

QUICKFRY™ FRYERS

VHG MODELS

COMPUTER CONTROL START UP GUIDE

TURNING THE FRYER ON

1.
- Fill fry tank to MIN line with room temperature oil.
 - **Wait 5 minutes with power switch in the OFF position before starting to allow any gas that may have accumulated in the burner compartment to escape.**
2.
- Open the bottom fryer door and press the power switch to the ON position. The controller will power on and begin the dry fire test.

⚠WARNING

To prevent possible ignition of the shortening on startup, the melt mode must be set to **SOLID MODE** when using a solid shortening.

STARTING THE FRYER

3.
- **DRY FIRE TEST:**
The display will cycle through showing: **VAT FULL?, PUSH CONFIRM, TESTING VAT** (timer countdown) during the dry fire test.
 - If the fry vat (tank) is filled between the MIN and MAX lines, the fryer will automatically begin heating once the test is complete.
 - If the dry fire test is deactivated or if the fry vat is empty, the display will cycle: **VAT FULL?, PUSH CONFIRM.**
 - The dry fire test can be bypassed by visually confirming the oil level is between the MIN and MAX lines; press **CONFIRM**.

⚠NOTICE

The dry fire test function is an important feature intended to prevent the fryer burners from turning on with no liquid in the fry tank. It is recommended to be left in the ON (Y) position. **The fry tank can be damaged if the burners are turned on while empty and will void your warranty.**

4.
- **MELT CYLCE:**
The fryer will heat off and on until the vat temperature exceeds 135° F. The display will show the current melt cycle setting. **Ensure the correct melt mode is set to match the shortening type used.**
 - Once temperature exceeds 135°F (or if melt type is set to NONE), the fryer will heat continuously until the controller setpoint is reached.
5.
- **READY:**
Once the temperature setpoint is reached, the display will show **READY** and the temperature setpoint.

RESOURCES:

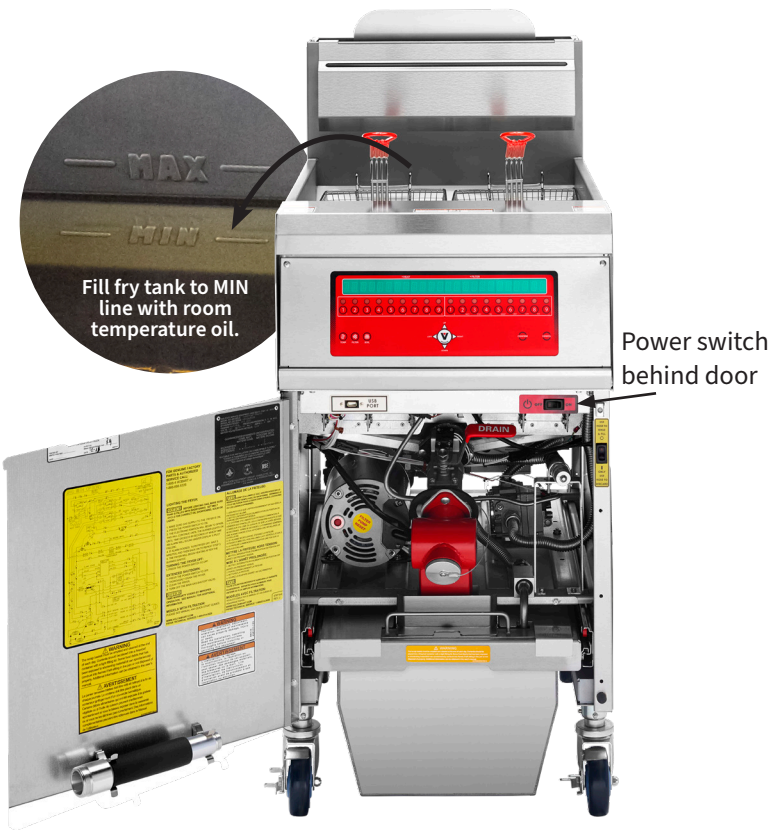
For detailed programming, see operations manual.

⚠WARNING

🔥 Spilling hot frying compound can cause severe burns. Do not move fryer without draining all frying compound from the tank.

TURNING THE FRYER OFF

Open the bottom fryer door and press the power switch to the OFF position.



Display during dry fire test



Display if fry vat is empty



Display for liquid shortening type



Display when fryer is ready for frying

