Frymaster

POPEYE'S HD (HD265/365) FRYER COMMISSION AND DEMONSTRATION FORM

8700 LINE AVE, 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 fryers have 6" (15cm) of clearance provided to each side and behind fryer to combustible materials ☐ YES ☐ NO
- ❑ Ensure fryer is level and properly restrained in accordance with the operator's manual.
- ❑ Ensure the fryer is underneath the hood.
- ❑ Operators should be thoroughly familiar with the operations manual and use of the fryer and controller before use.
- ❑ **Record Software Version: Controller_____**
- ❑ **Ensure Time and Date are correct in setup.**
- ❑ Review and demo programming features with manager. Refer to manual.
- ❑ Is the fry system being installed connected to a **WASTE DISPOSAL SYSTEM**? ☐ YES ☐ NO
- ❑ If fryer was setup as a **WASTE DISPOSAL SYSTEM** was power cycled after setup? ☐ YES ☐ NO
- ❑ 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 (**see gas and electric checks below**) and verify temperatures are at set point +/- 5°F / 2°C**.**
- ❑ 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.). 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								

- ❑ **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 (filter pan, filter screen, filter pad or paper, filter powder, hold-down ring, crumb tray, and O-rings) are present. Inspect the oil drain and return system to ensure all connections are tight.
- ❑ Verify filter pan alignment.
- ❑ Verify that all basket hangers and flue deflectors are fitted in place.
- ❑ Perform a filtration on all vat(s) to ensure the filter pump is operational and check the drain and return system for leaks.
- ❑ The startup tech is responsible for training the operators following the items on the following pages.

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

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FRYER TRAINING

Ensure all trainees refer to any Quick Reference, Quick Start and Operation Manual.
Hands-on demonstration is essential for all trainees.

CREW/FILTRATION PERSON(S) / MANAGERS

- ❑ **FRYER**
  - ❑ Demonstrate how to clean the pre-filter if applicable.
  - ❑ Demonstrate how to change the O-rings every 90 days.
  - ❑ Demonstrate how to clean the float switch (if applicable).

- ❑ **CONTROLLER**
  - ❑ **If applicable, identify 3000 Computer buttons and functions / LED's – Refer to the Quick Start Guide**
    - ❑ ON / OFF Buttons — Demonstrate full and split functions.
    - ❑ Cook Cycle Buttons — Demonstrate a cook cycle/stop a cook cycle.
    - ❑ Exit Cool Button — Demonstrate entering and exiting the energy-saving Cool Mode.
    - ❑ Temp Button — Demonstrate Use: **ON** – Setpoint and vat temperature; **OFF** – Temp, time, date, software versions.
    - ❑ Checkmark Button — Demonstrate Use: **ON** – Enter codes, respond to prompts; **OFF** – Press and hold 3 seconds: Scroll filter usage.
    - ❑ Filter Button — Demonstrate Use: Press and release: Cooks remaining to filter prompt; Press and hold: Filter options.
    - ❑ Exit Scan — Demonstrate Use: Scan programmed menu items and exit menus.
    - ❑ Master Power Switch (per vat) (US ONLY).

- ❑ **Prompted Filtration – Refer to the Quick Reference Guide**
  - ❑ Demonstrate assembly of the filter pan (Emphasize need for daily pad change / more often as needed)
  - ❑ Show "FILTER NOW" if applicable displayed on vat to be filtered. Explain YES and No Response.
  - ❑ Show location of thermal reset on Filter Motor

- ❑ **TROUBLESHOOTING**
  - ❑ Common error messages
    - ❑ Filter Busy – a filtration process is in another vat
    - ❑ Probe Failure – Temperature circuitry has a problem – Turn off fryer and call for service
    - ❑ 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 – a problem exists that requires a technician.
  - ❑ Frymaster's Hot line and FAS contact person / with phone numbers

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FILTRATION PERSON(S) / MANAGERS

Refer to the Quick Reference Guide and Operations Manual

- ❑ **FILTER MENU (Press and hold LEFT or RIGHT FLTR button based on the type of vat being filtered)**
  - ❑ **NON-BULK OIL SYSTEM**
    - ❑ **Demonstrate how to access FILTER MENU**
  - ❑ **BULK OIL SYSTEM**
    - ❑ **Demonstrate how to access FILTER MENU**
  - ❑ **FILTER WAND**
    - ❑ **Demonstrate how to connect and use the FILTER WAND**

STORE MANAGERS ONLY (OR DESIGNATED PERSONS)

Refer to the Quick Start Guide and Operations Manual

- ❑ **Demonstrate how to access PROGRAMMING –**
  - ❑ Demonstrate Product Selection and Assigning Buttons
  - ❑ Demonstrate how to add a new Menu Item – setup a test menu item (short cook cycle)
  - ❑ Boil Out
  - ❑ Demonstrate placement and use of the menu strip if applicable.
- ❑ **Demonstrate how to access INFO MODE (Press and hold INFO for three seconds)**
  - ❑ Show FILTER STATS menu
  - ❑ Show REVIEW USAGE menu
  - ❑ Show LAST LOAD menu

Key Points

Review with all employees

- **Start a cook on the fryer**
- **How to filter**
- **Change filter paper or pad daily or twice daily in high volume or 24-hour stores**

Training Date_____

Technician Signature_____ **Printed Name**_____

Manager Signature_____ **Printed Name**_____

Other Staff Signature_____ **Printed Name**_____

FAS: Provide a copy of all three (3) pages to the customer and to Frymaster. Retain a copy for two years from date of installation