



## FILTERQUICK™ FRYER TRAINING OUTLINE FORM

Two (2) hours are allowed for the following training / demo for each bank of fryers.

**No one is to perform start-up or training unless they are Level 3 certified and their certification is current.**

Ensure all trainees refer to the Quick Reference, Quick Start, Controller Manual and Operation Manual located in the manual holder inside the fryer door for the following.

**Hands on demonstration and performance are essential for all trainees.**

### CREW / FILTRATION PERSON(S) / MANAGERS

#### **OVERVIEW**

- Provide an overview of what a FilterQuick is vs. traditional fryer – Smaller vat, Low Oil Volume
- Explain the benefits when used properly – Use less oil, Semi-automatic Filter, Auto Top Off

#### **CONTROLLER**

- Identify FilterQuick™ Controller buttons and functions / LED's for filtration – Refer to the FilterQuick™ Quick Start Guide**
  - ON / OFF Buttons — Demonstrate full and split functions.
  - Cook Cycle Buttons — Demonstrate a cook cycle/stop a cook cycle.
  - Exit Cool Button — Demonstrate entering and exiting the energy-saving Cool Mode.
  - Temp Button — Demonstrate Use: **ON** – Setpoint and vat temperature; **OFF** – Temp, time, date, software versions.
  - Checkmark Button — Demonstrate Use: **ON** – Enter codes, respond to prompts; **OFF** – Press and hold 3 seconds: Scroll filter usage.
  - Filter Button — Demonstrate Use: Press and release: Cooks remaining or percentage and cooks remaining to filter prompt; Press and hold: Filter options.
  - Exit Scan — Demonstrate Use: Scan programmed menu items and exit menus.
  - JIB Reset switch / Bulk fill switch on bulk fresh oil systems
  - Master Power Switch (per vat) (Electric and US ONLY)
  - MIB Display Window – “A” for Auto or “P” filter pan installation issue. Check for proper installation of pan.
  - Reset switch (Behind control box in far right Electric fryers, under control box in far left Gas fryers)

#### **Demonstrate JIB System (JIB and Bulk Oil Systems) – Refer to the FilterQuick™ Quick Start Guide and the Installation and Operation Manual**

- Demonstrate setup of the JIB
- Filling vats with oil (Bulk or JIB)

#### **AUTO TOP-OFF (ATO) – Refer to the FilterQuick™ Quick Start Guide and the Installation and Operation Manual**

- Instruct on function Top Off Oil Empty Display.
- Demonstrate pressing and holding the JIB reset button after JIB replacement will clear the top off empty message and reset the top off system
- Demonstrate Auto Top-Off on a vat by moving oil out of vat.

#### **FILTRATION – Refer to the FilterQuick™ Quick Start Guide and the Installation and Operation Manual**

- Demonstrate assembly of the filter pan (Emphasize need for daily filter paper/pad change / more often as needed)
- Demonstrate FILTER. Show “FILTER NOW” displayed on vat to be filtered. Explain YES and NO responses. Air bubbles should only be observed in unit being filtered.
- Show filtration issues (OIL TOO LOW – Oil level is too low to filter; Errors created by not changing the paper/pad (monitor oil returned to vat levels – should be where it started)
- Show FILTER BUSY message by trying to filter or perform a filter menu function while another vat is filtering.
- Show location of thermal reset on Filter Motor
- Have filter prompts been added or demonstrated?

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## **TROUBLESHOOTING**

- Common error messages
  - Is Vat Full? – a problem may exist in the filtration system – Follow instructions on the controller to ensure any or all oil is returned from the filter pan.
  - Drain Clogged- Clear Drain-Is Drain Clear? (Gas Only) – Follow instructions on the controller using the new fryers friend to clear the drain.
  - Filter Busy – a filtration process is in another vat
  - Probe Failure – Temperature circuitry has a problem – Turn off fryer and call for service
  - Heating Failure – Unit is not heating – Turn off fryer and turn on again.
  - Low Temp – Oil temperature below set point – may occur during cooking cycle
  - Recovery Fault – Vat did not meet minimum specs for temperature recovery – Press the YES button to continue.
  - Service Required – a problem exists that requires a technician.
- Frymaster's Hot line and FAS contact person / with phone numbers

## **FILTRATION PERSON(S) / MANAGERS**

Refer to Refer to the FilterQuick™ Quick Start Guide and the FilterQuick™ Controller Manual Chapter 1

**Demonstrate daily cleaning of the oil sensor during Clean and Filter with no-scratch pad (gas only).**

**FILTER MENU (Press and hold FILTER button)**

**NON BULK OIL SYSTEM**

**Demonstrate how to access FILTER MENU**

- Show FILTER and explain what it does
- Show CLEAN and FILTER (clean oil sensor on gas units)
- Show DISPOSE and explain what it does (Use of SDU)
- Show DRAIN TO PAN and explain what it does
- Show BOIL OUT and explain what it does
- Show FILL VAT FROM PAN and explain what it does

**BULK OIL SYSTEM**

**Demonstrate how to access FILTER MENU**

- Show FILTER and explain what it does
- Show CLEAN and FILTER (clean oil sensor on gas units)
- Show DISPOSE and explain what it does
- Show DRAIN TO PAN and explain what it does
- Show BOIL OUT and explain what it does
- Show PAN TO WASTE and explain what it does
- Show FILL VAT FROM PAN and explain what it does
- Show FILL VAT FROM BULK and explain what it does

## **STORE MANAGERS ONLY (OR DESIGNATED PERSONS)**

Refer to Refer to the FilterQuick™ Quick Start Guide and the FilterQuick™ Controller Manual Chapter 1

**Demonstrate how to access MAIN MENU PROGRAMMING – (Press and hold CHECK) Code 1650**

- Demonstrate Product Setup and setting up an item and Assigning Buttons
- Demonstrate how to add a new Menu Item – setup a test menu item (short cook cycle)
- Demonstrate placement and use of the menu strip

**Demonstrate how to access INFO MODE (Press and hold INFO for three seconds)**

- Show FILTER STATS menu
- Show REVIEW USAGE menu
- Show LAST LOAD menu

## Key Points

### Review with all employees

- Start a cook on the fry station by pressing the cook button
- Clean and Filter daily
- Change filter pad daily or twice daily in high volume or 24 hour stores
- Filter Now? – Choose YES to Filter Now?
- Top Off Oil Empty – Change JIB and press reset (Bulk users fill JIB)
- Is Vat Full? – Answer YES only when oil is at the top line. Otherwise answer NO until oil is at the top line to prevent uneven oil levels

Training Date \_\_\_\_\_

Technician Signature \_\_\_\_\_ Printed Name \_\_\_\_\_

Manager Signature \_\_\_\_\_ Printed Name \_\_\_\_\_

Other Staff Signature \_\_\_\_\_ Printed Name \_\_\_\_\_