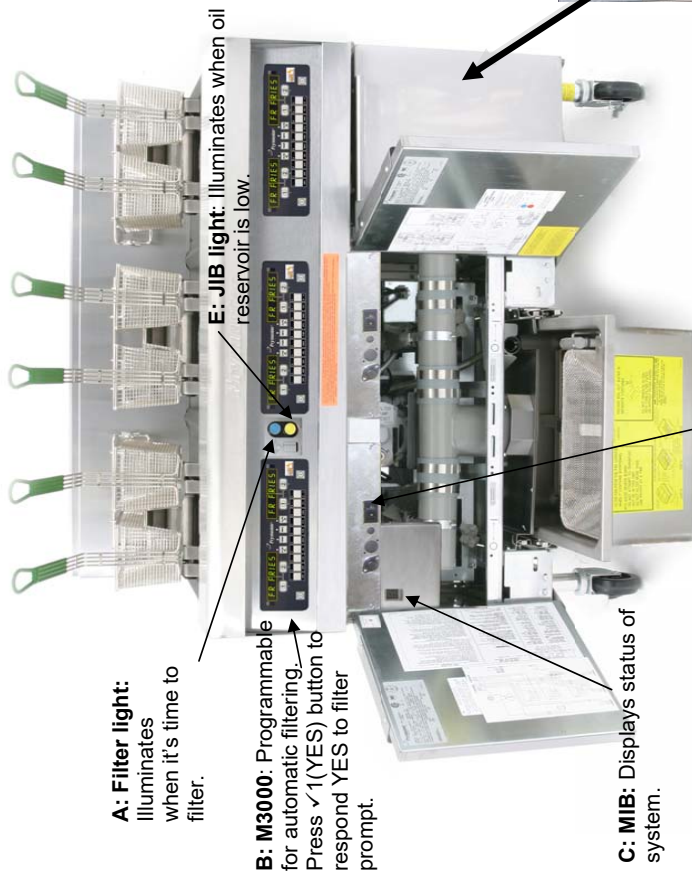


Chapter 10: Quick Reference

McDonald's LOV Gen 2 Quick Start

LOV™ Quick Start:




A: Filter light: Illuminates when it's time to filter.

B: M3000: Programmable for automatic filtering. Press √1(YES) button to respond YES to filter prompt.

C: MIB: Displays status of system.

E: JIB light: Illuminates when oil reservoir is low.

D: Power switch: One in cabinet under each computer (domestic electric only).

1. Turn on power switches (**D**).
2. Fill vats to lower fill line.
3. Turn computers on using the  button. FILTER PAD?
4. Computer displays "CHANGE YES/NO"
5. Press √1 (YES) and computer displays "REMOVE PAN"
6. Remove pan and computer displays "CHANGE FILTER PAD"
7. Assemble filter pan, ensuring pan is out 30 seconds. Re-install filter pan.
8. Position JIB (Jug in a Box) in the right cabinet, placing pick-up tube in open jug (**G**).
9. Press and hold the JIB reset switch until light goes out. (**F**).
10. Ensure **A** is showing on the display of the MIB. A **P** indicates the filter pan is not properly placed. Reseat the filter pan if necessary.
11. While cooking, respond YES to the Filter Now Prompt in display (**B**) and illuminated blue light (**A**) by pressing the √1 (YES) button.
12. Respond to the JIB light (**E**) by replacing the JIB (**G**) and resetting (**F**) or refilling the JIB with RTI system.



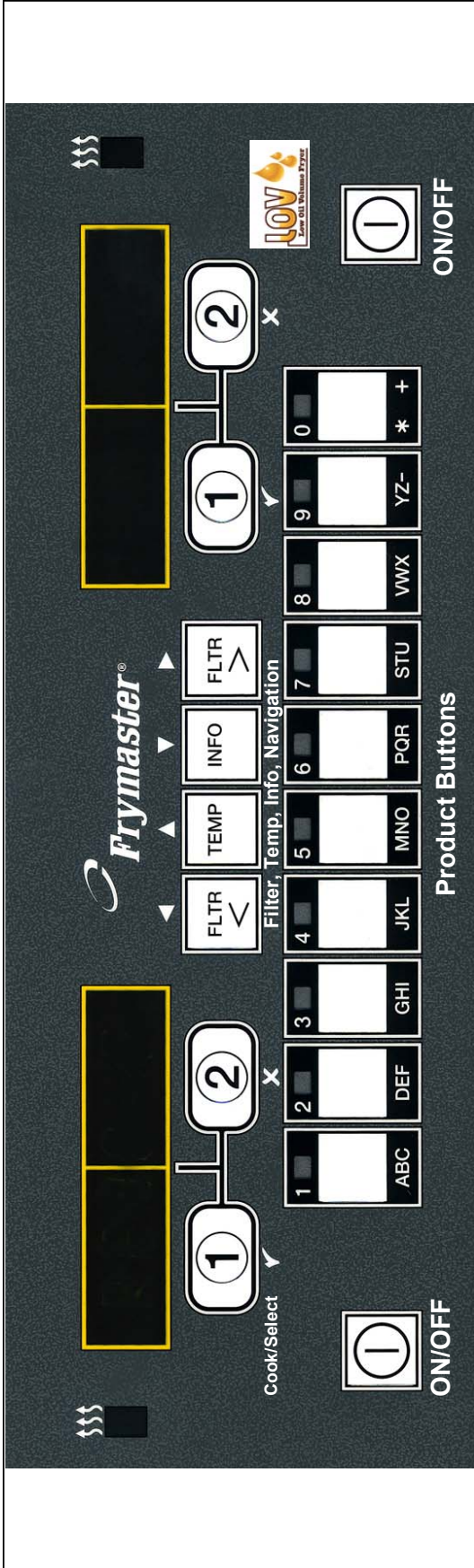
F: JIB reset button: Press and hold after replacing the JIB until yellow light goes out.

G: JIB: Jug in a Box, holds oil for automatic top-off system. It's not used to fill the vats, just to maintain the oil level. Use only fresh oil in top off system.



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

Quick Reference



M3000 Button Guide

ON/OFF: Full vat: either side turns on computer. Split vat: button turns on associated side.

Product Button: Access menu items in multi-product mode; enter items when programming.

Cook Cycle Buttons: ✓1 Start cook cycles, respond yes to prompts.

✖2 Start cook cycles, respond no to prompts.

Filter Buttons: Press and release displays cook cycles until next automatic filter cycle. Press and hold accesses filter menu.

Temp Button: Press once for current temperature, twice for setpoint. Press with computer off to display software version.

Info Button: Press and release displays recovery time; press and hold to accesses filter statistics.

Left/Right Cursor Buttons: Move through menu items and advance or reverse the cursor.

Up/Down Buttons: Advance or reverse in programming.

Navigation Quick Reference

Filter Menus

Press and hold either filter button. Computer displays Filter Menu, changing to Auto Filter. Scroll to other choices with > < buttons. Make selection with ✓1 button. Exit, at any time, with ✖2 button.

Programming Levels

Level 1: Used to modify or add new items, deep clean and enable or disable automatic filtration clock.

Press and hold Temp and Info buttons.

Code appears on display.

Enter 1234 with buttons.

Computer displays Level 1 changing to Product Selection.

Scroll with > < buttons to desired item.

Make selection with ✓1 button.

Exit, at any time, with ✖2 button.

Level 2: Used to modify product compensation, set passwords, adjust tone levels, and filter frequency, see error codes.

Press and hold Temp and Info buttons for 10 sec-

onds.

Code appears on display.

Enter 1234.

Computer displays Level 2 changing to Prod Comp.

Scroll with > < buttons to desired item.

Make selection with ✓1 button.

Exit, at any time, with ✖2 button.

Info Mode: Used to access filter stats, review usage, last load.

Press and hold Info button for three seconds.

Computer displays Info Mode, changing to Filter Stats.

Scroll with > < buttons to desired item.

Make selection with ✓1 button.

Exit, at any time, with ✖2 button.

Troubleshooting

Fryer not topping off? Check JIB light, replace/refill.

Computer displays Insert Pan?: Reset filter pan.

Computer displays Is Vat Full? Yes/No: Follow displayed steps to return oil.

Computer displays Change Filter Pad? Change filter pad, ensuring the pan is out of the fryer for at least 30 seconds.



McDonald's LOV Gen 2 Quick Reference

LOV Quick Reference

Responding to Filtration Questions on the M3000 Computer Display

Is Vat Full?

1. Computer displays **IS VAT FULL?**
YES/NO *.
2. Press ***2** (NO).
3. Computer displays **FILLING**, as the oil is being pumped back to the frypot.
4. After pumping cycle quits, computer displays **IS VAT FULL?** **YES/NO**.
5. If pot is filled press **✓1** (YES) and go to Step 9.
6. If pot is not filled, press ***2** (NO). The pump will run again for 30 seconds and display **IS VAT FULL?** **YES / NO**. (Three unsuccessful

attempts to fill the vat will lead to a **CHANGE FILTER PAD?** **YES/NO** display.)

7. Computer displays **CHANGE FILTER PAD?**

7. Computer displays **CHANGE FILTER PAD?** **YES/NO**. Press **✓1** (YES).
8. Clean the filter pan and replace the filter pad.
9. Once the pan is pulled from the cabinet for a minimum of thirty seconds the computer display returns to the last state or OFF.
10. Re-install the filter pan.

***NOTE:** After six unsuccessful attempts to fill the vat, the fryer displays **SERVICE REQUIRED**. Pressing NO allows cooking, but the fryer will re-prompt every 15 min-

Clogged Drain

1. Computer displays **CLEAR DRAIN** changing to **IS DRAIN CLEAR?** alternating with **YES**.
2. Clear debris from the drain using the fryer's friend and press the **✓ (1 YES)** button once the drain is cleared to continue.
3. The computer displays **DRAINING** and normal auto filtration operation resumes.

utes. Call for service.

Responding to Fryer Filter Prompts

Yes to Filter Prompt

1. Computer displays **FILTER NOW?** **YES NO** and the blue LED flashes.
2. Press **✓1** (YES).
3. Computer displays **SKIM VAT**.
4. Use skimmer to remove debris from frypot.
5. Computer displays **CONFIRM?** **YES NO**.
6. Press **✓1** (YES).
7. Computer displays **DRAINING**. **WASHING**. **FILLING** during filtration.
8. Computer displays **LOW TEMP** until back to operating temperature.
9. Computer displays product name or dashed lines.

No to Filter Prompt

1. Computer displays **FILTER NOW?** **YES NO** and the blue LED flashes.
2. Press ***2** (NO).
3. Fryer resumes normal operation.

Daily Maintenance Filtration

1. Press and hold Filter button for three seconds (right side for full vat; desired side for split vat).
2. Computer chirps, displays **FILTER MENU** and **AUTO FILTER**.
3. Use **▼** button to scroll to **MAINT FILTER**.
4. Press **✓1**.
5. Computer displays **MAINT FILTER?** and **YES NO**.
6. Press **✓1** (YES).
7. Computer displays **FILTERING**.
8. Oil drains from frypot.
9. Computer displays **SCRUB VAT COMPLETE?** and **YES**.
10. Scrub vat and Press **✓1** (YES).
11. Computer displays **IS OIL SENSOR CLEAN?** and **YES** (gas only).
12. Clean oil sensor (gas only) with a no scratch pad and press **✓1** (YES) (see photo).
13. Computer displays **WASH VAT?** and **YES**.
14. Press **✓1** (YES).
15. Oil flows across frypot and computer displays **WASHING**.
16. Computer displays **WASH AGAIN?** and **YES NO**.
17. Press ***2** for **NO**; **✓1** for **YES**.
18. After NO response, computer displays **RINSING**.
19. Oil washes across frypot.
20. Computer Displays **RINSE AGAIN?** and **YES NO**.
21. Press ***2** for **NO**; **✓1** for **YES**.
22. After NO response, computer displays **POLISH?** and **YES NO**.
23. Press **✓1**.
24. Oil flows through frypot.
25. Computer displays **POLISHING** and a five-minute countdown timer.



Responding to Low Oil Warning Light

JIB System (Jug in Box)

1. Orange LED on fryer lights.
2. Open cabinet door to access JIB.
3. Remove oil line from JIB.
4. Remove JIB.
5. Open new oil jug and remove liner under cap.
6. Position pick-up tube in new box with attached cap in place.
7. Position the new jug in the fryer cabinet.
8. Press and hold orange reset button until orange LED goes out.

Bulk Oil System

1. Orange LED on fryer lights.
2. Open JIB door.
3. Press and hold orange reset button until the jug is full then release. **DO NOT OVERFILL THE JUG.**
4. Orange light goes out.



Daily Filter Pan Cleaning and Preparation

The filter pad in a LOV™ fryer must be replaced at least once daily. In high-volume stores it should be replaced more often.



1

Replace O-rings every 90 days.

The filter pan must be cleaned daily and the filter pad replaced. Follow these instructions to prepare the filter pan:
Remove and disassemble the pan. Discard old filter



2

pad. Clean thoroughly. Leave no water in the pan. Reassemble the pan in this order:

1. Position the inner screen.
2. Place the filter pad, textured side up, in the pan.



3



4

3. Position the hold-down ring on the filter pad.
4. Position the crumb tray.
5. Firmly seat the filter pan in the cabinet. Ensure the MIB display is on A.

Quick Reference
 McDonald's LOV Gen Fry Station Guide Quick References

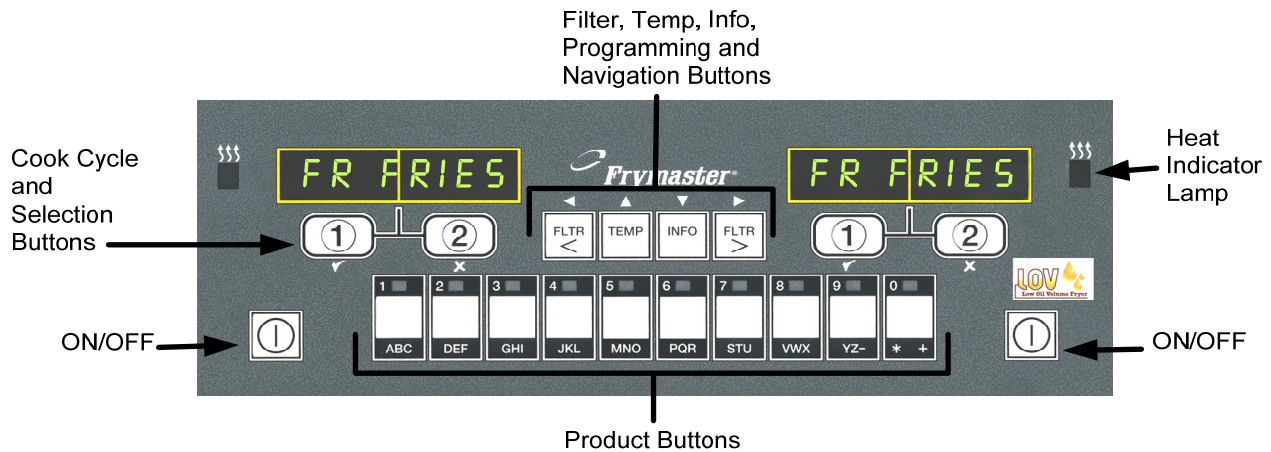
LOV™ Fryer Station Guide

French Fries/Hashbrowns

Quality

□ What are the customer expectations for fried products?

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



□ Turn the power switch ON

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



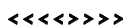
□ Check product cooking DISPLAY

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

FR FRIES
 or
 HASH BRN

□ Change from BREAKFAST TO LUNCH

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

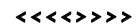


FR FRIES

□ Change from LUNCH TO BREAKFAST

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

FR FRIES







LOW TEMP

HASH BRN

LOV™ Fryer Station Guide

French Fries/Hashbrowns

□ Cooking French Fries or Hashbrowns (Dedicated Display)

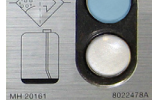


1. Press a cook channel button to begin the cook cycle. 
2. Display alternates between product name and remaining cook time. **FRY** ↔ **2:34**
3. Duty alarm sounds, shake fry basket (fries only). **DUTY**
4. Press cook channel button to cancel alarm. 
5. Finish alarm sounds and PULL is displayed when the cook cycle finished. **PULL**
6. Pull product from vat.
7. Press cook channel button to cancel alarm. 
8. Quality timer is activated. Q7 is displayed alternating with FRIS on display and count down timer starts. **Q7** ↔ **FRY**
9. QUAL is displayed when the product is to be wasted. **QUAL**
10. Press the cook channel button to restore the display to FR FRIES and the unit is ready for cooking. 

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

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



□ Auto Intermittent Filtration (If applicable)

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

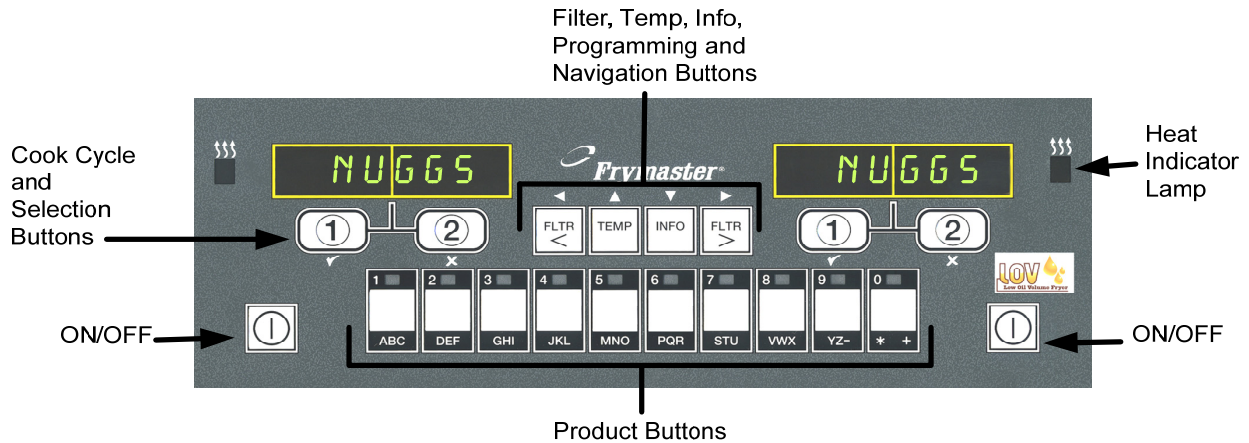
LOV™ Fryer Station Guide

McNuggets, Crispy, etc.

Quality

□ What are the customer expectations for fried products?

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



□ **Turn the power switch ON**

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



□ **Check product cooking DISPLAY**

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



□ **Change from Multi Product to Dedicated**

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



□ **Change from Dedicated to Multi Product Mode**

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



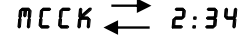
menu item for approximately three seconds until beep is heard.

2. Display changes to dashed lines.



□ **Cooking fried products (Multi Product Display)**

1. Dashed lines appear in product displays.
2. Press a product button.
3. Press a cook channel button and place basket of product in fry pot.
4. Display alternates between product name and remaining cook time.



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



10. Dashed lines appear in product displays.

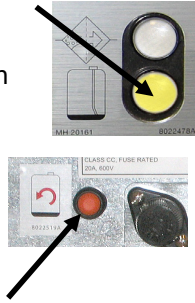


LOV™ Fryer Station Guide

McNuggets, Crispy, etc.

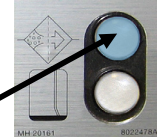
□ Fill Jug in Box (JIB) (If applicable) (oil reservoir is low)

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



□ Auto Intermittent Filtration (If applicable)

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



FILTER NOW?



SKIM VAT

CONFIRM



DRAINING.
WASHING.
FILLING

LOW
TEMP



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

FilterQuick™ Quick Start:

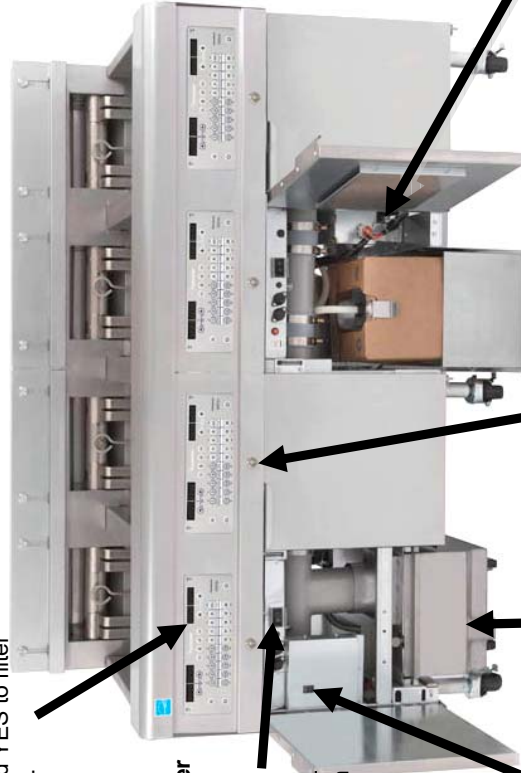
A: FQ3000: Programmable for automatic filtering. Press (YES) button to respond YES to filter prompt.

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

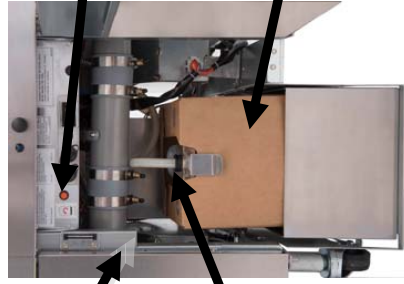
C: MIB: Displays status of system.

H: Blue Filter Button

F: Pick-up tube



1. Fill vats with oil to lower fill line.
2. Turn on power switches if applicable (D).
3. Turn controllers on by pressing the power button.
4. Controller (A) displays "CHANGE FILTER PAD? YES/NO"
5. Press (YES) and controller displays "REMOVE PAN"
6. Remove filter pan (G) and computer displays "CHANGE FILTER PAD"
7. Assemble filter pan, ensuring pan is out 30 seconds. Reinstall filter pan.
8. Position oil container [JIB (Jug in a Box)] in the right cabinet, placing pick-up tube (F) in open oil container (E).
9. Press and hold the top off reset switch (D) until JIB is full or Top Off Empty display goes out on controller (A).
10. Ensure an "A" is showing on the display of the MIB. A "P" indicates the filter pan is not properly placed. Reset the filter pan if necessary.
11. While cooking, respond YES to the Filter Now Prompt in display (A) by pressing the (YES) button and pressing the BLUE filter button when blinking (H).
12. Respond to the empty oil container Top Off Empty notification by replacing the oil container (E) and resetting the top off reset switch (D) or refilling the oil container with bulk oil system.

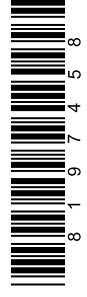


D: Top off reset button: Press and hold orange button after replacing the oil until top off empty notice goes out.

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



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



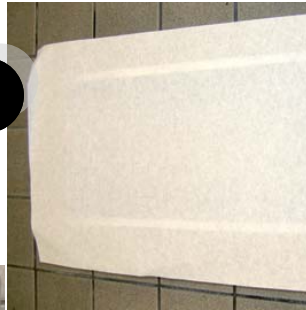
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Daily Filter Pan Cleaning and Preparation

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



1



2



3



4



5

Replace O-rings every 90 days.



6

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

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

Reassemble the pan in this order:

1. Position the inner screen.
2. Place the filter paper on the pan.
3. Position the hold-down ring on the filter paper and lower

4. Ensure the paper is folded up around the hold down ring.
5. Position the crumb tray.
6. Firmly seat the filter pan in the fryer. Ensure the "A" is visible on the display above the filter pan.



FilterQuick 3000 Quick Reference

FilterQuick™: Quick Reference

FRYMASTER

Pressed Individually: Scroll menu, programming options.
Pressed Simultaneously: Launches Polish.

Pressed Individually: Scroll menu, programming options.
Pressed Simultaneously: Changes to 2nd language if programmed.

Access programming, respond to left-display prompts and check recovery.

Access Filter Menu

Check actual, setpoint temperatures and software versions.

Exits/Enters COOL MODE.

Filter

COOL

Polish Now

EXIT/SCAN

ON/OFF

Left Side Product Buttons: 1-5 and 11-15 are products for left side display.

Product Button LED: Lit when product is cooking or holding.

Right Side Product Buttons: 6-10 and 16-20 are products for right side display.

FilterQuick buttons to start/stop a cook and acknowledge shake alarm.

Press product buttons to start/stop a cook and shake alarm.

Press and hold to stop a cook.

FOR SERVICE CALL 1-800-551-1111

ON/OFF

- Press ON/OFF button. Fryer enters melt cycle before switching to full temperature and heating to setpoint.
- Exit melt cycle by pressing and releasing the Exit Cool button or any programmed product button. Displays show Exit Melt? on left and YES NO on the right. Press **▲** to exit.

Cooking

- COOL displayed:** Press product button or Exit Cool button; fryer heats to setpoint and displays READY.
- Press product button and drop product.
- displayed:** The vat temperature is out of the READY zone.
- READY displayed:** Press product button and drop product.
- SHAKE displayed:** If shake is needed, alarm sounds. Press blinking product button to cancel alarm.
- DONE displayed:** Press product button to

Controller Button Navigation

- Product:** Press to start cook cycle. Press at end of cook cycle to stop alarm.
- Exit/Scan:** Press once, all programmed product buttons are lit; Select Product displayed. Press product button to view product name. Press right arrow to view parameters. Press Exit/Scan again to repeat. Press Exit/Scan twice to escape.
- Left/Right Arrows (◀▶):** Navigate options in left display. Press and hold simultaneously to launch Polish cycle.
- Up/Down Arrows (▼▲):** Navigate options in right display. Press and hold simultaneously to change language if programmed.
- Exit Cool:** Press to enter/exit Cool Mode.

Thermometer (⌘): Fryer ON:

- Press and release for setpoint/left; vat temp/right.

Thermometer (⌘): Fryer OFF:

- Press and release to display temperature, time, date, system version, FilterQuick version, circuit board versions.

Checkmark (✓): Fryer OFF:

- Press and release: Check recovery; Press and hold 3 seconds: Scroll filter usage; Press and hold 10 seconds: Main Menu-Product setup

Checkmark (✓): Fryer ON:

- Press and release: Check recovery; Press and hold 4 seconds: Info Mode.

Filter: Press and hold:

- Filter options: FILTER, CLEAN AND FILTER, DISPOSE, DRAIN TO PAN, BOIL OUT or CLEAN, FILL VAT FROM PAN, PAN TO WASTE (Bulk only) and FILL VAT FROM BULK (Bulk only).
- Filter: Press and release:** Displays total percentage of products cooked and cooks remaining to filter cycle.

Filter Menu Navigation

Left Display	Right Display	Action
COOL or READY	COOL or READY	Press and hold Filter button for 10 seconds
FILTER	Blank	Press ▶ to scroll to choices: Filter, Clean and Filter, Dispose, Drain to Pan, Boil Out or Clean, Fill Vat from Pan, Pan to Waste (Bulk only), Fill Vat from Bulk (Bulk only) and Exit. With the desired choice displayed press ✓ . (NOTE: Some choices are only available in the "ON" mode and some are only available when in the "OFF" mode.)

Common programming and navigation are shown below. The left and middle column show the computer displays; the right column has the action necessary to continue. Exit from a programming step at any time by pressing the Scan key until the display returns to its pre-programming status. To delete a product from a button enter a time of 0:00 and press the SCAN button.

Programming

Left Display	Right Display	Action
OFF	OFF	Press ✓ until Main Menu changing to Product Setup is displayed.
PRODUCT SETUP	Blank	Press ✓ .
PRODUCT SETUP	ENTER CODE	Enter 1650.
SELECT PRODUCT	Blank	Press desired product button.
LONG NAME	PRODUCT NAME OF BUTTON NUMBER	Enter product name with letter keys. Press ▶ .
SHORT NAME	PRODUCT NAME OF BUTTON NUMBER	Enter abbreviated product name with letter keys. Press ▶ .
COOKING MODE	SINGLE SETPOINT	Press ▶ . If multiple setpoint cooking is desired press ▼ MULTIPLE SETPOINT.
1 TIME	0:00 or previously entered time	Enter time with numbered keys. Press ▶ . (Enter 0:00 here and press Exit/Scan to unassign a button.)
1 TEMP	TEMP	Enter new temperature. Press ▶ .
1 SENSITIVITY	NUMBER	Set to desired position with ▼▲ keys. Press ▶ .
1 ALARM TIME	0:00 or previously entered time	Enter time in cook cycle for audible alarm for shaking. Press ▶ .
1 ALARM NAME	SHAKE	Set to desired position with ▼▲ keys. Press ▶ .
1 ALARM MODE	AUTO OR MANUAL	Set to desired position with ▼▲ keys. Press ▶ .
1 ALARM TONE	SHORT	Set to desired position with ▼▲ keys. Press ▶ .
2 ALARM TIME	:00	This is a second alarm and is entered like the first.
FILTER PROMPT	0	Enter the number of cook cycles for the product before a filter cycle is prompted.
INSTANT ON	5 or previously set number	This is the time, in seconds, the fryer heats at 100%, after the product button is pressed before the controller adjusts the temperature. Enter value and press ▶ . (Default is 5. 0=OFF). NOTE: Instant on time may need to be adjusted for light cooking loads.
HOLD TIME	0	Enter time in minutes to hold product before discarding. Press ▶ .
EXIT	EXIT	Press Scan button to exit or the ✓ button for additional programming.
SELECT PRODUCT	Blank	More Programming? Press product button and follow instructions above Exit Programming? Press Scan Button.
PRODUCT SETUP	Blank	Press Scan
OFF	OFF	

Responding to Fryer Filter Prompts

Yes to Filter Prompt

1. Controller displays **FILTER NOWP YES NO**.
2. Press **▲** (YES).
3. Controller displays **SKIM VAT**.
4. Use skimmer to remove debris from frypot.
5. Controller displays **START FILTRATION** and blue drain LED blinks.
6. Push the button with the blinking LED.
7. Controller displays **DRAINING** and **FLUSHING** during filtration.
8. Controller displays **FILLING** while the vat is filling.
9. Controller displays **LOW TEMP** alternating with the temperature or - - - - until back to operating temperature.
10. Controller displays **READY**.

No to Filter Prompt

1. Controller displays **FILTER NOWP YES NO**.
2. Press (NO).
3. Fryer resumes normal operation.

Responding to Low Oil Warning

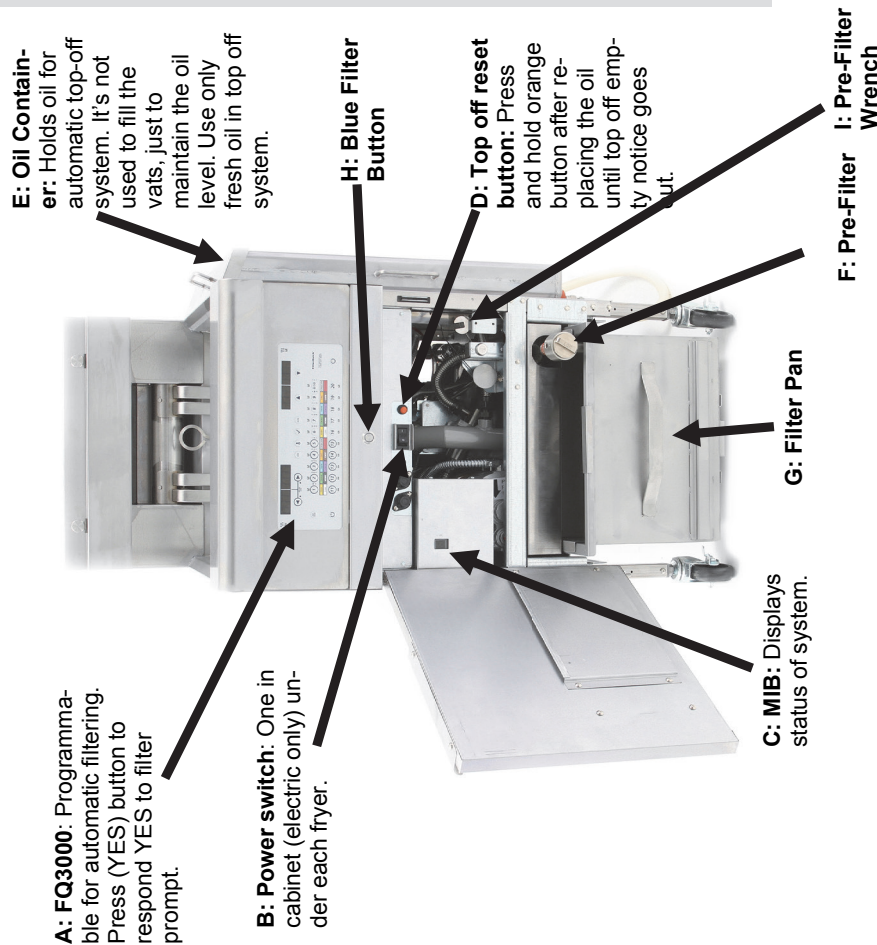
JIB System (Jug In Box)

1. Controller displays **TOPOFF OIL EMPTY** in the left display and **CONFIRM** in the right display. Press **▲** (CONFIRM).
2. Open cabinet door to access JIB.
3. Remove oil line from JIB
4. Remove JIB.
5. Open new oil jug and remove liner under cap.
6. Position pick-up tube in new box with attached cap in place.
7. Position the new jug in the fryer cabinet.
8. Press and hold orange reset button for three (3) seconds to reset system.

1814 FilterQuick 3000 Quick Start

1814 FilterQuick™ Quick Start:

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



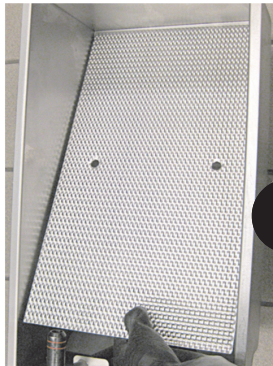
NOTE: The Frymaster 1814 FilterQuick™ fryer requires a start-up, demonstration and training before normal restaurant operations can begin.



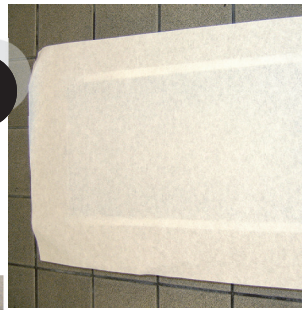
8 1 9 7 4 7 1
FRY_QR_8197471 07/2017

Daily Filter Pan Cleaning and Preparation

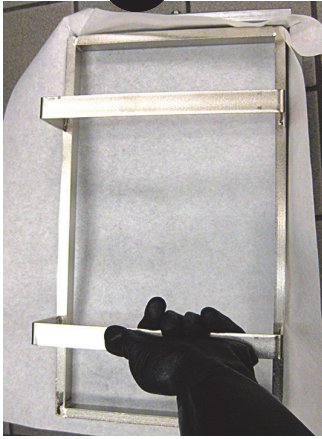
The filter paper in a FilterQuick™ fryer must be replaced at least once daily. In high-volume stores it should be replaced more often. Use Frymaster PN 8030445 16.5"x25.5" filter paper and 8030002 filter powder.



1



2



3



4



5

Replace O-rings every 90 days.



6

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

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

Reassemble the pan in this order:

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

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

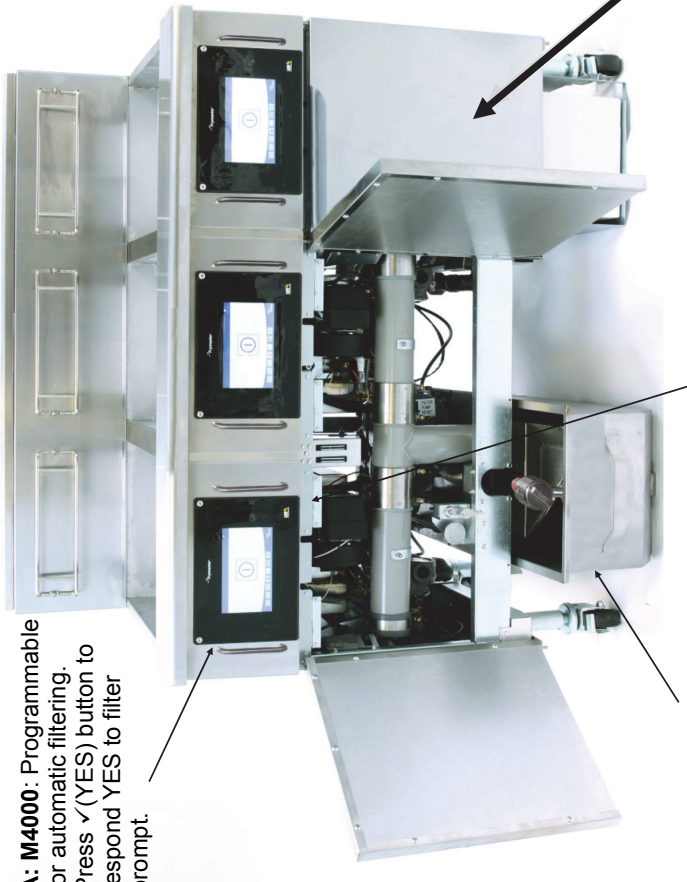
5. Position the crumb tray.
6. Firmly seat the filter pan in the fryer. Ensure the "A" is visible on the display above the filter pan.



McDonald's LOV Touch Quick Start

Quick Reference

LOV-T™ Quick Start:

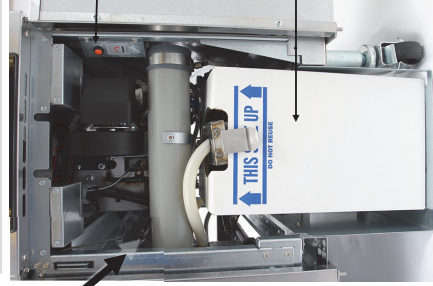


A: M4000: Programmable for automatic filtering. Press ✓(YES) button to respond YES to filter prompt.

C: Filter Pan

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

1. Fill vats with oil/ shortening to lower fill line.
2. Turn on power switches if applicable (**B**).
3. Turn controllers on by pressing and holding the button for two seconds.
4. Controller (**A**) displays "CHANGE FILTER PAD? YES/ NO".
5. Press ✓ (YES) and controller displays "REMOVE PAN".
6. Remove filter pan (**C**) and controller displays "CHANGE FILTER PAD".
7. Change filter and reassemble filter pan, ensuring pan is out 30 seconds. Re-install filter pan.
8. Position oil/shortening container in the right cabinet, placing pick-up tube in open container (**E**).
9. Press and hold the top off reset switch until yellow indicator goes out on controller. (**D**).
10. A "P" indicates the filter pan is not properly placed. Re-seat the filter pan if necessary.
11. While cooking, respond YES to the Filter Now prompt in display (**A**) by pressing the ✓ (YES) button.
12. Respond to the empty oil container yellow indicator light by replacing the oil/shortening container (**E**) and resetting the top off reset switch (**D**) or refilling the oil container with bulk oil system.



D: Top off reset button: Press and hold after replacing the oil/shortening until yellow indicator goes out.

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



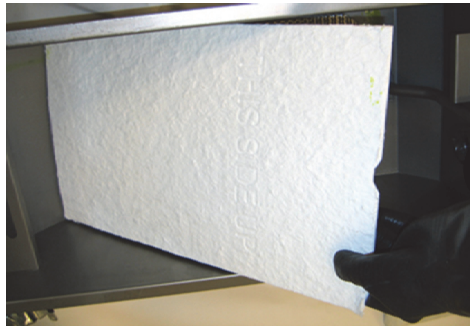
NOTE: The Frymaster LOV-T™ fryer requires a start-up, demonstration and training before normal restaurant operations can begin.

Daily Filter Pan Cleaning and Preparation

The filter pad/paper in a LOV™ fryer must be replaced at least once daily. In high-volume stores it should be replaced more often.

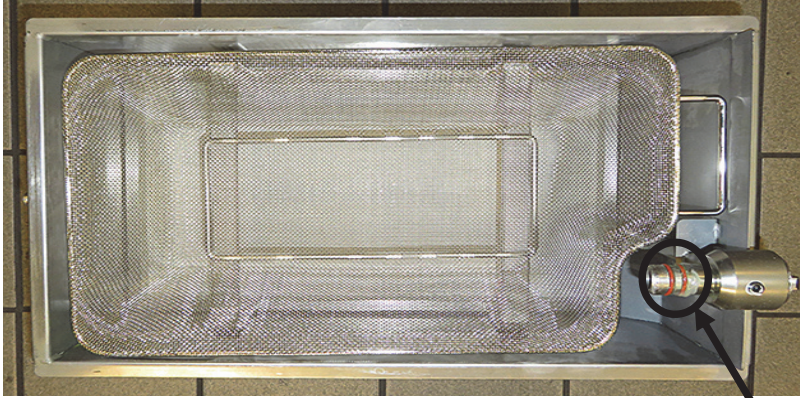


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Replace O-rings every 90 days.



3



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

Remove and disassemble the pan. Discard old filter pad/

paper. Clean thoroughly. Leave no water in the pan.

Reassemble the pan in this order:

1. Position the inner screen.
2. Place the filter paper, or if using a filter pad, textured

3. Position the hold-down ring on the filter pad/paper.

4. Position the crumb tray.

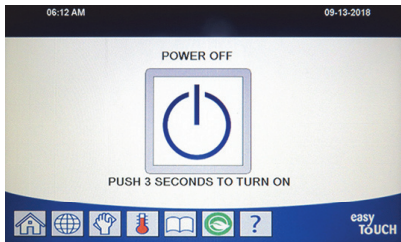
5. Firmly seat the filter pan in the cabinet. Ensure the controller does not display **P**.



Quick Reference

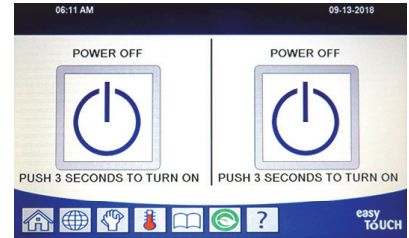
McDonald's LOV Touch Quick Reference

M4000 Basic Operation



Turn Fryer ON or OFF

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



Changing a Product

Press the product ICON associated with the lane to change the product. Then press the new product icon.

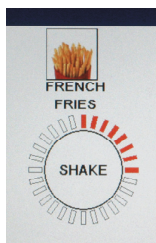


Start a Cook Cycle

Press the START button under the desired product.

Cancel a Cook Cycle

Press the RED "X" button next to the desired product within the first 30 seconds of a cook.



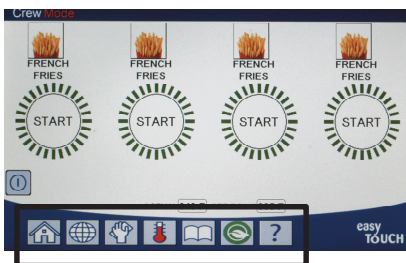
Cancel Duty or Shake Alarm

Press button under active display.



Cancel an end of Cook (REMOVE) Alarm

Press button under active display.



Check Temperature and Setpoint

Press temperature button. Displays actual temperature and setpoint.



Home Button (Settings, Recipes)

Change Language Filter Menu Temp Menu Energy Information Saver Statistics



Cooking with the M4000

- 1** A product is shown in display. To choose a different product press product icon and choose another product.

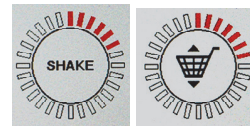


- 2** Press the START button under the product to begin the cook cycle.

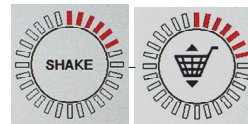
- 3** Display changes to COOKING with remaining cook time.



- 4** SHAKE alternating with basket is displayed when it is time to shake the fry basket.



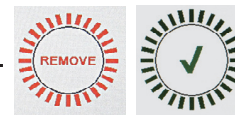
- 5** Press SHAKE/BASKET button to cancel SHAKE alarm.



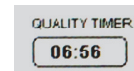
- 6** REMOVE alternating with the CHECKMARK is displayed when the cook cycle is complete.



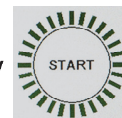
- 7** Press the REMOVE/CHECKMARK button to cancel alarm.



- 8** QUALITY TIMER is displayed below the START button as the quality timer counts down.



- 9** Pressing the START button now will launch a cook cycle and end the quality countdown timer.



- 10** HOLD EXPIRED alternating with the CHECKMARK is displayed when the quality time has elapsed and expired.

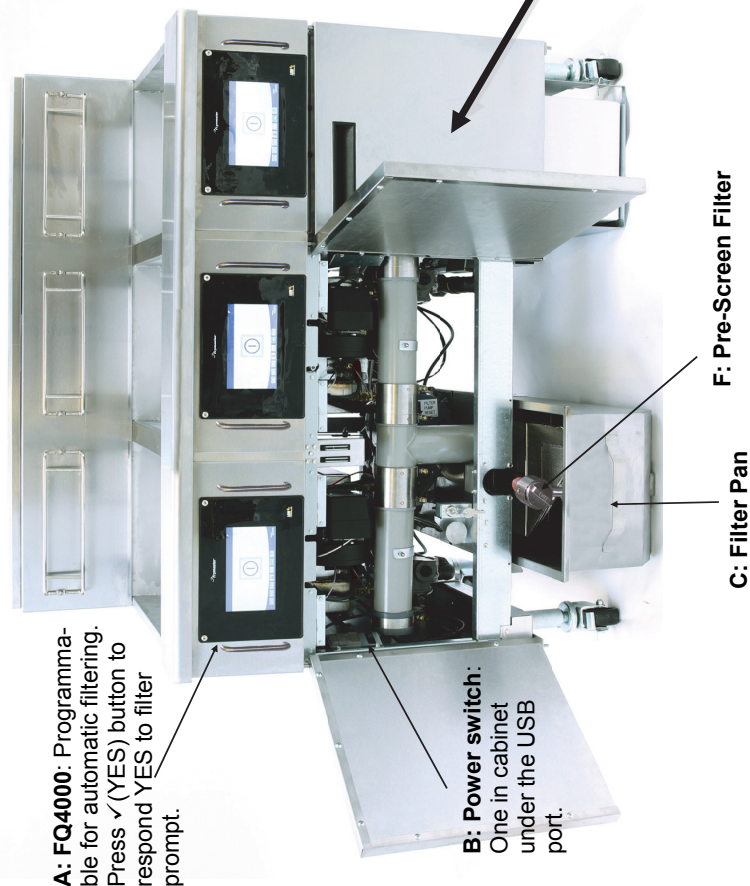


- 11** Pressing the HOLD EXPIRED/CHECKMARK button restores the display to the current selected product and the unit is ready for cooking.

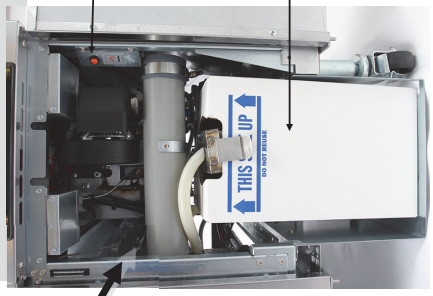


FilterQuick Touch Quick Start

FilterQuick™ - easyTouch® Quick Start



1. Fill vats with oil to lower fill line.
2. Turn on power switches if applicable (B).
3. Turn controllers on by pressing and holding the button for two seconds.
4. Controller (A) displays "CHANGE FILTER PAD? YES/NO".
5. Press ✓ (YES) and controller displays "REMOVE PAN".
6. Remove filter pan (C) and controller displays "CHANGE FILTER PAD".
7. Change filter and reassemble filter pan, ensuring pan is out 30 seconds. Re-install filter pan.
8. Position oil container in the right cabinet, placing pick-up tube in open container (E).
9. Press and hold the top off reset switch until JIB is full or Top Off Empty display goes out on controller. (D).
10. A "P" indicates the filter pan is not properly placed. Re-seat the filter pan if necessary until the "P" is not visible.
11. While cooking, respond YES to the Filter Now prompt in display (A) by pressing the ✓ (YES) button and BLUE filter button.
12. Respond to the empty oil container Top Off Empty notification by replacing the oil container (E) and resetting the top off reset switch (D) or refilling the oil container with bulk oil system.



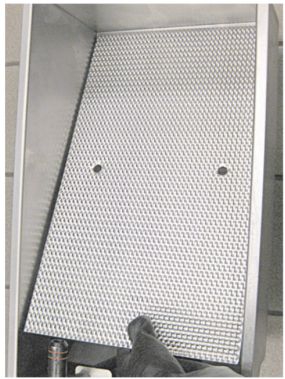
NOTE: The Frymaster FilterQuick™ - T fryer requires a start-up, demonstration and training before normal restaurant operations can begin.



FRY_QR_8197425 09/2018

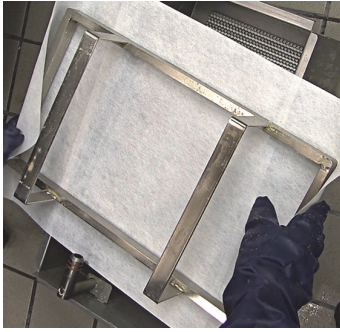
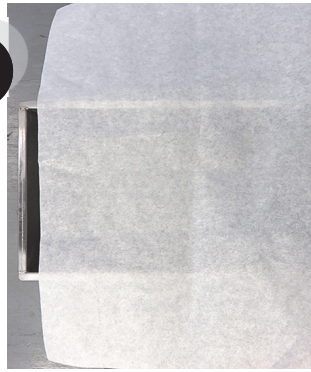
Daily Filter Pan Cleaning and Preparation

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



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Replace O-rings every 90 days.

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

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

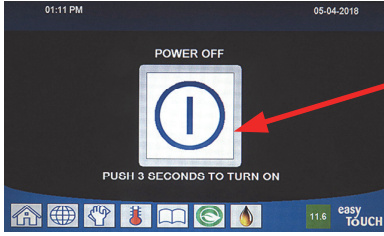
Reassemble the pan in this order:

1. Position the inner screen.
2. Place the filter paper on the pan.
3. Position the hold-down ring on the filter paper and lower

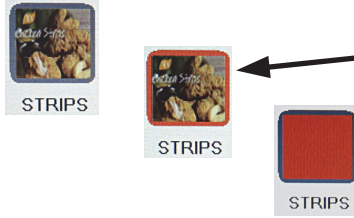
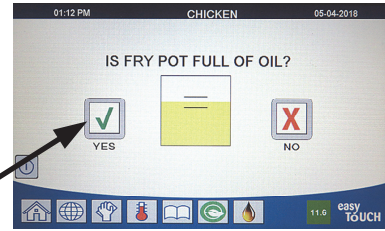
4. Ensure the paper is folded up around the hold down ring.
5. Position the crumb tray.
6. Firmly seat the filter pan in the fryer. Ensure the controller does **NOT** display **P**.

Quick Reference
FilterQuick FQ4000 Touch Quick Reference

FQ4000 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. If the frypot is FULL of oil press the check ✓ YES button.



Changing a Product
Press and hold the product button to change. The outline of the button changes from green to red and then to solid red. Select another product.



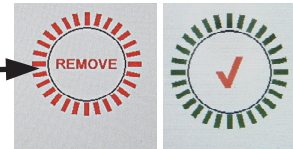
Start a Cook Cycle
Press the product button to start a cook. The timer will start counting down.

Cancel a Cook Cycle
Press the RED "X" button next to the desired product.

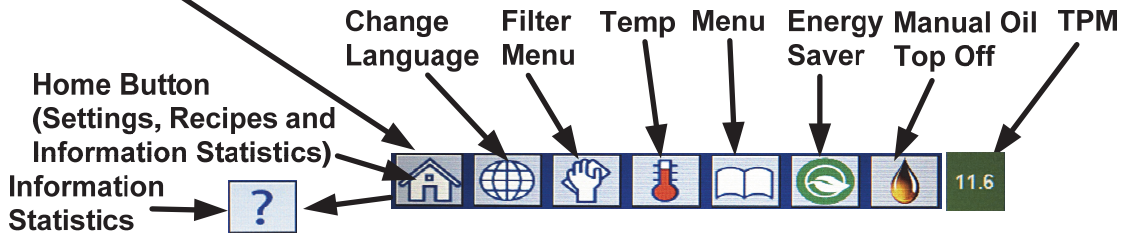
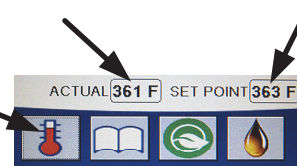


Cancel Shake Alarm
Press button under active display.

Cancel an end of Cook (REMOVE) Alarm
Press REMOVE or CHECK button under active display.

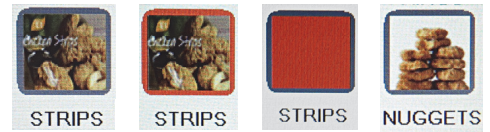


Check Temperature and Setpoint
Press temperature button. Displays actual temperature and setpoint temperature.



Cooking with the FQ4000

- 1** A product is shown in display. Choose a different product press and hold the product button to change. The outline of the button changes from green to red and then to solid red. Select another product.



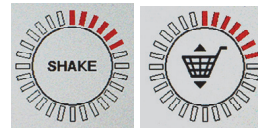
- 2** Press the product button to begin the cook cycle.



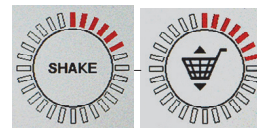
- 3** Display changes to timer with remaining cook time.



- 4** SHAKE alternating with basket is displayed when it is time to shake the fry basket.



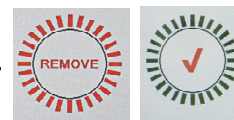
- 5** Press SHAKE/BASKET button to cancel SHAKE alarm.



- 6** REMOVE alternating with the CHECKMARK is displayed when the cook cycle is complete.

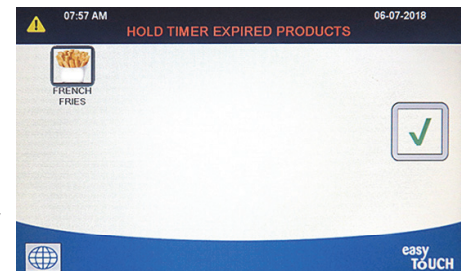


- 7** Press the REMOVE/CHECKMARK button to cancel alarm.



- 8** HOLD TIMERS run in the background and are not displayed until the hold timer expires.

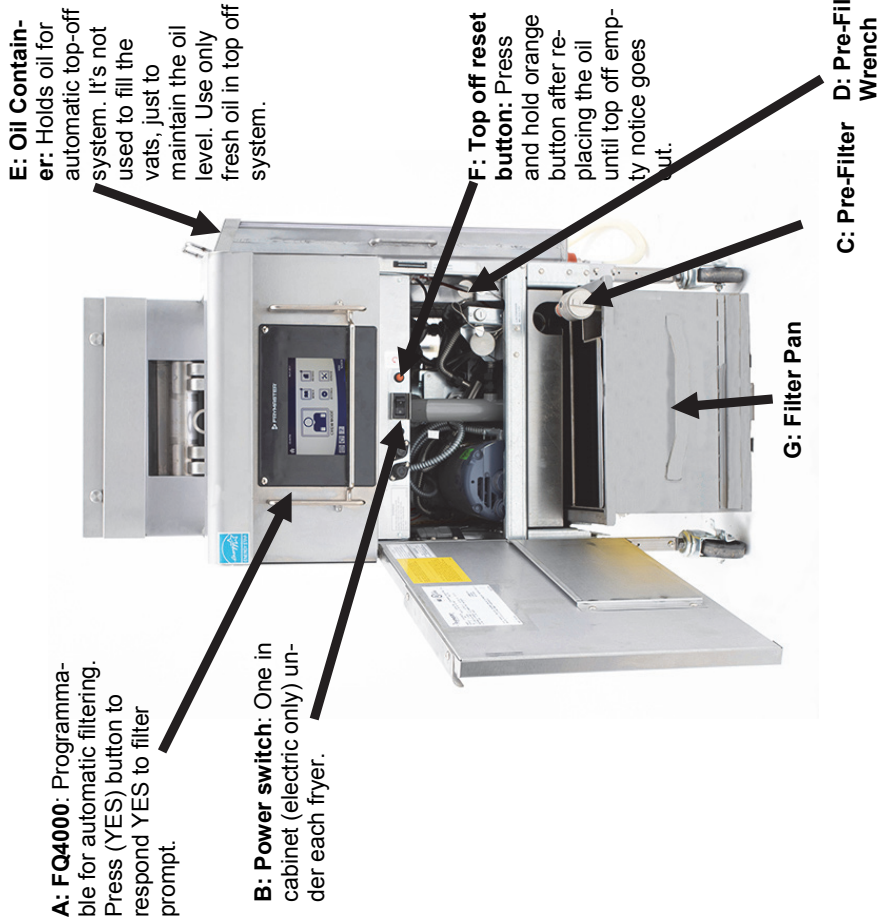
- 9** A HOLD TIMER EXPIRED PRODUCTS screen displays products that have expired hold timers.



- 10** Pressing the PRODUCT button(s) selects the products and changes the border color. Pressing the CHECKMARK button cancels the hold timers and restores the display to normal operation and the unit is ready for cooking.



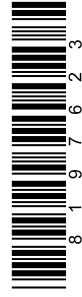
FQ60 FilterQuick™ easyTouch® Quick Start:



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



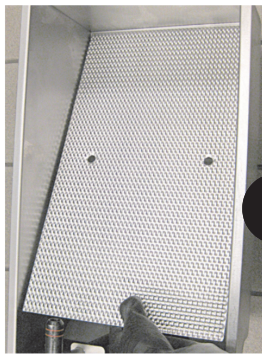
NOTE: The Frymaster 1814 FilterQuick™ fryer requires a start-up, demonstration and training before normal restaurant operations can begin.



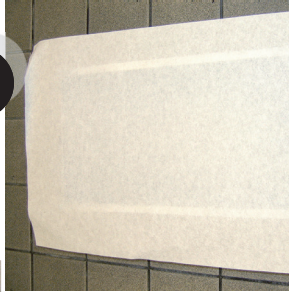
8 1 9 7 6 2 3
 FRY_QR_8197623 02/2019

Daily Filter Pan Cleaning and Preparation

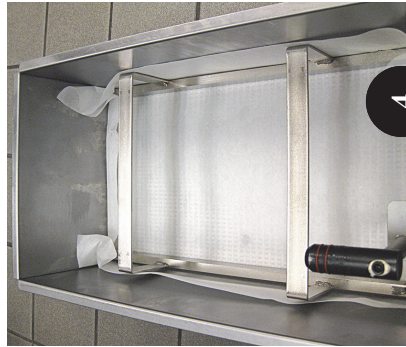
The filter paper in a FilterQuick™ fryer must be replaced at least once daily. In high-volume stores it should be replaced more often. Use Frymaster PN 8030445 16.5" x 25.5" filter paper and 8030002 filter powder.



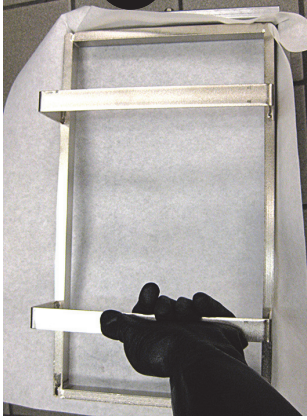
2



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Replace O-rings every 90 days.

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

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

Reassemble the pan in this order:

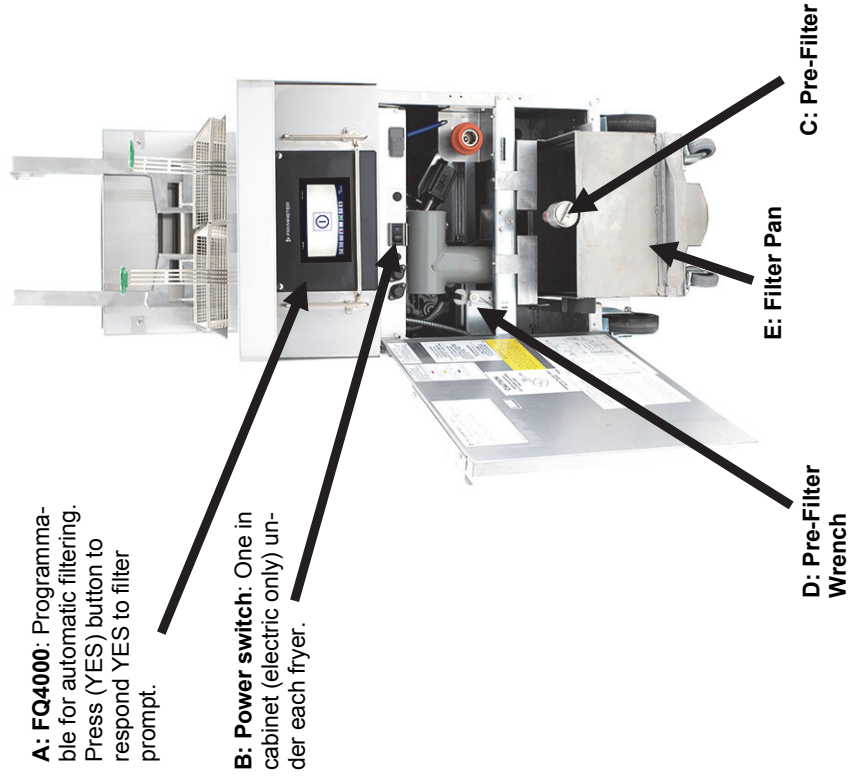
1. Position the inner screen.
2. Place the filter paper on the pan.
3. Position the hold-down ring on the filter paper and lower into the pan.
4. Ensure the filter paper is folded

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

5. Position the crumb tray.
6. Firmly seat the filter pan in the fryer. Ensure the "P" is **NOT** visible on the display in upper right corner.



FQ80 FilterQuick™ easyTouch® Quick Start:



A: FQ4000: Programmable for automatic filtering. Press (YES) button to respond YES to filter prompt.

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

D: Pre-Filter Wrench

E: Filter Pan

C: Pre-Filter

1. Fill vats with oil to lower fill line.
2. Ensure the pre-filter (C) is secured tightly with the pre-filter wrench (D).
3. Turn on power switch(es) if applicable (B).
4. Turn controllers on by pressing the power button.
5. Controller (A) displays "CHANGE FILTER PAD? YES/NO"
6. Press (YES) and controller displays "REMOVE PAN"
7. Remove filter pan (E) and computer displays "CHANGE FILTER PAD"
8. Assemble filter pan, ensuring pan is out 30 seconds. Re-install filter pan (E).
9. Ensure a "P" is not in the upper right corner of the display, which indicates the filter pan is not properly placed. Reseat the filter pan if necessary.
10. While cooking, respond YES to the Filter Now Prompt in display (A) by pressing the (YES) button.



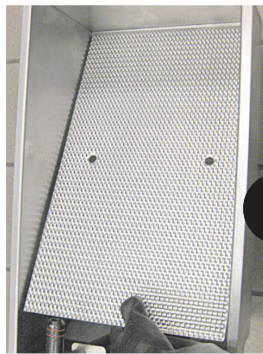
NOTE: The Frymaster FQ80 FilterQuick™ fryer requires a start-up, demonstration and training before normal restaurant operations can begin.



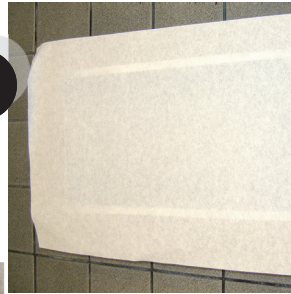
8 1 9 7 7 8 4
 FRY_QR_8197784_09/2019

Daily Filter Pan Cleaning and Preparation

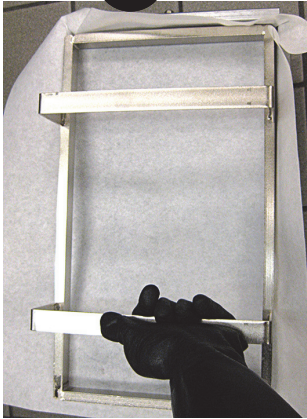
The filter paper in a FilterQuick™ fryer must be replaced at least once daily. In high-volume stores it should be replaced more often.



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Replace O-rings every 90 days.

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

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

Reassemble the pan in this order:

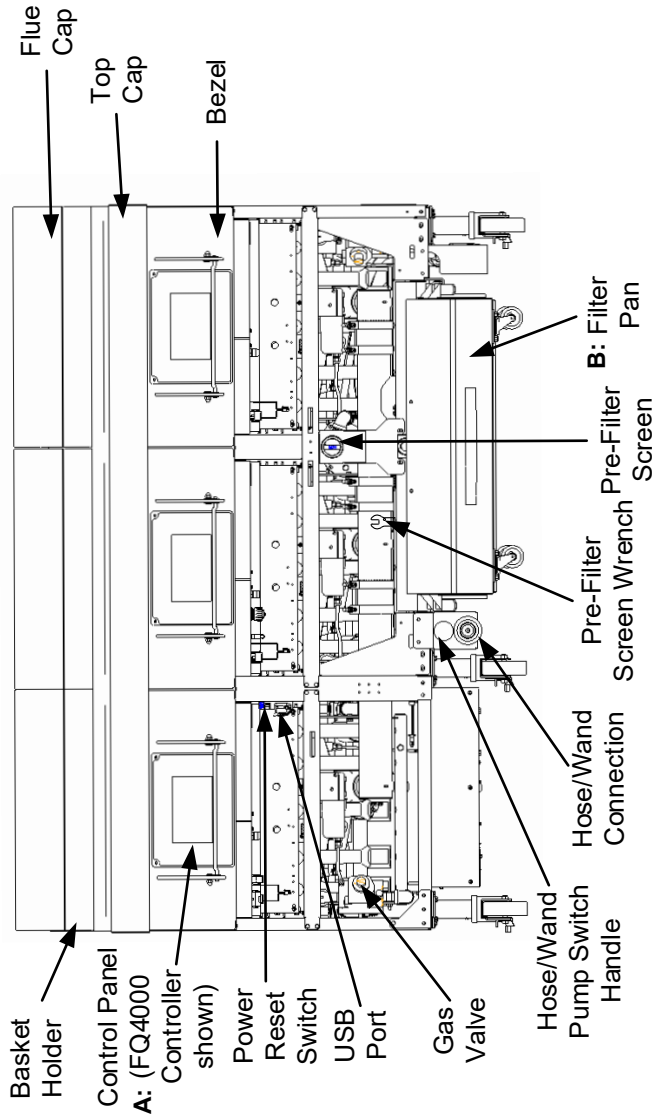
1. Position the inner screen.
2. Place the filter paper on the pan.
3. Position the hold-down ring on the filter paper and lower into the pan.
4. Ensure the filter paper is folded


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

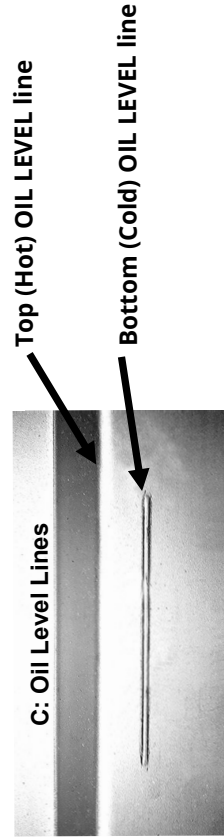
5. Position the crumb tray.
6. Firmly seat the filter pan in the fryer. Ensure the “P” is **NOT** visible on the display in upper right corner.



FQG120T Quick Start



1. Fill vats with oil to lower fill line (C).
2. Turn controllers on by pressing and holding the  for three (3) seconds.
3. Controller (A) displays "CHANGE FILTER? YES/NO".
4. Press (YES) and controller displays "REMOVE PAN".
5. Remove filter pan (B) and controller displays "CHANGE FILTER".
6. Change filter and reassemble, ensuring pan is out 30 seconds.
7. Re-install filter pan.
8. A "P" indicates the filter pan is not properly placed. Reseat the filter pan if necessary until the "P" is **NOT** visible.
9. While cooking, respond YES to the FILTER NOW prompt in display (A) by pressing the (YES) button and BLUE filter button.



NOTE: The Frymaster FQG120T fryer requires a start-up, demonstration and training before normal restaurant operations can begin.

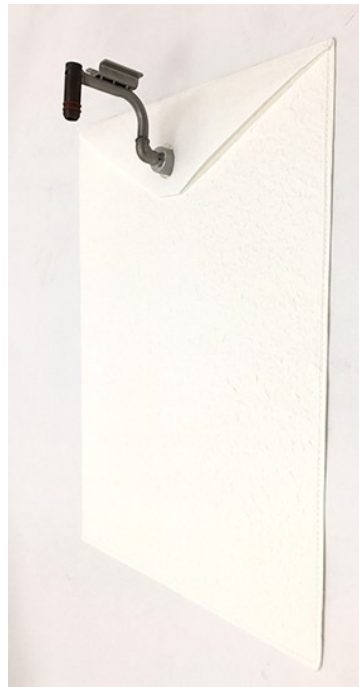
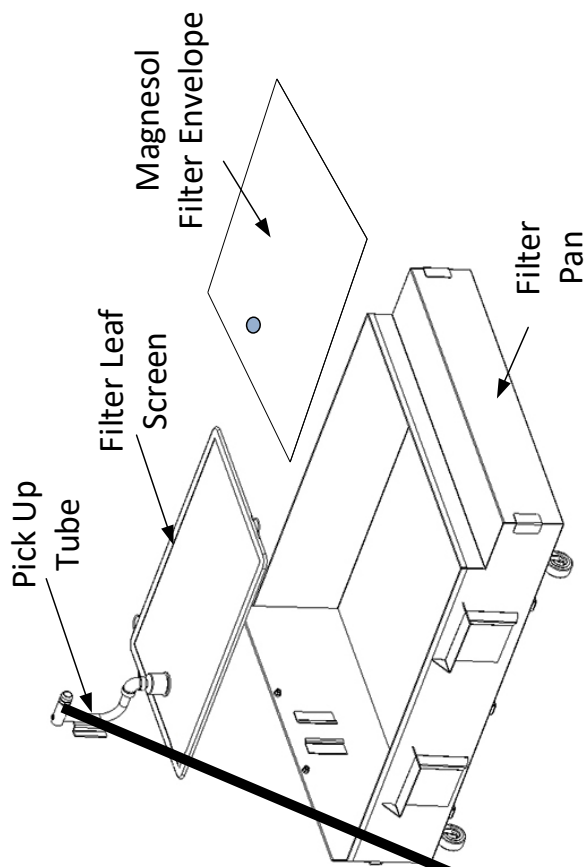


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Daily Filter Pan Cleaning and Preparation

The filter pan **MUST** be cleaned daily and the filter **MUST** be replaced once daily.

- Follow these instructions to prepare the filter pan:
1. Remove and disassemble the pan assembly.
 2. Discard old filter.
 3. Clean all parts thoroughly.
 4. Dry the pan completely. **Do NOT leave any water in the pan.**
 5. Reassemble the pan in the following order shown.
 6. Firmly seat the filter pan in the fryer. Ensure the controller does **NOT** display **P**.



Replace O-rings every 90 days.

Quick Reference
FilterQuick FQ80/120 Touch Quick Reference

FQ4000 FQ80/100/120 Basic Operation



Turn Fryer ON or OFF

Press and hold button 3 seconds to switch on.

Press button to switch off.



Changing a Product

Press and hold the product button to change. The outline of the button changes from gray to red and then to solid red. Select another product.

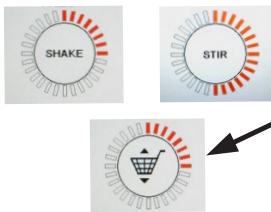


Start a Cook Cycle

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 desired product.

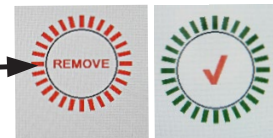


Cancel Shake/Stir Alarm

Shake or stir the product and press button under active display if not set to auto cancel.

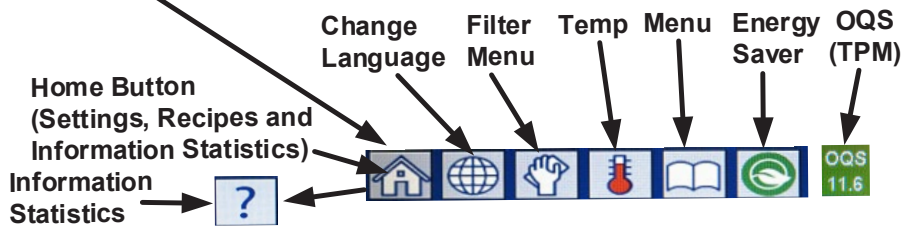
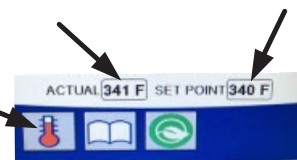
Cancel an end of Cook (REMOVE) Alarm

Press REMOVE or CHECK button under active display.



Check Temperature and Setpoint

Press temperature button. Displays actual temperature and setpoint temperature.



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Quick Reference

Cooking with the FQ4000

- 1** A product is shown in display. Choose a different product press and hold the product button to change. The outline of the button changes from green to red and then to solid red. Select another product.



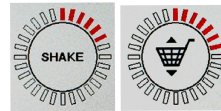
- 2** Press the product button to begin the cook cycle.



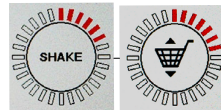
- 3** Display changes to timer with remaining cook time.



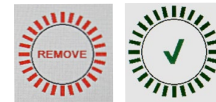
- 4** SHAKE alternating with basket is displayed when it is time to shake the fry basket.



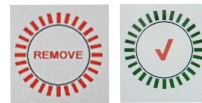
- 5** Press SHAKE/BASKET button to cancel SHAKE alarm.



- 6** REMOVE alternating with the CHECKMARK is displayed when the cook cycle is complete.



- 7** Press the REMOVE/CHECKMARK button to cancel alarm.



- 8** HOLD TIMERS run in the background and are not displayed until the hold timer expires.

- 9** A HOLD TIMER EXPIRED PRODUCTS screen displays products that have expired hold timers.



- 10** Pressing the PRODUCT button(s) selects the products and changes the border color. Pressing the CHECKMARK button cancels the hold timers and restores the display to normal operation and the unit is ready for cooking.

