



[www.BakeMax.com](http://www.BakeMax.com)

## BMSGF5 & BMDGF5

### Operation Manual

For Models with Integral Systems for Limiting the Emissions of Grease Laden Vapors to Comply with EPA 202 / UL710B





## WARNING: PLEASE READ AND FOLLOW THE INSTRUCTIONS BELOW BEFORE OPERATING PRODUCT

- When using the machine, please confirm that you have read all the instructions within this manual.
- Beware of any child/children or any other persons who are near the machine before operating.
- Do not put hand near moving parts.
- Remove all obstacles, which may interfere with machine functions.
- Keep work area clean and clear of clutter.
- Do not sit or stand on machine
- Do not wear loose cloth or jewellery when operating machine as it may get caught in moving parts and cause injury
- When the machine is abnormal or broken, you should stop using and check it or have it checked by a professional.
- Disconnect from power source before performing maintenance on the machine.
- When machine is not in use, please clean and store properly.
- Do not place any electrical parts or plug/cord in water.
- The cord should be away from the heat.
- Don't hang out the cord on the desk or cabinet.
- Machine may have sharp or pointed edges, use caution when cleaning.
- This machine should only be operated by personnel who can read, understand and respect warnings and instructions regarding this machine and the manual.
- Keep this manual in a safe place for further and regular reference and ordering parts.
- Please write model serial and date of purchase of your machine in the space provided in case you will need to order parts in the future.
- Always work by security code of your country, state, province, city or committee of your work place.

## INSTALLATION PREPARATION

Select a suitable position in the retail location to install the Quik n' Crispy. 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, foodservice-appropriate surface. Stainless steel is the preferred material. Allow an adequate amount of workspace near the Quik n' Crispy so that operators will not have to work in a confined location. **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 is recommended.

In addition to a suitable location, accommodation must be made for the necessary electrical connection. Please note the following electrical specifications.

### Electrical Specifications

US / Canada / International: Single Phase, 50/60 Hz.

208 VAC USA (5760 Watts, 29 amps) 3 hour input averaging test, less than 24 amps, can be installed on 30 amp circuit

208 VAC – Canada - (4326 Watts, 21 amps)

230 VAC (5290 Watts, 23 amps)

240 VAC (5750 Watts, 24 amps)

GF5 Receptacle (USA / Canada) NEMA #6-30R

## INSTALLATION PROCEDURES

1. Open the shipping carton and lift off the top portion.
2. Lift off the 4 sides of the carton, leaving the Quik n' Crispy and the corrugated cardboard packing set in place on the floor.
3. Remove the corrugated cardboard packing set from around the base of the Quik n' Crispy.
4. Lift the fryer into position on the designated counter. The greaseless fryer weighs approximately 165 lb. **The use of at least two people is advised for this step of the installation.**
5. A piece of tape is attached to each appliance leg to prevent them from shifting during shipment. Remove the tape from the appliance legs. Adjust the legs to level the fryer on the counter surface.
6. A piece of tape is attached to the Cooking Basket Assembly. Use the tape to pull the Cooking Basket open. Remove the plastic bag containing the Cooking Basket handles, screws, nuts, wrench, Operator's Manual, and 32-page Menu.
7. Mount the Cooking Basket handles to the Cooking Basket by attaching two 3/8" screws with acorn nuts to the base of each handle using the wrench to tighten.
8. Take the four adhesive backed rubber leg stops and mount them to the bottom of the four adjustable legs. This is to prevent the Quik n' Crispy from sliding on a stainless steel appliance stand or table.
9. A piece of tape is attached to the rear air discharge vent on the backside of the unit (SEE IMAGE BELOW). Carefully remove this tape by pulling it down gently from top to bottom. **THE UNIT WILL NOT HEAT UP PAST ROOM TEMPERATURE IF THIS TAPE IS NOT REMOVED!**



### b. Yellow Tape on Air Discharge Vent

10. Be sure that the On/Off Switch for the Quik n' Crispy is in the "Off" Position. Plug the Quik n' Crispy into the receptacle.
11. If you have engaged a menu and the Quik n' Crispy doesn't heat up past the room temperature, you might need to reset the high temperature safety switch by pushing red button. It is located 6" above the power cord



High Limit 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. The controller should display the Quik n' Crispy logo with the caption "Touch to Start".



Next, touch the screen and the next screen will provide you with the option of "Quick Cook" (We will explain this option later in the manual) or "Cook A Recipe". Click "Cook A Recipe" and it will display the 15 Recipes that have been preprogrammed into your Quik n' Crispy. These settings are shown on the next page:



## MENU TEMPERATURE & TIME 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.

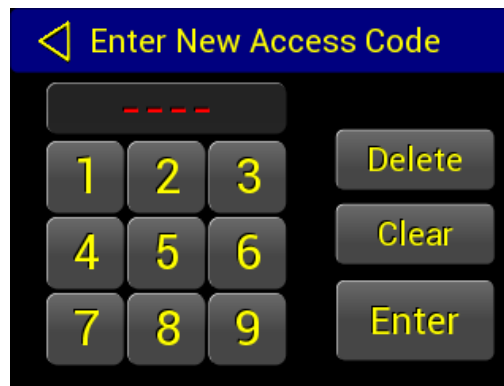
| Recipe    | Temperature<br>F° | Temperature<br>C° | Time        |
|-----------|-------------------|-------------------|-------------|
|           |                   |                   |             |
| <b>1</b>  | <b>420°</b>       | <b>215°</b>       | <b>1:00</b> |
| <b>2</b>  | <b>420°</b>       | <b>215°</b>       | <b>2:00</b> |
| <b>3</b>  | <b>420°</b>       | <b>215°</b>       | <b>2:30</b> |
| <b>4</b>  | <b>420°</b>       | <b>215°</b>       | <b>3:00</b> |
| <b>5</b>  | <b>420°</b>       | <b>215°</b>       | <b>3:30</b> |
| <b>6</b>  | <b>420°</b>       | <b>215°</b>       | <b>4:00</b> |
| <b>7</b>  | <b>420°</b>       | <b>215°</b>       | <b>4:30</b> |
| <b>8</b>  | <b>420°</b>       | <b>215°</b>       | <b>5:00</b> |
| <b>9</b>  | <b>420°</b>       | <b>215°</b>       | <b>5:30</b> |
| <b>10</b> | <b>420°</b>       | <b>215°</b>       | <b>6:00</b> |
| <b>11</b> | <b>400°</b>       | <b>205°</b>       | <b>6:30</b> |
| <b>12</b> | <b>400°</b>       | <b>205°</b>       | <b>7:00</b> |
| <b>13</b> | <b>400°</b>       | <b>205°</b>       | <b>7:30</b> |
| <b>14</b> | <b>400°</b>       | <b>205°</b>       | <b>8:00</b> |
| <b>15</b> | <b>400°</b>       | <b>205°</b>       | <b>8:30</b> |

Please note that these preset temperatures are estimated temperatures for cooking menu items in your Quik n' Crispy. Due to voltage fluctuations, the voltage at a receptacle can range from as low as 200 volts to as high as 245 volts. Preset temperature settings may need to be adjusted accordingly.

## CONFIGURATION

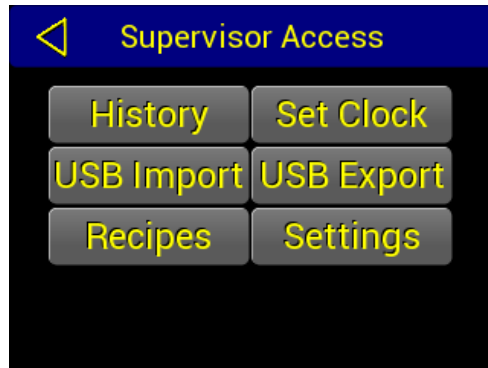
Access to the controller configuration has three security levels: Supervisor, Technician, and Factory. This manual will only address the Supervisor level. This level has access to the History, Set Clock, USB Import, USB Export, Recipes, and Settings.

To gain access to the configuration, press and hold the bottom right hand corner of the display for 2 seconds. The controller will emit a double chirp. The initial press will not cause an initial chirp to prevent accidental access to these features. Once the controller chirps twice, release your finger and the access code entry window appears as shown below. The default supervisor access code is 1234. Enter the code using the numeric keys and press the “Enter” button.



## RECIPE EDITING

Access to the editing of the system recipes follows the same instructions as accessing the supervisor configuration: Press and hold in the main cooking window, enter the supervisor access code (1234), and then the Supervisor Access window appears...



Press the “Recipes” button and the 15 recipes will appear on the screen. Your initial screen will display “Not Used” for all 15 recipes but for display purposes below, we have inserted recipe names. Use the up and down arrows to scroll the recipe list until the desired recipe is shown. Touch the recipe to be edited.



The Select Item window shows the items that make up that recipe. The first item is the name of the recipe, followed by the “Icon” field, the Preheat field, and the Cook field.



## NAME & COOK SEGMENT EDITING

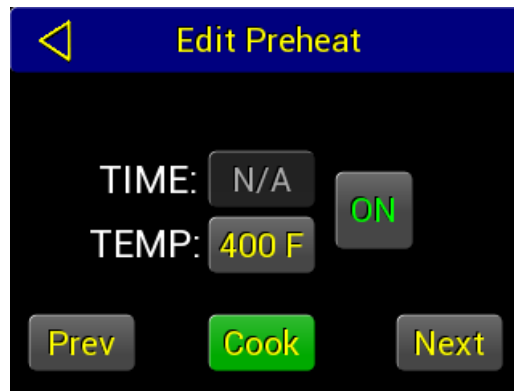
Touch and highlight the recipe name in the selection window. If you wish to change or create the name of the recipe, use the keyboard that will pop up on the display and enter the new name. After you have entered the name, make sure that hit “SAVE” at the bottom right hand corner.



To enter or change an Icon for this recipe, touch the Icon field.



To Edit the Preheat field, touch the Preheat screen. Please note that we strongly recommend that you enter the same temperature for both the Preheat temperature and Cook temperature.



To edit the Cook Time and Temperature Settings, touch the field.



After you have made the changes to a recipe, you need to click “Save” at the bottom left portion of the recipe screen to save these changes. If you fail to do this, you will need to reenter the modifications that you have made.

## COOKING A RECIPE

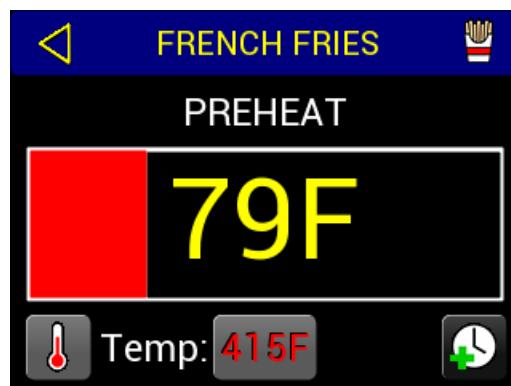
Touch and highlight the recipe name in the selection window.



Then press VIEW to view the recipe details. Scroll back and then select the COOK button



Touch the PREHEAT button and the unit will heat up to the preset temperature.



The window displays PREHEAT during the preheating cycle and displays the oven temperature as it continues to rise to preset temperature. When the oven reaches the PREHEAT temperature, the display will read "Start Cook".

At this point, pull the cooking basket out of

the Quik n' Crispy, place your menu items into the basket, reinsert the cooking basket and touch the “Start Cook” button.



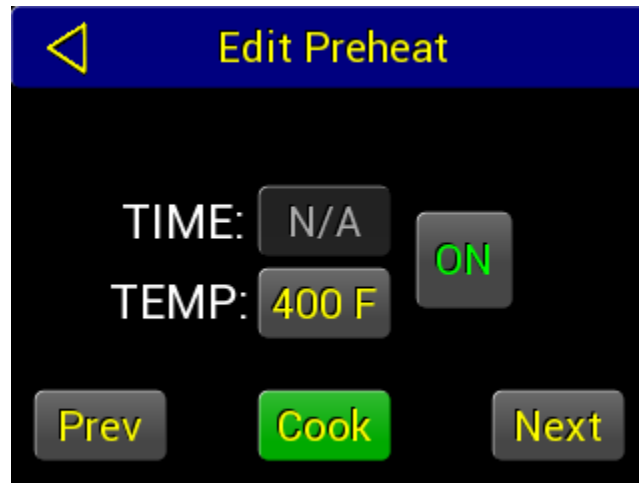
Pressing the thermometer button at the bottom left of the screen will display the real-time temperature in the cooking chamber for 10 seconds and will then revert to the setpoint temperature for the current segment.

The button with the + and clockface image will add additional time to the current cook cycle. The factory preset on this feature is an additional 30 seconds each time this button is touched.

**To stop a cooking cycle, press and hold the back arrow to the left of the name of the recipe for 2 seconds and the controller chirps two twice. The system will return to the preheat / cook selection window. If you wish to switch to a different recipe, hit the back arrow again and it will take you the list of the 15 recipes.**

## QUICK COOK WINDOW

**QUICK COOK** is a new feature that has been added to the July 2020 version of the Controller. It provides the operator with the ability to program a recipe in 3 easy steps without going through the Recipe Editing steps. This is a great feature for testing cooking times and temperatures for new menu items that you wish to add to the 15 menu settings. After touching the QUIK COOK button, the first screen that appears is the Preheat setting.



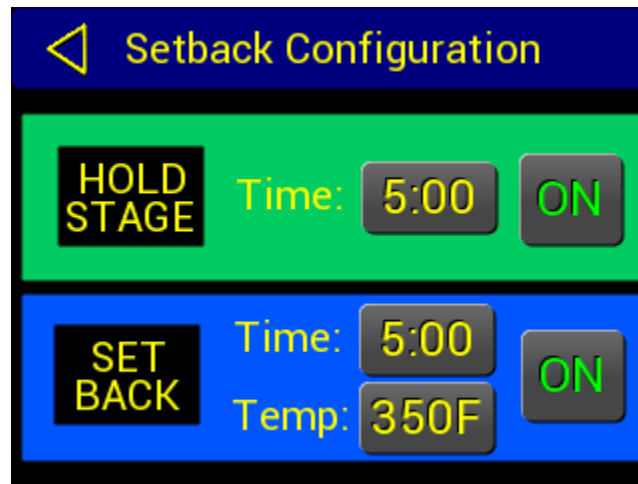
Enter the Preheat temperature. As we recommended earlier, this temperature should be the same temperature that will be utilized for the cooking temperature. Enter the temperature and select “Next”.



Enter the cooking time and cooking temperature for this feature and then select “Cook”. The Quik n’ Crispy will preheat to the programmed temperature. When it reaches the Preheat temperature, the display will show “Start Cook”. Touch the button and the QUICK COOK feature will engage.

## SETBACK CONFIGURATION

This is another new feature of the July 2020 Controller upgrade. This feature provides you to engage two long requested upgrades to the Quik n' Crispy. You have the option to turn these features on or off. Please exercise caution in using either of these features as the Quik n' Crispy will continue to have the heating element engaged for the time that has been programmed. Even though the cooking blower isn't operating, the menu items will continue to cook if left in the cooking basket.



The first feature is the “**HOLD STAGE**” option. With this feature, the Quik n' Crispy will hold the cooking temperature that was used during the previous recipes. If you cooked french fries at 420° F for 3 ½ minutes, and you cook several orders of french fries, one after the other, the unit will stay at this temperature for the preset time that you enter into the HOLD STAGE

The second feature is the **SET BACK** option. When this feature is turned on, your Quik n' Crispy will maintain this minimum temperature for the time that you entered into this screen. We have had several customers provide us with their input that would like this feature instead of having their unit cool down between cook cycles. They might have a busy lunch period that last 3 hours and they would like to keep the unit idling at this temperature between engaging recipes.

## 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, the foods selected must 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. 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.

*Menu items prepared in the Quik n' Crispy that do not have baking directions listed on the package will typically be soggy and limp, and will not change in color from a pale white to a golden brown.* Contact your food distributor to order the correct version of the menu item to prepare. If the 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 the Quik n' Crispy distributor, or QNC, Inc. directly.

**To prepare breaded items such as chicken nuggets and chicken strips either a pre-cooked or a fully cooked product must be used.** 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 charbroiled appearance. To prepare grilled chicken breasts or hamburgers, use fully cooked products. These products will come out of the Quik n' Crispy sizzling on the outside and tender and juicy on the inside.

**The Quik n' Crispy can bake frozen pizzas or prepare freshly made pizzas using a par-baked crust.** Please note that an optional pizza basket is available. Please contact QNC for pricing information. Prepare hot, open-faced sandwiches in just 60 to 90 seconds. To bake cookies,

pastries, or muffins, lower the temperature setting to 350°F and use a muffin tin, a small sheet pan, or parchment paper.



Optional Pizza Basket

Please note the following general cooking procedures:

1. Always spray the Cooking Basket and Drip Tray with an aerosol vegetable shortening (for example, Pam® for Grilling) 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 out as far as possible, and rub the towel with the excess oil on the underside of each side of the Drip Tray.**
2. For best results, prior to the first cooking cycle of the day, warm the Quik n' Crispy at the preprogrammed cooking temperature for 10-15 minutes.
3. Most menu items will cook in the Quik n' Crispy GF5 at 410°F to 425°F. **Cooking at a temperature higher than 410°F to 425°F 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. Similar products will vary in cooking time depending on internal

temperature at the time of cooking. For example, frozen fried chicken will take longer to cook than the same fried chicken that has been thawed in the refrigerator.

5. Arrange the product to be cooked in a single layer in the Cooking Basket. Avoid stacking the product to be cooked. A single layer of product will cook more evenly than products placed into the Cooking Basket in a stacked or clumped arrangement.



French Fries Layered on Cooking Basket

6. Select a Menu time 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 32 page menu for suggested cooking times for various menu items.
7. Please be aware that variations in the cooking times will occur depending on variances in voltages and the quantity of food being cooked at one time. Experimenting with cooking times and temperatures and recording the results for future reference is recommended. This testing will prevent under-cooking or burning of food products.
8. Remove cooked product from the open Cooking Basket with a spatula or tongs. For small food products, such as French fries, remove the Cooking Basket entirely with both hands on the handles, and dump the food product into a foil pan or holding container.

## PROCEDURES TO CLEAN AND MAINTAIN THE FILTERS

Please note that the filters must be cleaned (weekly) and changed on a regular basis (every 3 months) or the unit will not operate properly. Sufficient air flow must pass through the filters in order to open the discharge vent in the back of the unit. Failure to follow this recommended procedure will void the product warranty.

The **Air Filtration Bracket** holds 3 separate air filters. The Bracket can be removed by turning two thumb screws at the top left of the greaseless fryer and sliding it out. The 3 filters have different thicknesses, and are cleaned in the following manner:



Filter Tray Assembly

- a. The **Grease Filter** is the thinnest of the three with the wire mesh screen. It is in the front of the Filter Tray and it can be cleaned either in a sink or dishwasher.
- b. The **Electrostatic Filter** is the one in the middle position within the bracket and it **cannot be immersed in water**. We recommend periodically wiping the sides with a degreaser.
- c. The **Carbon Filter** is the thickest of the three and is located in the rear of the Filter Tray. It has a black charcoal interior and it **cannot be immersed in water**. We recommend periodically wiping the sides with a degreaser.



Filter Tray with Filters



Filter Tray Notches for Engaging Switches  
(All 3 filters must be installed correctly to engage switches)

## CLEANING PROCEDURES

*NOTE: PRIOR TO ANY CLEANING OR MAINTENANCE, THE ON/OFF POWER SWITCH MUST BE IN THE "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.

To prevent product buildup on the Cooking Basket during the day, as well as transfer of flavors from one product to the next use 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. These deposits should be removed 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**. Turn the basket over and repeat brushing. This should remove all large food particles from the Cooking Basket.



Brushing the Cooking Basket

2. With the Cooking Basket removed from the Quik n' Crispy and the Drip Tray extended 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

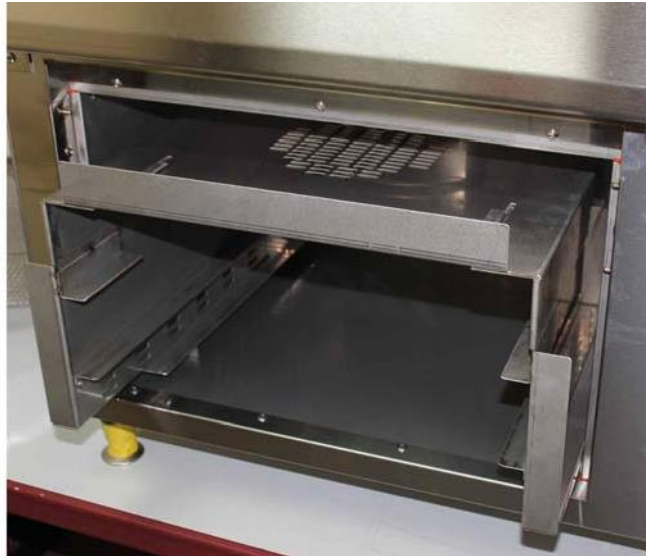
3. Remove this residue with the scraper and discard. Wipe the Drip Tray with a dry paper towel or cloth and re-insert.



Discard Crumbs and Residue

4. Both the brass bristle brush and bench scraper are available from QNC, Inc.
5. For complete cleaning at the end of the day, repeat the above procedure and then:
6. Remove the **Cooking Basket Assembly** from the Quik n' Crispy.

7. Remove the **Drip Tray** by pushing it fully into the unit, lifting the rear of the tray upwards and sliding it forward.
8. Use oven mitts to lift the **Removable Front Panel** located directly above the Cooking Basket by applying slight upward pressure.
9. Pull the **Air Plenum** out of the cooking chamber. This is the Left and Right Sides, Top Piece, and two tray guides of the Oven Interior.



Air Plenum Pulled Out of Oven Chamber

10. Slide out the **Rear Splashguard** from the back of the cooking chamber.
11. Disassemble 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". Fold the two sides of the plenum inwards and remove them from the top plenum piece.
12. 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.
13. There are two alternatives for cleaning the Cooking Basket, Drip Tray, Splashguard, the two-piece Removable Front Panel, and Air Plenum.
14. **Place the pieces into either a sink containing a pre-soak solution with a commercial degreaser, or a commercial dishwasher.** 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. Or you can do the following:

**Soak the pieces overnight in a solution of Dip Tank Cleaner (DTC-2), and water.** 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.

Two 2 lb. Jars of DTC-2 should be added to 30 gallons of water in a 37 or 50 gallon storage container. This solution may be reused for 30 to 45 days depending on the quantity and types of foods prepared in the Quik n' Crispy.



5

15.0 Gallon and 37 Gallon Soaking Containers

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

**DO NOT PLACE THE GREASE FILTER, CARBON FILTER, OR ELECTROSTATIC FILTER INTO THIS SOLUTION. THEY ARE MADE OF ALUMINUM AND WILL DISSOLVE IF PLACED INTO THE SOLUTION.**

A minimum of 4 hours of soaking is recommended to remove baked-on, carbonized grease that may be on these parts. 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.

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 that is excellent for use in your Quik n' Crispy. It is safe to use and is the most effective 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.

Please note that we recommend the replacement of the Quik n' Crispy Dip Tank Cleaner solution every 30 days. During this 30-day 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**

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](http://www.q-n-c.com).

## **WARRANTY**

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

The Product Registration form must be submitted to QNC for the warranty to be in effect.

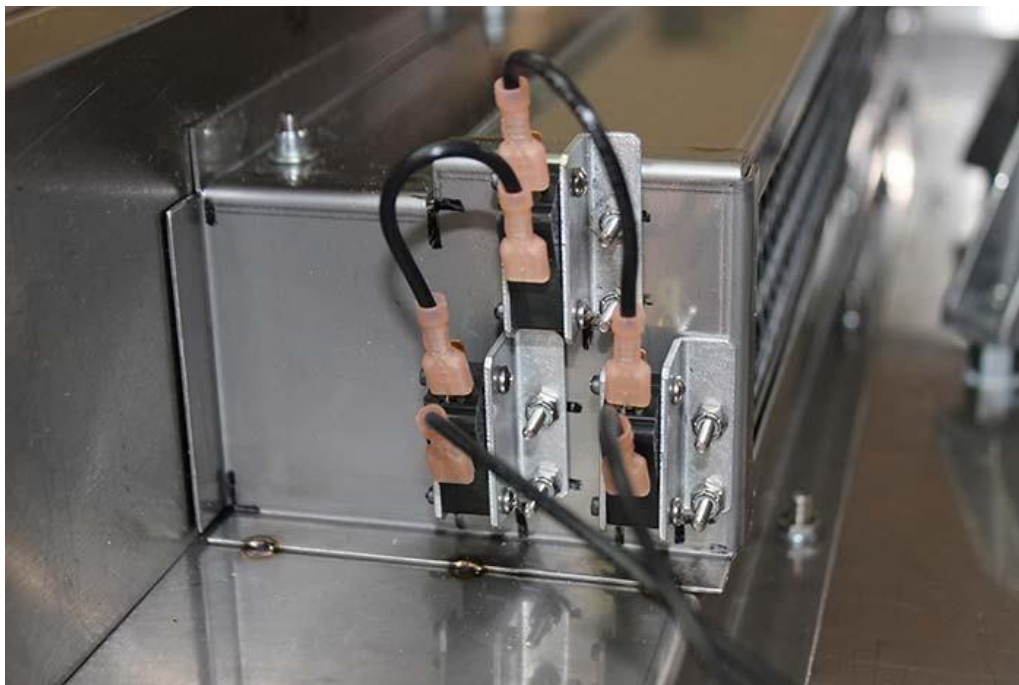
## **SERVICE**

To request service of the Quik n' Crispy contact the installing distributor or QNC, Inc. at 888- NO-VENTS (668-3687) or 972-669-8993. If a service call is required, it will be scheduled promptly.

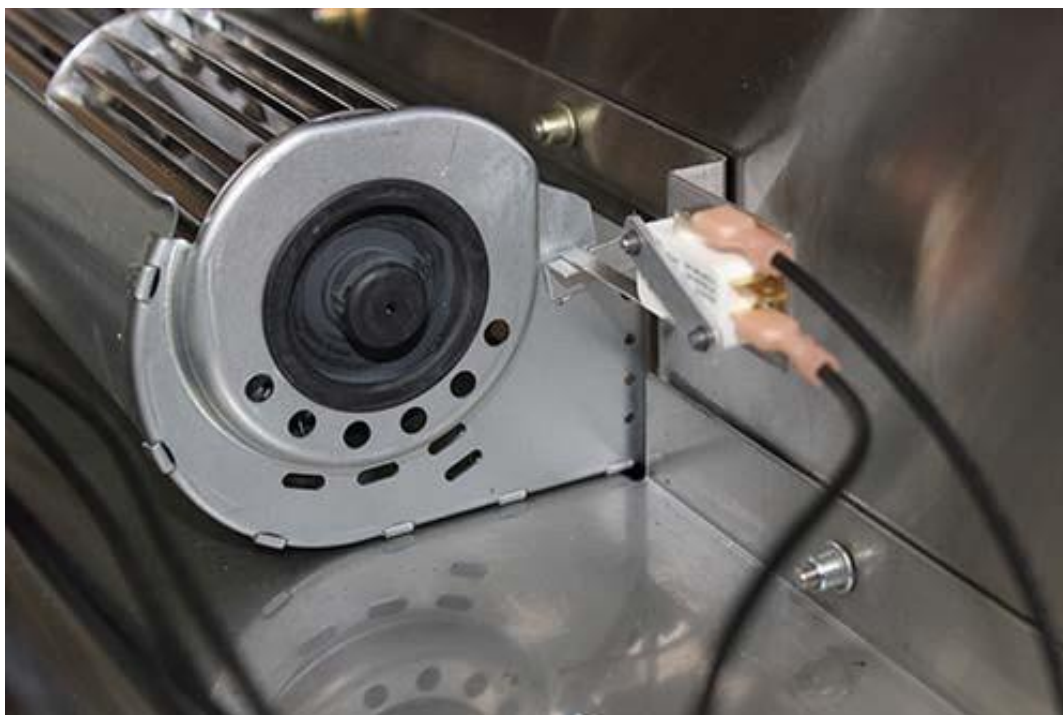
## **EXTENDED WARRANTY**

A 3-year extended warranty is available for purchase for up to one year following the purchase of a Quik n' Crispy Greaseless Fryer. For more information contact your distributor or call QNC, Inc. at 888-NO-VENTS (668-3687) or 972-669-8993.

## APPENDIX – WIRING DIAGRAM AND IMAGES



Interlock Filter Switches



Air Discharge Switch



Top Oven Compartment Thermostat set to 145°F



