



Wendy's Evolution Elite® Fryer Start-Up/Training Form

Date: _____

Service Agency: _____

Store Name/ Number: _____

Address: _____

Address: _____

City/State: _____

City/State: _____

Country: _____

Store Phone: _____

Signatures (To be completed after the startup and training)

Trainer – I have completed all steps of the startup and training checklist to the customer's satisfaction.

Startup Trainer (Signature)	Startup Trainer (Name Printed)	Date
Trainer's comments and rating of training (circle one) 10 9 8 7 6 5 4 3 2 1 0 <i>(10 is excellent. If 7 or less, why?)</i>		How Many Attendees were at this training?

Store Manager - I am satisfied with the startup and training received.

Store Manager (Signature)	Store Manager (Name Printed)	Date
Manager's comments and rating of training (circle one) 10 9 8 7 6 5 4 3 2 1 0 <i>(10 is excellent. If 7 or less, why?)</i>		

You should budget 2 hours to Start-up one System

NOTE: Distribute one copy each to the customer and to Henny Penny and retain one copy for your records.

Fryer Model Number	Serial Number

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

- | | |
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| <ul style="list-style-type: none"> <input type="checkbox"/> Ensure fryer is mounted on provided casters, properly restrained & level in accordance with the operator’s manual. <input type="checkbox"/> Perform SETUP on all computers. Refer to manual <input type="checkbox"/> Program computers for products to be cooked
Ex: FR FRIES, NUGGETS, etc <input type="checkbox"/> Rinse, drain and dry all vats. <input type="checkbox"/> Place full BIB in fryer. Refer to manual. <input type="checkbox"/> Fill all vats with 1 box of oil. Allow fryers to heat to set point & verify temperature. <input type="checkbox"/> Verify that oil level tops off from BIB for each vat. <input type="checkbox"/> 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. <input type="checkbox"/> Heat up each vat and confirm recovery time is less than 1:40. Press info button to see recovery time. <input type="checkbox"/> Provide General Overview of Reduced Oil technology <ul style="list-style-type: none"> • Explain oil savings potential • Reasons for filtering • Benefits to Customer, Crew Members and Owners <input type="checkbox"/> Review Main Power Switch & control power switches <input type="checkbox"/> Review basic cooking operation <ul style="list-style-type: none"> • Explain timer start buttons • How to select menu items <input type="checkbox"/> Explain SmartFilter Express™ <ul style="list-style-type: none"> • Frequency of filtration (product dependent) • Demonstrate filter frequency programming • Say “YES” to filter prompts whenever possible • Bypassing = saying no. Fryer will prompt again in half the time • Demonstrate how pushing the “F” button shows the number of cook cycles remaining, or percent used before next filter <input type="checkbox"/> Before filtering, completely disassemble and reassemble the filter pan <ul style="list-style-type: none"> • Point out “O” rings and review PM = Quarterly • Review importance of keeping filter pan clean and operational • Make sure store has filter media | <ul style="list-style-type: none"> <input type="checkbox"/> Demonstrate an actual SmartFilter <ul style="list-style-type: none"> • Have crew member push the buttons <input type="checkbox"/> Explain Oil Guardian™ (auto top off) <ul style="list-style-type: none"> • Point out level sensing probes and explain the concept • Demonstrate removal of BIB and suction tube • Demonstrate removal of BIB shelf for cleaning • Explain “Check BIB” prompt <input type="checkbox"/> Review Bulk Dispose or ODS operation <ul style="list-style-type: none"> • Bulk Dispose for stores directly plumbed to fryer • ODS-450 oil shuttle with electric motor/pump • ODS-400 oil shuttle with manual pump <input type="checkbox"/> Filter Menu Review <ul style="list-style-type: none"> • Explain how to access Filter Menu • Explain each option in Filter Menu <input type="checkbox"/> Perform a Daily Filtering process done each morning <ul style="list-style-type: none"> • Demonstrate use of brushes • Demonstrate element lift tool (elec. units only) • Scrubbing • Washing • Rinsing • Polishing • Point-out reset button on pump motor <input type="checkbox"/> Clean-Out Mode <ul style="list-style-type: none"> • 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. <input type="checkbox"/> Explain test strips <ul style="list-style-type: none"> • Managers test oil each day per Oil Discard Scenario A • Refer to Wendy’s Operators Standards Manual (OSM) for more details <input type="checkbox"/> 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. |
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Henny Penny Evolution Elite Fryer Trainer's 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 (BIB) for start-up testing/training is on-hand.
- Make sure the store has accessories on hand such as fry baskets, brushes and pleated smart filter pads, if not ordered with the fryer. Note — Each Evolution Elite fryer is shipped with one pleated Smart Filter Pad.

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

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, Nuggets = 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. Wendy’s encourages periodic review of filter status and to filter oil when review shows 50% 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 BIB and suction tube:** Point out that they do not to kink the BIB suction tube.
- **Demonstrate removal of BIB shelf for cleaning:** Make sure to point out where the shelf connects to the fryer.
- **Explain “Check BIB” prompt:** “Check BIB” 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 BIB is empty. Pushing check button resets controls, after replacing BIB.



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 thoroughly cleaned daily, which Wendy's recommends be done in the mornings. Remind them to use safety protection equipment when performing a maintenance filter. Note to clean only one vat at a time, and clean the chicken vat first. Once all vats are clean, the filter pan should also be cleaned.

- **Demonstrate use of brushes, and for electric units, the lift tool:** Have people use the lift tool in an empty vat if possible. Use the brushes and tool during the maintenance filter process. Show using lift tool with "C" up.
- **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.

To be performed with Store Managers only:

- **Demonstrate how to review filter statistics information:** Push and hold info button. Select filter stats and review.
- **Demonstrate how to program Menu Items:** See operator's manual for details.
- **Help Manager program all menu items as desired**
- **Update Menu Cards as needed:** Print any new menu items with a label maker and position them on the menu strip. If a label maker is not available, please offer to neatly print the menu name on the menu card.
- **Review Error Codes:** E-10, E-31, etc. See Troubleshooting Section in Operator's Manual.
- **Review quick reference cards - suggest they hang on the hook inside right door:** These cards are a good quick reference tool for those who need a refresher or might not use the equipment too often. Having them hung on the fryer door helps reduce the number of questions and phone calls you get later.
- **Explain warranty parts and labor**
- **Make sure they have local emergency service information**