

















PROGRAMMING GUIDE  
ECE239 TWIN TANK 21.5+11.5 LTRS  
ELECTRIC FILTRATION FRYER



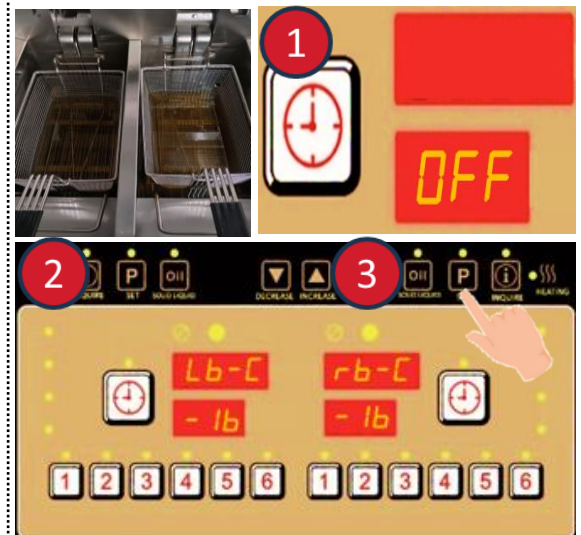
Letter	Instruction for Use		Letter	Instruction for Use				
A		Heating Indicator - <i>When the light is on, the heating is in progress, and when the light is off, the heating is stopped.</i>	H		Oil Filter Key - Press the Oil Filter Button, the light on means the oil filter function is activated; the light off means the oil filter function is turned off. Press P key to set the filter oil temperature.			
B		Parameter Query Key - Press the query key repeatedly to view the set time - set temperature - quality time - oil filter times in turn.	I		Idle Key - Press the Idle button repeatedly, the light is on to enter the idle mode; the light is off to exit the idle mode. Press P key to set the Idle temperature.			
C		Timing Start Key - Press the timer start button, the indicator light indicates that the timer is running; if the indicator light is off, the timer stops.	J		Parameter Decrease Key	K		Parameter Increase Key
D		Parameter Setting Key - Press the setting button to set the fry time - working temperature - quality time - segmental alarm - filter oil selection - and heating compensation and modify the parameters by adding or subtracting.	L		Program Group Key - Select the program group number, the corresponding indicator light is on to indicate the selected program group.			
E		Solid/Liquid Oil Key - Press the solid/liquid oil key repeatedly, the light on means solid oil; the light off means liquid oil.	M		Wait Indicator - The indicator light flashes to indicate that the operating temperature has not been reached.			
F		Melt Key - Press the oil melting button, the light on means the oil melting function is activated; the light off means the oil melting function is turned off	N		Ready Light - The indicator light is on to indicate that it has reached the working temperature.			
G		Cleaning Key - Press the cleaning button, the light on means the cleaning function is activated; when the light is off, the cleaning function is turned off. Press the P key to set the cleaning temperature and cleaning time.	O		Timing Window - Display working time, oil drain valve status			
			P		Temperature Window - Display temperature, shutdown status			

## Programming



**MAKE SURE THERE IS OIL IN THE FRYING POT**

- In the shutdown state, the timing window displays OFF.
- Power On: The left cylinder window displays LB-C(F)-XX (C means the temperature unit is Celsius; F is Fahrenheit, XX is the controller version number)
- Press any program group key, the corresponding indicator light is on, and then press the P key to enter the parameter editing mode:



Code	Instructions
PPR	Working Time
PPP	Operating Temperature
PR1~PR4	Alarm Time (Alarm reminder, a total of 4 groups)
PA1~PA4	Alarm Sound Selection
PFI	Oil filter selection (0=do not count; 1=count)
PCO	Temperature Compensation Sensitivity
PRE	Temperature Compensation Point
PH1	Instant Heating On-Off
PH2	Instant Heating Time

			
No:	Item	Cook Time	Temp °C
1	Chips	3 mins	179°C
2	Chicken Strips	4 min 30 sec	179°C
3	Chicken Bites	4 min 30 sec	179°C
4	Chicken Nuggets	4 min 30 sec	179°C
5	Hash Browns	4 mins	179°C
6	Onion Rings	2 mins 45 sec	179°C
7	Mozzarella Dippers	2 mins 45 sec	179°C
8	Jalapeno Bites	2 mins 45 sec	179°C