



Equipment Start-up Form



8700 LINE AVE SHREVEPORT, LA 71106 (800) 551-8633

Date _____

Store Name _____
 Store # (if applicable) _____
 Address _____
 City/State _____
 Store Phone () _____

Technician _____
 Service Agency _____
 Address _____
 City/State _____
 Country _____

*NOTE: If the unit is equipped with a filter, you must include the filter serial number on this form.

FRYER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)									
FILTER SERIAL NUMBER*:										

- Fryer is mounted on legs or casters as provided by the factory, and is properly restrained in accordance with the operator's manual, and is level.
- Check restaurant to ensure that it doesn't have a severe positive or negative air balance.
- For gas models, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.). Record actual incoming pressure _____. Check burner manifold pressure. Record actual burner manifold pressure below.
- Ensure fryer has been boiled out. If not, fill with water and add boil-out solution. Simmer to remove manufacturing-related residue. Perform gas pressure checks and/or current draw checks during this time. Drain, rinse and dry fryer and refill with oil. Operate fryer enough to verify calibration of the temperature control system, especially thermostats.
- On **GAS** models — Check for proper combustion. Open burner and tube fryers should have a rich blue flame. H55 fryers should have a bright orange flame after approximately 1 minute of operation. Adjust blower air inlet to achieve 2.5 – 3.5 uA for Honeywell Ignition Modules or .3 – .9 uA for Capable Control Ignition Modules on each ignitor flame sense circuit. Record micro amp readings below.

Gas	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #6	Vat #7	Vat #8	Vat #9	Vat #10
Burner Pressure										
Left uA										
Right uA										

- On **ELECTRIC** models - Ensure applied voltage matches the rating plate. Ensure all phases are balanced and there is no current draw when controller heat light is off.

AMP DRAW										
Electric	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #6	Vat #7	Vat #8	Vat #9	Vat #10
L1										
L2										
L3										

- For fryers with built-in filtration systems: Demonstrate filter setup and preparation. **Operate filter.** Test all linkage and handle assemblies. Air bubbles should be observed only in unit being tested. **WARNING!! Do not run water through the pump. Water will damage the pump and void the warranty.** Verify that all filter parts (drain pan, filter screen, lid(s), hold-down ring, crumb tray, power shower, and O-rings) are present. Visually inspect the oil drain and return system to ensure all connections are tight. Check filter pan alignment. The pan should slide smoothly into position with both O-rings on the oil pick-up tube covered by the pan suction tube.
- Verify that the controllers are correctly set up: Gas/Electric, Full Pot/Split Pot.
- Review and demo programming features with manager. Refer to manual.
- Is the system connected to a bulk oil supply or disposal system? Yes No

Manager's Signature _____ Technician's Signature _____

FAS: Provide a copy to the customer and to Frymaster. Retain a copy for two years from date of installation.

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