

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.

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. | Check for gas. | Checked- OK | <input type="checkbox"/> |
| 2. | Remove and clean gas valve vent tube and re-install. | Cleaned & Re-installed | <input type="checkbox"/> |
| 3. | Verify that the flue opening is not obstructed by debris or accumulations of solidified oil. | Checked- OK
/ Cleaned | <input type="checkbox"/> |
| 4. | Verify that burners and associated components (i.e. gas valves, pilot assemblies, ignitors, etc.) are in good condition and functioning properly. Inspect all gas connections for leaks and verify that all connections are properly tightened. | Checked- OK | <input type="checkbox"/> |
| 5. | Check and adjust burner manifold gas pressure per rating on the door-mounted rating plate. | Checked- OK / Adjusted | <input type="checkbox"/> |
| 6. | Remove and clean blower motor and re-install. | Cleaned & Re-installed | <input type="checkbox"/> |
| 7. | Adjust air shutter on blower motor to attain proper microamps from ignitors. Honeywell UA 2.5 - 3.5; Capable Controls UA 0.4-0.8 Fenwal UA 1.7 - 3.0 Reference replacement document with hyperlink http://fm-xweb.frymaster.com/service/udocs/SB24-01.pdf | Checked & Adjusted | <input type="checkbox"/> |

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 | <input type="checkbox"/> |
| 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 | <input type="checkbox"/> |
| 3. | Check heating and latching contactor connections. Check latching contactor contacts for sticking or pitting. Replace contactor as necessary. | Checked- OK / Replaced | <input type="checkbox"/> |

Approximate maintenance time for the above PM inspections: Gas Fryers: 1-½ Hrs/Vat; Electric Fryers: 2 Hrs/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 <input type="checkbox"/>	NO <input type="checkbox"/>
Sub-Agent (If Applicable): _____	Please indicate any comments: _____		
Are you a Factory Certified Technician? YES <input type="checkbox"/> NO <input type="checkbox"/>			
Signed: _____	Signed: _____		
Date: _____	Date: _____		
<p>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.</p>			