INPUT	PROCESSING	OUTPUT
• Temperature reading 1 • Temperature reading 2 • Temperature reading 3	• Check if temperature reading 2 is more than 50 degrees greater than temperature reading 1 • Check if temperature reading 2 is less than 10 degrees greater than temperature reading 1 • Check if temperature reading 3 is within the range of 150-190 degrees	• "Reduce fryer heat before taking the third reading." (if temperature reading 2 is too high) • "Increase fryer heat before taking the third reading." (if temperature reading 2 is too low) • "You may start frying the Magwinyas." (if temperature reading 3 is within the range) • "Oil is not ready for frying!" (if temperature reading is not within range)