



Control Options

CONTROL FUNCTIONALITY

- Safely Operate the Fryer
 - Detects and prevents oil over temp situations
 - Ensures gas is shutoff if pilot light extinguishes
- Detect Oil Temp Changes
 - Activates heating cycle when fries are dropped into oil, quick development of crust, minimizing oil absorption, enhance food quality and speed of production
- Ensure Oil Temp recovers back to Set Point quickly
 - Instant On and Flex Time ensures food quality and consistency
- Minimize Oil Temp Overshoot
 - Turning off heat prior to set point minimizes temp overshoot and prolongs oil life
- Regulate Cook Times for Food Quality and Consistency
 - Removes guess work and judgement of staff by programming cook times, filter prompts, filter compliance, etc



CONTROL TYPES

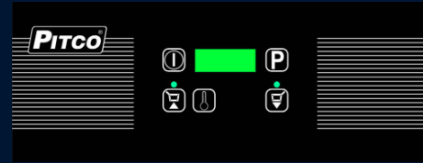
Millivolt Control



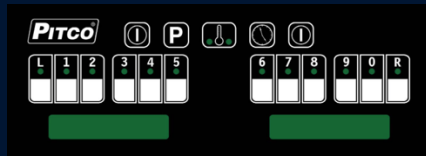
Solid State Control



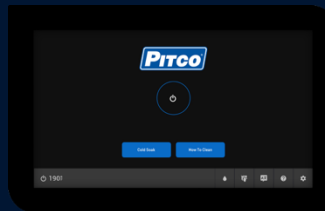
Digital



I12/K12 Computer



OneTouch



MILLIVOLT CONTROLS

- Simplest control option for basic frying needs.
- No Electricity Required - ideal for sites with limited electric outlets, food trucks, etc
- Manual pilot ignition using a (Robert Shaw) gas valve knob with a sensor to confirm pilot flame.
- Bulb and Capillary thermostat detects oil temperature changes within $\pm 10^{\circ}\text{F}$ ($\pm 5^{\circ}\text{C}$).
- Uses a basic temperature dial marked in $^{\circ}\text{F}$ and $^{\circ}\text{C}$.
- Automatic gas shut off if pilot flame goes out.



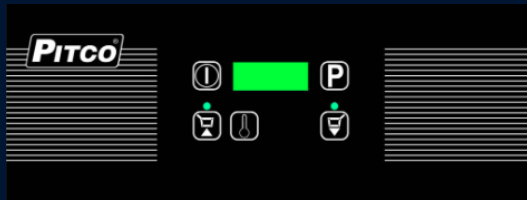
SOLID STATE CONTROLS

- Paired with matchless ignition system providing automatic lighting and quickest temperature recovery.
- Melt Cycle and Boil Out capability are included, for oil/shortening friendly start-ups and easier vat maintenance.
- Equipped with Power and Melt Cycle switches.
- Patented Self Cleaning burners on most gas models.
- LED indicators show operational status.
- Solid State Temperature control is typically located behind the fryer door.
- Capable of detecting oil temperature changes within $\pm 1^{\circ}\text{F}$ ($\pm 0.5^{\circ}\text{C}$).
- Available as a backup control system in fryers with a more advanced primary control.



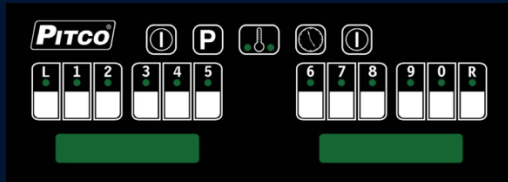
DIGITAL CONTROLS

- Digital LED display provides Actual and Set Temperature Readout and Countdown Cook Timers.
- Improved temperature control with +/- 1°F reactivity from set temperature.
- Ability to program separate left & right hand timers.
- LED indicators of active cook timers with visual & audible cues and alerts.
- Password-enabled settings menu.
- Melt Cycles capability built-in.
- Compatible with automated basket lifts.



I12 COMPUTER CONTROLS

- All capabilities of Digital and more!
- 12 Button Computer to program a variety of menu items and cook time settings.
- Ability to program Cook Times for each basket or menu item.
- Advanced timer features with shake, hold & pre-alert options.
- Dual display digital LED readout.
- Instant On feature provides immediate heat response, minimizing temperature drop and improving food quality.
- Flex Time for consistent food quality with varying load sizes.
- Supports optional triple and quad basket configurations.
- Color coded MultiZone control to cook and track multiple different baskets at once.



I12+ADDITIONAL FEATURES

- All capabilities of I12 – and more!
- Automatic filter compatible.
- Cook Filter Lockout setting possible to enforce regular performance of filter cycles.
- Time of Day Lockout option.
- Features Jug in Box (JIB) Oil Top Off options.
- Limited filter data recording availability.
- Automated Bulk Oil functionality for fryers equipped with that option.



K12 COMPUTER CONTROLS

- All capabilities of I12+ – and more!
- Energy saving setback mode to lower oil temperature when fryer is idle.
- Oil quality sensing options can monitor and log oil data to make the most cost-effective decisions in oil management.
- Automated oil handling integration with third party oil systems for bulk fresh and bulk waste oil handling.
- Profile Cooking & Lane Cooking available.
- Capability to support all Advanced Features for fryers equipped with that option.



Advanced Features

Automated Bulk Oil Functions

JIB Oil Top OFF

Autofilter (Automatic)

Pan In Place Detection

Pan Empty Detection

Autofilter (Unattended)

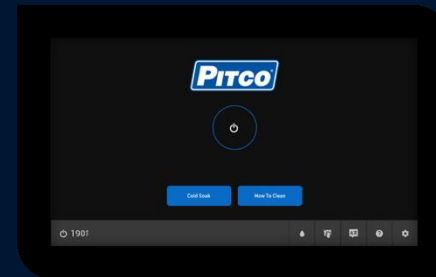
SmartOil Sensor Quality Reading

Replace Filter Paper Notification



OneTouch CONTROLS

- All capabilities of the K12 computer – and more!
- Ability to update firmware as new features are released!
- Intuitive 10.1 inch HLUI touch screen for easy user experience.
- Full menu customization on item names, images and cook settings, edit anytime.
- Advanced data tracking for cook stats, run times and filter cycles allows user to analyze performance and improve efficiency.
- Open Kitchen Connectivity - connect to Wifi or ethernet for firmware and recipe updates.
- Multilingual settings to change display language.



Advanced Features

Automated Bulk Oil Functions

JIB Oil Top OFF

Autofilter (Automatic)

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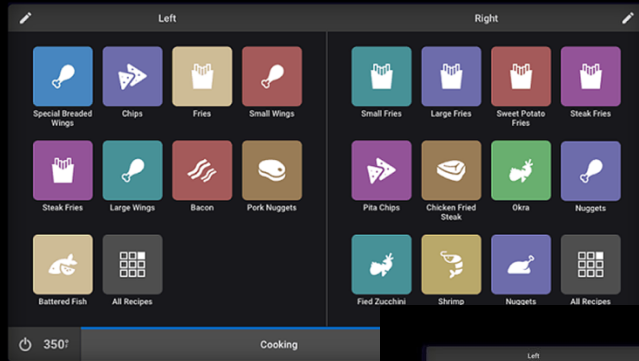
Autofilter (Unattended)

SmartOil Sensor Quality Reading

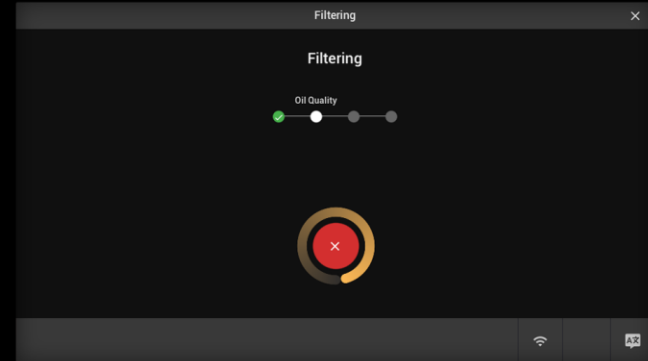
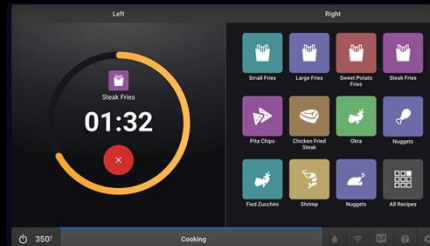
Replace Filter Paper Notification



OneTouch CAPABILITIES



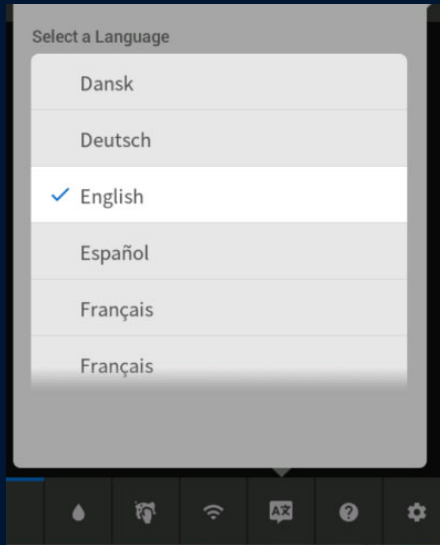
Customizable
menu icons and
cook timer visuals



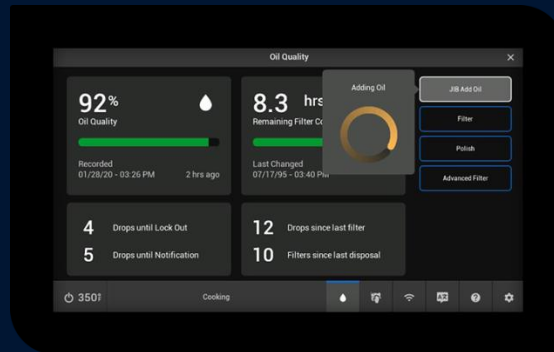
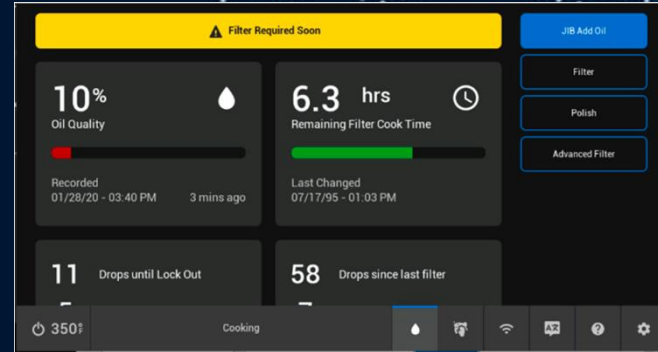
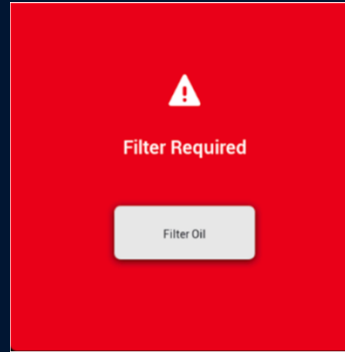
Filter cycle countdown with visuals



OneTouch CAPABILITIES



Customizable display
language



Filter countdown
and lockout



COMPARE ADVANCED CONTROLS

Control Features	I12	I12+	K12	OneTouch
Flex Time	✓	✓	✓	✓
Temperature Setback			✓	✓
Cook Filter Lockout		✓	✓	✓
Time of Day Lockout		✓	✓	✓
Cook Recipe Weights			✓	✓
Filter Data (Recording)		Limited	✓	✓
Filter Lockout - LED Flash			✓	
Filter Lockout - Audio			✓	✓
Update Recipes (Field)				✓
Update Firmware			Limited (USB only)	✓
Connectivity			Limited (USB only)	✓
Profile Cooking			✓	✓
Lane Cooking		✓	✓	✓

Advanced Features	I12	I12+	K12	OneTouch
Automated Bulk Oil Functions		Limited	✓	✓
JIB Oil Top OFF		✓	✓	✓
Autofilter (Automatic)		✓	✓	✓
Pan In Place Detection			✓	✓
Pan Empty Detection			✓	✓
Autofilter (Unattended)			✓	✓
SmartOil Sensor Quality Reading			✓	✓
Replace Filter Paper Notification			✓	✓

*Controls support these features in cases where the fryer was upgraded at purchase to include option.



THANKS!

Check out these helpful posts on Controls:

[Millivolt VS Solid State](#)

[Digital Controls](#)

[Automate with Computer Controls](#)

CREDITS: This presentation template was created by Slidesgo, including icons by Flaticon, and infographics & images by Freepik.

