FQG-E80/100/120T COMMISSION FORM FOR POPEYE'S

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)

- ❑ **Click on the QR code to watch a start-up video prior to advancing.**
- ❑ Verify Universal hoods have 2" (50mm) of clearance behind fryer ☐ YES ☐ NO
- ❑ Verify each fryer has a 1" gas connection.
- ❑ Verify each fryer has a 20-amp 120VAC outlet.
- ❑ 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.
- ❑ Ensure fryer is level and properly restrained in accordance with the operator's manual.
- ❑ Ensure the fryer is underneath the hood. Take a photo of it under the hood and submit with startup.
- ❑ Go to https://www.frymaster.com/service/popeyes-fq4000-software. Enter "tech" for password. Check software version online against what is currently installed on the fryer. If the software versions differ, download the software, and update the fryer and menus.
- ❑ **Record Software UIB, UIC, UIX_____SIB1_____ VIB_____ FIB_____ OQS_____**
- ❑ **Ensure Time and Date are correct in setup. Refer to manual.**
- ❑ Ensure the fryers controller menus are set up one of these two (2) ways: Seafood, Fries, Spicy, Spicy, Mild, and Mild. Or Mild, Mild, Spicy, Spicy, Fries and Seafood. Seafood will always be either Vat #1 or Vat #6.
- ❑ Demonstrate Quick Filter. Click here or scan QR code to access demonstration videos.
- ❑ Demonstrate Clean and Filter function in the controller. ***Stress that it is to be done daily*.**
- ❑ Demonstrate the assembly of the filter pan and filter leaf.
- ❑ Demonstrate adding fresh shortening/oil.
- ❑ Demonstrate how to clean the pre-filter.
- ❑ Demonstrate how to change O-rings every 90 days.
- ❑ Demonstrate how to clean the float switch.
- ❑ Is the fry system being installed connected to a **WASTE DISPOSAL SYSTEM?** ☐ YES ☐ NO
- ❑ If the fryer was setup as a **WASTE DISPOSAL SYSTEM** was it power cycled after setup? ☐ YES ☐ NO
- ❑ Demonstrate how to warm up disposal hose and wash down hose in hot water ½ hour prior to use.
- ❑ Thoroughly clean and dry all vats. Have store personnel fill all vats with shortening/oil. 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
- ❑ Check restaurant to ensure that it doesn't have a severe positive or negative air balance.
- ❑ 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 a Quick Filter on a vat to ensure the filter pump is operational and check the drain and return system for leaks.
- ❑ **Remove old Fryer's Friend from the store if the serial # is prior to 2601 and replace with the new long Fryer's Friend.**
- ❑ **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.). Ensure the pilot is strong and the sensor rod red. Double check pilot when main burners are lit.
- ❑ Record actual incoming gas pressure _____.
- ❑ Check burner manifold pressure. Record burner manifold pressure below.

Gas	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat # 6	Vat # 7	Vat # 8
Burner Pressure								

Click here to watch a startup video FIRST.

Scan for Ops video demonstrations.

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❑ **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). Visually inspect the oil drain and return system to ensure all connections are tight.

❑ **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.

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

❑ **Quick (Automatic) Filtration – Refer to the Fryer IO and FQ4000 Installation and Operator Manuals**
- ❑ Filter envelope – same as Ultra Fryer envelope. Demonstrate how to scrape envelope.
- ❑ Demonstrate Quick (Auto) Filtration cycle.
- ❑ Show "FILTER NOW" displayed on vat to be filtered (5 cooks - Chicken, 15 cooks - Apps)
- ❑ Demonstrate skimming procedure
- ❑ Show filtration issues (errors created by not scraping or changing envelope (monitor oil returned to vat levels – should be where it started, or close if first filter with 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 844-416-8937.
  - ❑ Probe Failure – Temperature circuitry has a problem – Turn off fryer and call for service.
  - ❑ Float Switch – Make sure it moves freely up and down freely. Demonstrate how to clean the float.
- ❑ Show restaurant Frymaster's Hot line inside fryer doors and FAS contact person / with phone numbers.

Frymaster®

- ❑ **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
    - ❑ 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

FILTRATION PERSON(S) / MANAGERS

Refer to FQ4000 Operation Manual Chapter 2

- ❑ **Filtration Menu (Press the filtration menu button)**
  - ❑ **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 (**BOIL OUT**) and explain how it functions – **Stress that it is to be done monthly.**
    - ❑ 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 (versions, temperatures, etc.)

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**

Additional training at a later date will be a cost to the store and will need to be scheduled later.

Store Manager / Representative Signature		Printed Name	

Technician's Signature		Printed Name	

TRAINING DECLINED

Store Manager / Representative Signature		Printed Name	

Two (2) hours plus travel is allowed for the above to Commission and Demonstration of one (1) system.