

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						
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Gas Type		NAT * LPG	Electrical Plug		100 V	Standard		Exhaust Flue	High * Low	Verified	
					200 V			Gas Hose	Flex. * Pipe		
Shipping Address		Frequency (Hz)		50 Hz		60 Hz		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			
	Open the packaging	Remove fryer from pallet									
	Remove from pallet Damage to appliance	Visually inspect exterior.						Pass / Fail			
(1) Receiving Inspection	Verify accessory pack (Items included with fryer)	Verify parts according to included list						Pass / Fail			
	Rating Plating	Inspect for proper gas and voltage						Pass / Fail			
(2) Parts Installation / Airtightness	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		
	Connect power	Plug in power cord.						Pass / Fail			
(3) Preparations	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.									
	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.									
	Set date and time.	On the far left controller set correct date and time. See Installation and Operation manual section 4.8.									
	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			
(4) Measurements	Power up	After initialization, verify that all the displays display the standby power icon.						Pass / Fail			
	"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			
	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			
	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; ( ) μA			Manometer / digital tester		Pass / Fail				
		Left ( ) kPA; ( ) μA					Pass / Fail				
		Middle ( ) kPA; ( ) μA					Pass / Fail				
		Middle ( ) kPA; ( ) μA					Pass / Fail				
		Right ( ) kPA; ( ) μA					Pass / Fail				
Right ( ) kPA; ( ) μA						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			CO meter		Pass / Fail	Adjust air so that CO value is ≤ 400 ppm				
	Middle: ( ) ppm					Pass / Fail					
	Left: ( ) ppm					Pass / Fail					
(5) Verify heating	Heating	Verify that heat LED turns on in display during heating.						Pass / Fail			
		Displays "MELT CYCLE IN PROGRESS" or "PREHEAT" (Yellow ring).						Pass / Fail			
	Once fryer reaches setpoint temperature	Displays "START" (Green ring). Press temperature button. Setpoint and temperature should be within 15°F of each other.						Pass / Fail			
	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			
(7) 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			
(8) End of Test	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											