

1814 FilterQuick™ Quick Start:

A: FQ3000: Programmable for automatic filtering. Press (YES) button to respond YES to filter prompt.

B: Power switch: One in cabinet (electric only) under each fryer.

E: Oil Container: Holds oil for automatic top-off system. It's not used to fill the vats, just to maintain the oil level. Use only fresh oil in top off system.

H: Blue Filter Button

D: Top off reset button: Press and hold orange button after replacing the oil until top off empty notice goes out.

C: MIB: Displays status of system.

G: Filter Pan

F: Pre-Filter Wrench
I: Pre-Filter Wrench

1. Fill vats with oil to lower fill line.
2. Ensure the pre-filter (F) is secured tightly with the pre-filter wrench (I).
3. Turn on power switches if applicable (B).
4. Turn controllers on by pressing the power button.
5. Controller (A) displays "CHANGE FILTER PAD? YES/NO"
6. Press (YES) and controller displays "REMOVE PAN"
7. Remove filter pan (G) and computer displays "CHANGE FILTER PAD"
8. Assemble filter pan, ensuring pan is out 30 seconds. Re-install filter pan.
9. Position oil saddle reservoir on the fryer (E).
10. Press and hold the top off reset switch (D) until oil saddle is full (if using a bulk fresh oil system) or Top Off Empty display goes out on controller (A).
11. Ensure an "A" is showing on the display of the MIB. A "p" indicates the filter pan is not properly placed. Reseat the filter pan if necessary.
12. While cooking, respond YES to the Filter Now Prompt in display (A) by pressing the (YES) button and pressing the BLUE filter button when blinking (H).
13. Respond to the empty oil container Top Off Empty notification by filling the oil saddle reservoir (E) and resetting the top off reset switch (D) or refilling the oil container with bulk oil system.



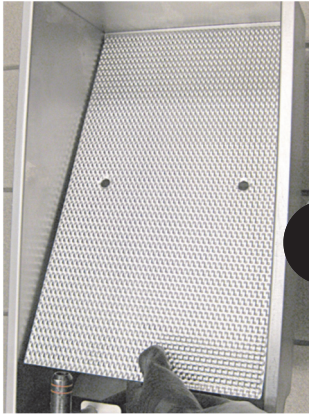
NOTE: The Frymaster 1814 FilterQuick™ fryer requires a start-up, demonstration and training before normal restaurant operations can begin.



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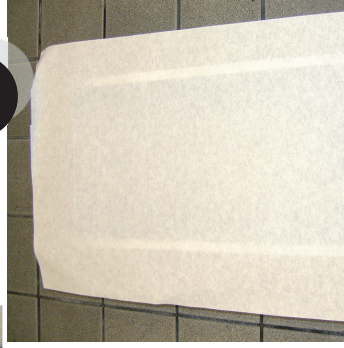
Daily Filter Pan Cleaning and Preparation

The filter paper in a FilterQuick™ fryer must be replaced at least once daily. In high-volume stores it should be replaced more often. Use Frymaster PN 8030445 16.5"x25.5" filter paper and 8030002 filter powder.



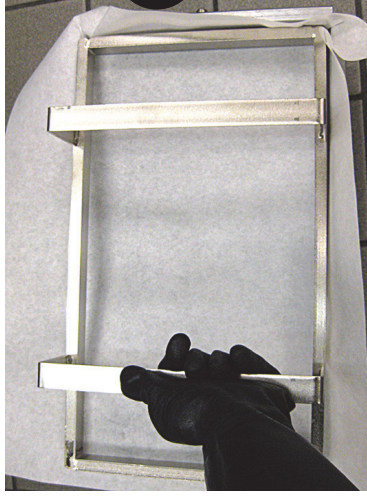
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The filter pan must be cleaned daily and the filter paper/powder replaced. Follow these instructions to prepare the filter pan:

Remove and disassemble the pan. Discard old filter paper. Clean thoroughly. **Do NOT leave any water in the pan.**



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Reassemble the pan in this order:

1. Position the inner screen.
2. Place the filter paper on the pan.
3. Position the hold-down ring on the filter paper and lower into the pan.
4. Ensure the filter paper is folded



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Replace O-rings every 90 days.



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up around the hold down ring and filter powder spread over the paper.

5. Position the crumb tray.
6. Firmly seat the filter pan in the fryer. Ensure the "A" is visible on the display above the filter pan.