Chapter 9: Start Up (Commission) Forms

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

S FRYMASTER	₹	_		_			_	ſ	101	
	700 LINE AVE	COMMIS ENUE S Date	SION AND	DEMO RT, LA	ONS 711(TRATIO 06 (800	N FORI) 551-86	M 33	Low Oil Volume	Fryer
Store Name		- : · · ·		Tech	nicia	an				
Store # (if applicable)				Servi	ice A	Agency				
Address				Addro	ess	5 , _				
City/State				City/S	State	ее				
Store Phone ()				Coun	ntry					
FRYER/				5	SERI		ER (10 D	IGIT)	
No one is to perform sta	rt-up or train	ung unless	they are Fi	rymaste	er tra	ained.				
Verify exhaust blank-off p	lates are insta		ectric Fryers	5					N/A (GAS)	
Verify Universal noods na	vez (50mm)	Of clearanc	e benind fry	er					1/ 1/ 1/ 1/ 1/ 1/ 1/ 1/ 1/ 1/ 1/ 1/ 1/ 1)
Verify seal Angle, Stand-	on Channel &	Gravity Bia	de are prop	eny insi ut bana		J ∐YES he eenter	o∐NO af tha fm		N/A (Univers	sal Hood)
input connection is proper	connect is con	nnected to g	gas line inpl	it benea	amu	ne center	or the m	yer a	na veniy in	le leit gas
Remove Warranty Label (ly capped. late 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										
MIBAIFATOOQS (if applicable)										
Ensure Time and Date a	re correct in	setup.				_ `	••		/	
Urify Filter After settings	in Level 2 are	set to 12 fo	or Fry Statio	ns and	6 for	Protein S	tations.			
Program computers for	products to b	e cooked a	as per man	agers r	eque	est - FR I	FRIES, I	HAS	H BRN, NU	JGGETS,
MCCHICK, etc. Refer to	manual. Attac	h product st	tickers to be	zel <u>belo</u>	<u>оw</u> р	roduct but	ttons.			
Is the fry system being ins	stalled connec	ted to a BU	ILK OIL SU	PPLY /	DISF	POSAL SI	YSTEM (RTI)	D YES	S □ NO
If fryer was setup as a BU	LK OIL SUP	PLY / DISPO	OSAL SYST	EM (R	TI) w	as power	cycled a	fter s	setup?□ YE	S 🗆 NO
□ Is the gas restraining kit ir	istalled on the	e fryer?						_		
Place full JIB in fryer for A	TO system, o	or fill provide	d JIB from E	Bulk Oil	syst	tem (as ap	plicable)). Re	efer to manu	ual.
I horoughly clean and dry gas and cleatric checks h	all vats. Fill a	all vats with	1 OII to $\frac{1}{2}$ be	elow co	ld oil	I line. Allo	ow fryers	stor	eat to set p	oint (see
	r oil level line	hut abov	aures are a γe ΔIF sensi	r set po	er oi	illevel) (a	dd/remo	y un ve o	at on level	arv) and
that each vat tops off fro	om JIB.	, but <u>ubor</u>	C All School	<u></u> (1011)	01 01	110001) (u	aanomo			July, und
Check restaurant to ensur	e that it does	n't have a s	evere positiv	/e or ne	gativ	ve air bala	nce.			
GAS fryers - While units	are heating	up, check i	incoming ga	is press	sure	(Natural C	Gas: 6-1	4" W	I.C.; LP Ga	s: 11-14"
W.C.). Record actual inco	oming pressur	re	Check bu	irner ma	anifo	ld pressur	e. Reco	ord a	ctual burne	r manifold
pressure below. Check fo	r proper com	oustion; frye	ers should h	ave a b	right	t orange fla	ame afte	er ap	proximately	1 minute
of operation. Adjust blower air inlet to achieve 1.2 - 2.0 uA (micro amps) on Fenwal Modules or .39 uA on										9 UA ON
Canable Control Modules	1111 Barn 1111		A APPENDIAL ALLER PROVIDED AND A REPORT OF A DECEMPENDING AND A DECEMP							
Capable Control Modules Gas Vat #1 Vat #2	Vat #3	Vat #4	Vat #5	Vat #	111CTC	Vat # 7	Vat #	¥ 8	Vat # 9	Vat # 10
Capable Control Modules Gas Vat #1 Vat #2 Jurner	Vat #3	Vat #4	Vat #5	Vat #	• 6	Vat # 7	Vat #	¥ 8	Vat # 9	Vat # 10
Capable Control Modules Gas Vat #1 Vat #2 Surner Pressure eff uA	Vat #3	Vat #4	Vat #5	Vat #	± 6	Vat # 7	Vat #	¥ 8	Vat # 9	Vat # 10

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 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[™] 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

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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

City/State

Store Phone (



			FRYER/Fil	TER MODE	L NUMBER				Seri	al N	UME	BER ((10 c	DIGIT)		
	No on	e is to perf	orm start-up	or training	unless they	are Frymas	ter	train	ed.							LI	
	Verifv	aas hose o	auick disconr	nect is conn	ected to gas	line input	ben	eath	the o	cente	roft	he fi	vera	and v	erifv	the lef	t das input
	conneo	tion is prop	erly capped.		5								,		,		5 1
	Remov	e Warranty	Label date ta	abs.													
	Ensure	fryer is lev	el and prope	rly restrained	in accordance	ce with the o	per	ator's	s man	ual.							
	Perforr	n SETUP o	n all compute	ers. Refer to i	manual.												
	Recor	d Software	Controller	•		MIB					Α	IF					
	ATOOQS(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 □ YFS □ NO																
	If fryer	was setup	as a BULK C	IL SUPPLY	WASTE DIS	SPOSAL SY	ST	EM w	as po	ower	cycle	d afte	er set	up?			S □ NO
	Place f	ull JIB in fry	er for ATO s	ystem, or fill	provided JIB	from Bulk O	il sy	/stem	ı (as a	applic	able)). Re	efer to	cont	roller	manua	al.
	Thorou	ighly clean	and dry all va	ats. Fill all vat	s with oil to ½	2" below col	d oi	l line.	Allo	w fry	ers to	hea	t to s	et poi	nt (se	e gas	and electric
	checks	below) and	d verify temp	eratures are	at set point +	+/- 5°F / 2°C). V	erify	that	oil le	vel is	s bel	ow A	TÒ le	evels	sensol	· (upper oil
	level li	ne) but <u>ab</u>	<u>ove AIF sen</u>	<u>sor</u> (lower o	il level) (add	l/remove oi	lifı	nece	ssary	/) and	d tha	t eac	h va	t tops	s off	from J	IB. NOTE:
	HEAI	LED must	cycle 3 time	s before top	off is activa	itea.											
	Check	restaurant	to ensure tha	t it doesn't ha	ave a severe	positive or r	nega	ative a	air ba	lance) .			_			
	GAS fr	yers - Whil	e units are h	eating up, ch	eck incoming	g gas press	ure	(Natu	ural (Bas: 6	5-14"	W.C	.; LP	Gas:	11-1	4" W.C	Check for
	nroper	combustion	nessure	Chec	ight orange f	flame after a	ire. annr	ovim.	oru a otolv	1 mi	ninu otra	ofon	annoi Aratic	u pre	diuet	blowe	r air inlet to
	achiev	e 1.2 - 2.0	uA (micro a	mps) on Fen	wal Modules	or $.39$	uA (on Ca	apabl	le Co	ntrol	Mod	ules	on ea	ach ic	initer f	ame sense
	circuit.	Record mi	cro amp read	lings below.												,	
Ga	as	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5		Vat #	# 6	Va	ıt # 7		Vat	¥ 8	Va	at # 9	Vat # 10
Burn	er																
Pres	sure						_										
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 page filter agreen filter page) held down ing anyth tray, and Q rings) are present. Viewally										

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.

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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[™] 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[™] 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.
 - **L** 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[™] 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.

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- □ 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[™] 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)

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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() * NOTE: If the FRYEF	unit is equippe	Date ed with a filter, UMBER	you must inc	Techni Service Addres City/St Countr Iude the fi	- cian e Agency ss ate y Iter seria ERIAL I	I number o	on this form. (10 DIGIT))	
Vame) * NOTE: If the FRYEF	unit is equippe MODEL N	ed with a filter, UMBER	you must inc	Techni Service Addres City/Sta Countr Iude the fi	cian Agency s ate y Iter seria ERIAL I	I number o	on this form. (10 DIGIT)		
Phone () * NOTE: If the FRYEF	aunit is equippe Nodel N	ed with a filter, UMBER	you must inc	Countr lude the fi	y Iter seria ERIAL	I number c	on this form. (10 DIGIT))	
	FRYEF	R MODEL N	ed with a filter, UMBER	you must inc	S	ERIAL		(10 DIGIT))	
					Ť		TOWNDER			
							┨──┤──	+ $+$ $-$		
							+-+-	+ $+$ $-$		
	FILTER		MBER*:							
one is to perfo	rm start-up o	r training unle	ess they are F	Frymaster tra	ined.		· · ·		I	
sure fryer is m	ounted on leg	js or casters	as provided	by the factor	y and is p	properly	restrained	in accorda	nce with the	operator's
anual and is lev	el.									
neck restaurant	to ensure tha	it it doesn't ha	ave a severe	positive or n	egative a	ir balanc	е.			
pe out fry pots.				004		2 44		Deserved	4	
r gas models, o Check	check incomii c burner mani	ifold pressure	e Record act	Gas: 6-14" W	anifold p	∋as: 11- ressure l	14" W.C.). pelow	. Record ac	tual incomin	g pressure
GAS models	Check for	proper comb	ustion. Open	burner and	tube frve	rs should	d have a r	ich blue fla	me. H55 frv	ers should
ve a bright orar	nge flame afte	er approxima	tely 1 minute	of operation	. Adjust k	olower ai	r inlet to a	chieve 2.5	– 3.5 uA for	Honeywell
nition modules of	or 1.2 – 2.0 u/	A for Fenwal	ignition modu	iles on each	ignitor fla	me sens	e circuit. F	Record micr	o amp readi	ngs below.
Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	vat #	6 V	at # 7	Vat # 8	Vat # 9	Vat # 10
e										
Α		<u> </u>	<u> </u>							
n ELECTRIC m	odels — Ensu llor boot light	ure applied vo	oltage matche	es the rating	plate. Er	sure all	phases ar	e balanced	and there is	no current
	lier near light	13 011.								
		1 14 4 10	Vat #4	Vat #5	Vat #	6 V	at # 7	Vat # 8	Vat # 9	Vat # 10
IP DRAW c Vat #1	Vat #2	Vat #3	V di C II I							
C Vat #1	Vat #2	Vat #3								
IP DRAW c Vat #1	Vat #2	Vat #3								
IP DRAW c Vat #1	Vat #2	Vat #3								
r fryers with bu	Vat #2	vat #3	emonstrate 1	filter setup a	nd prepa	ration.	Operate f	filter. Test water thro	all linkage a	and handle
r fryers with busemblies. Air b Il damage the umb tray, powe heck filter pan a ction tube.	Vat #2	n systems: <u>D</u> d be observe /oid the war d O-rings) ar ⇒ pan should :	Demonstrate f d only in unit rranty. Verify e present. In slide smooth	filter setup a being tested r that all filter spect the oil ly into positio	nd prepa . WARN compon drain an n with bo	iration. ING!! D ents (dra id return th O-ring	Operate f o not run ain pan, fi system to son the c	filter. Test water thro Iter screen, o ensure all oil pick-up tu	all linkage a ugh the pur lid(s), hold- connection ube covered	nnd handle np. Water down ring, s are tight. by the pan
P DRAW c Vat #1 or fryers with busemblies. Air busemblies. Air busemblies. Air busemblies. Air busemblies filter pan a ction tube. erify that the cor	Vat #2 uilt-in filtration ubbles shoul pump and v r shower, an lignment. The	n systems: d be observer /oid the war d O-rings) ar ⇒ pan should ⇒ orrectly set u	Demonstrate f d only in unit ranty. Verify re present. In slide smoothl p: □ Gas/Ele	filter setup a being tested r that all filten spect the oil ly into positio ectric, □ Full	nd prepa . WARN compon drain an n with bo Pot/Split	iration. ING!! Do ents (dra id return th O-ring Pot.	Operate 1 o not run ain pan, fi system to is on the c	filter. Test water thro lter screen, o ensure all oil pick-up tu	all linkage a ugh the pur lid(s), hold- connection ube covered	and handle np. Water down ring, s are tight. by the pan
P DRAW c Vat #1 or fryers with busemblies. Air b II damage the umb tray, powe neck filter pan a ction tube. erify that the cor	Vat #2	n systems: <u>D</u> d be observe /oid the war d O-rings) ar ⇒ pan should ⇒ orrectly set u g features wit	Demonstrate 1 d only in unit rranty. Verify re present. In slide smooth p: □ Gas/Ele th manager.	filter setup a being tested that all filter ispect the oil ly into positio ectric, □ Full Refer to mar	nd prepa . WARN compon drain an n with bo Pot/Split nual.	ing: ING!! D ents (dra id return th O-ring Pot.	Operate 1 o not run ain pan, fi system to is on the c	filter. Test water thro Iter screen, o ensure all oil pick-up tu	all linkage a ugh the pur lid(s), hold- connection ube covered	nd handle np. Water down ring, s are tight. by the pan
	o one is to perfo asure fryer is mo anual and is leve neck restaurant pe out fry pots. r gas models, c . Check n GAS models - ve a bright orar nition modules c Vat #1 re A		FILTER SERIAL NU Point is to perform start-up or training unleasure fryer is mounted on legs or casters anual and is level. beck restaurant to ensure that it doesn't have pe out fry pots. r gas models, check incoming gas press Check burner manifold pressure no GAS models — Check for proper combination modules or 1.2 – 2.0 uA for Fenwal Vat #1 Vat #2 Vat #1 Vat #2 No ELECTRIC models — Ensure applied veraw when controller heat light is off.	FILTER SERIAL NUMBER*: o one is to perform start-up or training unless they are I issure fryer is mounted on legs or casters as provided anual and is level. neck restaurant to ensure that it doesn't have a severe pe out fry pots. rr gas models, check incoming gas pressure (Natural	FILTER SERIAL NUMBER*: p 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. neck restaurant to ensure that it doesn't have a severe positive or not pe out fry pots. rr gas models, check incoming gas pressure (Natural Gas: 6-14" W Check burner manifold pressure. Record actual burner ments of the proper combustion. Open burner and ve a bright orange flame after approximately 1 minute of operation nition modules or 1.2 – 2.0 uA for Fenwal ignition modules on each Vat #1 Vat #2 Vat #3 Vat #4 Vat #5 re	FILTER SERIAL NUMBER*: o one is to perform start-up or training unless they are Frymaster trained. usure fryer is mounted on legs or casters as provided by the factory and is panual and is level. neck restaurant to ensure that it doesn't have a severe positive or negative a pe out fry pots. rr gas models, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP G . Check burner manifold pressure. neck restaurant to ensure that it doesn't have a severe positive or negative a pe out fry pots. . Check burner manifold pressure. . Check for proper combustion. . Open burner and tube frye ve a bright orange flame after approximately 1 minute of operation. . A . Vat #1 Vat #2 Vat #3 Vat #4 Vat #4 Vat #5 . A Image: Check for proper combustion.	FILTER SERIAL NUMBER*: Image: Constraint of the series	FILTER SERIAL NUMBER*: o one is to perform start-up or training unless they are Frymaster trained. assure fryer is mounted on legs or casters as provided by the factory and is properly restrained anual and is level. neck restaurant to ensure that it doesn't have a severe positive or negative air balance. pe out fry pots. r 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. n GAS models — Check for proper combustion. Open burner and tube fryers should have a risition 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 re	FILTER SERIAL NUMBER*: Image: Construct of the series	FILTER SERIAL NUMBER*: Image: Constraint of the series

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.

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

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

□ <u>Prompted Filtration</u> – 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 Section As a 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

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

5	> w	ELBILT	LOV-T	► FRYEI 8700 LINE	R COMMIS AVENUE Date	YMA SSION AN SHREVEPOR	DD DD T, LA T	TE EMON 71106		RATIC D) 551-	DN FO 8633	RM	Low Oil Volume	D FTYOF		
Sto	ore Na	me				I	Te	chnicia	an							
Sto	ne # (if applicabl	e)				Service Agency									
Δd	droee															
Cit	v/Stat															
Sto	Store Phone ()															
310																
	FRYER/FILTER MODEL NUMBER						SERIAL NUMBER (10 DIGIT)									
	No o	ne is to pe	rform start	-up or train	ing unless	they are F	ryma	ster tr	raineo	d.						
	Verifv	exhaust bla	nk-off plates	are installed	with Electric	Frvers				YES			I/A (GAS)			
	Verifv	Universal h	, ods have 2"	(50mm) of c	learance beh	ind frver			п	YES			(-)			
	\square Verify Seal Angle. Stand-off Channel & Gravity Blade are properly installed \square VES \square NO \square N/A (Universal Hood											(booH le				
Ē	Verify deal Angle, Stand-on Chamler & Gravity blade are properly installed Dires of the frier and verify the left gas input															
-	conne	ection is prop	erly capped.		ected to gas		ciica		CEIILEI	01 11	ie iryer d	anu v		i yas inpui		
	Ensur	e frver is lev	el and prope	rlv restrained	in accordance	ce with the or	perato	or's mar	nual							
	Reco	rd Software	Controller	SIB	1 SI	B2 V	IR									
-	FIB	OQS	(if applicabl	le)	0											
	Ensu	re Time and	Date are co	rrect in setu	p. Refer to r	manual.										
	Progr	am controlle	rs for correct	product cook	times and te	emperatures	if nec	essary.	Refe	r to m	anual for	recip	e program ir	nstructions.		
	Is the	fry system b	eing installed	d connected t	o a BULK O	IL SUPPLY /	DISF	OSAL	SYST	EM (F	RTI, etc.)					
	If frve	r was setup a	as a BULK O		/ DISPOSAL	SYSTEM (R	TI. et	c.) was	s it pov	ver cv	cled afte	r setu	p? □ YES			
	Place	full oil conta	iner in frver f	or ATO syste	m or fill prov	vided oil cont	ainer	from Bi	ulk Oil	svste	m (as ap	plicat	ole). Refer to	manual		
	Thoro	ughly clean	and dry all va	ats. Fill all vat	s with oil to 1	6" below colo	l oil lii	ne. Allo	ow frve	ers to	heat to s	et poi	int (see das	and electric		
-	check	s below) and	d verify temp	eratures are	at set point -	+/- 5°F / 2°C	Veri	fy that	oil le	velis	below A		evel sensor	(upper oil		
	level	line) but <u>́ <i>ab</i>e</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) .						
	GAS	fryers - Whil	e units are h	eating up, ch	neck incomin	g gas pressu	re (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 manifol	ld pre	ssure below	. Check for		
	prope	r combustion	n; fryers shou	uld have a br	ight orange i	flame after a	oprox	imately	1 mir	nute o	t operation	on. A	djust blowei	air inlet to		
G	achie	Ve 1.2 - 2.0 L	IA (micro am	Vat #3	Vat #4	Vat #5	Reco	510 mici	io amp	1 # # 7	Vat	# 8	Vat#9	Vat # 10		
Burr	ner	vat #1	Vat #2	Vat #0	Vat #4	Vat #0	•••				vai		Vat # 0			
Pres	sure															
Left	uA															
Righ	nt uA															
	ELEC	TRIC fryers	- While units	are heating	up, ensure ap	plied voltage	mate	ches the	e ratin	g plat	e. Ensur	e all p	ohases are b	alanced		
	and th	nere is no cu	rrent draw wł	nen controlle	heat light is	off.										
	AMP [DRAW														
Elee	ctric	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Va	at # 6	Va	t # 7	Vat	#8	Vat # 9	Vat # 10		
L1																
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[™] 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[®]

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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		FQ30-1	FRYE		ISSION AN	ID DE	MON	ISTRA	ΓΙΟΝ	FO	RM			
			8700 LINE	E AVENUE Date	SHREVEPO	RT, LA 7'	1106	(800) 551	-8633					
Sto	ore Name					Tech	— nicia	n						
Sto	ore # (if applicat	ole)				Servi	ice A	gency						
Ad	dress	,				Addr	ess	0,						
Cit	y/State					City/S	State	•						
Sto	ore Phone ()				Cour	ntry							
	FRYER/FILTER MODEL NUMBER SERIAL NUMBER (10 DIGIT))					
_		_												
	<u>No one is to p</u>	erform start	-up or train	ing unless	they are F	rymast	er tra	ained.						
	Verify Universal I	noods have 2"	' (50mm) of c	learance beh	nind fryer			D YE	s 🗆	NO				
	Verify gas hose connection is pro	quick discon perly capped.	nect is conn	ected to gas	s line input b	eneath	the c	center of	the fr	ryer a	ind v	erify	the left	gas input
	Ensure fryer is le	vel and prope	rly restrained	in accordan	ce with the o	perator's	s man	ual.						
	Record Softv	vare UIB	-	SIB1	-		SIB	2						
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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.

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- □ 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)
 - 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)

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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

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- 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[®] 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	

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 [°]						S	WELE	BILT
		FQ3	0-T™ T <i>A</i>	ACO BELL 8700 LINE	AVENUE	COMMISS SHREVEPOR	ION AN	ND [106	DEMONS (800) 551-8	TRATION	Form	
Sto	ore Na	ame					Techi	nicia	an			
Sto	ore # (if applicabl	e)				Servi	ce A	aency			
Ad	dress		/				Addre	ess	5 7 _			
Cit	y/Stat	e					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			
	Verify conne	/ gas hose ection is prop	quick discon erly capped.	nect is conn	ected to gas	s line input b	eneath	the c	center of th	e fryer and	verify the lef	t gas input
	Ensu	re fryer is lev	el and prope	erly restrained	l in accordan	ce with the o	perator's	man	iual.			
	Rec	ord Softw	are UIB	-	SIB1		V	/IB_				
	FIB_			OQS				_			_	
	Ensu	re Time and	Date are co	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 BULK F	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.
	Thore	oughly clean	and dry all v	ats. Fill all va	ts with oil to	1/2" below cold	l oil line.	Allo	w fryers to	heat to set po	oint (see gas a	and electric
	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
	level	line) but <u>ab</u>	ove AIF sen	sor if applic	<u>able</u> (lower o	oil level) (add	d/remov	e oil	if necessa	ry) and that e	each vat top	s off.
H	Chec	k restaurant	to ensure the	at it doesn't h	ave a severe	e positive or n	egative a	air ba	lance.			
	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	flame after a	noroxima	atelv	1 minute of	f manifold pre	Adjust blower	air inlet to
	achie	ve 1.2 - 2.0 ι	uA (micro am	ips) on each	igniter flame	sense circuit.	Record	micr	o amp read	ings below.		
G	as	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #	[±] 6	Vat # 7	Vat # 8	Vat # 9	Vat # 10
Burr	ner											
Pres	sure											
Righ	uA tuΔ											
	ELEC and th	CTRIC fryers	- While units	are heating	up, ensure a r heat light is	pplied voltage	e matche	s the	e rating plate	e. Ensure all	phases are b	alanced
					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>

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- □ 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)

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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

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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	Print	ted
Signature	Nam	ne

Signature	* Filtration Person	Printed	
Signature	Signature	Name	

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* Key Shift Person	Printed	
Signature	Name	

O/O / Staff	Printed	
Personnel	Name	

Technician's	Printed	
Signature	Name	

* - Mandatory Attendee

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

F	'ry	mast	er °									BILT
	F	QG60T	-T/FQE6	0U-T/FG	2E80U-T Сом	/FQG80 MISSION	T-T/F Form	Q10	00T-T/F	QG12	0T-T Fry	ER
				8700 LINE	AVENUE Date	SHREVEPOR	T, LA 711	06	(800) 551-8	633		
Sto	ore Na	ime					Tech	_ niciar	า			
Sto	ore # (if applicabl	e)				Servi	ce Ag	gency			
Ad	dress						Addre	ess				
Sto	y/Stat	e ()				City/s	try				
Oic			/			I	Couri	u y		(1.0	,	
			FRYER/FIL	TER MODE	L NUMBER			SERIA		R (10 DIC	GIT)	
	<u>No o</u>	ne is to pe	rform start	-up or train	ing unless	they are F	rymaste	er tra	ined.			
	Verify	Universal h	oods have 2"	(50mm) of c	learance beh	ind fryer			□ YES	□ NO		
	Verify cappe	v gas hose qu ed if applicab	uick disconne le.	ect is connect	ted to gas lin	e input on the	e back o	f the fi	ryer and ve	rify the oth	ner gas input c	onnection is
	Ensu	re fryer is lev	el and prope	rly restrained	in accordance	ce with the op	perator's	manu	ıal.			
	FIR	oru Sonw		IOB	3ID I	BIB				005		
	Ensu	re Time and	Date are co	rrect in setu	p. Refer to r	nanual.				_000		
	Is the	fry system b	eing installed	d connected t	o a BULK FI	RESH OIL / W	VASTE	DISPO	SAL SYS	ГЕМ	D YE	S 🗆 NO
	If frye	r was setup	as a BULK F	RESH OIL /	WASTE DIS	POSAL SYS	TEM was	s it po	wer cycled	after setup	? □YE	S 🗆 NO
	Place Refer	full oil conta to manual.	ainer in fryer	for ATO sys	stem (if appli	cable), or fill	provide	d oil c	container fr	om Bulk (Dil system (as	applicable).
	Thore	oughly clean	and dry all va	ats. Fill all vat	s with oil to 1	2" below colo	d oil line.	Allow	v fryers to h	eat to set	point (see gas	and electric
	appli	cable) (uppe	er oil level li	ne) but abov	e al sel poi /e AIF sense	or if applical	ble (low	erity t er oil	level) (add	/ei is beid l/remove d	bil if necessa	ry) and that
_	each	vat tops off		,			`		, (
	Chec	k restaurant	to ensure tha	it it doesn't ha	ave a severe	positive or n	egative a	air bala	ance.			
	GAS	fryers - Whil	e units are h	eating up, ch	eck incomin	g gas pressu	ire (Natu	iral Ga rd acti	as: 6-14" W	/.C.; LP G	as: 11-14" W.	C.). Record
	pilot i	s strong and	the sensor ro	d red. Doub	le check pilo	t when main	burners	are lit.				
G	as	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #	6	Vat # 7	Vat # 8	8 Vat # 9	Vat # 10
Burr	ner Sure											
	ELEC	TRIC frvers	- While units	are heating (in, ensure ar	polied voltage	e matche	s the i	rating plate	Ensure a	all phases are	balanced
_	and th	nere is no cu	rrent draw wl	hen controlle	heat light is	off.			i ann 9 piaro		in prices and	
	AMP I	DRAW		1		1						
Ele	ctric	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #	6	Vat # 7	Vat # 8	8 Vat # 9	Vat # 10
12												
L3												
	Verifv	that all filter	parts are pr	esent: ENVE		A - (filter pan	, filter so	reen.	filter envel	ope, pick u	ip tube. handle	es, clips and
	O-ring	gs). PAPER ct the oil drai	or PAD ME	DIA -(filter par system to en	n, filter scree sure all conn	en, filter pad lections are ti	or paper ight.	, hold	-down ring	, crumb tra	ay, and O-ring	s). Visually
	Verify tube.	/ filter pan al " P " should b	ignment. Th be displayed o	ne pan should on the contro	d slide smoo ller when the	thly into posi pan is pulled	tion. En: 1 out.	sure p	vick-up tube	e is fully e	ngaged in the	pan suction
	lf app	licable – If th	ie fryer has g	reen start bu	ttons, press e	each one to e	ensure tir	ners a	are activate	d.		
						_	_					

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[.]

- 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

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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 \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

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Frymaster[®]

- □ 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.

-

Technician's	Printed	
Signature	Name	

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

Frymaster [•]



FQE80U-T/FQG80T-T RC FRYER COMMISSION FORM

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

Sto	Store Name						Technician								
Store # (if applicable)						Servi	ce A	gency							
Address						Address									
City/State															
30)			<u> </u>									
			FRYER/FIL	TER MODE	L NUMBER		SERIAL NUMBER (10 DIGIT)								
	❑ No one is to perform start-up or training unless they are Frymaster trained. □ Verify Universal baseds have 2" (50mm) of elegenese behind favor.														
	Vorify		uick disconne	(Johnn) of ci	ed to dae lin	e input on the	a back of	f tha '	frver and v		the c	thor	nae innut	ronn	ection is
	cappe	d if applicab	le.		eu lo gas illi		5 DACK U	i uie	iryer and	verny	uie c		yas input	50111	
	Ensur	e fryer is lev	el and proper	rly restrained	in accordance	ce with the op	perator's	man	ual.						
	Reco	ord Softwa	are UIB	-	SIB1			VIB_					_		
	FIB_			IOB		BIB				0	QS_				
	Ensur	re Time and	Date are co	rrect in setu	p. Refer to r	nanual.									
	Is the	fry system b	eing installed	l connected t	o a BULK F F	RESH OIL / N	VASTE I	DISP	OSAL SY	STE	N			SI	⊐ NO
	If fryer	was setup	as a BULK F	RESH OIL /	WASTE DISI	POSAL SYS	TEM was	s it po	ower cycle	ed aft	er set	up?		SI	⊐ NO
	Place Refer	full oil conta to manual.	ainer in fryer	for ATO sys	stem (if appli	cable), or fill	provide	d oil	container	from	Bulk	Oil s	ystem (as	s app	olicable).
	Thoro	ughly clean	and dry all va	ats. Fill all vat	s with oil to 1	2" below colo	l oil line.	Allo	w fryers to	hea	t to se	et poir	nt (see ga	s and	d electric
	check	s below) ar	nd verify tem	peratures ar	e at set poi	nt +/- 5°F /	2°C. Ve	rify	that oil le	evel	is be	low	ATO leve	el se	ensor (if
	applic	able) (uppe	er oll level li	ne) but <u>abov</u>	<u>∕e AIF senso</u>	or if applical	<u>b/e</u> (lowe	er oll	level) (ad	dd/re	move	OIL	r necessa	ry) a	and that
	Check	restaurant i	• to ensure that	t it doesn't ha	ave a severe	nositive or n	e avitene	air hal	lance						
	GAS f	rvers - Whil	e units are h	eating up, ch	eck incomin	n nas pressi	ire (Natu	in bai iral G	as: 6-14"	wc	·IP	Gas [.]	11_14" W	C)	Record
_	actual	incoming pi	ressure	Check	burner man	ifold pressure	e. Reco	rd ac	tual burne	r ma	nifold	press	sure belov	/. En	sure the
	pilot is	strong and	the sensor ro	od red. Doub	le check pilo	t when main	burners	are lit	t.			·			
<u> </u>	as	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #	6	Vat # 7		Vat #	8	Vat # 9		Vat # 10
Burr															
	ELEC	TRIC fryers	- While units	are heating ι	ıp, ensure ap	plied voltage	e matche	s the	rating pla	te. E	nsure	e all p	hases are	bala	anced
	and th	ere is no cu	rrent draw wh	nen controller	heat light is	off.									
F 1.	AMP D	RAW	Net #0	Vat #0	Mat #4	Not #P	N-4 "	c	Vat # =	1	Vet 1		Vat # 0	1	V-4 # 40
	ctric	Vat #1	Vat #2	vat #3	Vat #4	Vat #5	vat #	6	vat # 7		vat #	8	vat # 9		Vat # 10
12										-					
L3															
<u> </u>	Verify	that all filter	narts are nre	esent: ENVE		I A _ (filter nan	filter so	reen	filter env	elone	nick	un ti	ihe hand	<u>es</u> (line and
-	O-ring	s). PAPER	or PAD MEL	DIA -(filter par system to en	n, filter scree	en, filter pad	or paper	, hold	d-down rir	ng, ci	rumb	tray,	and O-rin	gs).	Visually
	Verify	filter pan al	ignment. Th	e pan should	d slide smoo	thly into posi	tion. Ens	sure p	pick-up tu	be is	fully	enga	ged in the	par	n 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									when in					
	Demo	wode.													
	lf appl	icable – If th	ie fryer has g	reen start bu	ttons, press e	each one to e	ensure tir	ners	are activa	ted.					
•	Two (2	2) hours p	olus travel	are allow	ed for the	above, to	Comm	nissi	ion one	<u>sys</u>	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[.]

- 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

r Fr	vmaster						1		WEI	BILT
	FQG-F80/100/120T COMMIS	SSION F			R Pa		ا (F'S			
	8700 LINE AVENUE SHREVER	PORT, LA 7	1106	(80	0) 551-	-8633		•		
Store	Name			an						
Store	# (if applicable)	Ser	vice A	Aden	CV					
Addre	25S	Ado	dress	gon	<u> </u>					
City/S	State	City	//State	е —						
Store	Phone ()	Coi	untry	-						
			SFR		имв	FR (1	0 DI	GIT)		7
										_
	No one is to perform start-up or training unless they	are Fry	naste	r trai	ned.					
	Verify Universal hoods have 2" (50mm) of clearance behind fry	yer				ΠY	ES)	
	Verify each fryer has a 1" gas connection.									
	Verify each tryer has a 20-amp 120VAC outlet. Verify gas hose guick disconnect is connected to gas line	input on	the ba	ack o	of the	frver	and	verifv	the o	ther das in
_	connection is capped.	pat en								and gae an
	Ensure fryer is level and properly restrained in accordance wit	h the oper	ator's r	manu	al.					
	Go to <u>www.frymaster.com/Service#Software</u> . Enter "tech" for p	password.	Check	softv	vare v	rersion	onli	ne aga	ainst w	hat is currer
	Record Software LIIB SILVARE SIB1	I the solu	are, an	ia upo	ale lr	ie irye	rand	a men	us.	
		BIB				009	s			
	Ensure Time and Date are correct in setup. Refer to manual	al.					~ <u> </u>			
ū	Ensure the controller with the seafood menu is on the left; ch assumes right-to-left oil rotation. Reverse if oil rotation is to be	nicken mer left to righ	nu is oi nt.	n the	right.	This	[Scan for video
	Demonstrate Quick Filter. Click here or scan QR code to acces	ss demon	stration	ı vide	os.		i	æP		demonst
	Demonstrate Clean and Filter function in the controller. Stress	that it is to	o be do	one da	aily.		i	â.	10,	ations.
	Demonstrate the assembly of the filter pan and filter leaf.							-11.5	-C.2-40	
	Demonstrate oil rotation.									
	Is the fry system being installed connected to a WASTE DISP	OSAL SY	STEM	?		ΠY	ES)	
	If fryer was setup as a WASTE DISPOSAL SYSTEM was it po	ower cycle	d after	setup	o?	ΠY	ES)	
	Thoroughly clean and dry all vats. Fill all vats with oil.									
	Check restaurant to ensure that it doesn't have a severe positi	ive or nega	ative ai	r bala	ince.					
	Verify filter pan alignment. The pan should slide smoothly into tube. " P " should be displayed on the controller when the pan i	o position. is pulled o	Ensur ut.	e pick	k-up tu	ibe is t	fully	engag	jed in t	he pan suct
	Perform an Auto Filter on a vat to ensure the filter pump is ope	erational a	nd che	ck the	e drair	n and r	eturi	n syste	em for	leaks.
	Remove old Fryer's Friend from the store if applicable and	d replace	with th	<u>ne ne</u>	wFry	er's F	riend	<u>d.</u>		
	this Commission Form acknowledges the following with	regards	<u>conne</u> to Wel	bilt s	y cap	abilitio are an	es a d da	na so ita se	rvices:	, execution
	equipped with Welbilt's Kitchen Connect System application s	oftware (th	ne "KC	Solut	tion").	The K	C So	olutior	is pro	vided remot
	as a cloud-based software service. Welbilt uses a third-party	cloud-bas	sed so	ftware	e host	ing se	rvice	e to pr	ovide a	access to d
	from the Fryer. While Weiblit shall use commercially reasona	DIE ETTORIS	to req	uire t d ava	ne tnii ailabili	ra-pari itv. ser	ty cic vice	s leve	isea sc Is the	security a
	availability of the data is not warranted or guaranteed by We	Ibilt, and \	Nelbilt	shall	have	no lia	bility	with i	respect	t to the acts
	omissions of the third-party cloud-based software hosting senthe availability of the data or service. Customer grants Welb	vice, inclue ilt a perpe	ding wi etual, w	th res orld-	spect t wide, l	to secu license	urity e to a	and ir	itegrity s, dowr	of the data, nload, monit
	receive, store, process and otherwise use data from the Fr warranty, maintenance, repair and related services, and (b) and quality improvement.	ryer for pu Welbilt's in	urpose: nternal	s of (purp	a) pro oses,	oviding includ	g dat ling r	ta ana resear	llytics, ch and	data servic I developme
	GAS fryers - While units are heating up, check incoming gas p the pilot is strong and the sensor rod red. Double check pilot v	oressure (l when mair	Natural n burne	l Gas rs are	: 6-14' e lit.	" W.C.	; LP	Gas:	11-14"	W.C.). Ensi
	Record actual incoming pressure									
	Check burner manifold pressure. Record burner manifold pres	sure belov	Ν.							

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 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	F	Printed Name	
Technician's Signature	F	Printed Name	

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