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😋 💭 🗢 📕 🕨 Remote Connectivity 🕨 Menu Sync Tool

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Name

Burn New

🐻 3000MenuSync

🖬 Open

Organize 🔻

☆ Favorites

🧮 Desktop

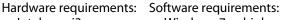
Instruction Sheet

Subject: MenuConnect Installation and Operation Instructions

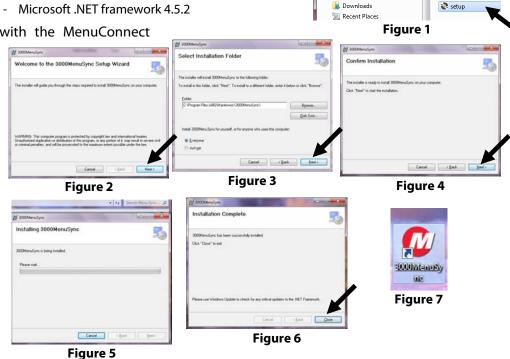
Models affected: OCF and FilterQuick Fryers

Follow these instructions to install and operate the MenuConnect software.

1. Ensure the computer has these minimum basic requirements to operate the MenuConnect



- Intel core i3 processor Windows 7 or higher
 - Windows Service Pack 1
- 2 GB RAM14" screen display
- Microsoft Visual C++ 2013 Redistributable (x86)
- software.
- Install the USB drive with the MenuConnect software files on it and navigate to the files.
- 3. Double click on Setup (see Figure 1).
- 4. At the "Setup Wizard Welcome" screen click on Next (see Figure 2).
- 5. At the "Select Installation Folder" screen click on Next (see Figure 3).
- 6. At the "Confirm Installation" screen click on Next (see Figure 4).
- 7. Wait while the software is installing (see Figure 5).



- (see Figure 5).
 8. The "Installation Complete" screen is displayed once the software is installed (see Figure 6). Click on close and proceed to step 10.
 - 9. If the software doesn't load some necessary Windows files may be needed. If so, locate and double click on the vcredist_x86.exe file on the USB drive to install. Follow the prompts. Once the software is installed return to step 3 above to install the MenuConnect software.
 - 10. After successful installation, launch the MenuConnect software by clicking on the MenuConnect icon shortcut on the desktop (see Figure 7).



- 11. The MenuConnect menu creation screen is displayed in Figure 8.
- 12. Click on the pull down menu from Select Product to select fryer type (OCF or FQ [FilterQuick]). The OCF will display 3000 on the controller; The FilterQuick will display FilterQuick on the controller (see Figure 9).
- 13. Select the frypot number for the menu. If the same

а

This

menu applies to all frypots select 0. If different menus apply to different frypots, individual files will need to be created for each vat.

associates the product with

a cook button 1-20. This will allow editing of the product

14. Click and highlight

product field 1-20.

cook parameters.

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MENU PRODUCTS				
elect Product		Pr	Product Setup	
elect Frypot Number	0	Product Name (8 characters)	CHIKBATY	
	KRATY	Product Name (4 characters)	CPTY	
CHIKPATY		Cooking Mode	SINGLE	
SPICYHS		Cooking Mode		
STRP		1 Time	02:15	
STRP		1 Temp	365°F	
NUGGETS		1 Sensitivity	0	
NUGGETS		1 Nam Time	00.00	
WEDGES ERJALCHZ				
		1 Alarm Name	SHAKE	
ERJALCHZ		1 Alarm Mode	AUTO	
2 ERJALCHZ 3 FISH		1 Alarm Tone	SHORT	
4 CHURRO				
5 HASHBRN		2 Narm Time	00.00	
6 FRES		2 Alarm Name	SHAKE	
7 CURLY		2 Alarm Mode	AUTO	
IB ORING		2 Nam Tone	SHORT	
9 TACO 10 LTO 1				
) (TO 1	3 Alarm Time	00.00	
stant On Time	5	3 Alarm Name	SHAKE	
old Time	0	3 Narm Mode	AUTO	
Filter Prompt 0		3 Alarm Tone	SHORT	

- Figure 8
- 15. Click on the **Product Name** (8 characters) field. Enter the product name limiting the product names to 8 characters.
- 16. Click on the **Product Name** (4 characters) field. This is the abbreviated product name that alternates with the timer during a cook. Enter the product name limiting the product names to 4 characters.
- 17. Click on the **Cooking Mode** field. This is type of cooking mode the product will use. Select Single or Multiple. Standard cooking will use the Single mode. Multiple cooking uses different segments with different cook times and temperatures. This is typically used for some bone in chicken cooking.
- 18. Click on the **1 Time** field. Enter the total cook time in minutes and seconds using the number keys.
- 19. Click on the **1 Temp** field. Enter the cooking temperature using the number keys.
- 20. Click on the **1 Sensitivity** field. Enter the level of sensitivity or cooking load for the product from 0-9 using the number keys. Use lower numbers for smaller basket and lighter density loads and and higher numbers for larger basket and higher density loads.
- 21. Click on the **1 Alarm Time** field. Enter the time in the cooking cycle for an audible alarm for shaking the product using the number keys.
- 22. Click on the **1 Alarm Name** field. Click on the pull down menu to choose between Shake or Stir.
- 23. Click on the **1 Alarm Mode** field. Click on the pull down menu to choose between Auto or Manual cancel of the alarm. When set to auto, the alarm cancels automatically after a few seconds. When set to manual, it requires user action to cancel.
- 24. Click on the **1 Alarm Tone** field. Click on the pull down menu to choose between different alarm tones.
- 25. Click on the **2 Alarm Time** field if an additional alarm is needed. If no alarm is needed, leave the field set to 00:00. Leave the rest of the 2 Alarm and 3 Alarm fields to defaults if no additional alarms are desired.
- 26. Click on the **Instant On Time** field. This is the time, in seconds, the fryer heats at 100%, after the product button is pressed, before the controller adjusts the temperature. Enter a value using the number keys. (Default is 5. 0=OFF). NOTE: Instant on time may need to be adjusted for light cooking loads.
- 27. Click on the **Hold Time** field. Enter the time in minutes to hold product before an alarm sound to discard a product.



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- 28. Click on the **Filter Prompt** field. Enter the number of cook cycles using the number keys before a filter prompt is displayed.
- 29. Repeat this process for each product beginning with step 15.



- 30. Once all product information is entered click on File and Save As (see Figure 9).
- 31. Save as any file name ending the name with a .cbr extension and click Save (see Figure 10). See Remote Communication Dashboard Operation Instructions 8197364 for instructions on loading the MenuConnect file.

