



FILTERQUICK™ FRYER START-UP 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 gas hose quick disconnect is connected to gas line input beneath the center of the fryer and verify the left gas input connection is properly capped.
- Remove Warranty Label date tabs.
- Ensure fryer is level and properly restrained in accordance with the operator's manual.
- Perform SETUP on all computers. Refer to manual. **Record Software Controller** _____ **MIB** _____ **AIF** _____ **ATO** _____
- Ensure Time and Date are correct in setup.**
- Program controllers for products to be cooked as per managers request - Refer to controller manual.
- Is the fry system being installed connected to a **BULK OIL SUPPLY / WASTE DISPOSAL SYSTEM** YES NO
- If fryer was setup as a **BULK OIL SUPPLY / WASTE DISPOSAL SYSTEM** was power cycled after setup? YES NO
- Place full JIB in fryer for ATO system, or fill provided JIB from Bulk Oil system (as applicable). Refer to controller manual.
- Thoroughly clean and dry all vats. Fill all vats with oil to ½" 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. **Verify that oil level is below ATO level sensor (upper oil level line) but above AIF sensor (lower oil level) (add/remove oil if necessary) and that each vat tops off from JIB. NOTE: HEAT LED must cycle 3 times before top off is activated.**
- While the units are heating up, perform gas pressure checks and / or current amp draw checks outlined below and record readings in the area provided.
- GAS** fryers, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.) Check for proper burner pressure stated on rating plate. Record actual pressure _____. Check for proper combustion; fryers should have a bright orange flame after approximately 1 minute of operation. Adjust blower air inlet to achieve .3 – .9 uA (micro amps) on each igniter flame sense circuit.
ELECTRIC fryers ensure applied voltage matches the rating plate. Ensure all phases are balanced and there is no current draw when controller heat light is off.

Gas	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #6	Vat #7	Vat #8	Vat #9	Vat #10
Left uA										
Right uA										

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 (filter pan, filter screen, filter pad or paper, 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 with an "A" displayed on the MIB. Ensure pick-up tube is fully engaged in the pan suction tube. "P" should be displayed on the MIB when the pan is pulled forward.
- 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 and replace with the new Fryer's Friend.**

Two (2) hours are allowed for the above to Start-Up one system.