



Date _____

Store Name _____
 Store # (if applicable) _____
 Address _____
 City/State _____
 Store Phone () _____

Technician _____
 Service Agency _____
 Address _____
 City/State _____
 Country _____

FRYER/FILTER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)									

- No one is to perform start-up or training unless they are Frymaster trained.**
- Verify exhaust blank-off plates are installed with Electric Fryers YES NO N/A (GAS)
- Verify Universal hoods have 2" (50mm) of clearance behind fryer YES NO
- Verify Seal Angle, Stand-off Channel & Gravity Blade are properly installed YES NO N/A (Universal Hood)
- Verify gas hose quick disconnect is connected to gas line input beneath the center of the fryer and verify the left gas input connection is properly capped.
- Remove Warranty Label date tabs.
- Ensure fryer is level and properly restrained in accordance with the operator's manual.
- Perform SETUP on all computers. Refer to manual. **Record Software Controller** _____
MIB _____ **AIF** _____ **ATO** _____ **OQS (if applicable)** _____
- Ensure Time and Date are correct in setup.**
- Verify Filter After settings in Level 2 are set to 12 for Fry Stations and 6 for Protein Stations.
- Program computers for products to be cooked as per managers request - FR FRIES, HASH BRN, NUGGETS, MCCHICK, etc. Refer to manual. Attach product stickers to bezel **below** product buttons.
- Is the fry system being installed connected to a **BULK OIL SUPPLY / DISPOSAL SYSTEM (RTI)** YES NO
- If fryer was setup as a **BULK OIL SUPPLY / DISPOSAL SYSTEM (RTI)** was power cycled after setup? YES NO
- Is the gas restraining kit installed on the fryer? YES NO
- Place full JIB in fryer for ATO system, or fill provided JIB from Bulk Oil system (as applicable). Refer to manual.
- Thoroughly clean and dry all vats. Fill all vats with oil to 1/2" below cold oil line. Allow fryers to heat to set point (see gas and electric checks below) and verify temperatures are at set point +/- 5°F / 2°C. **Verify that oil level is below ATO level sensor (upper oil level line) but above AIF sensor (lower oil level) (add/remove oil if necessary) and that each vat tops off from JIB.**
- Check restaurant to ensure that it doesn't have a severe positive or negative air balance.
- GAS** fryers - While units are heating up, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.). Record actual incoming pressure _____. Check burner manifold pressure. Record actual burner manifold pressure below. Check for proper combustion; fryers should have a bright orange flame after approximately 1 minute of operation. Adjust blower air inlet to achieve 1.2 - 2.0 uA (micro amps) on Fenwal Modules or .3 - .9 uA on Capable Control Modules on each igniter flame sense circuit. Record micro amp readings below.

Gas	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #6	Vat #7	Vat #8	Vat #9	Vat #10
Burner Pressure										
Left uA										
Right uA										

Two (2) hours are allowed for Commission per fryer system; fry or protein station. Two (2) hours are allowed for one (1) Demonstration per store location.

Continued on next page

- ELECTRIC** fryers - While units are heating up, ensure applied voltage matches the rating plate. Ensure all phases are balanced and there is no current draw when controller heat light is off.

AMP DRAW										
Electric	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #6	Vat #7	Vat #8	Vat #9	Vat #10
L1										
L2										
L3										

- Verify that all filter parts (filter pan, filter screen, filter pad or paper, hold-down ring, crumb tray, and O-rings) are present. Visually inspect the oil drain and return system to ensure all connections are tight.
- Verify filter pan alignment. The pan should slide smoothly into position with an “A” displayed on the MIB. Ensure pick-up tube is fully engaged in the pan suction tube. “P” should be displayed on the MIB when the pan is pulled forward.
- Perform an Auto Filter on a vat to ensure the filter pump is operational and check the drain and return system for leaks. If OQS is installed, TPM value. _____
- Remove old Fryer’s Friend from the store and replace with the new Fryer’s Friend.**
- The startup tech is responsible for training the operators following the steps below.

LOV™ Fryer Training

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**

Date of Training _____

Training has been conducted on the following areas:

- | | |
|--------------------------------|----------------------------------|
| 1) Computer functions | 6) Level 1 Programming |
| 2) Operating the Fryer | 7) Level 2 Programming |
| 3) JIB System | 8) Accessing Info Mode |
| 4) Auto Top Off | 9) Explain Deep Cleaning Process |
| 5) Auto Filter and Filter Menu | 10) Troubleshooting |

Training / Demo Signature Sheet – Key Personnel

* Store Manager's Signature		Printed Name	
* Filtration Person Signature		Printed Name	
* Key Shift Person Signature		Printed Name	

O/O / Staff Personnel		Printed Name	
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Technician's Signature		Printed Name	
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* - Mandatory Attendee

TRAINING DECLINED

O/O / Corporate Manager Signature		Printed Name	
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FAS: Provide a copy of all five (5) pages to the customer and to Frymaster. Retain a copy for two years from date of installation