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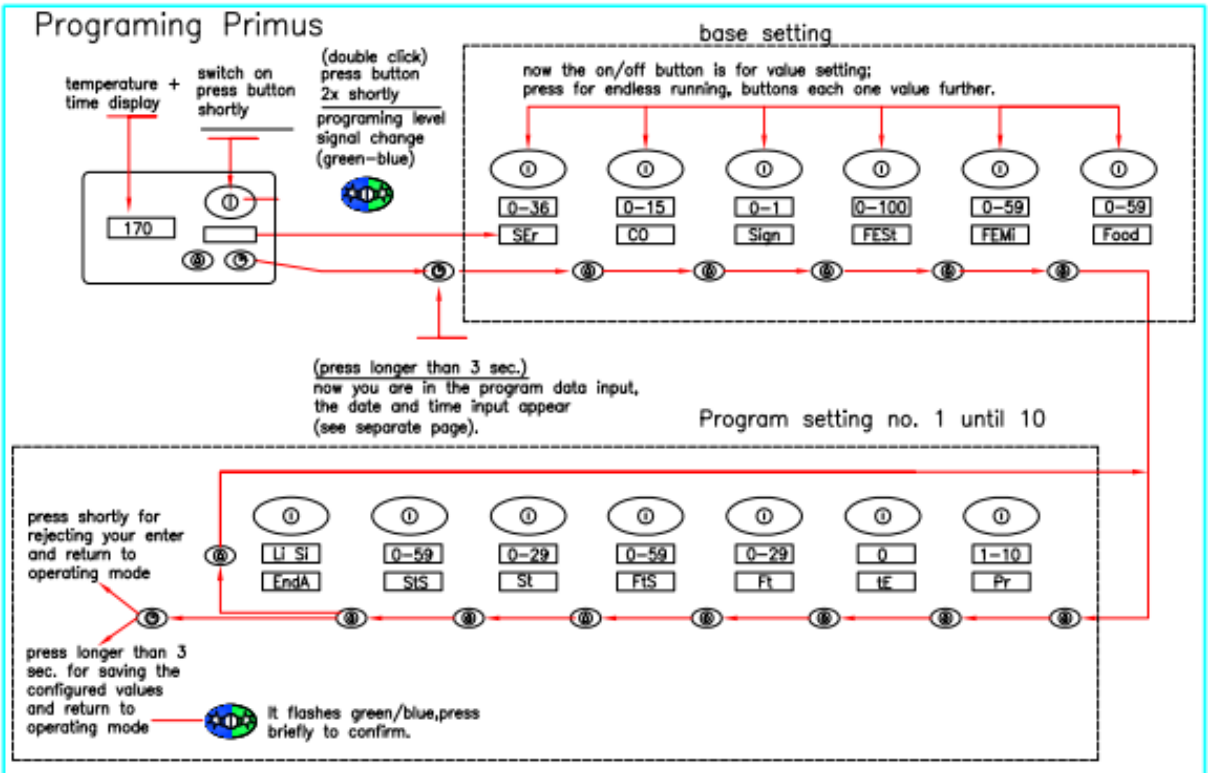
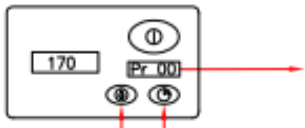
Programing Primus



manual temperature setting in program 0 (no program)

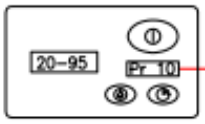


program setting no. 0

decrease temperature — increase temperature

change through press shortly

Cleaningprogramme



Programme setting no.10 cleaningprogramme

Temperature adjustment from 20 to 95°C possible, recommended: 70°C with Kienle Basic Cleaner

Legend Information Field

SEr	Service intervals in months. (0–36)
CO	Code input for Service only.
Sign	Audible signals of the base setting on (1) or off (0)
FESt	Enter/input of time of fat use in hours (0–100)
FEMi	Enter/input of time of fat use in minutes (0–59)
Food	Setting of time for transition in standby mode (0–59)
Pr	Selection of the program number
tE	Setting of temperature
Ft	Frying time in minutes (0–29)
FtS	Frying time in seconds (0–59)
St	Shaker time in minutes (0–29)
StS	Shaker time in seconds (0–59)
EndA	End action after finishing of the frying process (Si–Signal)
	when 0 is entered the actuator is deselected and not in function

The time of fat use is a time value determined by the client, which states nothing about the level of perishability of fat. Therefore, we recommend to use appropriate means, e.g. fat test devices.

1.6.2018