

INTRODUCTION/PACKING LIST

INTRODUCTION

The Quik n' Crispy® Greaseless Fryer Model GF5 is the result of over thirteen years of research, development, and refinement. By using the principles of forced hot air and radiant heat, the Quik n' Crispy can quickly cook and brown a number of "oven ready" convenience foods. This easy-to-use countertop greaseless fryer safely and efficiently eliminates the health concerns, expense, and operating difficulties inherent with hot oil cooking processes.

PACKING LIST

Included in the Quik n' Crispy packing carton are the following items:

- 1 Quik n' Crispy Greaseless Fryer
- 1 Cooking Basket Assembly
- 2 Cooking Basket Handles & Mounting Screws
- 1 Drip Tray
- 1 Three piece air plenum
- 1 Removable Front Panel
- 4 Adjustable Legs
- 1 Operator's Manual
- 1 Product Registration Form

INSTALLATION INSTRUCTIONS

Before the installation of your Quik n' Crispy, a suitable position in your retail location should be selected. Points to consider when selecting a location are:

- 1 Accessibility by store employees
- 2 Proximity to customers
- 3 Proximity to refrigerator and freezer equipment
- 4 Proximity to other retail points of sale to take advantage of cross merchandising opportunities
- 5 Sight line of customer (to enhance customer perception of "fresh" preparation).

The Quik n' Crispy should be mounted on a sturdy food service appropriate table. Stainless steel is the preferable material. Allow for a certain amount of workspace near the Quik n' Crispy so that operators will not have to work in a confined location. We recommend **a minimum of 1"** of space between the rear, sides and top of the Quik n' Crispy, and the walls, ceiling or other structural surfaces of your facility.

In addition to suitable locations, accommodation must be made for the necessary electrical hookups. Please note the following electrical specifications.

Electrical Specifications

Single phase only • 60 HZ

Please specify voltage when ordering parts or accessories

Dual Voltage unit

@ 208 volts 4326 watts 20.8 amps

@ 240 volts 5760 watts 24.0 amps

Plug NEMA #6-30P

INSTALLATION PROCEDURES

- 1 The fryer weighs approximately 165 lb. The use of at least two or three people is advised for portions of this installation.
- 2 Open the shipping carton and lift up the top portion of the shipping carton.
- 3 Lift the carton leaving the Quik n' Crispy and the corrugated packing set in place on the floor.
- 4 Remove the corrugated packing set from around the Quik n' Crispy.
- 5 Lift the fryer into position on the designated counter. Again, we recommend a minimum of 1-inch clearance from any adjacent walls or equipment.
- 6 Please note that a piece of tape is adhered to each appliance leg to prevent them from shifting during shipment. Remove the tape each of the appliance legs. Adjust the legs to balance the fryer on the designated counter.
- 7 Attach the Cooking Basket handles to the Cooking Basket by attaching the screws and acorn nuts to the base of each handle.
- 8 Remove the cooking basket assembly from the Quik n' Crispy by pulling back on the handles. Place the basket in a safe location away from the Quik n' Crispy.
- 9 Remove the grease and carbon filter bracket from the top of the air filtration cone located at the top front of the GF5. This is the 4" overhang on the front of the GF5. There is a quarter turn thumb screw that needs to be loosened on the underside of each side of the filter bracket.
- 10 Lift the Removable Front Panel that is located directly above the Cooking Basket by applying slight upward pressure. It should slide out at an upward angle.
- 11 Look into the interior of the cooking chamber to confirm that the air plenum assembly (see drawing at back of this operators manual), heating element and thermocouple are properly installed. If there are any accessories that have been placed in a plastic bag in the cooking chamber, please remove the bag and it's contents. Reattach the Removable Front Panel and reinsert the Cooking Basket Assembly.

12 At this point, be sure that the On/Off Switch for the Quik n' Crispy is in the center “Off” Position. Plug in your Quik n' Crispy.

OPERATION INSTRUCTIONS

To operate the unit, depress the switch to the right "POWER ON" position. The exhaust fan should operate and the controller should show the word "Idle". The front label shows 6 selection Keys, labeled 1 to 6. There are 15 preprogrammed cooking times, with the times and temperatures for each menu listed on the attached sheet. All of the menus are programmed to preheat the Quik n' Crispy to the programmed cooking temperatures of either 410°F or 425°, and to operate the cooking chamber blower while a menu is running.

To start a menu, press the Menu Select Key (4). The controller will display the currently selected menu. Press the Up (3) or Down (6) until the menu you want appears on the screen.

Activate the menu by pressing the Start/Stop Key (5). If the unit is not at operating temperature, it will preheat. While preheating, the word "PrE-HEAt will appear on the display for a few moments, the Start/Stop Key indicator light will flash slowly, and the temperature of the oven chamber will appear on the display in 5°F increments.

When the unit is at operating temperature, the word "rEAdY will appear on the display and the Start/Stop indicator light will flash rapidly. You are now ready to cook with the active menu. If the unit was already at operating temperature, the display will go directly to "rEAdY" without indicating preheat or temperature.

With rEAdY on the display, place the food in the unit. Then press the Start/Stop key to start the countdown timer. If you wish to "PAUSE" the countdown timer hit the Start/Stop Key once. **If you wish to cancel the menu, depress the Start/Stop Key for 5 seconds.** When the controller reaches zero, the buzzer will sound for up to 20 seconds with 3 short beeps followed by 1 second off, until the 20 seconds have expired, or until you depress the Start/Stop Key again.

If you wish to keep the unit at the operating temperature, after preparing and removing an order from the unit, we recommend that you activate one of the 15 preprogrammed menus to keep the oven at the programmed cooking temperature.

MENU TIME AND TEMPERATURE SETTINGS

Below are the cooking time and temperatures that have been preprogrammed into each of the 15 menus. If you desire to change any of these settings, please see the following section.

<u>Menu</u>	<u>Time</u>	<u>Temperature (F°)</u>
1	1:00	425°
2	2:00	425°
3	2:30	425°
4	3:00	425°
5	3:30	425°
6	4:00	425°
7	4:30	425°
8	5:00	425°
9	5:30	425°
10	6:00	425°
11	6:30	410°
12	7:00	410°
13	7:30	410°
14	8:00	410°
15	8:30	410°

REPROGRAMMING THE MENU TEMPERATURE AND / OR TIME SETTINGS

To adjust pre-programmed settings for any or all of the menus you must do the following procedure.

- 1 Push the On/Off Switch to the right "**Power On**" position. The digital display should illuminate and display "**IdLE**".
- 2 **Simultaneously press Keys 3 and 6.** "**M 1**" (Menu 1) should appear on the display. The controller is now ready to be reprogrammed.
- 3 To select the menu that you wish to reprogram, and to move from Menu 1 to Menu 2, to Menu 3, and so on, press **Key 3, the "Up" key**. To move down the list of menus press **Key 6, the "Down" key**.
- 4 To change the settings for a specific menu, move up or down to the menu that you wish to modify. With the appropriate menu displayed, press **Key 1, this serves as an "Edit" key**. The menu selected will now flash back and forth between "**StPt 1**" and the temperature programmed for the selected menu. **The controller is now ready to be reprogrammed.**
- 5 If you wish to change the individual **menu cooking times**, and not the cooking temperatures, please skip to Step 6. If you wish to change the **cooking temperature** for this menu selection, press Key 1, the Edit Key again. The temperature programmed for that menu will illuminate continuously. Then use Keys 3 and 6 to move up or down to the desired new temperature. When you are at the desired temperature, press **Key 2, this serves as the "Enter" Key**. This will enter into memory the new temperature that you selected.
- 6 If you desire to change the **cooking time** for the selected menu at this time, then follow the directions up to Step 4. With the display flashing back and forth between "**StPt 1**" and the temperature programmed for the selected menu, press Key 6, the "Down" key, once. The digital display flash will now intermittently flash between "**tinE 1**" (Time 1) and the time programmed for that menu.
- 7 To change the **cooking time** for a menu selection, press Key 1, the Edit key. The time programmed for this menu will display continuously. Now using Keys 3 and 6, move up or down to the desired time. When you have reached

the desired time press Key 2, the Enter Key. The new cooking time is now entered into memory for the selected menu.

Since the fan is activated by the controller, there is no need to change the setting for the "FAn 1" parameter. This has been set to the "On" position for all 15 menus. In addition, we only use one time and one temperature setting for each menu so there is no need to program time and temperature settings 2 through 4 for each menu. After you have changed all of the Menu programs that you wish to change, press Key 2, the "Enter Key" a second time and it will bring you back to the idle display. You are ready to use the unit with your new menu settings.

COOKING PROCEDURES

The Quik n' Crispy can fry, grill, and bake a wide array of frozen, **oven-ready** products available through normal food service distribution and wholesale clubs. **To prepare "fried" menu items in the Quik n' Crispy, you must prepare foods that have oven preparation directions listed on the package.** As an example, egg rolls, corn dogs, beer battered or tempura battered vegetables and battered cheese sticks are typically fryable or bakeable. Seasoned or coated french fries or potato wedges are fryable or bakeable. These types of products will come out of the Quik n' Crispy crisp on the outside and moist on the inside as if they were fried. If you wish to prepare a non-battered, non-coated, or non-seasoned menu item, it must be a bakeable version. To prepare shoestring or crinkle cut french fries, or skin-on potato wedges, you must use a bakeable version. *If you try to prepare menu items in the Quik n' Crispy that do not have baking directions listed on the package, that will typically will be soggy and limp, and will not change in color from a pale white to a golden brown.* If this happens with a menu item that you are testing, contact your food distributor and have them send you the correct version of the menu item that you wish to prepare. If your food distributor salesperson is not sure of the menu items that can be prepared in the Quik n' Crispy, have them review the 32 page menu found in this Operators Manual, or have them contact your Quik n' Crispy distributor, or QNC, Inc. directly.

To prepare breaded items such as chicken nuggets and chicken strips you need to use either a pre-cooked or a fully cooked product. Pre-cooked means that the product has been partially cooked, is pre-browned on the outside, and the interior of the product is raw. Fully cooked means that the product is cooked on both the outside and the interior. You cannot prepare ready-to-cook items that have a white breading on the outside. They will cook, but they will not turn golden brown in the Quik n' Crispy.

To grill foods in the Quik n' Crispy, you should use pre-cooked or fully cooked meat, poultry, or fish products. As an example, hot dogs and some sausages are fully cooked products and could be consumed cold right from the package. These items will grill in the Quik n' Crispy with a char broiled appearance. To prepare grilled chicken breasts or hamburgers, you should use fully cooked products. They will come out of the Quik n' Crispy sizzling on the outside and tender and juicy on the inside.

You can also **bake** frozen pizzas or prepare freshly made pizzas using a par-baked crust in the Quik n' Crispy. Prepare hot sandwiches open faced in just 60 to 90 seconds. To bake cookies, pastries, or muffins you may need to lower the temperature setting to 350° and use a muffin tin, a small sheet pan, or foil.

Please note the following general cooking procedures:

- 1 Always spray the Cooking Basket and Drip Tray with an aerosol vegetable shortening prior to the first cooking cycle of the day, or the first cooking cycle since cleaning. Do not spray non-stick aerosol directly into the fryer, or while the fryer is operating. Wipe any excess oil from the Drip Tray with an absorbent paper towel or bar towel. To help reduce any drag between the Drip Tray and Tray Guides, pull the Drip Tray as far back as possible, and rub the towel with the excess oil on the underside of each side of the Drip Tray.
- 2 Remove the product you wish to cook from the freezer or refrigerator. Note: Please be aware that similar product will vary in cooking time depending on its internal temperature at the time of cooking. In other words, frozen fried chicken will take longer to cook than the same fried chicken that has been thawed in the refrigerator.
- 3 If this is the first cooking cycle of the day the Quik n' Crispy needs to be warmed to the preprogrammed cooking temperature. This should take 2 to 3 minutes. 410°F to 425°F is the temperature at which you will prepare most or all of your menu items in your Quik n' Crispy GF5. Cooking at a temperature higher than this can cause the Quik n' Crispy to smoke. If smoke is emitted from the Quik n' Crispy, either clean the Cooking Basket and Drip Tray and / or lower the temperature setting.
- 4 Slide the Cooking Basket and Drip Tray approximately 2/3 of the way out of the Quik n' Crispy. The Drip Tray will act as a crumb catcher while placing the food product into the Cooking Basket.
- 5 Arrange the product to be cooked in a single layer in the Cooking Basket. Avoid stacking the product to be cooked. An even single layer of product will cook more evenly than products placed into the Cooking Basket in a stacked or clumped arrangement.
- 6 Select a Menu time to approximately 70% of the food manufacturer's suggested convection oven cooking times. As an example, if the suggested convection oven cooking time is 10 minutes, this item should take approximately 7 minutes in the Quik n' Crispy. If Menu 12 is programmed to 7 minutes, use this menu program. Review the enclosed menu for suggested cooking times for various menu items.

- 7 Please be aware that variations in the cooking times will occur depending on the internal temperature of the food product, variances in voltages, and the quantity of food being cooked at one time. We suggest that you experiment with cooking times and temperatures and record the results for future reference. This testing will prevent under-cooking or burning of food products.

- 8 Pull the Cooking Basket out upon completion of the cooking process. Remove cooked product with spatula or tongs or, in the case of food products like french fries, remove the Cooking Basket with both hands on the handle, and dump the food product into a foil pan or holding container. *CAUTION: DO NOT INSERT TONGS OR SPATULA INTO THE COOKING CAVITY.* This is extremely dangerous and could result in injury to the operator.

CLEANING PROCEDURES

NOTE: PRIOR TO ANY CLEANING OR MAINTENANCE, THE ON/OFF POWER SWITCH MUST BE IN THE CENTER "OFF" POSITION. THIS SAFETY PRECAUTION WILL PREVENT ACCIDENTAL EXPOSURE TO HIGH VOLTAGE.

There are two types of cleaning procedures recommended for the Quik n' Crispy. The first is to prevent product buildup on the Cooking Basket during the day, as well as transfer of flavors from one product to the next. This is accomplished by using the following procedure:

- 1 After preparing menu items in the Quik n' Crispy, a layer or coating of sauce, crumbs, or batter may be deposited on the Cooking Basket or Drip Tray. You should remove these deposits before cooking another batch of food. Pull out the Cooking Basket, and with it still over the Drip Tray; brush the inside of the basket with a brass bristle brush in the direction of the basket mesh. Turn the basket over and repeat brushing in the other direction. All large food particles should then be removed from the Cooking Basket.
- 2 With the Cooking Basket removed from the Quik n' Crispy and the Drip Tray pulled out, scrape the Drip Tray with a stainless steel dough cutter or bench scraper. Simply scrape the Drip Tray from the back to the front. Three strokes of the scraper from the rear to the front and one scrape from one side to the other should place all of the crumbs and excess oil to one of the front corners of the Drip Tray. Remove this residue with the scraper and discard. Wipe the Drip Tray with a dry paper towel or cloth and re-insert.

Both the brass bristle brush and bench scraper are available from QNC, Inc. or your Quik n' Crispy distributor.

For complete cleaning at the end of the day, repeat the above procedure, and then:

- 1 Remove the Cooking Basket Assembly and Drip Tray from the Quik n' Crispy. Remove the Air Filtration Bracket from the underside of the Air Filtration Cone by loosening the 2 quarter turn thumb screws. With the use of oven mitts, lift the Removable Front Panel that is located directly above the Cooking Basket by applying slight upward pressure. Pull the Air Plenum out of the cooking chamber. Now, slide out the Rear Splashguard from the back of the cooking chamber.

- 2 Breakdown the Air Plenum into three separate pieces, the top and two sides. Place the plenum on a countertop and lift the top center of the plenum upwards approximately 1/2". Now fold the two sides of the plenum inwards and remove them from the top plenum piece. Please note the flanges on the front of the sides of the air plenum are taller than the flanges on the rear. It is important when reassembling the Air Plenum that they be placed together properly.
- 3 Place the Cooking Basket, Drip Tray, Splashguard, and Air Plenum pieces into either a sink containing a pre-soak solution with a commercial degreaser, or a commercial dishwasher. **DO NOT PLACE THE REMOVABLE FRONT PANEL INTO THE SINK FOR SOAKING. THE PANEL CONTAINS INSULATION THAT WILL NOT BE EFFECTIVE IF IT BECOMES WATER LOGGED.** We suggest that the use of a wire brush for cleaning the Cooking Basket and green scrubbing pad for other stainless steel items. The items should then be cleaned according to local health department guidelines. This usually requires steps of washing, rinsing, sanitizing, and air-drying.
- 4 Depending on the amount of carbonized food accumulation on the inside of the Quik n' Crispy, it may be necessary to clean the inside of the cooking chamber with a commercial oven cleaner possibly as often as each day or as infrequently as once a week. The frequency depends on the quantity of foods you prepare and the oil content of these various foods. Always use these products in accordance with manufacturer's directions.

QNC, or your Quik n' Crispy distributor, has available a cleaner called Dip-R-Spray, an excellent cleaner for use in your Quik n' Crispy. It is safe to use and is the quickest, easiest to use cooking chamber cleaner that we have evaluated to date. It is applied to the cooking chamber after it has been pre-warmed to 200° F. Upon contact with the spray, the carbonized grease is dissolved. The cooking chamber is then sprayed lightly with a vinegar and water solution (at least one-third vinegar) to neutralize the Dip-R-Spray and wiped with a clean cloth. The interior of the unit will be left clean and streak free.

The Quik n' Crispy is now ready for the next use.

PRODUCT REGISTRATION / SERVICE

PRODUCT REGISTRATION

After having thoroughly reviewed the Operator's Manual, complete the enclosed Product Registration accurately and return it to QNC, Inc. If the Product Registration was misplaced or one was not included with your Quik n' Crispy, contact your distributor or call QNC, Inc. at 888-NO-VENTS (668-3687) or 972-669-8993, Fax at 972-669-8990, or complete it online at our website, www.q-n-c.com.

Your Quik n' Crispy has a limited warranty of 2 years on the Electronic Controller, 1 year on all other parts, and 90 days on labor from the date of installation of your unit. See the Product Registration for more specific information.

SERVICE

In the event that you have questions on the operation of your Quik n' Crispy or feel that it requires service, contact your installing distributor or QNC, Inc. at the number listed above. If a service call is required, we will schedule one promptly.