



Pizza Hut Install Program Model # YSCF14G

Start-up Instructions

- Uncover the unit and remove all accessories.
Included with the fryer should be:
 - Filter Paper
 - Dormont Gas Hose Kit
 - Crumb Scoop
 - Clean Out Rod
 - Filter Crumb Scoop
 - Triple Baskets (1 set per fryer)
 - Installation and Operation Manual
- Remove all laser film from the fryer.
- Verify that the Dormont Gas Hose and restraint (supplied with the unit) are correctly installed. If not installed, or installed incorrectly, make the necessary corrections.
- Check all external fryer and hose connections for gas leaks.
- Check all electrical connections.
- Verify that the gas supply line is at least 1¼”.
- Verify that the frypot interior is clean and free of any construction debris.
- Level the fryer.
- Fill the unit with shortening. If using solid shortening, be sure to pack the shortening tight beneath, around and above the tubes.
- Turn the fryer on and bleed off any air from the gas supply.
- Check all internal gas connections for leaks.
- Verify that the incoming gas pressure is between 6.0” to 14.0” for natural gas or 11.0” to 14.0” for propane with all fryers and ovens running.



- Verify that the manifold pressure is 4.0” for natural gas or 11.0” for propane on each fryer with all units running.
- Verify that the computer is programmed correctly. (See attached sheet)
- Using a digital thermometer, verify that the temperature is correct.
- Verify that the filter system is operating correctly on all fryers.
- Review the operation, filtering, cleaning and maintenance instructions with the customer.
- Verify that the customer knows how to contact **your company** for any service issues.
- Complete a Performance and Installation Form.
- Leave the new plastic cover with the fryer so that it may be used to cover the fryer once the fryer and shortening have cooled.
- Start-up is covered by Frymaster and must be billed to Frymaster using the Frymaster start-up form 819-5689.

If you find that the store is not ready for the install, contact Dean Kershner at Frymaster, dkershner@frymaster.com, or 1-800-551-8633 ext. 7045.

If you experience any problems with the operation of the equipment, which will result in the equipment start-up not being completed, contact Dean Kershner from the job site immediately.

In the event that Dean is not available, ask for the next available technical service representative at 1-800-551-8633. They will be able to assist you in determining what the problem may be and how to correct it.



Pizza Hut Computer Program

Pizza Hut Cook Temperature - 350°F

Button	Cook Times		Shake Times		Hold Times		
	min	sec	min	sec	min	sec	
1	10	15	1	0	0	0	Bone IN Wings
2	6	0	1	0	0	0	Bone OUT Wings
3	0	0	0	0	0	0	
4	10	5	1	0	0	0	New Trad
5	0	0	0	0	0	0	
6	4	0	1	0	0	0	Taters
7	5	30	1	0	0	0	Pies
8	2	45	1	0	0	0	Cheesesticks
9	0	0	0	0	0	0	
0	0	0	0	0	0	0	