

819-5927 APR 05

#### FRYMASTER HIGH EFFICIENCY FRYER: GAS OR ELECTRIC

Store Address	Store Number	Phone
Model Number	Serial Number	Date

#### PREVENTATIVE MAINTENANCE CHECKLIST

The following items are recommended Preventative Maintenance (PM) checklist items for Frymaster High-Efficiency Gas/Electric fryers. These items should be checked / replaced on an annual basis. The PM check includes the items below. Items not specified in this PM check found to be in need of repair will be identified to the responsible store manager for evaluation.

## Section 1: All Fryers- The following items are to be checked / corrected on an annual basis. After inspection, circle the appropriate choice(s) and check the box when completed.

1.	Check and tighten all electrical connections.	Checked- OK / Tightened	
2.	Check temperature probe-pin connections.	Checked- OK / Replaced	
3.	Check operation of temperature probe. Replace if defective.	Checked- OK / Replaced	
4.	Check operation of high-limit thermostat. Replace if defective.	Checked- OK / Replaced	
5.	Check fryer recovery time: Electric Fryers- ~60-75 seconds; Gas Fryers- ~145 seconds.*	Checked- OK / Problems	
6.	Check O-rings on filter pan, male pump fitting and oil diverter. Recommend replacement of O-rings every 90 days.	Checked- OK / Replaced	
7.	Check, clean and adjust filter system microswitches. Replace defective microswitches.	Checked- OK / Replaced	
8.	Check filtration system heater tapes (pump head and oil return lines).	Checked- OK / Replaced	
9.	Check operation of filtration system (if applicable).	Checked- OK / Problems	
10.	Inspect unit internally, front and back, for signs of excessive oil build-up or oil migration.* Clean all excessive oil from the cabinet interior.	Checked- OK / Problems / Cleaned	

\* Explain in detail problems encountered in Items 5 and 10:



# Section 2: Gas Fryers- The following items are to be checked / corrected on an annual basis. After inspection, circle the appropriate choice(s) and check the box when completed.

1.	Remove and clean gas valve vent tube and re-install.	Cleaned & Re-installed			
2.	Check and adjust burner manifold gas pressure per rating on the door- mounted rating plate.	Checked- OK / Adjusted			
3.	Remove and clean blower motor and re-install.	Cleaned & Re-installed			
4.	Adjust air shutter on blower motor to attain 2.5 – 3.5 microamps from ignitors.	Checked & Adjusted			
Section 3: Electric Fryers- The following items are to be checked / corrected on an annual basis. After inspection, circle the appropriate choice(s) and check the box when completed.					
1.	Remove back panels and check condition of wiring. Check for oil migration and clean completely if present. Replace element cable ties and clips.	Checked- OK / Cleaned / Replaced			
2.	Check and tighten all appropriate element hardware, including element bars, probe-retaining clips, probe guard, etc. Replace missing or damaged components as necessary.	Checked- OK / Tightened / Replaced			
3.	Check heating and latching contactor connections. Check latching contactor contacts for sticking or pitting. Replace contactor as necessary.	Checked- OK / Replaced			

Approximate maintenance time for the above PM inspections:

### Gas Fryers: 1-½ Hours/Vat Electric Fryers: 2 Hours/Vat

Maintenance time is significantly reduced when multiple vats are serviced. A full complement of spare parts should be taken to the store when performing PM checks.

Additional comments from Service Technician as discussed with owner/store manager:

Submitted By:			Accepted By:			
Name:			_ Name:			
Service Agency:			Are you satisfied with the PM Check that has been performed?	YES	NO	
Sub-Agent (If Applicable):			Please indicate any comments:			
Are you a Factory Certified Technician?	YES	NO				
Signed: Date:			_ Signed: Date:			

By signing this form, the service technician acknowledges that the above PM check was performed and any additional problems found during this check were indicated to the owner/store manger. In addition, by signing this form, the owner/store manager acknowledges that he/she approves of the above PM check and is responsible for accepting or declining repair/replacement of components not covered in this PM check.