# Chapter 9: Start Up (Commission) Forms

McDonald's LOV Gen 2 3000 Start Up (Commission/Demo) Form

	RYMA	STER									100	
					SION AND						Low Oil Volume	Fryer
Store Na	ame					Tec	hnici	an				
		ole)										
Address	(··					Add	iress	. <u>.</u> ,				
City/Sta	te					City	/Stat	e				
Store Pl	non <mark>e (</mark>	)			_	Col	untry					
		FRYFR/FII	TER MODE				SFR		3FR (10	DIGIT	)	
		rform start					ster tr		~ <b>—</b>			
	•	lank-off plat			•						N/A (GAS)	
		hoods have					- 4 - 11 -					
		e, Stand-off										
		quick disco is properly		nnected to g	gas line inpl	it ben	eath t	ne cente	r or the	tryer a	and verify tr	ie ieπ gas
<ul> <li>Remove Warranty Label date tabs.</li> <li>Ensure fryer is level and properly restrained in accordance with the operator's manual.</li> </ul>												
<ul> <li>Perform SETUP on all computers. Refer to manual. Record Software Controller</li> </ul>												
MIBOQS (if applicable)												
		nd Date are									-,	
		r settings in			or Fry Statio	ns and	d 6 foi	Protein	Stations			
Prog	ram compu	iters for pro	oducts to b	e cooked a	as per man	agers	requ	est - FR	FRIES		H BRN, N	JGGETS,
		Refer to ma										
		n being insta										S □ NO
If frye	er was setu	p as a <b>BULI</b>	K OIL SUPP	PLY / DISPO	OSAL SYST	EM (	RTI) v	vas powe	r cycled	after	setup?□ YE	ES □ NO
		ining kit inst										S □ NO
		fryer for AT										
		in and dry a										
gas a	and electric	checks bel or (upper o	ow) and ver	rify tempera	atures are a	t set p	ooint -	⊦/- 5°F / 2	2°C.Ve	rify th	at oil level	IS below
		ops off from		e) Dul <u>abov</u>	e AIF Selis	<u>or</u> (10)	wero	ii ievei) (	auu/ren	love		saly) allu
		nt to ensure		n't have a se	evere nositiv	/e or r	nedati	ve air bal	ance			
GAS	S fryers - W	Vhile units a	are heating	up, check i	ncoming aa	is pre	ssure	(Natural	Gas: 6	-14" V	V.C.; LP Ga	as: 11-14"
W.C.	). Record a	Vhile units a actual incom	ning pressur	e	Check bu	irner r	manifo	old pressu	ure. Re	cord a	ctual burne	r manifold
press	sure below.	Check for p	oroper comb	oustion; frye	ers should h	ave a	brigh	t orange	flame a	fter ap	proximately	1 minute
		djust blowe									es or .3	9 uA on
Gas	Vat #1	Modules or Vat #2	N each ignite	er flame ser Vat #4	Vat #5		a micr : <b># 6</b>	o amp rea Vat # 7		t # 8	Vat # 9	Vat # 10
Burner	ναιπι	val #2	val #J	vaι <del>π4</del>	val #J	val		vai # 1	va	. # 0	ναι π σ	ναι π 10
Pressure												<u> </u>
Left uA												
Right uA	I	1	1	I	1			1			1	1

## Two (2) hours are allowed for Commission per fryer <u>system;</u> fry or protein station. Two (2) hours are allowed for one (1) Demonstration per store location.

Continued on next page

## **FRYMASTER**

**ELECTRIC** fryers - While units are heating up, ensure applied voltage matches the rating plate. Ensure all phases are balanced and there is no current draw when controller heat light is off.

AMP I	DRAW									
Electric	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat # 6	Vat # 7	Vat # 8	Vat # 9	Vat # 10
L1										
L2										
L3										

Verify that all filter parts (filter pan, filter screen, filter pad or paper, hold-down ring, crumb tray, and O-rings) are present. Visually inspect the oil drain and return system to ensure all connections are tight.

□ Verify filter pan alignment. The pan should slide smoothly into position with an "A" displayed on the MIB. Ensure pickup tube is fully engaged in the pan suction tube. "P" should be displayed on the MIB when the pan is pulled forward.

Perform an Auto Filter on a vat to ensure the filter pump is operational and check the drain and return system for leaks. If OQS is installed, TPM value.

Remove old Fryer's Friend from the store and replace with the new Fryer's Friend.

□ The startup tech is responsible for training the operators following the steps below.

## LOV<sup>™</sup> Fryer Training

Ensure all trainees refer to the Quick Reference, Quick Start, Fry Guides and Operation Manual located in the manual holder inside the fryer door for the following.

## Hands on demonstration and performance are essential for all trainees.

## **CREW / FILTRATION PERSON(S) / MANAGERS**

### OVERVIEW

- Provide an overview of what a LOV is Vs traditional fryer Smaller vat, Low Oil Volume
- Explain the benefits when used properly Use less oil, Auto Filter, Auto Top Off

## COMPUTER

### □ Identify M3000 Computer buttons and functions / LED's for LOV – Refer to the LOV Quick Start Guide

- ON / OFF Buttons Full and Split Functions
- Product Buttons Multi product cooking buttons and entering codes for programming
- Cook Cycle Buttons Start a cook cycle / cancel alarms and change from Dedicated to Multi Product
- Filter Buttons On- Press -Cooks Remaining / On = Press and hold to access Filter Menu / Menu navigation
- Temp Button Off Versions of software / On = 1(X) actual temp 2(X) set-point
- □ Info Button 1(X) Recovery check of fryer / Press and hold 3 seconds = Filter Stats, Usage, Last Load
- Filter Light Blue LED
- JIB Orange LED / JIB Reset
- □ Master Power Switch (per vat) (US ONLY)
- □ MIB Display Window "A" for Auto or "P" filter pan installation issue. Check for proper installation of pan.

#### Demonstrate how to use the operating controls – Cooking Functions – Refer to the LOV Fryer Station Guides

- Turning the computer ON / OFF for heating the vats
- □ One button cooking Dedicated Mode Refer to the LOV Fry Station Guide (French Fries/Hashbrowns)
- □ Two button cooking Multi Product. Show **REMOVE DISCARD PRODUCT** message if setpoint is different for product being cooked. **Refer to the LOV Fry Station Guide (McNuggets, Crispy, etc.)**
- Changing from breakfast to lunch and back
- Cancel a cook cycle or alarms

#### Demonstrate JIB System (JIB and Bulk Oil Systems) – Refer to the LOV Quick Reference Guide

- Demonstrate setup of the JIB
- Filling vats with oil (Bulk or JIB)

#### AUTO TOP-OFF (ATO) – Refer to the LOV Quick Reference Guide

Instruct on function of Yellow "JIB Empty" LED (Use remaining oil in box)

Page **2** of **5** 

## FRYMASTER

- Demonstrate when JIB is changed JIB reset must be pressed and held to reset light
- Demonstrate Auto Top-Off on a vat by moving oil out of vat

### □ <u>AUTOMATIC INTERMITTENT FILTRATION (AIF)</u> – Refer to the LOV Quick Reference Guide

- Demonstrate assembly of the filter pan (Emphasize need for daily pad change / more often as needed)
- Demonstrate AIF cycle on "TEST" menu item. Air bubbles should only be observed in unit being filtered.
- Show Blue LED, SAY "YES" TO THE BLUE LIGHT
- Show "FILTER NOW" displayed on vat to be filtered
- Demonstrate new skimming procedure
- □ Show filtration issues (OIL TOO LOW, errors created by not changing the pad (monitor oil returned to vat levels should be where it started)
- □ Show FILTER BUSY message by trying to manual filter while another vat is filtering.
- Six consecutive unsuccessful filtrations and unit goes to **SERVICE REQUIRED** an authorized technician is needed.
- □ Show location of thermal reset on Filter Motor

## TROUBLESHOOTING

- Common error messages
  - □ Is Vat Full? a problem may exist in the filtration system Follow instructions on the computer.
  - Drain Clogged- Clear Drain-Is Drain Clear? (Gas Only) Follow instructions on the computer using the new fryers friend to clear the drain.
  - □ Filter Busy a filtration process is in another vat
  - D Probe Failure Temperature circuitry has a problem Turn off fryer and call for service
  - □ Heating Failure Unit is not heating Turn off fryer and turn on again.
  - □ Low Temp Oil temperature below set point may occur during cooking cycle
  - □ Recovery Fault Vat did not meet minimum specs for temperature recovery Press the ✓ to continue.
  - Service Required a problem exists that requires a technician.
- Given that the second s

## FILTRATION PERSON(S) / MANAGERS

### Refer to LOV Quick Reference Guide and Operations Manual Chapter 4

- Demonstrate daily cleaning of the oil sensor during maintenance filters with no-scratch pad (gas only).
- <u>FILTER MENU</u> (Press and hold LEFT or RIGHT FLTR button based on the type of vat being filtered)
   NON BULK OIL SYSTEM
  - Demonstrate how to access FILTER MENU
    - Given the second second
    - Show MAINT FLTR (always filter the Fish vat last)
    - □ Show DISPOSE and explain what it does (Use of MSDU)
    - Show DRAIN TO PAN and explain what it does
    - $\hfill$  Show FILL VAT FROM DRAIN PAN and explain what it does

## BULK OIL SYSTEM

- Demonstrate how to access FILTER MENU
  - □ Show AUTO FILTER and explain what it does
  - □ Show MAINT FLTR (always filter the Fish vat last)
  - □ Show DISPOSE and explain what it does
  - □ Show DRAIN TO PAN and explain what it does
  - □ Show FILL VAT FROM DRAIN PAN and explain what it does
  - □ Show FILL VAT FROM BULK and explain what it does
  - □ Show PAN TO WASTE and explain what it does

## FRYMASTER<sup>®</sup>

## STORE MANAGERS ONLY (OR DESIGNATED PERSONS)

## Refer to LOV Quick Start Guide and Operations Manual Chapter 4

- Demonstrate how to access LEVEL 1 PROGRAMMING (Press and hold TEMP and INFO) Code 1234
  - Demonstrate Product Selection and setting up an item and Assigning Buttons
  - Demonstrate how to add a new Menu Item setup a test menu item (short cook cycle)
  - Deep Clean
  - High Limit Check
  - Fryer Setup Mode
- Demonstrate how to access LEVEL 2 PROGRAMMING (Press and hold TEMP and INFO) Code 1234
- Demonstrate how to access INFO MODE (Press and hold INFO for three seconds)
  - □ Show FILTER STATS menu
  - □ Show REVIEW USAGE menu
  - □ Show LAST LOAD menu

Demonstrate Deep Clean Procedures – as much as practical (Refer to Operations Manual Chapter 4)

## **Key Points**

## **Review with all employees**

- Blue Light Choose YES to Filter Now? and Confirm
- Orange Light Change JIB and press reset (Bulk users fill JIB)
- Start a cook on the fry station by pressing the cook button
- Start a cook on the protein station by pressing the product button and then the cook button.
- Is Vat Full? Answer YES only when oil it at the top line.
- Maintenance filter daily
- Change filter pad daily or twice daily in high volume or 24 hour stores

## Date of Training \_

## Training has been conducted on the following areas:

- 1) Computer functions
- 2) Operating the Fryer
- 3) JIB System

Signature

4) Auto Top Off

- 6) Level 1 Programming
- 7) Level 2 Programming
- 8) Accessing Info Mode
- 9) Explain Deep Cleaning Process

5) Auto Filter and Filter Menu

10) Troubleshooting

## Training / Demo Signature Sheet – Key Personnel

* Store Manager's	Printed	
Signature	Name	

* Filtration Person Signature	Printed Name	
* Key Shift Person	Printed	

Name

## FRYMASTER

O/O / Staff	Printed	
Personnel	Name	

Technician's	Printed	
Signature	Name	

\* - Mandatory Attendee

## TRAINING DECLINED

O/O / Corporate	Printed	
Manager Signature	Name	

**FAS**: Provide a copy of all five (5) pages to the customer and to Frymaster.

Retain a copy for two years from date of installation

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## **Start Up Forms** FilterQuick 3000 Start Up (Commission/Demo) Form

Store Name

Address

Right uA

City/State



			FRYER/FIL	TER MODE	l Number			9	Seri	AL N	UME	BER (	(10 נ	IGIT	)		
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			erly capped.		ected to gas	ine input	ben	eatri	the c	Jenie	r or i	ne n	yera	and v	eniy	the le	t gas input
			Label date ta														
		,	el and prope		in accordance	ce with the o	oper	ator's	s mar	ual.							
		•	n all compute	•													
						MIB					Α	IF_					
	ATO_		Controller	OQS	(if applicab	ole)											
	Program controllers for products to be cooked as per managers request - Refer to controller manual.																
			eing installed													D YES	S □ NO
	If frye	was setup	as a <b>BULK C</b>	IL SUPPLY	WASTE DI	SPOSAL S	YST	EM w	/as po	ower	cycle	d afte	er set	up?		D YES	S □ NO
			er for ATO s				-	·	`								
	Thoro	ughly clean	and dry all va	ats. Fill all vat	s with oil to 1	2" below co	ld oi	il line.	Allo	w fry	ers to	hea	t to s	et poi	nt (se	e gas	and electric
			d verify temp <b>ove AIF sen</b>														
			cycle 3 time					nece	ssary	/) and	u uia	l eau	ii va	i iop:	5 011	ironi J	ID. NOTE.
			to ensure tha	•			nega	ative a	air ba	lance	Э.						
	GAS 1	fryers - Whil	e units are h	eating up, ch	eck incomin	g gas press	sure	(Natu	ural C	Gas: 6	6-14"	W.C	.; LP	Gas:	11-1	4" W.C	.). Record
			ressure														
			n; fryers shou uA (micro ai														
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G	as	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5		Vat #	<b># 6</b>	Va	at # 7		Vat	¥ 8	Va	at # 9	Vat # 10
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ELECTRIC fryers - While units are heating up, ensure applied voltage matches the rating plate. Ensure all phases are balanced and there is no current draw when controller heat light is off.

AMP I	DRAW									
Electric	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat # 6	Vat # 7	Vat # 8	Vat # 9	Vat # 10
L1										
L2										
L3										
U Verify	Verify that all filter parts (filter pan filter screen filter pad or paper hold-down ring crumb tray and O-rings) are present. Visually									

at all filter parts (filter pan, filter screen, filter pad or paper, hold-down ring, crumb tray, and O-rings) are present. Visually inspect the oil drain and return system to ensure all connections are tight.

Verify filter pan alignment. The pan should slide smoothly into position with an "A" displayed on the MIB. Ensure pick-up tube is fully engaged in the pan suction tube. "P" should be displayed on the MIB when the pan is pulled forward.

## Two (2) hours are allowed for the above to Start-Up one system.

8197129 01/2023

## **FRYMASTER**

- Perform an Auto Filter or OQS Filter (if applicable) on a vat to ensure the filter pump is operational and check the drain and return system for leaks. If OQS is installed, TPM value/Oil is Good\_\_\_\_\_\_
- Remove old Fryer's Friend from the store and replace with the new Fryer's Friend
- □ The startup tech is responsible for training the operators following the following the steps below.

## FILTERQUICK<sup>™</sup> FRYER TRAINING

Ensure all trainees refer to the Quick Reference, Quick Start, Controller Manual and Operation Manual located in the manual holder inside the fryer door for the following.

### Hands on demonstration and performance are essential for all trainees.

## **CREW / FILTRATION PERSON(S) / MANAGERS**

### 

- Provide an overview of what a FilterQuick is vs. traditional fryer Smaller vat, Low Oil Volume
- □ Explain the benefits when used properly Use less oil, Semi-automatic Filter, Auto Top Off

## CONTROLLER

- Identify FilterQuick<sup>™</sup> Controller buttons and functions / LED's for filtration Refer to the FilterQuick<sup>™</sup> Quick Start Guide
  - ON / OFF Buttons Demonstrate full and split functions.
  - Cook Cycle Buttons Demonstrate a cook cycle/stop a cook cycle.
  - □ Exit Cool Button Demonstrate entering and exiting the energy-saving Cool Mode.
  - □ Temp Button Demonstrate Use: **ON** Setpoint and vat temperature; **OFF** Temp, time, date, software versions.
  - Checkmark Button Demonstrate Use: ON Enter codes, respond to prompts; OFF Press and hold 3 seconds: Scroll filter usage.
  - Filter Button Demonstrate Use: Press and release: Cooks remaining or percentage and cooks remaining to filter prompt; Press and hold: Filter options.
  - Exit Scan Demonstrate Use: Scan programmed menu items and exit menus.
  - JIB Reset switch / Bulk fill switch on bulk fresh oil systems
  - □ Master Power Switch (per vat) (Electric and US ONLY)
  - IMIB Display Window "A" for Auto or "P" filter pan installation issue. Check for proper installation of pan.
  - Reset switch (Behind control box in far right Electric fryers, under control box in far left Gas fryers)

#### Demonstrate JIB System (JIB and Bulk Oil Systems) – Refer to the FilterQuick<sup>™</sup> Quick Start Guide and the Installation and Operation Manual

- Demonstrate setup of the JIB
- Filling vats with oil (Bulk or JIB)

#### AUTO TOP-OFF (ATO) – Refer to the FilterQuick<sup>™</sup> Quick Start Guide and the Installation and Operation Manual

- □ Instruct on function Top Off Oil Empty Display.
- Demonstrate pressing and holding the JIB reset button after JIB replacement will clear the top off empty message and reset the top off system
- Demonstrate Auto Top-Off on a vat by moving oil out of vat.

#### □ <u>FILTRATION</u> – Refer to the FilterQuick<sup>™</sup> Quick Start Guide and the Installation and Operation Manual

- Demonstrate assembly of the filter pan (Emphasize need for daily filter paper/pad change / more often as needed)
- Demonstrate FILTER. Show "FILTER NOW" displayed on vat to be filtered. Explain YES and NO responses. Air bubbles should only be observed in unit being filtered.
- Show filtration issues (OIL TOO LOW Oil level is too low to filter; Errors created by not changing the paper/pad (monitor oil returned to vat levels should be where it started)
- Show FILTER BUSY message by trying to filter or perform a filter menu function while another vat is filtering.

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## FRYMASTER<sup>®</sup>

- □ Show location of thermal reset on Filter Motor
- □ Have filter prompts been added or demonstrated?

### TROUBLESHOOTING

- Common error messages
  - □ Is Vat Full? a problem may exist in the filtration system Follow instructions on the controller to ensure any or all oil is returned from the filter pan.
  - □ Drain Clogged- Clear Drain-Is Drain Clear? (Gas Only) Follow instructions on the controller using the new fryers friend to clear the drain.
  - □ Filter Busy a filtration process is in another vat
  - D Probe Failure Temperature circuitry has a problem Turn off fryer and call for service
  - Heating Failure Unit is not heating Turn off fryer and turn on again.
  - Low Temp Oil temperature below set point may occur during cooking cycle
  - Recovery Fault Vat did not meet minimum specs for temperature recovery Press the YES button to continue.
  - Service Required a problem exists that requires a technician.
- Given States and FAS contact person / with phone numbers

## FILTRATION PERSON(S) / MANAGERS

## Refer to Refer to the FilterQuick<sup>™</sup> Quick Start Guide and the FilterQuick<sup>™</sup> Controller Manual Chapter 1

- Demonstrate daily cleaning of the oil sensor during Clean and Filter with no-scratch pad (gas only).
- **FILTER MENU** (Press and hold FILTER button)

#### □ NON BULK OIL SYSTEM

- Demonstrate how to access FILTER MENU
  - □ Show FILTER and explain what it does
  - Show CLEAN and FILTER (clean oil sensor on gas units)
  - Show DISPOSE and explain what it does (Use of SDU)
  - Show DRAIN TO PAN and explain what it does
  - Show BOIL OUT and explain what it does
  - □ Show FILL VAT FROM PAN and explain what it does

#### BULK OIL SYSTEM

- Demonstrate how to access FILTER MENU
  - Show FILTER and explain what it does
  - Show CLEAN and FILTER (clean oil sensor on gas units)
  - □ Show DISPOSE and explain what it does
  - □ Show DRAIN TO PAN and explain what it does
  - □ Show BOIL OUT and explain what it does
  - □ Show PAN TO WASTE and explain what it does
  - □ Show FILL VAT FROM PAN and explain what it does
  - □ Show FILL VAT FROM BULK and explain what it does

## STORE MANAGERS ONLY (OR DESIGNATED PERSONS)

#### Refer to Refer to the FilterQuick<sup>™</sup> Quick Start Guide and the FilterQuick<sup>™</sup> Controller Manual Chapter 1

- Demonstrate how to access MAIN MENU PROGRAMMING (Press and hold CHECK) Code 1650
  - Demonstrate Product Setup and setting up an item and Assigning Buttons
  - Demonstrate how to add a new Menu Item setup a test menu item (short cook cycle)
  - Demonstrate placement and use of the menu strip

#### Demonstrate how to access INFO MODE (Press and hold INFO for three seconds)

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## **FRYMASTER**

- □ Show FILTER STATS menu
- □ Show REVIEW USAGE menu
- □ Show LAST LOAD menu

## **Key Points**

**Review with all employees** 

- Start a cook on the fry station by pressing the cook button
- Clean and Filter daily
- Change filter pad daily or twice daily in high volume or 24-hour stores
- Filter Now? Choose YES to Filter Now?
- Top Off Oil Empty Change JIB and press reset (Bulk users fill JIB)
- Is Vat Full? Answer YES only when oil it at the top line. Otherwise answer NO until oil is at the top line to prevent uneven oil levels

Training Date	
Technician Signature	Printed Name
Manager Signature	Printed Name
Other Staff Signature	Printed Name
FAS: Provide a copy of all four (4) pages to the customer and to Fryma installation	ster. Retain a copy for two years from date of

## Start Up Forms Frymaster Standard Start Up (Commission/Demo) Form

Vame (if applicable) is ate Phone( 		e unit is equippe R MODEL N	ed with a filter,	you must inc	Addres City/St Countr <b>ude the fi</b>	e Agency ss ate y I <b>ter seria</b>	l number o	on this form. (10 DIGIT)		
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one is to perfo	rm start-up o	r training unle	ess they are F	Frymaster tra	ined.		· · ·		I	
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c Vat #1	uilt-in filtration ubbles shoul <b>pump and v</b> r shower, an lignment. The	n systems: <u>D</u> d be observe <b>void the war</b> d O-rings) ar e pan should	Demonstrate f d only in unit <b>ranty.</b> Verify re present. In slide smoothl	being tested that all filten spect the oil ly into positio	. WARN compon drain an n with bo	ING!! De ents (dra d return th O-ring	o not run ain pan, fi system to	water thro Iter screen, o ensure all	ugh the pur lid(s), hold- connection	<b>np. Water</b> down ring, s are tight.
c Vat #1	uilt-in filtration ubbles should <b>pump and v</b> r shower, an lignment. The	n systems: <u>D</u> d be observer <b>void the war</b> d O-rings) ar e pan should a orrectly set u	Demonstrate ↑ d only in unit <b>ranty.</b> Verify re present. In slide smoothl p: □ Gas/Ele	being tested that all filter spect the oil ly into positio	. WARN compon drain an n with bo Pot/Split	ING!! De ents (dra d return th O-ring	o not run ain pan, fi system to	water thro Iter screen, o ensure all	ugh the pur lid(s), hold- connection	<b>np. Water</b> down ring, s are tight.
	sure fryer is mo anual and is leve neck restaurant pe out fry pots. r gas models, c . Check o GAS models ve a bright orar nition modules c Vat #1 re ELECTRIC mo	o one is to perform start-up of sure fryer is mounted on leg anual and is level. heck restaurant to ensure that pe out fry pots. r gas models, check incomir Check burner mani fn GAS models — Check for ve a bright orange flame afte hition modules or 1.2 – 2.0 u/ Vat #1 Vat #2 re  ELECTRIC models — Ensu	o one is to perform start-up or training unleasure fryer is mounted on legs or casters anual and is level. heck restaurant to ensure that it doesn't have been been been been been been been be	sure fryer is mounted on legs or casters as provided anual and is level. heck restaurant to ensure that it doesn't have a severe pe out fry pots. In gas models, check incoming gas pressure (Natural Check burner manifold pressure. Record act in GAS models — Check for proper combustion. Oper we a bright orange flame after approximately 1 minute inition modules or 1.2 – 2.0 uA for Fenwal ignition modu Vat #1 Vat #2 Vat #3 Vat #4  Mathematical Content of the second se	one is to perform start-up or training unless they are Frymaster transure fryer is mounted on legs or casters as provided by the factor anual and is level. meck restaurant to ensure that it doesn't have a severe positive or not pe out fry pots. r gas models, check incoming gas pressure (Natural Gas: 6-14" W Check burner manifold pressure. Record actual burner manifold pressure. Record actual burner and ve a bright orange flame after approximately 1 minute of operation but on the severe positive or not perform modules or 1.2 – 2.0 uA for Fenwal ignition modules on each vat #1 Vat #2 Vat #3 Vat #4 Vat #5 re A ELECTRIC models — Ensure applied voltage matches the rating	one is to perform start-up or training unless they are Frymaster trained. Issure fryer is mounted on legs or casters as provided by the factory and is panual and is level. Inteck restaurant to ensure that it doesn't have a severe positive or negative a pe out fry pots. In gas models, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP O Check burner manifold pressure. Record actual burner manifold p In GAS models — Check for proper combustion. Open burner and tube frye is a bright orange flame after approximately 1 minute of operation. Adjust b Inter modules or 1.2 – 2.0 uA for Fenwal ignition modules on each ignitor fla	one is to perform start-up or training unless they are Frymaster trained. Issure fryer is mounted on legs or casters as provided by the factory and is properly in anual and is level. In the extreme that it doesn't have a severe positive or negative air balance pe out fry pots. In the gas models, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11 Check burner manifold pressure. Record actual burner manifold pressure to a bright orange flame after approximately 1 minute of operation. Adjust blower air balance on a bright orange flame after approximately 1 minute of operation. Adjust blower air balance on the series of	one is to perform start-up or training unless they are Frymaster trained. Issue fryer is mounted on legs or casters as provided by the factory and is properly restrained anual and is level. The eck restaurant to ensure that it doesn't have a severe positive or negative air balance. pe out fry pots. In gas models, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.). Check burner manifold pressure. Record actual burner manifold pressure below. In GAS models — Check for proper combustion. Open burner and tube fryers should have a right orange flame after approximately 1 minute of operation. Adjust blower air inlet to a nition modules or 1.2 – 2.0 uA for Fenwal ignition modules on each ignitor flame sense circuit. F Vat #1 Vat #2 Vat #3 Vat #4 Vat #5 Vat #6 Vat #7 The Check Incoming applied voltage matches the rating plate. Ensure all phases ar	one is to perform start-up or training unless they are Frymaster trained. Issue fryer is mounted on legs or casters as provided by the factory and is properly restrained in accorda anual and is level. Inteck restaurant to ensure that it doesn't have a severe positive or negative air balance. Inter gas models, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.). Record accord Inter gas models, check incoming gas pressure. Record actual burner manifold pressure below. In GAS models — Check for proper combustion. Open burner and tube fryers should have a rich blue flave a bright orange flame after approximately 1 minute of operation. Adjust blower air inlet to achieve 2.5 bition modules or 1.2 – 2.0 uA for Fenwal ignition modules on each ignitor flame sense circuit. Record micr Vat #1 Vat #2 Vat #3 Vat #4 Vat #5 Vat #6 Vat #7 Vat #8 re	box one is to perform start-up or training unless they are Frymaster trained.     Issure fryer is mounted on legs or casters as provided by the factory and is properly restrained in accordance with the     anual and is level.     Heck restaurant to ensure that it doesn't have a severe positive or negative air balance.     pe out fry pots.     Ir gas models, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.). Record actual incomin     Check burner manifold pressure. Record actual burner manifold pressure below.     M GAS models — Check for proper combustion. Open burner and tube fryers should have a rich blue flame. H55 fry     ve a bright orange flame after approximately 1 minute of operation. Adjust blower air inlet to achieve 2.5 – 3.5 uA for     inition modules or 1.2 – 2.0 uA for Fenwal ignition modules on each ignitor flame sense circuit. Record micro amp readi     Vat #1 Vat #2 Vat #3 Vat #4 Vat #5 Vat #6 Vat #7 Vat #8 Vat #9     re         A L         A L         BELECTRIC models — Ensure applied voltage matches the rating plate. Ensure all phases are balanced and there is

FAS: Provide a copy to the customer and to Frymaster. Retain a copy for two years from date of installation.

## OCF Start Up (Commission/Demo) Form

5	FRY	'MAS	TER
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#### OCF 30 Fryer Commission and Demonstration Form

8700 LINE AVE, SHREVEPORT, LA 71106 (800) 551-8633 Date

Store Name	Technician
Store # (if applicable)	Service Agency
Address	Address
City/State	City/State
Store Phone ()	Country

FRYER/FILTER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)									

No one is to perform start-up or training unless they are Frymaster trained.

□ Verify fryers have 6" (15cm) of clearance provided to each side and behind fryer to combustible materials □ YES □ NO

- Remove Warranty Label date tabs
- Ensure fryer is level and properly restrained in accordance with the operator's manual.
- Operators should be thoroughly familiar with the operations manual and use of the fryer and controller before use.
- Perform VAT SETUP on all controllers. Refer to IO manual, Chapter 1. Record Software: Controller\_ ATO

## Ensure Time and Date are correct in setup.

- Review and demo programming features with manager. Refer to manual.
- □ Is the fry system being installed connected to a BULK OIL SUPPLY / DISPOSAL SYSTEM (RTI or similar)? □ YES □ NO
- □ If fryer was setup as a BULK OIL SUPPLY / DISPOSAL SYSTEM (RTI or similar) was power cycled after setup? □ YES □ NO
- Place full JIB in fryer for ATO system, or fill JIB provided from Bulk Oil Company (as applicable). Refer to manual.
- □ Thoroughly clean and dry all vats. Fill all vats with oil to ½" below cold oil line. Allow fryers to heat to set point (see gas and electric checks below) and verify temperatures are at set point +/- 5°F / 2°C. Verify that oil level is below ATO level sensor (upper oil level line / add/remove oil if necessary) and ensure that each vat tops off from JIB.
- Check restaurant to ensure that it doesn't have a severe positive or negative air balance.
- GAS fryers While units are heating up, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.). Record actual incoming pressure \_\_\_\_\_\_. Check burner manifold pressure. Record actual burner manifold pressure below. Check for proper combustion; fryers should have a bright orange flame after approximately 1 minute of operation. Adjust blower air inlet to achieve 1.2 2.0 uA (micro amps) on Fenwal Modules or .3 .9 uA on Capable Control Modules on each igniter flame sense circuit. Record micro amp readings below.

Gas	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat # 6	Vat # 7	Vat # 8	Vat # 9	Vat # 10
Burner										
Pressure										
Left uA										
Right uA										

**ELECTRIC** fryers - While units are heating up, ensure applied voltage matches the rating plate. Ensure all phases are balanced and there is no current draw when controller heat light is off.

	JRAW									
Electric	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat # 6	Vat # 7	Vat # 8	Vat # 9	Vat # 10
L1										
L2										
L3										

- Verify that all filter parts (filter pan, filter screen, filter pad or paper, filter powder, hold-down ring, crumb tray, and O-rings) are present. Inspect the oil drain and return system to ensure all connections are tight.
- Verify filter pan alignment.
- Perform a filtration on all vat(s) to ensure the filter pump is operational and check the drain and return system for leaks.
- Review 3000 Controller Quick Reference Guide
- **D** The startup tech is responsible for training the operators following the items on the following pages.
- (1.5) hours are allowed for the above, to Commission one system.
- (1.5) hours are allowed to Demonstrate one system. Page 1 of 3

## **FRYMASTER**

## **OCF FRYER TRAINING**

Ensure all trainees refer to the Quick Reference, Quick Start and Operation Manual. Hands-on demonstration is essential for all trainees.

## **CREW/FILTRATION PERSON(S) / MANAGERS**

## 

- Provide an overview of what an OCF is Vs traditional fryer Smaller vat, Low Oil Volume.
- Explain the benefits when used properly Use less oil, Auto Top Off.

## 

## □ Identify 3000 Computer buttons and functions / LED's for OCF – Refer to the 3000 Quick Start Guide

- ON / OFF Buttons Demonstrate full and split functions.
- Cook Cycle Buttons Demonstrate a cook cycle/stop a cook cycle.
- □ Exit Cool Button Demonstrate entering and exiting the energy-saving Cool Mode.
- □ Temp Button Demonstrate Use: **ON** Setpoint and vat temperature; **OFF** Temp, time, date, software versions.
- Checkmark Button Demonstrate Use: ON Enter codes, respond to prompts; OFF Press and hold 3 seconds: Scroll filter usage.
- □ Filter Button Demonstrate Use: Press and release: Cooks remaining to filter prompt; Press and hold: Filter options.
- □ Exit Scan Demonstrate Use: Scan programmed menu items and exit menus.
- □ Master Power Switch (per vat) (US ONLY).

## Demonstrate JIB System (JIB and Bulk Oil Systems) – Refer to the OCF Quick Reference Guide

- Demonstrate setup of the JIB.
- Filling vats with oil (Bulk or JIB).

## □ <u>AUTO TOP-OFF (ATO)</u> – Refer to the OCF Quick Reference Guide

- Instruct on function Top Off Oil Empty Display
- Demonstrate pressing JIB reset after JIB replacement.
- Demonstrate Auto Top-Off on a vat by moving oil out of vat

## □ Prompted Filtration – Refer to the OCF Quick Reference Guide

- Demonstrate assembly of the filter pan (Emphasize need for daily pad change / more often as needed)
- □ Show "FILTER Now" displayed on vat to be filtered. Explain YES and No Response.
- □ Show location of thermal reset on Filter Motor

## TROUBLESHOOTING

- Common error messages
  - □ Filter Busy a filtration process is in another vat
  - D Probe Failure Temperature circuitry has a problem Turn off fryer and call for service
  - □ Heating Failure Unit is not heating Turn off fryer and turn on again.
  - □ Low Temp Oil temperature below set point may occur during cooking cycle
  - □ Recovery Fault Vat did not meet minimum specs for temperature recovery Press the ✓ to continue.
  - Service Required a problem exists that requires a technician.
- General Frymaster's Hot line and ASA contact person / with phone numbers

Page 2 of 3

## **FRYMASTER**

## FILTRATION PERSON(S) / MANAGERS

### Refer to OCF Quick Reference Guide and Operations Manual

- **FILTER MENU** (Press and hold LEFT or RIGHT FLTR button based on the type of vat being filtered)
  - - Demonstrate how to access FILTER MENU

## BULK OIL SYSTEM

Demonstrate how to access FILTER MENU

## STORE MANAGERS ONLY (OR DESIGNATED PERSONS)

## Refer to OCF Quick Start Guide and Operations Manual Chapter 4

## Demonstrate how to access PROGRAMMING –

- Demonstrate Product Selection and Assigning Buttons
- Demonstrate how to add a new Menu Item setup a test menu item (short cook cycle)
- Boil Out
- Demonstrate placement and use of the menu strip

## Demonstrate how to access INFO MODE (Press and hold INFO for three seconds)

- □ Show FILTER STATS menu
- □ Show REVIEW USAGE menu
- □ Show LAST LOAD menu

## **Key Points**

## **Review with all employees**

- Start a cook on the fry station by pressing the cook button
- Maintenance filter daily
- Change filter paper or pad daily or twice daily in high volume or 24-hour stores

Training Date	
Technician Signature	Printed Name
Manager Signature	Printed Name
Other Staff Signature	Printed Name
FAS: Provide a copy of all three (3) pages to the customer and to Frymaster.	Retain a copy for two years from date of installation

## · · · ·

## **Start Up Forms** McDonald's LOV Touch Start Up (Commission/Demo) Form

5	) w	ELBILT	LOV-T	_		YMA SSION AN SHREVEPOR	d D		NSTR			RM	Low Oil Volume	D FTYOF		
Sto	ore Na	me				I	Technician									
		if applicabl	e)						-	2V						
	dress						Δd	dress	goin							
	y/Stat															
		one (	)				City/State									
310			)				Country									
			FRYER/FIL	TER MODE	L NUMBER			Ser	IAL N	UMB	er (10 i	DIGIT	)			
	No o	ne is to pe	rform start	-up or train	ina unless	they are F	rvma	ster tr	aine	d.			• • • • • • • • •			
	-		nk-off plates										I/A (GAS)			
	•		•			•										
_																
	Verify gas hose quick disconnect is connected to gas line input beneath the center of the fryer and verify the left gas input connection is properly capped.															
					in accordance	oo with the ev	orata	r'a mar	aual							
_						ce with the op			iuai.							
	Reco FIB_		(if applicabl	SIB <sup>:</sup>	151	B2V	ів									
	Ensu	re Time and	Date are co	rrect in setu	p. Refer to r	<u>manual.</u>										
	Progr	am controllei	rs for correct	product cook	times and te	emperatures	if nec	essary.	Refe	r to m	anual for	<sup>r</sup> recip	e program ir	nstructions.		
	Is the	fry system b	eing installed	d connected t	o a BULK O	IL SUPPLY /	DISF	POSAL	SYST	EM (F	RTI, etc.)		D YES			
	If frye	r was setup a	as a <b>BULK O</b>	IL SUPPLY	/ DISPOSAL	SYSTEM (R	TI, et	<b>c.)</b> was	s it pov	ver cy	cled afte	r setu	p? 🗆 YES			
	Place	full oil conta	iner in fryer f	or ATO syste	m, or fill prov	ided oil cont	ainer	from Bu	ulk Oil	syste	m (as ap	plicat	ole). Refer to	o manual.		
			•	•	•	2" below colo				•	• •	•	,			
						+/- 5°F / 2°C										
	level	line) but <u>ab</u>	ove AIF sens	<u>sor</u> (lower oi	l level) (add	/remove oil i	f nec	essary	) and	that e	each vat	tops	off.			
	Checl	k restaurant f	to ensure tha	it it doesn't ha	ave a severe	positive or n	egativ	/e air ba	alance	<b>.</b>						
	GAS	fryers - Whil	e units are h	eating up, ch	neck incoming	g gas pressu	ire (N	latural (	Gas: 6	6-14" \	N.C.; LP	Gas:	11-14" W.C	.). Record		
	actua	l incoming pi	ressure	Chec	k burner mar	nifold pressu	e.R	ecord a	actual	burne	r manifo	ld pre	ssure below	. Check for		
						flame after a							djust blowe	air inlet to		
~				ps) on each i Vat #3		sense circuit.				o read It <b># 7</b>			Vet # 0	Vet # 40		
Burr	as	Vat #1	Vat #2	val #3	Vat #4	Vat #5	Va	at # 6	Va	l # 1	Vat	#0	Vat # 9	Vat # 10		
	sure															
Left																
Righ																
	ELEC					oplied voltage	mato	ches the	e ratin	g plat	e. Ensur	e all p	bhases are b	alanced		
	and th	nere is no cu	rrent draw wł	nen controlle	heat light is	off.						-				
	AMP [						-									
	ctric	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Va	at # 6	Va	t # 7	Vat	#8	Vat # 9	Vat # 10		
L1							ļ									
L2									1							

Two (2) hours are allowed for Commission per fryer <u>system;</u> fry or protein station. Two (2) hours are allowed for one (1) Demonstration per store location.

L3



- Verify that all filter parts (filter pan, filter screen, filter pad or paper, hold-down ring, crumb tray, and O-rings) are present. Visually inspect the oil drain and return system to ensure all connections are tight.
- □ Verify filter pan alignment. The pan should slide smoothly into position. Ensure pick-up tube is fully engaged in the pan suction tube. "P" should be displayed on the controller when the pan is pulled out.
- Perform an Auto Filter on a vat to ensure the filter pump is operational and check the drain and return system for leaks.
- Remove old Fryer's Friend from the store if applicable and replace with the new Fryer's Friend.
- WELBILT KITCHEN CONNECT: For Fryer's equipped with kitchen connectivity capabilities and software, execution of this Commission Form acknowledges the following with regards to Welbilt software and data services: The Fryer is equipped with Welbilt's Kitchen Connect System application software (the "KC Solution"). The KC Solution is provided remotely as a cloud-based software service. Welbilt uses a third-party cloud-based software hosting service to provide access to data from the Fryer. While Welbilt shall use commercially reasonable efforts to require the third-party cloud based software hosting service to implement and utilize appropriate data security safeguards and availability services levels, the security and availability of the data is not warranted or guaranteed by Welbilt, and Welbilt shall have no liability with respect to the acts or omissions of the third-party cloud-based software hosting service, including with respect to security and integrity of the data, or the availability of the data or service. Customer grants Welbilt a perpetual, world-wide, license to access, download, monitor, receive, store, process and otherwise use data from the Fryer for purposes of (a) providing data analytics, data services, warranty, maintenance, repair and related services, and (b) Welbilt's internal purposes, including research and development, and quality improvement.

## LOV-T<sup>™</sup> FRYER TRAINING

Ensure all trainees refer to the Quick Reference, Quick Start, and Operation Manual located in the manual holder inside the fryer door for the following.

#### Hands on demonstration and performance are essential for all trainees.

### **CREW / FILTRATION PERSON(S) / MANAGERS**

#### 

- Provide an overview of what a LOV is Vs traditional fryer Smaller vat, Low Oil Volume
- Explain the benefits when used properly Use less oil, Auto Filter, Auto Top Off

#### CONTROLLER

Identify M4000 Controller buttons and functions – Refer to the M4000 Quick Reference / LOV-T Quick Start Card

- ON / OFF Buttons Full and Split Functions
- Products Programming and selecting products
- Start Buttons Start a cook cycle / cancel alarms
- Filter Button Access Filtration Menu / Menu navigation
- Temp Button Checking actual vat temperature and set-point
- □ Information Button Checks Filter Stats, Oil Stats, Life Stats, Usage Stats, Recovery Check, Last Load Stats
- Language change
- Low Oil Reservoir Indicator / Reset Button
- □ Master Reset Switch / Power Switch (Elec per vat U.S. only)
- Den Indicator "P" filter pan installation issue. Check for proper installation of pan.

#### Demonstrate how to use the operating controls – Cooking Functions – Refer to M4000 Quick Reference Guide

- Turning the controller ON / OFF for heating the vats
- Demonstrate cooking
- Cancel a cook cycle or alarms
- Demonstrate changing between products
- Demonstrate changing menus from breakfast to changeover to lunch and back

#### Demonstrate Top Off System (Top Off Reservoir, Solid Shortening and Bulk Oil Systems) – Refer to the LOV-T Quick Start Guide

- Demonstrate setup of the top off reservoir
- Filling vats with oil (Top off Jug, Bulk or Solid Shortening)

Page 2 of 5



## □ <u>AUTO TOP-OFF (ATO)</u> – Refer to the LOV-T Quick Start Guide

- Instruct on function of yellow top off reservoir indicator (Use remaining oil in box to top off vats)
- Demonstrate when shortening is changed top off reset must be pressed and held to reset indicator
- Demonstrate Auto Top-Off on a vat by moving oil out of vat

#### **AUTOMATIC INTERMITTENT FILTRATION (AIF)** – Refer to the LOV-T Installation and Operator manual

- Demonstrate assembly of the filter pan (Emphasize need for daily pad/paper change / more often as needed)
- Demonstrate AIF cycle. Air bubbles should only be observed in unit being filtered.
- Show "FILTER NOW" displayed on vat to be filtered (cook 12 cooks)
- Demonstrate skimming procedure
- Show filtration issues (OIL TOO LOW, errors created by not changing the pad/paper (monitor oil returned to vat levels should be where it started, or close if first filter with new pad/paper.)
- Show FILTER BUSY message by trying to manual filter while another vat is filtering.
- □ Show location of thermal reset on Filter Motor
- Six consecutive unsuccessful filtrations and unit goes to **SERVICE REQUIRED** an authorized technician is needed.

### TROUBLESHOOTING

Common error messages

- □ Is Vat Full? a problem may exist in the filtration system Follow instructions on the controller.
- Drain Clogged- Clear Drain-Is Drain Clear? (Gas Only) Follow instructions on the controller using the new fryers friend to clear the drain.
- □ Filter Busy a filtration is in process on another vat
- Heating Failure Unit is not heating Turn off fryer and turn on again.
- Low Temp Oil temperature below set point may occur during cooking cycle
- Recovery Fault Vat did not meet minimum specs for temperature recovery Press the ✓ to continue.
- Service Required a problem exists that requires a technician.
- Probe Failure Temperature circuitry has a problem Turn off fryer and call for service
- Frymaster's Hot line and FAS contact person / with phone numbers

## FILTRATION PERSON(S) / MANAGERS

### Refer to LOV-T Installation and Operator manual Chapter 5

Demonstrate daily cleaning of the oil sensor during maintenance filters with no-scratch pad (gas only).

### <u>FILTRATION MENU</u> (Press the filtration menu button)

### □ NON-BULK OIL SYSTEM

- Demonstrate how to access FILTER MENU
  - Show AUTO FILTRATION and explain how it functions
  - Show MAINTENANCE FILTER and explain how it functions (always filter the Fish vat last)
  - Show DISPOSE OIL and explain how it functions (Use of MSDU, Front Dispose if applicable)
  - □ Show DRAIN OIL and explain how it functions
  - Show FILL VAT FROM DRAIN PAN and explain how it functions
  - □ Show DEEP CLEAN and explain how it functions

### BULK OIL SYSTEM

- Demonstrate how to access FILTER MENU
  - Show AUTO FILTRATION and explain how it functions
  - Show MAINTENANCE FILTER and explain how it functions (always filter the Fish vat last)
  - Show DISPOSE OIL and explain how it functions (Use of MSDU, Front Dispose if applicable)
  - □ Show DRAIN OIL and explain how it functions

Page 3 of 5



- □ Show FILL VAT FROM DRAIN PAN and explain how it functions
- Show FILL VAT FROM BULK and explain how it functions
- □ Show OIL PAN TO WASTE and explain how it functions
- □ Show DEEP CLEAN and explain how it functions

## STORE MANAGERS ONLY (OR DESIGNATED PERSONS)

#### Refer to LOV-T Installation and Operator manual Chapter 4

- Demonstrate how to access RECIPES and MENUS (Code 1234)
  - Demonstrate adding or editing a product recipe (Press Recipe button)
  - Demonstrate how to add a product to a menu (Press Menu button)
- Demonstrate how to access SETTINGS (Press Settings button, press Manager button) Code 1234
  - Demonstrate setting the primary and secondary languages
  - Demonstrate setting the date and time
- Demonstrate how to access High Limit Check (Press Service button, press Crew button)
- Demonstrate how to access SERVICE (Press Service button, press Manager button) Code 4321
  - Demonstrate retrieving Error Log (E-Log)
  - □ Explain changing passwords
  - Explain loading menus to/from USB
- Demonstrate how to access INFORMATION STATISTICS (Press "?" INFORMATION STATISTICS)
  - Explain FILTER STATS menu
  - Explain OIL STATS menu
  - Explain LIFE STATS menu
  - Explain USAGE STATS menu
  - Explain Recovery
  - Explain LAST LOAD menu
  - Explain Resetting Usage Stats (Code 4321)

## **Key Points**

## **Review with all employees**

- Blue Indicator Choose YES to Filter Now? and Confirm
- Yellow Indicator Change top off reservoir and press reset (Bulk users fill reservoir)
- Start a cook by pressing the START button
- Is Vat Full? Answer YES only when oil it at the top line.
- Maintenance filter daily
- Change filter pad/paper daily or twice daily in high volume or 24-hour stores

## Training has been conducted on the following areas:

- 1) Controller functions
- 2) Operating the Fryer
- 3) Top Off System
- 4) Oil Disposal/Bulk
- 5) Auto Filter and Filter Menu

- 6) Manager Settings/Programming
- 7) Accessing Info Mode
- 8) Explain Deep Cleaning Process
- 9) Maintenance Filtering/Cleaning Sensor
- 10) Troubleshooting

# FRYMASTER<sup>®</sup>

## Training / Demo Signature Sheet – Key Personnel

* Store Manager's Signature	Printed Name
* Filtration Person	Printed
Signature	Name
	· · · · · ·
* Key Shift Person	Printed
Signature	Name
O/O / Staff	Printed
Personnel	Name
Technician's	Printed
Signature	Name
* - Mandatory Attendee	
-	TRAINING DECLINED

O/O / Corporate	Printed	
Manager Signature	Name	

FAS: Provide a copy of all five (5) pages to the customer and to Frymaster.

Retain a copy for two years from date of installation

## Start Up Forms FilterQuick Touch FQG30-T Start Up (Commission/Demo) Form

5	FRYMASTER
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		FQ30-T								FO				
			8700 LINE	E AVENUE Date	SHREVEPOF	RT, LA 71	1106	(800) 551-	8633					
Sto	ore Name				I	Tech	— nicia	n						
Sto	ore # (if applicab	le)												
	dress	,				Address								
Cit	y/State					City/State								
Sto	ore Phone (	)				Country								
		FRYER/Fil	TER MODE	L NUMBER		\$	Seri	AL NUME	BER (	10 D	IGIT)	)		
_														
	No one is to pe					rymast	er tra							
	Verify Universal h		. ,		•			D YES						
	Verify gas hose connection is pro	quick disconr perly capped.	nect is conne	ected to gas	iine input b	eneath	the c	enter of	the fry	yer a	nd v	erify t	the left	gas input
	Ensure fryer is lev	vel and prope	rly restrained	in accordan	ce with the op	perator's	s man	ual.						
	Record Softw	are UIB	-	SIB1			SIB	2						
	Record Softw VIB		_FIB		OQS	5								
	Ensure Time and													
	Is the fry system	being installed	d connected t	o a BULK FI	RESH OIL / V	VASTE	DISP	OSAL SY	STEN	1		[	⊐ YES	□ NO
	If fryer was setup	as a BULK F	RESH OIL /	WASTE DIS	POSAL SYS	TEM wa	is it po	ower cycle	ed afte	er seti	up?	[	⊐ YES	
												· · –		
	Place full oil conta	ainer in fryer f	<ul> <li>Place full oil container in fryer for ATO system, or fill provided oil container from Bulk Oil system (as applicable). Refer to manual.</li> <li>Thoroughly clean and dry all vats. Fill all vats with oil to ½" below cold oil line. Allow fryers to heat to set point (see gas and electric</li> </ul>										Refer to	manual.
_	Thoroughly clean	and dry all va	ats. Fill all vat	s with oil to 1	√₂" below cold	ainer fro I oil line.	Allo	w fryers to	b heat	to se	t poi	nt (se	e gas a	nd electric
_	Thoroughly clean checks below) ar	and dry all vand verify temp	ats. Fill all vat eratures are	at set point	½" below cold +/- 5°F / 2°C.	ainer fro I oil line. . <b>Verify</b>	Allo that	w fryers to <b>oil level i</b>	o heat s belo	to se ow A'	et poir TO le	nt (se evel s	e gas a ensor	nd electric (upper oil
	Thoroughly clean checks below) ar <b>level line) but<u>ab</u></b>	and dry all vand verify temp	ats. Fill all vat eratures are <b>sor if applica</b>	ts with oil to ½ at set point able (lower o	l∕₂" below cold +/- 5°F / 2°C. bil level) (add	ainer fro I oil line. . <b>Verify</b> I/remov	Allo that e oil	w fryers to oil level i if necess	o heat s belo	to se ow A'	et poir TO le	nt (se evel s	e gas a ensor	nd electric (upper oil
	Thoroughly clean checks below) ar <b>level line) but<u>ab</u> Check restaurant</b>	and dry all vand verify temp nd verify temp nove AIF sens to ensure that	ats. Fill all vat peratures are <b>sor if applica</b> at it doesn't ha	ts with oil to ½ at set point a <u>ble</u> (lower c ave a severe	½" below cold +/- 5°F / 2°C. bil level) (add positive or ne	ainer fro I oil line. I <b>Verify</b> I/remov egative a	Allo that e oil air ba	w fryers to <b>bil level i</b> <b>if necess</b> lance.	o heat s belo ary) a	to se ow A nd th	et poir TO le nat ea	nt (se evel s ach v	e gas a ensor at tops	nd electric (upper oil off.
	Thoroughly clean checks below) ar <b>level line) but</b> <u>ab</u> Check restaurant <b>GAS</b> fryers - Whi	and dry all vand verify temp to verify temp to ensure that ile units are h	ats. Fill all vat eratures are <b>sor if applica</b> at it doesn't ha eating up, ch	at set point at set point able (lower of ave a severe neck incomin	/2" below cold +/- 5°F / 2°C. <b>bil level) (add</b> positive or ne g gas pressu	ainer fro I oil line. I <b>Verify</b> I/remov egative a Ire (Natu	Allor that of re oil air ba ural G	w fryers to <b>bil level i</b> <b>if necess</b> lance. ias: 6-14"	heat s belo ary) a W.C.	to se ow A nd th	et poir <b>TO le</b> n <b>at e</b> a Gas:	nt (se evel s ach v 11-14	e gas a ensor at tops 4" W.C.	nd electric (upper oil off. ). Record
	Thoroughly clean checks below) an <b>level line) but</b> <u>ab</u> Check restaurant <b>GAS</b> fryers - Whi actual incoming p	and dry all vand overify temp ove AIF sense to ensure that ile units are ho pressure	ats. Fill all vat eratures are <b>sor if applica</b> at it doesn't ha neating up, ch Checl	at set point at set point able (lower c ave a severe neck incomin k burner mar	½" below cold +/- 5°F / 2°C. <b>bil level) (add</b> positive or ne g gas pressu nifold pressur	ainer fro I oil line. Verify d/remov egative a ire (Natu re. Rec	Allor that of re oil air ba ural G ord ac	w fryers to <b>bil level i</b> <b>if necess</b> lance. as: 6-14" ctual burn	o heat s belo ary) a W.C. er ma	to se ow A <sup>*</sup> and th ; LP ( inifold	et poir <b>TO le</b> nat ea Gas:	nt (se evel s ach v 11-14 ssure	e gas a ensor at tops 4" W.C. below.	nd electric (upper oil off. ). Record Check for
	Thoroughly clean checks below) an <b>level line) but</b> <u>ab</u> Check restaurant <b>GAS</b> fryers - Whi actual incoming p proper combustion	and dry all van d verify temp <u>pove AIF sens</u> to ensure tha ile units are h pressure on; fryers shou	ats. Fill all vat eratures are <b>sor if applica</b> at it doesn't ha eating up, ch Checl uld have a br	s with oil to 1 at set point able (lower c ave a severe neck incomin k burner man ight orange	½" below cold +/- 5°F / 2°C. bil level) (add positive or ne g gas pressu nifold pressur flame after ap	ainer fro d oil line. Verify d/remov egative a ure (Natu re. Reco pproxima	Allov that of e oil air ba ural G ord ao ately	w fryers to <b>bil level i</b> <b>if necess</b> lance. as: 6-14" ctual burn 1 minute	w.C. er ma	to se ow A and th ; LP ( anifold eratio	et poin <b>TO le</b> nat ea Gas: d pres n. A	nt (se evel s ach v 11-14 ssure	e gas a ensor at tops 4" W.C. below.	nd electric (upper oil off. ). Record Check for
	Thoroughly clean checks below) an <b>level line) but</b> <u>ab</u> Check restaurant <b>GAS</b> fryers - Whi actual incoming p	and dry all van d verify temp <u>pove AIF sens</u> to ensure tha ile units are h pressure on; fryers shou	ats. Fill all vat eratures are <b>sor if applica</b> at it doesn't ha eating up, ch Checl uld have a br	s with oil to 1 at set point able (lower c ave a severe neck incomin k burner man ight orange	½" below cold +/- 5°F / 2°C. bil level) (add positive or ne g gas pressu nifold pressur flame after ap	ainer fro d oil line. Verify d/remov egative a ure (Natu re. Reco pproxima	Allor that e oil air ba ural G ord ac ately micro	w fryers to <b>bil level i</b> <b>if necess</b> lance. as: 6-14" ctual burn 1 minute	w.C. er ma dings	to se ow A and th ; LP ( anifold eratio	et poin TO le nat ea Gas: d pres n. A <u>w.</u>	nt (see evel s ach v 11-14 ssure djust	e gas a ensor at tops 4" W.C. below.	nd electric (upper oil off. ). Record Check for
G Burr	Thoroughly clean checks below) ar level line) but <u>at</u> Check restaurant GAS fryers - Whi actual incoming p proper combustio achieve 1.2 - 2.0 as Vat #1 her	and dry all vand d verify temp <b>pove AIF sens</b> to ensure that ile units are h pressure on; fryers shou uA (micro am	ats. Fill all vat eratures are sor if applica it it doesn't ha eating up, ch Checl uld have a br ps) on each i	s with oil to 5 at set point <u>able</u> (lower c ave a severe neck incomin k burner man ight orange gniter flame	/2" below cold +/- 5°F / 2°C. <b>bil level) (add</b> positive or ne g gas pressu nifold pressur flame after a sense circuit.	ainer fro l oil line. Verify d/remov egative a ire (Natu re. Reco pproxima <u>Record</u>	Allor that e oil air ba ural G ord ac ately micro	w fryers to <b>bil level i</b> <b>if necess</b> lance. bas: 6-14" ctual burn 1 minute b amp rea	w.C. er ma dings	to se by A and th ; LP ( anifolo eratio below	et poin TO le nat ea Gas: d pres n. A <u>w.</u>	nt (see evel s ach v 11-14 ssure djust	e gas a ensor at tops 4" W.C. below. blower	nd electric (upper oil off. ). Record Check for air inlet to
G Burr Pres	Thoroughly clean checks below) ar level line) but <u>at</u> Check restaurant GAS fryers - Whi actual incoming p proper combustio achieve 1.2 - 2.0 as Vat #1 her ssure	and dry all vand d verify temp <b>pove AIF sens</b> to ensure that ile units are h pressure on; fryers shou uA (micro am	ats. Fill all vat eratures are sor if applica it it doesn't ha eating up, ch Checl uld have a br ps) on each i	s with oil to 5 at set point <u>able</u> (lower c ave a severe neck incomin k burner man ight orange gniter flame	/2" below cold +/- 5°F / 2°C. <b>bil level) (add</b> positive or ne g gas pressu nifold pressur flame after a sense circuit.	ainer fro l oil line. Verify d/remov egative a ire (Natu re. Reco pproxima <u>Record</u>	Allor that e oil air ba ural G ord ac ately micro	w fryers to <b>bil level i</b> <b>if necess</b> lance. bas: 6-14" ctual burn 1 minute b amp rea	w.C. er ma dings	to se by A and th ; LP ( anifolo eratio below	et poin TO le nat ea Gas: d pres n. A <u>w.</u>	nt (see evel s ach v 11-14 ssure djust	e gas a ensor at tops 4" W.C. below. blower	nd electric (upper oil off. ). Record Check for air inlet to
G Burr Pres Left	Thoroughly clean checks below) ar level line) but <u>ak</u> Check restaurant GAS fryers - Whi actual incoming p proper combustio achieve 1.2 - 2.0 as Vat #1 her ssure uA	and dry all vand d verify temp <b>pove AIF sens</b> to ensure that ile units are h pressure on; fryers shou uA (micro am	ats. Fill all vat eratures are sor if applica it it doesn't ha eating up, ch Checl uld have a br ps) on each i	s with oil to 5 at set point <u>able</u> (lower c ave a severe neck incomin k burner man ight orange gniter flame	/2" below cold +/- 5°F / 2°C. <b>bil level) (add</b> positive or ne g gas pressu nifold pressur flame after a sense circuit.	ainer fro l oil line. Verify d/remov egative a ire (Natu re. Reco pproxima <u>Record</u>	Allor that e oil air ba ural G ord ac ately micro	w fryers to <b>bil level i</b> <b>if necess</b> lance. bas: 6-14" ctual burn 1 minute b amp rea	w.C. er ma dings	to se by A and th ; LP ( anifolo eratio below	et poin TO le nat ea Gas: d pres n. A <u>w.</u>	nt (see evel s ach v 11-14 ssure djust	e gas a ensor at tops 4" W.C. below. blower	nd electric (upper oil off. ). Record Check for air inlet to
Gi Burr Pres Left Righ	Thoroughly clean checks below) ar level line) but <u>ak</u> Check restaurant GAS fryers - Whi actual incoming p proper combustio achieve 1.2 - 2.0 as Vat #1 her ssure uA tuA	and dry all va d verify temp bove AIF sens to ensure tha ile units are h pressure on; fryers shou uA (micro am Vat #2	ats. Fill all vat eratures are sor if applica ti it doesn't ha eating up, ch Checl uld have a br ps) on each i Vat #3	as with oil to 5 at set point able (lower of ave a severe neck incomin k burner man ight orange f gniter flame s Vat #4	½" below cold +/- 5°F / 2°C. <b>bil level) (add</b> positive or ne g gas pressu nifold pressur flame after a sense circuit. <b>Vat #5</b>	ainer fro I oil line. Verify d/remov egative a rre (Natu re. Rec pproxima Record Vat <del>a</del>	Allor that of air ba ural G ord ac ately micro # 6	w fryers to bil level is if necess lance. aas: 6-14" ctual burn 1 minute b amp rea Vat # 7	W.C. er ma of ope dings	to se bw A and th ; LP ( anifolo eratio belov Vat #	t poin TO le nat ea Gas: d pres n. A <u>w.</u> 8	nt (see evel s ach v 11-14 ssure djust Va	e gas a ensor at tops 4" W.C. below. blower t # 9	nd electric (upper oil off. ). Record Check for air inlet to Vat # 10
Gi Burr Pres Left Righ	Thoroughly clean checks below) ar level line) but <u>ak</u> Check restaurant GAS fryers - Whi actual incoming p proper combustio achieve 1.2 - 2.0 as Vat #1 her ssure uA	and dry all va and verify temp <b>bove</b> AIF sense to ensure that ile units are hore pon; fryers shou uA (micro am Vat #2 s - While units	ats. Fill all vat eratures are sor if applica it it doesn't ha eating up, ch Checl uld have a br ps) on each it Vat #3  are heating u	as with oil to 3 at set point able (lower of ave a severe neck incomin k burner man ight orange i gniter flame i Vat #4	½" below cold +/- 5°F / 2°C. bil level) (add positive or ne g gas pressu nifold pressur flame after ap sense circuit. Vat #5 poplied voltage	ainer fro I oil line. Verify d/remov egative a rre (Natu re. Rec pproxima Record Vat <del>a</del>	Allor that of air ba ural G ord ac ately micro # 6	w fryers to bil level is if necess lance. aas: 6-14" ctual burn 1 minute b amp rea Vat # 7	W.C. er ma of ope dings	to se bw A and th ; LP ( anifolo eratio belov Vat #	t poin TO le nat ea Gas: d pres n. A <u>w.</u> 8	nt (see evel s ach v 11-14 ssure djust Va	e gas a ensor at tops 4" W.C. below. blower t # 9	nd electric (upper oil off. ). Record Check for air inlet to Vat # 10

Electric	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat # 6	Vat # 7	Vat # 8	Vat # 9	Vat # 10
L1										
L2										
L3										

Verify that all filter parts (filter pan, filter screen, filter pad or paper, hold-down ring, crumb tray, and O-rings) are present. Visually inspect the oil drain and return system to ensure all connections are tight.

#### Two (2) hours are allowed for the above, to Commission one system.

Two (2) hours are allowed to Demonstrate one system.

## FRYMASTER<sup>®</sup>

- □ Verify filter pan alignment. The pan should slide smoothly into position. Ensure pick-up tube is fully engaged in the pan suction tube. "P" should be displayed on the controller when the pan is pulled out.
  - Perform an Auto Filter on a vat to ensure the filter pump is operational and check the drain and return system for leaks.
- Remove old Fryer's Friend from the store if applicable and replace with the new Fryer's Friend.
- WELBILT KITCHEN CONNECT: For Fryer's equipped with kitchen connectivity capabilities and software, execution of this Commission Form acknowledges the following with regards to Welbilt software and data services: The Fryer is equipped with Welbilt's Kitchen Connect System application software (the "KC Solution"). The KC Solution is provided remotely as a cloud-based software service. Welbilt uses a third-party cloud-based software hosting service to provide access to data from the Fryer. While Welbilt shall use commercially reasonable efforts to require the third-party cloud based software hosting service to implement and utilize appropriate data security safeguards and availability services levels, the security and availability of the data is not warranted or guaranteed by Welbilt, and Welbilt shall have no liability with respect to the acts or omissions of the third-party cloud-based software hosting service, including with respect to security and integrity of the data, or the availability of the data or service. Customer grants Welbilt a perpetual, world-wide, license to access, download, monitor, receive, store, process and otherwise use data from the Fryer for purposes of (a) providing data analytics, data services, warranty, maintenance, repair and related services, and (b) Welbilt's internal purposes, including research and development, and quality improvement.

## FQ30-T <sup>™</sup> FRYER TRAINING

Ensure all trainees refer to the Quick Reference, Quick Start, and Operation Manual located in the manual holder inside the fryer door for the following.

## Hands on demonstration and performance are essential for all trainees.

## **CREW / FILTRATION PERSON(S) / MANAGERS**

- Overview
  - Provide an overview of what a FilterQuick fryer is Vs traditional fryer Smaller vat, Low Oil Volume
  - □ Explain the benefits when used properly Use less oil, Auto Filter, Auto Top Off, Manual Top Off

### Controller

- Identify FQ4000 Controller buttons and functions Refer to the FQ4000 Quick Reference / FQ30-T Quick Start Card
  - ON / OFF Buttons Full and Split Functions
  - Products Programming and selecting products
  - □ Start Buttons Start a cook cycle / cancel alarms
  - □ Filter Button Access Filtration Menu / Menu navigation
  - □ Temp Button Checking actual vat temperature and set-point
  - □ Information Button Checks Filter Stats, Oil Stats, Life Stats, Usage Stats, Recovery Check, Last Load Stats
  - Language change
  - Manual Top Off button
  - Low Oil Reservoir Indicator / Reset Button
  - Master Reset Switch / Power Switch (Elec per vat U.S. only)
  - Den Indicator "P" filter pan installation issue. Check for proper installation of pan.

#### Demonstrate how to use the operating controls – Cooking Functions – Refer to FQ4000 Quick Reference Guide

- Turning the controller ON / OFF for heating the vats
- Demonstrate cooking
- Cancel a cook cycle or alarms
- Demonstrate changing between products

#### Demonstrate Top Off System (Top Off Reservoir, Solid Shortening and Bulk Oil Systems) – Refer to the Refer to the FQ30-T Installation and Operator Manual and Quick Start Guide

- Demonstrate setup of the top off reservoir
- Filling vats with oil (Top off Jug, Bulk or Solid Shortening)

Page **2** of **5** 

## **FRYMASTER**

#### Auto and Manual Top-Off – Refer to the FQ30-T and FQ4000 Installation and Operation Manuals and Quick Start Guide

- Instruct on function of top off empty reservoir indicator (Use remaining oil in box to top off vats)
- Demonstrate when oil is changed top off reset must be pressed and held to reset indicator
- Demonstrate Auto Top-Off on a vat by moving oil out of vat
- Demonstrate Manual Top Off by pressing the Manual Top Off button

#### Automatic Filtration – Refer to the FQ30-T and FQ4000 Installation and Operator Manuals

- Demonstrate assembly of the filter pan (Emphasize need for daily pad/paper change / more often as needed)
- Demonstrate Auto Filtration cycle. Air bubbles should only be observed in unit being filtered.
- Show "FILTER NOW" displayed on vat to be filtered (cook 15 cooks)
- Demonstrate skimming procedure
- Show filtration issues (errors created by not changing the pad/paper (monitor oil returned to vat levels should be where it started, or close if first filter with new pad/paper.)
- Show FILTER BUSY message by trying to manual filter while another vat is filtering.
- □ Show location of thermal reset on Filter Motor
- Six consecutive unsuccessful filtrations and unit goes to **SERVICE REQUIRED** an authorized technician is needed.

### Troubleshooting

- □ Common error messages
  - □ Is Vat Full? Ensure vat is full of oil and press the YES  $\checkmark$  button to continue.
  - Drain Clogged- Clear Drain-Is Drain Clear? (Gas Only) Follow instructions on the controller using the new fryers friend to clear the drain.
  - □ Filter Busy a filtration is in process on another vat
  - Heating Failure Unit is not heating Turn off fryer and turn on again.
  - Low Temp Oil temperature below set point may occur during cooking cycle
  - Recovery Fault Vat did not meet minimum specs for temperature recovery Press the ✓ to continue.
  - □ Service Required a problem exists that requires a technician.
  - Probe Failure Temperature circuitry has a problem Turn off fryer and call for service
- Frymaster's Hot line and FAS contact person / with phone numbers

## FILTRATION PERSON(S) / MANAGERS

### Refer to FQ4000 Operation Manual Chapter 2

### **Filtration Menu (Press the filtration menu button)**

- Non-Bulk Oil System
  - Demonstrate how to access FILTER MENU
    - Show QUICK FILTER and explain how it functions
    - □ Show CLEAN AND FILTER and explain how it functions
    - □ Show POLISH and explain how it functions
    - □ Show OQS FILTER (if applicable) and explain how it functions
    - Show DRAIN TO PAN and explain how it functions
    - □ Show FILL VAT FROM PAN and explain how it functions
    - □ Show CLEAN and explain how it functions
    - Show DISPOSE and explain how it functions (Use of SDU, Bulk or Front Dispose if applicable)

## Bulk Oil System

- Demonstrate how to access FILTER MENU
  - Show QUICK FILTER and explain how it functions
  - □ Show CLEAN AND FILTER and explain how it functions
  - □ Show POLISH and explain how it functions

Page 3 of 5

## FRYMASTER<sup>®</sup>

- Show OQS FILTER (if applicable) and explain how it functions
- Show DRAIN TO PAN and explain how it functions
- Show FILL VAT FROM PAN and explain how it functions
- Show FILL VAT FROM BULK and explain how it functions
- □ Show PAN TO WASTE and explain how it functions
- □ Show CLEAN and explain how it functions
- Show DISPOSE and explain how it functions (Use of SDU, Bulk or Front Dispose if applicable)

## STORE MANAGERS ONLY (OR DESIGNATED PERSONS)

### Refer to FQ4000 Operation Manual Chapter 1

- Demonstrate how to access RECIPES and MENUS (Code 1650)
  - Demonstrate adding or editing a product recipe (Press Recipe button)
  - Demonstrate how to add a product to a menu (Press Menu button)
- Demonstrate how to access SETTINGS (Press Settings button, press Manager button) Code 1656
  - Demonstrate setting the primary and secondary languages
  - Demonstrate setting the date and time
- Demonstrate how to access High Limit Check (Press Service button, press Crew button)
- Demonstrate how to access SERVICE (Press Service button, press Manager button) Code 1656
  - Demonstrate retrieving Error Log (E-Log)
  - Explain changing passwords
  - Explain loading menus to/from USB

Demonstrate how to access INFORMATION STATISTICS (Press "?" INFORMATION STATISTICS)

- Explain FILTER STATS menu
- Explain OIL STATS menu
- Explain LIFE STATS menu
- Explain USAGE STATS menu
- Explain Recovery
- Explain LAST LOAD menu
- □ Explain Resetting Usage Stats (Code 1656)

## **Key Points**

**Review with all employees** 

- Filter Now Prompt Choose YES to Filter Now? and Confirm
- Top Off Oil Empty Indicator Change top off reservoir and press reset (Bulk users fill reservoir)
- Start a cook by pressing the START button
- Is Vat Full? Answer YES only when oil is at the top line.
- Clean and Filter daily
- Change filter pad/paper daily or twice daily in high volume or 24-hour stores

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## **FRYMASTER**<sup>®</sup> Training / Demo Signatures – Key Personnel

* Store Manager's Signature	Printed Name
* Filtration Person	Printed
Signature	Name
* Key Shift Person	Printed
Signature	Name

O/O / Staff	Printed	
Personnel	Name	
		<u>.</u>

Technician's	Printed	
Signature	Name	

\* - Mandatory Attendee

## TRAINING DECLINED

O/O / Corporate	Printed	
Manager Signature	Name	

**FAS**: Provide a copy of all five (5) pages to the customer and to Frymaster. Retain a copy for two years from date of installation

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## Start Up Forms FilterQuick FQ30-T Touch Taco Bell Start Up (Commission/Demo) Form

S	> F	RYM	AST	ΞR <sup>°</sup>						S	WELE	BILT
						COMMISS SHREVEPOR					Form	
Sto	ore Na	ame					Techi	nicia	an			
			e)									
Ad	dress						Addre	ess				
Cit	y/Stat						City/S	State				
Sto	re Ph	ione (	)				Coun	try				
			FRYER/FI			2	S	Seri	AL NUMB	ER (10 DIGIT	r)	
	<u>No o</u>	ne is to pe	rform start	-up or train	ning unless	they are F	rymaste	er tra	ained.			
	Verify	/ Universal h	oods have 2'	' (50mm) of c	learance bel	nind fryer			□ YES			
			quick discon perly capped.		ected to gas	s line input b	eneath	the c	center of th	e fryer and	verify the lef	t gas input
Record Software UIBSIB1VIB												
								_			_	
				prrect in setu	p. Refer to	manual.						
	Is the	fry system b	eing installe	d connected	to a BULK F	RESH OIL / N	VASTE I	DISP	OSAL SYS	ТЕМ	□ YES	
	lf frye	er was setup	as a <b>BULK F</b>	RESH OIL /	WASTE DIS	POSAL SYS	TEM was	s it p	ower cycled	after setup?		
	Place	full oil conta	iner in fryer t	for ATO syste	em, or fill pro	vided oil cont	ainer fror	m Bu	ılk Oil syste	m (as applica	ble). Refer to	o manual.
			-	-		1/2" below cold			-			
	check	ks below) an	d verify temp	peratures are	at set point	+/- 5°F / 2°C	Verify t	that	oil level is	below ATO	level sensor	(upper oil
						oil level) (add				ry) and that e	each vat top	s off.
						e positive or n	-					
	GAS	fryers - Whi	e units are h	neating up, cl	heck incomir	ng gas pressu	ire (Natu	iral G	Gas: 6-14" V	V.C.; LP Gas	: 11-14" W.C	Check for
	nrone	er combustio	n frvers sho	Criec	right orange	nifold pressu flame after a	noroxima	atelv	1 minute of	f manifold pre	Adjust blower	air inlet to
						sense circuit.						
G	as	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #		Vat # 7	Vat # 8	Vat # 9	Vat # 10
Burr	-											
Left	sure											
	uA It uA											
	ELEC			are heating		pplied voltage	e matche	s the	e rating plate	e. Ensure all	phases are b	alanced
		DRAW			i nout light le	,						
Ele	ctric	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #	6	Vat # 7	Vat # 8	Vat # 9	Vat # 10
L1	-	-	-									
L2												
L3												

Verify that all filter parts (filter pan, filter screen, filter pad or paper, hold-down ring, crumb tray, and O-rings) are present. Visually inspect the oil drain and return system to ensure all connections are tight.

## Two (2) hours are allowed for the above, to Commission one <u>system.</u> Two (2) hours are allowed to Demonstrate one <u>system.</u>

8197480 07/2023

## **FRYMASTER**

- □ Verify filter pan alignment. The pan should slide smoothly into position. Ensure pick-up tube is fully engaged in the pan suction tube. "P" should be displayed on the controller when the pan is pulled out.
- Perform an Auto Filter on a vat to ensure the filter pump is operational and check the drain and return system for leaks.
- Remove old Fryer's Friend from the store if applicable and replace with the new Fryer's Friend.
- WELBILT KITCHEN CONNECT: For Fryer's equipped with kitchen connectivity capabilities and software, execution of this Commission Form acknowledges the following with regards to Welbilt software and data services: The Fryer is equipped with Welbilt's Kitchen Connect System application software (the "KC Solution"). The KC Solution is provided remotely as a cloud-based software service. Welbilt uses a third-party cloud-based software hosting service to provide access to data from the Fryer. While Welbilt shall use commercially reasonable efforts to require the third-party cloud based software hosting service to implement and utilize appropriate data security safeguards and availability services levels, the security and availability of the data is not warranted or guaranteed by Welbilt, and Welbilt shall have no liability with respect to the acts or omissions of the third-party cloud-based software hosting service, including with respect to security and integrity of the data, or the availability of the data or service. Customer grants Welbilt a perpetual, world-wide, license to access, download, monitor, receive, store, process and otherwise use data from the Fryer for purposes of (a) providing data analytics, data services, warranty, maintenance, repair and related services, and (b) Welbilt's internal purposes, including research and development, and quality improvement.

## FQ30-T <sup>™</sup> TACO BELL FRYER TRAINING

Ensure all trainees refer to the Quick Reference, Quick Start, and Operation Manuals located in the manual holder inside the fryer door for the following.

### Hands on demonstration and performance are essential for all trainees.

## CREW / FILTRATION PERSON(S) / MANAGERS

- Overview
  - Provide an overview of what a FilterQuick fryer is vs traditional fryer Smaller vat, Low Oil Volume
  - Explain the benefits when used properly Use less oil, Auto Filter, Auto Top Off, Manual Top Off

### **Controller**

- Identify FQ4000 Controller buttons and functions Refer to the FQ4000 Quick Reference / FQ30-T Quick Start Card
  - ON / OFF Buttons Full and Split Functions
  - Products Programming and selecting products
  - Start Buttons Start a cook cycle / cancel alarms
  - Filter Button Access Filtration Menu / Menu navigation
  - Temp Button Checking actual vat temperature and set-point
  - □ Information Button Checks Filter Stats, Oil Stats, Life Stats, Usage Stats, Recovery Check, Last Load Stats
  - Language change
  - Manual Top Off button
  - Low Oil Reservoir Indicator / Reset Button
  - □ Master Reset Switch / Power Switch (Elec per vat U.S. only)
  - Pan Indicator "P" filter pan installation issue. Check for proper installation of pan.

#### Demonstrate how to use the operating controls – Cooking Functions – Refer to FQ4000 Quick Reference Guide

- □ Turning the controller ON / OFF for heating the vats
- Demonstrate cooking
- Cancel a cook cycle or alarms
- Demonstrate changing between products

#### Demonstrate Top Off System (Top Off Reservoir, Solid Shortening and Bulk Oil Systems) – Refer to the Refer to the FQ30-T Installation and Operator Manual and Quick Start Guide

- Demonstrate setup of the top off reservoir
- Filling vats with oil (Top off Jug, Bulk or Solid Shortening)

Page 2 of 5

## **FRYMASTER**

## Auto and Manual Top-Off – Refer to the FQ30-T and FQ4000 Installation and Operation Manuals and Quick Start Guide

- □ Instruct on function of top off empty reservoir indicator (Use remaining oil in box to top off vats)
- Demonstrate when oil is changed top off reset must be pressed and held to reset indicator
- Demonstrate Auto Top-Off on a vat by moving oil out of vat
- Demonstrate Manual Top Off by pressing the Manual Top Off button

#### Automatic Filtration – Refer to the FQ30-T and FQ4000 Installation and Operation Manuals

- Demonstrate assembly of the filter pan (Emphasize need for daily pad/paper change / more often as needed)
- Demonstrate AM Filter cycle. Air bubbles should only be observed in unit being filtered.
- Demonstrate PM Filter cycle. Air bubbles should only be observed in unit being filtered.
- Demonstrate skimming procedure
- Show filtration issues (errors created by not changing the pad/paper (monitor oil returned to vat levels should be where it started, or close if first filter with new pad/paper.)
- Show FILTER BUSY message by trying to manual filter while another vat is filtering.
- □ Show location of thermal reset on Filter Motor

## Troubleshooting

- Common error messages
  - □ Is Vat Full? Ensure vat is full of oil and press the YES ✓ button to continue.
  - Drain Clogged- Clear Drain-Is Drain Clear? (Gas Only) Follow instructions on the controller using the new fryers friend to clear the drain.
  - □ Filter Busy a filtration is in process on another vat
  - Heating Failure Unit is not heating Turn off fryer and turn on again.
  - Low Temp Oil temperature below set point may occur during cooking cycle
  - Recovery Fault Vat did not meet minimum specs for temperature recovery Press the ✓ to continue.
  - Service Required a problem exists that requires a technician.
  - Derobe Failure Temperature circuitry has a problem Turn off fryer and call for service
- Frymaster's Hot line and FAS contact person / with phone numbers

## FILTRATION PERSON(S) / MANAGERS

### Refer to Taco Bell FQ4000 Operation Manual Chapter 2

- **<u>Filtration Menu (Press the filtration menu button)</u>** 
  - Non-Bulk Oil System
    - Demonstrate how to access FILTER MENU
      - □ Show AM LONG FILTER and explain how it functions
      - □ Show PM SHORT FILTER AND OQS and explain how it functions
      - □ Show OQS FILTER (if applicable) and explain how it functions
      - Show DISPOSE and explain how it functions (Use of ODC)
      - Show DRAIN TO PAN and explain how it functions
      - □ Show FILL VAT FROM PAN and explain how it functions

### Bulk Oil System

- Demonstrate how to access FILTER MENU
  - Show AM LONG FILTER and explain how it functions
  - Show PM SHORT FILTER AND OQS and explain how it functions
  - Show OQS FILTER (if applicable) and explain how it functions
  - □ Show DISPOSE and explain how it functions (Use of ODC)
  - □ Show DRAIN TO PAN and explain how it functions
  - Show FILL VAT FROM PAN and explain how it functions
  - □ Show FILL VAT FROM BULK and explain how it functions

Page 3 of 5

## 

Show PAN TO WASTE and explain how it functions

## STORE MANAGERS ONLY (OR DESIGNATED PERSONS)

### Refer to Taco Bell FQ4000 Operation Manual Chapter 1

- Demonstrate how to access RECIPES and MENUS (Code 1650)
  - Demonstrate adding or editing a product recipe (Press Recipe button)
  - Demonstrate how to add a product to a menu (Press Menu button)
- Demonstrate how to access SETTINGS (Press Settings button, press Manager button) Code 1656
  - Demonstrate setting the primary and secondary languages
  - Demonstrate setting the date and time
- Demonstrate how to access High Limit Check (Press Service button, press Crew button)
- Demonstrate how to access SERVICE (Press Service button, press Manager button) Code 1656
  - Demonstrate retrieving Error Log (E-Log)
  - Explain changing passwords
  - Explain loading menus to/from USB
- Demonstrate how to access INFORMATION STATISTICS (Press "?" INFORMATION STATISTICS)
  - Explain FILTER STATS menu
  - Explain OIL STATS menu
  - Explain LIFE STATS menu
  - Explain USAGE STATS menu
  - Explain Recovery
  - Explain LAST LOAD menu
  - □ Explain Resetting Usage Stats (Code 1656)
  - Explain TPM STATS menu

## **Key Points**

### **Review with all employees**

- AM LONG FILTER NOW/ PM SHORT FILTER NOW Prompt Choose YES to Filter Now?
- Top Off Oil Empty Indicator Change top off reservoir and press reset (Bulk users fill reservoir)
- Start a cook by pressing the product button
- Is Vat Full? Answer YES only when oil is at the top line.
- Clean and Filter daily
- Change filter pad/paper daily or twice daily in high volume or 24-hour stores

## Training / Demo Signatures – Key Personnel

* Store Manager's	Printed	
Signature	Name	
· · · · · ·		

Signature	* Filtration Person	Printed	
olghadaro	Signature	Name	

## FRYMASTER<sup>®</sup>

* Key Shift Person	Printed	
Signature	Name	

O/O / Staff	Printed	
Personnel	Name	

Technician's	Printed	
Signature	Name	

\* - Mandatory Attendee

## TRAINING DECLINED

O/O / Corporate	Printed	
Manager Signature	Name	

**FAS**: Provide a copy of all five (5) pages to the customer and to Frymaster. Retain a copy for two years from date of installation

Page 5 of 5

# FilterQuick Touch FQG/E60T, FQG/E80, 1814FQ-T Touch Start Up (Commission/Demo) Form

ŀ	<b>'ry</b>	mast	<b>er</b> °						5	WELB	ILT <sup>®</sup>
	F	QG60T	T/FQE6	0U-T/FC		/FQG80 MISSION		100T-T/F	QG120	Γ-T FRYE	R
				8700 LINE		SHREVEPOR		(800) 551-8	633		
Sto		ime if applicabl	e)					Agency			
	dress y/Stat						Address City/Stat				
		one (	)			—	Country				
			FRYER/FIL	TER MODE		·	-		R (10 DIGIT	)	
	No o	ne is to pe	rform start	-up or train	ing unless	they are F	rymaster t	rained.		<u> </u>	
	Verify	Universal h	oods have 2"	(50mm) of c	learance beh	ind fryer	-	□ YES	□ NO		
	<ul> <li>Verify gas hose quick disconnect is connected to gas line input on the back of the fryer and verify the other gas input connection is capped if applicable.</li> <li>Ensure fryer is level and properly restrained in accordance with the operator's manual.</li> </ul>										
	Ensu Rec	re tryer is lev	el and propel are UIB	rly restrained	In accordance SIB1	ce with the o	perator's ma VIE	nual. S			
-	FIB_			IOB		BIB	• • <del>-</del>	8	OQS		
	Ensu	re Time and	Date are co	rrect in setu	ip. Refer to r	<u>manual.</u>					
			-					POSAL SYS		□ YES	
	Place							oower cycled I container fr		□ YES system (as a	
	check <b>appli</b>	s below) ar cable) (uppe	nd verify tem er oil level li	peratures ar	e at set poi	nt +/- 5°F /	2°C. Verify	that oil lev	vel is below	int (see gas a ATO level if necessary	sensor (if
		vat tops off		it it doesn't ha		positive or p	ogativo air b	alance			
									/.C.: LP Gas:	11-14" W.C.	). Record
	actua	l incoming pi	essure	Check	k burner man	ifold pressur	e. Record a	ctual burner	manifold pres	sure below. I	Énsure the
G	pilot i i <b>as</b>	s strong and Vat #1	the sensor ro Vat #2	od red. Doub	Vat #4	Vat #5	Vat # 6	Vat # 7	Vat # 8	Vat # 9	Vat # 10
Bur	ner										
Pres	sure		\A/I=:I=:								
				nen controllei			e malches in	e rating plate	. Ensure all	phases are ba	alanced
	AMP I	DRAW									
	ctric	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat # 6	Vat # 7	Vat # 8	Vat # 9	Vat # 10
L1 L2											
L2			L				+		1		
	O-ring	gs). PAPER	or PAD MEI	DIA-(filter pai	n, filter scree	en, filter pad	or paper, ho	n, filter envel old-down ring	ope, pick up , crumb tray,	tube, handles and O-rings)	, clips and ).   Visually
	Verify	filter pan al	ignment. Th		d slide smoo	thly into pos	ition. Ensure	e pick-up tube	e is fully enga	aged in the p	an suction
	Verify filter pan alignment. The pan should slide smoothly into position. Ensure pick-up tube is fully engaged in the pan suction tube. " <b>P</b> " should be displayed on the controller when the pan is pulled out. If applicable – If the fryer has green start buttons, press each one to ensure timers are activated.										

#### Two (2) hours plus travel are allowed for the above, to Commission one <u>system.</u> Two (2) hours are allowed to Demonstrate one <u>system.</u>

# Frymaster<sup>.</sup>

- If the fryer has a wand, perform a clean and filter on one (1) vat to check wand operation.
- Perform Quick Filter on the other vats to ensure the filter pump is operational. Check the drain and return system for leaks if needed.
- Remove old Fryer's Friend from the store if applicable and replace with the new Fryer's Friend.
- WELBILT KITCHEN CONNECT: For Fryer's equipped with kitchen connectivity capabilities and software, execution of this Commission Form acknowledges the following with regards to Welbilt software and data services: The Fryer is equipped with Welbilt's Kitchen Connect System application software (the "KC Solution"). The KC Solution is provided remotely as a cloud-based software service. Welbilt uses a third-party cloud-based software hosting service to provide access to data from the Fryer. While Welbilt shall use commercially reasonable efforts to require the third-party cloud based software hosting service to implement and utilize appropriate data security safeguards and availability services levels, the security and availability of the data is not warranted or guaranteed by Welbilt, and Welbilt shall have no liability with respect to the acts or omissions of the third-party cloud-based software hosting service, including with respect to security and integrity of the data, or the availability of the data or service. Customer grants Welbilt a perpetual, world-wide, license to access, download, monitor, receive, store, process and otherwise use data from the Fryer for purposes of (a) providing data analytics, data services, warranty, maintenance, repair and related services, and (b) Welbilt's internal purposes, including research and development, and quality improvement.

## **FRYER TRAINING**

Ensure all trainees refer to the Quick Reference, Quick Start, and Operation Manual located in the manual holder inside the fryer door for the following.

## Hands on demonstration and performance are essential for all trainees.

## **CREW / FILTRATION PERSON(S) / MANAGERS**

- Controller
  - □ Identify FQ4000 Controller buttons and functions Refer to the Quick Reference / Quick Start Card
    - ON / OFF Buttons
    - Products Programming and selecting products
    - □ Start Buttons Start a cook cycle / cancel alarms
    - Filter Button Access Filtration Menu / Menu navigation
    - Temp Button Checking actual vat temperature and set-point
    - Information Button Checks Filter Stats, Oil Stats, Life Stats, Usage Stats, Recovery Check, Last Load Stats
    - Language change
    - □ Manual Top Off button (If applicable -Only on fryers with auto top off)
    - Low Oil Reservoir Indicator / Reset Button (If applicable -Only on fryers with auto top off)
    - □ Master Reset Switch / Power Switch (Elec per vat U.S. only)
    - Pan Indicator "P" filter pan installation issue. Check for proper installation of pan.

#### Demonstrate how to use the operating controls – Cooking Functions – Refer to Quick Reference Guide

- Turning the controller ON / OFF for heating the vats
- Demonstrate cooking
- Cancel a cook cycle or alarms
- Demonstrate changing between products
- Demonstrate Top Off System (If applicable Only on fryers with auto top off) (Top Off Reservoir, Solid Shortening and Bulk Oil Systems) – Refer to the Refer to the Installation and Operator Manual and Quick Start Guide
  - Demonstrate setup of the top off reservoir
  - Filling vats with oil (Top off Jug, Bulk or Solid Shortening)
- Auto and Manual Top-Off (If applicable Only on fryers with auto top off) Refer to the Fryer IO manual and FQ4000 Installation and Operation Manuals and Quick Start Guide
  - Instruct on function of top off empty reservoir indicator (Use remaining oil in box to top off vats)
  - Demonstrate when oil is changed top off reset must be pressed and held to reset indicator
  - Demonstrate Auto Top-Off on a vat by moving oil out of vat
  - Demonstrate Manual Top Off by pressing the Manual Top Off button

Page 2 of 4

# Frymaster<sup>.</sup>

### Automatic Filtration – Refer to the Fryer IO and FQ4000 Installation and Operator Manuals

- □ If applicable Demonstrate assembly of the filter pan using a pad or paper. (Emphasize need for daily pad/paper change / more often as needed).
- □ If applicable Demonstrate assembly of a filter pan using the MasterFil envelope and how to scrape envelope. Explain that the MasterFil envelope can be used for 7-10 days with scraping before changing.
- Demonstrate Auto Filtration cycle. Air bubbles should only be observed in unit being filtered.
- □ Show "FILTER NOW" displayed on vat to be filtered (cook 15 cooks)
- Demonstrate skimming procedure
- □ Show filtration issues (errors created by not changing the pad/paper or scraping or changing envelope (monitor oil returned to vat levels should be where it started, or close if first filter with new pad/paper or envelope.)
- Show FILTER BUSY message by trying to manual filter while another vat is filtering.
- □ Show location of thermal reset on Filter Motor
- Six consecutive unsuccessful filtrations and unit goes to **SERVICE REQUIRED** an authorized technician is needed.

## Troubleshooting

- Common error messages
  - □ Is Vat Full? Ensure vat is full of oil and press the YES  $\checkmark$  button to continue.
  - Drain Clogged- Clear Drain-Is Drain Clear? (Gas Only) Follow instructions on the controller using the new fryers friend to clear the drain.
  - □ Filter Busy a filtration is in process on another vat
  - Heating Failure Unit is not heating Turn off fryer and turn on again.
  - Low Temp Oil temperature below set point may occur during cooking cycle
  - Recovery Fault Vat did not meet minimum specs for temperature recovery Press the ✓ to continue.
  - □ Service Required a problem exists that requires a technician.
  - Probe Failure Temperature circuitry has a problem Turn off fryer and call for service.
- Show restaurant Frymaster's Hot line inside fryer doors and FAS contact person / with phone numbers.

## FILTRATION PERSON(S) / MANAGERS

### Refer to FQ4000 Operation Manual Chapter 2

#### **<u>Filtration Menu (Press the filtration menu button)</u>**

- Non-Bulk Oil System
  - Demonstrate how to access FILTER MENU
    - Show QUICK FILTER and explain how it functions
    - Show CLEAN AND FILTER and explain how it functions Stress that it is to be done daily.
    - Show POLISH and explain how it functions
    - □ Show OQS FILTER (if applicable) and explain how it functions
    - □ Show DRAIN TO PAN and explain how it functions
    - □ Show FILL VAT FROM PAN and explain how it functions
    - □ Show CLEAN and explain how it functions
    - Show DISPOSE and explain how it functions (Use of SDU, Bulk or Front Dispose if applicable)

### Bulk Oil System

- Demonstrate how to access FILTER MENU
  - Show QUICK FILTER and explain how it functions
  - □ Show CLEAN AND FILTER and explain how it functions
  - □ Show POLISH and explain how it functions
  - Show OQS FILTER (if applicable) and explain how it functions
  - □ Show DRAIN TO PAN and explain how it functions
  - Show FILL VAT FROM PAN and explain how it functions
  - □ Show FILL VAT FROM BULK (if applicable) and explain how it functions

Page 3 of 4

## **Frymaster**<sup>®</sup>

- □ Show PAN TO WASTE and explain how it functions
- Show CLEAN and explain how it functions
- □ Show DISPOSE and explain how it functions (Use of SDU, Bulk or Front Dispose if applicable)

## STORE MANAGERS ONLY (OR DESIGNATED PERSONS)

#### Refer to FQ4000 Operation Manual Chapter 1

- Demonstrate how to access RECIPES and MENUS (Code 1650) (RC Code 1993)
  - Demonstrate adding or editing a product recipe (Press Recipe button)
  - Demonstrate how to add a product to a menu (Press Menu button)
- Demonstrate how to access SETTINGS (Press Settings button, press Manager button) Code 1656 (RC Code 1993)
  - Demonstrate setting the primary and secondary languages
  - Demonstrate setting the date and time
- Demonstrate how to access High Limit Check (Press Service button, press Crew button)
- Demonstrate how to access SERVICE (Press Service button, press Manager button) Code 1656 (RC Code 1993)
  - Demonstrate retrieving Error Log (E-Log)
  - Explain changing passwords
  - Explain loading menus to/from USB
- Demonstrate how to access INFORMATION STATISTICS (Press "?" INFORMATION STATISTICS)
  - □ Explain FILTER STATS menu
  - Explain OIL STATS menu
  - Explain LIFE STATS menu
  - Explain USAGE STATS menu
  - Explain Recovery
  - Explain LAST LOAD menu
  - Explain Resetting Usage Stats (Code 1656)

## **Key Points**

**Review with all employees** 

- Filter Now Prompt Choose YES to Filter Now? and Confirm
- Top Off Oil Empty Indicator (Only on fryers with auto top off) Change top off reservoir and press reset (Bulk users fill reservoir)
- Start a cook by pressing the START button
- Is Vat Full? Answer YES only when oil is at the top line.
- Clean and Filter daily
- Change filter pad/paper daily or twice daily in high volume or 24-hour stores. If using a filter envelope, scrape daily or when prompted. Change filter envelope every 7-10 days.

Representative     Name       Signature	Store Manager /	Printed	
Signature	Representative	Name	
	Signature		

Technician's	Printed	
Signature	Name	

# FilterQuick Touch FQG/E80 Touch Start Up (Commission/Demo) Form - Raising Canes

Frymaster <sup>•</sup>
------------------------



FQE80U-T/FQG80T-T RC FRYER COMMISSION FORM

8700 LINE AVENUE SHREVEPORT, LA 71106 (800) 551-8633 Date\_\_\_\_\_

Store Name Technicia															
Store # (if applicable)									gency						
Address							Addre								
City/State							City/S								
Store Phone ()							Country								
				SERIAL NUMBER (10 DIGIT)											
			• • •												
			rform start. bods have 2"		-		rymaste	er tra	uned. D YES		NO				
	Verify		uick disconne	. ,			e back of	the f	fryer and v	verify	the o	ther o	gas input	con	nection is
	Ensure	e fryer is lev	el and proper	ly restrained	in accordance	ce with the op	perator's	manı	ual.						
		ord Softwa	are UIB		SIB1		\	VIB_					_		
	FIB_			IOB		BIB				_0	QS_				
			Date are co												
		5 5	eing installed										ΠY	ES	□ NO
			as a <b>BULK F</b>									•			□ NO
		full oil conta to manual.	ainer in fryer	for ATO sys	stem (if appli	cable), or fill	provideo	l oil	container	from	Bulk	Oil s	ystem (a	s ap	oplicable).
	Thorou	ughly clean	and dry all va nd verify tem	its. Fill all vat	s with oil to <sup>1</sup> /	2" below cold	l oil line.	Allov	w fryers to	heat	t to se	t poir	nt (see ga	is ar	nd electric
	applic	able) (uppe	er oil level li	ne) but abov	e al sel poi /e AIF senso	or if applical	2 C. Ve ble (lowe	er oil	level) (ad	dd/re	move	oil i	f necess	ers arv)	and that
		at tops off		-,					/ (					,	
	Check	restaurant	to ensure tha	t it doesn't ha	ave a severe	positive or ne	egative a	ir bal	ance.						
	GAS f	ryers - Whil	e units are h	eating up, ch	neck incoming	g gas pressu	ire (Natu	ral G	as: 6-14"	W.C	; LP	Gas:	11-14" W	/.C.)	. Record
	actual	incoming pi	ressure	Check	k burner man	ifold pressure	e. Recor	d act	tual burne	r ma	nifold	press	sure belo	w. E	insure the
G	as	Vat #1	the sensor ro	Vat #3	Vat #4	Vat #5	Vat #		Vat # 7	-	Vat #	8	Vat # 9		Vat # 10
Burr		vat #1	ναι π2	val #5	ναι <del>π 4</del>	val #J	val #	•	vat # 1		val π	0	ναι πι	,	vat <del>#</del> 10
	sure														
			- While units rrent draw wh				matches	s the	rating pla	te. E	insure	all p	hases are	e ba	lanced
	AMP D														
Ele	ctric	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #	6	Vat # 7		Vat #	8	Vat # 9	•	Vat # 10
L1															
L2															
L3															
	Verify that all filter parts are present: ENVELOPE MEDIA - (filter pan, filter screen, filter envelope, pick up tube, handles, clips and O-rings). PAPER or PAD MEDIA-(filter pan, filter screen, filter pad or paper, hold-down ring, crumb tray, and O-rings). Visually inspect the oil drain and return system to ensure all connections are tight.														
	<ul> <li>Verify filter pan alignment. The pan should slide smoothly into position. Ensure pick-up tube is fully engaged in the pan suction tube. "P" should be displayed on the controller when the pan is pulled out. "D" is Demo Mode -The system will not heat when in Demo Mode.</li> </ul>														
	lf appli	icable – If th	ie fryer has g	reen start bu	ttons, press e	each one to e	ensure tin	ners	are activa	ted.					
-	Two (2	2) hours p	olus travel	are allow	ed for the	above, to	Comm	issi	on one	sys	tem.				

□ If the fryer has a wand, perform a clean and filter on one (1) vat to check wand operation.

Page 1 of 2

# Frymaster<sup>.</sup>

- Perform Quick Filter on the other vats to ensure the filter pump is operational. Check the drain and return system for leaks if needed.
- Remove old Fryer's Friend from the store if applicable and replace with the new Fryer's Friend.

WELBILT KITCHEN CONNECT: For Fryer's equipped with kitchen connectivity capabilities and software, execution of this Commission Form acknowledges the following with regards to Welbilt software and data services: The Fryer is equipped with Welbilt's Kitchen Connect System application software (the "KC Solution"). The KC Solution is provided remotely as a cloud-based software service. Welbilt uses a third-party cloud-based software hosting service to provide access to data from the Fryer. While Welbilt shall use commercially reasonable efforts to require the third-party cloud based software hosting service to implement and utilize appropriate data security safeguards and availability services levels, the security and availability of the data is not warranted or guaranteed by Welbilt, and Welbilt shall have no liability with respect to the acts or omissions of the third-party cloud-based software hosting service, including with respect to security and integrity of the data, or the availability of the data or service. Customer grants Welbilt a perpetual, world-wide, license to access, download, monitor, receive, store, process and otherwise use data from the Fryer for purposes of (a) providing data analytics, data services, warranty, maintenance, repair and related services, and (b) Welbilt's internal purposes, including research and development, and quality improvement.

Store Manager /	Pi	rinted	
Representative Signature	N	ame	

Technician's	Printed	
Signature	Name	

## FilterQuick Touch FQG-E80/100/120T Touch Start Up (Commission/ Demo) Form

Fr	ymaster <sup>.</sup>			R.	WEL	BILT				
	FQG-E80/100/120T COMMIS									
			) 551-8633	20						
Store	Name	Technician								
		Service Agend	:V							
Addre		Address								
City/S		City/State								
	Phone ()	Country								
	FRYER/FILTER MODEL NUMBER	SERIAL N				1				
		JERIAL N			/	-				
_						]				
	No one is to perform start-up or training unless they		ned.							
	Verify Universal hoods have 2" (50mm) of clearance behind fr	er		ES DN	10					
<u> </u>	Verify each fryer has a 1" gas connection.									
	Verify each fryer has a 20-amp 120VAC outlet.									
	Verify gas hose quick disconnect is connected to gas line connection is capped.	input on the back of	f the fryer	and veri	fy the ot	ner gas in				
	Ensure fryer is level and properly restrained in accordance wit	the operator's manua	al.							
	Go to www.frymaster.com/Service#Software. Enter "tech" for					at is currer				
	installed on the fryer. If the software versions differ, download		ate the frye	r and me	enus.					
	Record Software UIBSIB1				-					
		3IB	0Q	s						
	Ensure Time and Date are correct in setup. Refer to manu Ensure the controller with the seafood menu is on the left; ch		right Thio		kas 🔲	Scan for				
	assumes right-to-left oil rotation. Reverse if oil rotation is to be		ngni. This	- 753	- Ci	video				
	Demonstrate Quick Filter. Click here or scan QR code to acce		os.	- i 🐯	1253	demonst				
	Demonstrate Clean and Filter function in the controller. Stress			- init	1.0	ations.				
	Demonstrate the assembly of the filter pan and filter leaf.									
	Demonstrate oil rotation.									
	Is the fry system being installed connected to a WASTE DISP	SAL SYSTEM?		ES 🗆 N	10					
	If fryer was setup as a WASTE DISPOSAL SYSTEM was it po	wer cycled after setup	? □ Y	ES 🗆 N	10					
	Thoroughly clean and dry all vats. Fill all vats with oil.									
	Check restaurant to ensure that it doesn't have a severe posit	/e or negative air bala	nce.							
	Verify filter pan alignment. The pan should slide smoothly into tube. " ${f P}$ " should be displayed on the controller when the pan	position. Ensure pick- s pulled out.	-up tube is f	ully eng	aged in th	e pan suct				
	Perform an Auto Filter on a vat to ensure the filter pump is ope					eaks.				
_	Remove old Fryer's Friend from the store if applicable and									
	WELBILT KITCHEN CONNECT: For Fryer's equipped with									
	this Commission Form acknowledges the following with equipped with Welbilt's Kitchen Connect System application s									
	as a cloud-based software service. Welbilt uses a third-party									
	from the Fryer. While Welbilt shall use commercially reasonable efforts to require the third-party cloud based software hosting									
	service to implement and utilize appropriate data security safeguards and availability services levels, the security and availability of the data is not warranted or guaranteed by Welbilt, and Welbilt shall have no liability with respect to the acts of									
	omissions of the third-party cloud-based software hosting ser the availability of the data or service. Customer grants Welb	ice, including with res	pect to secu	urity and	integrity	of the data,				
	receive, store, process and otherwise use data from the F warranty, maintenance, repair and related services, and (b) and guality improvement.	yer for purposes of (a	a) providing	data a	nalytics, o	data servic				
	GAS fryers - While units are heating up, check incoming gas the pilot is strong and the sensor rod red. Double check pilot			; LP Gas	s: 11-14" \	N.C.). Ensi				
	Record actual incoming pressure									
	Check burner manifold pressure. Record burner manifold pres	sure below								

## **Frymaster**<sup>®</sup>

**ELECTRIC** fryers - While units are heating up, ensure applied voltage matches the rating plate. Ensure all phases are balanced and there is no current draw when controller heat light is off.

AMP DRAW										
Electric	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat # 6	Vat # 7	Vat # 8	Vat # 9	Vat # 10
L1										
L2										
L3										

Verify that all filter parts are present: ENVELOPE MEDIA - (filter pan, filter screen, filter envelope, pick up tube, handles, clips and O-rings). Visually inspect the oil drain and return system to ensure all connections are tight.

Store Manager / Representative Signature	Printed Name	
Technician's Signature	Printed Name	

One (1) hour plus travel is allowed for the above, to Commission one system.