



1219 US Rt. 35 West Eaton, OH 45320 US: 800-417-8417 Intl: 937-456-8417 www.hennypenny.com

LOV Fryer Demonstration Form

Two (2) hours are allowed for the following training/demo in one store; per fry & protein station

Please check each box to confirm completion of training. Training should be divided into two segments. The first segment should be conducted with the entire crew and management team. The second segment will be for managers only.

Note: Fryer should be filled with oil, set up and ready to cook prior to this training:

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

- | | |
|--|--|
| <input type="checkbox"/> Provide General Overview of LOV 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 & individual control power switches | <input type="checkbox"/> Demonstrate an actual AIF <ul style="list-style-type: none"> • Have crew member push the buttons • Explain blue light means filter now <input type="checkbox"/> Explain Auto Top Off <ul style="list-style-type: none"> • 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" light • Explain filling JIB if Bulk Oil System is present <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 complete maintenance filter process. <ul style="list-style-type: none"> • Demonstrate use of brushes and element lift tool • Scrubbing • Washing • Rinsing • Polishing <input type="checkbox"/> Review shortening discard method <ul style="list-style-type: none"> • Demonstrate shortening disposal shuttle or Bulk Oil discard methods <input type="checkbox"/> Deep Clean Mode - Formerly called Boil Out: <ul style="list-style-type: none"> • Review how to access the Deep Clean 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"/> Review Quick Reference Cards |
| <input type="checkbox"/> Review basic cooking operation <ul style="list-style-type: none"> • Explain timer start buttons • How to select menu items • Dedicated vs. non dedicated mode • Transition breakfast to lunch on fry vat <input type="checkbox"/> Explain AIF (Automatic Intermittent Filtration) <ul style="list-style-type: none"> • Frequency of filtration: Full vat = 12, Split vat = 6 • Say "YES" to filter prompts whenever possible • Bypassing = saying no. Fryer will prompt again in half the time • Skim vat every time before every AIF - Why and How • Demonstrate how pushing the "F" button shows the number of cook cycles remaining 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 ordered Magnesol Universal Filter Pad Kit #03190-054 or filter paper and powder. | |

To be performed with Store Managers:

- Demonstrate how to review filter statistics information
- Demonstrate how to program menu items
- Help Manager program all menu items as desired & update menu cards if needed
- Review Error Code Quick Reference Card
- Review User Manual
- Make sure that your local emergency service information is displayed inside fryer door.
- Explain warranty of 2 years parts and 2 years labor.

McDonald's National Store # _____ Address: _____ Phone # _____

Manager's Signature _____ Print Name _____

Filtration Person _____ Print Name _____

Crew Trainer _____ Print Name _____

Technician's Signature _____ Print Name _____

Additional comments: _____

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