



## FILTERQUICK™ FRYER START-UP FORM

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

Date \_\_\_\_\_

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

Technician \_\_\_\_\_  
 Service Agency \_\_\_\_\_  
 Address \_\_\_\_\_  
 City/State \_\_\_\_\_  
 Country \_\_\_\_\_

FRYER/FILTER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)

- No one is to perform start-up or training unless they are Level 3 certified and their certification is current.**
- Verify gas hose quick disconnect is connected to gas line input beneath the center of the fryer and verify the left gas input connection is properly capped.
- Remove Warranty Label date tabs.
- Ensure fryer is level and properly restrained in accordance with the operator's manual.
- Perform SETUP on all computers. Refer to manual.
- Record Software Controller \_\_\_\_\_ MIB \_\_\_\_\_ AIF \_\_\_\_\_ ATO \_\_\_\_\_ OQS(if applicable) \_\_\_\_\_
- Ensure Time and Date are correct in setup.**
- Program controllers for products to be cooked as per managers request - Refer to controller manual.
- Is the fry system being installed connected to a **BULK OIL SUPPLY / WASTE DISPOSAL SYSTEM**       YES     NO
- If fryer was setup as a **BULK OIL SUPPLY / WASTE DISPOSAL SYSTEM** was power cycled after setup?       YES     NO
- Place full JIB in fryer for ATO system, or fill provided JIB from Bulk Oil system (as applicable). Refer to controller manual.
- Thoroughly clean and dry all vats. Fill all vats with oil to ½" below cold oil line. Allow fryers to heat to set point (see gas and electric checks below) and verify temperatures are at set point +/- 5°F / 2°C. **Verify that oil level is below ATO level sensor (upper oil level line) but above AIF sensor (lower oil level) (add/remove oil if necessary) and that each vat tops off from JIB. NOTE: HEAT LED must cycle 3 times before top off is activated.**
- Check restaurant to ensure that it doesn't have a severe positive or negative air balance.
- GAS** fryers - While units are heating up, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.). Record actual incoming pressure \_\_\_\_\_. Check burner manifold pressure. Record actual burner manifold pressure below. Check for proper combustion; fryers should have a bright orange flame after approximately 1 minute of operation. Adjust blower air inlet to achieve .3 – .9 uA (micro amps) on each igniter flame sense circuit. Record micro amp readings below.

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

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

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

- Verify that all filter parts (filter pan, filter screen, filter pad or paper, hold-down ring, crumb tray, and O-rings) are present. Visually inspect the oil drain and return system to ensure all connections are tight.
- Verify filter pan alignment. The pan should slide smoothly into position with an "A" displayed on the MIB. Ensure pick-up tube is fully engaged in the pan suction tube. "P" should be displayed on the MIB when the pan is pulled forward.
- Perform an Auto Filter 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 "Training Outline Form" PN 8197130.

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