Frymaster

# OCF 30 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 _____

| FRYER/FILTER MODEL NUMBER | SERIAL NUMBER (10 DIGIT) | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |

- ❑ **No one is to perform start-up or training unless they are Frymaster trained.**
- ❑ Verify fryers have 6" (15cm) of clearance provided to each side and behind fryer to combustible materials ☐ YES ☐ NO
- ❑ Remove Warranty Label date tabs
- ❑ Ensure fryer is level and properly restrained in accordance with the operator's manual.
- ❑ Operators should be thoroughly familiar with the operations manual and use of the fryer and controller before use.
- ❑ Perform VAT SETUP on all controllers. Refer to IO manual, Chapter 1. **Record Software: Controller_____ ATO_____**
- ❑ **Ensure Time and Date are correct in setup.**
- ❑ Review and demo programming features with manager. Refer to manual.
- ❑ Is the fry system being installed connected to a **BULK OIL SUPPLY / DISPOSAL SYSTEM** (RTI or similar)? ☐ YES ☐ NO
- ❑ If fryer was setup as a **BULK OIL SUPPLY / DISPOSAL SYSTEM** (RTI or similar) was power cycled after setup? ☐ YES ☐ NO
- ❑ Place full JIB in fryer for ATO system, or fill JIB provided from Bulk Oil Company (as applicable). Refer to 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 / add/remove oil if necessary) and ensure that each vat tops off from JIB.**
- ❑ 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 units are heating up, check incoming gas pressure (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. Adjust blower air inlet to achieve 1.2 - 2.0 uA (micro amps) on Fenwal Modules or .3 – .9 uA on Capable Control Modules on each igniter flame sense circuit. 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 |
|---|---|---|---|---|---|---|---|---|---|---|
| Burner Pressure | | | | | | | | | | |
| Left uA | | | | | | | | | | |
| Right uA | | | | | | | | | | |

- ❑ **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.

| 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, filter powder, hold-down ring, crumb tray, and O-rings) are present. Inspect the oil drain and return system to ensure all connections are tight.
- ❑ Verify filter pan alignment.
- ❑ Perform a filtration on all vat(s) to ensure the filter pump is operational and check the drain and return system for leaks.
- ❑ Review 3000 Controller Quick Reference Guide
- ❑ The startup tech is responsible for training the operators following the items on the following pages.

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



**8196494**
**12/2025**

Frymaster

# OCF FRYER TRAINING

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

Frymaster

## 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 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