



24G SERIES FLATBOTTOM GAS FRYERS INSTALLATION CHECKLIST FORM



P.O. BOX 51000 SHREVEPORT, LA 71135-1000 (800) 551-8633

Date _____

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

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

FRYER MODEL NUMBER	SERIAL NUMBER

1. Ensure the unit is properly assembled; refer to Installation Instructions **819-5949**. For **Co-Branded 24G/H50 Systems**, refer to Installation Instructions **819-5949** and **819-5866**.
 - Ensure the drain tube is centered between the drain nuts on all fryers. There is a painted vertical line on each tube end as it enters the drain nut. **Both lines should be visible.** If the tube is not centered, it will partially block the drain valve opening.
 - Co-Branded 24G/H50 Systems Only:** Ensure the drain line from the H50 is aligned in the center of the drain lid opening and angled slightly towards the rear of the pan. Ensure the H50 drain tube support plate and tube clamp are properly installed (see **819-5866**). Also, ensure the oil return wires for the H50 are properly routed and not touching the return lines or drain manifold.
 - Check all pipe unions on the gas manifold and fittings on the input/output of gas valve to ensure they are tight and leak-free.
 - Ensure the oil-return line connections on the rear of the unit are tight. Inspect the drain-flush flexline on units so equipped, and ensure the flexline connections are tight.
 - Ensure the Over-The-Fryer Crumb Dump is properly installed. Refer to Installation Instructions **819-5878**.
 - Ensure power outlets behind the fryers are energized when the hood system is "OFF". If the outlets are de-energized when the hood system is "OFF", the oil-return heater tape will be inoperative. Advise the store personnel that this will be a problem.

2. Perform the start-up in accordance with **819-5689**. Ensure all areas of the start-up form are covered during initial start-up. After boiling out the frypots, ensure the boil-out solution is disposed of properly. **Do not flood the kitchen!**
 - At start-up, during the melt cycle, ensure the burners are lighting properly. The electronic ignition normally sparks for less than 5 seconds before lighting the burner. Erratic ignition is caused by improper positioning of the ignitor. Ensure the ignitor is positioned above the center burner to prevent grounding to the burner tube.
 - Ensure the filter system is operating properly (**USE OIL ONLY! NO WATER!**). Ensure each vat drains and returns the oil properly. Ensure all microswitches are operating properly.
 - Ensure the drain flush (blue handle) works properly. Drain a frypot into the filter pan and close the drain valve. Ensure remaining drain valves and return handles are closed. Pull the blue handle to activate drain flush. The oil should circulate through the filter pan and flush through the drain manifold. When flushing is complete, push the blue handle to deactivate flush, and then pull the yellow handle corresponding to the drained frypot to refill.
 - Ensure the filter pan rolls under the unit properly. Ensure the quick-disconnect elbow clears the support base. If the elbow catches on the base, notify Frymaster Service.

3. Please contact Frymaster Service (877-392-7770) and advise us of any problems after completing the Start-up and 24G checklists.

Manager's Signature _____ Technician's Signature _____