BWW FQG60T
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)									

- ❑ **No one is to perform start-up or training unless they are Frymaster trained.**
- ❑ Verify Universal hoods have 2" (50mm) of clearance behind fryer ☐ YES ☐ NO
- ❑ 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.
- ❑ **Record Software UIB_____SIB1_____ VIB_____ FIB_____**
- ❑ **Ensure Time and Date are correct in setup. Refer to MENU TREE.**
- ❑ **Ensure fryer is set to waste oil (bulk). Refer to MENU TREE.**

- ❑ Thoroughly clean and dry all vats. Pack solid shortening to 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.
- ❑ **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. Ensure the pilot is strong and the sensor rod red. Double check pilot when main burners are lit.

Gas	Vat #1	Vat #2	Vat #3
Burner Pressure			

- ❑ Verify that all filter parts are present: **ENVELOPE MEDIA** - (filter pan, filter screen, filter envelope, pick up tube, handles, clips and O-rings). Refer to picture.
- ❑ 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.
- ❑ 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.**

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

Frymaster

- ❑ **Automatic Filtration – Refer to the Fryer IO and FQ4000 Installation and Operator Manuals**
  - ❑ 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
- ❑ **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 – Call 1-800-551-8633
    - ❑ Probe Failure – Temperature circuitry has a problem – Turn off fryer and call for service.
    - ❑ Float Switch – Make sure it moves up and down freely.
  - ❑ Show restaurant Frymaster's Hot line inside fryer doors and FAS contact person / with phone numbers.
- ❑ **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

Frymaster

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 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)

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
- ❑ **Demonstrate how to access INFORMATION STATISTICS (Press "?" INFORMATION STATISTICS)**
  - ❑ Explain FILTER STATS menu
  - ❑ Explain Recovery
  - ❑ Explain Software

Key Points

Review with all employees

- **Filter Now Prompt – Choose YES to Filter Now? and Confirm**
- **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**

Store Manager / Representative Signature		Printed Name	

Technician's Signature		Printed Name	