

Frymaster LOV-T Gas Fryer Inspection Report										Ver. 1 McDonald's		
Order No.					Arrival Date at Factory							
Model					Date							
Serial No. (10 digit)					Store Name							
Serial No. (10 digit)					Store No.							
Serial No. (10 digit)												
Serial No. (10 digit)												
Gas Type		NAT * LPG		Electrical Plug		100 V 200 V		Standard		Exhaust Flue	High * Low	Verified
				Frequency (Hz)		50 Hz 60 Hz				Gas Hose	Flex. * Pipe	
Shipping Address					Date Shipped							
Instructions and Checklist			Method				Checked	Special Remarks		Staff		
(1) Receiving Inspection	Date Received		Enter date:									
	Damaged packaging		Visually inspect exterior (if damaged, contact shipping company).				Pass / Fail					
(2) Parts Installation / Airtightness	Open the packaging											
	Remove fryer from pallet		Remove fryer from pallet				Pass / Fail					
(3) Preparations	Damage to appliance		Visually inspect exterior.				Pass / Fail					
	Verify accessory pack (Items included with fryer)		Verify parts according to included list				Pass / Fail					
(4) Measurements	Rating Plating		Inspect for proper gas and voltage				Pass / Fail					
	Install Ito Can Heater Assembly		Install Ito can heater assembly using Ito Can Solid Shortening Installation Instructions				Pass / Fail					
	Install gas hose		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.				Pass / Fail					
	Airtightness		Check for leaks from inlet to appliance valve with gas line pressure ONLY. (1.49 - 3.48 kPA (NAT) to 2.74 - 3.48 kPA (LPG) *Drops within 0.05 () kPA; 1 min. later: () kPA)				Manometer Pass / Fail	(1) kPA (2) kPA (3) kPA				
(5) Verify heating	Connect power		Plug in power cord.				Pass / Fail					
	Level the fryer		Place a level across the top of the frypot to ensure the fryer is level from side-to-side and front-to-back. Adjust casters until the fryer is level.									
(6) Verify top off	Fill vats with oil/shortening		Fill the vats with oil/shortening 1/2" beneath bottom oil line. If using solid shortening, pack down into the fryer.									
	Solid shortening heater switch on.		Ensure solid shortening heater switch is turned on in top off oil reservoir cabinet.									
(7) Verify filter	Set date and time.		On the far left controller set correct date and time. See Installation and Operation manual section 4.8.									
	Check/fill top off reservoir		Ensure the top off oil/shortening reservoir has enough oil/shortening to top off all vats.									
(8) End of Test	Verify filter pan parts		Ensure the filter pan is assembled. See section 5.2 in the Installation Operation manual for proper filter pan assembly.				Pass / Fail					
	Power up		After initialization, verify that all the displays display the standby power icon.				Pass / Fail					
(9) Special Remarks	"HEATING FAILURE" display		Close main gas valve, press and hold POWER BUTTON for 2 seconds. After initialization, verify "HEATING FAILURE" display and alarm.				Pass / Fail					
	Adjust incoming gas pressure		Adjust incoming gas pressure. NAT 1.49 - 3.48 kPA; LPG 2.74 - 3.48 kPA.				Pass / Fail					
(10) Staff	Ignition		Press and hold POWER BUTTON for 2 seconds. Visually inspect flame color through inspection port after 1 minute of operation. Flame should be bright orange. Adjust air if needed.				Pass / Fail					
	Leaks		No gas leaks from gas valve to burner				Soap Solution Pass / Fail					
(11) CO Meter	Adjust burner manifold pressure after 1 minute of operation. NAT: 0.73kPA - 0.79kPA; LPG: Orifice 1.95mm: 1.87kPA - 2.05kPA; Orifice 1.88mm: 2.20kPA - 2.30kPA. Check flame current on each igniter flame sense circuit. Adjust blower inlet to achieve 2.0 - 2.5 uA (micro amps).		Left () kPA; () uA Left () kPA; () uA Middle () kPA; () uA Middle () kPA; () uA Right () kPA; () uA Right () kPA; () uA				Manometer / digital tester Pass / Fail Pass / Fail Pass / Fail Pass / Fail Pass / Fail					
	Adjust air according to frequency of shipping destination and measure CO. Measure should be taken at the center of the flue and 1" above the flue. Burner needs to be on for at least 5 minutes and the temperature of the vat needs to be over 300F(149C).		() Hz Right: () ppm Middle: () ppm Left: () ppm				CO meter Pass / Fail	Adjust air so that CO value is ≤ 400 ppm				
(12) Verify heating	Heating		Verify that heat LED turns on in display during heating.				Pass / Fail					
	Once fryer reaches setpoint temperature		Displays "MELT CYCLE IN PROGRESS" or "PREHEAT" (Yellow ring). Displays "START" (Green ring). Press temperature button. Setpoint and temperature should be within 15°F of each other.				Pass / Fail					
(13) Verify top off	Standby function (once setpoint is reached)		Press STANDBY button (green leaf); verify "ENERGY SAVER ON" changing to "ENERGY SAVE EXIT" on display. Press EXIT button to cancel.				Pass / Fail					
	Solid shortening melter		Verify after 1 hour that the solid shortening heater is melting the shortening in the Ito can.				Pass / Fail					
(14) Verify top off	Top off		Verify once vats reach setpoint temperature that they are topping off and all levels are up to top line in frypot.				Pass / Fail					
	Top off empty		Scoop oil out of one frypot until it falls 1/2" below top oil level probe. Remove the Ito can or replace with empty Ito can. Wait for 15 minutes with vat idle. Yellow top off oil empty indicator should display in top right corner of display.				Pass / Fail					
(15) Verify filter	Filter Motor		Display at "START". Press the filter (hand cleaning) button at bottom of screen. Select Auto Filtration. Select Yes. Select Yes after skim. Fryer should filter and return all oil when complete. After filtration display shall display "PREHEAT" or "START".				Pass / Fail					
	Filter pan switch		Slightly pull the filter pan out from the fryer. Display should have a "P" in top right corner of display.				Pass / Fail					
(16) End of Test	Remove Ito heating Assembly		Remove the Ito heating assembly installed in section 2 above for transport to the store to avoid damaging the unit.				Pass / Fail					
	Remove the filter pan		Remove the filter pan and internal components for transport to the stores to avoid damaging the pan.				Pass / Fail					
Special Remarks												