McD's MIE14/MIG30 Intuition™ LOV-T™ Fryer Commission & Demonstration 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)									

- ☐ Check restaurant to ensure that it doesn't have a severe positive or negative air balance.
- ☐ Verify incoming voltage. Ensure applied voltage matches the rating plate. Enter voltages below. For gas fryers enter voltage below on **Vat #1/ L1**
- ☐ Verify exhaust blank-off plates are installed with Electric Fryers ☐ YES ☐ NO ☐ N/A (GAS)
- ☐ Verify Universal hoods have 2" (50mm) of clearance behind fryer ☐ YES ☐ NO
- ☐ Verify Seal Angle, Stand-off Channel & Gravity Blade are properly installed ☐ YES ☐ NO ☐ N/A (Universal Hood)
- ☐ For gas fryers, verify gas hose quick disconnect is connected to gas line input.
- ☐ Ensure fryer is level and properly restrained per the installation and operation manual.
- ☐ Is the fry system being installed connected to a **BULK FRESH OIL** ☐ YES ☐ NO **WASTE DISPOSAL SYSTEM** ☐ YES ☐ NO
- ☐ If fryer was setup as a **BULK FRESH OIL / DISPOSAL SYSTEM (RTI, etc.)** was it power cycled after setup? ☐ YES ☐ NO
- ☐ Ensure JIB cradle is installed
- ☐ Place (JIB) or full oil container in fryer for ATO system, or fill provided oil container from Bulk Oil system (as applicable).
- ☐ 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 with an external probe**.**
- ☐ **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 vats are heating up, check incoming gas pressure by pressing **Home->Statistics->Heating->Scroll down to Gas Pressure (in H_20)** (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. Check for proper combustion; fryers should have a bright orange flame after approximately 1 minute of operation.
- ☐ Check uA (microamps) on each controller by pressing **Home->Statistics->Heating->Scroll down to Flame Current - Left µamps, Flame Current - Right µamps.** Record micro amp readings below.

Gas	Vat #1		Vat #2		Vat #3		Vat #4		Vat #5		Vat # 6		Vat # 7		Vat # 8		Vat # 9		Vat # 10	
	LT	RT	LT	RT	LT	RT	LT	RT	LT	RT	LT	RT	LT	RT	LT	RT	LT	RT	LT	RT
Burner Pressure																				
Microamps µA																				

- ☐ Check recovery time for each vat by pressing **Home->Statistics->Heating->Last Recovery Time.** Record times below. Recovery times should not exceed 1:40 for electric or 2:25 for gas.

Voltage	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat # 6	Vat # 7	Vat # 8	Vat # 9	Vat # 10
L1										
L2										
L3										
Recovery Time										

- ☐ Once the fryer has reached Set Temperature, allow it to sit idle for several minutes to allow the ATO to Top Off the Vat to the ATO sensor. **ONLY one Vat will Top Off at a time.**

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

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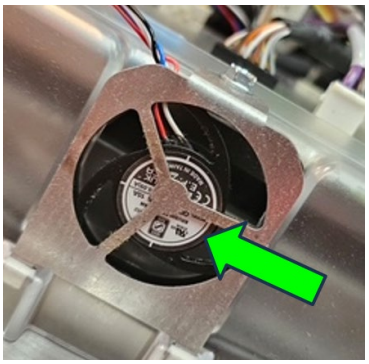
- ❑ **Record Software Versions** by pressing **Home->Information->Software on each controller.** All versions should match on each controller. Record versions below.
  HCB_____UIB_____ SCB_____ OQS_____
  VFD_____
- ❑ Press **Home->Information->Connectivity on the left controller.** Is the Wi-Fi or Cellular connection status online? ☐ YES ☐ NO, **if so, what is the IP address? _____ The address should NOT start with a 4 or 82.**
- ❑ **Ensure Time and Date are correct in setup. Home->Settings->General->Time & Date->Set Time/Date Automatically (Off / On)**
- ❑ Verify that all filter parts (filter pan, filter screen, filter pad or paper, hold-down ring, crumb tray, and O-rings) are present. 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 **ONLY** be displayed on the controller when the pan is pulled out.
- ❑ Perform an Auto Filter on all vats and check for leaks on all lines and fitting. Repair as needed
- ❑ If attached to a bulk oil dispose system, see Appendix A below for checks required.
- ❑ **Remove old Fryer's Friend from the store if applicable and replace with the new Fryer's Friend.**
- ❑ Lower each controller. Check to ensure that the micro-fan on the top of the controller bezel has the fan as shown, with the sticker visible (see photo to right). Using a napkin, the fan should be blowing the napkin away from the housing.



- ❑ **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.

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 Oil Now?
5. Controller displays Remove Filter Pan.
6. Remove the Filter Pan.
7. Controller displays Is filter pan empty?
8. Press the check √ if empty.
9. Insert the filter pan.
10. Is the vat empty?
11. Press the check √ if empty.

12. Open the dispose valve.
13. Controller displays Disposing.
14. Check for oil leaks behind the fryer, the ceiling and fittings at the bulk tank.

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15. Once the dispose is complete, close the dispose valve.
16. Follow prompts to complete the function.
17. Fill the frypot to the bottom fill line.

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

LOV-T™ MIE14/MIG30 INTUITION™ 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

❑ **Controller**

- ❑ **Identify Intuition Controller buttons and functions – Refer to the McDonald's Intuition™ Quick Reference / MacDonald's Intuition™ Quick Start Card**
  - ❑ ON / OFF Buttons – Full and Split Functions
  - ❑ Products - Ensure that any QSR have correct menus.
  - ❑ Products – 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 temperature
  - ❑ Home Button - Statistics Button – Checks Filter Stats, Oil Stats, Life Stats, Usage Stats, Recovery Check, etc.
  - ❑ Language change
  - ❑ Oil Quality Button (if applicable)
  - ❑ Manual Top Off button (if applicable)
  - ❑ Low Oil Reservoir Indicator / Reset Button
  - ❑ 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 McDonald's Intuition™ Quick Reference Guide**
  - ❑ Turning the controller ON / OFF for heating the vats
  - ❑ Demonstrate cooking
  - ❑ Cancel a cook cycle or alarms
  - ❑ Demonstrate changing between products with different setpoints (press and hold icon of product ie. Fries to Hashbrowns)
  - ❑ Demonstrate changing menus from breakfast to changeover to lunch and back.

❑ **Demonstrate Top Off System (Top Off Reservoir, Solid Shortening and Bulk Oil Systems) – Refer to the Refer to the Installation and Operation Manual and Quick Start Guide**
  - ❑ Demonstrate setup of the top off reservoir
  - ❑ Filling vats with oil (Top off Jug, Bulk or Solid Shortening)

❑ **Auto Top-Off – Refer to the Installation and Operation Manuals and Quick Start Guide**
  - ❑ Instruct on function of top off empty reservoir indicator (Use remaining oil in box to top off vats)
  - ❑ Demonstrate when oil is changed top off reset must be pressed and held to reset indicator

- ❑ Demonstrate Auto Top-Off by filling ½" under low oil line on a vat by moving oil out of vat. All should top off and be full.

❑ **Automatic Filtration – Refer to the Installation and Operation Manuals**

- ❑ Demonstrate assembly of the filter pan (Emphasize need for daily pad/paper change / more often as needed)
- ❑ Demonstrate Auto Filtration cycle. Air bubbles should only be observed in unit being filtered.
- ❑ Show "FILTER NOW" displayed on vat to be filtered (cook 12 cooks on Fry Station/6 cooks on Protein Station)
- ❑ Demonstrate skimming procedure
- ❑ Show filtration issues (errors created by not changing the pad/paper (monitor oil returned to vat levels – should be where it started, or close if first filter with new pad/paper.)

❑ **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? – 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.
  - ❑ Service Required – a problem exists that requires a technician.
  - ❑ Probe Failure – Temperature circuitry has a problem – Turn off fryer and call for service
- ❑ Frymaster's Hot line and FAS contact person / with phone numbers

FILTRATION PERSON(S) / MANAGERS

Refer to Operation Manual

❑ **Demonstrate daily cleaning of the oil sensor during maintenance filters with no-scratch pad (gas only).**

❑ **Filtration Menu (Press the filtration menu button** **)**

- ❑ **Non-Bulk Oil System**
  - ❑ **Demonstrate how to access FILTER MENU**
    - ❑ Show AUTO FILTER and explain how it functions
    - ❑ Show MAINTENANCE FILTER and explain how it functions **(always filter the Fish vat last)**
    - ❑ Show OQS FILTER (if applicable) and explain how it functions
    - ❑ Show DRAIN TO FILTER PAN and explain how it functions
    - ❑ Show FILL VAT FROM FILTER PAN and explain how it functions
    - ❑ Show DEEP CLEAN and explain how it functions
    - ❑ Show DISPOSE and explain how it functions (Use of MSDU, Bulk or Front Dispose if applicable)
- ❑ **Bulk Oil System**
  - ❑ **Demonstrate how to access FILTER MENU**
    - ❑ Show AUTO FILTER and explain how it functions
    - ❑ Show MAINTENANCE FILTER and explain how it functions **(always filter the Fish vat last)**
    - ❑ Show OQS FILTER (if applicable) and explain how it functions
    - ❑ Show DRAIN TO FILTER PAN and explain how it functions
    - ❑ Show FILL FROM FILTER PAN and explain how it functions
    - ❑ Show FILL FROM BULK and explain how it functions
    - ❑ Show PAN TO WASTE and explain how it functions
    - ❑ Show DISPOSE and explain how it functions (Use of MSDU, Bulk or Front Dispose if applicable)
    - ❑ Show DEEP CLEAN and explain how it functions

STORE MANAGERS ONLY (OR DESIGNATED PERSONS)

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Refer to Operation Manual

- ❑ **Demonstrate how to access RECIPES and MENUS – (Press Home->Recipes & Menus button) (Code 1234)**
  - ❑ 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 Home->Settings button) Code 4321**
  - ❑ Demonstrate setting the primary and secondary languages
  - ❑ Demonstrate setting the date and time

- ❑ **Demonstrate how to access STATISTICS (Press Home->Statistics)**
  - ❑ Explain COOKING STATS
  - ❑ Explain FILTRATION STATS
  - ❑ Explain HEATING STATS menu
  - ❑ Explain OIL STATS menu
  - ❑ Explain USAGE STATS menu

- ❑ **Demonstrate how to access DIAGNOSTICS (Press Home->Diagnostics)**
  - ❑ Explain EVENT LOG (Logs any events or errors)

Key Points

Review with all employees

- **Filter Now Prompt – Choose YES to Filter Now? and Confirm**
- **Top Off Oil Empty Indicator – Change top off reservoir and press reset button (Bulk users fill reservoir)**
- **Start a cook by pressing the product button**
- **Is Vat Full? – Answer YES only when oil is at the top line.**
- **Maintenance Filter daily**
- **Change filter pad/paper daily or twice daily in high volume or 24-hour stores**

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Training has been conducted on the following areas:

1) Controller functions
2) Operating the Fryer
3) Top Off System
4) Oil Disposal/Bulk
5) Auto Filter and Filter Menu
6) Manager Settings/Programming
7) Accessing Statistics
8) Explain Deep Cleaning Process
9) Maintenance Filtering/Cleaning Sensor
10) Troubleshooting

Training / Demo Signatures – Key Personnel

*** Store Manager's Signature**		Printed Name	
*** Filtration Person Signature**		Printed Name	
*** Key Shift Person Signature**		Printed Name	
O/O / Staff Personnel		Printed Name	
Technician's Signature		Printed Name	

* - Mandatory Attendee

TRAINING DECLINED

O/O / Corporate Manager Signature		Printed Name	

FAS: Provide a copy of all six (6) pages to the customer and to Frymaster. Retain a copy for two years from date of installation