

IMPORTANT

DO NOT THROW AWAY

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FOR PROPER INSTALLATION**

FEBRUARY 2004
8195240



FRYER START-UP SERVICE RESPONSIBILITIES

The fryer start-up service has been made available as part of new installations to assure the Store Manager that the fryers are operating properly and at optimum efficiency at the time of store opening. Following is a brief summary of the responsibilities of those involved:

Kitchen Equipment Installer's Responsibilities

1. Uncrate the fryer.
2. Level the fryer.
3. Verify that the line power and fryer rating plate voltages are in agreement and, if so, connect fryer to power.
4. Turn power switch to the "ON" position to verify that the fryer is operational. **CAUTION:** This is a momentary test only. Do not leave the fryer in the "ON" position.
5. Call FRYMASTER service agent representative to alert them that fryer is ready for start-up.
6. Leave the service agent information with the Store Manager to reconfirm the time of start-up with the agent.

NOTE: Since the installer may complete installation prior to power being permanently furnished to store and prior to the air flow in the restaurant being balanced, it is the responsibility of the Store Manager to follow-up with the service agent to set up a convenient appointment for the start-up.

Service Agent Responsibilities

1. Ensure the hood exhaust system is correct for the fryer installed.
2. Fill the fryer with warm water.
3. Perform melt cycle test.
4. Perform gas pressure checks (HE GAS FRYERS ONLY).
5. Adjust the combustion air blowers to attain a flame current of 2.5-3.5 μ A (microampere) (HE GAS FRYERS ONLY).
6. Perform current draw test to ensure all power phases are balanced and only drawing amperage when the heat light is on (ELECTRIC FRYERS ONLY).
7. Perform switch test.
8. Perform hi-limit sensor check.
9. Repair/replace any malfunctioning parts and notify FRYMASTER SERVICE at 1-800-551-8633.
10. Provide the Store Manager with a copy of the completed start-up form 819-5689.

Store Manager Responsibilities After Start-Up

1. Perform boil-out procedure in accordance with installation and operation manual supplied with unit.
2. Fill the vats with cooking oil.

The service agent assigned to the area is:

SERVICE AGENT: _____
ADDRESS: _____
PHONE NUMBER: _____

If any coordination problems are encountered, contact the FRYMASTER TECHNICAL SERVICE DEPARTMENT at 1-800-551-8633.