



# INTERNATIONAL MODEL GF – II

## OPERATOR'S MANUAL



Covering Quik n' Crispy  
Part Numbers:  
600035

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## **INTRODUCTION/PACKING LIST**

Marketed since 1990, the Quik n' Crispy® Fat Free Fryer is the result of 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® Greaseless Fryer packing carton are the following items:

- 1 Quik n' Crispy® Greaseless Fryer
- 1 Cooking Basket Assembly
- 1 Cooking Basket Handle & Mounting Screws
- 1 Drip Tray
- 1 Separation Wall Panel
- 1 Removable Front Panel
- 1 Splash Guard for Cooking Chamber Ceiling
- 4 Adjustable Legs
- 1 Operator's Manual
- 1 Product Registration Form

## INSTALLATION INSTRUCTIONS

Before the installation of your Quik n' Crispy® Grease, 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 would be the preferable material. Allow for a certain amount of work space near the Quik n' Crispy® Greaseless Fryer so that operators will not have to work in a confined location. We recommend **a minimum of 2.54 cm.** 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 • 50 Hz.

Please specify voltage when ordering parts or accessories

230 - 240 VAC, 50 Hz., 2370 - 2600 W, 10.3 - 10.8 A

**Cord:** 2 m. length  
HO7RN-F 3G1.5 mm<sup>2</sup>

**Plug:** British Standard  
240 volt, 50 Hz.; 13 amp max.  
or  
Continental European "Schuko"  
220 volt - 230 volt, 50 Hz.; 16 amp max.

## INSTALLATION PROCEDURES

1. The weight of the Quik n' Crispy is approximately 25 kg. The use of a second person is advised for portions of this installation.
2. Open the shipping carton and fold back the shipping carton flaps. With the flaps folded back, rotate the carton upside down on the floor.
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. Remove the cooking basket handle, mounting screws, and adjustable legs from the Operators Manual zip lock bag.
6. Screw the 4 adjustable legs into the bottom of the fryer.
7. Lift the fryer into position on the designated counter. Again, we recommend minimum of 3 cm. clearance from any adjacent walls or equipment.
8. Adjust the legs to balance the fryer on the designated counter.
9. Attach the cooking basket handle to the cooking basket. A #2 Phillips head screwdriver and a 5/16" wrench are recommended.
10. Inspect the separation wall panel and look to see that it is mounted properly. Because this is a five-step process, we have included a separate installation procedure on pages 6 and 7. Please turn to page 6 at this time and install the separation wall panel.
11. Once the separation wall panel is installed, place the drip tray onto the bottom drawer guides, angle it upwards to a 45° angle to clear the stop and slide it in. This tray should slide in freely.
12. Place the cooking basket onto the drip tray. The two parts should now slide in and out of the hot-air fryer in unison.
13. At this point, be sure that the electrical breaker for the Quik n' Crispy® Greaseless Fryer is in the "OFF" position. Plug in your Quik n' Crispy® Greaseless Fryer, then turn the circuit breaker to the "ON" position.

## POSITIONING THE SEPARATION WALL AND SPLASHGUARD

### WARNING!

Before proceeding, make sure the Quik n' Crispy power switch is in the "OFF" position (this is the center position of the On/Off Switch) and that the fan blower is stationary and that the cooking chamber and heating element are not hot!

1. Lift the Removable Front Panel (RFP) that is located directly above the Cooking Basket by applying slight upward pressure. It should slide out at an upward angle.
2. Pull the Splashguard out of the top of the cooking chamber. This is a formed piece of stainless steel that is located between the heating element and the ceiling of the inner chamber. When inserted into the cooking chamber, the surface of the splashguard should be in contact with the ceiling of the chamber. The splashguard should be removed daily for cleaning with the other removable items located in the inner chamber.



Separation Wall Cutaway View

3. The Separation Wall was positioned properly in the rear of the inner chamber of your Quik n' Crispy prior to shipping. It is held in place by gravity with two inverted "U" channels that are formed on the back of the Separation Wall, mating with two "U" channel tabs that are located on either side of the fan (See picture above) on the rear wall of the cooking chamber. The Separation Wall can often come off the tabs that hold it in

place during shipping. Please check and confirm that it is installed properly by removing and replacing the Separation Wall at this time. The photo above illustrates how the separation wall is installed. It was taken with the top off of the Quik n' Crispy in order to clearly show the installation. It is not necessary to remove the top to accomplish this procedure.

4. Place your hands on each side of the Separation Wall and lift it straight up to the ceiling of the chamber to clear the mounting tabs. Pull the Separation Wall towards you until it makes contact with the Heating Element. Now pull the bottom of the Separation Wall out first and angle it out of the inner chamber with the bottom of the Separation Wall coming out of the inner chamber first.
5. Reverse the process and reinstall the Separation Wall by grasping it by the sides with both hands and insert it into the front opening of the Quik n' Crispy, entering the front opening just above the top set of Drip Tray guides. Insert the wall straight back into the Quik n' Crispy until you touch the rear wall of the cooking chamber keeping the Separation Wall parallel to the floor of the Quik n' Crispy.
6. Angle the top portion of the Separation Wall upward towards the ceiling of the inner chamber until it comes in contact with the ceiling. Slide the Separation Wall further back into the inner chamber so that it comes in contact with the rear wall of the inner chamber. Now lower the Separation Wall so that the two tabs of the Separation Wall catch onto the tabs on the top right and left sides of the rear wall of the cooking chamber. The Separation Wall should now be hanging upright, with the bottom of the Separation Wall approximately .25" up off the floor of the cooking chamber.
7. Slide the Splashguard back into the top of the inner chamber. Please note that the surface of the splashguard should be closest to the ceiling of the inner chamber.
8. Place the Removable Front Panel back onto the front of the Quik n' Crispy. It will slide down at an angle onto the four pins that are located on the front of the unit.
9. Please note that there is a safety switch installed on the right rear wall of the cooking chamber. This switch will be depressed when the Separation Wall is properly installed. If you receive a message on you display pad that reads "door", you need to turn off the unit and recheck the installation of the

Separation Wall. Insure that when installed that the flat part of the Separation Wall is making solid contact with the rear wall of the oven chamber and depressing the safety switch.

## **THE INITIAL OPERATION OF YOUR QUIK N' CRISPY®**

The first operating cycle after installation should be a confirmation of the hot-air fryer's proper working order. To do this, we recommend that you depress the switch to the right "POWER ON" position. If the fryer is operating properly, the fan should operate and the controller should show the word **"IdLE"**. If you are uncertain that they are working properly, partially slide out the cooking basket and look into the fryer. The fan should be turning at a high rate of speed.

Next, press any of the 6 menu buttons. The hot-air fryer will preheat to 210°C, and after first displaying **"PrE-HEAt"** it will then display the temperature of the hot-air fryer in 2°C increments. When it reaches 210°C it will show **"rEAdY"**. In addition, the small light above menu buttons 1 and 2 will illuminate whenever the heating element is on. This light should stay on until the hot-air fryer reaches 218°C and will then cycle off and on as the controller maintains an internal temperature of 218° C. Also, do not be concerned with any unusual odors during this initial cooking cycle. As with most electrical equipment, a "factory" odor (somewhat oily) is emitted until burn-off occurs.

***DO NOT PLACE YOUR HANDS OR A METAL OBJECT INTO THE FRYER WHILE THE UNIT IS OPERATING.*** This fryer operates at a high voltage and can result in severe electrical shock to the user if caution is not exercised.

## OPERATION INSTRUCTIONS

To operate the unit, depress the switch to the right "POWER ON" position. The fan should operate and the controller should show the word "IdLE". The front label shows 6 menu selection buttons, Menu 1 to Menu 6. The preprogrammed cooking times for Menus 1 - 6 are 1:00, 7:00, 8:00, 4:00, 5:00, and 6:00 minutes. Menus 1, 4, 5, and 6 are programmed to preheat the hot-air fryer to 210°C and to cook at 218°C. Menus 3 and 4 are programmed to preheat the hot-air fryer to 202°C and to cook at 210°C.

To start a menu, push one of the six menu buttons. The hot-air fryer will preheat to 210°C, and after first displaying "pre heat" it will then display the temperature of the hot-air fryer in 2°C increments. When it reaches 210°C it will show "READY" (the heating element will continue to be engaged until the hot-air fryer temperature reaches 218°C). You push the **same menu button** and it will start counting down from the menu time to zero. If you wish to "PAUSE" the countdown timer, hit the same menu button once. If you wish to cancel the menu, press the same menu button 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 press the selected menu button again.

**If you wish to keep the hot-air fryer up to cooking temperature, after preparing and removing an order from the Quik n' Crispy, we recommend that you depress one of the 6 menu buttons to keep the hot-air fryer at 218°C.** If you do not, only the fan will run, and the hot-air fryer will start to cool down. This will require you to preheat the hot-air fryer again before you can prepare your next order. We suggest that you press the menu button that you are most likely to use next. If you need to change to a different menu when you prepare the next order clear the program on one that was pressed by holding it in for 5 seconds and then press the desired menu button.

When you push a menu button and start running a menu program, the small red light indicator light on the menu button selected will illuminate. It will indicate one of the following:

Slow flash - Preheating

Solid light - Cooking

No light - No menu selected

Rapid flash - Ready

Rapid flash - Done

When you have finished using the Quik n' Crispy® Greaseless Fryer for the shift or day, we recommend that you partially open the cooking basket to admit cool outside air. This will accelerate the cooling of the unit prior to cleaning, and will

also increase the life cycle of the heating element by not exposing it to high temperatures without air running across it.

## 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.

**Step 1.** Push the On/Off Switch to the right "**Power On**" position. The digital display should illuminate and display "**IdLE**".

**Step 2. Simultaneously press buttons 3 and 6.** "**M 1**" (Menu 1) should appear on the display. The controller is now ready to be reprogrammed. (If Menu 3 or Menu 6 commences, and displays "**PrE-HEAt**", this is because the buttons were not pushed simultaneously. Hold the active menu button (the button that has the light flashing) down until the program is canceled, and while still pressing the active button, press the other button. This will bring you into the programming mode.)

**Step 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 **button 3, the "Up" key**. To move down the list of menus press **button 6, the "Down" key**.

**Step 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 **button 1, the "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.

**Step 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 button 1, the Edit Key again. The temperature programmed for that menu will illuminate continuously. Then use buttons 3 and 6 to move up or down to the desired new temperature. When you reach the desired temperature setting, press **button 2, the "Enter" key** once. This will enter into memory the new temperature that you selected.

**Step 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 button 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.

**Step 7.** To change the **cooking time** for a menu selection press button 1, the Edit key. The time programmed for this menu will display continuously. Now using buttons 3 and 6, move up or down to the desired time. When you have reached the desired cooking time, enter it into the menu by pressing button 2, the Enter Key. The new cooking time is now entered into memory for the selected menu.

The cooking fan is activated by the controller so it is important that the “Fan 1” setting be kept in the ‘On’ mode.

**Only one time and one temperature setting are used for each menu so there is no need to program time and temperature settings 2 through 4 for each menu.** If you inadvertently enter a time for "**tinE 2**" (Time 2), or for 3 or 4, the time that the menu will run will be the sum of these times, not the time you entered for "**tinE 1**". *If the menu program is running for a longer time then entered for tinE 1, go back and review the setting for tineE 2, TinE 3 and TinE 4, and reset them all to “:00”.* You can access these settings by scrolling up or down with the 3 and 6 buttons.

After you have changed all of the Menu programs that you wish to change, press button 2, the "Enter key" a second time and it will bring you back to “**IdLE**”. You are now ready to use your Quik n' Crispy 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 oven chips 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, they will typically 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 sales person is not sure of the menu items that can be prepared in the Quik n' Crispy, have them review the 35 page menu found with this Operator's Manual or have them either contact your Quik n' Crispy distributor or contact QNC, Inc.

**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 on the thermostat to 177°C and use a muffin tin, a small sheet pan, or foil.

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® Greaseless Fryer needs to be warmed up to 210°C. This should take 4 to 5 minutes. 210°C is the temperature at which you will prepare most or all of your menu items in your 230V Quik n' Crispy®. Cooking at a temperature higher than this can cause the Quik n' Crispy® to smoke. If smoke is emitted from the Quik n' Crispy®, lower the temperature setting.
4. Grab the handle and 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.



Placing Items in 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 you have a Quik n' Crispy with mechanical controls, set the timer for 7 minutes. When the timer bell rings, check the product and, either remove the food if it is ready, or reset the timer for the desired additional cooking time. If you are using a Quik n' Crispy with electronic controls, Menu button 2, which was programmed at the factory to 7 minutes, could be used, providing you have not re-programmed it. Review the enclosed menu for suggested cooking times for various menu items. 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.

6. Pull the Drip Tray and Cooking Basket out simultaneously upon completion of the cooking process. Remove cooked product with spatula or tongs or, in the case of food products like oven chips, 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.



Emptying the Cooking Basket

## 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 back on 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.



Brushing the Cooking Basket to Clean

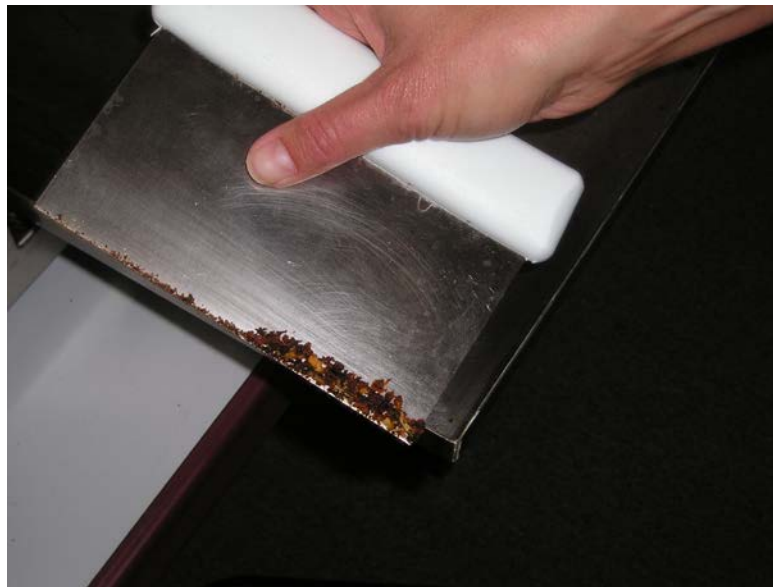
2. With the Cooking Basket removed from the Quik n' Crispy and the Drip Tray pulled out, scrape the Drip Tray with a stainless steel dough cutter

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.



Scraping the Drip Tray to Clean

3. Remove this residue with the scraper and discard. Wipe the Drip Tray with a dry paper towel or cloth and re-insert.



Discard Crumbs and Residue

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 from the Quik n' Crispy, and 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 Splashguard out of the top of the cooking chamber and then remove the Drip Tray from the cooking chamber. After you have allowed the Separation Wall to cool down, remove it from the interior of the Quik n' Crispy (The time to cool the Separation Wall can be reduced by turning on the fan motor only with the power switch pushed to the left "Fan Only" position).
2. Place the Cooking Basket, Drip Tray, Splashguard, the two piece Removable Front Panel, and Separation Wall (which has been removed according to a reversal of the installation procedures on pages 7 and 8 of this manual) into a sink containing a pre-soak solution with a commercial degreaser. 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 the steps of washing, rinsing, sanitizing, and air-drying.

An alternative to cleaning these 4 parts in your sink is to soak them overnight in a solution of Dip Tank Cleaner (DTC-2), and water.

**CAUTION: ALWAYS WEAR RUBBER GLOVES AND EYE PROTECTION WHEN HANDLING CAUSTIC CHEMICALS.**

DTC-2 is a caustic chemical available from either your Quik n' Crispy distributor or QNC, Inc. Please call 1-888-668-3687 for more information. A complete 2 lb. Jar of DTC-2 should be added to 8 gallons of water in a 10-gallon storage container. This solution should be reused for 30 to 45 days depending on the quantity and types of foods prepared in the Quik n' Crispy. A minimum of 4 hours of soaking is recommended to remove baked-on carbonized grease that may be on these parts. During this time the grease will dissolve and the Cooking Basket, Drip Tray, Splashguard, two piece Removable Front Panel, and Separation Wall will be cleaned of the carbonized build-up. Prior to re-inserting these parts into your Quik n' Crispy, wash, rinse and sanitize them. Allow them to air dry and then place them back into the Quik n' Crispy.

3. 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 an oven 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 oven cleaner that we have evaluated to date. It is applied to the interior of the oven after it has been pre-warmed to 94° C. Upon contact with the spray, the carbonized grease is dissolved and easily removed with a damp cloth. The interior of the oven is then sprayed lightly with a vinegar and water solution 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.

Please note that we recommend the replacement of the Quik n' Crispy Dip Tank Cleaner solution every 30 days. During this 30 day time period, the DTC-2 solution will start to neutralize and lose its effectiveness. The chemical reaction of the active chemicals in the DTC-2 in conjunction with the grease or carbon that is adhered to the interior components of your Quik n' Crispy forms a crude form of soap that floats to top of your soaking container. This can be removed periodically with a disposable coffee filter or some other type of skimmer. At the end of the 30 days the solution can be disposed of in your sewage system. The pH in the end solution is typically milder than that of a drain cleaner. If you are utilizing a septic system, or you wish to further neutralize the solution prior to disposing, you can neutralize the solution by pouring vinegar slowly into the solution while stirring. The pH target is 6.5 to 8.5. You can obtain a pH test kit from a swimming pool chemicals supply store.

## **PRODUCT REGISTRATION / SERVICE**

### **PRODUCT REGISTRATION**

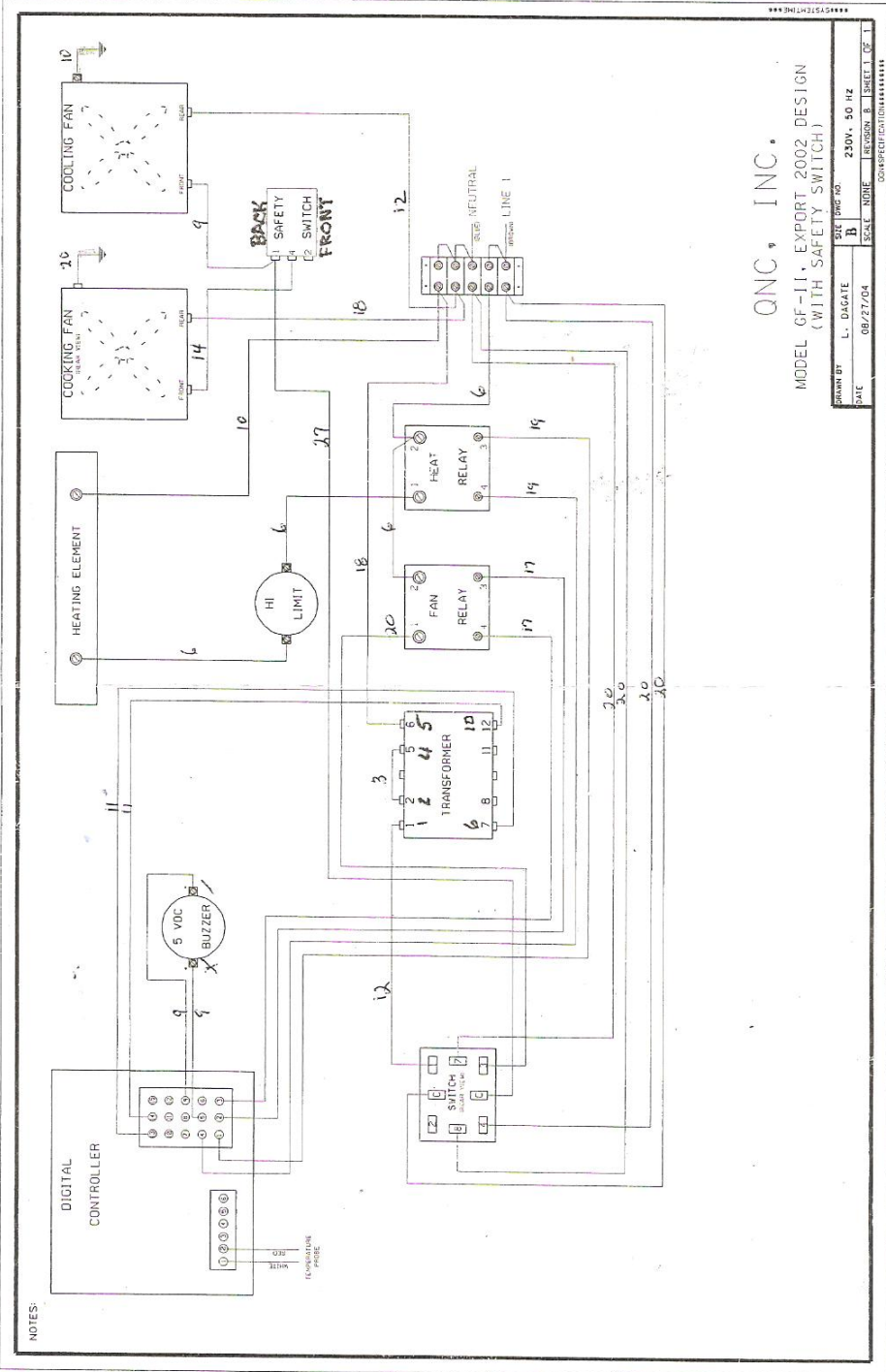
After having thoroughly reviewed the Operator's Manual, please take a moment to register your Quik n' Crispy to activate your warranty. If you have Internet access, please go online at <http://www.q-n-c.com> and then, on the left side of the screen, click on "Warranty Registration" to complete and submit your registration electronically. Or you may complete the enclosed Product Registration form and mail it to QNC, Inc. If the Product Registration form was misplaced or one was not included with your Quik n' Crispy, go online as described above, contact your distributor, or e-mail at [sales@q-n-c.com](mailto:sales@q-n-c.com) for a replacement registration form.

Your Quik n' Crispy has a limited warranty of 2 years on the Electronic Controller, 1 year on all other parts and 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® Greaseless Fryer 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.

X



NOTES:

QNC, INC.  
 MODEL GF-II, EXPORT 2002 DESIGN  
 (WITH SAFETY SWITCH)

DESIGN NO.	230V, 50 HZ
DATE	08/27/04
SCALE	NONE
SHEET NO.	B
SHEET OF	1

CONNECTION SPECIFICATION