

# Service Bulletin

**Subject: McDonald's LOV Gas Touch Screen Fryers  
International Release**

**Models: BIGLA30-T Touch Fryers**

**05/20/2019**

Frymaster is rolling out a new fryer, the Generation III Low Oil Volume, or LOV, gas fryer with the easyTouch™ Touch Screen for McDonald's to International markets.

The new fryer, BIGLA30-T, is a revised version of the current LOV unit with a new, easy to use touch screen. The M4000 touch screen controller is a more intuitive than its predecessor, the M3000. The electronics have been updated. The current interface board has been replaced by an SIB (Smart Interface Board). The MIB and ATO board have been replaced by a single FIB (Filtration Interface Board) that is present in the former ATO box (now the FIB box). A power supply has replaced the former transformer in the FIB (ATO) box. The AIF boards have been replaced with a VIB (Valve Interface Board) which has new connectors. The actuators have new improved connectors than the actuators for the existing LOV fryer. The system has additional communication networks in addition to CAN. There is an easily accessible reset switch on the fryer, which eases reboots of the control system. These fryers have the option for the onboard oil quality sensor.



A successful introduction of this fryer to the McDonald's network, will hinge on the training the restaurant staff receives from our service network. It is important to McDonald's, that the installer should take the time, to ensure the staff is adequately trained on **ALL** points outlined on the **NEW** commission and demonstration form. A well performed commission should take up to two (2) hours. We will pay actual time up to two (2) hours for commission, per fryer system (fry or protein station). A well performed demonstration should take up to two (2) hours. We will pay actual time for up to an additional two (2) hours for one (1) demonstration (training) per store.

The training will include, among other items:

- Demonstration of the M4000 Touch Screen controller and its cooking and filtering functions.
- Demonstration of the JIB system.
- Demonstration of the automatic top-off system.
- Demonstration of the automatic filtration.

Frymaster regional managers are currently conducting field technical training sessions on the revised fryers for our FAS network.

The store staff should be comfortable with the fryer when the technician leaves the restaurant. Training videos, which covers features of the fryer, are posted on our web site at:

<https://www.youtube.com/channel/UCvhnQhvao2UZcVguppeBCtg/videos>

A **NEW** startup (commission and demo) form will be used with this fryer. It is posted to our website. See the last page for the link.

It's imperative that our FAS network order parts to support the new fryer in the field. The list is provided below.

Service companies in the network will be notified individually when the fryers are shipping to your area.

PART #	DESCRIPTION	QTY
1086730SP	CONTROLLER ASSY, LOV-T <b>NON-CE</b>	1
1088437SP	CONTROLLER ASSY, LOV-T <b>CE</b>	1
1088467SP	CONTROLLER ASSY, LOV-T <b>ISRAEL</b>	1
1085979	PCB ASSY, SIB W/SOFTWARE	1
1086575	ASSY PCB, FIB W/SOFTWARE	1
1085996SP	ASSY, HOUSING VIB W/SOFTWARE	1
8263286	KIT, TOUCH GAS ATO PROBE	2
8263287	KIT, TOUCH VIB (AIF) PROBE	2
8263285	KIT, TOUCH GAS TEMP PROBE	2
8075802	RELAY, TYCO T92S11A22-120	1
8261177	THERMOSTAT ASSY, 425° HI-LIMIT	1
8075614	CABLE, COBRA DIRECT SPARK IGN	1
8261122	VALVE, <b>NAT</b> (G20, G25) <b>NON-CE</b>	1
8261123	VALVE, <b>PRO</b> (G30, G31) <b>NON-CE</b>	1
8101715	VALVE, <b>NAT/PRO</b> (G20, G25, G30, G31) <b>CE</b>	1
8261122	KIT, <b>NAT</b> GAS VALVE CNVRSN SVC	1
8261123	KIT, <b>PRO</b> GAS VALVE CNVRSN SVC	1
8263549	KIT, SOLARONICS IGNITOR STD <b>NAT</b>	1
8263552	KIT, IGNITOR & GASKET LOV <b>PRO</b>	1
1087153SP	BLOWER ASSY, 115V 50/60HZ RH	1
1087155SP	BLOWER ASSY, 220V 60 Hz RH FV	1
1062998SP	BLOWER ASSY, 208-240V 50/60 Hz RH <b>NON-CE International</b>	1
1088421SP	BLOWER ASSY, 230V 50Hz <b>CE FV, Australia</b>	1
1088422SP	BLOWER ASSY, 230V 50Hz (Right) <b>CE DV, Australia</b>	1
1063001SP	BLOWER ASSY, 230V 50/60 Hz RH (Wide Body) <b>CE</b>	1
8074703	SWITCH, HUBA TYPE 604 PRESSURE	2
8075949	MODULE, FENWAL 24VAC DSI IGNTN	1
8075808	ACTUATOR, GEMINI 24V RH ROTARY	1
8075809	ACTUATOR, GEMINI 24V LH ROTARY	1
8070800	TRANSFORMER 120v	2
8075362	TRANSFORMER, 24VAC 80VA 115-240	2

PART #	DESCRIPTION	QTY
8072180	TRANSFORMER, 220-240/24V 50VA <b>CE</b>	2
1081385	TRANSFORMER, 220-240/24V 75VA <b>CE</b>	2
8075570	FUSE, 3.5A FAST ACTING	10
8161041	O-RING, SUCTION TUBE FILTER	20
8075855	POWER SUPPLY, 24VDC 130W ATO	1
8071683	RELAY, 12VDC	1
8074482	RELAY, 2PL 30A DPDT 24VDC COIL	1
8074708	SENSOR, MAGNETIC POSITION	1
1084372	PUMP, LOV SHURFLO 24VAC 10 GPH	1
1085673	PUMP, LOV SHURFLO 24VAC 10 GPH <b>CE</b>	1
8074936	MICROSWITCH, GOLD SEALED LEVER	1
8101400	FLEXLINE, 5/8" X 21.00" LONG	1
8103007	MAGNET, 3.5LBS PULL RING	1
8075829	SPEAKER, 4 OHM	1
8263191	FILTER PUMP 4 GPM	1
8261712	KIT, PUMP MOTOR 120V 50/60 HZ	1
8261785	KIT, PUMP MOTOR 100V 50/60 HZ	1
8261756	KIT, PUMP MOTOR 208V 50/60 HZ	1
8261270	KIT, PUMP MOTOR 220-240V 50/60 HZ	1
8261755	KIT, PUMP MOTOR 250V 50/60 HZ	1

### Support materials posted to the web:

#### Manuals:

- 8197533 BIGLA30-T LOV Gen III Gas Installation and Operation  
<http://fm-xweb.frymaster.com/service/udocs/Manuals/8197533.pdf>
- 8197546 BIGLA30-T LOV Gen III Gas Service Manual  
<http://fm-xweb.frymaster.com/service/udocs/Manuals/8197546.pdf>
- 8197544 BIGLA30-T LOV Gen III Gas Parts Manual  
<http://fm-xweb.frymaster.com/service/udocs/Manuals/8197544.pdf>

#### Quick References:

- 8197538 McDonald's LOV-T Fryer Quick Start  
<http://fm-xweb.frymaster.com/service/udocs/Manuals/8197538.pdf>
- 8197138 McDonald's M4000 Quick Reference  
<http://fm-xweb.frymaster.com/service/udocs/Manuals/8197138.pdf>

#### Commission and Demo (Startup) Form

- 8197142 McDonald's LOV-T Fryer Commission & Demo Form  
<http://fm-xweb.frymaster.com/service/udocs/Instruction%20PDFs/8197142.pdf>