



# LOV™ FRYER START-UP FORM

8700 LINE AVENUE SHREVEPORT, LA 71106 (800) 551-8633

Date \_\_\_\_\_



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

Technician \_\_\_\_\_  
 Service Agency \_\_\_\_\_  
 Address \_\_\_\_\_  
 City/State \_\_\_\_\_  
 Country \_\_\_\_\_

FRYER/FILTER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)									

- Verify exhaust blank-off plates are installed with Electric Fryers  YES  NO  N/A (GAS)
- Verify Universal hoods have 2" (50mm) of clearance behind fryer  YES  NO
- Verify Seal Angle, Stand-off Channel & Gravity Blade are properly installed  YES  NO  N/A (Universal Hood)
- Verify gas hose quick disconnect is connected to gas line input beneath the center of the fryer and verify the left gas input connection is properly capped.
- Remove Warranty Label date tabs.
- Ensure fryer is level and properly restrained in accordance with the operator's manual.
- Perform SETUP on all computers. Refer to manual. **Record Software Computer** \_\_\_\_\_ **MIB** \_\_\_\_\_ **AIF** \_\_\_\_\_ **ATO** \_\_\_\_\_
- Ensure Time and Date are correct in setup.**
- Verify Filter After settings in Level 2 are set to 12 for Fry Stations and 6 for Protein Stations.
- Program computers for products to be cooked as per managers request - FR FRIES, HASH BRN, NUGGETS, MCCHICK, etc. Refer to manual. Attach product stickers to bezel **below** product buttons.
- Is the fry system being installed connected to a **BULK OIL SUPPLY / DISPOSAL SYSTEM (RTI)**  YES  NO
- If fryer was setup as a **BULK OIL SUPPLY / DISPOSAL SYSTEM (RTI)** was power cycled after setup?  YES  NO
- Place full JIB in fryer for ATO system, or fill provided JIB from Bulk Oil system (as applicable). Refer to manual.
- Thoroughly clean and dry all vats. Fill all vats with oil to 1/2" below cold oil line. Allow fryers to heat to set point (see gas and electric checks below) and verify temperatures are at set point +/- 5°F / 2°C. **Verify that oil level is below ATO level sensor (upper oil level line) but above AIF sensor (lower oil level) (add/remove oil if necessary) and that each vat tops off from JIB.**
- While the units are heating up, perform gas pressure checks and / or current draw checks outlined below and record readings in the area provided.
- GAS** fryers, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.) Check for proper combustion; fryers should have a bright orange flame after approximately 1 minute of operation. Adjust blower air inlet to achieve 2.5 – 3.5 uA (micro amps) on each igniter flame sense circuit.  
**ELECTRIC** fryers ensure applied voltage matches the rating plate. Ensure all phases are balanced and there is no current draw when controller heat light is off.

Gas	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #6	Vat #7	Vat #8	Vat #9	Vat #10
Left uA										
Right uA										

AMP DRAW										
Electric	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #6	Vat #7	Vat #8	Vat #9	Vat #10
L1										
L2										
L3										

- Verify that all filter parts (filter pan, filter screen, filter pad or paper, hold-down ring, crumb tray, and O-rings) are present. Visually inspect the oil drain and return system to ensure all connections are tight.
- Verify filter pan alignment. The pan should slide smoothly into position with an "A" displayed on the MIB. Ensure pick-up tube is fully engaged in the pan suction tube. "P" should be displayed on the MIB when the pan is pulled forward.
- Perform an Auto Filter on a vat to ensure the filter pump is operational and check the drain and return system for leaks.
- Remove old Fryer's Friend from the store and replace with the new Fryer's Friend.**

**Two (2) hours are allowed for the above to Start-Up one system; fry or protein station**

FAS: Provide a copy to the customer and to Frymaster. Retain a copy for two years from date of installation.

819-6355

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