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Instruction Sheet

Subject: Datalink Remote Communication Dashboard Operation Instructions

Models affected: LOV, OCF and FilterQuick Fryers

Follow these instructions to operate the Remote Communication Dashboard.

1. Ensure the computer is connected to the same Wi-Fi network that the fryers are connected to (see Figure 1).
2. Open the Google Chrome browser. It is recommended to use **Google Chrome**. Ensure the store based router allows access to the web page.
3. Type in the address of the fryer (ex. **http://fryer.local**) in the internet browser (see Figure 2) ensuring that **http://** is typed before the address.
4. The dashboard is displayed (see Figure 3).
5. Click on Home in top left corner. Enter a date range to view (see Figure 4) and click on Get Info. It may take up to ten (10) seconds for the data to display. In the bottom left the date, time and software version is displayed (see Figure 3).
6. Error logs are downloadable in .csv format, that can be viewed in MS Excel by clicking on Download Error Log, Save As and Save (see Figures 5 and 6).
7. Opening the ErrorLog.csv file displays the last 20 states of a particular vat (see Figure 7).
8. Clicking on the Communication SW (software) Upgrade upgrades the software of the Dashboard or Firmware (see Figure 8).
9. Click on Choose File to update software (see Figure 9).
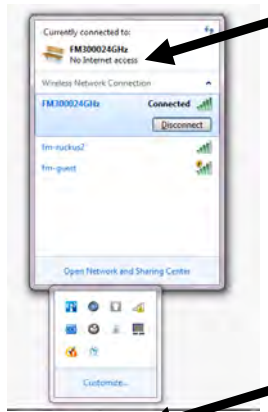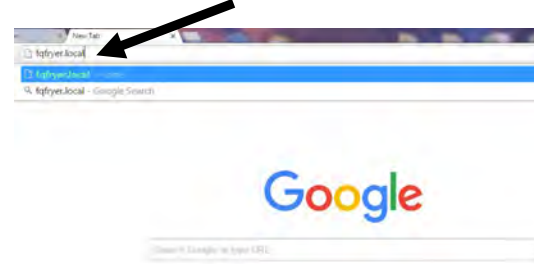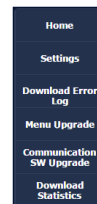10. Choose file that ends in .tar.gz (see

Figure 1

Figure 2

Figure 3
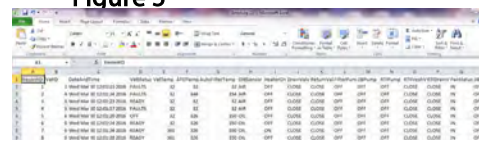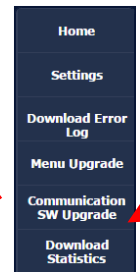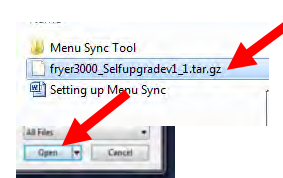

Figure 4

Figure 5

Figure 6

Figure 7

Figure 8

Figure 9

Figure 10

Figure 10) and click Open.

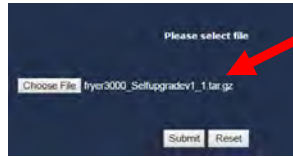11. Once the file is displayed click Submit (see Figure 11) to load the software.

12. Once the file is loaded Uploaded Successfully is displayed (see Figure 12).
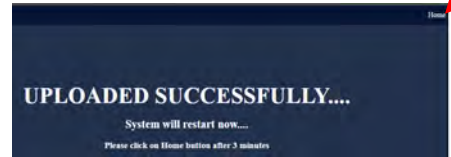

Figure 11

Figure 12

13. Wait three (3) minutes for the communication board to reboot and click Home (see Figure 12).

14. Clicking on the Download Statistics downloads the statistics from the fryer to a file for a selected date range (see Figure 13).
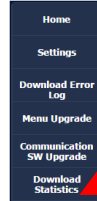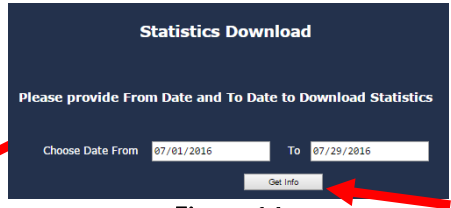
15. Select the date range for the desired statistics and click on Get Info (see Figure 14).

Figure 13

Figure 14

16. Successfully created tar.gz file is displayed. Click on "Click to Download" to download the stats file (see Figure 15).
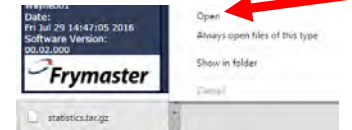
17. Click on Open to view the statistics (see Figure 16).

Figure 15

Figure 16

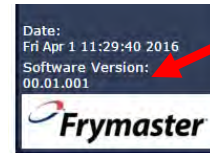18. Click on Home and ensure software version is correct (see Figure 17).

19. Under the Fryer Details heading at the top right corner of the screen click on Cooking Information (Vat) (see Figure 18). This displays the Total Cooks, Average Cooks Per Day and Average Cooks Per Filter.

Figure 17

Figure 18

20. Clicking on Cooking Information (Product) displays the amount of cooks per product per vat (see Figure 19).

21. Clicking on Filter Information displays the Filters Completed and Filters Bypassed per vat (see Figure 20).

22. Clicking on Energy Use Information displays the Total Fryer On Time, Average Fryer On Time, Total Heat On Time, Total Idle Time and Average Idle Time per vat (see Figure 21).
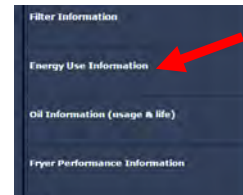
23. Clicking on Oil Information displays amount of Disposes, Cooks Per Dispose, Cooks Per lbs of Oil, lbs of oil per Dispose, lbs of oil used per day, Average Days Per Dispose (see Figure 22). Click on Choose Dispose Event pull down to show statistics based off after 1 dispose or more.
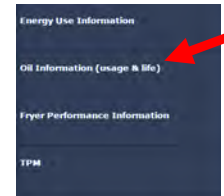
24. Clicking on Fryer Performance Information displays Initial Heat up Recovery Time and Average Heat up Recovery Time per vat (see Figure 23).

25. Clicking on TPM (Total Polar Materials) displays the amount of total polar materials present in the oil. This is used to identify the quality of the oil to determine disposals per vat
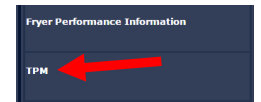

Figure 19

Figure 20

Figure 21

Figure 22

Figure 23

Figure 24

(see Figure 24). Click on Choose Dispose Event pull down to show statistics based off after 1 dispose or more. TPM needs an initial dispose to start logging statistics.

26. Clicking on Menu Upgrade (see Figure 25)   allows custom menus created in MenuConnect (see 8197362 MenuConnect operating instructions) to be uploaded to the fryer.
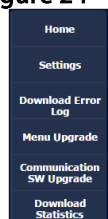

Figure 25

27. Ensure that **<u>all</u>** the vats are in the <u>**OFF**</u> state prior to loading or updating the new menus.