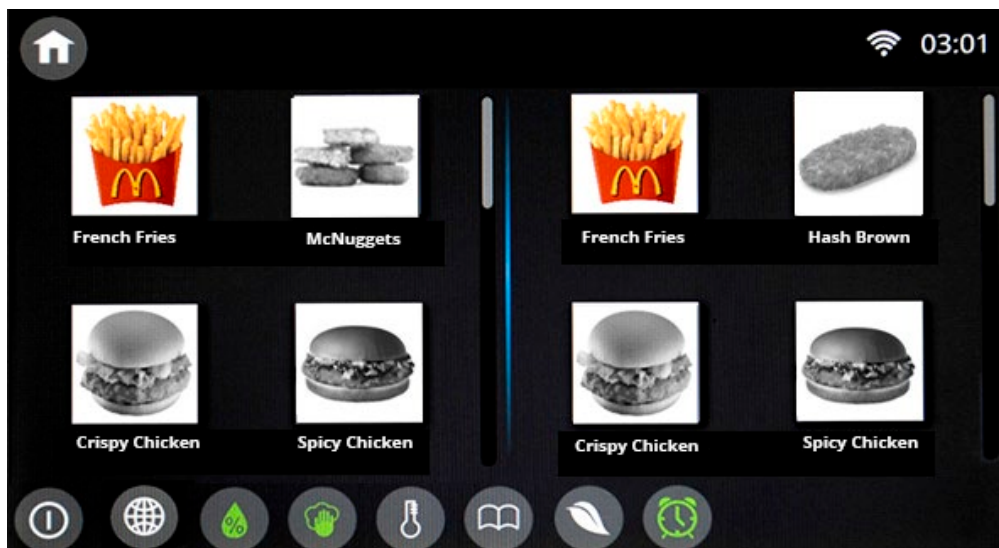


McDonald's easyTouch® Intuition Controller



Operation Manual

This manual is updated as new information and models are released. Visit our website for the latest manual.
This equipment chapter is to be installed in the Fryer Section of the *Equipment Manual* for MIG30 & MIE14 fryers.



Model 8076760B UI Touchscreen Monitor

⚠ CAUTION

READ THE INSTRUCTIONS BEFORE USING THE FRYER.

Keep these instructions for future reference.



8 1 9 7 9 8 7

Part Number: FRY_IOM_81979887 04/2026
Original Instructions

NOTICE

IF, DURING THE WARRANTY PERIOD, THE CUSTOMER USES A PART FOR THIS FRYMASTER FOOD SERVICE EQUIPMENT OTHER THAN AN **UNMODIFIED** NEW OR RECYCLED PART PURCHASED DIRECTLY FROM FRYMASTER, OR ANY OF ITS AUTHORIZED SERVICE CENTERS, AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THIS WARRANTY WILL BE VOID. FURTHER, FRYMASTER AND ITS AFFILIATES WILL NOT BE LIABLE FOR ANY CLAIMS, DAMAGES OR EXPENSES INCURRED BY THE CUSTOMER WHICH ARISE DIRECTLY OR INDIRECTLY, IN WHOLE OR IN PART, DUE TO THE INSTALLATION OF ANY MODIFIED PART AND/OR PART RECEIVED FROM AN UNAUTHORIZED SERVICE CENTER.

NOTICE

This appliance is intended for professional use only and is to be operated by qualified personnel only. A Frymaster Factory Authorized Servicer (FAS) or other qualified professional should perform installation, maintenance, and repairs. Installation, maintenance, or repairs by unqualified personnel may void the manufacturer's warranty.

NOTICE

This equipment must be installed in accordance with the appropriate national and local codes of the country and/or region in which the appliance is installed.

NOTICE TO OWNERS OF UNITS EQUIPPED WITH CONTROLLERS

U.S.

This device complies with Part 15 of the FCC rules. Operation is subject to the following two conditions: 1) This device may not cause harmful interference, and 2) This device must accept any interference received, including interference that may cause undesired operation. While this device is a verified Class A device, it has been shown to meet the Class B limits.

CANADA

This digital apparatus does not exceed the Class A or B limits for radio noise emissions as set out by the ICES-003 standard of the Canadian Department of Communications.

Cet appareil numérique n'émet pas de bruits radioélectriques dépassant les limites de classe A et B prescrites dans la norme NMB-003 édictée par le Ministre des Communications du Canada.

 **DANGER**

Prior to movement, testing, maintenance and any repair on your Frymaster fryer, disconnect ALL electrical power from the fryer.

 **DANGER**

Keep all items out of drains. Closing actuators may cause damage or injury.

 **DANGER**

Remove all drops of water from the frypot before filling with oil. Failure to do so will cause spattering of hot liquid when the oil is heated to cooking temperature.

 **WARNING**

Do not add HOT or USED oil to a JIB.

 **WARNING**

NEVER drain boil out or cleaning solution into a McDonald's shortening disposal unit (MSDU), a built-in filtration unit, a portable filter unit, or an OQS (Oil Quality Sensor). These units are not intended for this purpose and will be damaged by the solution and void the warranty.



DANGER

When draining oil into a disposal unit, do not fill above the maximum fill line located on the container.



DANGER

Allow oil to cool to 100°F (38°C) before draining into an appropriate METAL container for disposal.



DANGER

When draining oil into an appropriate SDU or METAL container, ensure the container will hold at least FOUR gallons (15 liters) or more for MIG30 or MIE30 fryers. Otherwise, oil could overflow and can cause injury.



DANGER

When draining boil out solution oil into an appropriate METAL container, ensure the container will hold at least FOUR gallons (15 liters) or more for MIG30 or MIG30 fryers. Otherwise boil out solution could overflow and can cause injury.



DANGER

Open the filter pan slowly to avoid splashing of hot oil that may cause severe burns, slipping and falling.



DANGER

Ensure that the frypot and filter pan are completely dry and free of water before filling with oil. Failure to do so will cause splattering of hot liquid when the oil is heated to cooking temperature.



WARNING

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent hazards of operating a hot oil filtering system, particularly the aspects of oil filtration, draining and cleaning procedures.



DANGER

Do not drain more than one frypot at a time into the built-in filtration unit to avoid overflow and spillage of hot oil that may cause severe burns, slipping and falling.



WARNING

Never drain water into the filter pan. Water will damage the filter pump



WARNING

Ensure a filter paper/pad is in place prior to filtering, draining or disposing of oil. Failure to insert a filter paper/pad may result in clogged lines and/or pumps.



DANGER

DO NOT drain more than one full frypot or two split frypots into the MSDU at one time to avoid overflow and spillage of hot oil that may cause severe burns, slipping and falling.



WARNING

Never operate the filter system without oil in the system.

**WARNING**

Never use the filter pan to transport old oil to the disposal area.

**WARNING**

Never leave the fryer unattended during the boil out process. If the solution overflows, press the ON/OFF switch to the OFF position immediately.

**WARNING**

This appliance is not intended for use by children under the age of 16 or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

**DANGER**

Wear protective gloves when removing the pre-filter. The pre-filter may be hot and cause severe burns.

**WARNING**

Operation, installation, and servicing of this product may expose you to chemicals/products including [Bisphenol A (BPA), glass wool or ceramic fibers, and crystalline silica], which is [are] known to the State of California to cause cancer, birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Product Name:	Frymaster UI	
Model Number:	8076760B	
Brand:	Frymaster	
Country of Origin:	Germany	
Product Description:	UI Touchscreen Monitor	
Radio Technologies:	802.11 a/b/g/n	
Voltage Input:	12VDC	
	EU	Korea
Frequency of Operation:	2412-2472 MHz 5180-5240 MHz 5260-5320 MHz 5500-5700 MHz	2412-2462 MHz 5180-5320 MHz 5500-5825 MHz
Type of Modulation:	IEEE 2.4G 802.11b: DSSS IEEE 2.4G 802.11g/n HT20: OFDM IEEE 5G 802.11a/n HT20 5G: OFDM	IEEE 2.4G 802.11b: DSSS IEEE 2.4G 802.11g/n HT20: OFDM IEEE 5G 802.11a/n HT20 5G: OFDM
Transmit Power or power range (EIRP):	BR-1Mbps: 7.29 dBm EDR-2Mbps: 7.23 dBm EDR-3Mbps: 6.94 dBm IEEE 802.11b mode: 18.84 dBm IEEE 802.11g mode: 19.62 dBm IEEE 802.11n HT20 mode: 19.79 dBm IEEE 802.11n HT40 mode: 18.54 dBm IEEE 802.11a: 19.73 dBm IEEE 802.11n HT20: 19.97 dBm IEEE 802.11n HT240: 18.12 dBm	10mW: 2.4GHz 11b/g/nHT20 / 5.2-5.3GHz 11a/nHT20 / 5.6-5.8GHz 11a/nHT20 2.5mW: 5240MHz 11a/nHT20
Antenna Gain:	2.4GHz: 2.5 dBi 5GHz: 1.6 dBi	2.4GHz: 2.5 dBi 5GHz: 1.6 dBi
Antenna Type:	Board Type	Board Type

MIE14 ELECTRIC and MIG30 GAS WARRANTY STATEMENT

Frymaster, L.L.C. makes the following limited warranties to the original purchaser only for this equipment and replacement parts:

A. WARRANTY PROVISIONS - FRYERS

1. Frymaster L.L.C. warrants all components against defects in material and workmanship for a period of two years.
2. All parts, with the exception of the frypot, O-rings and fuses, are warranted for two years after installation date of fryer.
3. If any parts, except fuses and filter O-rings, become defective during the first two years after installation date, Frymaster will also pay straight-time labor costs up to two hours to replace the part, plus up to 100 miles/160 km of travel (50 miles/80 km each way).

B. WARRANTY PROVISIONS - MIE14 ELECTRIC FRYPOTS

The electric frypot has a lifetime parts and labor warranty. If a frypot develops a leak after installation, Frymaster will replace the frypot, allowing up to the maximum time per the Frymaster time allowance chart hours of straight-time labor. Components attached to the frypot, such as the high-limit, probe, gaskets, seals, and related fasteners, are also covered by the lifetime warranty if replacement is necessitated by the frypot replacement. Leaks due to abuse or from threaded fittings such as probes, sensors, high-limits, drain valves or return piping are not included.

C. WARRANTY PROVISIONS - MIG30 GAS FRYPOTS

1. Frymaster warrants the gas frypot assembly for fifteen (15) years. First ten (10) years parts and labor. Years eleven (11) through fifteen (15) frypot only. Components attached to the frypot, such as the high-limit, probe, gaskets, seals, ignitors and related fasteners, are also covered by the fifteen-year warranty if replacement is necessitated by the frypot replacement. Components that are not part of the frypot assembly, such as the blower, gas valve, micro switches, doors and cabinetry are not covered by the frypot warranty. Leaks due to abuse or from threaded fittings such as probes, sensors, high-limits, drain valves or return piping are not included. If the frypot is found to be defective, Frymaster will replace the frypot, allowing up to the maximum time per the Frymaster time allowance chart hours of straight-time labor plus up to 100 miles/160 km of travel (50 miles/80 km each way) to change the frypot.
2. This warranty is limited to fryers operating on natural or propane (LP) gas. Fryers that operate on manufactured gas (also known as town gas or high-hydrogen gas) have a lifetime frypot warranty, parts only.

D. WARRANTY PROVISIONS - MIG30 COMBUSTION CHAMBERS

1. Frymaster L.L.C. warrants the combustion chambers against defective material or workmanship for a period of ten years from the original installation date, parts and labor.

2. The combustion chamber consists of the infrared burners and the structural components to mount the burners. This warranty does not cover ancillary components, including the igniter, blower, high-limit thermostat, and temperature probe.
3. This warranty is limited to fryers operating on natural or propane (LP) gas.

E. WARRANTY PROVISIONS – EASY TOUCH – TOUCH SCREEN CONTROLLER

Frymaster L.L.C. warrants the Easy Touch - Touch Screen Controllers against defective material or workmanship for a period of three years parts and labor from the original installation date.

F. PARTS RETURN

All defective in-warranty parts must be returned to a Frymaster Authorized Servicer within 60 days for credit. After 60 days, no credit will be allowed.

G. WARRANTY EXCLUSIONS

This warranty does not cover equipment that has been damaged due to misuse, abuse, alteration, or accident such as:

- improper or unauthorized repair (including any frypot which is welded in the field);
- failure to follow proper installation instructions and/or scheduled maintenance procedures as prescribed in your MRC cards. Proof of scheduled maintenance is required to maintain the warranty;
- improper maintenance;
- improper application of gas and/or electrical utilities or associated disruptions of same (blackouts/brown-outs, surges, spikes or other variations);
- application (intentional or otherwise) of water, cleaning solutions or other substances onto or into areas of the equipment which are incompatible (i.e. electronics, electrical components/connectors, etc.),
- random acts of nature, including, but not limited to: storms, floods, earthquakes, etc.;
- Fire, fire suppression chemicals and agents;
- damage in shipment;
- abnormal use;
- removal, alteration, or obliteration of either the rating plate or the date code on the heating elements;
- operating the frypot without shortening or other liquid in the frypot;
- no fryer will be warranted for which a proper start-up form has not been received.

This warranty also does not cover:

- transportation or travel over 100 miles/160 km (50 miles/80 km each way), or travel over two hours;
- overtime or holiday charges;
- consequential damages (the cost of repairing or replacing other property which is damaged), loss of time, profits, use or any other incidental damages of any kind.

There are no implied warranties of merchantability or fitness for any particular use or purpose.

This warranty is applicable at the time of this printing and is subject to change.

**McDonald's Intuition™
Controller Manual
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CHAPTER 1: McDonald's easyTouch® INTUITION CONTROLLER INSTRUCTIONS

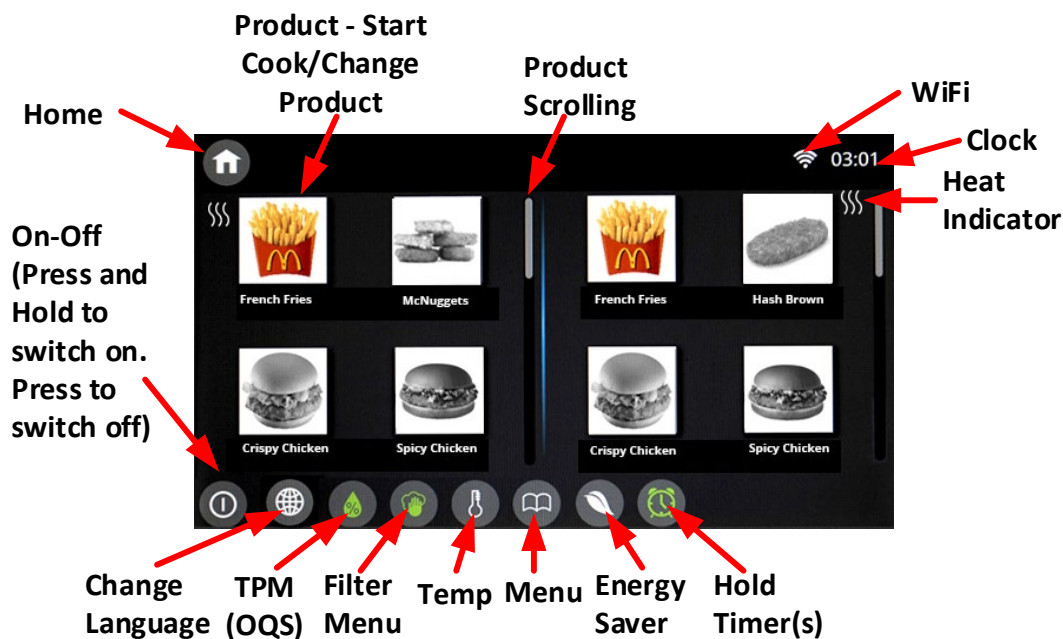
1.1 easyTouch® Intuition Controller General Information

Welcome to the easyTouch® Intuition Controller, an easy-to-use touch screen controller with the utility of 40-product menu capability. One button push starts a cook cycle for a selected product. The controller can move seamlessly from one product to another.

The Intuition easyTouch® Controller will operate with electric and gas fryers, both full- and split-vat.

1.2 easyTouch® Intuition Button Description and Functions

1.2.1 Navigation Buttons



1.2.1.1 Main Menu Button Bar

The main menu button bar at the bottom of the cooking screen is used to navigate the various easyTouch® Intuition Controller functions (see Figure 1).



Figure 1

1.2.1.2 Power Button

Pressing and holding the power button (standby) soft powers up the user interface and fryer. Pressing the power button when the fryer is on turns the fryer off (see Figure 2).



Figure 2

1.2.1.3 Language Button

Pressing the language button switches between a primary language and a secondary language if the feature is configured in manager settings (see Figure 3).



Figure 3

1.2.1.4 TPM (Total Polar Materials) OQS (Oil Quality Sensor) Button

Pressing the % button when solid, displays the last 30 days of TPM/OQS readings (see Figure 4). Pressing the TPM button when blinking, denotes it has been more than 24 hours since the last OQS filter and will prompt for an OQS filter. If the icon is green, the oil is good. If the icon is yellow, the oil needs discarded soon. If the icon is red, the oil needs discarded.

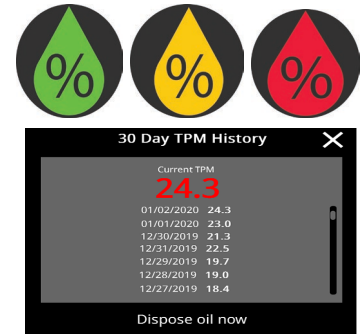


Figure 4

1.2.1.5 Filter Menu Button

Pressing the filter menu button provides access to the functions associated with filtering, disposing, draining, filling as well as deep cleaning the vats (see Figure 5). When the hand is yellow, a filtration has been bypassed once. When it is red, a filtration has been bypassed more than once and requires filtration.



Figure 5

1.2.1.6 Temperature Button

Pressing the temperature button displays the actual vat temperature and the setpoint temperature (see Figure 6).



Figure 6

1.2.1.7 Menu Button

Pressing the menu button allows switching between different menus if configured (see Figure 7).



Figure 7

1.2.1.8 Manual Oil Top Off Button

Pressing the manual oil top off button (if configured) allows the user to manually top off the vat of oil (see Figure 8).



Figure 8

1.2.1.9 Energy Saver Button

Pressing the energy saver button switches the fryer from a standard setpoint to a lower temperature setpoint when the fryer is idle, to save energy costs (see Figure 9).



Figure 9

1.2.1.10 Hold Timer Button

Pressing the hold timer button displays any active or expired hold timers. When the hold timer button is green hold timers are active. When the hold timer button is red, expired hold timers exists (see Figure 10).



Figure 10

1.2.1.11 Escape Menu Items Button

To escape or back out of MENUS and SUB-MENUS, press the back arrow button (see Figure 11).



Figure 11

1.2.1.12 Information Button

Selecting the information icon (see Figure 11a) next to an option provides a pop-up window with information about that option (see Figure 11b).

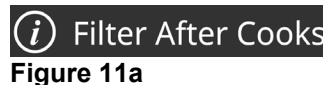


Figure 11a

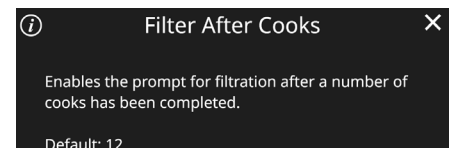


Figure 11b

1.2.2 Upper Icons

The icons in the upper right corner indicate various notifications and functions (see Figure 12).



Figure 12

1.2.2.1 Remaining Cook Cycles

This is the number of remaining cook cycles until the fryer prompts for a filter (see Figure 13).



Figure 13

1.2.2.2 Filter Lockout

This indicates a filter lockout. The fryer **MUST** be filtered before additional cooks are allowed (see Figure 14).



Figure 14

1.2.2.3 Demo Mode

This indicates the fryer is in Demonstration Mode. This is not a normal operational mode. If the fryer is in the demonstration mode, demonstration mode must be switched off for normal fryer operation (see Figure 15).



Figure 15

1.2.2.4 Updates/Downloads

This indicates fryer software updates or downloads are available (see Figure 16). When the fryer is updating software or other files the following icon is displayed when the update package is syncing (see Figure 17).



Figure 16



Figure 17

1.2.2.5 Pan Position

If shown, this indicates filter pan is out and not in position. Ensure the filter pan is in place and fully inserted into the fryer (see Figure 18).



Figure 18

1.2.2.6 Automatic Top Off / Top Off Empty

This indicates the fryer is topping off with oil (see Figure 19). This indicates the top off reservoir is empty (see Figure 19A). Change or refill the reservoir and press the orange reset button.



Figure 19



Figure 19A

1.2.2.7 Warning

This indicates an issue, caution or warning exists. Once the issue is addressed the notification icon will clear (see Figure 20).



Figure 20

1.2.2.8 Wi-Fi

This indicates Wi-Fi is enabled and connected (see Figure 21). This indicates when Wi-Fi is connected to a device but not connected to the internet (see Figure 21A). This indicates when Wi-Fi is disabled or disconnected (see Figure 21B). This is only present on the far-left controller.



Figure 21



Figure 21A



Figure 21B

1.2.2.9 Controller Wi-Fi Interconnectivity

This indicates controller Wi-Fi interconnectivity is enabled and connected (see Figure 21C) between controllers. This indicates when Wi-Fi interconnectivity is connected between controllers but not connected to the internet (see Figure 21D). This indicates when Wi-Fi interconnectivity is disabled or disconnected between controllers (see Figure 21F). This is only present on any controller other than the far-left controller.



Figure 21C



Figure 21D



Figure 21F

1.2.2.10 Cellular

This indicates when the fryer is enabled and connected (see Figure 22) to an external device outside the fryer using cellular. This indicates when cellular is connected to a device but not connected to the internet (see Figure 22A). This indicates when cellular is disabled or disconnected (see Figure 22B). This is only present on the far-left controller.



Figure 22



Figure 22A



Figure 22B

1.2.3 Home Button

The home button is used to access the home screen (see Figures 23 and 24) which allows access to Cooking, Oil Management, Recipes & Menus, Information, Diagnostics, Statistics, Service and Settings.



Figure 23

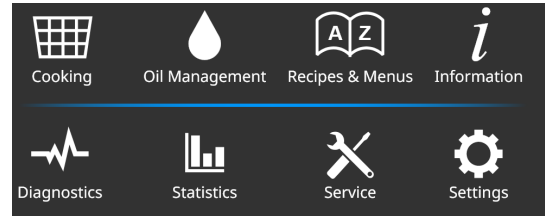


Figure 24

1.2.3.1 Cooking

Selecting Cooking allows access to the cooking screen (see Figures 25 and 26). Cooks are started by pressing a product button to start the cook. Pressing and holding a black and white shaded product will change the setpoint temperature and allow those products to be cooked.



Figure 25

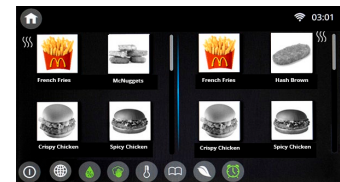


Figure 26

1.2.3.2 Oil Management

Selecting Oil Management allows access to the various oil functions (see Figures 27 and 28). The menu is the same as the Filter (Cleaning Hand) button access from the cooking screen (see Figure 27A).



Figure 27



Figure 27A



Figure 28

1.2.3.3 Recipes & Menus

Selecting Recipes & Menus allows editing or adding of product recipes, adding or editing menus, auto menu change, and limited time offers (see Figures 29 and 30).



Figure 29

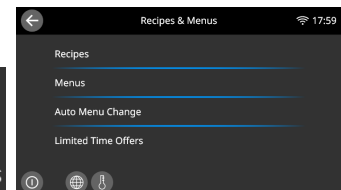


Figure 30

1.2.3.3.1 Recipes

Selecting Recipes allows editing or adding of product recipes (see Figure 31).



Figure 31

1.2.3.3.2 Menu

Selecting Menu has options for the Menu List and Active Menu(s) (see Figure 32).

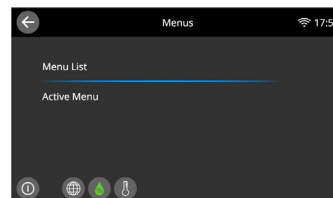


Figure 32

Selecting the Menu List displays the menus available and if they are on or off (see Figure 33).

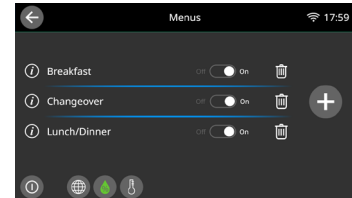


Figure 33

Selecting Active Menu displays the active menus for cooking (see Figure 34). This allows specific menus to be available for various times of the day.

1.2.3.3.3 Auto Menu Change

Selecting Auto Menu Change allows editing of menus and when they change, such as switching from Breakfast to Changeover or Lunch/Dinner (see Figure 35).

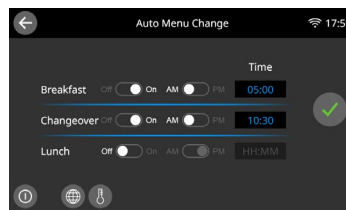


Figure 35

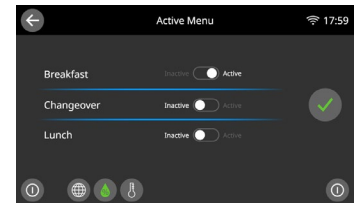


Figure 34

1.2.3.3.4 Limited Time Offers

Selecting Limited Time Offers allows the option to schedule, and un-schedule limited time offers (see Figure 36).

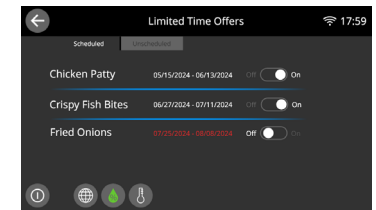


Figure 36

1.2.3.4 Information

Selecting *i* (Information) provides information on time and date, software versions, configurations, connectivity information and the model information (see Figures 37 and 38). The *i* (Information) button (see 37A) within settings and functions provides a pop-up with additional information for each setting or function.



Figure 37



Figure 37A

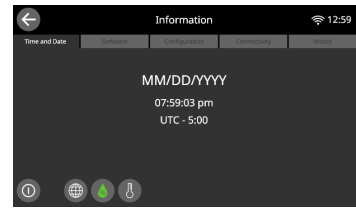


Figure 38

1.2.3.5 Diagnostics

Selecting Diagnostics provides information such as an event log (error log), settings change log, system vital signs (heating information such as recovery, etc., filtration information, and basketlift status), component check, and service top off (see Figures 39 and 40).



Figure 39

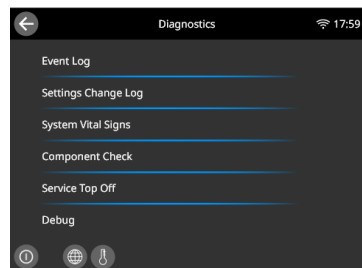


Figure 40

1.2.3.6 Statistics

Selecting Statistics displays various statistics for cooking, filtration, heating, oil, and usage (see Figures 41 and 42).



Figure 41

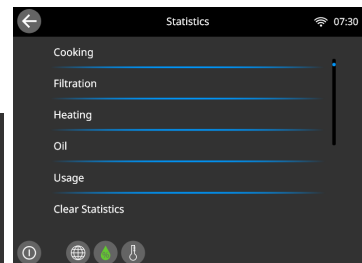


Figure 42

1.2.3.7 Service

Selecting Service allows access to service functions in the fryer including cleaning the touchscreen, updating software, exporting/importing files to/from USB, copying menus from fryer to USB, clean the fan filter, replace fan, clean probes, create a maintenance schedule, perform high limit test, resetting defaults, clear statistics (TPM value, OQS sensor date, event (error) log, etc.), service reset (reset SCB), self-test and cancel update (see Figures 43 and 44).



Figure 43

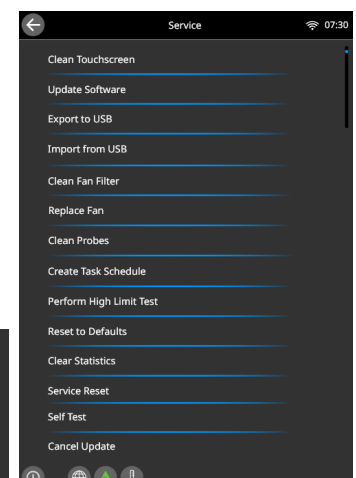


Figure 44

1.2.3.8 Settings

Selecting Settings allows access to edit the settings of the fryer including general, heating, cooking, filtration, clean frypot, top off, OQS, user access, eco mode parameters, and Networks & Connectivity (see Figures 45 and 46).

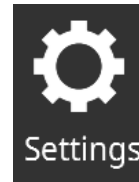


Figure 45

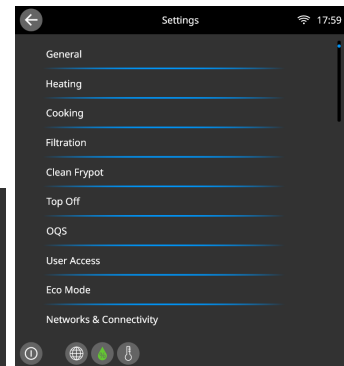
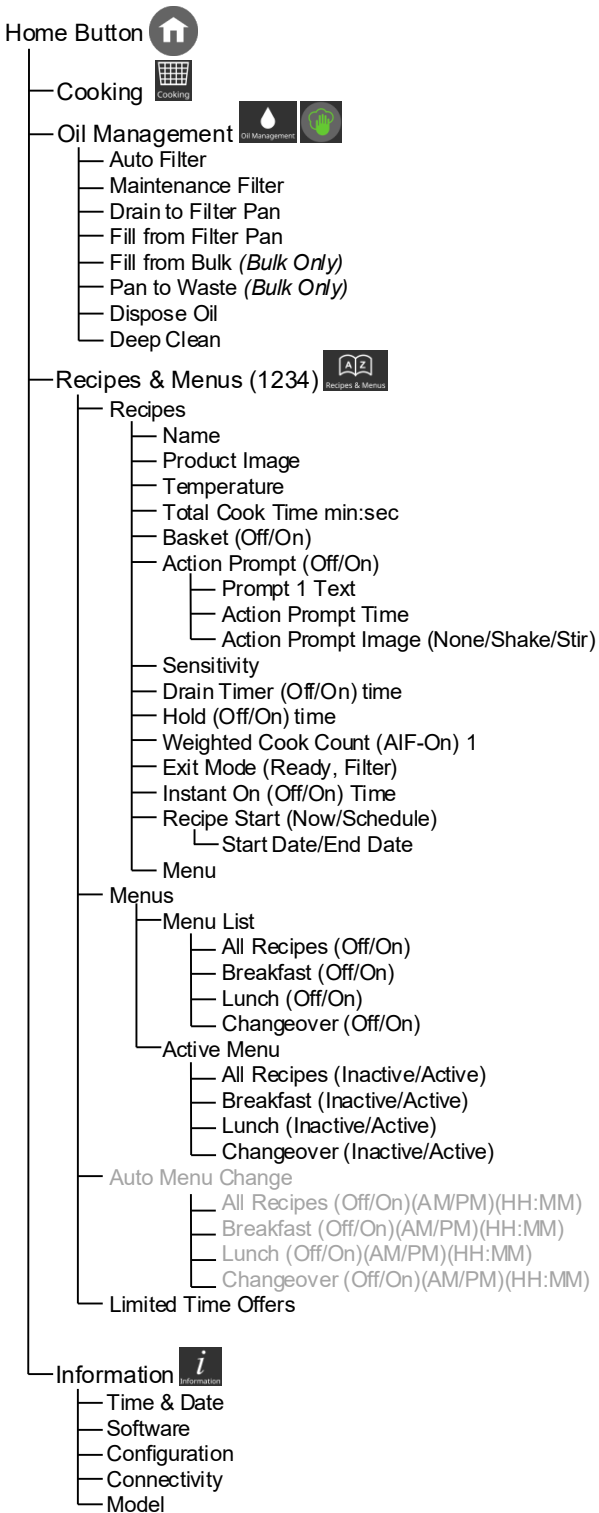


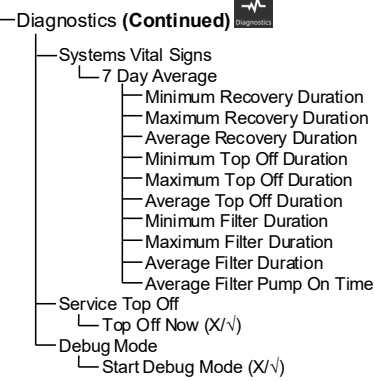
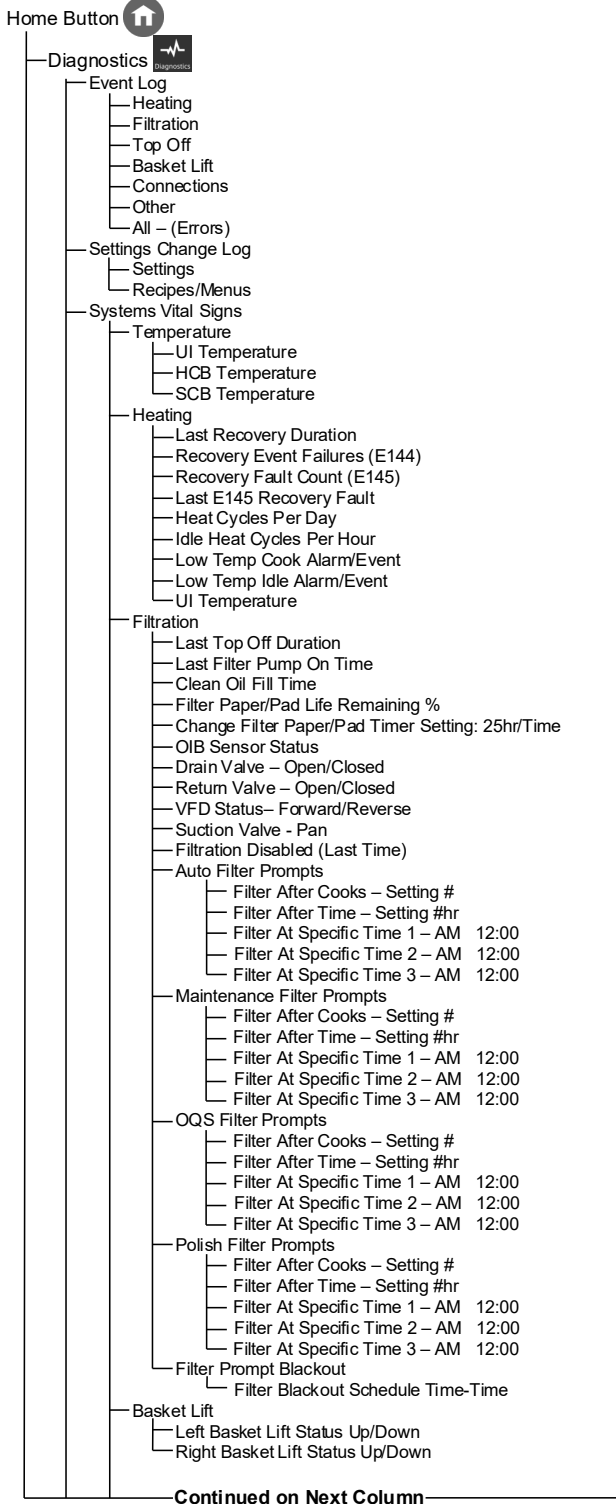
Figure 46

1.3 McD Intuition Controller Menu Summary Trees

1.3.1 Cooking, Oil Management, Recipes, Menus, Information, McD

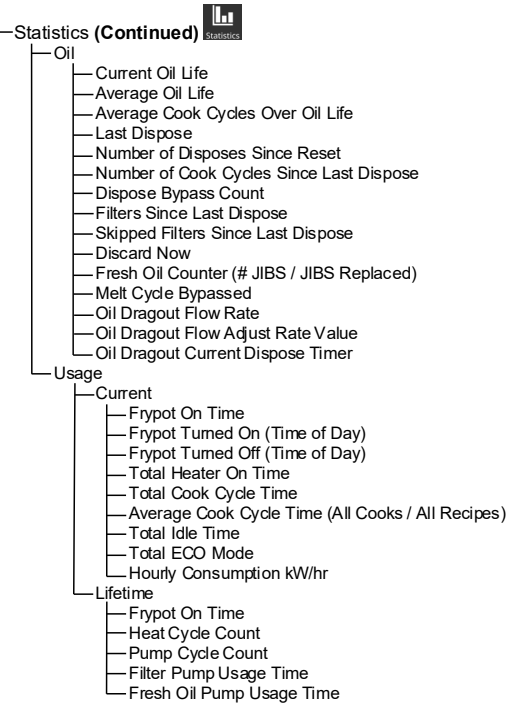
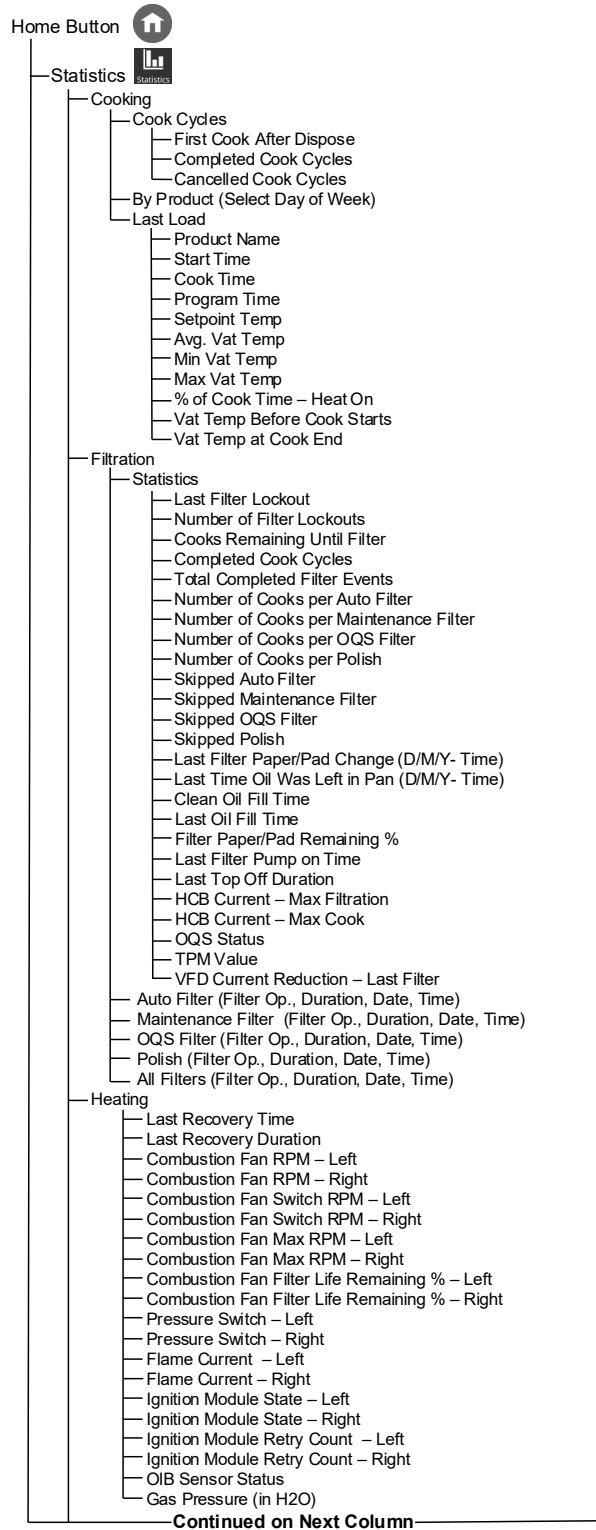


1.3.2 Diagnostics/Component Check McD

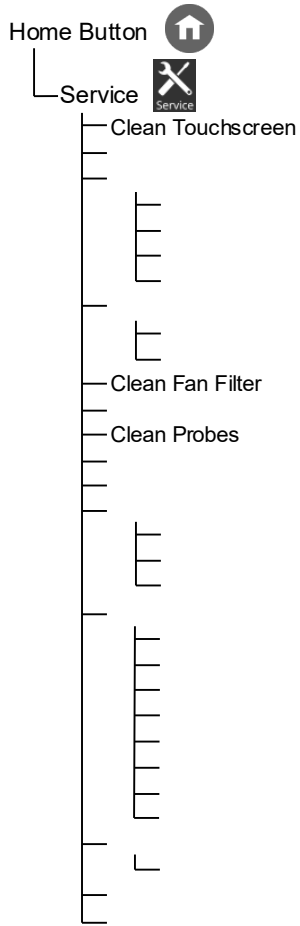


1.3.3 Statistics McD

Statistics McD

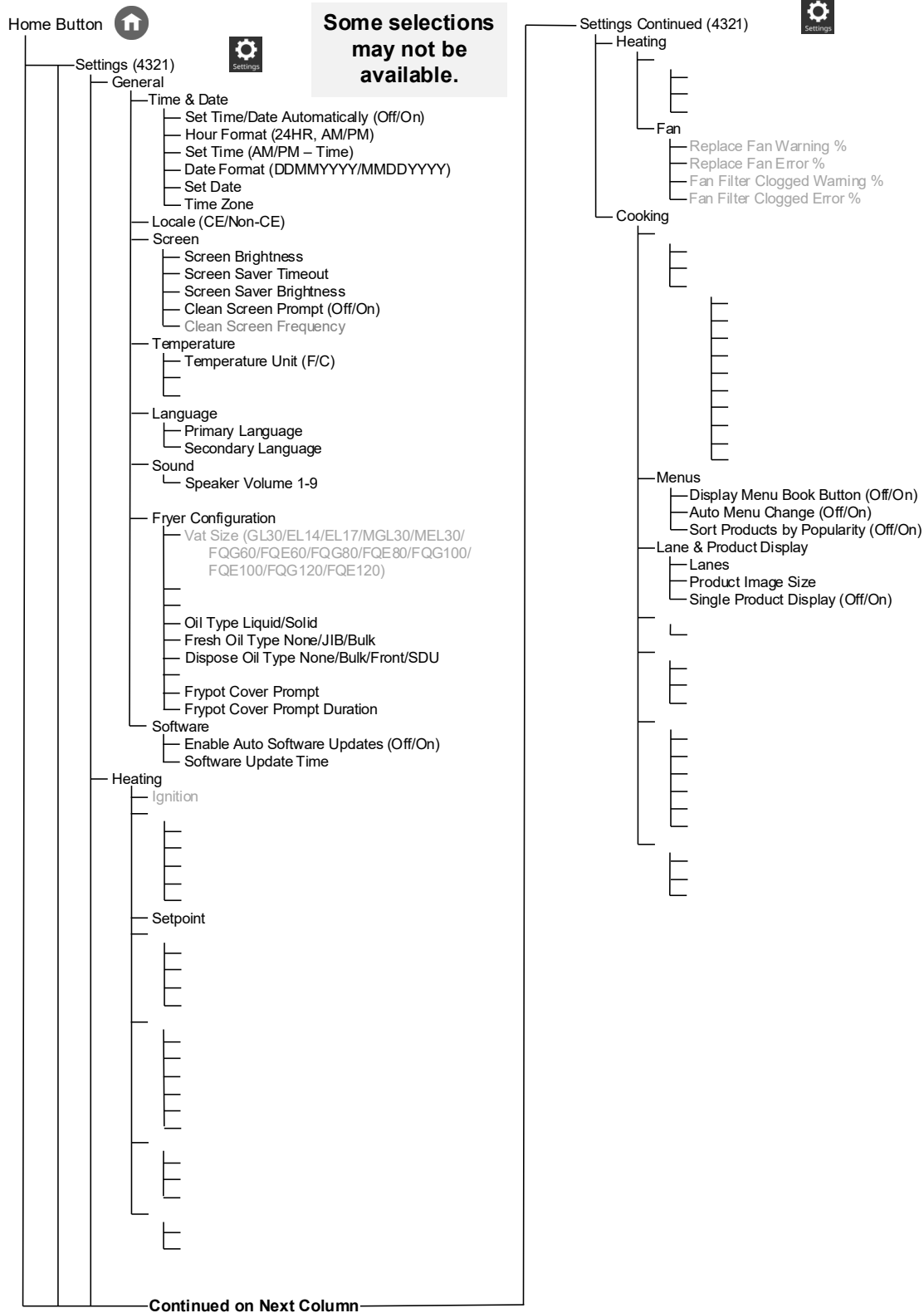


1.3.4 Service McD

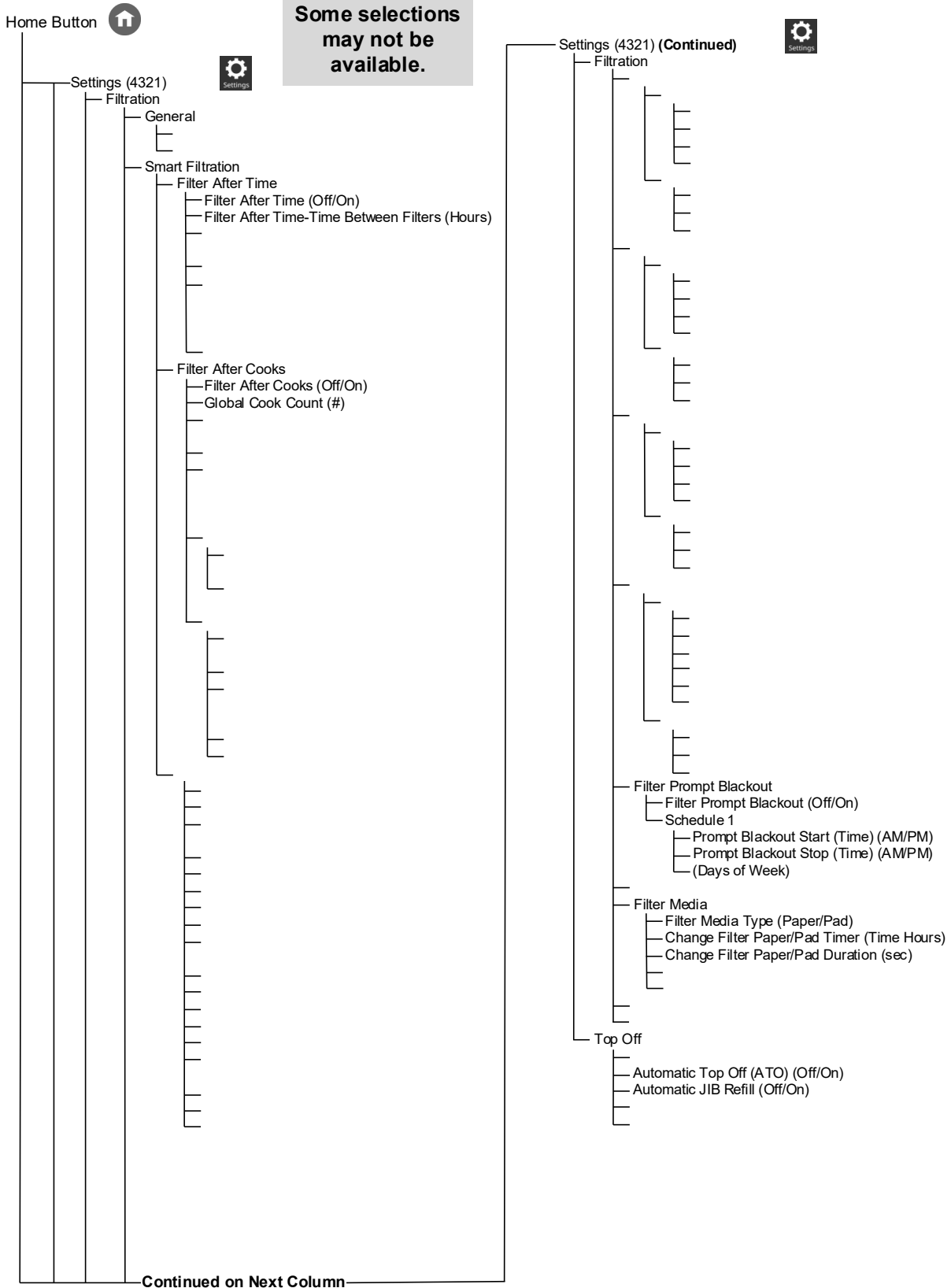


Some selections may not be available.

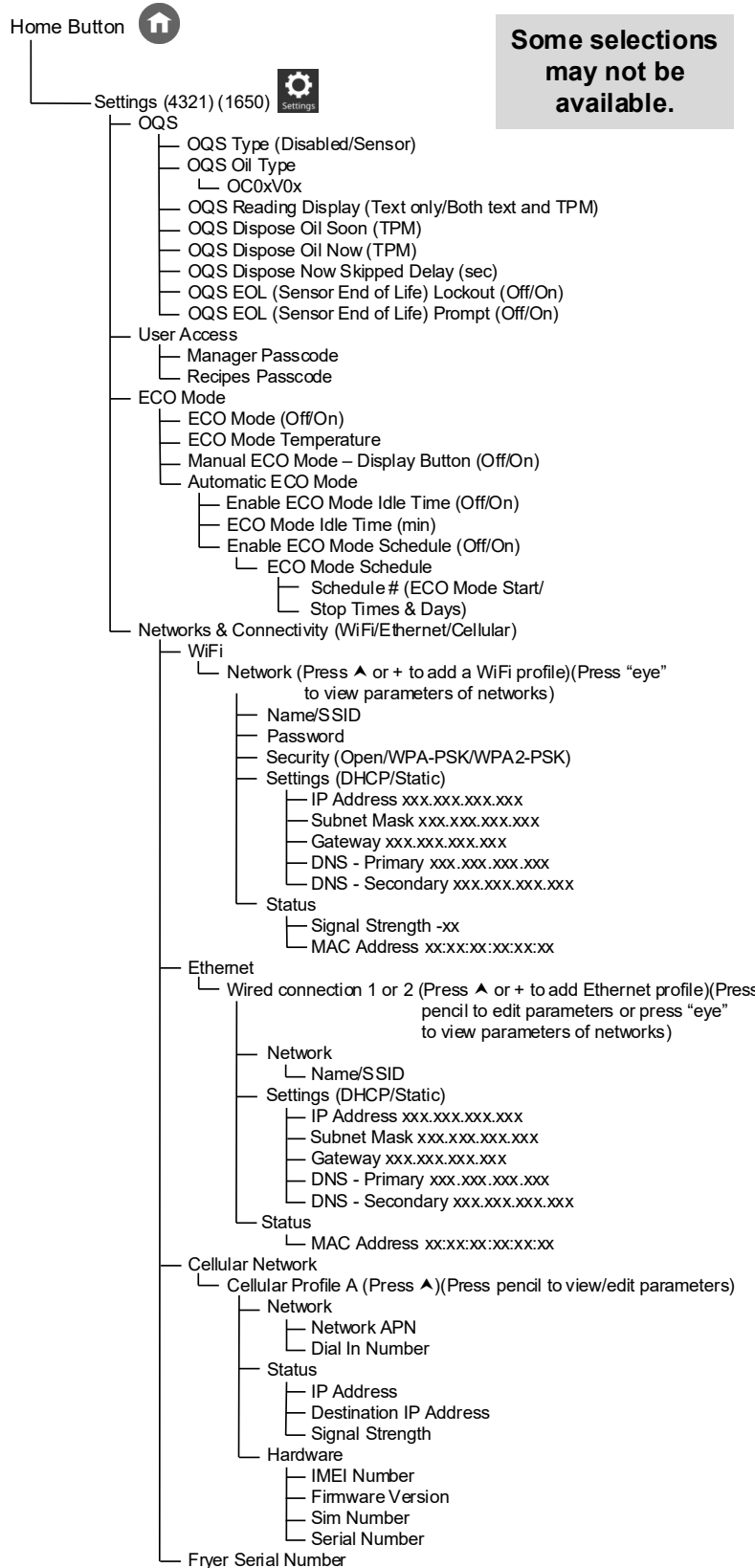
1.3.5 Settings #1 General, Fryer, Config, Software, Heating, Cooking McD



1.3.6 Settings #2 Filtration and Top Off McD

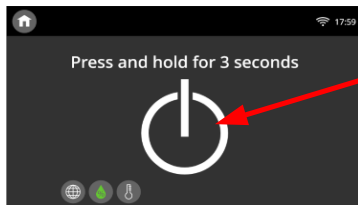


1.3.7 Settings #3 OQS, User Access, ECO Mode, Networks & Connectivity McD



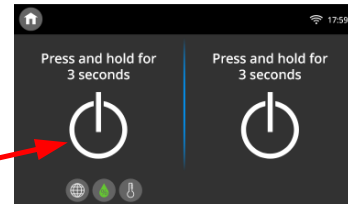
1.4 Basic Operation

McDonald's easyTouch[®] Intuition Basic Operation



Turn Fryer ON or OFF

Press and hold button 3 seconds to switch on. Press button to switch off. Select button on desired side of a split vat.



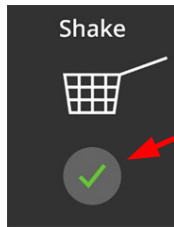
Start a Cook Cycle

Press the product button to start a cook. The timer will start counting down.



Cancel a Cook Cycle

Press the RED "X" button next to the timer.

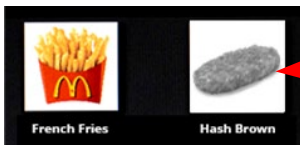
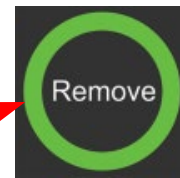


Cancel Shake Alarm

Press ✓ button.

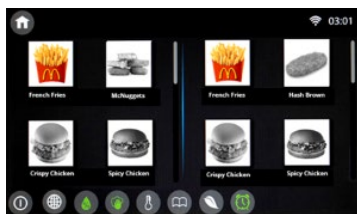
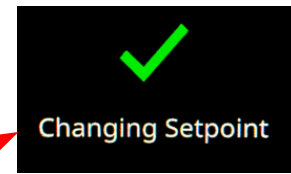
Cancel an end of Cook (Remove) Alarm

Press Remove button.



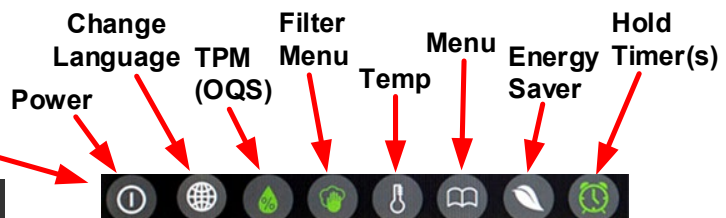
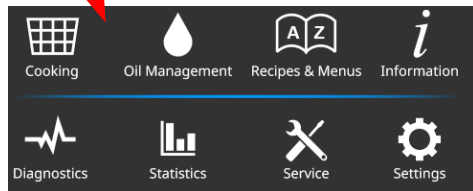
Selecting a Product with a Different Setpoint

If the product is shaded in black and white (different setpoint), press and hold desired product until screen changes to Changing Setpoint.



Check Temperature and Setpoint

Press Displays setpoint and actual temperature.





1.5 Cooking


Cooking with the easyTouch® Intuition


- Products are shown in the display.


1 When choosing a product in black and white (different setpoint), press and hold the product button until screen changes to **Changing Setpoint**.

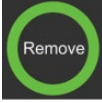

- 2 Press the product button to begin the cook cycle.

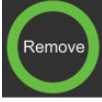

- 3 Display changes to timer with remaining cook time.



- 4 **Shake** is displayed when it is time to shake the fry basket.



- 5 Press ✓ button to cancel **Shake** alarm.



- 6 **Remove** is displayed when the cook cycle is complete.


- 7 Press the **Remove** button to cancel **Remove** alarm.


- 8 A green hold timer button indicates an active hold timer. Hold timers run in the background and are not displayed until the hold timers expire.


- 9 A red hold timer button indicates an expired hold timer.







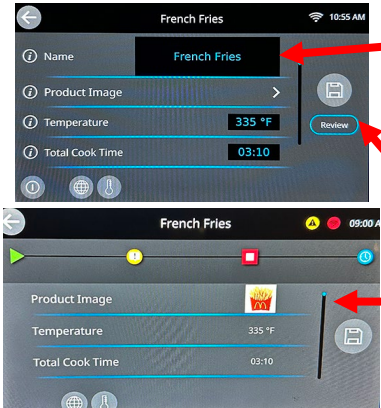




- 10 The **Hold Timers** screen displays active and expired hold timers. Press the **X** button to cancel the alarm.

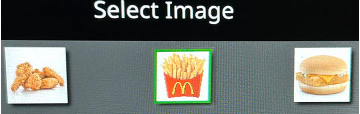

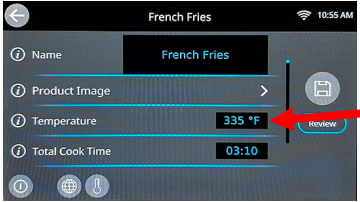





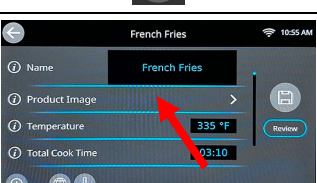
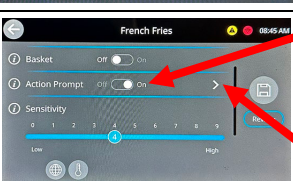
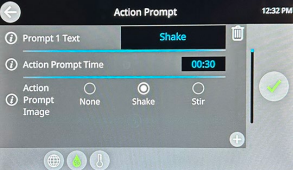


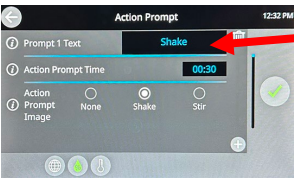
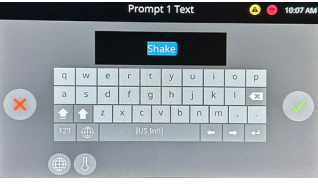

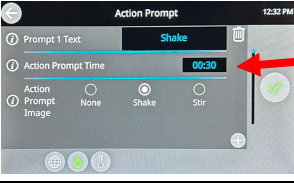


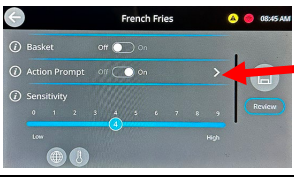
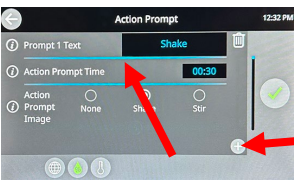
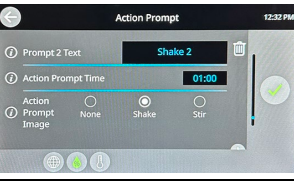

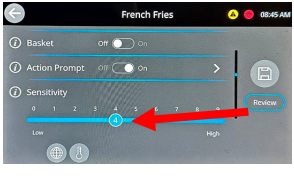
Hold Timers		X
French Fries	Expired	
French Fries	06:50	

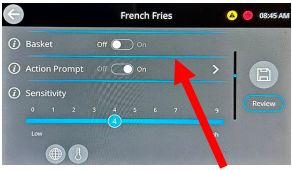
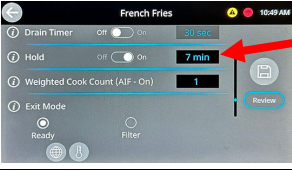





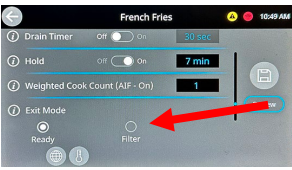

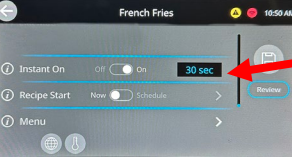
1.6 Adding a New Product Recipe or Editing Existing Product Recipe



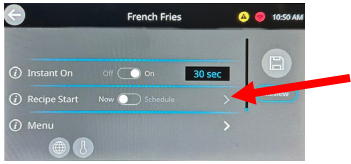
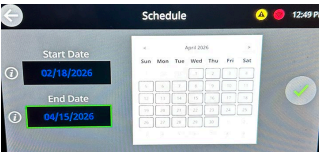

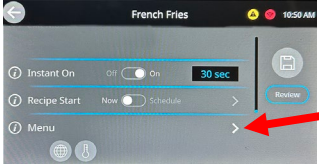

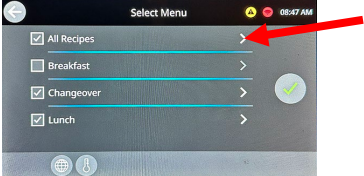

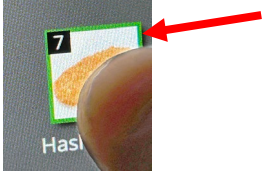
This function is used to add additional or edit existing product recipes.

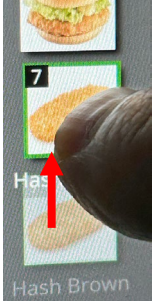
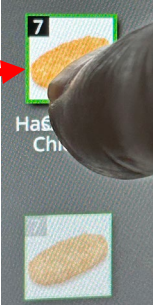




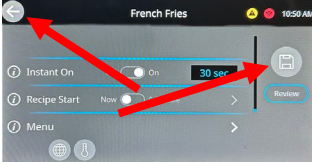

DISPLAY	ACTION
	1. Press the Home button.
 <p>Recipes & Menu</p>	2. Press the Recipes & Menu button.
<p>1 2 3 4</p>	3. Enter 1 2 3 4
	4. Press the ✓ button.
	5. Select Recipes
	6. Choose the product icon to edit or scroll to the bottom of the product list and press the + button to add a new product. Pressing the  button deletes the product recipe.
	7. This screen displays the product name, product image, cook temperature and total cook time. To edit a parameter, press the item's field to edit. Press the Name field and enter or edit the product name. To review settings without editing settings press the Review button.
	8. Enter or change the name of the product using the keyboard.
	9. Press the ✓ button.
	10. Press the Product Image field.

DISPLAY	ACTION
	<p>11. Select the image to associate with the product recipe that is being added or edited. The selected image will be highlighted green.</p>
	<p>12. Press the ✓ button.</p>
	<p>13. Press the Temperature field.</p>
	<p>14. Use the keypad to enter or edit the cook temperature for the product.</p>
	<p>15. Press the ✓ button.</p>
	<p>16. Press the Total Cook Time field.</p>
	<p>17. Use the keypad to enter or edit the cook time in minutes and seconds.</p>
	<p>18. Press the ✓ button.</p>
	<p>19. Swipe up in the center to access the next fields.</p>
	<p>20. Select On to enable the Action Prompt (Shake Timer). Press the arrow to the right to edit the Shake Time.</p>
	<p>21. This screen displays the Action Prompt 1 Text (Shake), Time, and Image. To edit a parameter, press the item's field to edit.</p>

DISPLAY	ACTION
	<p>22. Press the Action Prompt 1 Text to edit the name.</p>
	<p>23. Enter or change the name to be displayed at the prompt (example: Shake, Stir, etc.) using the keyboard.</p>
	<p>24. Press the ✓ button.</p>
	<p>25. Press the Action Prompt Time field to edit the Action Prompt (Shake) Time.</p>
	<p>26. Enter the time in minutes and seconds for the first shake to be performed.</p>
	<p>27. Press the ✓ button.</p>
	<p>28. If not adding or editing another action prompt, proceed to step 32. Otherwise, press the arrow to the right to add or edit the Shake Time.</p>
	<p>29. This screen displays the Action Prompt 1 Text (Shake), Time, and Image. Scroll up to edit additional Action Prompts (Shake, etc.). Press the + icon to add another Action Prompt (Shake Timer).</p>
	<p>30. Repeat steps 22 – 26 to edit Action Prompt 2 fields.</p>
	<p>31. Press the ✓ button.</p>
	<p>32. Use the slider to change the Sensitivity (load compensation) setting recommended for this product. This setting allows the product compensation (sensitivity) to be changed. Some menu items may need adjustment, depending on their cooking characteristics. NOTE: Adjusting this setting may have an adverse effect on the products cooking</p>





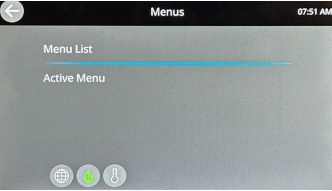
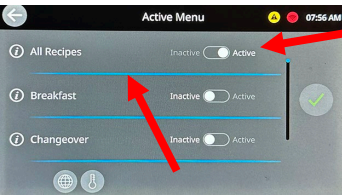

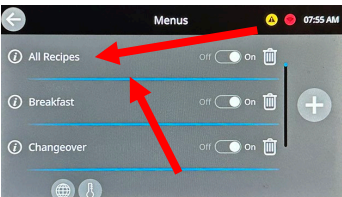
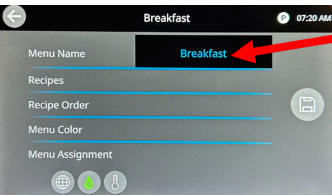
DISPLAY	ACTION
	<p>cycles. (The default setting for sensitivity = four (4).)</p> <p>33. Swipe up in the center to access the next fields.</p>
	<p>34. If a hold timer is desired, swipe the slider to Yes and proceed to the next step, otherwise skip to step 43.</p>
	<p>35. Enter the time in minutes and seconds for the hold timer to expire after the cook is finished.</p>
	<p>36. Press the ✓ button.</p>
	<p>37. Press the Weighted Cook Count field.</p>
	<p>38. Use the keypad to enter or edit the weighted cook count. Default = 1. If AIF [Auto Intermittent Filtration] = 1, then AIF is ON). To disable filter by product set value = 0. Weighted Cook Count /AIF-On decrements the amount from the global cook count before prompting for a filter. If the Weighted Cook Count is \geq Global Cook Count then the vat will prompt for filter after every cook.</p>
	<p>39. Press the ✓ button.</p>
	<p>40. Select Exit Mode type. Default = Ready Select Ready if after cooking it should return to the ready cooking screen. Select Filter if after cooking it should go to the filter screen.</p>
	<p>41. Swipe up in the center to access the next fields.</p>
	<p>42. Press the Instant On field. Instant on is the time, in seconds, the fryer heats at 100%, after the product button is pressed to start a cook, before the controller adjusts the temperature. Default = 30 sec.</p>

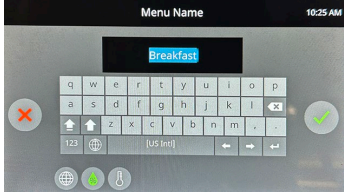

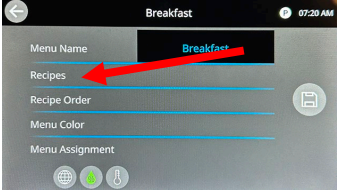


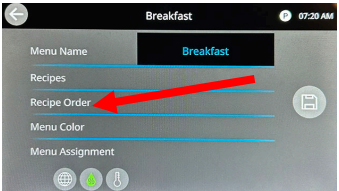
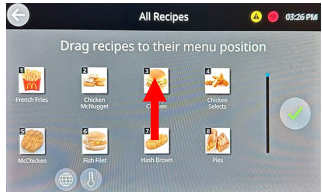
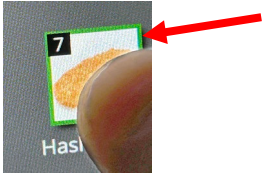
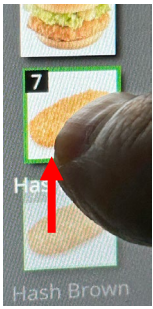
DISPLAY	ACTION
	<p>43. Enter the time in seconds for the instant on timer. (0=OFF). NOTE: Instant on time may need to be adjusted for light cooking loads.</p>
	<p>44. Press the ✓ button.</p>
	<p>45. Skip to step 48 if recipe is not an LTO (Limited Time Offer). Recipe Start = Now, is used for recipes that are constantly used. Recipe Start = Schedule, is used for LTO's (Limited Time Offers). Press the arrow to set a schedule.</p>
	<p>46. Select a start date and a stop date if a scheduled recipe is desired.</p>
	<p>47. Press the ✓ button.</p>
	<p>48. Press the arrow to select the menu(s) to associate with the product recipe that is being entered or edited.</p>
	<p>49. Select the menu(s) to assign the product to.</p>
	<p>50. To change the position of a product icon displayed in a menu, select the arrow to the right of the desired menu.</p>
	<p>51. Determine the location to move the product to.</p>
	<p>52. Press and hold the product icon to move. The icon is highlighted in green.</p>

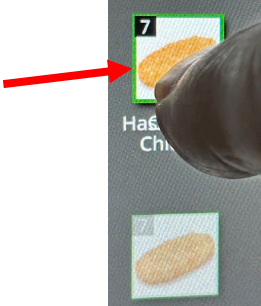


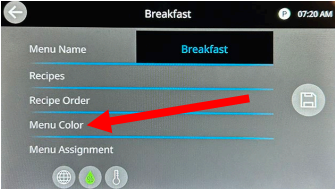
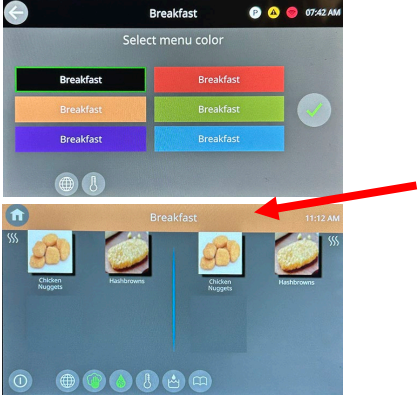

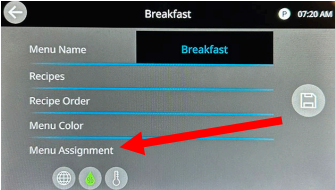


DISPLAY	ACTION
	<p>53. While pressing and holding the product icon, slowly drag the icon to the desired location.</p>
	<p>54. Once the product is at the desired location, continue to press and hold for about three (3) seconds before releasing.</p>
	<p>55. The product icon location has been changed.</p>
	<p>56. Press the ✓ button.</p>
	<p>57. The chosen menus are displayed.</p>
	<p>58. Press the ✓ button again.</p>
	<p>59. Press the ⬅ button, if no changes were made to the recipe, to exit recipes or press the 💾 button to save the recipe settings.</p>
<p>Saving Recipe > Recipe Saved</p>	<p>60. The recipe is saved and goes back to Recipes.</p>
	<p>61. Press the 🏠 button to exit Recipes & Menus.</p>

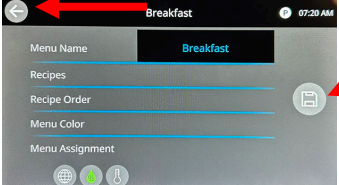
1.7 Adding or Editing Menus

This function is used to add or edit menus. The Menu option allows the operator to group certain products together. For example, setting up a breakfast menu allows grouping of breakfast only products. This is helpful when switching products by narrowing the number of products to choose from.

DISPLAY	ACTION
	1. Press the Home button.
 Recipes & Menus	2. Press the Recipes & Menus button.
1 2 3 4	3. Enter 1 2 3 4
	4. Press the ✓ button.
	5. Select Menu .
	6. Select Menu List for a list of all menus available or to add a new menu. Skip to step 9. Select Active Menu to switch menus between active or inactive. Go to next step.
	7. Select Inactive or Active for Menus to be available when pressing the menu button at the bottom of the cooking screen, to switch between menus. Swipe up in the center to access additional menus.
	8. Press the ✓ button to save selections.
	9. Select a menu to edit. Swipe up in the center to access additional menus. To add a new menu, press the + icon. To use a menu, switch from Off to On. To delete a menu, press the waste can icon.
	10. Create or Edit the Menu name by selecting the Menu Name field.

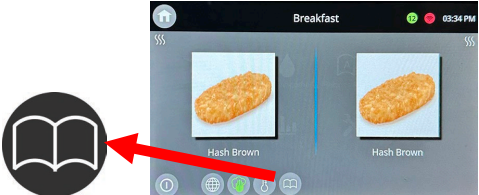
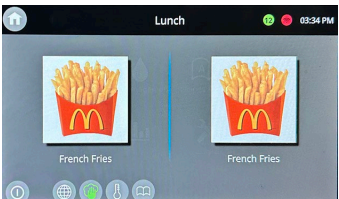
DISPLAY	ACTION
	<p>11. Enter or change the name of the menu using the keyboard.</p>
	<p>12. Press the ✓ button.</p>
	<p>13. Press Recipes to add or remove from a menu.</p>
	<p>14. Check recipes to add to a menu or uncheck to remove from a menu. Swipe up in the center to access additional menus.</p>
	<p>15. Press the ✓ button.</p>
	<p>16. Select Recipe Order.</p>
	<p>17. Determine the location to move the product to.</p>
	<p>18. Press and hold the product icon to move. The icon is highlighted in green.</p>
	<p>19. While pressing and holding the product icon, slowly drag the icon to the desired location.</p>

DISPLAY	ACTION
	<p>20. Once the product is at the desired location, continue to press and hold for about three (3) seconds before releasing.</p>
	<p>21. The product icon location has been changed.</p>
	<p>22. Press the ✓ button.</p>
	<p>23. Select Menu Color.</p>
	<p>24. Select the color of the menu header bar background. A green border denotes the menu color background.</p>
	<p>25. Press the ✓ button.</p>
	<p>26. Select Menu Assignment.</p>
	<p>27. Select all vats that this menu should apply to by pressing the box and ensuring that it is highlighted in green. Any box not highlighted in green will not have this menu assigned to it.</p>
	<p>28. Press the ✓ button.</p>

DISPLAY	ACTION
	<p>29. Press the Save icon to save any changes or press the back arrow button to until the home screen is displayed to exit.</p>




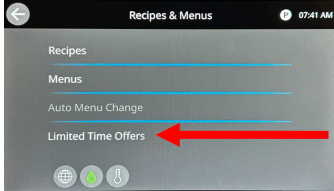
1.8 Changing Menus

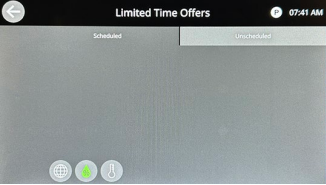
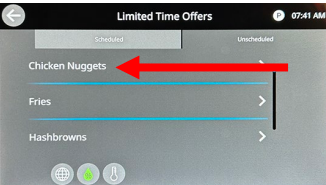
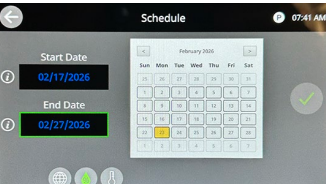


If separate menus are created for the fry station, protein station, breakfast, lunch, etc., pressing the MENU button from the main screen switches between the various menus.

DISPLAY	ACTION
	<p>1. Press the Menu button to switch between menus.</p>
	<p>2. The menu switches. Press again until the desired menu is selected. NOTE: Only one menu can be selected at a time</p>

1.9 Limited Time Offers (LTO's) Adding or Editing Menus

This function is used to set up and schedule limited time offers (LTO's).

DISPLAY	ACTION
	<p>1. Press the Home button.</p>
 Recipes & Menu	<p>2. Press the Recipes & Menu button.</p>
<p>1 6 5 0</p>	<p>3. Enter 1 6 5 0</p>
	<p>4. Press the ✓ button.</p>
	<p>5. Select Limited Time Offers (LTO's).</p>

DISPLAY	ACTION
	<p>6. The Scheduled tab displays what LTO's are available. If no LTO's are visible, then no LTO's have been created. To create an LTO, press the scheduled tab.</p>
	<p>7. Select a product to create an LTO.</p>
	<p>8. Select the start date and end date.</p>
	<p>9. Press the ✓ button.</p>
	<p>10. Press the scheduled tab to see the LTO. To edit the LTO, select the product. To delete a scheduled LTO, go to recipes, choose the product and scroll down to Recipe Start and switch from Schedule to Now. Press the ⬅ button to exit.</p>








CHAPTER 2: McDonald's easyTouch® INTUITION FILTRATION MENU FUNCTIONS INSTRUCTIONS

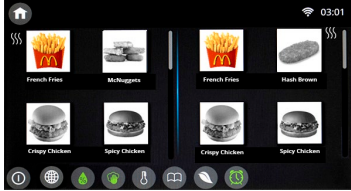
2.1 Filtration Menu

The filtration menu selections are used for filtering, draining, filling, disposing, and cleaning the frypots.

2.1.1 Auto Filter – Filter Prompt

Auto Filter is a feature that, after a number of preset cook cycles or time, will automatically prompt to filter the frypots. This function can also be performed on demand as well and is covered in the next section. **Note:** Simultaneous filtering of multiple frypots does not occur.

DISPLAY	ACTION
Auto Filter now? 	1. Press the √ button to start filtration. If the X button is selected, filtering is cancelled, and the fryer resumes normal operation. The filtration button changes to yellow on the first bypass and the AUTO FILTER is highlighted in yellow in the filter menu. On the second bypass, the filtration button changes to red. The controller will prompt again soon to filter the oil. This sequence repeats until a filter is completed. Pressing the filter button when the color has changed will allow a filter to be started.
Low Oil Level Detected Add Oil 	2. Displayed if the oil level is too low. Add oil and press the √ button to acknowledge issue and return to idle cook mode. Check to see if the JIB/BIB is low on oil. If JIB/BIB is not low and this continues to occur, contact your FAS.
Skim debris from vat Complete? 	3. Skim the crumbs from the oil with the skimmer using a front to back motion, removing as many crumbs as possible from each frypot. This is critical to optimizing usable oil life and quality in the oil. Press the √ button when complete.
Draining Filtering	4. No action required. 5. No action required.
 Drain Closing Remove tools	6. Ensure that all tools are removed from the frypot prior to the drain closing to prevent damage to the drain. <div style="border: 3px double black; padding: 5px; text-align: center;">  DANGER Keep all items out of drains. Closing actuators may cause damage or injury. </div>
Filling	7. No action required.
Closing return valve	8. No action required.
Is vat full of oil? 	9. Only if the fryer doesn't detect all the oil is back, it displays this message, otherwise skip to step 11. Press the √ button if the vat is full, otherwise press X.
	10. The controller switches off.
Completing Filtering	11. No action required.
Preheat	12. No action required. Displayed until the fryer reaches setpoint.

DISPLAY	ACTION
	<p>13. Fryer is ready for use. Displayed once fryer reaches setpoint.</p>

The complete filtering process takes approximately four minutes with a clean filter.


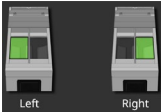


NOTE: If the filter pan is removed during filtration, the filtration process stops and resumes once pan is reseated into place.






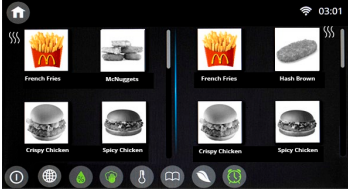
Should the auto filtration procedure fail or if **ALL** of the oil isn't completely returned during filtration, the system may proceed to an incomplete filtration function. In some cases, an error message may be generated. Follow the instructions on the controller to clear the error, complete the filter and return **ALL** the oil.

⚠ DANGER
Keep all items out of drains. Closing actuators may cause damage or injury.

2.1.2 Auto Filter on Demand

Auto Filter on demand filtration is used to manually start a quick filter. **Note:** Simultaneous filtering of multiple frypots cannot occur.

DISPLAY	ACTION
	<p>1. The fryer MUST be at setpoint temperature. Press the filtration menu button. The filtration button is yellow if a bypass has occurred. If the filtration button is red, more than one bypass has occurred.</p>
	<p>2. Select frypot (Left or Right) for split frypots.</p>
<p style="text-align: center;">Auto Filter</p>	<p>3. Select Auto Filter. Auto Filter is highlighted in yellow in the filter menu if a bypass has occurred. If bypassed multiple times it is highlighted in red.</p>
<p style="text-align: center;">Auto Filter now?</p> 	<p>4. Press the ✓ button to start filtration. If the X button is selected, filtering is cancelled, and the fryer resumes normal operation. The filtration button changes to yellow on the first bypass and the AUTO FILTER is highlighted in yellow in the filter menu. On the second bypass, the filtration button changes to red. The controller will prompt again soon to filter the oil. This sequence repeats until a filter is completed. Pressing the filter button when the color has changed will allow a filter to be started.</p>
<p style="text-align: center;">Low Oil Level Detected Add Oil</p> 	<p>5. Displayed if the oil level is too low. Add oil and press the ✓ button to acknowledge issue and return to idle cook mode. Check to see if the JIB/BIB is low on oil. If JIB/BIB is not low and this continues to occur, contact your FAS.</p>

DISPLAY	ACTION
<p>Skim debris from vat Complete?</p> 	<p>6. Skim the crumbs from the oil with the skimmer using a front to back motion, removing as many crumbs as possible from each frypot. This is critical to optimizing usable oil life and quality in the oil. Press the √ button when complete.</p>
<p>Draining</p>	<p>7. No action required.</p>
<p>Filtering</p>	<p>8. No action required.</p>
<p> Drain Closing Remove tools</p>	<p>14. Ensure that all tools are removed from the frypot prior to the drain closing to prevent damage to the drain.</p> <div style="border: 2px solid black; padding: 5px; text-align: center;">  DANGER </div> <div style="border: 2px solid black; padding: 5px; text-align: center;"> Keep all items out of drains. Closing actuators may cause damage or injury. </div>
<p>Filling</p>	<p>9. No action required.</p>
<p>Closing return valve</p>	<p>10. No action required.</p>
<p>Is vat full of oil?</p> 	<p>11. Only if the fryer doesn't detect all the oil is back, it displays this message, otherwise skip to step 11. Press the √ button if the vat is full, otherwise press X.</p>
	<p>12. The controller switches off.</p>
<p>Completing Filtering</p>	<p>13. No action required.</p>
<p>Preheat</p>	<p>14. No action required. Displayed until the fryer reaches setpoint.</p>
	<p>15. Fryer is ready for use. Displayed once fryer reaches setpoint.</p>

The complete filtering process takes approximately four minutes with a clean filter.

NOTE: If the filter pan is removed during filtration, the filtration process stops and resumes once pan is reseated into place.

Should the auto filtration procedure fail or if **ALL** the oil isn't completely returned during filtration, the system may proceed to an incomplete filtration function. In some cases, an error message may be generated. Follow the instructions on the controller to clear the error, complete the filter and return **ALL** the oil.

When FILTER BUSY is displayed, the system is waiting on another frypot to be filtered or waiting on another issue to clear. Press the √ button and wait 15 minutes to see if problem is corrected. If not, call your local FAS.


2.1.3 Maintenance Filter (with OQS [if installed]) (or End of Day Filter)

The Maintenance Filter operation is an extended filtration with additional prompts to thoroughly clean the frypot. This typically is done once a day or at the end of the day. Ensure that the filter pad or paper is replaced daily to keep the system operating correctly. For proper operation in high volume or 24-hour stores, the filter pad or paper must be changed twice a day.


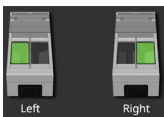







If CLOSE DISPOSE VALVE is displayed, close the dispose valve. Press the X button to exit.










NOTICE


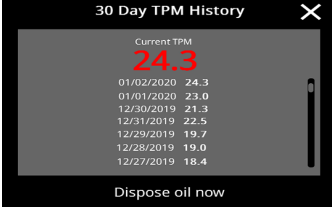



The filter pad or paper must be replaced daily.

 **WARNING**

Do not drain more than one frypot at a time into the built-in filtration unit to avoid overflow and spillage of hot oil that may cause severe burns, slipping and falling.

DISPLAY	ACTION
	1. The fryer MUST be at setpoint temperature. Press the filtration menu button.
	2. Select frypot (Left or Right) for split frypots.
Maintenance Filter	3. Select Maintenance Filter (with OQS [Oil Quality Sensor] if installed).
Maintenance Filter now? 	4. Press the √ button to start filtration. If the X button is selected, filtering is cancelled, and the fryer resumes normal operation.
Put on provided protective gear 	5. Press the √ button once all personal protection equipment including heat resistant gloves are in place. Press the X button to cancel the filter.
Skim debris from vat Complete? 	6. Skim the crumbs from the oil with the skimmer using a front to back motion, removing as many crumbs as possible from each frypot. This is critical to optimizing usable oil life and quality in the oil. Press the √ button when complete. Press the X button to cancel the filter.
Draining	7. No action required as oil drains into filter pan.
Scrub inside vat Complete? 	8. Scrub the frypot. If electric, clean in between the elements. Press the √ button when complete.
Clean oil sensors Complete? 	9. Clean around the oil sensors ensuring all debris is removed from the cavities around the sensors. Press the √ button when complete.
Wash vat? 	10. Press the √ button.
Washing	11. No action required while the return valve opens and the frypot is flushed with oil from the filter pan.
Wash again? 	12. The filter pump shuts off. If the frypot is clean of debris, press the X button to continue. If crumbs are still present, press the √ button and the filter pump runs again. This cycle repeats until the X button is pressed.

DISPLAY	ACTION
Scrub inside frypot - 	13. Scrub the frypot. If electric, clean in between the elements. Press the √ button when complete.
 Drain Closing Remove tools	14. Ensure that all tools are removed from the frypot prior to the drain closing to prevent damage to the drain. <div style="border: 1px solid black; padding: 5px; text-align: center;">  DANGER Keep all items out of drains. Closing actuators may cause damage or injury. </div>
Rinsing	15. No action required while the drain valve closes, and the filter pump refills the frypot. The drain valve opens and rinses the frypot.
Draining	16. No action is required while the drain opens and drains the frypot.
Rinse again? 	17. If the frypot is clean of debris, press the X button to continue. If an additional rinse is desired, press the √ button and the rinse repeats until the X button is pressed.
Polishing	18. No action is required while the drain and return valves are open and oil is pumped through the frypot for five minutes.
Fill vat now? 	19. Press the √ button to fill the frypot to continue.
 Drain Closing Remove tools	20. Ensure that all tools are removed from the frypot prior to the drain closing to prevent damage to the drain. <div style="border: 1px solid black; padding: 5px; text-align: center;">  DANGER Keep all items out of drains. Closing actuators may cause damage or injury. </div>
Filling	21. No action required while the frypot is refilled. If an OQS sensor is installed proceed to next step, otherwise proceed to step 26.
Measuring Oil Quality	22. No action is required while the OQS sensor calculates the oil quality value of the oil.
Filling	23. No action is required while the frypot is refilled.
Is vat full of oil? 	24. Press the X button to run the pump again if the oil level is below the low oil level line. * Press the √ button once the oil level is at the low oil level full line. If the frypot oil level is not completely filled, check the filter pan to see if most of the oil has returned. The pan may have a small amount of oil.
Closing return valve	25. No action is required.
Completing Filtering	26. No action is required. If OQS is installed continue to next step, otherwise skip to step 32.
Is vat full of oil? 	27. Press the X button to run the pump again if the oil level is below the low oil level line. * Press the √ button once the oil level is at the low oil level full line. If the frypot oil level is not completely filled, check the filter pan to see if most of the oil has returned. The pan may have a small amount of oil.


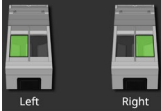



DISPLAY	ACTION
 	<p>28. If the TPM reading is below OQS SETTING – OQS DISPOSE OIL NOW and OQS DISPOSE OIL SOON limits, the OQS icon is green and displays Oil is Good with the TPM value. The last 30 days TPM history can be viewed by pressing the TPM % button and then History button. Press the √ button to continue. Proceed to step 32.</p> <p>If the TPM reading is below OQS SETTING – OQS DISPOSE OIL NOW but above OQS DISPOSE OIL SOON limits, the OQS icon is yellow and displays Discard Oil Soon with the TPM value. The last 30 days TPM history can be viewed by pressing the TPM % button and then History button. Proceed to Discard Oil Soon in step 30.</p> <p>29. If the TPM reading is above OQS SETTING – OQS DISPOSE OIL NOW limits, the OQS icon is red and displays Discard Oil Now with the TPM value. The last 30 days TPM history can be viewed by pressing the TPM % button and then History button. Discard Oil Now in step 31.</p>
<p>Discard Oil Soon TPM - XX</p> 	<p>30. Press the √ button to continue. Skip to step 32.</p>
<p>Discard Oil Now? TPM - XX</p> 	<p>31. Press the √ button to continue. Proceed to DISPOSE in section 2.1.5/6. Press X to delay the DISPOSE.</p>
	<p>32. The controller switches off.</p>









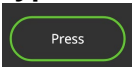



***NOTE: After a maintenance filter it is normal to leave some oil in the pan and the level of oil may not return to the level prior to starting clean and filter. Pressing the √ button after two attempts at refilling the frypot enables auto top off, if available, to compensate for any loss of oil during filtration.**

2.1.4 Dispose for Non-Bulk Waste Oil Systems

This option is used to dispose of old oil into either a PMSDU or a **METAL** container.

When cooking oil is exhausted, dispose the oil into an appropriate container for transport to the waste oil container. Frymaster recommends a McDonald's Shortening Disposal Unit (PMSDU). Refer to the documentation furnished with your disposal unit for specific operating instructions. **NOTE:** If using an SDU built before January 2004, the unit will not fit under the drain. If a shortening disposal unit is not available, allow the oil to cool to 100°F (38°C), then drain the oil into a **METAL** container with a capacity of FOUR gallons (15 liters) or larger to prevent oil from spilling.

DISPLAY	ACTION
	1. Press the filtration menu button.
	2. Select frypot (Left or Right) for split frypots.
Dispose Oil	3. Select Dispose Oil.
Dispose oil now? 	4. Press the √ button to continue. If the X button is selected, the user returns to the previous state. <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>⚠ DANGER Allow oil to cool to 100°F (38°C) before draining into an appropriate <u>METAL</u> container for disposal.</p> </div>
Remove filter pan	5. Carefully remove the filter pan from the fryer. <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>⚠ DANGER Remove the filter pan slowly to avoid splashing of hot oil that may cause severe burns, slipping and falling.</p> </div>
Insert disposal unit Complete?  	6. Carefully remove the filter pan from the fryer and insert the disposal unit. Press the √ button to continue. <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>⚠ DANGER Remove the filter pan slowly to avoid splashing of hot oil that may cause severe burns, slipping and falling.</p> </div> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>⚠ DANGER When draining oil into a disposal unit, do not fill above the maximum fill line located on the container.</p> </div>


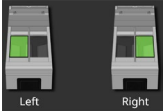




DISPLAY	ACTION
<p>Is disposal unit in place?</p> 	<p>7. Ensure the PMSDU or a METAL container with a capacity of FOUR gallons (15 liters) or larger is in place. Press the √ button to continue.</p> <div style="border: 1px solid black; padding: 5px; margin: 5px 0;"> <p style="text-align: center;"> DANGER</p> <p>Allow oil to cool to 100°F (38°C) before draining into an appropriate METAL container for disposal.</p> </div> <div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center;"> DANGER</p> <p>When draining oil into an appropriate MSDU or METAL container, make sure the container will hold at least FOUR gallons (15 liters) or more. Otherwise, oil could overflow and can cause injury.</p> </div>
<p style="text-align: center;">Draining</p>	<p>8. No action is required while the frypot disposes the oil.</p>
<p>Is vat empty?</p> 	<p>9. Once the frypot is empty, press the √ button to continue.</p>
<p> Drain Closing Remove tools</p>	<p>10. Ensure that all tools are removed from the frypot prior to the drain closing to prevent damage to the drain.</p> <div style="border: 1px solid black; padding: 5px; margin: 5px 0;"> <p style="text-align: center;"> DANGER</p> <p>Keep all items out of drains. Closing actuators may cause damage or injury.</p> </div>
<p>Remove disposal unit Complete?</p> 	<p>11. Remove the disposal unit and press the √ button to continue.</p>
<p style="text-align: center;">Insert filter pan</p>	<p>12. Insert the clean and assembled filter pan into place. If bulk fresh oil is used continue to next step. If not, skip to step 17.</p>
<p>Fill frypot from bulk?</p> 	<p>13. Press the √ button to continue. If the X button is selected, the user returns to the filtration menu.</p>
<p>Fill frypot with oil</p> 	<p>14. Press and hold the button to fill the frypot. The bulk oil refill pump uses a momentary switch. It only pumps if the switch is depressed.</p>
<p style="text-align: center;">Release button when full</p>	<p>15. Release the button when the frypot is filled to the lower fill line.</p>
<p>Continue filling?</p> 	<p>16. Press the √ button to continue filling. Otherwise press the X button once the frypot is full, to exit and skip to step 18.</p>
<p>Manually fill frypot Complete?</p> 	<p>17. Carefully pour oil into the frypot until it reaches the low-level fill line in the fryer. Press the √ button once the frypot is full.</p>
	<p>18. The controller switches off. Reinsert the filter pan if not previously inserted.</p>








2.1.5 Dispose - Bulk Waste Oil Systems

This option is used to dispose of exhausted oil into a bulk waste oil system such as RTI. Bulk oil systems use a pump to move exhausted oil from the fryer to a holding tank. Additional plumbing is used to connect the bulk oil systems to the fryers.

⚠ WARNING

Ensure filter paper or pad is in place prior to draining or disposing of oil. Failure to insert filter paper or pad may result in clogged lines and/or pump.

DISPLAY	ACTION
	1. The fryer MUST be at setpoint temperature. Press the filtration menu button.
	2. Select frypot (Left or Right) for split frypots.
Dispose Oil	3. Select Dispose Oil.
Dispose oil now? 	4. Press the √ button to continue and skip to step 9. If the X button is selected, the user returns to the previous state.
Waste Tank Full 	5. This message is only displayed if the bulk waste tank is full. Press the √ button to acknowledge and call the bulk oil waste provider. The display returns to OFF.
Remove filter pan	6. Remove the filter pan. <div style="border: 1px solid black; padding: 5px; text-align: center;">⚠ DANGER Remove the filter pan slowly to avoid splashing of hot oil that may cause severe burns, slipping and falling.</div>
Is filter pan empty? 	7. If the filter pan is empty press the √ button and proceed to the next step. If the pan is not empty, press the X button. The dispose function is cancelled and returns to the filtration menu. Remove the oil from the pan and after inserting the filter pan, retry the function. If no pan is detected, the controller displays insert filter pan until the pan is detected.
Insert filter pan	8. Push the filter pan fully into place and continue to next step. Displayed if the filter pan is not fully engaged.
Draining	9. No action required as oil drains into filter pan.
Is vat empty? 	10. Once the frypot is empty, press the √ button to continue.
⚠ Drain Closing Remove tools	11. Ensure that all tools are removed from the frypot prior to the drain closing to prevent damage to the drain. <div style="border: 1px solid black; padding: 5px; text-align: center;">⚠ DANGER Keep all items out of drains. Closing actuators may cause damage or injury.</div>


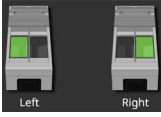







DISPLAY	ACTION
<p>Open dispose valve</p> 	<p>12. Open the left cabinet door and unlock the valve if necessary. Pull the dispose valve completely forward to start disposal and continue to next step.</p>
<p>Disposing</p>	<p>13. No action is required while the pump transfers the waste oil from the filter pan to the bulk waste tank for four (4) minutes.</p>
<p>Remove filter pan</p>	<p>14. Carefully pull the filter pan from the fryer.</p> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>⚠ DANGER Remove the filter pan slowly to avoid splashing of hot oil that may cause severe burns, slipping and falling.</p> </div>
<p>Is filter pan empty?</p> 	<p>15. If the filter pan is empty press the √ button. If the pan is not empty, press the X button, insert the filter pan and return to previous state.</p>
<p>Insert filter pan</p>	<p>16. Push the filter pan fully into place and continue to next step.</p>
<p>Close dispose valve</p> 	<p>17. Close the dispose valve by pushing the valve handle toward the rear of the fryer until it stops. Relock the valve if required by your manager. If using a JIB fresh oil system skip to step 24. If using a bulk fresh oil system type, continue to next step.</p>
<p>Fill vat from bulk?</p> 	<p>18. Press the √ button to continue. If the X button is selected, the user returns to the filtration menu.</p>
<p>Fill vat with oil</p> 	<p>19. Press and hold the button to fill the frypot. The bulk oil refill pump uses a momentary switch. It only pumps if the switch is depressed.</p>
<p>Press button until full</p>	<p>20. Press and hold the button to fill the vat. Release the button when the frypot is filled to the lower fill line.</p>
<p>Continue filling?</p> 	<p>21. Press the √ button to continue filling. Otherwise press the X button once the frypot is filled to the lower fill line.</p>
	<p>22. The controller switches off. Reinsert the filter pan if not previously inserted.</p>


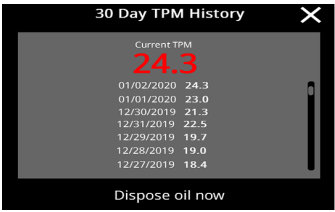


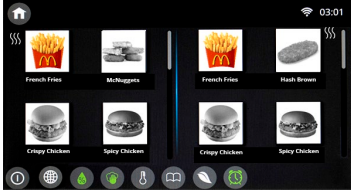
2.1.6 OQS (Oil Quality Sensor) Filter

The OQS filter is a function that filters the frypot that takes an oil reading to test the TPM (Total Polar Materials) in the oil using the built in OQS sensor. This function is used to determine when the oil has reached the end of its life and when to dispose. Ensure that the filter pad or paper is replaced daily to keep the system operating correctly. For proper operation in high volume or 24-hour stores, the filter pad or paper must be changed twice a day.

NOTICE
The filter pad or paper must be replaced daily.

If CLOSE DISPOSE VALVE is displayed, close the dispose valve. Press the X (NO) button to exit.



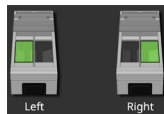
DISPLAY	ACTION
	1. The fryer MUST be at setpoint temperature. Press the filtration menu button.
	2. Select frypot (Left or Right) for split frypots.
OQS Filter	3. Select OQS (Oil Quality Sensor) Filter.
OQS Filter now? 	4. Press the √ button to start filtration. If the X button is selected, filtering is cancelled, and the fryer resumes normal operation.
Low Oil Level Detected Add Oil 	5. Displayed if the oil level is too low. Add oil and press the √ button to acknowledge issue and return to idle cook mode. Check to see if the JIB is low on oil. If JIB is not low and this continues to occur, contact your FAS.
Skim debris from vat Complete? 	6. Skim the crumbs from the oil with the skimmer using a front to back motion, removing as many crumbs as possible from each frypot. Press the √ button when complete. Press the X button to cancel the filter.
Draining	7. No action is required as oil drains into filter pan.
Flushing	8. No action is required while the return valve opens, and the frypot is flushed with oil from the filter pan.
 Drain Closing Remove tools	9. Ensure that all tools are removed from the frypot prior to the drain closing to prevent damage to the drain. <div style="border: 1px solid black; padding: 5px; text-align: center;"> DANGER Keep all items out of drains. Closing actuators may cause damage or injury.</div>
Filling	10. No action is required while the frypot is filling.
Measuring Oil Quality	11. No action is required while the OQS sensor calculates the oil quality value of the oil.
Draining	12. No action is required as oil drains into filter pan.
 Drain Closing Remove tools	13. Ensure that all tools are removed from the frypot prior to the drain closing to prevent damage to the drain. <div style="border: 1px solid black; padding: 5px; text-align: center;"> DANGER Keep all items out of drains. Closing actuators may cause damage or injury.</div>
Filling	14. No action is required while the frypot is refilled.




DISPLAY	ACTION
Closing Return Valve	15. No action is required.
Completing Filtering	16. No action is required.
 	<p>17. If the TPM reading is below OQS SETTING – OQS DISPOSE OIL NOW and OQS DISPOSE OIL SOON limits, the OQS icon is green and displays Oil is Good with the TPM value. The last 30 days TPM history can be viewed by pressing the TPM % button and then History button. Press the √ button to continue. Proceed to step 20.</p> <p>If the TPM reading is below OQS SETTING – OQS DISPOSE OIL NOW but above OQS DISPOSE OIL SOON limits, the OQS icon is yellow and displays Discard Oil Soon with the TPM value. The last 30 days TPM history can be viewed by pressing the TPM % button and then History button. Proceed to Discard Oil Soon in step 18.</p> <p>If the TPM reading is above OQS SETTING – OQS DISPOSE OIL NOW limits, the OQS icon is red and displays Discard Oil Now with the TPM value. The last 30 days TPM history can be viewed by pressing the TPM % button and then History button. Discard Oil Now in step 19.</p>
Discard Oil Soon TPM - XX 	18. Press the √ button to continue. Skip to step 20
Discard oil now? TPM - XX 	19. Press the √ button to continue. Proceed to DISPOSE in section 2.1.5/6. Press X to delay the DISPOSE.
Preheat	20. No action is required as the fryer heats to setpoint.
	21. Fryer is ready for use. Displayed once fryer reaches setpoint.

NOTE: If the oil isn't completely returned during filtration, the system may proceed to an incomplete filtration function.

2.1.7 Fill from Filter Pan



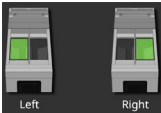




The fill from filter pan function fills the frypot from the filter pan.

DISPLAY	ACTION
	1. The fryer MUST be OFF.
	2. Press the filtration menu button.
	3. Select frypot (Left or Right) for split frypots.

DISPLAY	ACTION
<p>Fill from Filter Pan</p>	<p>4. Select Fill from Filter Pan. If no pan is detected, the controller displays Insert Filter Pan until the pan is detected.</p>
<p>Fill vat from filter pan?</p> 	<p>5. Press the ✓ button to continue. If the X button is selected, the controller goes to OFF.</p>
<p>Filling</p>	<p>6. No action is required while the frypot is filling.</p>
<p>Is vat full of oil?</p> 	<p>7. Press the X button to run the pump again if the oil level is below the low oil level full line. Press the ✓ button once the oil level is at the low oil level full line. If the frypot oil level is not completely filled, check the filter pan to see if most of the oil has returned. The pan may have a small amount of oil.</p>
	<p>8. The controller switches off.</p>


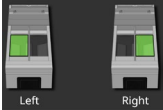






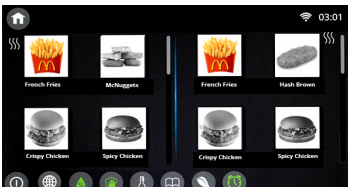
2.1.8 Fill from Bulk

The fill from bulk function is used to fill the frypot from a bulk oil fresh source.

DISPLAY	ACTION
	<p>1. The fryer <u>MUST</u> be OFF.</p>
	<p>2. Press the filtration menu button.</p>
	<p>3. Select LEFT VAT or RIGHT VAT for split frypots.</p>
<p>Fill from Bulk</p>	<p>4. Select Fill from Bulk.</p>
<p>Fill vat from bulk?</p> 	<p>5. Press the ✓ button to continue. If the X button is selected, the user returns to the filtration menu.</p>
<p>Fill vat with oil</p>  <p>Press button until full</p>	<p>6. Press and hold the button to fill the frypot. The bulk oil refill pump uses a momentary switch. It only pumps if the switch is depressed. Release the button when the frypot is filled to the lower fill line.</p>
<p>Continue filling?</p> 	<p>7. Press the ✓ button to continue filling. Otherwise press the X button once the frypot is filled to the lower fill line.</p>
	<p>8. The controller switches off.</p>


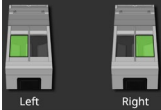








2.1.9 Pan to Waste (Bulk Only)








The pan to waste function is an option that allows bulk oil systems to pump excess oil in the pan, to the bulk oil waste tanks, without draining the existing oil in the frypot.

DISPLAY	ACTION
	1. Press the filtration menu button.
	2. Select frypot (Left or Right) for split frypots.
Pan to Waste	3. Select Pan to Waste.
Move oil from filter pan to waste? 	4. Press the √ button to continue. If the X button is selected, the user returns to the previous state. If no pan is detected, the controller displays INSERT PAN until the pan is detected.
Waste Tank Full 	5. This message is only displayed if the bulk waste tank is full. Press the √ button to acknowledge and call the bulk oil waste provider. The display returns to previous state.
Open dispose valve 	6. Open the left cabinet door and unlock the valve if necessary. Pull the dispose valve completely forward to start disposal.
Disposing	7. No action is required while the pump transfers the waste oil from the pan to the bulk oil waste tank for four (4) minutes.
Remove filter pan	8. Carefully pull the filter pan from the fryer. <div style="border: 1px solid black; padding: 5px; text-align: center;">  DANGER Remove the filter pan slowly to avoid splashing of hot oil that may cause severe burns, slipping and falling. </div>
Is filter pan empty? 	9. If the filter pan is empty press the √ button. If the pan is not empty, press the X button and return to step 7.
Insert Filter Pan	10. Insert the filter pan.
Close dispose valve 	11. Close the dispose valve by pushing the valve handle toward the rear of the fryer until it stops. Relock the valve if required by your manager.
	12. The controller returns to the starting state.

2.1.10 Drain to Filter Pan

The drain to filter pan function drains the oil from the frypot to the filter pan.


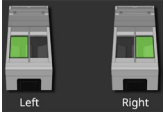


DISPLAY	ACTION
	1. Press the filtration menu button.
	2. Select frypot (Left or Right) for split frypots.
Drain to Filter Pan	3. Select Drain to Filter Pan.
Drain oil now? 	4. Press the √ button to continue. If the X button is selected, the controller goes to OFF.
Remove filter pan	5. Carefully pull the filter pan from the fryer. <div style="border: 1px solid black; padding: 5px; text-align: center;">  DANGER Remove the filter pan slowly to avoid splashing of hot oil that may cause severe burns, slipping and falling. </div>
Is filter pan empty? 	6. If the filter pan is empty press the √ button.
Insert Filter Pan	7. Insert the filter pan.
Draining	8. No action is required while the frypot drains the oil into the filter pan.
Is vat empty? 	9. Once the frypot is empty, press the √ button to continue.
 Drain Closing Remove tools	10. Ensure that all tools are removed from the frypot prior to the drain closing to prevent damage to the drain. <div style="border: 1px solid black; padding: 5px; text-align: center;">  DANGER Keep all items out of drains. Closing actuators may cause damage or injury. </div>
Select an option for handling the oil Fill This Vat Fill Another Vat Dispose Off	11. Select Fill This Vat and skip to go to next step. Select Fill Another Vat and select the vat and follow screen instructions. Select Dispose and skip to step 19. Select Off and skip to step 14.
Fill vat from filter pan? 	12. Press the √ (check - YES) button to refill the frypot, otherwise skip to step 14.
Filling	13. No action is required while the frypot is filling.
Is vat full of oil? 	14. Press the X (NO) button to run the pump again if the oil level is below the top oil level full line. Press the √ button once the oil level is at the low oil level full line. If the frypot oil level is not completely filled, check the filter pan to see if most of the oil has returned. The pan may have a small amount of oil.







DISPLAY	ACTION
Remove filter pan	15. Carefully pull the filter pan from the fryer. <div style="border: 1px solid black; padding: 5px; text-align: center;"> DANGER Open the filter pan slowly to avoid splashing of hot oil that may cause severe burns, slipping and falling.</div>
Is filter pan empty? 	16. If the filter pan is empty press the √ button. If the pan is not empty, press the X button
Insert Filter Pan	17. Insert the filter pan and go to step 23.
Fill vat from filter pan? 	18. Press the √ (check - YES) button to refill the frypot and go to step 13, otherwise go to next step.
Manually dispose oil Complete? 	19. Manually dispose of the oil and press the √ button when complete.
Remove filter pan	20. Carefully pull the filter pan from the fryer. <div style="border: 1px solid black; padding: 5px; text-align: center;"> DANGER Open the filter pan slowly to avoid splashing of hot oil that may cause severe burns, slipping and falling.</div>
Is filter pan empty? 	21. If the filter pan is empty press the √ button. If the pan is not empty, press the X button
Insert Filter Pan	22. Insert the filter pan.
	23. The controller switches off.












2.1.11 Deep Clean (Boil-Out) for Non-Bulk Dispose Oil Systems





The deep clean mode is used to remove carbonized oil from the frypot.

NOTE: Refer to Kay Chemical or Diversey “Fryer Deep Clean Procedure” instructions to clean the Intuition fryer.

DISPLAY	ACTION
	1. Press the filtration menu button.
	2. Select frypot (Left or Right) for split frypots.
Deep Clean	3. Select Deep Clean.
Deep clean now? 	4. Press the √ button to continue. If the X button is selected, the user returns to the filtration menu. If no pan is detected, the controller displays INSERT PAN until the pan is detected.
Install covers on adjacent frypots 	5. Install covers on adjacent frypots, if applicable, and press the √ button when complete.

DISPLAY	ACTION
<p>Remove filter pan</p>	<p>6. Carefully pull the filter pan from the fryer.</p> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>⚠ DANGER</p> <p>Remove the filter pan slowly to avoid splashing of hot oil that may cause severe burns, slipping and falling.</p> </div>
<p>Is filter pan empty?</p> <div style="text-align: center;">  </div>	<p>7. If the filter pan is empty press the ✓ button and continue to next step. If the pan is not empty, press the X button and follow instructions to return oil to the frypot.</p>
<p>Insert filter pan</p>	<p>8. Insert the filter pan.</p>
<p>Is oil in vat?</p> <div style="text-align: center;">  </div>	<p>9. If oil is in the frypot, press the ✓ button and continue. If the frypot is empty, press the X button and skip to step 17.</p>
<p>Remove filter pan</p>	<p>10. Carefully remove the filter pan from the fryer and set aside.</p> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>⚠ DANGER</p> <p>Remove the filter pan slowly to avoid splashing of hot oil that may cause severe burns, slipping and falling.</p> </div>
<p>Insert disposal unit</p> <div style="text-align: center;">  </div> <p>Complete?</p> <div style="text-align: center;">  </div>	<p>11. Insert the oil disposal unit.</p> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>⚠ DANGER</p> <p>Ensure a SDU (Shortening Disposal Unit) or suitable METAL container is in place under the drain with a capacity of FOUR (4) gallons (15 liters) or more. Otherwise, oil could overflow and can cause injury.</p> </div>
<p>Is disposal unit in place?</p> <div style="text-align: center;">  </div>	<p>12. Ensure the SDU or a METAL container with a capacity of FOUR gallons (15 liters) or larger is in place. Press the ✓ button to continue.</p> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>⚠ DANGER</p> <p>Allow oil to cool to 100°F (38°C) before draining into an appropriate METAL container for disposal.</p> </div> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>⚠ DANGER</p> <p>When draining oil into a disposal unit, do not fill above the maximum fill line located on the container.</p> </div>
<p>Draining</p>	<p>13. No action is required while the frypot drains the oil into the disposal container.</p>
<p>Is vat empty?</p> <div style="text-align: center;">  </div>	<p>14. Press the ✓ button when the frypot is empty to continue.</p>
<p>⚠ Drain Closing Remove tools</p>	<p>15. Ensure that all tools are removed from the frypot prior to the drain closing to prevent damage to the drain.</p> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>⚠ DANGER</p> <p>Keep all items out of drains. Closing actuators may cause damage or injury.</p> </div>

DISPLAY	ACTION
<p>Remove disposal unit Complete? </p>	<p>16. Remove the disposal unit and press the √ button.</p>
<p>Insert filter pan</p>	<p>17. Remove crumb basket, hold-down ring, filter pad and screen. Insert the empty filter pan.</p>
<p>Add cleaning solution? Complete? </p>	<p>18. Fill the frypot to be cleaned with water and cleaning solution mix. Press the √ button to start the cleaning procedure.</p>
<p>Cleaning</p>	<p>19. Scrub the frypot and then let the solution soak while the timer counts down while the frypot heats to 195°F (91°C) for one hour.</p>
<p>Complete </p>	<p>20. Press the √ button to silence the alarm.</p>
<p>Scrub inside vat Complete? </p>	<p>21. Scrub any remaining debris from the frypot and press the √ button.</p>
<p>Remove cleaning solution </p>	<p>22. Refer to Kay Chemical or Diversey provided instructions "Fryer Deep Clean Procedure" for instructions on how to remove the cleaning solution. Once the solution is removed, press the √ button to continue.</p> <div data-bbox="699 995 1495 1157" style="border: 1px solid black; padding: 5px;"> <p style="text-align: center;"> DANGER</p> <p>Allow deep-clean (boil-out) solution to cool to 100°F (38°C) before disposal, otherwise hot liquid can cause injury.</p> </div>
<p>Is cleaning solution removed? Complete? </p>	<p>23. Ensure the cleaning solution is removed and press the √ button to continue.</p>
<p>Draining</p>	<p>24. No action is required while the frypot drains the small amount of residual solution left in the vat.</p>
<p>Is vat empty? </p>	<p>25. Press the √ button when the frypot is empty to continue.</p>
<p>Rinse vat Complete? </p>	<p>26. Rinse excess solution from the frypot. Press the √ button when the frypot is completely rinsed.</p>
<p> Drain Closing Remove tools</p>	<p>27. Ensure that all tools are removed from the frypot prior to the drain closing to prevent damage to the drain.</p> <div data-bbox="708 1707 1500 1835" style="border: 1px solid black; padding: 5px;"> <p style="text-align: center;"> DANGER</p> <p>Keep all items out of drains. Closing actuators may cause damage or injury.</p> </div>
<p>Remove filter pan</p>	<p>28. Remove the filter pan and dump the contents of the filter pan. Rinse the pan of any residual solution.</p>


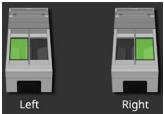


DISPLAY	ACTION
<p>Dry vat Complete?</p> 	<p>29. Dry the frypot, ensuring it is completely dry. Press the √ button when finished.</p> <div style="border: 1px solid black; padding: 5px;"> <p>⚠ DANGER Ensure that the frypot is completely dry and free of water before filling with oil. Failure to do so will cause splattering of hot liquid when the oil is heated to cooking temperature.</p> </div>
<p>Dry filter pan Complete?</p> 	<p>30. Ensure the filter pan and components are clean and completely dry. Press the √ button when complete.</p> <div style="border: 1px solid black; padding: 5px;"> <p>⚠ DANGER Ensure that the filter pan is completely dry and free of water before filling with oil. Failure to do so will cause splattering of hot liquid when the oil is heated to cooking temperature.</p> </div>
<p>Insert filter pan</p>	<p>31. Reinstall the screen, filter paper or pad, hold down ring and crumb basket (in this order). Insert the filter pan.</p>
<p>Manually fill vat Complete?</p> 	<p>32. Carefully pour oil into the frypot until it reaches the low oil fill line in the fryer. Press the √ button once the frypot is full.</p>
	<p>33. The controller switches off.</p>







2.1.12 Deep Clean (Boil-Out) for Bulk Dispose Waste Oil Systems








The clean mode is used to remove carbonized oil from the frypot.












NOTE: Refer to Kay Chemical or Diversey “Fryer Deep Clean Procedure” instructions to clean the Intuition fryer.



⚠ WARNING
Ensure filter paper or pad is in place prior to draining or disposing of oil. Failure to insert filter paper or pad may result in clogged lines and/or pumps.

DISPLAY	ACTION
	<p>1. Press the filtration menu button. This function can be started when the fryer is on or off. If disposing to bulk, it is recommended to dispose of warm oil, to ease pumping of oil.</p>
	<p>2. Select frypot (Left or Right) for split frypots.</p>
<p>Deep Clean</p>	<p>3. Select Deep Clean.</p>
<p>Deep clean now?</p> 	<p>4. Press the √ button to continue. If the X button is selected, the user returns to the filtration menu. If no pan is detected, the controller displays insert pan until the pan is detected.</p>
<p>Install covers on adjacent frypots</p> 	<p>5. Install covers on adjacent frypots, if applicable, and press the √ button when complete.</p>

DISPLAY	ACTION
<p>Remove filter pan</p>	<p>6. Carefully pull the filter pan from the fryer.</p> <div style="border: 1px solid black; padding: 5px;"> <p>⚠ DANGER Remove the filter pan slowly to avoid splashing of hot oil that may cause severe burns, slipping and falling.</p> </div>
<p>Is filter pan empty?</p> 	<p>7. If the filter pan is empty press the √ button and continue to next step. If the pan is not empty, press the X button and follow instructions to return oil to the frypot.</p>
<p>Insert filter pan</p>	<p>8. Insert the filter pan.</p>
<p>Is oil in vat?</p> 	<p>9. If oil is in the frypot, press the √ button and continue to next step. If the frypot is empty, press the X button and skip to step 24.</p>
<p>Remove filter pan</p>	<p>10. Carefully pull the filter pan from the fryer.</p> <div style="border: 1px solid black; padding: 5px;"> <p>⚠ DANGER Remove the filter pan slowly to avoid splashing of hot oil that may cause severe burns, slipping and falling.</p> </div>
<p>Is filter pan empty?</p> 	<p>11. If the filter pan is empty press the √ button and continue to next step. If the pan is not empty, press the X button and follow instructions to return oil to the frypot.</p>
<p>Insert filter pan</p>	<p>12. Insert the filter pan.</p>
<p>⚠ Waste Tank Full Empty waste tank before disposing oil</p> 	<p>13. This message is only displayed if the bulk waste tank is full (if applicable). Press the √ button to acknowledge and call the bulk oil waste provider. The display goes to standby state.</p>
<p>Draining</p>	<p>14. No action is required while the frypot drains the oil into the filter pan.</p>
<p>Is vat empty?</p> 	<p>15. Press the √ button when the frypot is empty to continue.</p>
<p>⚠ Drain Closing Remove tools</p>	<p>16. Ensure that all tools are removed from the frypot prior to the drain closing to prevent damage to the drain.</p> <div style="border: 1px solid black; padding: 5px;"> <p>⚠ DANGER Keep all items out of drains. Closing actuators may cause damage or injury.</p> </div>
<p>Open dispose valve</p> 	<p>17. Open the left cabinet door and unlock the valve if necessary. Pull the dispose valve completely forward to start disposal and continue to next step.</p>

DISPLAY	ACTION
<p>Disposing</p>	<p>18. No action is required while the pump transfers the waste oil from the pan to the bulk oil waste tanks for four (4) minutes.</p>
<p>Remove filter pan</p>	<p>19. Carefully pull the filter pan from the fryer.</p> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>⚠ DANGER Remove the filter pan slowly to avoid splashing of hot oil that may cause severe burns, slipping and falling.</p> </div>
<p>Is filter pan empty?</p> 	<p>20. If the filter pan IS empty press the √ button and continue to the next step. If the filter pan IS NOT empty, press the X button; return to step 18.</p>
<p>Insert filter pan</p>	<p>21. Remove crumb basket, hold-down ring, filter pad and screen. Insert the empty filter pan.</p>
<p>Close dispose valve</p> 	<p>22. Close the dispose valve by pushing the valve handle toward the rear of the fryer until it stops. Relock the valve if required by your manager.</p>
<p>Completing Dispose</p>	<p>23. No action required.</p>
<p>Add cleaning solution Complete?</p> 	<p>24. Fill the frypot to be cleaned with water and cleaning solution. Press the √ button to start the cleaning procedure. Refer to the Deep Clean maintenance requirement card and Kay Chemical or Diversey provided instructions "Fryer Deep Clean Procedure" for McDonald's deep clean (boil-out) procedure.</p>
<p>Cleaning</p>	<p>25. Scrub the frypot and then let the solution soak while the timer counts down while the frypot heats to 195°F (91°C) for one hour.</p>
<p>Complete</p> 	<p>26. Press the √ button to silence the alarm.</p>
<p>Scrub inside vat Complete?</p> 	<p>27. Scrub any remaining debris from the frypot and press the √ button.</p>
<p>Remove cleaning solution?</p> 	<p>28. Refer to Kay Chemical or Diversey provided instructions "Fryer Deep Clean Procedure" for instructions on how to remove the cleaning solution. Once the solution is removed, press the √ button to continue</p> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>⚠ DANGER Allow deep-clean (boil-out) solution to cool to 100°F (38°C) before disposal, hot liquid can cause injury.</p> </div>
<p>Is cleaning solution removed? Complete?</p> 	<p>29. Ensure the cleaning solution is removed and press the √ button to continue.</p>

DISPLAY	ACTION
<p>Draining</p>	<p>30. No action is required while the frypot drains the small amount of residual solution left in the vat.</p>
<p>Is vat empty?</p> 	<p>31. Press the √ button when the frypot is completely empty.</p>
<p>Rinse vat Complete?</p> 	<p>32. Rinse excess solution from frypot. Press the √ button when the frypot is completely rinsed.</p>
<p> Drain Closing Remove tools</p>	<p>33. Ensure that all tools are removed from the frypot prior to the drain closing to prevent damage to the drain.</p> <div style="border: 1px solid black; padding: 5px;"> <p> DANGER Keep all items out of drains. Closing actuators may cause damage or injury.</p> </div>
<p>Remove filter pan</p>	<p>34. Carefully pull the filter pan from the fryer.</p> <div style="border: 1px solid black; padding: 5px;"> <p> DANGER Remove the filter pan slowly to avoid splashing of hot liquid that may cause severe burns, slipping and falling.</p> </div>
<p>Dry vat Complete?</p> 	<p>35. Dry the frypot, ensuring it is completely dry. Press the √ button when finished.</p> <div style="border: 1px solid black; padding: 5px;"> <p> DANGER Ensure that the frypot is completely dry and free of water before filling with oil. Failure to do so will cause splattering of hot liquid when the oil is heated to cooking temperature.</p> </div>
<p>Dry filter pan Complete?</p> 	<p>36. Ensure the filter pan and components are clean and completely dry. Press the √ button when finished.</p> <div style="border: 1px solid black; padding: 5px;"> <p> DANGER Ensure that the filter pan and components are completely dry and free of water before filling with oil. Failure to do so will cause splattering of hot liquid when the oil is heated to cooking temperature.</p> </div>
<p>Insert filter pan</p>	<p>37. Reinstall screen, filter paper or pad, hold down ring and crumb basket. Insert the filter pan. If using a JIB fresh oil system skip to step 40. If using a bulk fresh oil system type, continue to next step.</p>
<p>Fill vat with oil</p>  <p>Press button until full</p>	<p>38. Press and hold the button to fill the frypot. The bulk oil refill pump uses a momentary switch. It only pumps if the switch is depressed. Release the button when the frypot is filled to the lower fill line.</p>
<p>Continue filling?</p> 	<p>39. Press the √ button to continue filling. Otherwise press the X button once the frypot is full and skip to step 41.</p>

DISPLAY	ACTION
<p data-bbox="272 142 500 214">Manually fill vat Complete?</p> 	<p data-bbox="667 155 1479 264">40. Carefully pour oil into the frypot until it reaches the low-level fill line in the fryer. Press the √ button once the frypot is full.</p>
	<p data-bbox="667 302 1068 331">41. The controller switches off.</p>

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