FQG80/100/120T COMMISSION FORM GENERAL MARKET

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 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.
- ❑ **Record Software UIB_____ SIB1_____ VIB_____ FIB_____ IOB_____ OQS_____**
- ❑ **Ensure Time and Date are correct in setup. Refer to manual.**
- ❑ Demonstrate and Perform a Quick Filter. Click here or scan QR code to access demonstration videos. Ensure the filter pump is operational and check the drain and return system for leaks.
- ❑ 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 paper or envelope.
- ❑ Is the fry system being installed connected to a **WASTE DISPOSAL SYSTEM?** ☐ YES ☐ NO
- ❑ If fryer was setup as a **WASTE DISPOSAL SYSTEM** was it power cycled after setup? ☐ YES ☐ NO
- ❑ Thoroughly clean and dry all vats. Fill all vats with oil.
- ❑ 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.
- ❑ **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.

Scan for video demonstrations.

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 pressure _____.
- ❑ Check burner manifold pressure. Record burner manifold pressure below.

Gas	Vat #1	Vat #2	Vat #3	Vat #4
Burner Pressure				

Store Manager / Representative Signature		Printed Name	

Technician's Signature		Printed Name	

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

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