FQE80U-T/FQG80T-T RC 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)									

- ❑ **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 in accordance with the operator's manual.
- ❑ **Record Software UIB_____SIB1_____ VIB_____ FIB_____ IOB_____ BIB_____OQS_____**
- ❑ **Ensure Time and Date are correct in setup. Refer to manual.**
- ❑ 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
- ❑ 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.
- ❑ 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 (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.**
- ❑ 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. 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	Vat #4	Vat #5	Vat # 6	Vat # 7	Vat # 8	Vat # 9	Vat # 10
Burner Pressure										

- ❑ **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 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. "**D**" is Demo Mode -The system will not heat when in Demo Mode.
- ❑ If applicable – If the fryer has green start buttons, press each one to ensure timers are activated.
- ❑ If the fryer has a wand, perform a clean and filter on one (1) vat to check wand operation.

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

- ❑ 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.**
- ❑ **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	