



OCF FRYER TRAINING OUTLINE FORM

One and one-half hours are allowed for the following training/demo for each bank of fryers.
Ensure all trainees refer to the Quick Reference, Quick Start and Operation Manual.

Hands-on demonstration is essential for all trainees.

CREW/FILTRATION PERSON(S) / MANAGERS

OVERVIEW

- Provide an overview of what an OCF is Vs traditional fryer – Smaller vat, Low Oil Volume.
- Explain the benefits when used properly – Use less oil, Auto Top Off.

COMPUTER

- Identify 3000 Computer buttons and functions / LED's for OCF – Refer to the 3000 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).

Demonstrate JIB System (JIB and Bulk Oil Systems) – Refer to the OCF Quick Reference Guide

- Demonstrate setup of the JIB.
- Filling vats with oil (Bulk or JIB).

AUTO TOP-OFF (ATO) – Refer to the OCF Quick Reference Guide

- Instruct on function Top Off Oil Empty Display
- Demonstrate pressing JIB reset after JIB replacement.
- Demonstrate Auto Top-Off on a vat by moving oil out of vat

Prompted Filtration – Refer to the OCF Quick Reference Guide

- Demonstrate assembly of the filter pan (Emphasize need for daily pad change / more often as needed)
- Show “FILTER Now” 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 ASA contact person / with phone numbers

FILTRATION PERSON(S) / MANAGERS

Refer to OCF 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

STORE MANAGERS ONLY (OR DESIGNATED PERSONS)

Refer to OCF Quick Start Guide and Operations Manual Chapter 4

- 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
- 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 fry station by pressing the cook button
- Maintenance filter daily
- Change filter 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 _____

Please fax completed form to the Frymaster Call Center at 318-219-7135