

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.

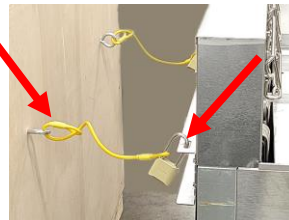


Figure 1



Figure 2

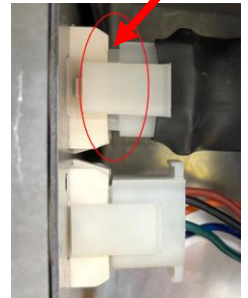


Figure 3

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.