

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	<input type="checkbox"/>
2.	Verify that the temperature probe and high-limit thermostat are properly connected, tightened and functioning properly, and that mounting hardware and probe guards are present and properly installed. Replace if defective.	Checked- OK / Replaced	<input type="checkbox"/>
3.	Check fryer recovery time: Electric Fryers- ~60-75 seconds; Gas Fryers- ~145 seconds.*	Checked- OK / Problems	<input type="checkbox"/>
4.	Check O-rings on filter pan, male pump fitting and oil diverter. Recommend replacement of O-rings every 90 days.	Checked- OK / Replaced	<input type="checkbox"/>
5.	Verify that all safety features (i.e. drain safety switches, Tilt switches (if applicable) reset switches, etc.) are present and functioning properly. Replace defective microswitches.	Checked- OK / Replaced	<input type="checkbox"/>
6.	Check filtration system heater tapes (pump head and oil return lines).	Checked- OK / Replaced	<input type="checkbox"/>
7.	Check operation of filtration system and confirm returning oil on all pots (if applicable).	Checked- OK / Problems	<input type="checkbox"/>
8.	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	<input type="checkbox"/>

* Explain in detail problems encountered in Items 3 and 8:

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: 1-1/2 Hrs/Vat; Electric Fryers: 2 Hrs/VatMaintenance 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: _____
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 manager. 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.	