Frymaster

MANUAL LOV™ 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)									

- ❑ **No one is to perform start-up or training unless they are Frymaster trained.**
- ❑ Verify exhaust blank-off plates are installed with Electric Fryers ☐ YES ☐ NO ☐ N/A (GAS)
- ❑ Verify Universal hoods have 2" (50mm) of clearance behind fryer ☐ YES ☐ NO
- ❑ Verify Seal Angle, Stand-off Channel & Gravity Blade are properly installed ☐ YES ☐ NO ☐ N/A (Universal Hood)
- ❑ 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 version: Computer**_____
- ❑ **Ensure Time and Date are correct in setup.**
- ❑ Verify Filter After settings in Level 2 are set to 12 for Fry Stations and 6 for Protein Stations.
- ❑ Program computers for products to be cooked as per managers request - FR FRIES, HASH BRN, NUGGETS, MCCHICK, etc. Refer to manual. Attach product stickers to bezel **below** product buttons.
- ❑ 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, hold-down ring, crumb tray, and O-rings) are present. Visually inspect the oil drain and return system to ensure all connections are tight.

One (1) hour plus travel is allowed for the above to Commission and Demonstrate one system; fry or protein station

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Manual LOV™ Fryer Training

Ensure all trainees refer to the Quick Reference, Fry Guides and Operation Manuals 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 Manual LOV is vs a traditional fryer – Smaller vat, Low Oil Volume
  - ❑ Explain the benefits when used properly – Use less oil.

- ❑ **COMPUTER**

  - ❑ **Identify Manual LOV M3000 Computer buttons and functions / LED's for LOV – Refer to the LOV Quick Start Guide**
    - ❑ ON / OFF Buttons – Full and Split Functions
    - ❑ Product Buttons – Selects the product to start a cook cycle in Multi-product mode. Used to enter codes.
    - ❑ Cook Cycle Buttons – Start a cook cycle / cancel alarms and change from Dedicated to Multi-Product
    - ❑ Filter Buttons – On- Press -Cooks Remaining / On = Press and hold to access Filter Menu / Menu navigation
    - ❑ Temp Button – Off – Versions of software / On = 1(X) actual temp 2(X) set-point
    - ❑ Info Button – 1(X) Recovery check of fryer / Press and hold 3 seconds = Filter Stats, Usage, Last Load

- ❑ **Demonstrate how to use the operating controls – Cooking Functions – Refer to the LOV Fryer Station Guides**
  - ❑ Turning the computer ON / OFF for heating the vats
  - ❑ One button cooking – Dedicated Mode - **Refer to the LOV Fry Station Guide (French Fries/Hashbrowns)**
  - ❑ Two button cooking – Multi-Product. Show **REMOVE DISCARD PRODUCT** message if setpoint is different for product being cooked. - **Refer to the LOV Fry Station Guide (McNuggets, Crispy, etc.)**
  - ❑ Changing from breakfast to lunch and back
  - ❑ Cancel a cook cycle or alarms

- ❑ **TROUBLESHOOTING**
  - ❑ Common error messages
    - ❑ Is Vat Full? – A problem may exist in the filtration system. Follow instructions on the computer.
    - ❑ Filter Busy – a filtration process is running 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 service technician.

- ❑ **Demonstrate the following:**
  - ❑ FILTER BUSY message – While filtering a vat, try to start a filter on another vat.
  - ❑ Show the location of thermal reset on filter motor

- ❑ **Provide the store with Frymaster's Hot line phone number as well as the FAS contact person and phone number**

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FILTRATION PERSON(S) / MANAGERS

Refer to LOV Quick Reference Guide and Manual LOV M3000 Controller Manual 819-6964 page 2-14

- ❑ **FILTER MENU** (**Press and hold LEFT or RIGHT FLTR button based on the type of vat being filtered)**
  - ❑ **Demonstrate how to access FILTER MENU**
    - ❑ Show QUICK FILTER and explain what it does
    - ❑ Show MAINT FLTR **(always filter the fish vat last)**
    - ❑ Show DISPOSE and explain what it does (Use of MSDU)
    - ❑ Show DRAIN TO PAN and explain what it does
    - ❑ Show FILL VAT FROM DRAIN PAN and explain what it does

STORE MANAGERS ONLY (OR DESIGNATED PERSONS)

Refer to LOV Quick Start Guide and Manual LOV M3000 Controller Manual 819-6964

- ❑ **Demonstrate how to access LEVEL 1 PROGRAMMING – (Press and hold TEMP and INFO for five (5) seconds). Enter code 1234.**
  - ❑ Demonstrate Product Selection and setting up an item and Assigning Buttons
  - ❑ Demonstrate how to add a new Menu Item – setup a test menu item (short cook cycle)
  - ❑ Deep Clean
  - ❑ High Limit Check
  - ❑ Fryer Setup Mode
- ❑ **Demonstrate how to access LEVEL 2 PROGRAMMING – (Press and hold TEMP and INFO for ten (10) seconds). Enter code 1234.**
- ❑ **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
- ❑ **Provide an overview of the Deep Clean Procedure – (Manual LOV M3000 Controller Manual 819-6964)**

Key Points

Review with all employees

- **Start a cook on the fry station by pressing the cook button**
- **Start a cook on the protein station by pressing the product button and then the cook button.**
- **Is Vat Full? – Answer YES only when oil it at the top line.**
- **Daily Maintenance Filter**
- **Change filter pad daily or twice daily in high volume or 24-hour stores**

Training has been conducted on the following areas:

1) Computer functions
2) Operating the Fryer
3) Filter Menu
4) Level 1 Programming
5) Level 2 Programming
6) Accessing Info Mode
7) Explain Deep Cleaning Process
8) Troubleshooting

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Training / Demo Signature Sheet – Key Personnel

*** Store Manager's Signature**		Printed Name	
*** Filtration Person Signature**		Printed Name	
*** Key Shift Person Signature**		Printed Name	
O/O / Staff Personnel		Printed Name	
Technician's Signature		Printed Name	

* - Mandatory Attendee

TRAINING DECLINED

O/O / Corporate Manager Signature		Printed Name	

FAS: Provide a copy of all five (5) pages to the customer and to Frymaster. Retain a copy for two years from date of installation