

Quick Guide.

Cooking system commissioning.



User settings

The oil tester is used on the basis of user settings.

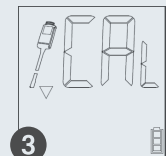
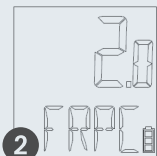
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1. Press the UP button for 5 seconds. You will be guided through the settings.

2. Confirm the settings



It is not possible to jump back, but cancel with ON / OFF button



2 FRPC fresh oil basic setting

- › Must correspond to TPM value of fresh oil
- › Set using UP/DOWN button, confirm with Menu button
- › Then switch off the cooking system

3 User settings

- › Switch on the unit: Press the ON button
- › Press the DOWN button until "CAL" appears on the display
- › Immerse the oil tester in the hot frying oil, adhere to the min./ max. marking (150–190 °C)
- › Once set, "OK" is displayed

Specify oil quick settings

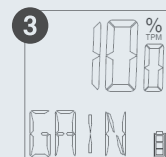
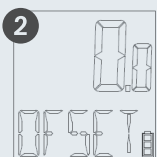
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1. Press the UP button for 5 seconds. You will be guided through the settings.

2. Confirm the settings



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2 OFFSET correction

According to the oil used:

| Oil | Offset |
|--|--------|
| Sunflower oil | –4 % |
| Sunflower oil with high oleic acid content | 0 % |
| Rapeseed oil | –2 % |
| Rapeseed oil with high oleic acid content | 0 % |
| Palm oil | 0 % |
| Soybean oil | –5 % |

3 GAIN correction

Change the increment correction



For further information, please refer to the operating instructions.