Frymaster

1FQE30-T, 2FQE30-T, 3FQE30-T ELECTRIC 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 _____

- ❑ Ensure that the tech has gone to the website at https://www.frymaster.com/Software-Packages/General-Market-FQ4000-Software and checked for the latest software version. Then download the latest software and unzip the files and copy them to a thumb drive. Print out the FAS Software Update Instructions and take both to the Start-Up for use if needed.
- ❑ **Only on fryers with serial # prior to 2601**, check the psi of the check valve connected to the rear of the drain tube using a mirror and flashlight. Ensure the check valve is labeled 20psi.
- ❑ Check the check valve located on the rear of the fryer located on the dispose manifold next to the fill and dispose ports. Ensure the check valve is labeled 4psi.
- ❑ Verify incoming 3-phase power. Ensure applied voltage matches the rating plate. Enter voltages below.
- ❑ Ensure the fryer is level and properly restrained in accordance with the operator's manual.
- ❑ Place oil container in fryer for ATO system.
- ❑ 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 and verify temperatures are at set point +/- 5°F / 2°C**. Verify that oil level is below ATO level sensor (upper oil level line) but *above AIF sensor if applicable* (lower oil level) (add/remove oil if necessary) and ensure that each vat tops off.**
- ❑ While fryers are heating to set point, perform the next five steps beginning with an asterisk (*).
- ❑ *Verify filter pan alignment. The pan should slide smoothly into position. Ensure the pick-up tube is fully engaged in the pan suction tube. "**P**" should be displayed **ONLY** on the controller when the pan is pulled out.
- ❑ ***Record Software – Ensure it matches the latest software version online.**
  UIC/X_____SIB_____VIB_____
  FIB_____ OQS_____ GATEWAY _____
  GATEWAY ADDRESS_____ The gateway address should NOT start with 4 or 82.
- ❑ ***Ensure Time and Date are correct in setup. Refer to manual.**
- ❑ *Is the fry system being installed connected to a **BULK WASTE DISPOSAL SYSTEM** ☐ YES ☐ NO
- ❑ *If the fryer was setup as a **BULK WASTE DISPOSAL SYSTEM** was it power cycled for 60 seconds after setup? ☐ YES ☐ NO
- ❑ Enter the serial number/s below. On the UI, tap the **?** icon to check Recovery Time and record below. **Recovery Time should not exceed 1:40.**

	SERIAL NUMBER (10 DIGIT)										VOLTAGE			RECOVERY TIME
											L1	L2	L3	
Vat 1														
Vat 2														
Vat 3														
Vat 4														

- ❑ If a basket lift is installed, cycle a timer to ensure the basket lift operates.
- ❑ Perform an Auto Filter on a vat to ensure the filter pump is operational and check the drain and return system for leaks.
- ❑ If attached to a bulk oil dispose system, see Appendix A on the following page for checks required.
- ❑ **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.

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

8198058 04/2026

Store Manager's Signature		Printed Name	

Technician's Signature		Printed Name	

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. Press X at the manual fill vat prompt.
11. Repeat the process on the adjoining vat.

❑ Were any leaks noted during bulk dispose behind the fryer, the ceiling or fittings at the bulk tank? ☐YES ☐NO