



## FILTERQUICK™ FRYER TRAINING OUTLINE FORM

Two (2) hours are allowed for the following training / demo for each bank of fryers. Ensure all trainees refer to the Quick Reference, Quick Start, Controller Manual 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

#### **OVERVIEW**

- Provide an overview of what a FilterQuick is vs. traditional fryer – Smaller vat, Low Oil Volume
- Explain the benefits when used properly – Use less oil, Semi-automatic Filter, Auto Top Off

#### **CONTROLLER**

- Identify FilterQuick™ Controller buttons and functions / LED's for filtration – Refer to the FilterQuick™ 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 or percentage and cooks remaining to filter prompt; Press and hold: Filter options.
  - Exit Scan — Demonstrate Use: Scan programmed menu items and exit menus.
  - JIB Reset switch / Bulk fill switch on bulk fresh oil systems
  - Master Power Switch (per vat) (Electric and US ONLY)
  - MIB Display Window – “A” for Auto or “P” filter pan installation issue. Check for proper installation of pan.
  - Reset switch (Behind control box in far right Electric fryers, under control box in far left Gas fryers)

#### **Demonstrate JIB System (JIB and Bulk Oil Systems) – Refer to the FilterQuick™ Quick Start Guide and the Installation and Operation Manual**

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

#### **AUTO TOP-OFF (ATO) – Refer to the FilterQuick™ Quick Start Guide and the Installation and Operation Manual**

- Instruct on function Top Off Oil Empty Display.
- Demonstrate pressing and holding the JIB reset button after JIB replacement will clear the top off empty message and reset the top off system
- Demonstrate Auto Top-Off on a vat by moving oil out of vat.

#### **FILTRATION – Refer to the FilterQuick™ Quick Start Guide and the Installation and Operation Manual**

- Demonstrate assembly of the filter pan (Emphasize need for daily filter paper/pad change / more often as needed)
- Demonstrate FILTER. Show “FILTER NOW” displayed on vat to be filtered. Explain YES and NO responses. Air bubbles should only be observed in unit being filtered.
- Show filtration issues (OIL TOO LOW – Oil level is too low to filter; Errors created by not changing the paper/pad (monitor oil returned to vat levels – should be where it started)
- Show FILTER BUSY message by trying to filter or perform a filter menu function while another vat is filtering.
- Show location of thermal reset on Filter Motor

## **TROUBLESHOOTING**

- Common error messages
  - Is Vat Full? – a problem may exist in the filtration system – Follow instructions on the controller to ensure any or all oil is returned from the filter pan.
  - Drain Clogged- Clear Drain-Is Drain Clear? (Gas Only) – Follow instructions on the controller using the new fryers friend to clear the drain.
  - 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 YES button 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 Refer to the FilterQuick™ Quick Start Guide and the FilterQuick™ Controller Manual Chapter 1

- Demonstrate daily cleaning of the oil sensor during Clean and Filter with no-scratch pad (gas only).
- FILTER MENU** (Press and hold FILTER button)

### **NON BULK OIL SYSTEM**

#### **Demonstrate how to access FILTER MENU**

- Show FILTER and explain what it does
- Show CLEAN and FILTER (clean oil sensor on gas units)
- Show DISPOSE and explain what it does (Use of SDU)
- Show DRAIN TO PAN and explain what it does
- Show BOIL OUT and explain what it does
- Show FILL VAT FROM PAN and explain what it does

### **BULK OIL SYSTEM**

#### **Demonstrate how to access FILTER MENU**

- Show FILTER and explain what it does
- Show CLEAN and FILTER (clean oil sensor on gas units)
- Show DISPOSE and explain what it does
- Show DRAIN TO PAN and explain what it does
- Show BOIL OUT and explain what it does
- Show PAN TO WASTE and explain what it does
- Show FILL VAT FROM PAN and explain what it does
- Show FILL VAT FROM BULK and explain what it does

## **STORE MANAGERS ONLY (OR DESIGNATED PERSONS)**

Refer to Refer to the FilterQuick™ Quick Start Guide and the FilterQuick™ Controller Manual Chapter 1

- Demonstrate how to access MAIN MENU PROGRAMMING – (Press and hold CHECK) Code 1650**
  - Demonstrate Product Setup and setting up an item and Assigning Buttons
  - Demonstrate how to add a new Menu Item – setup a test menu item (short cook cycle)
  - 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
- Clean and Filter daily
- Change filter pad daily or twice daily in high volume or 24 hour stores
- Filter Now? – Choose YES to Filter Now?
- Top Off Oil Empty – Change JIB and press reset (Bulk users fill JIB)
- Is Vat Full? – Answer YES only when oil is at the top line. Otherwise answer NO until oil is at the top line to prevent uneven oil levels

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