



LOV™ FRYER TRAINING OUTLINE FORM



Two (2) hours are allowed for the following training / demo for each fry and protein station. Ensure all trainees refer to the Quick Reference, Quick Start, Fry Guides and Operation Manual located in the manual holder inside the fryer door for the following.

Hands on demonstration and performance are essential for all trainees.

CREW / FILTRATION PERSON(S) / MANAGERS

OVERVIEW

- Provide an overview of what a LOV is Vs traditional fryer – Smaller vat, Low Oil Volume
- Explain the benefits when used properly – Use less oil, Auto Filter, Auto Top Off

COMPUTER

- Identify M3000 Computer buttons and functions / LED's for LOV – Refer to the LOV Quick Start Guide**
 - ON / OFF Buttons – Full and Split Functions
 - Product Buttons - Multi product cooking buttons and entering codes for programming
 - Cook Cycle Buttons – Start a cook cycle / cancel alarms and change from Dedicated to Multi Product
 - Filter Buttons – On- Press -Cooks Remaining / On = Press and hold to access Filter Menu / Menu navigation
 - Temp Button – Off – Versions of software / On = 1(X) actual temp 2(X) set-point
 - Info Button – 1(X) Recovery check of fryer / Press and hold 3 seconds = Filter Stats, Usage, Last Load
 - Filter Light Blue LED
 - JIB Orange LED / JIB Reset
 - Master Power Switch (per vat) (US ONLY)
 - MIB Display Window – “A” for Auto or “P” filter pan installation issue. Check for proper installation of pan.

Demonstrate how to use the operating controls – Cooking Functions – Refer to the LOV Fryer Station Guides

- Turning the computer ON / OFF for heating the vats
- One button cooking – Dedicated Mode - **Refer to the LOV Fry Station Guide (French Fries/Hashbrowns)**
- Two button cooking – Multi Product. Show **REMOVE DISCARD PRODUCT** message if setpoint is different for product being cooked. - **Refer to the LOV Fry Station Guide (McNuggets, Crispy, etc.)**
- Changing from breakfast to lunch and back
- Cancel a cook cycle or alarms

Demonstrate JIB System (JIB and Bulk Oil Systems) – Refer to the LOV Quick Reference Guide

- Demonstrate setup of the JIB
- Filling vats with oil (Bulk or JIB)

AUTO TOP-OFF (ATO) – Refer to the LOV Quick Reference Guide

- Instruct on function of Yellow “JIB Empty” LED (Use remaining oil in box)
- Demonstrate when JIB is changed JIB reset must be pressed and held to reset light
- Demonstrate Auto Top-Off on a vat by moving oil out of vat

AUTOMATIC INTERMITTENT FILTRATION (AIF) – Refer to the LOV Quick Reference Guide

- Demonstrate assembly of the filter pan (Emphasize need for daily pad change / more often as needed)
- Demonstrate AIF cycle on “TEST” menu item. Air bubbles should only be observed in unit being filtered.
- Show Blue LED, SAY “YES” TO THE BLUE LIGHT
- Show “FILTER NOW” displayed on vat to be filtered
- Demonstrate new skimming procedure
- Show filtration issues (OIL TOO LOW, errors created by not changing the pad (monitor oil returned to vat levels – should be where it started)
- Show FILTER BUSY message by trying to manual filter while another vat is filtering.
- Six consecutive unsuccessful filtrations and unit goes to **SERVICE REQUIRED** an authorized technician is needed.
- Show location of thermal reset on Filter Motor

TROUBLESHOOTING

- Common error messages
 - Is Vat Full? – a problem may exist in the filtration system – Follow instructions on the computer.
 - Drain Clogged- Clear Drain-Is Drain Clear? (Gas Only) – Follow instructions on the computer using the new fryers friend to clear the drain.
 - Filter Busy – a filtration process is in another vat
 - Probe Failure – Temperature circuitry has a problem – Turn off fryer and call for service
 - Heating Failure – Unit is not heating – Turn off fryer and turn on again.
 - Low Temp – Oil temperature below set point – may occur during cooking cycle
 - Recovery Fault – Vat did not meet minimum specs for temperature recovery – Press the ✓ to continue.
 - Service Required – a problem exists that requires a technician.
- Frymaster's Hot line and ASA contact person / with phone numbers

FILTRATION PERSON(S) / MANAGERS

Refer to LOV Quick Reference Guide and Operations Manual Chapter 4

Demonstrate daily cleaning of the oil sensor during maintenance filters with no-scratch pad (gas only).

FILTER MENU (Press and hold LEFT or RIGHT FLTR button based on the type of vat being filtered)

NON BULK OIL SYSTEM

Demonstrate how to access FILTER MENU

- Show AUTO FILTER and explain what it does
- Show MAINT FLTR (**always filter the Fish vat last**)
- Show DISPOSE and explain what it does (Use of MSDU)
- Show DRAIN TO PAN and explain what it does
- Show FILL VAT FROM DRAIN PAN and explain what it does

BULK OIL SYSTEM

Demonstrate how to access FILTER MENU

- Show AUTO FILTER and explain what it does
- Show MAINT FLTR (**always filter the Fish vat last**)
- Show DISPOSE and explain what it does
- Show DRAIN TO PAN and explain what it does
- Show FILL VAT FROM DRAIN PAN and explain what it does
- Show FILL VAT FROM BULK and explain what it does
- Show PAN TO WASTE and explain what it does

STORE MANAGERS ONLY (OR DESIGNATED PERSONS)

Refer to LOV Quick Start Guide and Operations Manual Chapter 4

Demonstrate how to access LEVEL 1 PROGRAMMING – (Press and hold TEMP and INFO) Code 1234

- Demonstrate Product Selection and setting up an item and Assigning Buttons
- Demonstrate how to add a new Menu Item – setup a test menu item (short cook cycle)
- Deep Clean
- High Limit Check
- Fryer Setup Mode

Demonstrate how to access LEVEL 2 PROGRAMMING – (Press and hold TEMP and INFO) Code 1234

Demonstrate how to access INFO MODE (Press and hold INFO for three seconds)

- Show FILTER STATS menu
- Show REVIEW USAGE menu
- Show LAST LOAD menu

Demonstrate Deep Clean Procedures – as much as practical (Refer to Operations Manual Chapter 4)

Key Points

Review with all employees

- **Blue Light – Choose YES to Filter Now? and Confirm**
- **Orange Light – Change JIB and press reset (Bulk users fill JIB)**
- **Start a cook on the fry station by pressing the cook button**
- **Start a cook on the protein station by pressing the product button and then the cook button.**
- **Is Vat Full? – Answer YES only when oil it at the top line.**
- **Maintenance filter daily**
- **Change filter pad daily or twice daily in high volume or 24 hour stores**