distance in the pressure port located on inside top of the cooking well. Using a screwdriver, turn stem assembly (11) either clockwise or counterclockwise to obtain this distance.

10. Tighten locking nut.

8 - 1800 PRESSURE SYSTEM

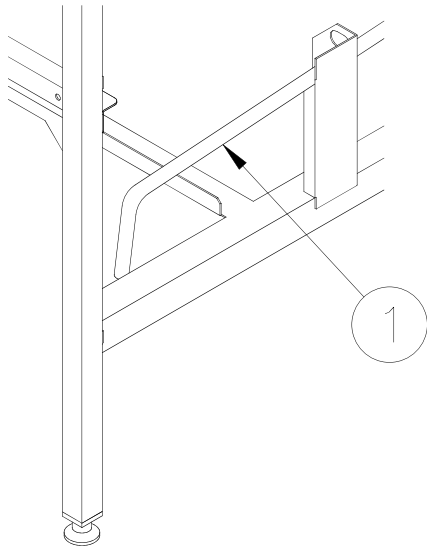


⚠ DANGER DO NOT attempt to tighten, repair, or replace any fitting, line or component unless main electric power is disconnected, pressure regulating valve is OPEN and cooking oil has cooled. Hot oil could spray out under pressure causing serious burns.

The following operator habits may cause the pressure system to become faulty:

- Overfilling cooking well with oil: See operation manual for correct oil level.
- Overloading basket with product: Oil level will raise too high.
- Breeding then dropping: Excess coating can collect in pressure regulating valve and exhaust tank. See operation manual for coating instructions.
- Opening pressure regulating valve quickly at the end of a cooking cycle: Excess coating can collect in pressure regulating valve and exhaust tank.

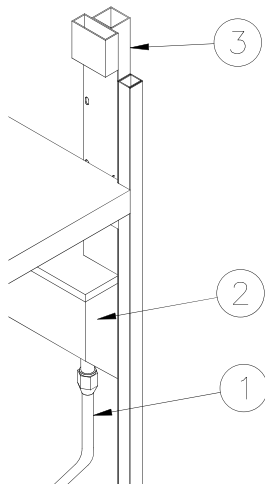
EXHAUST DRAIN TUBE



Tube (1) drains condensation from exhaust tank into the condensate pan.

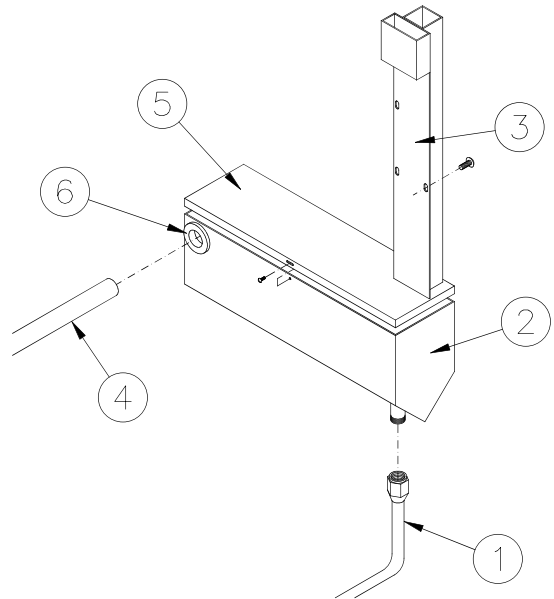
EXHAUST TANK

Steam and vapors are exhausted through this tank.



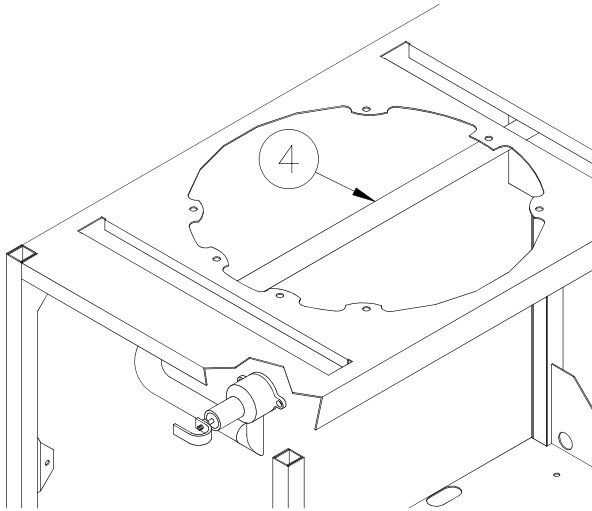
See previously mentioned operator habits. Tank (2) can become obstructed. The obstruction usually forms on the bottom of tank where exhaust drain tube (1) is connected. Tank will then become filled with liquid. Liquid may be forced up the stack (3) when pressure is released at the end of a cooking cycle.

Cleaning:



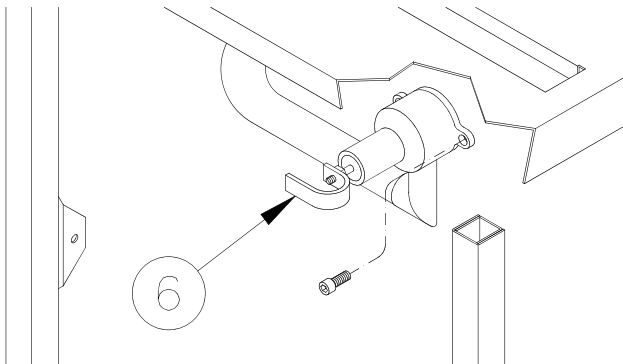
1. Remove exhaust drain tube (1) from bottom of the tank (2).
2. Remove two screws from the stack (3) which mounts tank to the unit.
3. Pull tank away from the frame. Exhaust tube (4) will separate from the tank.
4. Remove two screws holding cover (5) to the tank then remove cover. Remove rubber grommet (6) on side of the tank. Set the tank in a sink and clean thoroughly.
5. Clean silicone rubber from cover underside. Seal cover with silicone during assembly.
6. Clean all tubes.
7. Replace grommet (6) if necessary.
8. Assemble in reverse order.

EXHAUST TUBE



Tube (4) directs steam and vapors from cooking well into the exhaust tank.

PRESSURE REGULATING VALVE

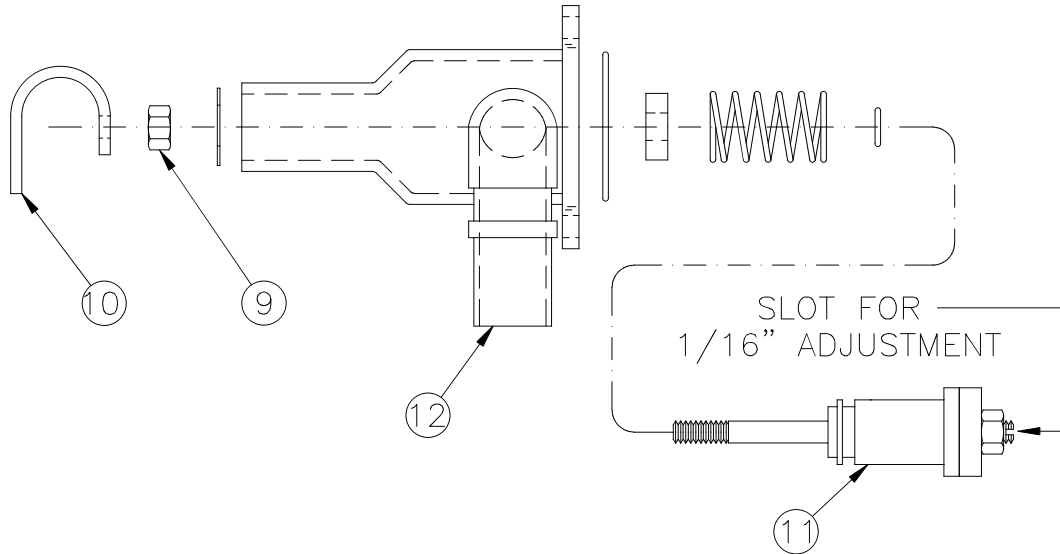


Valve (6) is preset to maintain a maximum pressure of 12-14 psi during a cooking cycle. Pressure may build slowly or remain low when cooking small loads. Add one or two quartered potatoes with product to help build and maintain maximum pressure.

Replacement:

1. Disconnect main electric power supply.
2. Slide right hand squeeze clamp, on valve outlet, to the left.
3. Pull silicone sleeve and exhaust tube (4) free of valve outlet.
4. Remove two allen screws mounting valve to the cooking well and remove valve.
5. See **Repair**.
6. Install silicone sleeve and exhaust tube onto the valve outlet.
7. Slide right hand squeeze clamp onto the valve outlet.

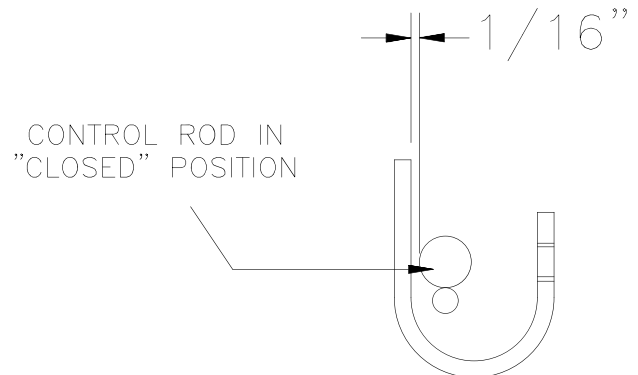
Repair:



Use repair kit #15279.

1. Remove two allen screws which attach the valve assembly to the cooking well.
2. Remove valve from the unit.
3. Loosen locking nut (9) then remove valve control yoke (10) from the stem assembly (11).
4. Remove entire stem assembly from the housing (12) by pushing on threaded end of the stem assembly.
5. Remove all components from the stem assembly (11).
6. Clean then dry all metal components, not replaced, with hot water and a mild detergent.
7. Install new parts from the repair kit. Lubricate all O-rings and contacting surfaces with olive oil.

8. Mount valve assembly back on cooking well with the allen screws. When the open end of the yoke pointing to the left.



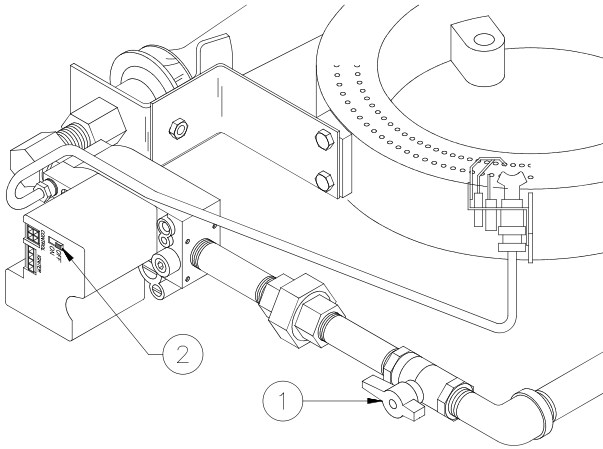
9. With control arm in the "CLOSED" position, a distance of $1/16$ " should be maintained between the control yoke (10) and control rod. While locking nut (9) is loose, adjust distance in the pressure port located on inside top of the cooking well. Using a screwdriver, turn stem assembly (11) either clockwise or counterclockwise to obtain this distance.

10. Tighten locking nut.

9 - 1800GH MAIN BURNER SYSTEM

MODEL 1800GH LIGHTING INSTRUCTIONS

Start Up:



1. Turn cook/filter switch OFF.
2. See OIL LEVEL in the operation manual.
3. Turn gas shut-off valve (1) ON. Wait five minutes before turning gas control ON.
4. Slide switch (2) on top of gas valve to ON.

NOTICE

The Model 1800GH has an intermittent pilot burner.

This type of pilot lights when the controller calls for heat and goes out when the controller is not calling for heat.

5. To light pilot and main burners, turn cook/filter switch to COOK.

Shut Down:

1. Turn cook/filter switch OFF.
2. Turn gas valve switch (2) OFF.
3. Turn gas shut-off valve (1) OFF.

GAS CONVERSION

To convert from one type of gas to another, four components must be changed: gas valve, pilot burner orifice, main burner orifice and gas data plate. Notify the Broaster Company Service Department of a conversion in writing.

Main Burner Orifice Sizes Up To 2000 Feet Above Sea Level:

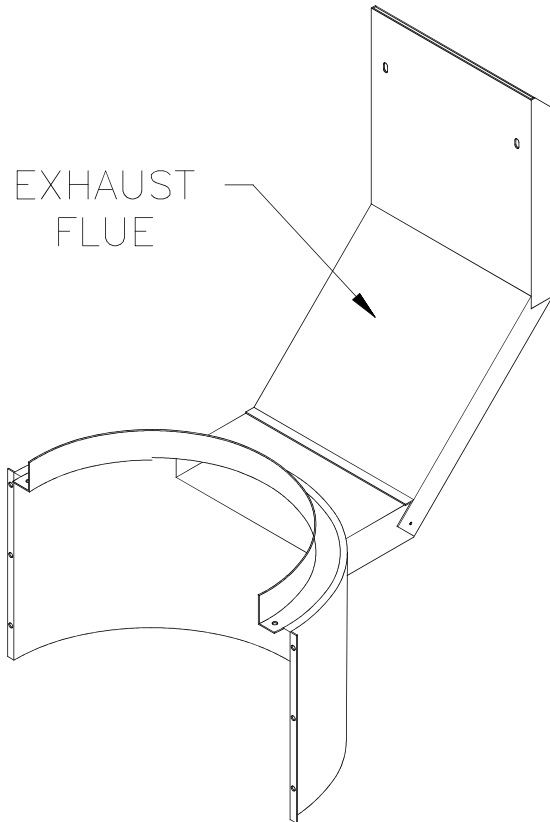
Natural Gas: #24

Propane: #41

HIGH ALTITUDE

Standard gas units operate up to 2000 feet above sea level. Installations above this require a special main burner orifice. Contact the Broaster Company for orifice sizing.

VENTILATION

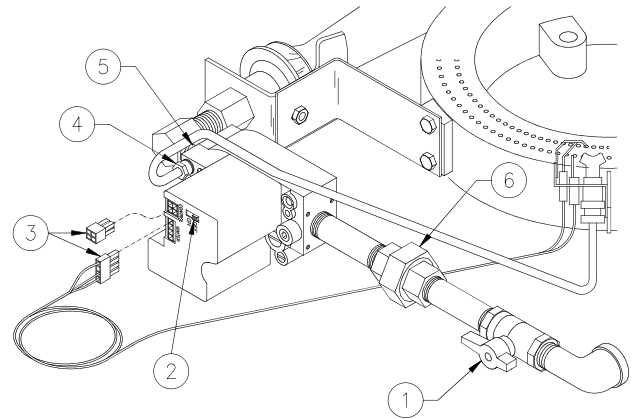


- **Never modify exhaust flue!** Back pressures from added extensions can cause high ambient temperatures near the controls.
- Make sure unit is correctly ventilated. Restrictions, drafts or other adverse conditions might affect proper operation of the burner and combustion assemblies.

GAS VALVE

Regulates gas supply. The gas valve has a two position switch: OFF to stop all gas flow, and ON allows gas flow to pilot and main burners as needed. Adjustment for gas pressure and gas flow to pilot burner are also found on the valve.

Replacement:



1. Turn cook/filter switch, manual gas shut off valve (1) and switch (2) OFF.
2. Turn main gas supply OFF.
3. Disconnect main electric supply.
4. Remove condensate pan and front panel.
5. Disconnect gas valve wire harnesses (3).
6. Loosen fitting (4) that mounts pilot burner gas supply line to gas valve.
7. Loosen brass union nut (5).
8. Loosen pipe union (6).
9. Remove piping from gas valve.

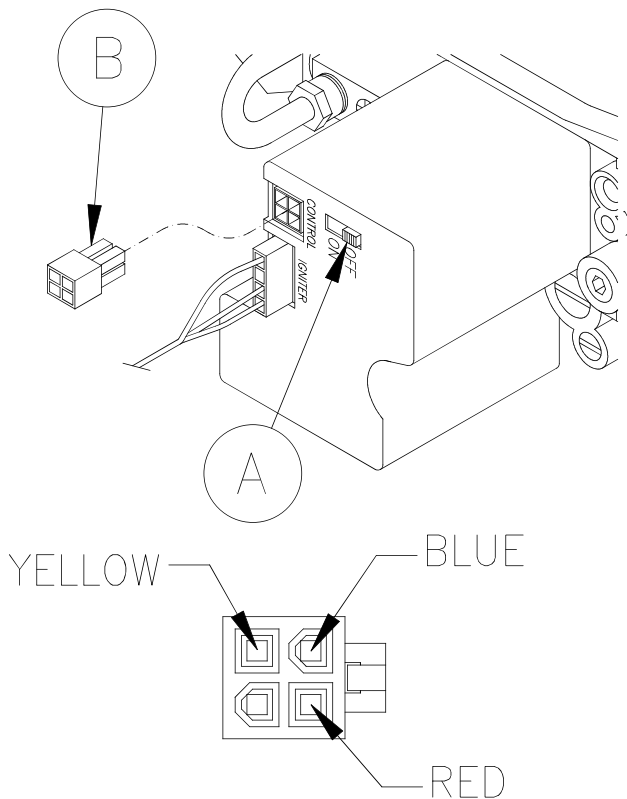
Continued:

⚠ WARNING Be sure pilot burner gas supply line is fully installed into gas valve fitting during installation. If not, a gas leak may be the result.

10. Install in reverse order. Use gas pipe sealer on pipe threads. Check all gas connections and pipes with a soap and water solution. Bubbles indicate a gas leak.

GAS VALVE POWER CHECK

1. Turn SWITCH A to off.
2. Pull out plug B.
3. Turn the COOK/FILTER switch to COOK.
4. At the end of the plug, check for 24VAC between the blue and red wire and the blue and yellow wire. (see below)



5. Refer to the TROUBLESHOOTING FLOW CHART on page 11-10 if there is no voltage at either or both places.

FLAME ADJUSTMENTS

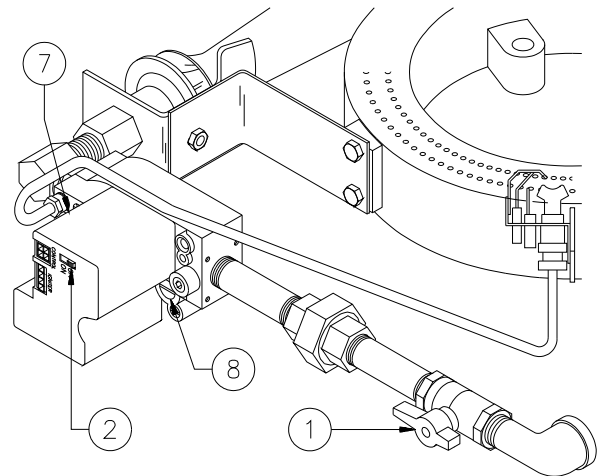
Gas Pressure Adjustment:

Always check gas pressure after a new gas valve installation. Check pressure when other gas equipment is also operating. This will ensure adequate pressure during peak operating times.

There is a pressure tap in output side of the gas valve for manometer hook-up. Correct output gas pressures, in Water Column, are:

Natural Gas: 3.5" W.C.

Propane Gas: 10.0" W.C.



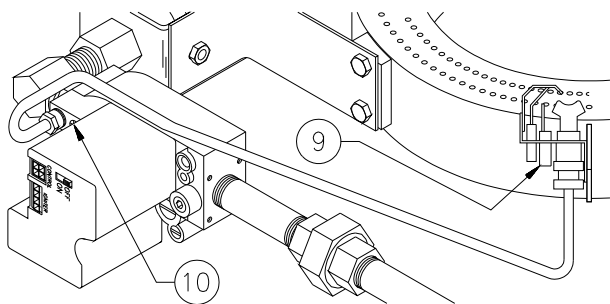
1. Turn cook/filter switch, manual gas shut off valve (1) and switch (2) OFF.
2. Remove pressure tap (7) on gas valve.
3. Install manometer.
4. Turn gas shut off valve (1) ON.
5. Light pilot see MODEL 1800GH LIGHTING INSTRUCTIONS. Turn gas valve switch (2) ON.

CAUTION Check cooking oil level before turning cook/filter switch to COOK.

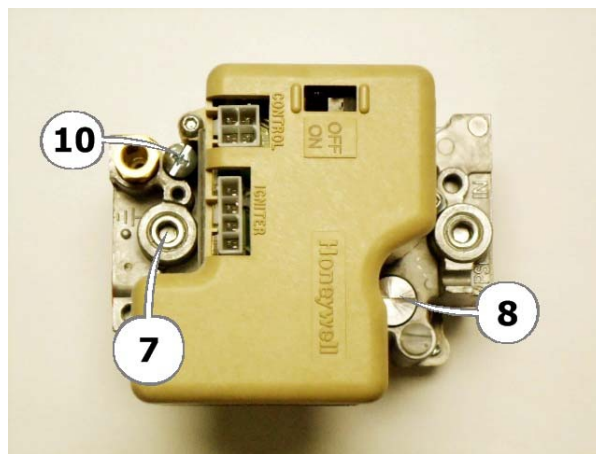
6. Turn cook/filter switch to COOK.
7. Remove regulator adjustment cover (8). Adjust pressure when main burner is on.
8. Turn cook/filter switch, manual gas shut off valve (1) and switch (2) OFF.
9. Remove manometer. Replace pressure tap plug. Use gas pipe sealer on threads.
10. Turn manual gas shut off valve (1) ON.
11. Slide gas valve switch (2) ON.
12. Turn cook/filter switch to COOK.
13. Check pressure tap with a soap and water solution when main burner is on. Bubbles indicate a gas leak.

Pilot Burner Flame Adjustment:

Pilot burner flame must surround sensor (9).



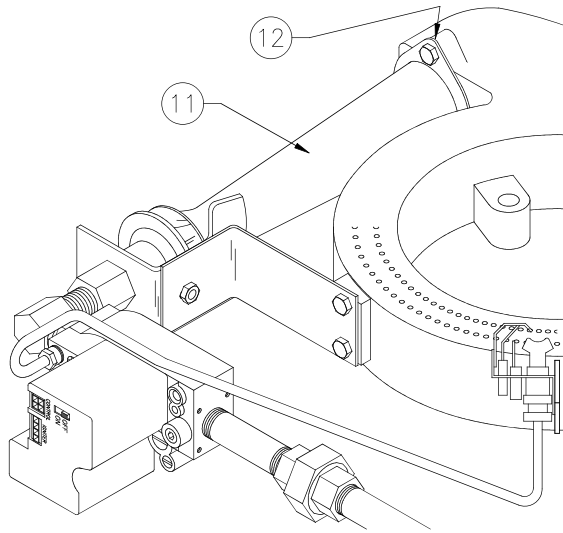
1. Remove screw (10).
2. Adjust flame and replace screw.



Main Burner Flame:

Flame must be blue and sit on the burner surface. During normal operation, a slight “whoosing” sound may be heard when burner shuts off. If you cannot adjust the flame correctly check the following:

1. Air shutter adjustment. See AIR SHUTTER Adjustment.
2. Centered main burner orifice. After installing a new gas valve or piping, brackets can shift causing gas not to travel down center of the venturi. A bad air/gas mixture is the result.
3. Drafts on floor can affect combustion. Drafts can be caused by open doors, fans and ventilation systems. See VENTILATION.
4. Incorrect ventilation can affect combustion. See VENTILATION.
5. Gas pressure is a main factor for good operation. Be sure correct water column is present. See Gas Pressure Adjustment under FLAME ADJUSTMENTS.



6. Loose venturi (11) or bad gasket (12) can affect combustion. Tighten or replace gasket.

AIR SHUTTER

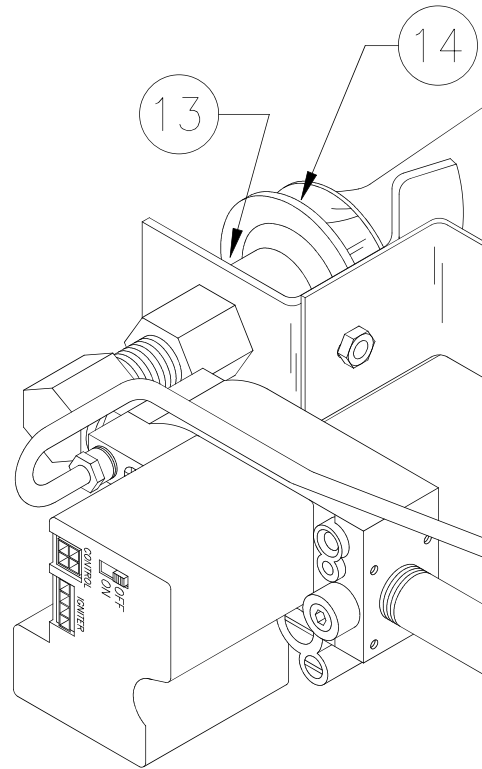
Maintains air/gas mixture for good combustion. Start with a 1/4" gap after installing a new gas valve or piping.

Adjustment will be necessary if main burner flame is mostly orange or yellow. If flame is out of adjustment, check combustion chamber and flue for soot build-up.

⚠ WARNING If soot is present, **DO NOT** operate unit until all soot is removed and correction made. Soot is black and powdery to the touch. See **COMBUSTION CHAMBER**.

Adjustment:

1. Loosen locknut (13) which locks air shutter.
2. Screw shutter (14) in or out to obtain a blue flame. Flame should start burning slightly above main burner.
3. Tighten locknut.



COMBUSTION CHAMBER

Combustion chamber directs heat from main burner flame across fins on cooking well and out the exhaust flue (15). If main burner flame is not adjusted correctly, soot deposits can form on the combustion chamber (16), exhaust flue (15) and cooking well (17). Soot is identified as black and powdery to the touch.

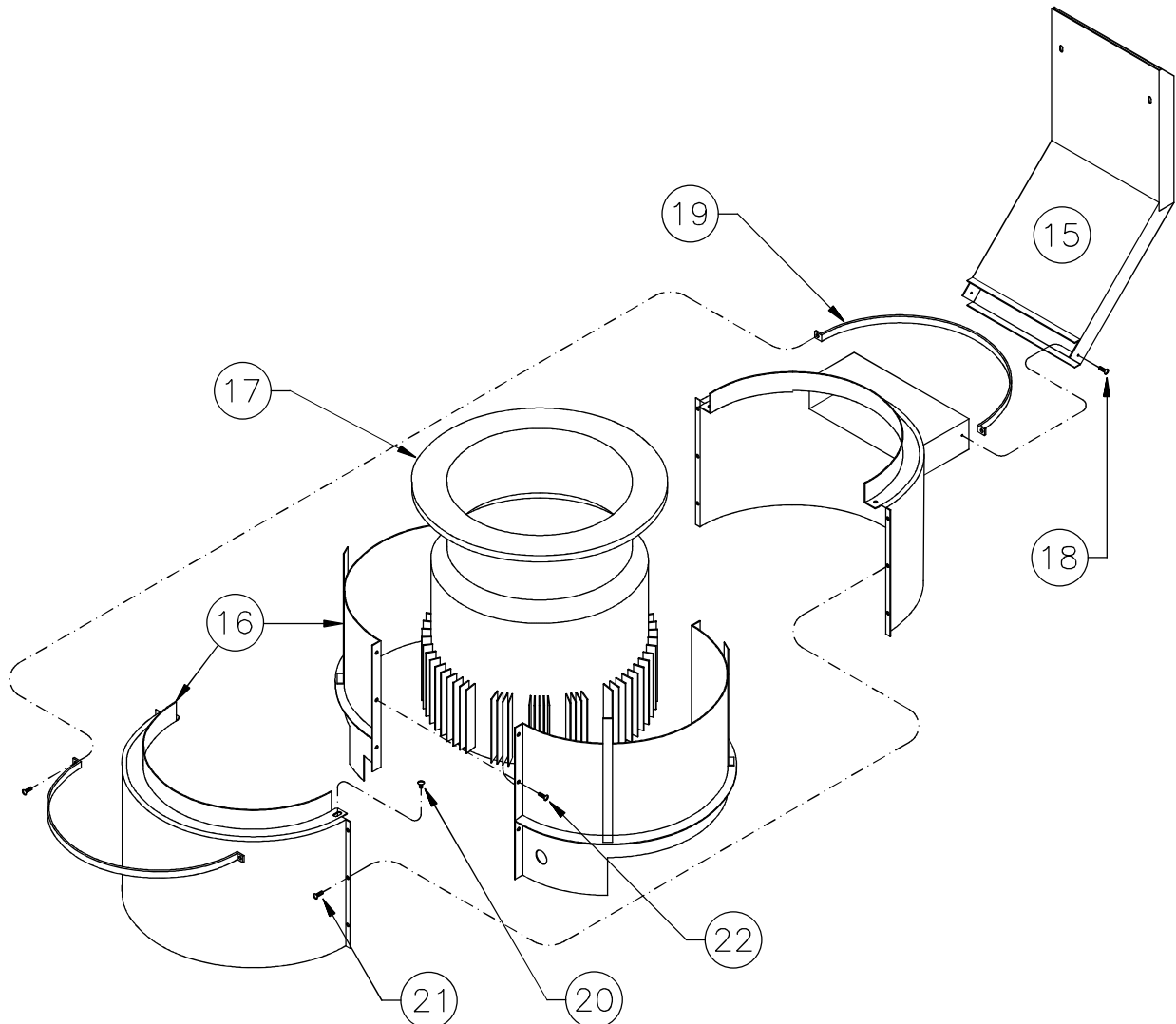
⚠ WARNING If soot is present, **DO NOT** operate unit until all soot is removed and corrections made.

⚠ WARNING Allow combustion chamber parts to cool before servicing. Hot metal may cause serious burns.

Cleaning:

1. Turn cook/filter switch, gas valve switch and manual gas shut off valve OFF.
2. Turn main gas supply OFF.

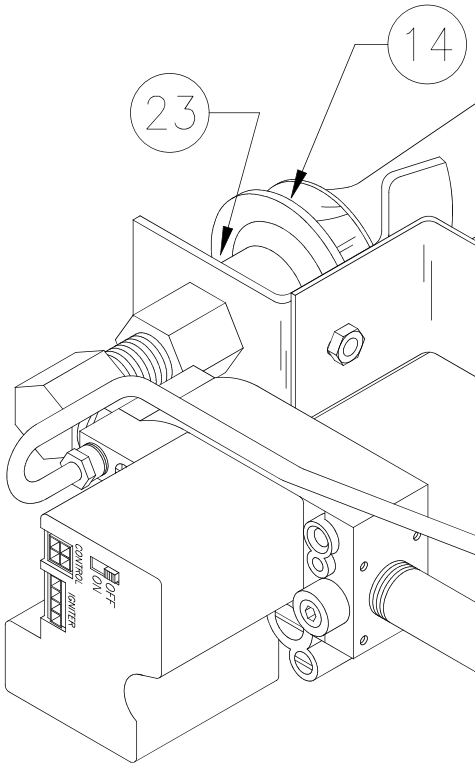
3. Disconnect main electric supply.
4. Remove condensate pan.
5. Remove left and right hand side panels.
6. Remove exhaust flue mounting screws (18) from combustion chamber. Remove upper mounting nuts inside upper flue opening and remove flue (15).
7. Remove outer wall clamp (19).
8. Remove screw (20) on top of outer wall weldments.
9. Remove screws (21) on both sides of outer walls and remove.
10. Remove screws (22) on both sides of inner jackets and remove.
11. Clean exhaust flue, inner jacket, outer wall and cooking well.
12. Assemble in reverse order.



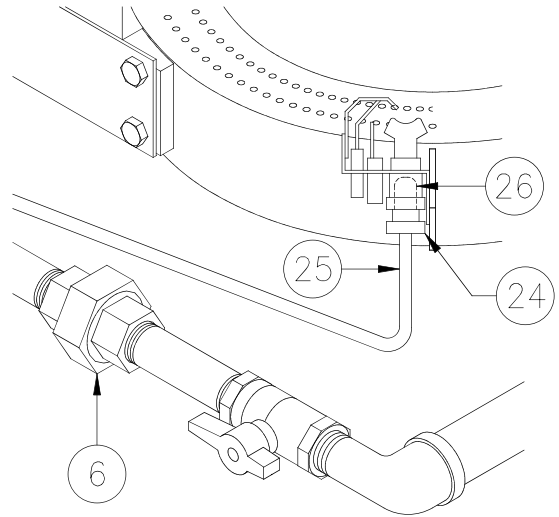
MAIN BURNER ORIFICE

Replacement:

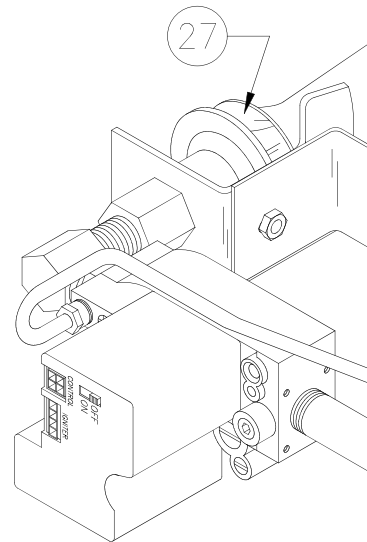
1. Turn cook/filter switch, gas valve switch and manual gas shut off valve OFF.
2. Turn main gas supply OFF.
3. Disconnect main electric supply.
4. Remove condensate pan.
5. Facing the front of unit, remove left hand side panel if possible.



6. Loosen two locknuts (23) behind air shutter (14).
7. Screw air shutter and locknuts away from gas valve as far as possible.

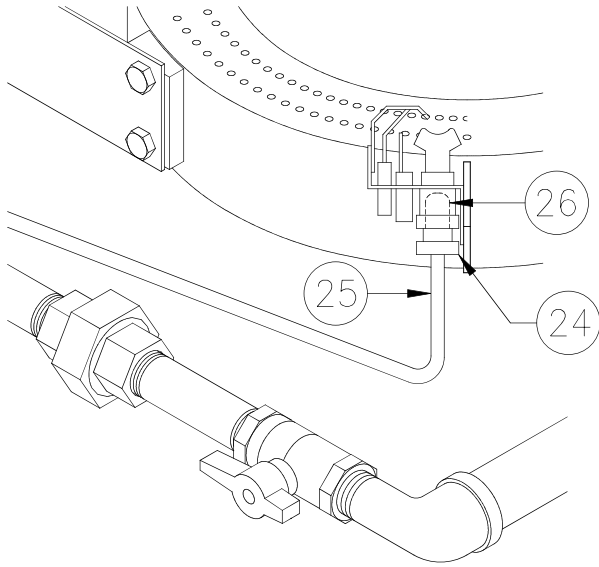


8. Loosen brass fitting (24) and pull 1/4" gas supply line (25), brass fitting and pilot burner orifice (26) free of burner.
9. Loosen pipe union (6).
10. While pulling on gas valve, loosen air shutter and locknuts until they can be removed.



11. Remove main burner orifice (27).
12. Assemble in reverse order. Adjust air shutter. See AIR SHUTTER. Check all connections and pipes with a soap and water solution. Bubbles indicate a gas leak.

PILOT BURNER ORIFICE



Orifice (26) is located above brass fitting (24).

Replacement:

1. Remove condensate pan.
2. Turn cook/filter switch, gas valve switch and manual gas shut off valve OFF.
3. Loosen brass fitting (24) from pilot burner.
4. Pull 1/4" gas supply line (25) and brass fitting free of burner. It may be necessary to loosen gas valve side of gas supply line.
5. Remove orifice (26).
6. Install new orifice in reverse order. Check all gas connections with a soap and water solution. Bubbles indicate a gas leak.

10 - DRAIN VALVE AND FILTER SYSTEM

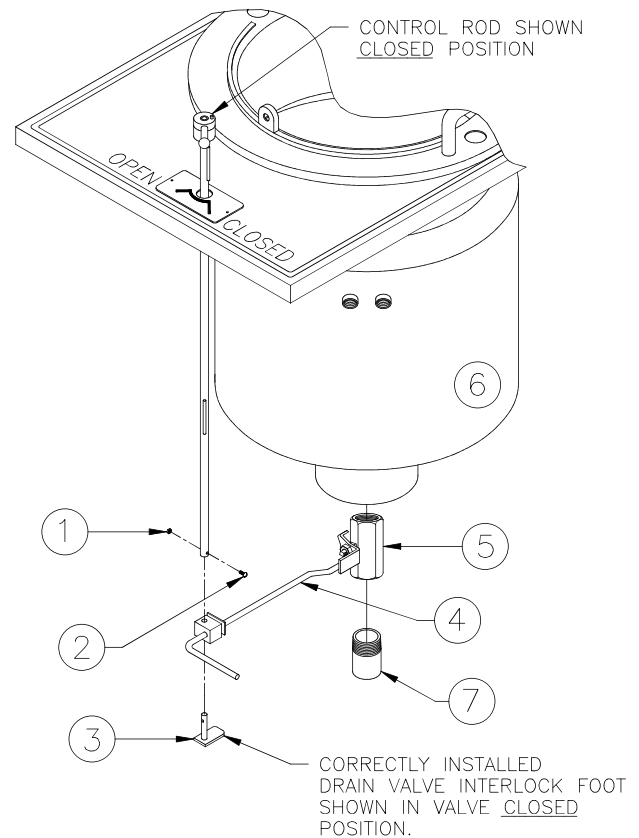
DRAIN VALVE

Used to drain oil from cooking well into filter pan or container made for handling hot oil.

⚠ DANGER Never drain oil unless cook/filter switch is OFF and pressure regulating valve is OPEN. Hot oil could spray out under pressure causing serious burns.

Replacement:

1. Disconnect main electric supply.
2. Remove filter pan from under the unit. Drain cooking oil from cooking well into a container made for handling hot oil.
3. Remove nut (1), screw (2) and interlock (3).
4. Remove nut mounting handle (4) to the drain valve (5).
5. Remove nipple (7) from drain valve.
6. Unscrew drain valve from the cooking well (6).
7. Assemble in reverse order using #15820 Primer & #15359 Sealant on cooking well threads.



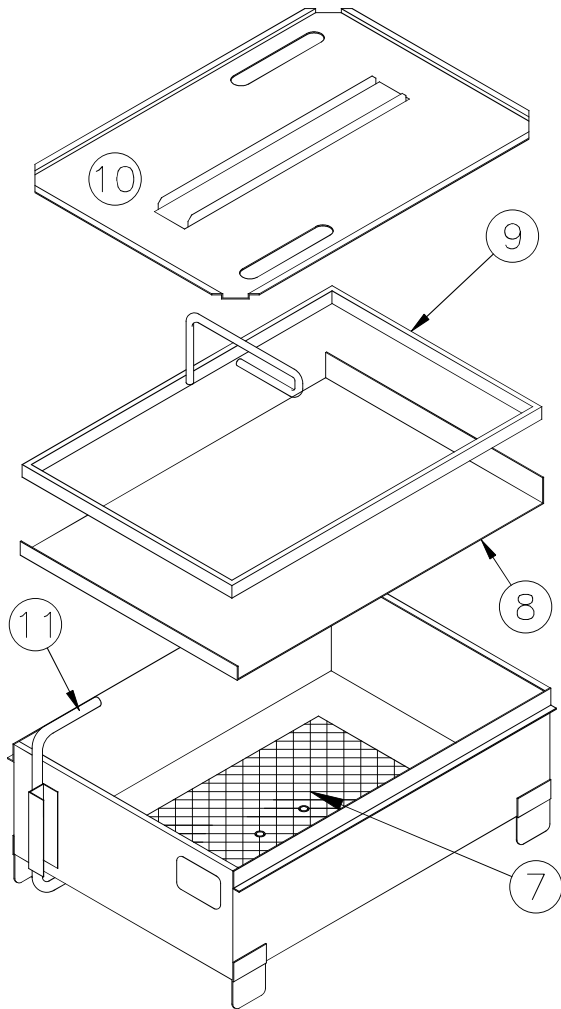
FILTER PAN

See Operation Manual for detailed filtering procedures.

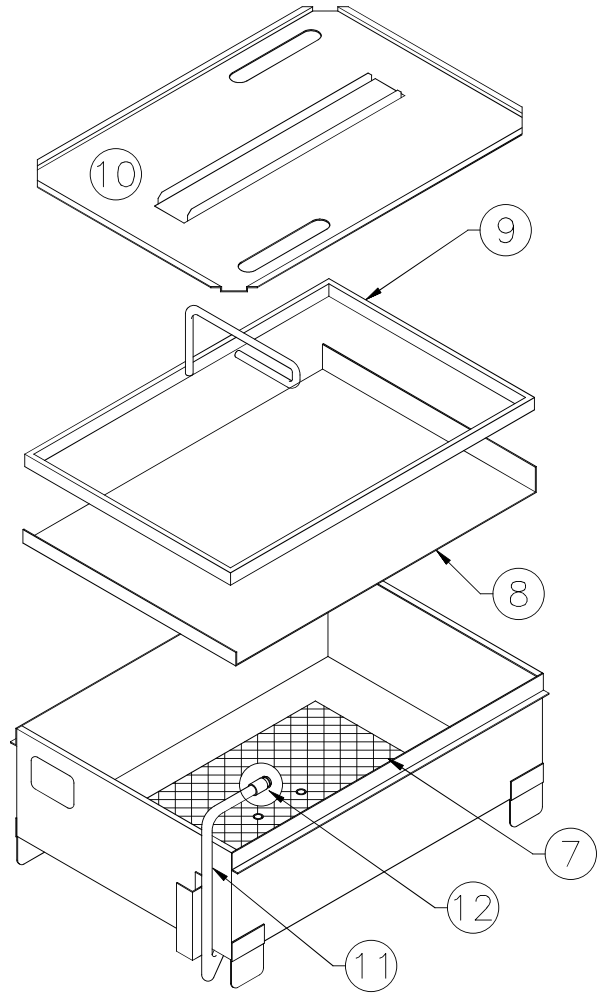
Filter Pan Assembly:

⚠ WARNING DO NOT use the filter pan to transport hot oil. Hot oil could splash causing serious burns.

1600:



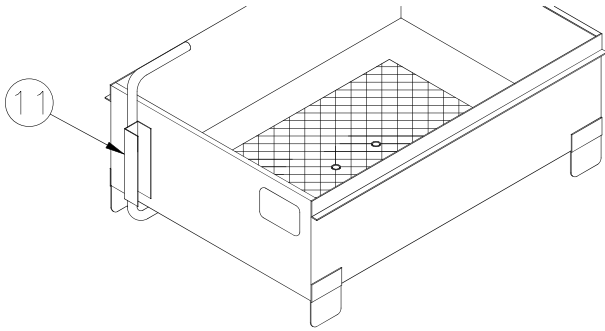
1800:



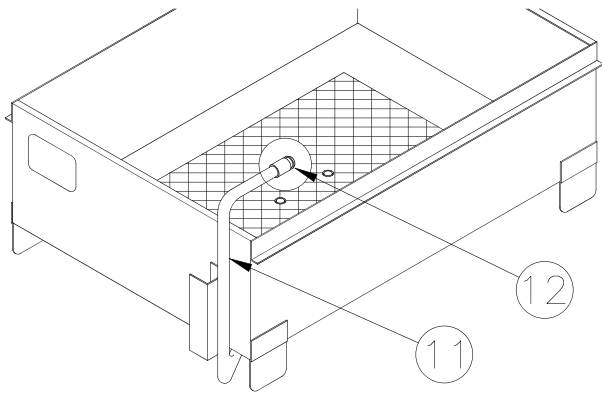
Be sure filter components are assembled correctly. Correct order is filter screen (7) on bottom of filter pan, filter paper (8), filter hold-down (9), one cup (1600) or two cups (1800) of Broaster® filtering compound on top of filter paper and cover (10) on filter pan.

Preventive Maintenance:

1600:



1800:



1. Use a clean cloth or paper towel to wipe crumbs from filter hold down and the filter pan interior before replacing filter paper. This will help prevent crumbs from causing a poor seal or entering the riser line (11) and pump.

⚠ WARNING Rags or papers containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soiled papers and rags in a trash container that is in a ventilated area away from all cooking equipment or other heat sources such as direct sunlight.

2. Be sure the O-ring (12) (1600: located in suction line) is in good condition, lubricated with cooking oil and installed correctly.

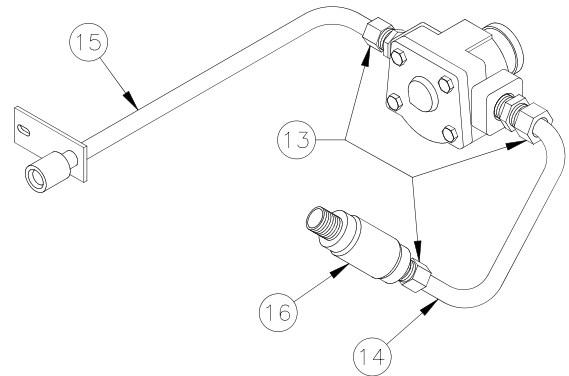
CHECK VALVE

Prevents cooking oil from draining into the filter pan from cooking well.

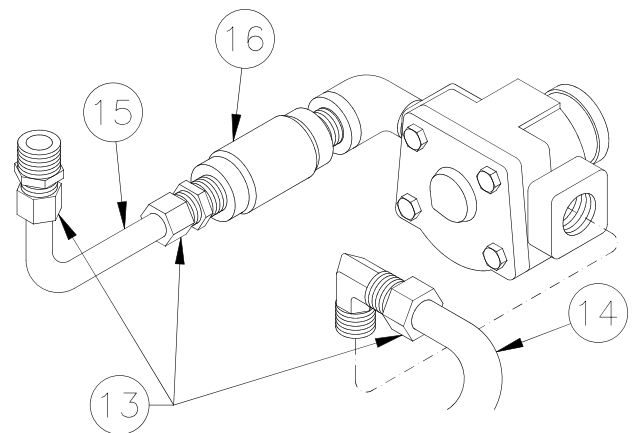
Replacement:

1. Disconnect main electric power supply.
2. Drain cooking oil from the cooking well and into a container made for handling hot oil then close the drain valve.
3. Remove left hand side panel (1800).

1600:



1800:



4. Loosen fitting (13), motor mounting bolts, remove pipe (14 and 15) (1800: slide motor back to remove pipe).

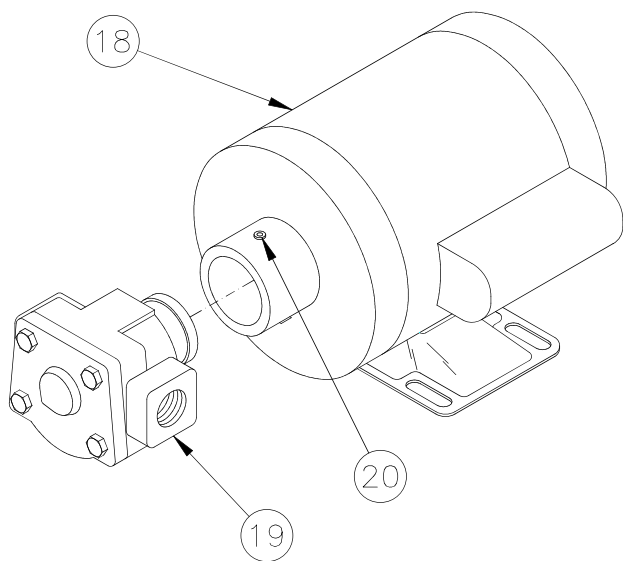
Continued:

5. Unscrew valve (16).
6. Remove any fittings from the valve.
7. Install in reverse order using #15820 Primer & #15359 Sealant on pipe threads.

Installation hint:

1. When installing a fitting or pipe nipple into the valve, be sure to place wrench on the same side of valve into which fitting or nipple is being installed. **DO NOT tighten across the valve!** Distortion of valve seat could occur.
2. When installing compression fittings on tubing, tighten nut finger tight then turn 1-1/4 turns more.

MOTOR



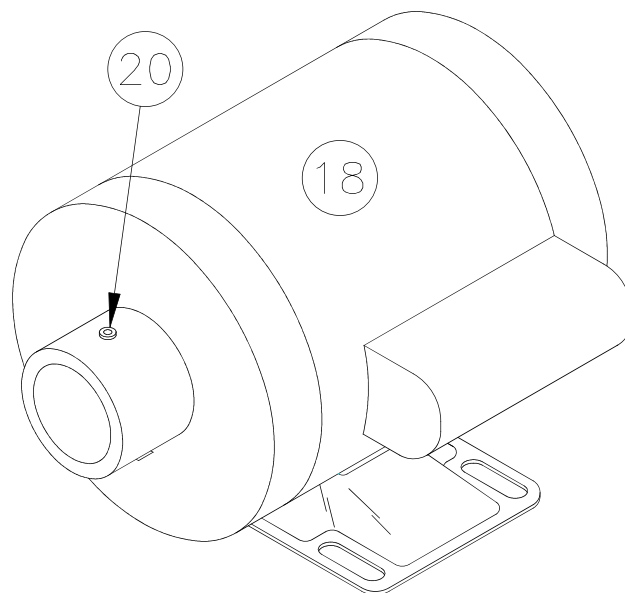
Motor (18) turns pump (19) which returns cooking oil from filter pan to the cooking well.

⚠ WARNING Turn cook/filter switch **OFF** before resetting manual reset thermal overload.

Motor has a manual reset thermal overload. If overload trips, push red reset button on back after motor has cooled.

Replacement:

1. Disconnect main electric power supply.
2. Disconnect conduit wires and conduit from the motor.



3. Loosen three set screws (20) in neck of motor (18) which hold pump in place.
4. Remove motor mounting bolts and remove motor.
5. Install in reverse order.

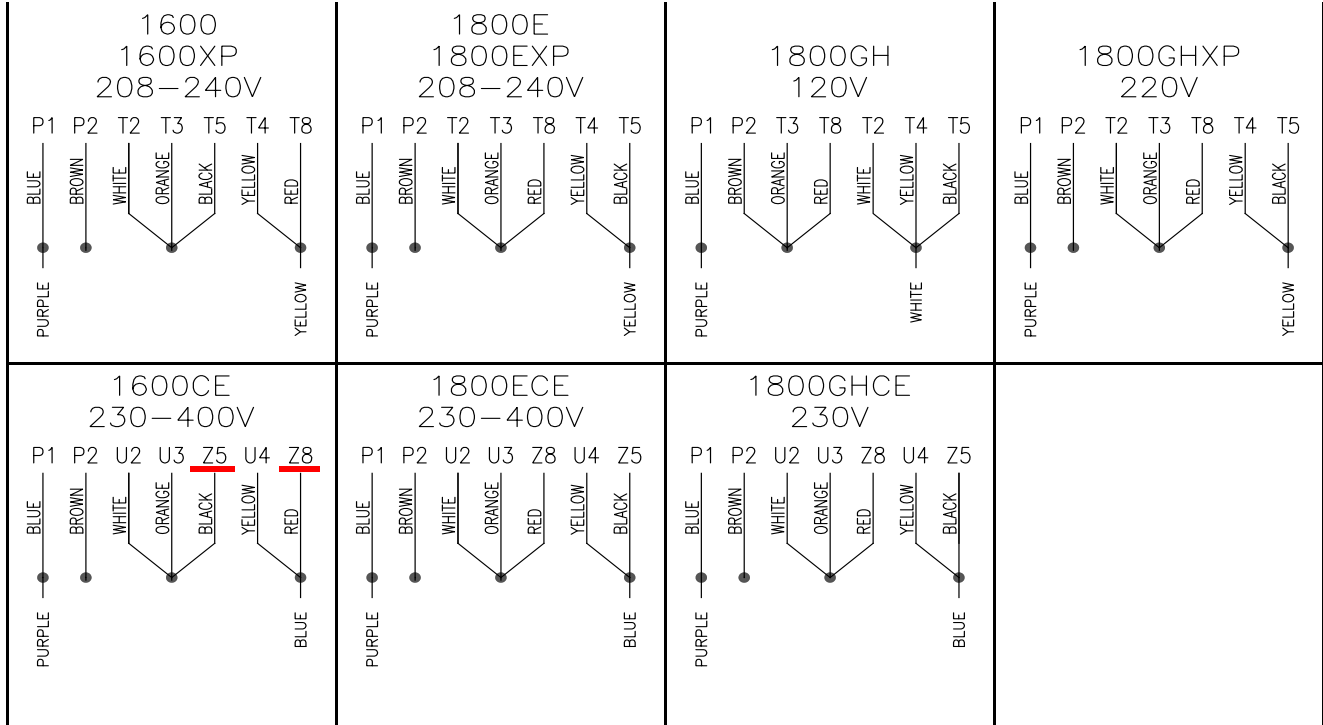
Installation Hints:

1. Be sure pump is fully installed into the motor neck before tightening set screws.
2. Tighten three set screws in neck a little at a time, in sequence, around neck until tight. This will prevent any unnecessary binding on shafts of the pump and motor.

MOTOR WIRING:

Be sure motor is wired for correct voltage and correct direction. See below for correct wire connections.

DOMESTIC & EXPORT



EUROPEAN UNION

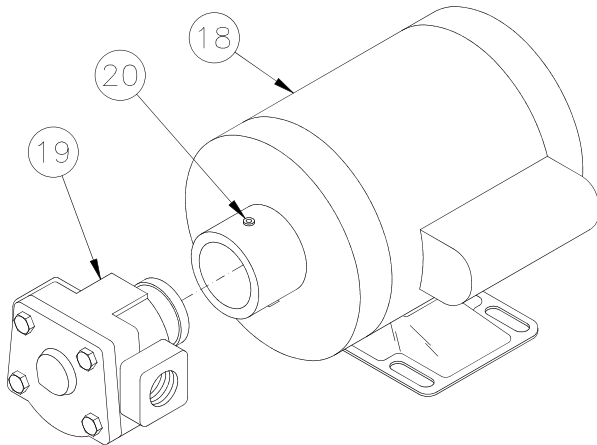
● = WIRENUT

PUMP

Pumps cooking oil from filter pan to the cooking well.

Removal:

1. Disconnect main electric power supply.
2. Drain cooking oil from cooking well into a container made for handling hot oil and close drain valve.



3. Remove piping from pump (19).
4. Loosen three set screws (20) in neck of motor (18) which hold pump in place. Remove pump.
5. Assemble in reverse order using teflon tape on pipe threads.

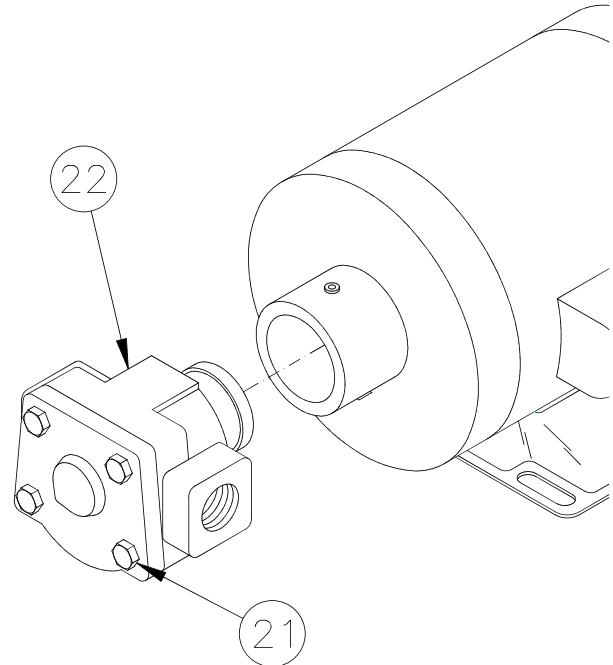
Installation Hints:

1. Loosen motor mounting bolts to help install piping.
2. See MOTOR Installation Hints.

Pump Cleaning:

Cleaning will be necessary if pump is seized and tripping thermal overload on the motor.

1. See PUMP Removal. Remove pump.



2. Remove four bolts (21) and cover (22).
3. Remove interior gears.
4. Clean gears and covers.
5. Replace O-ring and shaft seal if necessary.
6. Install in reverse order using #15820 Primer & #15359 Sealant on pipe threads.

Reassembly Hints:

1. Pour olive oil or cooking oil on gears and inside front cover bearing where gear shaft is installed. Turn gears by hand for good oil coverage.
2. Be sure cover O-ring is in place before tightening bolts.

11 - TROUBLESHOOTING

NOTICE

Check all wire connections before replacing any part.

ELECTRICAL TIPS

COMPLAINT	CAUSE	REMEDY
POWER ON light not illuminated	<ol style="list-style-type: none"> 1. Hi-limit tripped 2. Faulty light 3. Faulty cook/filter switch 4. Faulty fuse 	<ol style="list-style-type: none"> 1. Reset or replace 2. Replace 3. Replace 4. Replace
Timer will not time	<ol style="list-style-type: none"> 1. Controller in program mode 2. Pressure regulating valve OPEN 3. Microswitch faulty or out of adjustment 	<ol style="list-style-type: none"> 1. Exit program mode 2. CLOSE 3. Replace or adjust
HEAT ON light not illuminated	<ol style="list-style-type: none"> 1. Controller in program mode 2. Faulty light or controller 3. Faulty temperature Control (1600 mechanical) 	<ol style="list-style-type: none"> 1. Exit program mode 2. Replace controller 3. Replace
Hi-limit will not reset	<ol style="list-style-type: none"> 1. Cooking oil temperature too high 2. Faulty hi-limit 	<ol style="list-style-type: none"> 1. Allow oil to cool approximately 100°F 2. Replace
Heating element(s) won't heat (1600/1800E)	<ol style="list-style-type: none"> 1. Controller in program mode 2. Faulty element(s) 3. Faulty contactor 	<ol style="list-style-type: none"> 1. Exit program mode 2. Replace 3. Replace
Cooking oil temperature too hot or too cold	<ol style="list-style-type: none"> 1. Controller in program mode 2. Check controller calibration 3. Faulty contactor 4. Faulty controller 5. Faulty temperature sensor probe 6. Faulty gas valve 7. Faulty element(s) 	<ol style="list-style-type: none"> 1. Exit program mode 2. See CALIBRATION 3. Replace 4. Replace 5. Replace 6. Replace 7. Replace

SOLID STATE CONTROLLER TIPS

COMPLAINT	CAUSE	REMEDY
Display reads FAIL	1. Faulty controller	1. Replace
Display reads HI	1. Faulty gas valve 2. Faulty contactor	1. Replace 2. Replace
Display reads PROBE	1. Wire polarity reversed 2. Faulty temperature sensor probe	1. Rewire 2. Replace
Display reads CHEC	1. Gas valve OFF (1800GH) 2. Low gas pressure (1800GH) 3. Poor air/gas mix (1800GH) 4. Main burner not on (1800GH) 5. Loose gas valve wire harness (1800GH) 6. Faulty flame sensor (1800GH) 7. Faulty gas valve (1800GH) 8. Faulty contactor (1600/1800E) 9. Faulty heating element(s) (1600/1800E) 10. Open or faulty wall fuse 11. Pilot does not light	1. Turn ON 2. Check pressure 3. Adjust air shutter 4. See 5, 6, 7,8 and 11 5. Check connections 6. Replace 7. Replace 8. Replace 9. Replace 10. Check wall fuse or circuit breaker 11. See GAS TIPS (1800GH)



SMART TOUCH CONTROLLER TIPS

COMPLAINT	CAUSE	1800E REMEDY	1800GH REMEDY
Display reads HEATER FAULT	Oil temperature not rising properly	* Call for service	* Remove anything causing a draft by the unit (like a fan). * Turn on the gas valve. * Call for service
Display is blank	Screen not calibrated	* With unit off, place finger on screen and hold while turning unit on. Touch the small box in the upper left corner until it moves to the upper right corner, then touch it again until it moves to the lower left corner, then touch it again until it disappears. Controller will reboot.	
Display doesn't respond when touched		* Call for service	
Display reads PROBE FAULT	* Probe circuit is open or shorted *Probe wires are connected in reverse *Temperature changes more than 100F in two seconds	* Call for service	* Call for service
Display reads HI TEMP FAULT	Temp reaches 415F	* Call for service	* Call for service
Display reads INTERNAL FAULT	Internal fault detected	* Call for service	* Call for service
Display reads C1 FAULT	C1 contactor is stuck in the closed position	* Call for service	* Call for service

GAS TIPS (1800GH)

COMPLAINT	CAUSE	REMEDY
Pilot burner won't light	<ol style="list-style-type: none"> 1. Gas valve OFF 2. Air in gas line 3. Gas shut-off valve OFF 4. Pilot burner flame too small 5. Gas pressure too high 	<ol style="list-style-type: none"> 1. Turn ON 2. Tighten 3. Replace 4. Adjust flame 5. Install pressure regulator
Main burner will not turn on	<ol style="list-style-type: none"> 1. Gas valve not ON 2. Controller in program mode 3. No electrical power to the gas valve 4. Faulty gas valve 	<ol style="list-style-type: none"> 1. Turn On 2. Exit program mode 3. Check circuit 4. Replace

COVER AND YOKE TIPS

COMPLAINT	CAUSE	REMEDY
Cover hard to CLOSE	<ol style="list-style-type: none"> 1. O-ring groove and O-ring dry or dirty 2. Hard O-ring 3. Teflon bearing out of adjustment or worn 4. Cover not centered 5. Lifter box dirty or dry 	<ol style="list-style-type: none"> 1. Clean and lubricate 2. Replace 3. Adjust or replace 4. Center 5. Clean and lubricate
Cover won't OPEN Never use force to OPEN cover	 <ol style="list-style-type: none"> 1. O-ring groove and O-ring dry or dirty 2. Pressure not released 3. Pressure regulating valve out of adjustment 	<ol style="list-style-type: none"> 1. Clean and lubricate 2. OPEN pressure regulating valve 3. Adjust valve
Cover hard to move from front of the unit to the rear	<ol style="list-style-type: none"> 1. Yoke bearings and slide rod dirty 	<ol style="list-style-type: none"> 1. Clean
O-ring breaking  DO NOT rest basket on top flange of cooking well. Damage to area in contact with o-ring can cause leaking under pressure or O-ring failure.	<ol style="list-style-type: none"> 1. Dirty O-ring groove 2. Nicks in cooking well or cover 	<ol style="list-style-type: none"> 1. Clean 2. Remove nicks
Pressure Gauge does not indicate rising pressure when exhaust valve is closed.	<ol style="list-style-type: none"> 1. Port is plugged 2. Pressure gauge is damaged 	<ol style="list-style-type: none"> 1. Clean port on bottom of cover 2. Replace pressure gauge

PRESSURE SYSTEM TIPS



DO NOT attempt to tighten, repair or replace any fitting, line or component when there is pressure in the cooking well. Hot oil could spray out under pressure causing serious burns.

COMPLAINT	CAUSE	REMEDY
No pressure	<ol style="list-style-type: none"> 1. Pressure regulating valve OPEN 2. Pressure regulating valve dirty or blocked open 3. Leaks around cover O-ring 4. Cover cold 5. Low cooking oil temperature 6. Faulty safety relief valve 7. Pressure valve out of adjustment 8. Faulty pressure gauge 	<ol style="list-style-type: none"> 1. CLOSE 2. Use repair kit 3. Replace O-ring and center cover 4. Pre-heat cover 5. Check programmed temperature 6. Replace 7. Adjust 8. Replace
Excess pressure	<ol style="list-style-type: none"> 1. Restriction in exhaust system 2. Overloaded with fresh product 3. Faulty pressure gauge 	<ol style="list-style-type: none"> 1. Locate, remove then clean 2. Decrease load 3. Replace

PRODUCT TIPS

Fresh Chicken

COMPLAINT	CAUSE	REMEDY
Product too light	<ol style="list-style-type: none"> 1. Low cooking oil temperature 2. Wrong coating 3. No coating 4. Not done 5. Food basket overloaded 	<ol style="list-style-type: none"> 1. Check cook temperature 2. Check procedures 3. Check procedures 4. Increase cook time 5. Decrease product load
Product too dark	<ol style="list-style-type: none"> 1. High cooking oil temperature 2. Product cooked too long 3. Wrong coating 4. Coated product held in refrigeration too long 5. Dirty cooking oil 	<ol style="list-style-type: none"> 1. Check cook temperature 2. Decrease time 3. Check procedures 4. Rinse then recoat 5. Filter or replace
Product not done	<ol style="list-style-type: none"> 1. Low cooking oil temperature 2. Food basket overloaded 3. Cook time too short 4. Frozen product 	<ol style="list-style-type: none"> 1. Check cook temperature 2. Decrease product load 3. Increase cook time 4. Increase cook time
No flavor	<ol style="list-style-type: none"> 1. Improper marination 	<ol style="list-style-type: none"> 1. Check procedures
White spots on product	<ol style="list-style-type: none"> 1. Product stuck together while loading 2. Food basket overloaded 	<ol style="list-style-type: none"> 1. Float food basket while loading 2. Decrease load size
Dark spots on product	<ol style="list-style-type: none"> 1. Dirty oil 	<ol style="list-style-type: none"> 1. Filter or replace

Frozen IQF Chicken:

COMPLAINT	CAUSE	REMEDY
Product too light	<ol style="list-style-type: none"> 1. Low oil temperature 2. Not done 3. Food basket overloaded 	<ol style="list-style-type: none"> 1. Check cook temperature 2. Increase cook time 3. Decrease load
Product too dark	<ol style="list-style-type: none"> 1. High oil temperature 2. Overcooked 3. Oil old 4. Thawed and refrozen 	<ol style="list-style-type: none"> 1. Check cook temperature 2. Decrease cook time 3. Change oil 4. Keep product at 0°F or below
Product not done	<ol style="list-style-type: none"> 1. Low oil temperature 2. Food basket overloaded 3. Cook time too short 	<ol style="list-style-type: none"> 1. Check cook temperature 2. Decrease load 3. Increase cook time
No flavor	<ol style="list-style-type: none"> 1. Overcooked 2. Old product 	<ol style="list-style-type: none"> 1. Check cook time 2. Discard
White spots	<ol style="list-style-type: none"> 1. Product stuck together 2. Food basket overloaded 	<ol style="list-style-type: none"> 1. Float basket while loading 2. Decrease load size
Dark spots	<ol style="list-style-type: none"> 1. Dirty oil 	<ol style="list-style-type: none"> 1. Filter or replace

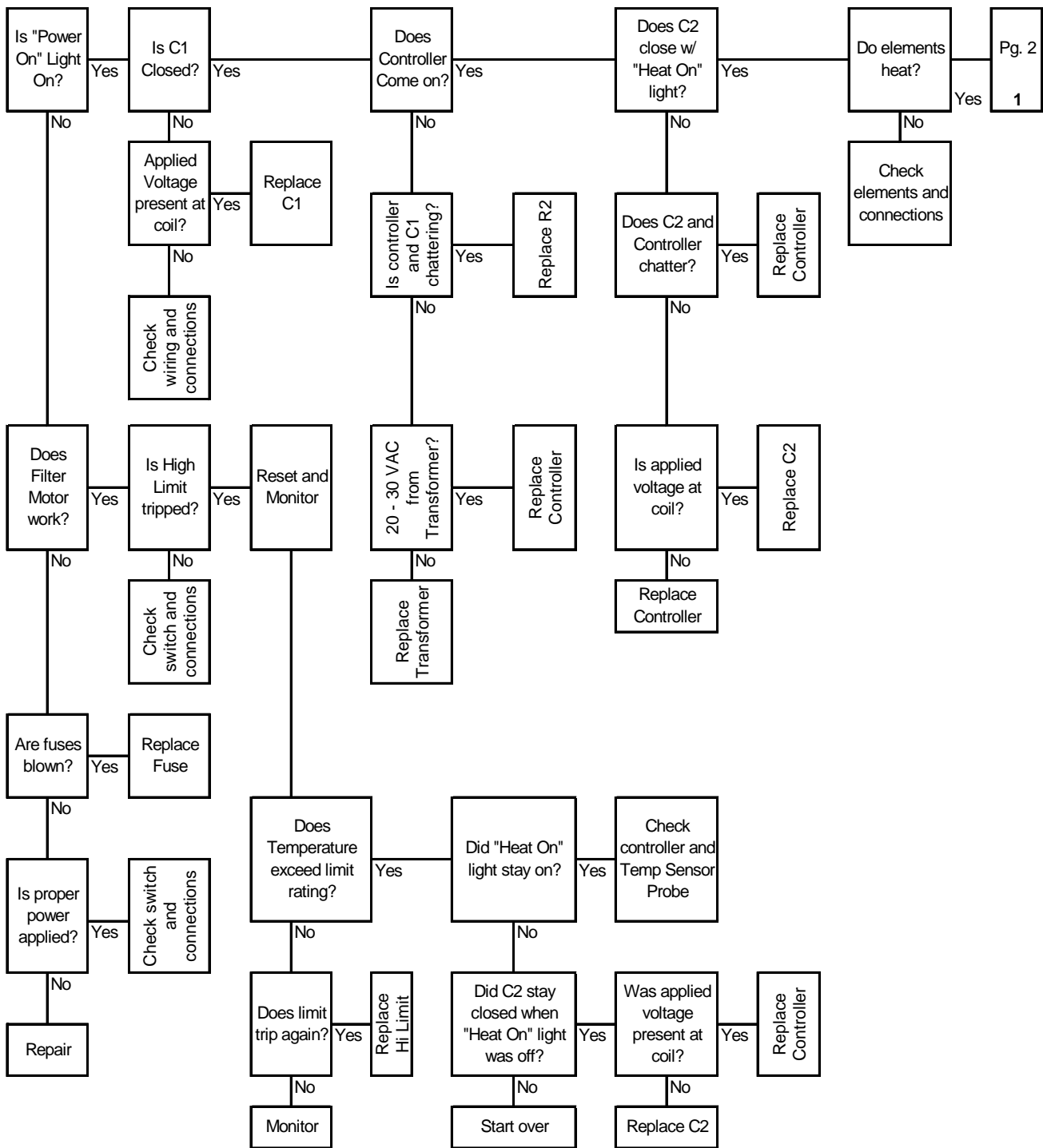
FILTERING TIPS

COMPLAINT	CAUSE	REMEDY
<p>Motor will not start</p> <p>⚠ WARNING Turn cook/filter switch to OFF position to avoid splashing of oil when motor protector reset button is pushed.</p>	<ol style="list-style-type: none"> 1. Overload tripped 2. Cook/filter switch OFF 3. Open or faulty wall fuse or circuit breaker 	<ol style="list-style-type: none"> 1. Wait for overload to cool. Push red motor protector reset button located on rear of motor. 2. Turn to FILTER 3. Check wall fuse or circuit breaker
<p>Motor hums but will not start</p>	<ol style="list-style-type: none"> 1. Solidified shortening in pump 2. Crumbs in pump 	<ol style="list-style-type: none"> 1. Turn cook/filter switch OFF. Clean pump. 2. Turn cook/filter switch OFF. Clean pump.
<p>Motor starts but will not pump</p>	<ol style="list-style-type: none"> 1. Filter pan not completely installed 2. O-ring on riser line not installed 3. Solidified shortening in piping or filter pan 	<ol style="list-style-type: none"> 1. Firmly push filter pan in 2. See FILTERING 3. Turn cook/filter switch OFF. Contact service person.
<p>Motor starts but will not pump or stops at any level</p>	<ol style="list-style-type: none"> 1. Filter paper or hold down improperly installed 2. Not using enough Broaster® filtering compound 	<ol style="list-style-type: none"> 1. See COOKING OIL CARE AND FILTERING 2. Next filtering cycle, make sure proper amount of Broaster® filtering compound is used
<p>Motor starts but stops pumping when oil is level with top of hold down, approximately 1 inch of oil in bottom</p>	<ol style="list-style-type: none"> 1. Filter paper improperly installed or crumbs under filter paper or hold down 	<ol style="list-style-type: none"> 1. See COOKING OIL CARE AND FILTERING

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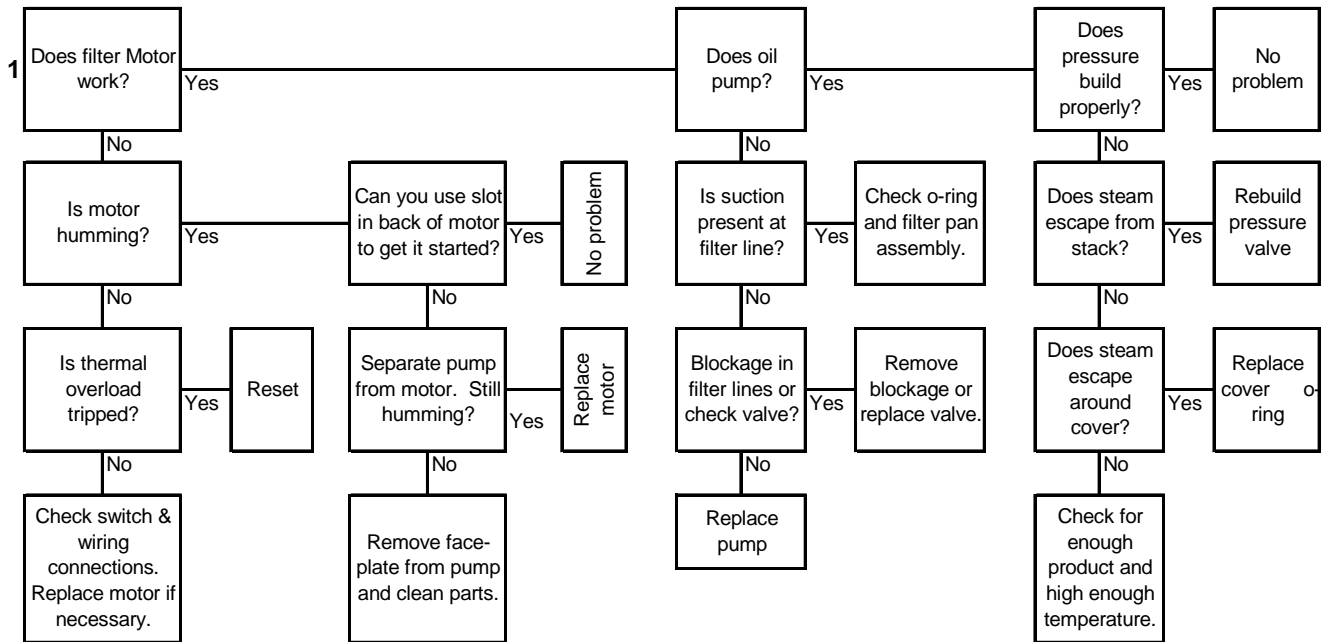
1600/1800E Troubleshooting Flow Chart Sheet 1



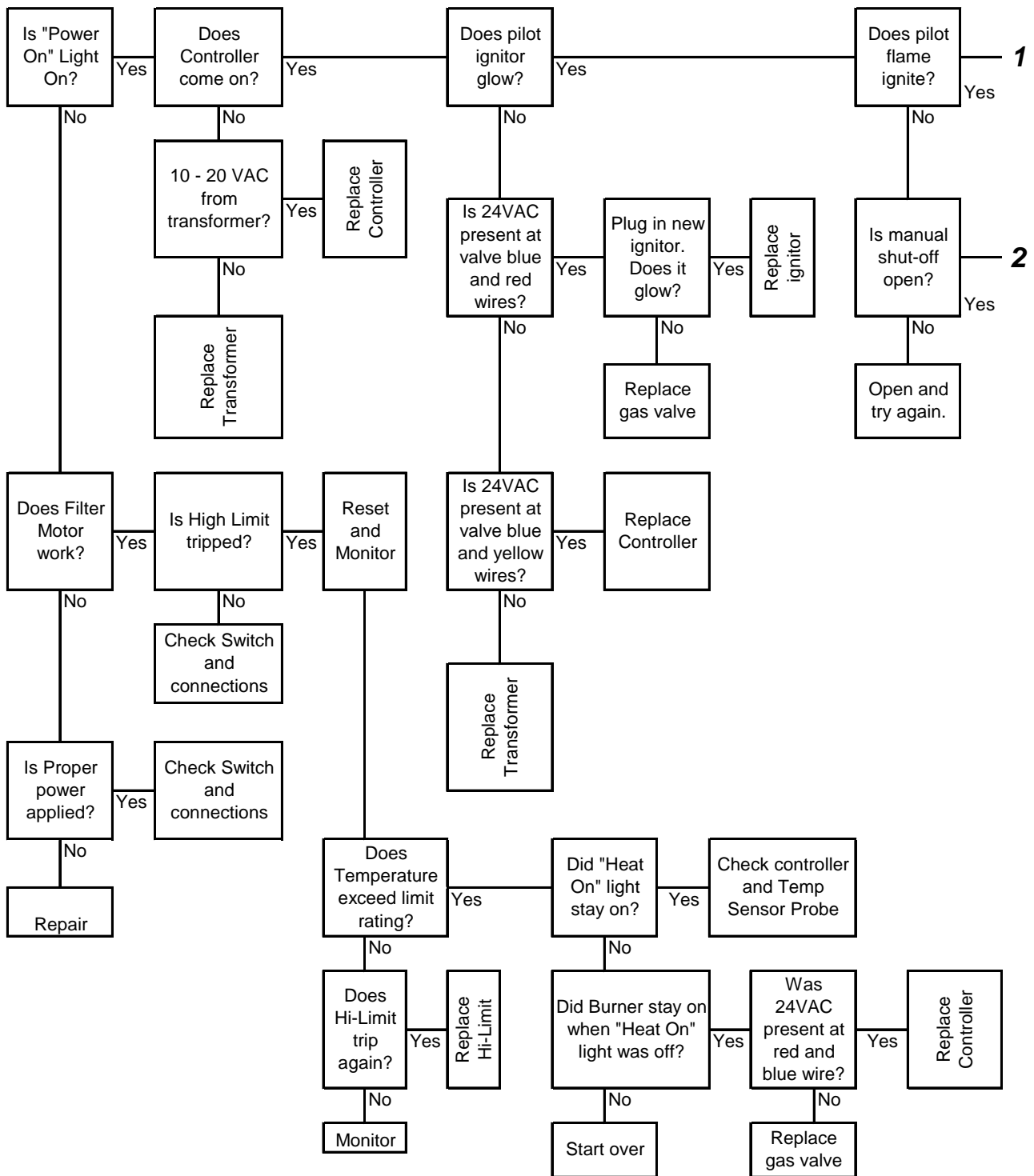
Controller Alarms

- HI:** Temperature exceeded 415 degrees. Check actual temperature, controller, C2.
- CHEC:** Temperature didn't rise 6 degrees in 3 minutes. Check controller, C2, wiring and connections.
- PROB:** Problem with temperature sensing. Check controller, probe, speaker.
- FAIL:** Internal fault detected or temperature fluctuation. Check controller or probe.

1600/1800E Troubleshooting Flow Chart Sheet 2



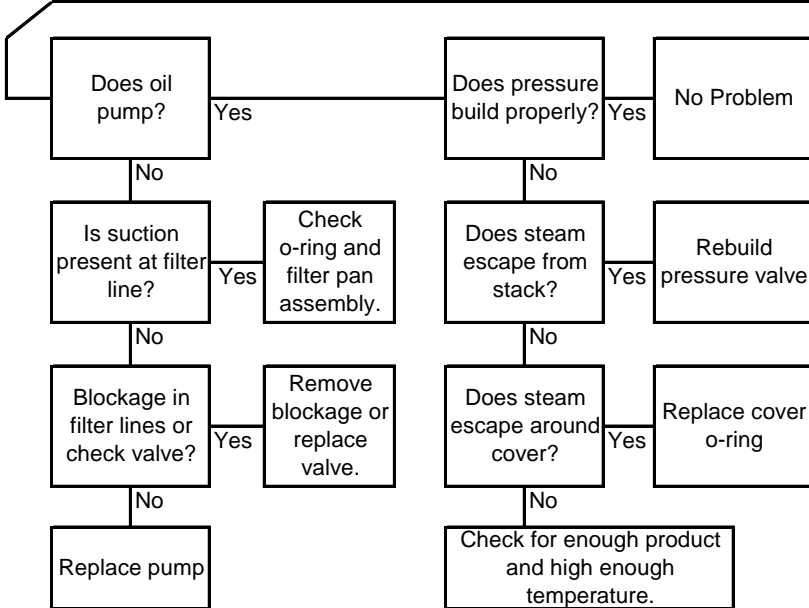
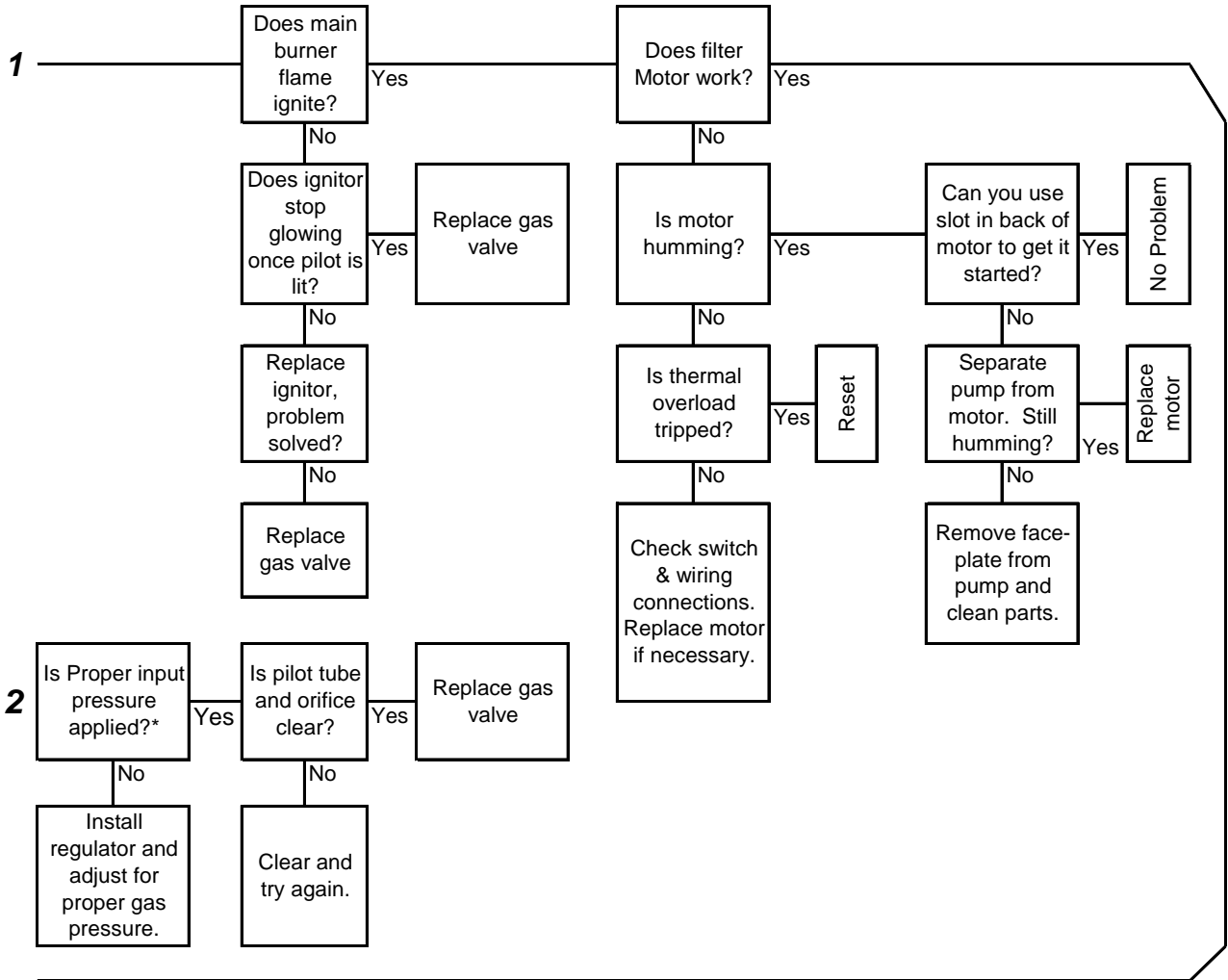
1800GH Troubleshooting Flow Chart Sheet 1



Controller Alarms

- HI:** Temperature exceeded 415 degrees. Check actual temperature, controller, gas valve.
- CHEC:** Temperature didn't rise 6 degrees in 3 minutes. Check controller, gas valve, wiring and connections.
- PROB:** Problem with temperature sensing. Check controller, probe, speaker.
- FAIL:** Internal fault detected or temperature fluctuation. Check controller or probe.

1800GH Troubleshooting Flow Chart Sheet 2



*Proper input gas pressure is below 7"WC for Natural Gas and below 14"WC for LP

SERVICE NOTES

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