

Oil Quality Sensor (OQS) Oil Curve Update Instructions

To update the OQS oil curves follow the attached instructions. If you have any problems or questions call Frymaster at 1-800-551-8633.

Loading and Updating Oil Curve Procedures

Updating the oil curves takes approximately 45 seconds. The oil curve data files only need to be loaded in **ONE** controller and it will update the OQS oil curves. Typically this is done on the far left controller. To update the oil curves, follow these steps carefully:

1. Switch all controllers to **OFF**.
2. Remove the bezel.
3. Remove the two screws holding the controller in place. Swing the controller down then remove the two screws on the left side cover plate of the controller board.
4. With the controller folded down, insert the SD card, with the contacts facing down and the notch on the bottom right (see Figure 1 and 2), into the slot on the left side of the controller.
5. Once inserted, **UPGRADE IN PROGRESS** appears on the left display and **WAIT** on the right.
6. The display then changes to **FQ_OQSOC OCD** on FilterQuick or **OQS OCD** on LOV fryers the left and the percentage completed appears on the right. The display counts up to 100 on the right. **DO NOT REMOVE THE CARD UNTIL THE DISPLAY PROMPTS TO DO SO IN STEP 7.**
7. The display then changes to **REMOVE SD CARD** on the left and **100** on the right.
8. Remove the SD card using the fingernail slot on the top of the SD card.
9. Once the SD card is removed the display changes to **CYCLE POWER**.
10. Cycle the control power using the hidden reset momentary rocker switch under the left control box in gas (see Figure 4) or behind the right control box over the JIB in electric (see Figure 5). **HOLD THE SWITCH FOR 15 SECONDS ENSURING THE MIB BOARD HAS POWERED FULLY DOWN.**
11. When the update is complete the controllers display **OFF** and the MIB board will display **A**.
12. Once the new curves have been loaded, replace the cover and screws covering the SD card slot and reinstall the screws attaching the controllers and bezel by reversing steps 2 through 3.
13. Follow directions on the following page to choose the correct oil type.
14. A listing of the oil curves can be found on instruction sheet 819-7316. These are located at [http://fm-
xweb.frymaster.com/service/udocs/Instruction%20Sheets.asp](http://fm-
xweb.frymaster.com/service/udocs/Instruction%20Sheets.asp) .



Figure 1



Figure 2



Figure 3



Figure 4

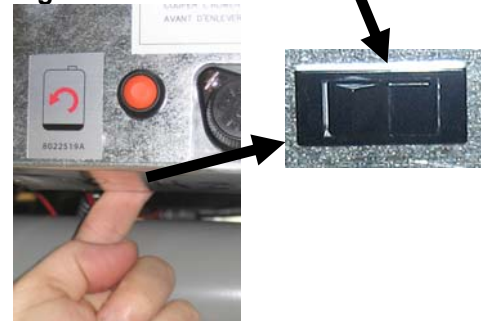


Figure 5

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OQS Oil Type Setup

With the controller OFF, follow the steps below. ***NOTE: This should only be done on the far left (Master) controller.**

Left Display	Right Display	Action
OFF	OFF	Press ✓ until the controller scrolls INFO MODE, changing to MAIN and then PRODUCT SETUP.
PRODUCT SETUP		Press ► to scroll to Vat setup and press ✓.
VAT SETUP	ENTER CODE	Enter 1656.
SYSTEM		Press ► to scroll to FILTER.
FILTER		Press ✓.
COOKS TILL FILTER	0	Press ◀ two times to scroll to OQS and press ✓.
OQS	DISABLED	Press ▼ to scroll to ENABLED and press ►.
CLEAN AND FILTER WITH OQS	CHOICE	Press ►.
OQS TYPE	OC01V01	Press ▼▲ to scroll through oil types OC01V01, OC02V01, etc. Use the table on instruction sheet 8197316 to determine the oil type. Ensure the oil type matches what the store is using. When complete press ►.
DISPLAY TYPE	NUMBER	Press the EXIT/SCAN button four (4) times to exit.
OFF	OFF	