# FQG60T-T/FQE60U-T/FQE80U-T/FQG80T-T/FQ100T-T/FQG120T-T FRYER
## COMMISSION 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) | | | | | | | | | | VOLTAGE (Electric Only) | | | RECOVERY TIME (Gas/ Elec) | Burner Pressure (Gas Only) |
| | | | | | | | | | | | L1 | L2 | L3 | | |
| Vat 1 | | | | | | | | | | | | | | | |
| Vat 2 | | | | | | | | | | | | | | | |
| Vat 3 | | | | | | | | | | | | | | | |
| Vat 4 | | | | | | | | | | | | | | | |

- ❑ **No one is to perform start-up or training unless they are Frymaster trained.**
- ❑ Enter the serial #'s from the door of each fryer in the table above.
- ❑ Verify gas hose quick disconnect is connected to gas line input on the back of the fryer and verify the other gas input connection is capped if applicable.
- ❑ Ensure fryer is level and properly restrained in accordance with the operator's manual.
- ❑ **Ensure Time and Date are correct in setup. Refer to manual.**
- ❑ Connected the RTI quick-disconnect lines/cable if they are laying behind the fryer. ☐ YES ☐ NO
- ❑ Is the fry system being installed connected to a **BULK FRESH OIL / WASTE DISPOSAL SYSTEM** ☐ YES ☐ NO
- ❑ If fryer was setup as a **BULK FRESH OIL / WASTE DISPOSAL SYSTEM** was it power cycled after setup? ☐ YES ☐ NO
- ❑ If attached to a bulk oil dispose system, see Appendix A on the following page for checks required.
- ❑ Thoroughly wipe out 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 (if applicable) (upper oil level line) but *above AIF sensor if applicable* (lower oil level) (add/remove oil if necessary) and that each vat tops off.**
- ❑ Place full oil container in fryer for ATO system (if applicable), or fill provided oil container from Bulk Oil system (as applicable). Refer to manual.
- ❑ If a basket lift is installed, cycle a timer to ensure the basket lift operates.
- ❑ 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 in table above. Ensure the pilot is strong and the sensor rod red. Double check pilot when main burners are lit.
- ❑ **ELECTRIC** fryers -Verify incoming 3-phase power. Ensure applied voltage matches the rating plate. Enter voltages in table above.
- ❑ Press the **?** button to check recovery time for each vat and enter on table above.
- ❑ Press the **?** button; select software version **Record Software UIC/B_____SIB1_____ VIB_____FIB_____ IOB_____ BIB_____ OQS_____**
- ❑ Verify that all filter parts are present: **ENVELOPE MEDIA** - (filter pan, filter screen, filter envelope, pick up tube, handles, clips and O-rings). **PAPER or PAD MEDIA**-(filter pan, filter screen, filter pad or paper, hold-down ring, crumb tray, and O-rings). 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. Ensure pick-up tube is fully engaged in the pan suction tube. "**P**" should be displayed on the controller when the pan is pulled out.
- ❑ If the fryer has a wand, perform a clean and filter on one (1) vat to check wand operation.
- ❑ Perform Quick Filter on the other vats to ensure the filter pump is operational. Check the drain and return system for leaks if needed.
- ❑ **Remove old Fryer's Friend from the store if applicable and replace with the new Fryer's Friend.**

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



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## FRYER TRAINING

Ensure all trainees refer to the Quick Reference, Quick Start, 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

- ❑ **Controller**
  - ❑ **Identify FQ4000 Controller buttons and functions – Refer to the Quick Reference / Quick Start Card**
    - ❑ ON / OFF Buttons
    - ❑ Products – Programming and selecting products
    - ❑ Start Buttons – Start a cook cycle / cancel alarms
    - ❑ Filter Button – Access Filtration Menu / Menu navigation
    - ❑ Temp Button – Checking actual vat temperature and set-point
    - ❑ Information Button – Checks Filter Stats, Oil Stats, Life Stats, Usage Stats, Recovery Check, Last Load Stats
    - ❑ Language change
    - ❑ Manual Top Off button ***(If applicable -Only on fryers with auto top off)***
    - ❑ Low Oil Reservoir Indicator / Reset Button ***(If applicable -Only on fryers with auto top off)***
    - ❑ Master Reset Switch / Power Switch (Elec per vat U.S. only)
    - ❑ Pan Indicator - "P" filter pan installation issue. Check for proper installation of pan.
- ❑ **Demonstrate how to use the operating controls – Cooking Functions – Refer to Quick Reference Guide**
  - ❑ Turning the controller ON / OFF for heating the vats
  - ❑ Demonstrate cooking
  - ❑ Cancel a cook cycle or alarms
  - ❑ Demonstrate changing between products
- ❑ **Demonstrate Top Off System *(If applicable - Only on fryers with auto top off)* (Top Off Reservoir, Solid Shortening and Bulk Oil Systems) – Refer to the Refer to the Installation and Operator Manual and Quick Start Guide**
  - ❑ Demonstrate setup of the top off reservoir
  - ❑ Filling vats with oil (Top off Jug, Bulk or Solid Shortening)
- ❑ **Auto and Manual Top-Off – *(If applicable - Only on fryers with auto top off)* Refer to the Fryer IO manual and FQ4000 Installation and Operation Manuals and Quick Start Guide**
  - ❑ Instruct on function of top off empty reservoir indicator (Use remaining oil in box to top off vats)
  - ❑ Demonstrate when oil is changed top off reset must be pressed and held to reset indicator
  - ❑ Demonstrate Auto Top-Off on a vat by moving oil out of vat
  - ❑ Demonstrate Manual Top Off by pressing the Manual Top Off button
- ❑ **Automatic Filtration – Refer to the Fryer IO and FQ4000 Installation and Operator Manuals**
  - ❑ If applicable - Demonstrate assembly of the filter pan using a pad or paper. (Emphasize need for daily pad/paper change / more often as needed).
  - ❑ If applicable - Demonstrate assembly of a filter pan using the MasterFil envelope and how to scrape envelope. Explain that the MasterFil envelope can be used for 7-10 days with scraping before changing.
  - ❑ Demonstrate Auto Filtration cycle. Air bubbles should only be observed in unit being filtered.
  - ❑ Show "FILTER NOW" displayed on vat to be filtered (cook 15 cooks)
  - ❑ Demonstrate skimming procedure
  - ❑ Show filtration issues (errors created by not changing the pad/paper or scraping or changing envelope (monitor oil returned to vat levels – should be where it started, or close if first filter with new pad/paper or envelope.)
  - ❑ Show FILTER BUSY message by trying to manual filter while another vat is filtering.
  - ❑ Show location of thermal reset on Filter Motor

- ❑ Six consecutive unsuccessful filtrations and unit goes to **SERVICE REQUIRED** an authorized technician is needed.

❑ **Troubleshooting**

- ❑ Common error messages
  - ❑ Is Vat Full? – Ensure vat is full of oil and press the YES ✓ button to continue.
  - ❑ 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 is in process on another vat
  - ❑ 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.
  - ❑ Probe Failure – Temperature circuitry has a problem – Turn off fryer and call for service.
- ❑ Show restaurant Frymaster's Hot line inside fryer doors and FAS contact person / with phone numbers.

## FILTRATION PERSON(S) / MANAGERS

### Refer to FQ4000 Operation Manual Chapter 2

❑ **Filtration Menu (Press the filtration menu button)**

- ❑ **Non-Bulk Oil System**
  - ❑ **Demonstrate how to access FILTER MENU**
    - ❑ Show QUICK FILTER and explain how it functions
    - ❑ Show CLEAN AND FILTER and explain how it functions **Stress that it is to be done daily.**
    - ❑ Show POLISH and explain how it functions
    - ❑ Show OQS FILTER (if applicable) and explain how it functions
    - ❑ Show DRAIN TO PAN and explain how it functions
    - ❑ Show FILL VAT FROM PAN and explain how it functions
    - ❑ Show CLEAN and explain how it functions
    - ❑ Show DISPOSE and explain how it functions (Use of SDU, Bulk or Front Dispose if applicable)
- ❑ **Bulk Oil System**
  - ❑ **Demonstrate how to access FILTER MENU**
    - ❑ Show QUICK FILTER and explain how it functions
    - ❑ Show CLEAN AND FILTER and explain how it functions
    - ❑ Show POLISH and explain how it functions
    - ❑ Show OQS FILTER (if applicable) and explain how it functions
    - ❑ Show DRAIN TO PAN and explain how it functions
    - ❑ Show FILL VAT FROM PAN and explain how it functions
    - ❑ Show FILL VAT FROM BULK (if applicable) and explain how it functions
    - ❑ Show PAN TO WASTE and explain how it functions
    - ❑ Show CLEAN and explain how it functions
    - ❑ Show DISPOSE and explain how it functions (Use of SDU, Bulk or Front Dispose if applicable)

## STORE MANAGERS ONLY (OR DESIGNATED PERSONS)

### Refer to FQ4000 Operation Manual Chapter 1

- ❑ **Demonstrate how to access RECIPES and MENUS – (Code 1650)**
  - ❑ Demonstrate adding or editing a product recipe (Press Recipe button)
  - ❑ Demonstrate how to add a product to a menu (Press Menu button)
- ❑ **Demonstrate how to access SETTINGS – (Press Settings button, press Manager button) Code 1656**
  - ❑ Demonstrate setting the primary and secondary languages
  - ❑ Demonstrate setting the date and time

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- ❑ **Demonstrate how to access SERVICE – (Press Service button, press Manager button) Code 1656**
  - ❑ Demonstrate retrieving Error Log (E-Log)
  - ❑ Explain changing passwords
  - ❑ Explain loading menus to/from USB
- ❑ **Demonstrate how to access INFORMATION STATISTICS (Press "?" INFORMATION STATISTICS)**
  - ❑ Explain FILTER STATS menu
  - ❑ Explain OIL STATS menu
  - ❑ Explain LIFE STATS menu
  - ❑ Explain USAGE STATS menu
  - ❑ Explain Recovery
  - ❑ Explain LAST LOAD menu
  - ❑ Explain Resetting Usage Stats (Code 1656)

## Key Points

### Review with all employees

- **Filter Now Prompt – Choose YES to Filter Now? and Confirm**
- **Top Off Oil Empty Indicator *(Only on fryers with auto top off)* – Change top off reservoir and press reset (Bulk users fill reservoir)**
- **Start a cook by pressing the START button**
- **Is Vat Full? – Answer YES only when oil is at the top line.**
- **Clean and Filter daily**
- **Change filter pad/paper daily or twice daily in high volume or 24-hour stores. If using a filter envelope, scrape daily or when prompted. Change filter envelope every 7-10 days.**

❑ **WELBILT KITCHEN CONNECT: For Fryer's equipped with kitchen connectivity capabilities and software, execution of this Commission Form acknowledges the following with regards to Welbilt software and data services:** The Fryer is equipped with Welbilt's Kitchen Connect System application software (the "KC Solution"). The KC Solution is provided remotely as a cloud-based software service. Welbilt uses a third-party cloud-based software hosting service to provide access to data from the Fryer. While Welbilt shall use commercially reasonable efforts to require the third-party cloud based software hosting service to implement and utilize appropriate data security safeguards and availability services levels, the security and availability of the data is not warranted or guaranteed by Welbilt, and Welbilt shall have no liability with respect to the acts or omissions of the third-party cloud-based software hosting service, including with respect to security and integrity of the data, or the availability of the data or service. Customer grants Welbilt a perpetual, world-wide, license to access, download, monitor, receive, store, process and otherwise use data from the Fryer for purposes of (a) providing data analytics, data services, warranty, maintenance, repair and related services, and (b) Welbilt's internal purposes, including research and development, and quality improvement.

| | | | |
|---|---|---|---|
| **Store Manager / Representative Signature** | | Printed Name | |

| | | | |
|---|---|---|---|
| **Technician's Signature** | | Printed Name | |

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# Appendix A – Bulk Oil Dispose Checks

1. Turn the fryer off.
2. Press the filtration menu button.
3. Select DISPOSE
4. Press the check √ at DISPOSE NOW.
5. Press the BLUE button to start draining the oil to the filter pan.
6. Open the dispose valve.
7. Check for oil leaks behind the fryer, the ceiling and fittings at the bulk tank.
8. Once the dispose is complete, close the dispose valve.
9. Follow prompts to complete the function.
10. Fill the frypot to the bottom fill line.

❑ Checked for bulk oil leaks behind the fryer, the ceiling and fittings at the bulk tank.