## Acceptance Test and Shipment Procedure Checklist Ver 1

		Ferre	nante-	1.01	7. <b>T</b>	Coc F	evor 1	Increa	etie~	Rom	ert					<u>№</u> Ver. 1	McDonald's	
Order No.				Gas F	Gas Fryer Inspection Report Arrival Date at Factory									ver. 1	McDonaid's			
	Model					Date												
Seria	al No. (10 digit)	1										Store N	ame					
	al No. (10 digit)		1									Store N	0.	-				
	al No. (10 digit)			-														
Serra	al No. (10 digit)													1	Exhaust Flue	High * Lov	Verifie	d
	Gas Type	NA	T *	LPG		Electri	cal Ph	10		0 V		Sta	ndard		Gas Hose	Flex. * Pipe		u
					Frequency (Hz) 50 Hz					· 60 Hz								
Sh	ipping Address	Address										Date Shipped						
_	Instructions and Checklist Date Received						Method Enter date:						od			Checked	Special Remarks	Staf
~~~~	Damaged packaging					Visu	Visually inspect exterior (if damaged, contact shipping company).									Pass / Fail		
(1) Receiving Inspection	Open the packaging Remove from pallet					Rem	Remove fryer from pallet											
	Damage to appliance						Visually inspect exterior.											
	Verify accessory pack (Items included						Verify parts according to included list											
	with fryer) Rating Plating						Inspect for proper gas and voltage											
	Install Itto Can Heater Assembly						Install Itto can heater assembly using Itto Can Solid Shortening Installation											
Parts Installation / Airtightness							Instructions Verify gas hose quick disconnect is connected to gas line input beneath the center									D / D 1		
	Install gas hose		of the fryer and verify the left gas input connection is properly capped.									Pass / Fail						
													ve with gas lir 2.74 - 3.48	ne			(1) kPA	
me	Airtightness	Airtightness								- 5.40 thin 0.					Manometer	Pass / Fail	(2) kPA	
3								kF	A; 1	min. la	ater:	1	kPA)				(3) kPA	
Ì	Connect power					Plug	in pov	ver co	rd.							Pass / Fail	1	
		Place	e a lev	el acro	oss the						level from side-to-			1				
	Level the fryer								the fryer is le h bottom oil l		If using colid							
<ol><li>Preparations</li></ol>	Fill vats with oil/sh	ats with oil/shortening								into t			n bottom on i	nne.	ii using sond			
	Solid shortening he	ater s								ned on in top	off o	il reservoir cabinet.						
2	Set date and time.			•••••						er set (	correc	t date an	d time. See In	nstall	ation and Operation			
(3) F									.8. 1 011/s	horter	ing re	eservoir l	has enough of	l/shoi	tening to top off all			
		Theck/fill top off reservoir									-		~					
	Verify filter pan pa					r pan a			tion 5.2 in the	e Insta	Illation Operation	Pass / Fail						
	Power up		-							vs display the	e stan	dby power icon.	Pass / Fail					
rements		ID E!!	J				After initialization, verify that all the displays display the standby power icon. Close main gas valve, press and hold POWER BUTTON for 2 seconds.											
	"HEATING FAILU			y 		Afte	After initialization, verify "HEATING FAILURE" display and alarm.									Pass / Fail		
	Adjust incoming ga	is pres	sure												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										
	iginition	<i>7</i> 11								eded.		inte or of	cration. I fail	iie siie	uid be bright	Pass / Fail		
	Leaks							No gas leaks from gas valve to burner Soap Solution										
						Left					kPA		μA)			Pass / Fail		
	Adjust burner manifold pressure after 1 minute of operation. NAT: 0.73kPA - 0.79kPA; LPG: 1.87kPA - 2.05kPA. Check flame current on each igniter flame sense circuit. Adjust blower inlet to achieve 2.0 - 2.5 uA (micro amps).					Left					kPA		μA)			Pass / Fail		
nematiki (L)						Mide	ile (				kP	A:	μA)		M (	Pass / Fail		
													μA)		Manometer / digital tester	Pass / Fail		
4																		
	achieve 2.0 – 2.5 u.	Righ					kP/		μΑ)			Pass / Fail						
		Righ	t (				kP/	λ;	μΑ)			Pass / Fail						
		air according to frequency of ng destination and measure CO. re should be taken at the center of						)	Hz	Right	:(	) ppm				Pass / Fail		
	Measure should be									Midd	le: (	) ppm				Pass / Fail	Adjust air so that CO	
		lue and 1" above the flue. Burner Is to be on for at least 5 minutes and													CO meter		value is $\leq 400 \text{ ppm}$	
	the temperature of	er	Left: ( ) ppm															
	300F(149C).					V'	G., el	hart	ED /		n in 1	ionlass 2	Dage / E-1					
3	Heating									ring heating.	AT" /	Vallow ring)	Pass / Fail					
															Yellow ring). Setpoint and	Pass / Fail Pass / Fail		
	Once fryer reaches				ıre		Displays "START" (Green ring). Press temperature button. Setpoint and temperature should be within 15°F of each other.											
(5) Verify heating	Standby function (o			Press STANDBY button (green leaf); verify "ENERGY SAVER ON" changing to														
	reached)		"ENERGY SAVE EXIT" on display. Press EXIT button to cancel. Verify after 1 hour that the solid shortening heater is melting the shortening in the															
3	Solid shortening m	elter				Itto c	Itto can.											
2	Top off	off							reach	setpoi	int ter	nperature	ing off and all levels	Pass / Fail				
no don france (o)									one fr	ypot u	ntil it	falls 1/2						
2	Top off empty	the I	Scoop oil out of one frypot until it falls 1/2" below top oil level probe. Remove the Itto can or replace with empty Itto can. Wait for 15 minutes with vat idle.															
I.							Yellow top off oil empty indicator should display in top right corner of display. Display at START. Press the inter (nand cleaning) outfor at bottom of screen.											+
(7) Verity filter	Filter Motor	Selec	t Aut	o Filtr	ation.	Select	Yes.	Select Y	es after skim	ı. Fry	er should filter and	Pass / Fail						
diny.							return all oil when complete. After filtration display shall display "PREHEAT" or "START"											
-	Filter pan switch	Sligh	tly pu	ll the	filter j	pan ou					have a "P" in top	Pass / Fail						
		-	corne				mbl	install- 1	in contine 2	abore	for transport to the			+				
	Remove Itto heatin	g Ass	embly							ig asse		installed	in section 2 a	auove	for transport to the	Pass / Fail		
	Remove the filter p	an								and in	ternal	compone	ents for transp	port to	the stores to avoid	Pass / Fail	1	
						dama	iging t	the pa	n.							- 455 / Fail		