

# McDonald's easyTouch<sup>®</sup> Intuition LOV<sup>™</sup> Quick Start:

**A: easyTouch<sup>®</sup> Controller:**  
Programmable for automatic filtering. Press ✓(YES) button to respond YES to filter prompt.

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

**H: Reset Power switch:** One in cabinet under the USB port.

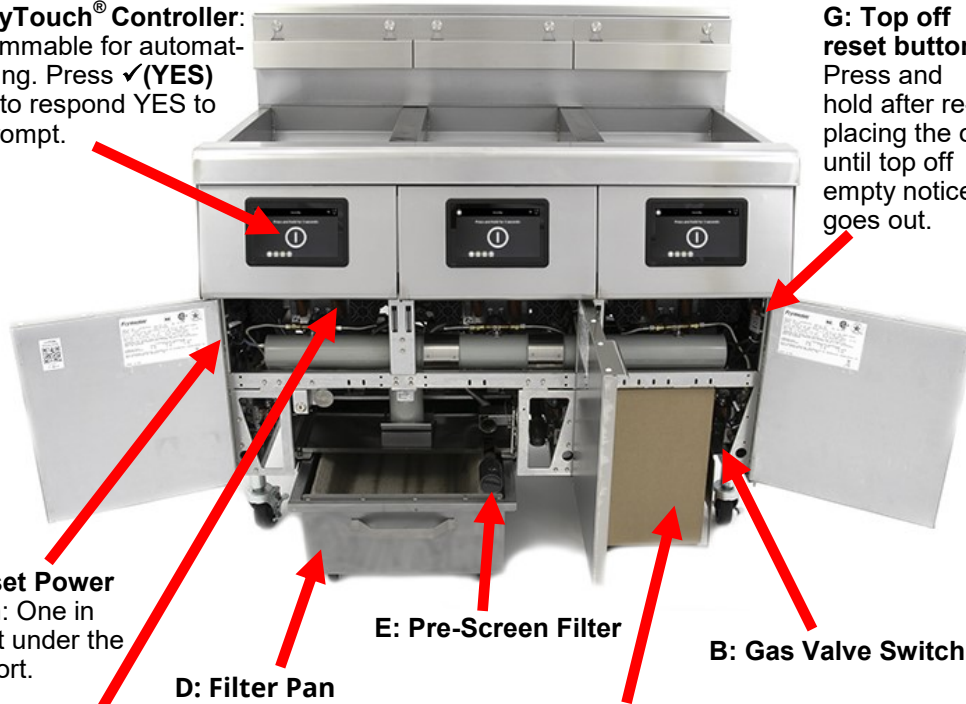
**C: Power switch:**  
One in cabinet under each controller (not shown, domestic electric only).

**D: Filter Pan**

**E: Pre-Screen Filter**

**F: Oil/Shortening Container:**  
Holds oil/shortening 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.

**B: Gas Valve Switch**



1. Fill vats with oil to **lower** fill line.
2. Turn on **ALL** gas valve switches (**B**) (gas only).
3. Turn on **ALL** power switches (**C**) (electric only).
4. Turn controllers on by pressing and holding the **ⓘ** button for three seconds until the display changes.
5. Controller (**A**) displays "Change filter media?".
6. Press ✓ and controller displays "Remove Filter Pan".
7. Remove filter pan (**D**) and controller displays "Change Filter Media".
8. Change filter and reassemble filter pan, ensuring pan is out 30 seconds. Re-install filter pan and press ✓.
9. Position oil container in the right cabinet, placing pick-up tube in open container (**F**).
10. Press and hold the top off reset switch until JIB is full or Top Off Empty display goes out on controller. (**G**).
11. A "P" indicates the filter pan is not properly placed. Reseat the filter pan if necessary until the "P" is not visible.
12. Press the ✓ button when the Filter Now prompt is displayed (**A**).
13. Respond to the empty oil container Top Off Empty notification by replacing the oil container (**F**) and resetting the top off reset switch (**G**) or refilling the oil container with bulk oil system.

**Frymaster<sup>®</sup>**

**LOV**  
Low Oil Volume Fryer

**NOTE:** The Frymaster McDonald's Intuition<sup>™</sup> LOV<sup>™</sup> 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 pad/paper in a LOV™ fryer **must be replaced at least once daily**. In high-volume stores it should be replaced more often.



1



2



Replace O-rings every 90 days.



3



4

The filter pan **MUST** be cleaned daily and the filter pad/paper replaced. Follow these instructions to prepare the filter pan: Remove and disassemble the pan. Discard old filter pad/paper. Clean thoroughly.

**DO NOT** leave any water in the pan.

- Reassemble the pan in this order:
1. Position the inner screen.
  2. Place the filter paper, or if using a filter pad, textured side up, in the pan.

3. Position the hold-down ring on the filter pad/paper.
4. Position the crumb tray.
5. Firmly seat the filter pan in the cabinet. Ensure the controller does not display "P".