

## FQG-E80/100/120T COMMISSION FORM FOR POPEYE'S

8700 LINE AVENUE SHREVEPORT, LA 71106 (800) 551-8633  
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 Universal hoods have 2" (50mm) of clearance behind fryer  YES  NO
- Verify each fryer has a 1" gas connection.
- Verify each fryer has a 20-amp 120VAC outlet.
- Verify gas hose quick disconnect is connected to gas line input on the back of the fryer and verify the other gas input connection is capped.
- Ensure fryer is level and properly restrained in accordance with the operator's manual.
- Ensure the fryer is underneath the hood. Take a photo of it under the hood and submit with startup.
- Go to [www.frymaster.com/Service#Software](http://www.frymaster.com/Service#Software). Enter "tech" for password. Check software version online against what is currently installed on the fryer. If the software versions differ, download the software, and update the fryer and menus.
- Record Software** UIB \_\_\_\_\_ SIB1 \_\_\_\_\_ VIB \_\_\_\_\_  
FIB \_\_\_\_\_ IOB \_\_\_\_\_ BIB \_\_\_\_\_ OQS \_\_\_\_\_

- Ensure Time and Date are correct in setup. Refer to manual.**
- Ensure the fryers controller menus are set up one of these two (2) ways: Seafood, Fries, Spicy, Spicy, Mild, and Mild. Or Mild, Mild, Spicy, Spicy, Fries and Seafood. Seafood will always be either Vat #1 or Vat #6.
- Demonstrate Quick Filter. [Click here](#) or scan QR code to access demonstration videos.
- Demonstrate Clean and Filter function in the controller. **Stress that it is to be done daily.**
- Demonstrate the assembly of the filter pan and filter leaf.
- Demonstrate adding fresh oil.
- Demonstrate how to clean the pre-filter.
- Demonstrate how to change O-rings every 90 days.
- Demonstrate how to clean the float switch.



Scan for video demonstrations.

- Is the fry system being installed connected to a **WASTE DISPOSAL SYSTEM**?  YES  NO
- If fryer was setup as a **WASTE DISPOSAL SYSTEM** was it power cycled after setup?  YES  NO
- Thoroughly clean and dry all vats. Fill all vats with oil.
- Check restaurant to ensure that it doesn't have a severe positive or negative air balance.
- Verify filter pan alignment. The pan should slide smoothly into position. Ensure pick-up tube is fully engaged in the pan suction tube. "P" should be displayed on the controller when the pan is pulled out.
- Perform an Auto Filter on a vat to ensure the filter pump is operational and check the drain and return system for leaks.
- Remove old Fryer's Friend from the store if applicable and replace with the new Fryer's Friend.**
- WELBILT KITCHEN CONNECT: For Fryer's equipped with kitchen connectivity capabilities and software, execution of this Commission Form acknowledges the following with regards to Welbilt software and data services:** The Fryer is equipped with Welbilt's Kitchen Connect System application software (the "KC Solution"). The KC Solution is provided remotely as a cloud-based software service. Welbilt uses a third-party cloud-based software hosting service to provide access to data from the Fryer. While Welbilt shall use commercially reasonable efforts to require the third-party cloud based software hosting service to implement and utilize appropriate data security safeguards and availability services levels, the security and availability of the data is not warranted or guaranteed by Welbilt, and Welbilt shall have no liability with respect to the acts or omissions of the third-party cloud-based software hosting service, including with respect to security and integrity of the data, or the availability of the data or service. Customer grants Welbilt a perpetual, world-wide, license to access, download, monitor, receive, store, process and otherwise use data from the Fryer for purposes of (a) providing data analytics, data services, warranty, maintenance, repair and related services, and (b) Welbilt's internal purposes, including research and development, and quality improvement.

# Frymaster®

- GAS** fryers - While units are heating up, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.). Ensure the pilot is strong and the sensor rod red. Double check pilot when main burners are lit.
- Record actual incoming gas pressure \_\_\_\_\_.
- Check burner manifold pressure. Record burner manifold pressure below.

Gas	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #6	Vat #7	Vat #8
Burner Pressure								

- 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 are present: **ENVELOPE MEDIA** - (filter pan, filter screen, filter envelope, pick up tube, handles, clips and O-rings). Visually inspect the oil drain and return system to ensure all connections are tight.

<b>Store Manager / Representative Signature</b>		<b>Printed Name</b>	
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<b>Technician's Signature</b>		<b>Printed Name</b>	
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**Two (2) hours are allowed for the above, to Commission one system.**  
**Two (2) hours are allowed to Demonstrate one system.**