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)									

- ☐ **No one is to perform start-up or training unless they are Frymaster trained.**
- ☐ 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_____ OQS(if applicable)_____**
- ☐ **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 the 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.
- ☐ Use a paper towel and wipe out 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.**
- ☐ Check the 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.
- ☐ 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.

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

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- ❑ Perform an Auto Filter or OQS Filter (if applicable) on a vat to ensure the filter pump is operational and check the drain and return system for leaks. If OQS is installed, TPM value/Oil is Good_____
- ❑ **Remove old Fryer's Friend from the store and replace with the new Fryer's Friend**
- ❑ The startup tech is responsible for training the operators following the following the steps below.

FILTERQUICK™ FRYER TRAINING

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
- ❑ Have filter prompts been added or demonstrated?

❑ **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 it 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**_____

FAS: Provide a copy of all four (4) pages to the customer and to Frymaster. Retain a copy for two years from date of installation