

Service Bulletin

Subject: Fryer Commissioning, Demonstration

10/31/2017

Forms to document the startup and training for Frymaster LOV, FilterQuick and OCF fryers have been reconfigured and renamed. All the relevant forms are posted under a platform-specific single part number shown in the table below.

Two hours are allowed for the commissioning of each LOV or FilterQuick fryer. And two hours are allowed for the demonstration of one system. Times vary for other systems.

All the forms can be found on the Service Literature page at Frymaster.com. The link below takes you directly to the Forms section.

All the forms must be returned to Frymaster to receive credit for the commissioning and demonstration.

FRYMASTER
FILTERQUICK™ FRYER COMMISSION AND DEMONSTRATION
 6700 LINE AVENUE SHREVEPORT, LA 71106 (800) 551-9871
 Date _____

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

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

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ation is current.

verify the left gas input

- No one is to perform start-up or training unless they are L
 Verify gas hose quick disconnect is connected to gas line connection is properly capped.
 Remove all safety data sheets.

- Ensure fryer is level and properly restrained in accordance with ASME code.

- Perform SETUP on all computers. Refer to manual.

- Record Software: Controller, MIR

- Ensure Time and Date are correct in setup

- Program controllers for products to be cooked.

- Is the fry system being installed correctly?

- If fryer was set up as a BULK OIL SYSTEM

- Place full JIB in fryer for ATO system.

- Thoroughly clean and dry all walls, check bottom and top of fryer for any water or oil level line but above ATO section.

- HEAT LED must cycle 3 times.

- GAS SYSTEM - When igniting, actual incoming pressure must be approximately 20% - 25% above the set point.

- Circuit breaker must be reset.

- GAS SYSTEM - When igniting, actual incoming pressure must be approximately 20% - 25% above the set point.

- Proper combustion, achieve 2.0 - 2.5 air/fuel ratio.

- Burner flame must be visible.

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| Part No | Title |
|----------|--|
| 819-7129 | FilterQuick Commission & Demo Form |
| 819-7480 | FilterQuick Touch Commission & Demo Form(TacoBell) |
| 819-7426 | FilterQuick Touch Fryer Commission & Demo Form |
| 819-6355 | McDonald's LOV Fryer Commission and Demo Form |
| 819-7142 | McDonald's LOV-T Fryer Commision & Demo Form |
| 819-7043 | McDonald's Manual LOV Fryer Commission and Demo |
| 819-6494 | OCF Commission and Demo Form |