



Fryer Start Up and Training Form



PLEASE PRINT

| |
|---------------------|
| Store Number |
| Address: |
| City/State: |
| Postal Code |
| Store Phone: |

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|-----------------------|
| Service Agent: |
| Address: |
| City/State: |
| Postal Code |

| Fryer Information | |
|-------------------|--------------|
| Serial Number | Model Number |
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| Fryer Disposal Information | |
|----------------------------|--------------|
| Serial Number | Model Number |
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CFE-410/420 Fryers to be performed with Store Managers and as many crew members as possible:

Set Up

- Check unit for freight damage
- Confirm electric type is correct
- Ensure fryer is mounted on provided casters, properly restrained & level in accordance with the operator's manual
- Perform SETUP on all computers
- Ensure to rinse, drain and dry all vats
- Fill JIB (oil reservoir) with Canola oil. Refer to manual
- Fill vat with to cold oil mark (bottom indicator). Allow fryers to heat to set point & verify temperature
 - If unit is a two well, fill one vat then heat. Once heated, move hot oil to the empty vat and repeat for remaining vat.
- Verify that oil level tops off from JIB (oil reservoir) for each vat
- Verify that all filter parts (filter pan, filter screen, filter pad, hold-down ring, crumb tray, and O-rings) are present. Visually inspect the oil drain and return system to ensure all connections are tight
 - Explain oil savings potential
 - Reasons for filtering
 - Benefits to Customer, Crew Members and Owners
- Review Main Power Switch & control power switches
- Review basic cooking operation
 - Explain timer start buttons
 - How to select menu item
- Show high limit reset before proceeding with training

Filter Pan & Filtering

- Explain Quick Filter
 - Frequency of filtration (product dependent)
 - Demonstrate filter frequency programming
 - Say "YES" to filter prompts whenever possible
 - Explain will filter after 36 cycles
- Before filtering, completely disassemble and reassemble the filter pan
 - Point out "O" rings and review PM = Quarterly
 - Review importance of keeping filter pan clean and operational
 - Make sure store has filter media
- Demonstrate an actual Quick Filter
 - Have crew member push the buttons
- Filter Menu Review
 - Explain how to access Filter Menu
 - Explain each option in Filter Menu

Auto Top Off

- Explain Auto Top Off
 - Point out level sensing probes and explain the concept
 - Demonstrate removal of JIB (oil reservoir) and inspection of O-rings
 - Demonstrate removal of JIB (oil reservoir) shelf for cleaning
 - Explain "Check JIB (oil reservoir)" prompt



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Cleaning

- Perform a Daily Filtering process done each morning
 - Demonstrate use of brushes
 - Scrubbing
 - Washing
 - Rinsing
 - Polishing
 - Point-out reset button on pump motor
- Clean-Out Mode
 - Review how to access the Clean-Out Mode
 - Demonstrate process. For demonstration purposes this can be done with our without water by skipping through the steps in a cool vat.
- Place local service sticker inside of fryer door
- For startups in the US and Canada, direct team members to the Henny Penny contact information decal including phone number and QR code. Let team members know to contact Henny Penny Technical Support at 1-800-417-8405 for all service needs and they can also scan the QR code to access online support.

Warranty

- Warranty card completely filled out and turned in

| Signatures (To be completed after the startup and training) | | |
|--|--------------|----------------------|
| Startup Trainer - I have completed all steps of the startup and training checklist to the customer's satisfaction. | | |
| (Signature) | (Print Name) | Date: |
| Rate Training (circle one) 10 9 8 7 6 5 4 3 2 1 (10 is excellent, 7 or less, why?) | | Number of Attendees? |
| Store Manager - I am satisfied with the startup and training received. | | |
| (Signature) | (Print Name) | Date: |
| Rate Training (circle one) 10 9 8 7 6 5 4 3 2 1 (10 is excellent, 7 or less, why?) | | |