

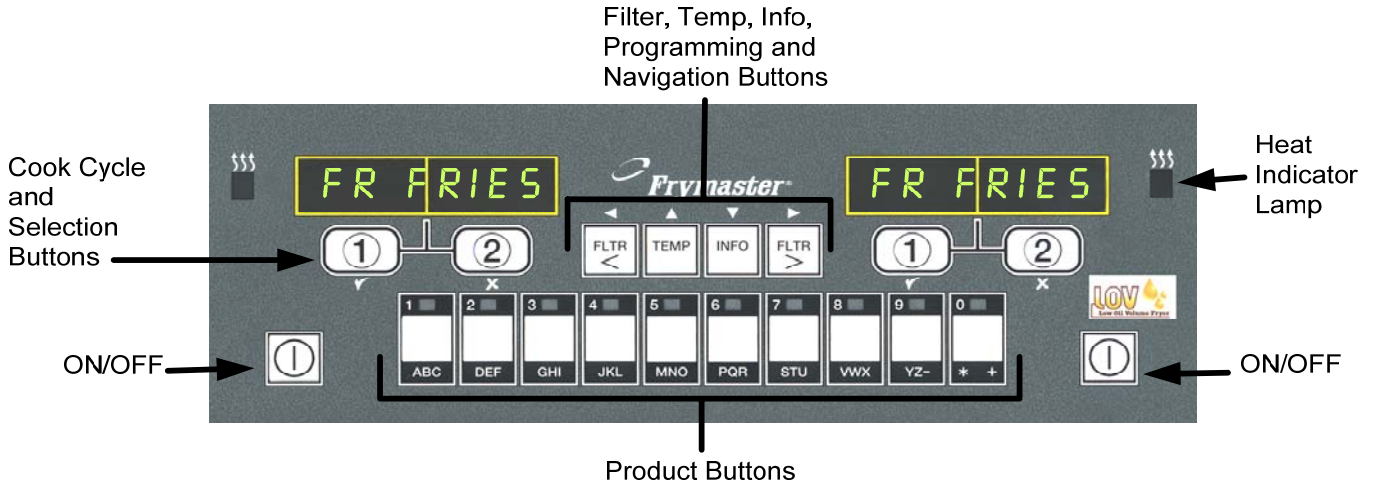
LOV™ Fryer Station Guide

French Fries/Hashbrowns

Quality

□ What are the customer expectations for fried products?

- Fresh and full of flavor
- Served hot
- Gold Standard Quality Descriptions



□ Turn the power switch ON

Press the right ON/OFF key for full pot or press ON/OFF key on desired side for split pot-30 minute heat up.



□ Check product cooking DISPLAY

Verify menu item shown in display is for French Fries or Hashbrowns.

FR FRIES
or
HASH BRN

□ Change from BREAKFAST TO LUNCH

1. Press and **quickly** release product button for French Fries.
2. Computer display will change from HASH BRN to <<<<<>>>>.
3. Alarm will sound.
4. Press and hold for three seconds the cook channel button under the right display.
5. Beep will be heard.
6. Display changes to FR Fries.



<<<<<>>>>



FR FRIES

□ Change from LUNCH TO BREAKFAST

1. Computer displays FR FRIES.
2. Press and **quickly** release product button for hash browns.
3. Computer display will change from FR FRIES to <<<<<>>>>.
4. Alarm will sound.
5. Press and hold for three seconds the cook channel button under the right display.
6. Beep will be heard.
7. Display changes to LOW TEMP until correct cooking temperature for Hashbrowns is reached.
8. Display changes to HASH BRN.

FR FRIES



<<<<<>>>>




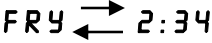


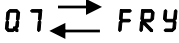

LOW TEMP

HASH BRN


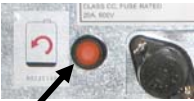
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French Fries/Hashbrowns

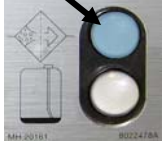


□ Cooking French Fries or Hashbrowns (Dedicated Display)

1. Press a cook channel button to begin the cook cycle. 
2. Display alternates between product name and re-remaining cook time. 
3. Duty alarm sounds, shake fry basket (fries only). **DUTY**
4. Press cook channel button to cancel alarm. 
5. Finish alarm sounds and PULL is displayed when the cook cycle finished. **PULL**
6. Pull product from vat.
7. Press cook channel button to cancel alarm. 
8. Quality timer is activated. Q7 is displayed alternating with FRIS on display and count down timer starts. 
9. QUAL is displayed when the product is to be wasted. **QUAL**
10. Press the cook channel button to restore the display to FR FRIES and the unit is ready for cooking. 

□ Fill Jug in Box (JIB) (oil reservoir is low)

1. **Yellow Light LED** comes on when oil in JIB is low. 
2. Open the door and replace jug of frying oil with new jug of oil (non-RTI sites).
3. Press and hold reset button above jug of oil until light goes out. 

□ Auto Intermittent Filtration

1. **Blue Light LED** comes on after 12 baskets of fried products are fried in one pot. 
2. Computer displays FILTER NOW? YES NO. **FILTER NOW?**
3. Press button 1. 
4. Computer displays SKIM VAT. **SKIM VAT**
5. Use skim tool to skim fry pot and remove crumbs and debris.
6. Computer displays CONFIRM (confirm filter) YES NO. **CONFIRM**
7. Press button 1. 
8. Computer displays DRAINING, WASHING and FILLING during filtration. **DRAINING. WASHING. FILLING.**
9. This will take approximately 4 minutes per fry pot-only one pot will filter at a time.
10. DO NOT PUT BASKETS IN FRY POT WHILE FILTERING.
11. After auto filtration occurs, fry pot will fill with oil and computer displays LOW TEMP **LOW TEMP** until pot is ready for cooking.
12. Use fry pot when product name appears on display. **FR FRIES**