

## Frymaster FPRE117

# Frymaster FPRE117 Commercial Electric Fryer

## USER INSTRUCTION MANUAL

### 1. Product Overview

The Frymaster FPRE117 is a high-efficiency, Energy Star rated commercial electric fryer designed for demanding kitchen environments. This floor model features a 50-lb oil capacity, an open frypot design, and a built-in filtration system for extended oil life and ease of maintenance. Key features include an automatic melt cycle, boil-out temperature control, and a temperature probe for precise cooking.



**Figure 1:** Frymaster Commercial Electric Fryer (Model FPRE217C shown for illustrative purposes, featuring two frypots and CM3.5 controllers. The FPRE117 model covered by this manual typically has a single frypot.) This image displays the robust stainless steel construction and the user interface for temperature and cycle management.

### 2. Safety Information

Always adhere to local and national electrical and safety codes. This appliance must be installed by a qualified technician. Failure to do so may result in injury or damage and will void the warranty.

- Ensure proper ventilation around the unit to prevent overheating.
- Do not operate the fryer without oil or shortening in the frypyot.
- Always disconnect power before cleaning or servicing.
- Use caution when handling hot oil. Wear appropriate personal protective equipment (PPE).
- Keep the area around the fryer clear of combustible materials.

### 3. Setup and Installation

Proper installation is critical for the safe and efficient operation of your Frymaster FPRE117 fryer.

1. **Unpacking:** Carefully remove the fryer from its packaging. Inspect for any shipping damage. Report any damage immediately to the carrier and your dealer.
2. **Placement:** Position the fryer on a level, non-combustible surface. Ensure adequate clearance from walls and other equipment for ventilation and maintenance access. The unit requires proper exhaust ventilation as per local codes.
3. **Electrical Connection:** The FPRE117 requires a 17 KW electrical input. Connect the fryer to a dedicated, properly grounded electrical circuit by a qualified electrician. Verify that the voltage and phase match the specifications on the fryer's data plate.
4. **Initial Cleaning:** Before first use, clean the frypyot and all accessories (baskets, rack-type basket support, basket hanger) with warm water and a mild detergent. Rinse thoroughly and dry completely.

### 4. Operating Instructions

Follow these steps for safe and effective operation of your fryer.

1. **Filling the Frypyot:** Ensure the drain valve is closed. Fill the frypyot with liquid shortening or oil to the indicated MIN/MAX fill lines. For solid shortening, break it into smaller pieces and place them in the frypyot.
2. **Power On:** Turn on the main power switch. The control panel will illuminate.
3. **Automatic Melt Cycle (for solid shortening):** If using solid shortening, activate the automatic melt cycle. This feature slowly melts the shortening to prevent scorching and damage to heating elements.
4. **Setting Temperature:** Use the digital controls to set the desired cooking temperature. The temperature probe will monitor and maintain the oil temperature precisely.
5. **Preheating:** Allow the fryer to preheat to the set temperature. This may take several minutes.
6. **Frying:** Carefully lower food into the hot oil using the twin baskets. Do not overload the frypyot, as this can lower oil temperature and result in greasy food.
7. **Boil Out Temperature Control:** This feature is used during the cleaning process to safely heat water for boil-out. Refer to the maintenance section for details.

### 5. Maintenance and Cleaning

Regular maintenance ensures optimal performance and extends the life of your fryer.

- **Daily Filtration:** Utilize the built-in filtration system daily to remove food particles and extend oil life. Follow the instructions for operating the filtration pump and changing filter paper.

- **Daily Cleaning:** After each use, or at the end of the day, clean the exterior of the stainless steel frypot and door, and the enamel cabinet with a damp cloth and mild detergent. Wipe dry to prevent water spots.
- **Boil-Out Procedure:** Periodically perform a boil-out to thoroughly clean the frypot. Drain the oil, fill the frypot with water and a recommended boil-out solution, and use the boil-out temperature control feature to heat the solution. Follow manufacturer's guidelines for boil-out solution concentration and duration. Rinse thoroughly after boil-out.
- **Deep Cold Zone Cleaning:** The deep cold zone collects crumbs and sediment. Ensure this area is regularly cleaned during oil changes or boil-outs to prevent carbon buildup.
- **Basket and Accessory Cleaning:** Clean baskets, rack-type basket support, and basket hanger regularly with hot soapy water.

## 6. Troubleshooting

Refer to this section for common issues and their potential solutions.

Problem	Possible Cause	Solution
Fryer not heating.	No power, tripped circuit breaker, faulty heating element.	Check power supply and circuit breaker. If problem persists, contact qualified service technician.
Oil not filtering properly.	Clogged filter, low oil level, pump issue.	Replace filter paper. Ensure adequate oil level. Check pump for obstructions.
Food not cooking evenly.	Overloading frypot, incorrect temperature setting, old oil.	Reduce batch size. Verify temperature setting. Change oil if necessary.

For issues not listed here, or if solutions do not resolve the problem, contact Frymaster authorized service personnel.

## 7. Specifications

Feature	Detail
Model	FPRE117
Brand	Frymaster
Type	Commercial Electric Fryer, Floor Model
Energy Efficiency	Energy Star Rated
Oil Capacity (Approximate)	50 Lb
Input Power	17 KW
Frypot Design	Open Frypot with Deep Cold Zone
Filtration	Built-In Filtration System
Dimensions (Product)	47 x 25 x 47 inches (Height x Width x Depth)

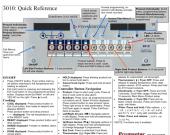
Feature	Detail
<b>Item Weight</b>	277 pounds
<b>Frypot Material</b>	Stainless Steel
<b>Exterior Finish</b>	Stainless Steel Front, Painted Sides
<b>Manufacturer</b>	Frymaster Corporation
<b>ASIN</b>	B00ZVSDMLK
<b>First Available</b>	June 18, 2015

## 8. Warranty and Support

For warranty information, technical support, or to locate an authorized service provider, please contact Frymaster customer service directly. Retain your proof of purchase for warranty claims.

*Note: Specific warranty terms and conditions may vary by region and product. Refer to the official Frymaster warranty documentation provided with your purchase.*

### Related Documents - FPRE117

	<p><a href="#"><b>Frymaster 3010 Quick Reference Guide - Commercial Fryer Controller</b></a></p> <p>Quick reference guide for the Frymaster 3010 commercial deep fryer controller. Covers basic operations, button navigation, programming, filter menu, info mode, and vat setup for efficient kitchen management.</p>
	<p><a href="#"><b>Frymaster FilterQuick FQG30 Gas Fryer: Installation, Operation, and Maintenance Manual</b></a></p> <p>This comprehensive manual provides detailed instructions for the installation, operation, and maintenance of the Frymaster FilterQuick FQG30 Series Gas Fryer. It covers safety, setup, daily use, filtration, preventive maintenance, and troubleshooting for commercial kitchens.</p>
	<p><a href="#"><b>Frymaster Gen III LOV™ BIELA14-T Serie - Manual de Servicio</b></a></p> <p>Manual de servicio para la freidora eléctrica Frymaster Gen III LOV™ serie BIELA14-T. Incluye procedimientos de mantenimiento, solución de problemas y guías técnicas para cocinas comerciales.</p>
	<p><a href="#"><b>Frymaster FilterQuick FS Touch Boil Out Procedure</b></a></p> <p>Quick reference guide for performing the Boil Out procedure on a Frymaster FilterQuick FS Touch filtration system. Includes step-by-step instructions for cleaning and maintenance.</p>

 	<p><a href="#"><b>Frymaster FilterQuick Controller Version 2 Operation Manual</b></a></p> <p>This operation manual provides comprehensive instructions for the Frymaster FilterQuick Controller Version 2, covering setup, operation, menu navigation, troubleshooting, and Oil Quality Sensor (OQS) functions. It includes model number FRY_IOM_8197206 and details on maintaining optimal oil quality for food service operations.</p>
	<p><a href="#"><b>Frymaster Electric Fryer Series: Operation and Maintenance Guide</b></a></p> <p>Operational guide for Frymaster RE80, FPRE80, HPRE80, YSCFRE18, YCFRE18 Series Electric Fryers, covering initial startup, filter preparation, filtering, and shutdown procedures.</p>