

High-Efficiency Gas Fryer Preventive Maintenance



Cleaning the blower motor ensures even combustion.



Heater tapes should be checked.



A healthy filter system is essential for a healthy fryer.

In addition to regular maintenance, perform these steps at least annually:

- ◆ Check and tighten all electrical connections.
- ◆ Inspect cabinet and clean excessive oil from the cabinet.
- ◆ Check temperature probe pin connections
- ◆ Check operation/calibration of temperature probe.
- ◆ Remove and clean gas valve vent tube and re-install.
- ◆ Ensure burner manifold gas pressure is set as per rating on the door-mounted data plate. Adjust if necessary.
- ◆ Remove and clean blower motor. Re-install.
- ◆ Check and replace, as necessary, the heat/blower motor relay.
- ◆ Adjust air shutter on blower motor to attain 2.5-3.5 microamps from ignitors.
- ◆ Check operation of hi-limit thermostat.
- ◆ Check heater tapes (pump head and oil return lines).
- ◆ Check O-rings on filter pan, male pump fitting and oil diverter; replace every 90 days.
- ◆ Ensure filter pan lid is in place and in use.
- ◆ Check recovery time; 2:25 is the standard.
- ◆ Check and adjust filter system microswitches as necessary.
- ◆ Check operation of the filter system.

Approximate maintenance time: 1 ½ hours per vat, which is significantly reduced when multiple vats are serviced. A full complement of spare parts should be taken to the store.



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High-Efficiency Electric Fryer Preventive Maintenance



Replace the O-ring on the bottom of the filter pan. It must be in good shape and properly seated.



Heater tapes should be checked.



Check drain safety switches.



Check the temperature probe and hi-limit.

In addition to regular maintenance perform these steps at least annually:

- ◆ Remove back panels and check condition of wiring. Clean excessive oil from back of fryer. Replace element cable ties and clips.
- ◆ Check mercury contactor and mechanical contactor connections.
- ◆ Check temperature probe pin connections.
- ◆ Check operation/calibration of temperature probe.
- ◆ Check hi-limit thermostat position and retaining clips; replace if necessary.
- ◆ Check element bars and screws; replace if necessary.
- ◆ Check current draw on all elements.
- ◆ Check operation of hi-limit thermostat.
- ◆ Check heater tapes (pump head and oil return lines).
- ◆ Check O-rings on filter pan, male pump fitting and oil diverter; replace every 90 days.
- ◆ Ensure filter pan lid is in place and in use.
- ◆ Check and adjust filter system microswitches as necessary.
- ◆ Check recovery time. A good recovery time is between 60 and 75 seconds.
- ◆ Check operation of the filter system.
- ◆ Replace all panels.

Approximate maintenance time: 2 hours per vat, which is significantly reduced when multiple vats are serviced. A full complement of spare parts should be taken to the store.



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