

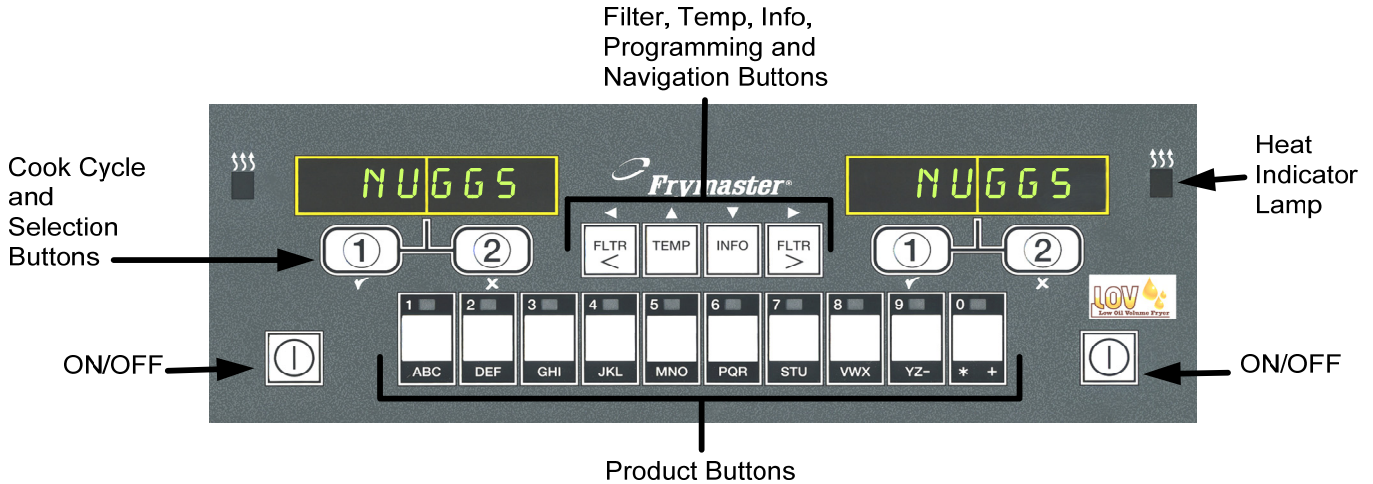
LOV™ Fryer Station Guide

McNuggets, Crispy, etc.

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

Display shows dashed lines.
Or verify menu item shown in display is for fried product cooked in this pot.



□ Change from Multi Product to Dedicated

1. Press product key for desired product.
2. Press and hold the cook channel button under the display for 3 seconds.
3. Beep will be heard.
4. Display will show product name of selected product.



McCK

□ Change from Dedicated to Multi Product Mode

1. Press and hold the cook channel button under the display



menu item for approximately three seconds until beep is heard.

2. Display changes to dashed lines.



□ Cooking fried products (Multi Product Display)

1. Dashed lines appear in product displays.
2. Press a product button.
3. Press a cook channel button and place basket of product in fry pot.



4. Display alternates between product name and remaining cook time.

McCK ↔ 2:34

5. Duty alarm sounds if product needs duty alarm.
6. Press cook channel button to cancel duty alarm.
7. Finish alarm sounds and PULL is displayed when the cook cycle finished.

DUTY



PULL

8. Pull product from vat.
9. Press cook channel button to cancel alarm.



10. Dashed lines appear in product displays.

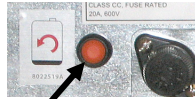
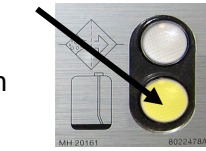


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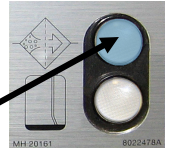
□ Fill Jug in Box (JIB) (If applicable) (oil reservoir is low)

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 orange reset button above jug of oil, until yellow light goes out.



□ Auto Intermittent Filtration (If applicable)

1. **Blue Light LED** comes on after 6 baskets of fried products are fried in one pot.
2. Computer displays FILTER NOW? YES NO.
3. Press button 1.
4. Computer displays SKIM VAT.
5. Use skim tool to skim fry pot and remove crumbs and debris.
6. Computer displays CONFIRM (confirm filter) YES NO.
7. Press button 1.
8. Computer displays DRAINING, WASHING and FILLING during filtration.
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 until pot is ready for cooking.
12. Use fry pot when product name appears on display or returns to dashed lines.



FILTER NOW?



SKIM VAT

CONFIRM



**DRAINING.
WASHING.
FILLING**

**LOW
TEMP**

***NOTE:** Filet vat will not require AIF due to flavor transfer