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Frymaster 461176

Frymaster 8071692 Thermostat User Manual

Model: 461176

1. INTRODUCTION

This manual provides essential information for the proper installation, operation, and maintenance of the Frymaster 8071692 Thermostat. This component is designed as a replacement part for specific Frymaster and Dean commercial fryer models, ensuring accurate temperature control for optimal cooking performance and safety.

2. SAFETY INFORMATION

WARNING: Always disconnect power to the fryer before attempting any installation, maintenance, or repair. Failure to do so can result in serious injury or death from electrical shock.

CAUTION: Commercial fryers operate at high temperatures. Allow the unit to cool completely before handling any internal components. Wear appropriate personal protective equipment (PPE) such as heat-resistant gloves and eye protection.

- Installation should only be performed by qualified service personnel.
- Ensure all connections are secure and comply with local electrical codes.
- Do not modify the thermostat or any fryer components. Use only genuine Frymaster replacement parts.
- Refer to your specific fryer's service manual for detailed wiring diagrams and safety procedures.

3. PRODUCT DESCRIPTION

The Frymaster 8071692 Thermostat (Model 461176) is a critical temperature control component for commercial deep fryers. It features a robust design with a capillary tube and bulb sensor, designed to accurately measure and regulate the oil temperature within a range of 200°F to 375°F. The thermostat ensures consistent cooking results and prevents overheating.



Image: The Frymaster 8071692 Thermostat, showing the main control unit, the coiled capillary tube, and the temperature sensing bulb at the end of the tube. A label on the unit warns about screw depth.

Key features include:

- **Part Number:** 8071692
- **Model Number:** 461176
- **Temperature Range:** 200°F - 375°F
- **Bulb Dimensions:** 5/16 inch diameter x 5 inches length
- **Capillary Length:** 24 inches
- Designed for Frymaster and Dean commercial fryers.

4. SETUP AND INSTALLATION

Installation of this thermostat requires technical expertise and should be performed by a certified technician. The following steps are a general guide and do not replace the specific instructions found in your fryer's service manual.

1. **Power Disconnection:** Ensure the fryer is completely disconnected from its power source and has cooled down.
2. **Access Panel Removal:** Remove the necessary access panels to expose the existing thermostat and wiring.
3. **Old Thermostat Removal:** Carefully disconnect the wiring from the old thermostat, noting the position of each wire. Remove the capillary bulb from its mounting location in the fryer vat and then remove the thermostat body from its mounting bracket.
4. **New Thermostat Installation:** Mount the new Frymaster 8071692 thermostat body securely in the same location. Carefully route the new capillary tube and insert the bulb into the designated sensing well within the fryer vat. Ensure the bulb is fully seated for accurate temperature readings.
5. **Wiring Connection:** Connect the electrical wires to the new thermostat terminals exactly as they were connected to the old unit. Refer to the fryer's wiring diagram if unsure.
6. **Testing:** Once installed, replace all access panels. Reconnect power to the fryer and perform a functional

test to verify proper operation and temperature control. Calibrate if necessary according to the fryer manufacturer's instructions.

Note: The label on the thermostat unit indicates "DO NOT EXCEED 7/32" SCREW DEPTH BELOW MOUNTING SURFACE" to prevent damage during installation.

5. OPERATING INSTRUCTIONS

The Frymaster 8071692 Thermostat operates automatically to maintain the set oil temperature in your commercial fryer. Once installed and calibrated, its function is integrated with the fryer's control system.

- **Temperature Setting:** Adjust the fryer's temperature dial or digital control to the desired cooking temperature within the thermostat's range (200°F - 375°F).
- **Heating Cycle:** The thermostat will activate the heating elements when the oil temperature falls below the set point and deactivate them once the desired temperature is reached, maintaining a consistent frying temperature.
- **Monitoring:** Regularly monitor the fryer's temperature gauge to ensure the thermostat is functioning correctly and maintaining the set temperature.

6. MAINTENANCE

Proper maintenance extends the life of your thermostat and ensures accurate temperature control.

- **Regular Cleaning:** Ensure the thermostat's sensing bulb and the area around it in the fryer vat are kept clean and free of carbon buildup or debris. Buildup can insulate the bulb and lead to inaccurate temperature readings.
- **Inspection:** Periodically inspect the capillary tube for kinks, damage, or leaks. Ensure all electrical connections to the thermostat are tight and free from corrosion.
- **Calibration Check:** If your fryer has a calibration procedure, perform it regularly as per the fryer manufacturer's guidelines to ensure temperature accuracy.

7. TROUBLESHOOTING

If you experience issues with your fryer's temperature control, consider the following common troubleshooting steps. Always ensure power is disconnected before inspecting internal components.

Problem	Possible Cause	Solution
Fryer not heating or not reaching set temperature.	No power to fryer. Faulty heating element. Thermostat malfunction. Loose wiring connections. Sensing bulb not properly seated or dirty.	Check power supply and circuit breaker. Test heating elements for continuity (professional service recommended). Test thermostat for proper operation (professional service recommended). Inspect and tighten all electrical connections. Clean sensing bulb and ensure it is fully inserted into the well.
Fryer overheating or not shutting off.	Thermostat stuck in closed position. Safety limit switch tripped or faulty.	Replace thermostat if faulty (professional service recommended). Check and reset high-limit switch. If it trips frequently, investigate underlying cause.

Problem	Possible Cause	Solution
Inaccurate temperature readings.	Sensing bulb dirty or improperly seated. Thermostat out of calibration. Damaged capillary tube.	Clean bulb and ensure proper seating. Calibrate thermostat (refer to fryer manual). Inspect capillary tube for damage; replace thermostat if damaged.

For complex issues or if you are unsure about any repair, it is highly recommended to contact a qualified commercial kitchen equipment technician.

8. SPECIFICATIONS

Part Number	8071692
Model Number	461176
Brand	Frymaster
Temperature Range	200°F - 375°F
Bulb Dimensions	5/16 inch (diameter) x 5 inches (length)
Capillary Length	24 inches
Product Dimensions	5 x 2 x 2 inches (approximate, main unit)
Item Weight	7.04 ounces

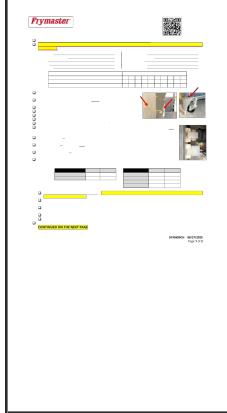
9. WARRANTY AND SUPPORT

For specific warranty information regarding the Frymaster 8071692 Thermostat, please refer to the documentation provided with your original Frymaster equipment or contact Frymaster customer service directly. As a replacement part, its warranty may be subject to the terms of the original equipment warranty or specific replacement part warranty policies.

For technical support, parts inquiries, or service assistance, please contact Frymaster's authorized service centers or visit their official website. Always provide the model and serial number of your fryer, along with the part number (8071692) of the thermostat, when seeking support.

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Related Documents - 461176

	<p><u>Frymaster QuikTrip Fryer Touch Screen Replacement Instructions</u></p> <p>Detailed step-by-step instructions for replacing the touch screen controller on Frymaster QuikTrip commercial fryers. Covers power disconnection, component removal, installation, and software provisioning. Includes troubleshooting for software version mismatches.</p>
	<p><u>Frymaster and Dean Major Components Manual - Parts and Diagrams</u></p> <p>Comprehensive manual detailing major components, parts, and diagrams for Frymaster and Dean commercial fryers, pasta cookers, holding cabinets, and related kitchen equipment. Includes model numbers and specifications.</p>
	<p><u>Frymaster FQ4000 Taco Bell Controller Replacement and Software Update Guide</u></p> <p>Comprehensive guide for Frymaster FQ4000 series fryers, detailing the replacement of Taco Bell controllers with the Common Controller and the necessary software update procedure using a USB drive. Includes kit contents, step-by-step instructions, and troubleshooting tips.</p>
	<p><u>Frymaster Electric Fryer Series: Operation and Maintenance Guide</u></p> <p>Operational guide for Frymaster RE80, FPRE80, HPRE80, YSCFRE18, YCFRE18 Series Electric Fryers, covering initial startup, filter preparation, filtering, and shutdown procedures.</p>
	<p><u>Frymaster Chipotle Equipment Start-up Guide and Checklist</u></p> <p>Official Frymaster equipment start-up form and checklist for Chipotle locations. Covers installation, safety, gas, electric, and filtration system checks for commercial fryers.</p>
	<p><u>Frymaster FilterQuick FQGLA-T Gas Fryer Service Manual</u></p> <p>Comprehensive service manual for the Frymaster FilterQuick FQGLA-T Gas Fryer, detailing troubleshooting, maintenance, error codes, and operational procedures for qualified technicians.</p>