

LOV FRYER TRAINING OUTLINE FORM

Two (2) hours are allowed for the following training / demo for each fry and protein station.
Ensure all trainees refer to the Operation Manual for the following.

Hands on demonstration and performance is essential for all trainees.

CREW / FILTRATION PERSON(S) / MANAGERS

☐ **OVERVIEW**

- ☐ Provide an overview of what a LOV is Vs traditional fryer
- ☐ Explain the benefits when used properly

☐ **COMPUTER – Refer to Operations Manual Chapter 4**

☐ **Identify M2007 Computer buttons and functions / LED's for LOV**

- ☐ 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 – Off - 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 LED
- ☐ JIB 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**

- ☐ Turning the computer ON / OFF for heating the vats
- ☐ One button cooking – Dedicated Mode
- ☐ Two button cooking – Multi Product. Show **REMOVE / DISCARD** message if start timer not pushed.
- ☐ Changing from breakfast to lunch and back
- ☐ Cancel a cook cycle or alarms

☐ **Demonstrate JIB System (JIB and Bulk Oil Systems)**

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

☐ **AUTO TOP-OFF (ATO)**

- ☐ Instruct on function of Yellow “JIB Empty” LED (Use remaining oil in box)
- ☐ Demonstrate when JIB is changed JIB reset must be pressed to reset light
- ☐ Demonstrate Auto Top-Off on a vat by moving oil out of vat

☐ **AUTOMATIC INTERMITTENT FILTRATION (AIF)**

- ☐ Demonstrate assemble 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 FILTER ERROR routine flowchart (monitor oil returned to vat levels – should be where it started)
- ☐ Show FILTER BUSY message by sending filter system into Filter Error. FILTER BUSY on all other vats.
- ☐ 2 consecutive **FILTER ERROR** and unit goes to **SERVICE REQUIRED** an authorized technician is needed.
- ☐ Show location of thermal reset on Filter Motor

FILTRATION PERSON(S) / MANAGERS

☐ **FILTER MENU**

☐ **NON BULK OIL SYSTEM**

☐ **Demonstrate how to access FILTER MENU**

- ☐ Show AUTO FILTER & explain what it does
- ☐ Show MAINT FLTR
- ☐ Show DISPOSE & explain what it does (Use of SDU)
- ☐ Show DRAIN TO PAN & explain what it does
- ☐ Show FILL POT FROM PAN & explain what it does

☐ **BULK OIL SYSTEM**

☐ **Demonstrate how to access FILTER MENU**

- ☐ Show AUTO FILTER & explain what it does
- ☐ Show MAINT FLTR
- ☐ Show DISPOSE & explain what it does
- ☐ Show DRAIN TO PAN & explain what it does
- ☐ Show FILL POT FROM PAN & explain what it does
- ☐ Show FILL POT FROM BULK & explain what it does

STORE MANAGERS ONLY (OR DESIGNATED PERSONS)

☐ **Demonstrate how to access LEVEL 1 PROGRAMMING – Code 1234**

- ☐ Demonstrate Product Selection and setting up an item
- ☐ Demonstrate how to add a new Menu Item – setup a test menu item (short cook cycle)
- ☐ Demonstrate the AIF Clock Function (Should not be necessary to use – we want to filter each time)
- ☐ Deep Clean
- ☐ High Limit Check
- ☐ Setup Mode

☐ **Demonstrate how to access LEVEL 2 PROGRAMMING – Code 1234**

- ☐ Product Compensation – Sensitivity
- ☐ E-Log – Error Log (Last 10 error codes)
- ☐ Passwords – Set passwords for setup, Usage, Level 1, Level 2, and Get Manager
- ☐ Alert Tone – Alarm Volume
- ☐ Filter After – Global setting for the vat on how many cook cycles per vat before filtering
- ☐ Filter Time – How often to filter on a time Vs cook cycle basis

☐ **Demonstrate how to access INFO MODE**

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

☐ **Demonstrate Deep Clean Procedures – as much as practical**

☐ **TROUBLESHOOTING**

- ☐ Common error messages
 - ☐ FILTER ERROR – a problem in the filtration system exists
 - ☐ FILTER BUSY – A FILTER ERROR exists on another vat and must be cleared
 - ☐ Probe Failure – Temperature circuitry has a problem
 - ☐ Ignition Failure – Unit is not heating
 - ☐ Low Temp – Oil temperature below set point – may occur during cooking cycle
 - ☐ Recovery Fault Call Service – Vat did not meet minimum specs for temperature recovery
- ☐ Frymaster's Hot line and ASA contact person / with phone numbers