



YRI Evolution Elite® Fryer Start-Up/Training Form



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You should budget 2 hours to Start-Up one system
NOTE: Distribute one copy each to the customer and to Hennessy Penny and retain one copy for your records.

PLEASE PRINT

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

Date:	
Service Agent:	
Address:	
City/State:	
Postal Code	

Serial Number	Fryer Model Number

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?)		



YRI Evolution Elite® Fryer Start-Up/Training Form



To be performed with Store Managers and as many crew members as possible:

Start- Up

- Ensure fryer is mounted on provided casters, properly restrained & level in accordance with the operator's manual
- Confirm Filter Pan and ODS clearance with fryer (not rubbing)
 - Adjust casters for clearance
- Assemble the drain pan. 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
- Rinse, drain and dry all vats
- Place full unboxed JIB in fryer. Refer to manual
- Fill all vats about 1/2" below the cold fill line.
- Perform SETUP on all controls. Refer to manual
- Program controls to preset product settings
- Heat up each vat and confirm recovery time is less than 2:25. Press info button to see recovery time
- Allow fryers to heat to set point & verify temperature
- Verify that oil level tops off from JIB for each vat

Training Session

- Provide General Overview of Reduced Oil technology
 - 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 items
- Explain SmartFilter Express™
 - Frequency of filtration (product dependent)
 - Demonstrate filter frequency programming
 - Say "YES" to filter prompts whenever possible
 - Bypassing = saying no. Fryer will prompt again
 - Demonstrate how pushing the "F" button shows the number of cook cycles remaining, or percent used before next filter

Training Session (continued)

- 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 SmartFilter
 - Have crew member push the buttons
- Explain Oil Guardian™ (auto top off)
 - Point out level sensing probes and explain the concept
 - Demonstrate removal of JIB and suction tube
 - Demonstrate removal of JIB shelf for cleaning
 - Explain "Check JIB" prompt
- Review Bulk Dispose or ODS operation
 - Bulk Dispose for stores directly plumbed to fryer
 - ODS-300 oil shuttle with manual pump
- Filter Menu Review
 - Explain how to access Filter Menu
 - Explain each option in Filter Menu
- 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.
- 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.



YRI Evolution Elite® Fryer Trainers Guide



Pre-Start-up Suggestions:

- Schedule for a time when the store manager and as many crew people as possible can attend
- Unless installation has been arranged to be handled by the distributor, make sure the fryer has been unboxed, rolled into place, plugged in and electrical power provided, and gas line connected for gas fryers.
- Make sure running water is available and cooking oil (JIB) for start-up testing/training is on-hand.
- Make sure the store has accessories on hand such as fry baskets, brushes and appropriate filter pad, if not ordered with the fryer. Note — Each Evolution Elite fryer is shipped with one Smart Filter Pad.

Explain oil savings potential: 40% less oil per vat. Previous full vat= 50+ lbs. (24 liters) of oil; Reduced oil vats= 30 lbs (14 liters).

Reasons for filtering: It has been proven that if a store filters when prompted by the control, they may double the oil life & keeps crumbs from burning and scorching oil.

Benefits to Customer, Crew Members and Owners: Customers benefit because if the oil lasts longer, the food quality stays more consistent. Crews benefit because the SmartFilter™ Express process makes filtering very easy and nightly cleaning is easier due to frequent filtration. Also, the Auto Top Off feature reduces need to the crew to top off each vat. Owners receive benefits of oil savings, happier customers and happier crew.

Explain SmartFilter™ Express

- Frequency of filtration default:** Fries = 18 cooks, Crispers = 6 cooks. This is product dependent and is programmable in Levels 1 & 2 Program Modes.
- Say “YES” to filter prompts whenever possible:** To reap the benefits of this fryer they must say “YES” when the fryer asks them to filter. Every time they say no, that they are shortening the life of their oil. Encourage periodic review of filter status and to filter oil when review shows 80% or greater, as time allows.
- Before Filtering, completely disassemble and reassemble the filter pan:** Show them how easy it is and show them the label with filtering diagram on door.
- Point out “O” rings:** Look for damage on the “O” rings; O-ring replacement is quarterly.
- Have crew members push the buttons:** By running empty loads of the appropriate number of cook cycles while reviewing some of the other topics, you can make the fryer actually prompt an Express Filter™. It is helpful for the trainees to see an Express Filter™ prompt and have them push the buttons to start a Filter Cycle. Explain that the blue light means filter now.

Explain the Oil Guardian™ (auto top off): This feature reduces labor and is a safer way of topping off the oil vs. pouring oil into a hot vat. It also helps to ensure product consistency.

Point out level sensing probes and explain the concept: These are the probes toward the front of the fryer and must be submerged to sense the oil.

Demonstrate removal of JIB and suction tube: Point out that they do not to kink the JIB suction tube.

Demonstrate removal of JIB shelf for cleaning: Make sure to point out where the shelf connects to the fryer.

Explain “Check JIB” prompt: “Check JIB” shows when the auto top off has attempted to fill vat 8 times and oil has not reached the level sensors. The fryer assumes the JIB is empty. Pushing check button resets controls, after replacing JIB.

Explain how to access Filter Menu: Press and hold the F button. Explain that both F buttons on the full vat control do the same thing

- Explain each option in Filter Menu:** Explain use of the arrow buttons to scroll up and down the filter menu. Describe the function of each menu item, and explain that this is the manual way to perform functions that moves oil throughout the fryer.

Perform a Daily Filtering process: Explain that even though the fryer gets filtered throughout the day, each vat needs to be thoroughly cleaned daily. Remind them to use safety protection equipment when performing a maintenance filter. Note to clean only one vat at a time. Once all vats are clean, the filter pan should also be cleaned.

- Demonstrate use of brushes:** Use the brushes and tool during the maintenance filter process.
- Washing:** Washing is often assisted with the Henny Penny white gong brush.
- Rinsing:** Rinsing is often assisted with the Henny Penny white gong brush.
- Polishing:** Polishing is simply running the oil through the filter pad which helps to more thoroughly clean the oil.
- Explain the importance of cleaning exterior of fryer as well as interior:** Maintaining clean side panels and routinely mopping under the fryer is just a good standard practice. It is much easier to keep any piece of equipment clean on a regular basis rather than trying to do it after it has baked on and solidified.



Store Records



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LEAVE THIS PAGE WITH THE MANAGERS FOR THEIR STORE RECORDS

To be performed with Store Managers only:

- Demonstrate how to review filter statistics information:** Push and hold info button. Select filter stats and review.
- Menu Cards:** Menu cards will be installed to match preset programming. Extra menu strips are included if needed.
- Review Error Codes:** E-10, E-31, etc. See Troubleshooting Section in Operator's Manual.
- Explain warranty parts and labor:** 2 years parts and 1 years labor.
- Make sure they have local emergency service information**

Manager Tip Sheet:

- **Check Your Filter Stats weekly to review crew compliance**
- **Teach your staff to say "YES" to filtering**
- **Make sure your maintenance filter is done correctly and your vats are kept clean. It is important to complete the 5 minute polish for each vat.**
- **Perform Deep Clean Quarterly.**
- **Use Night Covers when vats not in use.**
- **Rotate Fry Vat Use, Turn off some vats when slow.**
- **WARRANTY: 2 Years Parts and 1 Labor, 7 Years Pots**

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For Technical Support:
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