

Equipment Start-up Form

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

Date _____

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

Technician _____
 Service Agency _____
 Address _____
 City/State _____
 Country _____

*** NOTE:** If the unit is equipped with a filter, you must include the filter serial number on this form.

FRYER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)									
FILTER SERIAL NUMBER*:										

- ☐ No one is to perform start-up or training unless they are Frymaster trained.
- ☐ Ensure fryer is mounted on legs or casters as provided by the factory and is properly restrained in accordance with the operator's manual and is level.
- ☐ Check restaurant to ensure that it doesn't have a severe positive or negative air balance.
- ☐ Wipe out fry pots.
- ☐ On **GAS** models — Ensure that **ALL** Molex connectors to the transformer boxes are connected and locked into place (see Figure 1).
- ☐ For **GAS** models, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.). **With ALL fryers heating, check the dynamic incoming pressure** _____. Check burner manifold pressure. Record actual burner manifold pressure below.
- ☐ On **GAS** models — Check for proper combustion. Open burner and tube fryers should have a rich blue flame. H55 fryers should have a bright orange flame after approximately 1 minute of operation. Adjust blower air inlet to achieve 2.5 – 3.5 uA for Honeywell ignition modules or 1.2 – 2.0 uA for Fenwal ignition modules on each ignitor flame sense circuit. Record micro amp readings below.

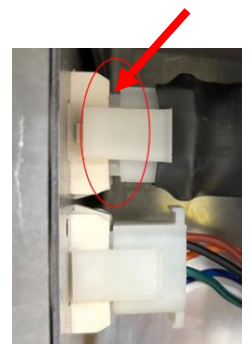


Figure 3

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

- ☐ On **ELECTRIC** models — Ensure applied voltage matches the rating plate. Ensure all phases are balanced and there is no current draw when controller heat light is off.

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										

- ☐ For fryers with built-in filtration systems: Demonstrate filter setup and preparation. **Operate filter.** Test all linkage and handle assemblies. Air bubbles should be observed only in unit being tested. **WARNING!! Do not run water through the pump. Water will damage the pump and void the warranty.** Verify that all filter components (drain pan, filter screen, lid(s), hold-down ring, crumb tray, power shower, and O-rings) are present. Inspect the oil drain and return system to ensure all connections are tight. Check filter pan alignment. The pan should slide smoothly into position with both O-rings on the oil pick-up tube covered by the pan suction tube.
- ☐ Verify that the controllers are correctly set up: ☐ Gas/Electric, ☐ Full Pot/Split Pot.
- ☐ Review and demo programming features with manager. Refer to manual.
- ☐ Is the system connected to a bulk oil supply or disposal system? Yes ☐ No ☐

Manager's Signature _____ Technician's Signature _____

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

8195689 06/2025