



FQIE/Gx30 INTUITION™ FRYER COMMISSION AND DEMONSTRATION FORM

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)							

Verify incoming voltage. Ensure applied voltage matches the rating plate. Enter voltages below. For gas record voltage on vat #1/L1. YES NO

Verify Universal hoods have 2" (50mm) of clearance behind fryer

Verify gas hose quick disconnect is connected to gas line input.

Ensure fryer is level and properly restrained.

Is the fry system being installed connected to a **BULK FRESH OIL / WASTE DISPOSAL SYSTEM** YES NO

If fryer was setup as a **BULK FRESH OIL / WASTE DISPOSAL SYSTEM** was it power cycled after setup? YES NO

Ensure JIB cradle is installed

Place (JIB) or full oil container in fryer for ATO system, or fill provided oil container from Bulk Oil system (as applicable).

Thoroughly wipe out 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 with an external probe.

Verify that oil level is below ATO level sensor (upper oil level line) but above AIF sensor if applicable (lower oil level) (add/remove oil if necessary). Perform a filter and ensure that ATO is working and that each vat tops off. Ensure the filter pump is operational and check the drain and return system for leaks.

Check restaurant to ensure that it doesn't have a severe positive or negative air balance.

GAS fryers - Turn on all fryers and any other gas units in the store at the same time, prior to checking gas pressure, to ensure there is enough gas supply. While vats are heating up, check incoming gas pressure by pressing Home->Statistics->Heating->Scroll down to Gas Pressure (in H₂O) (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.

Check uA (microamps) on each controller by pressing Home->Statistics->Heating->Scroll down to Flame Current - Left uamps, Flame Current - Right uamps. 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	
	LT	RT	LT	RT	LT	RT	LT	RT	LT	RT	LT	RT								
Burner Pressure																				
Microamps μ A																				

Check recovery time for each vat by pressing Home->Statistics->Heating->Last Recovery Time. Record times below. Recovery times should not exceed 1:40 for electric or 2:25 for gas.

Voltage	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat # 6	Vat # 7	Vat # 8	Vat # 9	Vat # 10
L1										
L2										
L3										
Recovery Time										

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

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Record Software Versions by pressing Home->Information->Software on each controller. All versions should match on each controller. Record versions below.

HCB _____ UIB _____ SCB _____ OQS _____
VFD _____

Press Home->Information->Connectivity on the left controller. Is the Wi-Fi or Cellular connection status online? YES NO, if so, what is the IP address? _____ The address should NOT start with a 4 or 82.

Ensure Time and Date are correct in setup. Home->Settings->General->Time & Date->Set Time/Date Automatically (Off / On)

Verify that all filter parts (filter pan, filter screen, filter pad, paper or envelope, 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. Ensure pick-up tube is fully engaged in the pan suction filter tube. "P" should be displayed on the controller when the pan is pulled out.

Perform a Quick Filter on all vats and check for leaks on all lines and fitting. Repair as needed.

If attached to a bulk oil dispose system, see Appendix A at the back of this form for checks required.

If a basket lift is installed, cycle a timer to ensure the basket lift operates.

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.

Appendix A – Bulk Oil Dispose Checks

1. Turn the fryer off.
2. Press the filtration menu button. 
3. Select DISPOSE
4. Press the check √ at Dispose Oil Now?
5. Controller displays Remove Filter Pan.
6. Remove the Filter Pan.
7. Controller displays Is filter pan empty?
8. Press the check √ if empty.
9. Insert the filter pan.
10. Is the vat empty?
11. Press the check √ if empty.



12. Open the dispose valve.
13. Controller displays Disposing.
14. Check for oil leaks behind the fryer, the ceiling and fittings at the bulk tank.



15. Once the dispose is complete, close the dispose valve.
16. Follow prompts to complete the function.
17. Fill the frypot to the bottom fill line.

Were any leaks noted during bulk dispose behind the fryer, the ceiling or fittings at the bulk tank? YES NO

FQIE/G30 INTUITION™ FRYER TRAINING

Ensure all trainees refer to the Quick Reference, Quick Start, 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

Controller

- Identify Intuition Controller buttons and functions – Refer to the FQ Intuition™ Quick Reference / FQ Intuition™ Quick Start Card
 - ON / OFF Buttons – Full and Split Functions
 - Products - Ensure that any QSR have correct menus.
 - Products – Selecting products
 - Start Buttons – Start and stop a cook cycle / cancel alarms
 - Filter Button – Access Filtration Menu / Menu navigation
 - Temp Button – Checking actual Vat Temperature, Set Temp, AIF Temp & ATO Temp.
 - Home Button - Statistics Button – Checks Filter Stats, Oil Stats, Life Stats, Usage Stats, Recovery Check, etc.
 - Language change
 - Oil Quality Button (if applicable)
 - Manual Top Off button (if applicable)
 - Low Oil Reservoir Indicator / Reset Button
 - Master Reset Switch / Power Switch (Elec per vat U.S. only)
 - Pan Indicator - "P" filter pan installation issue. Check for proper installation of pan.

- Demonstrate how to use the operating controls – Cooking Functions – Refer to FQ Intuition™ Quick Reference Guide
 - Turning the controller ON / OFF for heating the vats
 - Demonstrate cooking
 - Cancel a cook cycle or alarms
 - Demonstrate changing between products

- Demonstrate Top Off System (Top Off Reservoir, Solid Shortening and Bulk Oil Systems) – Refer to the Refer to the Installation and Operation Manual and Quick Start Guide
 - Demonstrate setup of the top off reservoir
 - Filling vats with oil (Top off Jug, Bulk or Solid Shortening)

- Auto and Manual Top-Off – Refer to the Installation and Operation Manuals and Quick Start Guide
 - Instruct on function of top off empty reservoir indicator (Use remaining oil in box to top off vats)
 - Demonstrate when oil is changed top off reset must be pressed and held for 5 seconds to reset indicator

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- Demonstrate Auto Top-Off by filling $\frac{1}{2}$ " under low oil line on a vat by moving oil out of vat. All should top off and be full.
- Demonstrate Manual Top Off by pressing the Manual Top Off button
- Automatic Filtration – Refer to the Installation and Operation Manuals**
 - Demonstrate assembly of the filter pan (Emphasize need for daily pad/paper change / more often as needed)
 - Demonstrate Auto Filtration cycle. Air bubbles should only be observed in unit being filtered.
 - Show "FILTER NOW" displayed on vat to be filtered
 - Demonstrate skimming procedure
 - Show filtration issues (errors created by not changing the pad/paper (monitor oil returned to vat levels – should be where it started, or close if first filter with new pad/paper.)
- Troubleshooting**
 - Common error messages
 - Is Vat Full? – Ensure vat is full of oil and press the YES ✓ button to continue.
 - Drain Clogged- Clear Drain-Is Drain Clear? – Follow instructions on the controller using the new fryers friend to clear the drain.
 - Filter Busy – a filtration is in process on another vat
 - 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.
 - Service Required – a problem exists that requires a technician.
 - Probe Failure – Temperature circuitry has a problem – Turn off fryer and call for service
 - Frymaster's Hot line and FAS contact person / with phone numbers

FILTRATION PERSON(S) / MANAGERS

Refer to Operation Manual

- Demonstrate daily cleaning of the oil sensor during clean & filter with no-scratch pad (gas only).
- Filtration Menu (Press the filtration menu button **

 - Non-Bulk Oil System
 - Demonstrate how to access FILTER MENU 
 - Show QUICK FILTER and explain how it functions
 - Show CLEAN AND FILTER and explain how it functions
 - Show POLISH and explain how it functions
 - Show OQS FILTER (if applicable) and explain how it functions
 - Show DRAIN TO PAN and explain how it functions
 - Show FILL VAT FROM PAN and explain how it functions
 - Show CLEAN and explain how it functions
 - Show DISPOSE and explain how it functions (Use of SDU, Bulk or Front Dispose if applicable)
 - Bulk Oil System
 - Demonstrate how to access FILTER MENU 
 - Show QUICK FILTER and explain how it functions
 - Show CLEAN AND FILTER and explain how it functions
 - Show POLISH and explain how it functions
 - Show OQS FILTER (if applicable) and explain how it functions
 - Show DRAIN TO PAN and explain how it functions
 - Show FILL VAT FROM PAN and explain how it functions
 - Show FILL VAT FROM BULK and explain how it functions
 - Show PAN TO WASTE and explain how it functions
 - Show CLEAN and explain how it functions

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- Show DISPOSE and explain how it functions (Use of SDU, Bulk or Front Dispose if applicable)

STORE MANAGERS ONLY (OR DESIGNATED PERSONS)

Refer to Operation Manual

- Demonstrate how to access RECIPES and MENUS – (Press Home->Recipes & Menus button) (Code 1650)
 - Demonstrate adding or editing a product recipe (Press Recipe button)
 - Demonstrate how to add a product to a menu (Press Menu button)
- Demonstrate how to access SETTINGS – (Press Home->Settings button) (Code 1656)
 - Demonstrate setting the primary and secondary languages
 - Demonstrate setting the date and time
- Demonstrate how to access STATISTICS (Press Home->Statistics)
 - Explain COOKING STATS
 - Explain FILTRATION STATS
 - Explain HEATING STATS menu
 - Explain OIL STATS menu
 - Explain USAGE STATS menu
- Demonstrate how to access DIAGNOSTICS (Press Home->Diagnostics)
 - Explain EVENT LOG (Logs any events or errors)

Training / Demo Signatures – Key Personnel

* Store Manager's Signature		Printed Name	
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* Filtration Person Signature		Printed Name	
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* Key Shift Person Signature		Printed Name	
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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 six (6) pages to the customer and to Frymaster. Retain a copy for two years from date of installation.