

Date \_\_\_\_\_

**No one is to perform start-up or training unless they are Frymaster trained.**

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

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

| FRYER MODEL NUMBER    | SERIAL NUMBER (10 DIGIT) |  |  |  |  |  |  |  |  |  |
|-----------------------|--------------------------|--|--|--|--|--|--|--|--|--|
|                       |                          |  |  |  |  |  |  |  |  |  |
|                       |                          |  |  |  |  |  |  |  |  |  |
| FILTER SERIAL NUMBER: |                          |  |  |  |  |  |  |  |  |  |

- Confirm installation of two (2) tethers between the two (2) brackets on the back of the fryer to the wall (see Figure 1).
- Confirm installation of anti-tip legs (2) on **BOTH** locking casters at the front of the fryer (see Figure 2).
- Ensure fryer is properly restrained in accordance with Chipotle Specifications.
- Ensure the fryer is level.
- Confirm splash guard and vat covers are present.
- Thoroughly wipe out all vats. Fill all vats with oil to the bottom cold oil line.
- Turn the fryers on and heat to setpoint temperature (375°F).
- 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 in table below.
- On **GAS** models — Check for proper combustion. Fryers should have a bright orange flame after approximately 1 minute of operation. Ensure the air shutter is open less than 50%.
- On **GAS** models — Ensure that **ALL** Molex connectors to the transformer boxes are connected and locked into place (see Figure 3).
- On **ELECTRIC** models — Verify incoming 3-phase power and ensure it matches the rating plate. Enter voltages below.
- Check Recovery time by tapping the check button on the controller and entering the code 1652. The recovery time should not exceed 2:25 for Gas or 1:40 for Electric. Record Recovery Times in the table below.

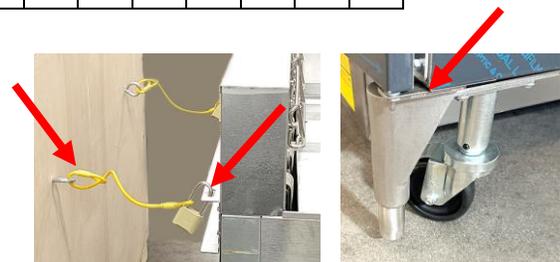


Figure 1



Figure 2

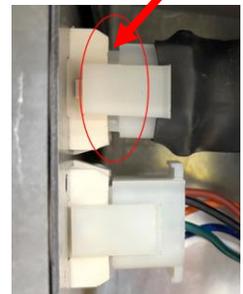


Figure 3

| Gas             | VAT #1 | VAT #2 |
|-----------------|--------|--------|
| Burner Pressure |        |        |
| Recovery Time   |        |        |

| Electric      | VAT #1 | VAT #2 |
|---------------|--------|--------|
| L1 Voltage    |        |        |
| L2 Voltage    |        |        |
| L3 Voltage    |        |        |
| Recovery Time |        |        |

**Filtration system:**

- Demonstrate filter setup and preparation.
- Test all linkage and handle assemblies. Air bubbles should be observed only in fryer being tested. **WARNING!! Do NOT run water through the pump. Water will damage the pump and void the warranty.**
- Check the 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 all filter components (drain pan, filter screen, lid(s), hold-down ring, crumb tray and O-rings) are present.
- Inspect the oil drain and return system for leaks. Ensure all connections are tight.
- Demonstrate: start up, shut down, & emptying oil procedures to the Manager on duty.
- Ensure the SDU100 is functional.
- Remove the fryer cleaner that shipped in the Accessory Pack (if applicable). Do not leave it in the store.

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.