

Chapter 9: Start Up (Commission) Forms

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



LOV™ FRYER COMMISSION AND DEMONSTRATION FORM

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



Date _____

Store Name _____
 Store # (if applicable) _____
 Address _____
 City/State _____
 Store Phone () _____

Technician _____
 Service Agency _____
 Address _____
 City/State _____
 Country _____

FRYER/FILTER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)									

- No one is to perform start-up or training unless they are Frymaster trained.**
- Verify exhaust blank-off plates are installed with Electric Fryers YES NO N/A (GAS)
- Verify Universal hoods have 2" (50mm) of clearance behind fryer YES NO
- Verify Seal Angle, Stand-off Channel & Gravity Blade are properly installed YES NO N/A (Universal Hood)
- 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.
- Remove Warranty Label date tabs.
- Ensure fryer is level and properly restrained in accordance with the operator's manual.
- Perform SETUP on all computers. Refer to manual. **Record Software Controller** _____
MIB _____ **AIF** _____ **ATO** _____ **OQS (if applicable)** _____
- Ensure Time and Date are correct in setup.**
- Verify Filter After settings in Level 2 are set to 12 for Fry Stations and 6 for Protein Stations.
- Program computers for products to be cooked as per managers request - FR FRIES, HASH BRN, NUGGETS, MCCCHICK, etc. Refer to manual. Attach product stickers to bezel below product buttons.
- Is the fry system being installed connected to a **BULK OIL SUPPLY / DISPOSAL SYSTEM (RTI)** YES NO
- If fryer was setup as a **BULK OIL SUPPLY / DISPOSAL SYSTEM (RTI)** was power cycled after setup? YES NO
- Is the gas restraining kit installed on the fryer? YES NO
- Place full JIB in fryer for ATO system, or fill provided JIB from Bulk Oil system (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) but above AIF sensor (lower oil level) (add/remove oil if necessary) and 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										

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

Continued on next page

Start Up Forms



- 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 (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.
- 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™ 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)

Start Up Forms



- 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
- AUTOMATIC INTERMITTENT FILTRATION (AIF) – 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
 - 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.
 - Frymaster’s Hot line and ASA contact person / with phone numbers

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).
- FILTER MENU** (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
 - Show AUTO FILTER and explain what it does
 - 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
 - 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

Start Up Forms



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 | 6) Level 1 Programming |
| 2) Operating the Fryer | 7) Level 2 Programming |
| 3) JIB System | 8) Accessing Info Mode |
| 4) Auto Top Off | 9) Explain Deep Cleaning Process |
| 5) Auto Filter and Filter Menu | 10) Troubleshooting |

Training / Demo Signature Sheet – Key Personnel

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

Start Up Forms



O/O / Staff Personnel		Printed Name	
--------------------------	--	-----------------	--

Technician's Signature		Printed Name	
---------------------------	--	-----------------	--

* - Mandatory Attendee

TRAINING DECLINED

O/O / Corporate Manager Signature		Printed 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 3000 Start Up (Commission/Demo) Form



FILTERQUICK™ FRYER START-UP FORM

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

Store Name _____
Store # (if applicable) _____
Address _____
City/State _____
Store Phone () _____

Technician _____
Service Agency _____
Address _____
City/State _____
Country _____

FRYER/FILTER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)									

- No one is to perform start-up or training unless they are Frymaster trained.**
- 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.
- Remove Warranty Label date tabs.
- Ensure fryer is level and properly restrained in accordance with the operator's manual.
- Perform SETUP on all computers. Refer to manual.
- Record Software Controller _____ MIB _____ AIF _____
ATO _____ OQS(if applicable) _____
- Ensure Time and Date are correct in setup.**
- Program controllers for products to be cooked as per managers request - Refer to controller manual.
- Is the fry system being installed connected to a **BULK OIL SUPPLY / WASTE DISPOSAL SYSTEM** YES NO
- If fryer was setup as a **BULK OIL SUPPLY / WASTE DISPOSAL SYSTEM** was power cycled after setup? YES NO
- Place full JIB in fryer for ATO system, or fill provided JIB from Bulk Oil system (as applicable). Refer to controller 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) but above AIF sensor (lower oil level) (add/remove oil if necessary) and that each vat tops off from JIB. NOTE: HEAT LED must cycle 3 times before top off is activated.**
- 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.

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 (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.

Start Up Forms



- 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™ 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

- OVERVIEW**
 - 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™ Controller buttons and functions / LED's for filtration – Refer to the FilterQuick™ 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)
 - MIB 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™ 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™ 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.
 - FILTRATION – Refer to the FilterQuick™ 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.

Start Up Forms



- 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
 - 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.
- Frymaster's Hot line and FAS contact person / with phone numbers

FILTRATION PERSON(S) / MANAGERS

Refer to Refer to the FilterQuick™ Quick Start Guide and the FilterQuick™ 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™ Quick Start Guide and the FilterQuick™ 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)

Start Up Forms



- 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 is 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 Frymaster. Retain a copy for two years from date of installation

Start Up Forms

OCF Start Up (Commission/Demo) Form



OCF 30 FRYER COMMISSION AND DEMONSTRATION FORM

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

Date _____

Store Name _____
 Store # (if applicable) _____
 Address _____
 City/State _____
 Store Phone () _____

Technician _____
 Service Agency _____
 Address _____
 City/State _____
 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 1/2" 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.

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 (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
- 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

Start Up Forms



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

OVERVIEW

- 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.

COMPUTER

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).

AUTO TOP-OFF (ATO) – 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
 - 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.
- Frymaster's Hot line and ASA contact person / with phone numbers

Start Up Forms



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)
 - NON BULK OIL SYSTEM**
 - 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



LOV-T™ FRYER COMMISSION AND DEMONSTRATION FORM

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

Date _____

Store Name _____
 Store # (if applicable) _____
 Address _____
 City/State _____
 Store Phone () _____

Technician _____
 Service Agency _____
 Address _____
 City/State _____
 Country _____

FRYER/FILTER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)									

- No one is to perform start-up or training unless they are Frymaster trained.**
- Verify exhaust blank-off plates are installed with Electric Fryers YES NO N/A (GAS)
- Verify Universal hoods have 2" (50mm) of clearance behind fryer YES NO
- Verify Seal Angle, Stand-off Channel & Gravity Blade are properly installed YES NO N/A (Universal Hood)
- 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.
- Ensure fryer is level and properly restrained in accordance with the operator's manual.
- Record Software: Controller** _____ **SIB1** _____ **SIB2** _____ **VIB** _____
FIB _____ **OQS (if applicable)** _____
- Ensure Time and Date are correct in setup. Refer to manual.**
- Program controllers for correct product cook times and temperatures if necessary. Refer to manual for recipe program instructions.
- Is the fry system being installed connected to a **BULK OIL SUPPLY / DISPOSAL SYSTEM (RTI, etc.)** YES NO
- If fryer was setup as a **BULK OIL SUPPLY / DISPOSAL SYSTEM (RTI, etc.)** was it power cycled after setup? YES NO
- Place full oil container in fryer for ATO system, or fill provided oil container from Bulk Oil system (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) but above AIF sensor (lower oil level) (add/remove oil if necessary) and that each vat tops off.**
- 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 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.

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										

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

Start Up Forms



- 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.**
- WELBIT 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™ 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 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)
 - Pan 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)

Start Up Forms



- AUTO TOP-OFF (ATO) – 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).**
- FILTRATION MENU (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

Start Up Forms



- 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 is 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 | 6) Manager Settings/Programming |
| 2) Operating the Fryer | 7) Accessing Info Mode |
| 3) Top Off System | 8) Explain Deep Cleaning Process |
| 4) Oil Disposal/Bulk | 9) Maintenance Filtering/Cleaning Sensor |
| 5) Auto Filter and Filter Menu | 10) Troubleshooting |

Start Up Forms



Training / Demo Signature Sheet – Key Personnel

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

* Filtration Person Signature		Printed Name	
--------------------------------------	--	--------------	--

* Key Shift Person Signature		Printed Name	
-------------------------------------	--	--------------	--

O/O / Staff Personnel		Printed Name	
------------------------------	--	--------------	--

Technician's Signature		Printed Name	
-------------------------------	--	--------------	--

* - Mandatory Attendee

TRAINING DECLINED

O/O / Corporate Manager Signature		Printed 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



FQ30-T™ FRYER COMMISSION AND DEMONSTRATION FORM

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

Date _____

Store Name _____
 Store # (if applicable) _____
 Address _____
 City/State _____
 Store Phone () _____

Technician _____
 Service Agency _____
 Address _____
 City/State _____
 Country _____

FRYER/FILTER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)

- No one is to perform start-up or training unless they are Frymaster trained.**
- Verify Universal hoods have 2" (50mm) of clearance behind fryer YES NO
- 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.
- Ensure fryer is level and properly restrained in accordance with the operator's manual.
- Record Software UIB _____ SIB1 _____ SIB2 _____**
VIB _____ FIB _____ OQS _____
- Ensure Time and Date are correct in setup. Refer to manual.**
- Is the fry system being installed connected to a **BULK FRESH OIL / WASTE DISPOSAL SYSTEM** YES NO
- If fryer was setup as a **BULK FRESH OIL / WASTE DISPOSAL SYSTEM** was it power cycled after setup? YES NO
- Place full oil container in fryer for ATO system, or fill provided oil container from Bulk Oil system (as applicable). Refer to manual.
- Thoroughly clean and dry all vats. Fill all vats with oil to 1/2" 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) but above AIF sensor if applicable (lower oil level) (add/remove oil if necessary) and that each vat tops off.**
- 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 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.

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 (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.

8197426 07/2023

Start Up Forms



- 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™ 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)
 - 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)

Start Up Forms



- 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 ✓ 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

Start Up Forms



- 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**

Start Up Forms



Training / Demo Signatures – Key Personnel

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

* Filtration Person Signature		Printed Name	
--------------------------------------	--	--------------	--

* Key Shift Person Signature		Printed Name	
-------------------------------------	--	--------------	--

O/O / Staff Personnel		Printed Name	
------------------------------	--	--------------	--

Technician's Signature		Printed Name	
-------------------------------	--	--------------	--

* - Mandatory Attendee

TRAINING DECLINED

O/O / Corporate Manager Signature		Printed Name	
--	--	--------------	--

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

Retain a copy for two years from date of

Start Up Forms

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



FQ30-T™ TACO BELL FRYER COMMISSION AND DEMONSTRATION FORM

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

Date _____

Store Name _____
 Store # (if applicable) _____
 Address _____
 City/State _____
 Store Phone () _____

Technician _____
 Service Agency _____
 Address _____
 City/State _____
 Country _____

FRYER/FILTER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)

- No one is to perform start-up or training unless they are Frymaster trained.**
- Verify Universal hoods have 2" (50mm) of clearance behind fryer YES NO
- 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.
- Ensure fryer is level and properly restrained in accordance with the operator's manual.
- Record Software UIB _____ SIB1 _____ VIB _____**
FIB _____ OQS _____
- Ensure Time and Date are correct in setup. Refer to manual.**
- Is the fry system being installed connected to a **BULK FRESH OIL / WASTE DISPOSAL SYSTEM** YES NO
- If fryer was setup as a **BULK FRESH OIL / WASTE DISPOSAL SYSTEM** was it power cycled after setup? YES NO
- Place full oil container in fryer for ATO system, or fill provided oil container from Bulk Oil system (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) but above AIF sensor if applicable (lower oil level) (add/remove oil if necessary) and that each vat tops off.**
- 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 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.

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 (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.

8197480 07/2023

Start Up Forms



- 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™ 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)

Start Up Forms



- 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.
 - 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 Taco Bell FQ4000 Operation Manual Chapter 2

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

Start Up Forms



- 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 Signature		Printed Name	
------------------------------------	--	--------------	--

* Filtration Person Signature		Printed Name	
--------------------------------------	--	--------------	--

Start Up Forms



* Key Shift Person Signature		Printed Name	
---	--	-------------------------	--

O/O / Staff Personnel		Printed Name	
----------------------------------	--	-------------------------	--

Technician's Signature		Printed Name	
-----------------------------------	--	-------------------------	--

* - Mandatory Attendee

TRAINING DECLINED

O/O / Corporate Manager Signature		Printed Name	
--	--	-------------------------	--

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

Retain a copy for two years from date of

Start Up Forms

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



FQG60T-T/FQE60U-T/FQE80U-T/FQG80T-T/FQ100T-T/FQG120T-T FRYER

COMMISSION FORM

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

Date _____

Store Name _____
 Store # (if applicable) _____
 Address _____
 City/State _____
 Store Phone () _____

Technician _____
 Service Agency _____
 Address _____
 City/State _____
 Country _____

FRYER/FILTER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)

- No one is to perform start-up or training unless they are Frymaster trained.**
- Verify Universal hoods have 2" (50mm) of clearance behind fryer YES NO
- 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.
- Ensure fryer is level and properly restrained in accordance with the operator's manual.
- Record Software UIB** _____ **SIB1** _____ **VIB** _____
FIB _____ **IOB** _____ **BIB** _____ **OQS** _____
- Ensure Time and Date are correct in setup. Refer to manual.**
- Is the fry system being installed connected to a **BULK FRESH OIL / WASTE DISPOSAL SYSTEM** YES NO
- If fryer was setup as a **BULK FRESH OIL / WASTE DISPOSAL SYSTEM** was it power cycled after setup? YES NO
- Place full oil container in fryer for ATO system (if applicable), or fill provided oil container from Bulk Oil system (as applicable). Refer to manual.
- Thoroughly clean and dry all vats. Fill all vats with oil to 1/2" 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 (if applicable) (upper oil level line) but above AIF sensor if applicable (lower oil level) (add/remove oil if necessary) and that each vat tops off.**
- 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. Ensure the pilot is strong and the sensor rod red. Double check pilot when main burners are lit.

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

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

Start Up Forms

Frymaster®

- 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

Start Up Forms

Frymaster®

- 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 ✓ 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

- 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 **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

Start Up Forms



- 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.**

Store Manager / Representative Signature		Printed Name	
---	--	--------------	--

Technician's Signature		Printed Name	
-------------------------------	--	--------------	--

Start Up Forms

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



FQE80U-T/FQG80T-T RC FRYER COMMISSION FORM

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

Date _____

Store Name _____
 Store # (if applicable) _____
 Address _____
 City/State _____
 Store Phone () _____

Technician _____
 Service Agency _____
 Address _____
 City/State _____
 Country _____

FRYER/FILTER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)

- No one is to perform start-up or training unless they are Frymaster trained.**
- Verify Universal hoods have 2" (50mm) of clearance behind fryer YES NO
- 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.
- Ensure fryer is level and properly restrained in accordance with the operator's manual.
- Record Software UIB _____ SIB1 _____ VIB _____**
FIB _____ IOB _____ BIB _____ OQS _____
- Ensure Time and Date are correct in setup. Refer to manual.**
- Is the fry system being installed connected to a **BULK FRESH OIL / WASTE DISPOSAL SYSTEM** YES NO
- If fryer was setup as a **BULK FRESH OIL / WASTE DISPOSAL SYSTEM** was it power cycled after setup? YES NO
- Place full oil container in fryer for ATO system (if applicable), or fill provided oil container from Bulk Oil system (as applicable). Refer to manual.
- Thoroughly clean and dry all vats. Fill all vats with oil to 1/2" 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 (if applicable) (upper oil level line) but above AIF sensor if applicable (lower oil level) (add/remove oil if necessary) and that each vat tops off.**
- 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. Ensure the pilot is strong and the sensor rod red. Double check pilot when main burners are lit.

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

- 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). **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.
- 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.
- 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 system.

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

Start Up Forms



- 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 / Representative Signature		Printed Name	
---	--	---------------------	--

Technician's Signature		Printed Name	
-------------------------------	--	---------------------	--

Start Up Forms

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



FQG-E80/100/120T COMMISSION FORM FOR POPEYE'S

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

Store Name _____
Store # (if applicable) _____
Address _____
City/State _____
Store Phone () _____

Technician _____
Service Agency _____
Address _____
City/State _____
Country _____

FRYER/FILTER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)

- No one is to perform start-up or training unless they are Frymaster trained.**
- Verify Universal hoods have 2" (50mm) of clearance behind fryer YES NO
- 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 input on the back of the fryer and verify the other gas input connection is capped.
- Ensure fryer is level and properly restrained in accordance with the operator's manual.
- Go to www.frymaster.com/Service#Software. Enter "tech" for password. Check software version online against what is currently installed on the fryer. If the software versions differ, download the software, and update the fryer and menus.
- Record Software UIB _____ SIB1 _____ VIB _____**
FIB _____ IOB _____ BIB _____ OQS _____

- Ensure Time and Date are correct in setup. Refer to manual.**
- Ensure the controller with the seafood menu is on the left; chicken menu is on the right. This assumes right-to-left oil rotation. Reverse if oil rotation is to be left to right.
- Demonstrate Quick Filter. [Click here](#) or scan QR code to access demonstration videos.
- Demonstrate Clean and Filter function in the controller. Stress that it is to be done daily.
- Demonstrate the assembly of the filter pan and filter leaf.
- Demonstrate oil rotation.
- Is the fry system being installed connected to a **WASTE DISPOSAL SYSTEM?** YES NO
- If fryer was setup as a **WASTE DISPOSAL SYSTEM** was it power cycled after setup? YES NO
- Thoroughly clean and dry all vats. Fill all vats with oil.
- Check restaurant to ensure that it doesn't have a severe positive or negative air balance.
- 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.



Scan for video demonstrations.

- 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.
- GAS** fryers - While units are heating up, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.). Ensure the pilot is strong and the sensor rod red. Double check pilot when main burners are lit.
- Record actual incoming pressure _____.
- Check burner manifold pressure. Record burner manifold pressure below.

Gas	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #6	Vat #7	Vat #8
Burner Pressure								

Start Up Forms



- 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.