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› Frymaster 8263196 Temperature Probe Kit Instruction Manual

Wholesale Sensors 8263196

Frymaster 8263196 Temperature Probe Kit Instruction Manual

Model: 8263196

1. INTRODUCTION

This manual provides essential information for the installation, operation, and maintenance of the Frymaster 8263196 Temperature Probe Kit. This kit is designed for use with Frymaster gas-operated OCF (Oil-Conserving Fryers) and LOV (Low Oil Volume) models, ensuring precise temperature monitoring for consistent and high-quality frying results. Constructed from durable materials, it withstands the high demands of commercial kitchens. Proper use and maintenance will extend the lifespan of the probe and ensure safe operation.

The Frymaster 8263196 Temperature Probe Kit is compatible with a range of Frymaster gas-operated OCF and LOV models. These include, but are not limited to: 3FQG30U, BIGL30, BIGLA30, FPGL Series, FPGL230CA, FPGL330C, FPGL330CA, FPGL430CA, FPGL430CASC, FQE30U, FQG30, FQG30U, OCF30 Gas Series, OCF30ATOG.



Image 1.1: The Frymaster 8263196 Temperature Probe Kit, showing the probe, wiring, and packaging with "Wholesale Sensors" branding and a "12 Month Warranty" seal.

2. PRODUCT OVERVIEW

The Frymaster 8263196 Temperature Probe Kit consists of a temperature sensing probe with attached wiring and connectors. It is designed to provide accurate temperature readings within the fryer oil, which is crucial for maintaining optimal frying conditions and ensuring food safety.

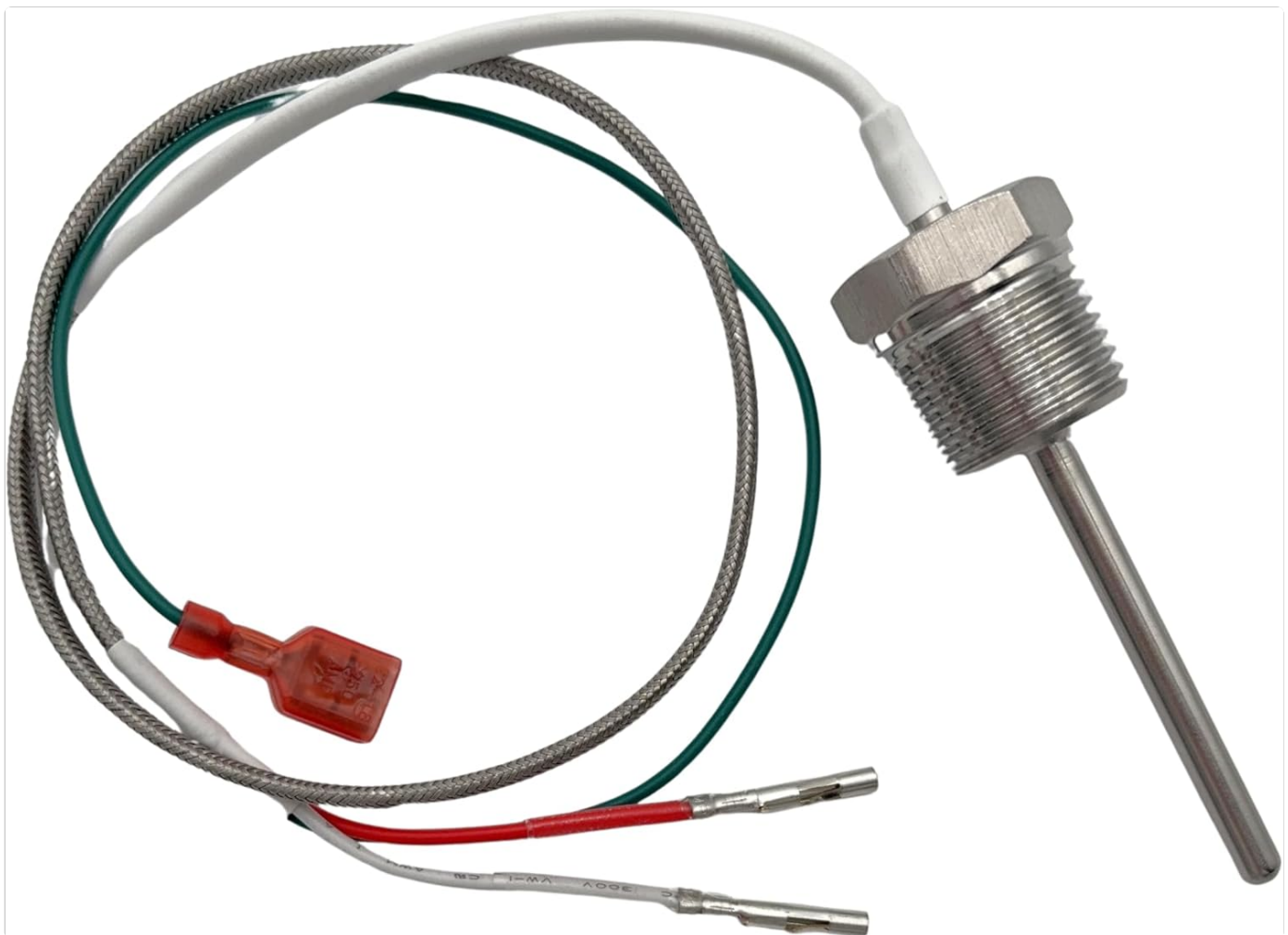


Image 2.1: A detailed view of the temperature probe, highlighting the threaded base, probe tip, and the connected white, green, and red wires with terminal connectors.

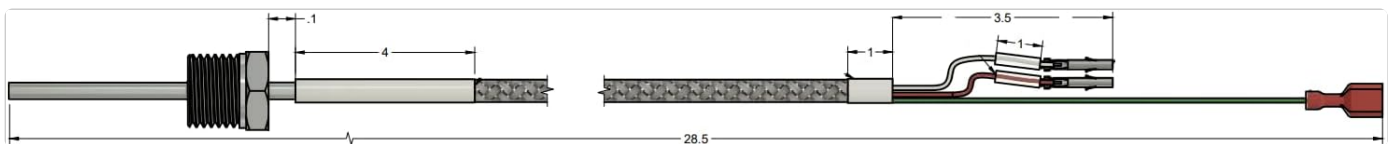


Image 2.2: Technical drawing illustrating the dimensions of the temperature probe and its wiring, including probe length, thread size, and wire lengths.

3. SETUP AND INSTALLATION

Safety First: Before beginning any installation, ensure the fryer is completely powered off, unplugged, and has cooled down to a safe temperature. Refer to your fryer's specific service manual for detailed safety procedures and wiring diagrams.

1. **Preparation:** Disconnect the fryer from all power sources. Allow the fryer oil to cool completely. If necessary, drain the oil according to the fryer manufacturer's instructions.
2. **Access:** Locate the existing temperature probe on your Frymaster OCF or LOV model. This may require removing access panels or components.
3. **Removal of Old Probe:** Carefully disconnect the wiring from the old temperature probe. Use appropriate tools to unthread and remove the old probe from its mounting location. Be mindful of any residual oil or debris.
4. **Installation of New Probe:** Thread the new Frymaster 8263196 Temperature Probe into the designated mounting port. Ensure it is securely tightened to prevent leaks, but do not overtighten.
5. **Wiring Connection:** Connect the wires of the new probe to the corresponding terminals on the fryer's control board or

wiring harness. Refer to the fryer's wiring diagram to ensure correct polarity and connection points. The probe typically has three wires: white, green, and red, which should match the existing connections.

- 6. Secure Components:** Reinstall any access panels or components that were removed during the process. Ensure all connections are secure and no wires are pinched.
- 7. Testing:** Once installation is complete, refill the fryer with oil if it was drained. Reconnect power to the fryer and perform a functional test to verify that the new temperature probe is providing accurate readings and the fryer is operating correctly.

If you are unsure about any step, consult a qualified service technician or the fryer's official service manual.

4. OPERATING PRINCIPLES

The Frymaster 8263196 Temperature Probe is a critical component in the fryer's temperature control system. It continuously monitors the oil temperature and sends signals to the fryer's control board. The control board then regulates the heating elements or gas burners to maintain the desired frying temperature. This precise temperature control is essential for:

- **Consistent Product Quality:** Ensures food is cooked evenly and to the correct doneness.
- **Oil Longevity:** Prevents oil from overheating and breaking down prematurely, extending its useful life.
- **Energy Efficiency:** Optimizes heating cycles, reducing unnecessary energy consumption.
- **Safety:** Helps prevent dangerous overheating conditions.

No user interaction is required for the probe's operation once installed. Its function is entirely automatic, working in conjunction with the fryer's control system.

5. MAINTENANCE

Regular maintenance of the temperature probe ensures its accuracy and extends its lifespan. Perform the following checks as part of your routine fryer maintenance:

- **Visual Inspection:** Periodically inspect the probe for any signs of physical damage, corrosion, or excessive carbon buildup. Ensure the wiring is intact and connections are secure.
- **Cleaning:** During routine fryer cleaning, gently wipe down the probe with a soft cloth to remove any oil residue or debris. Avoid using abrasive cleaners or tools that could scratch or damage the probe's surface. Ensure the fryer is cool and disconnected from power before cleaning.
- **Accuracy Check:** If your fryer has a calibration function or if you suspect inaccurate readings, consult your fryer's service manual for instructions on how to check and calibrate the temperature probe. This may involve using an external calibrated thermometer.
- **Replacement:** If the probe shows signs of damage, provides inconsistent readings, or fails to function, it should be replaced immediately with a genuine Frymaster 8263196 Temperature Probe Kit or an equivalent part from a reputable manufacturer like Wholesale Sensors.

6. TROUBLESHOOTING

This section outlines common issues related to temperature probes and potential solutions. Always ensure the fryer is disconnected from power before performing any inspection or repair.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Inaccurate Temperature Readings	<ul style="list-style-type: none"> Probe covered in carbon buildup or debris. Loose or corroded wiring connections. Probe faulty or out of calibration. 	<ul style="list-style-type: none"> Clean the probe thoroughly. Check and secure all wiring connections. Clean any corrosion. Calibrate the probe if possible, or replace it if faulty.
No Temperature Reading / Fryer Not Heating	<ul style="list-style-type: none"> Probe completely disconnected or broken wire. Probe short-circuited or open-circuited. Control board issue (less likely to be probe). 	<ul style="list-style-type: none"> Inspect wiring for breaks or disconnections. Reconnect or repair. Test probe continuity with a multimeter. Replace if faulty. Consult a qualified technician for control board diagnosis.
Fryer Overheating	<ul style="list-style-type: none"> Probe providing incorrect low readings (causing fryer to overcompensate). Probe stuck or not sensing temperature changes. 	<ul style="list-style-type: none"> Replace the temperature probe. Ensure probe is correctly positioned in the oil.

For issues not listed or if solutions do not resolve the problem, contact a certified service technician or Wholesale Sensors customer support.

7. SPECIFICATIONS

Key technical specifications for the Frymaster 8263196 Temperature Probe Kit:

Attribute	Detail
Model Name	8263196
Brand	Wholesale Sensors
Material	Wire (Probe body typically stainless steel)
Color	White (referring to wire insulation)
Product Dimensions	0.08"D x 21.5"W x 0.08"H (Overall dimensions, including wire length)
Item Weight	0.2 Pounds (3.2 ounces)
Manufacturer	Wholesale Sensors
UPC	721755422076
ASIN	B0DLCKZXGG
First Available	October 29, 2024

8. WARRANTY AND SUPPORT

Warranty: The Frymaster 8263196 Temperature Probe Kit is backed by a **12-Month Warranty** provided by Wholesale

Sensors, a USA Manufacturer. This warranty covers defects in materials and workmanship under normal use. For warranty claims, retain your proof of purchase.

Support: For technical assistance, troubleshooting, or warranty inquiries, please contact Wholesale Sensors directly. As the manufacturer, Wholesale Sensors takes full responsibility for ensuring the quality and performance of this product. For more information or to contact support, please visit the [Wholesale Sensors Store on Amazon](#) or refer to the contact information provided with your purchase.

Why Wholesale Sensors?

High Quality OEM Replacements

Our products replace OEM sensors at a higher quality than the original manufacturer by utilization of automation.

Cost Effective

Wholesale Sensors provides affordable and quick solutions to your problems.

Designed by American Engineers

Our products are designed by detail-oriented professionals who inspect and test all products to ensure the highest quality.

US Based Manufacturing & Distribution Company

Wholesale Sensors is a US based company that stands behind its products offering warranties between 12 and 24 months.

WHOLESALE SENSORS

Image 8.1: An informational graphic from Wholesale Sensors, highlighting their commitment to quality, cost-effectiveness, American engineering, and US-based manufacturing and distribution, along with warranty information.