



POPEYE'S HD (HD265/365) FRYER COMMISSION AND DEMONSTRATION FORM

8700 LINE AVE, SHREVEPORT, LA 71106 (800) 551-8633

Date _____

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

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

Table with 2 main columns: FRYER/FILTER MODEL NUMBER and SERIAL NUMBER (10 DIGIT). The serial number column is further divided into 10 individual digit boxes.

- Checkboxes for: No one is to perform start-up or training unless they are Frymaster trained. Verify fryers have 6" clearance... Ensure fryer is level... Record Software Version: Controller... Ensure Time and Date are correct in setup... GAS fryers - While units are heating up, check incoming gas pressure... Record actual incoming gas pressure... Check burner manifold pressure.

Table for burner manifold pressure with columns: Gas, Vat #1, Vat #2, Vat #3, Vat #4, Vat #5, Vat #6, Vat #7, Vat #8. Row: Burner Pressure.

- Checkboxes for: 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.

Table titled AMP DRAW with columns: Electric, Vat #1, Vat #2, Vat #3, Vat #4, Vat #5, Vat #6, Vat #7, Vat #8, Vat #9, Vat #10. Rows: L1, L2, L3.

- Checkboxes for: Verify that all filter parts (filter pan, filter screen, filter pad or paper, filter powder, hold-down ring, crumb tray, and O-rings) are present. Verify filter pan alignment. Perform a filtration on all vat(s) to ensure the filter pump is operational... The startup tech is responsible for training the operators...

One (1) hour plus travel is allowed for the above to Commission and Demonstrate one system.

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10/2024

Ensure all trainees refer to any Quick Reference, Quick Start and Operation Manual.

Hands-on demonstration is essential for all trainees.

CREW/FILTRATION PERSON(S) / MANAGERS

FRYER

- Demonstrate how to clean the pre-filter if applicable.
- Demonstrate how to change the O-rings every 90 days.
- Demonstrate how to clean the float switch (if applicable).

CONTROLLER

- If applicable, identify 3000 Computer buttons and functions / LED's – Refer to the Quick Start Guide**
 - ON / OFF Buttons — Demonstrate full and split functions.
 - Cook Cycle Buttons — Demonstrate a cook cycle/stop a cook cycle.
 - Exit Cool Button — Demonstrate entering and exiting the energy-saving Cool Mode.
 - Temp Button — Demonstrate Use: **ON** – Setpoint and vat temperature; **OFF** – Temp, time, date, software versions.
 - Checkmark Button — Demonstrate Use: **ON** – Enter codes, respond to prompts; **OFF** – Press and hold 3 seconds: Scroll filter usage.
 - Filter Button — Demonstrate Use: Press and release: Cooks remaining to filter prompt; Press and hold: Filter options.
 - Exit Scan — Demonstrate Use: Scan programmed menu items and exit menus.
 - Master Power Switch (per vat) (US ONLY).

Prompted Filtration – Refer to the Quick Reference Guide

- Demonstrate assembly of the filter pan (Emphasize need for daily pad change / more often as needed)
- Show “FILTER NOW” if applicable displayed on vat to be filtered. Explain YES and No Response.
- Show location of thermal reset on Filter Motor

TROUBLESHOOTING

- Common error messages
 - 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 FAS contact person / with phone numbers

FILTRATION PERSON(S) / MANAGERS

Refer to the Quick Reference Guide and Operations Manual

- 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
 - BULK OIL SYSTEM**
 - Demonstrate how to access FILTER MENU
 - FILTER WAND**
 - Demonstrate how to connect and use the FILTER WAND

STORE MANAGERS ONLY (OR DESIGNATED PERSONS)

Refer to the Quick Start Guide and Operations Manual

- Demonstrate how to access PROGRAMMING –**
 - Demonstrate Product Selection and Assigning Buttons
 - Demonstrate how to add a new Menu Item – setup a test menu item (short cook cycle)
 - Boil Out
 - Demonstrate placement and use of the menu strip if applicable.
- 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

Key Points

Review with all employees

- **Start a cook on the fryer**
- **How to filter**
- **Change filter paper or pad daily or twice daily in high volume or 24-hour stores**

Training Date _____

Technician Signature _____ Printed Name _____

Manager Signature _____ Printed Name _____

Other Staff Signature _____ Printed Name _____

FAS: Provide a copy of all three (3) pages to the customer and to Frymaster. Retain a copy for two years from date of installation