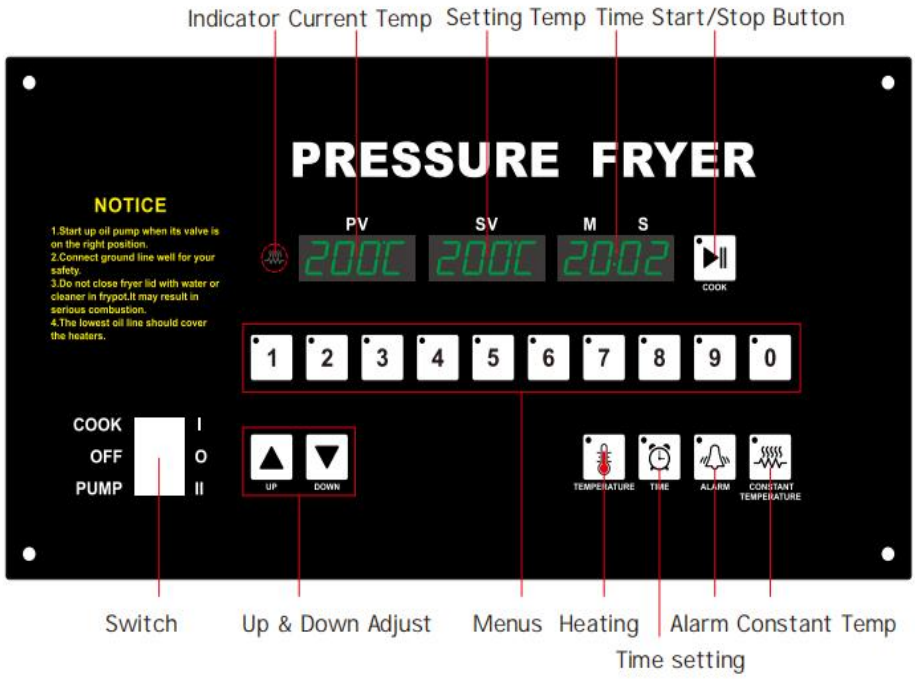
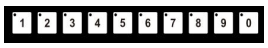
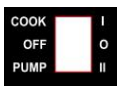


Symbol	Description	Function
	Menu Keys (0–9)	Ten programmable keys are provided for storing cooking parameters(cooking time and temperature) for different foods
	Switch	Switch: Select the controller operating mode: OFF for the fryer to remain off, COOK to activate normal heating and temperature control, and PUMP to activate the oil filtration pump.
	Current Temp	Displays the actual temperature inside the fryer (Process Value)
	Setting Temp	Displays the user-set target temperature (Set Value)
	Time	Displays the user-set target cooking time
	Start/Stop Button	It is used to start and stop Cook Cycles
	Up & Down Adjust	Used to adjust the value of the currently displayed setting in the Program Mode
	Heating	Used to set and adjust the target temperature
	Time setting	Used to set and adjust the cooking time
	Alarm	Used to acknowledge or cancel the alarm
	Constant Temp	Maintains the oil temperature at the preset temperature without activating the cooking timer.

Operation

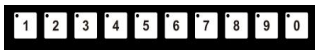
Turn the switch 

to the **I/COOK** position to power on the fryer. The control panel will display the actual oil temperature 

(**PV**) and the preset temperature 

(**SV**). 

M and **S** indicate the cooking time in minutes and seconds.

The fryer has 10 programmable menu **keys (0–9)** 

for storing cooking parameters for different foods.

Programming a Menu Key

1. Press a menu key, such as **1** 

. The red indicator will flash.
2. Press the **TEMP** key 
. The **SV** 

display will flash. Use **▲/UP** or **▼/DOWN** 
to set the desired temperature.
3. Press the **TIME** key 
. The time display will flash. Use **▲/UP** or **▼/DOWN** 
to set the cooking time in minutes.
4. Press the **TIME** key 
again to set the seconds, then use **▲/UP** or **▼/DOWN** 
to adjust the seconds.
5. After setting the time, press and hold the selected menu key for at least **5 seconds**. The **TIME** indicator 

will flash eight times, indicating that the settings have been saved.

The next time you press the same menu key, the stored temperature and cooking time will be automatically recalled.

The programming procedure is the same for menu keys **0–9**. Reprogramming a menu key will overwrite and automatically replace its previous settings.

Constant Temperature 

The **Constant Temp** function maintains the oil temperature at the preset temperature without activating the cooking timer. When the oil temperature drops, the fryer automatically reheats to maintain the preset temperature.

If need to fry food, turn off the **Constant Temp** 
function and switch to **COOK** mode 