

# High-Efficiency Gas Fryer Preventive Maintenance

With regular maintenance, perform these quarterly:



Cleaning the blower motor ensures even combustion.






The O-rings on the filter pan pickup tube should be changed regularly.



A healthy filter system is essential for a healthy fryer.

**WARNING:** All power cords to the fryer must be unplugged from the power outlet when the front panel is opened for inspection.

- ◆ Check and clean flue; ensure all drip trays are in place and clean.
- ◆ Check all electrical connections, ensuring there are no loose wires.
- ◆ Inspect cabinet; clean excessive oil.
- ◆ Check and replace, as necessary, the heat/blower motor relay.
- ◆ Remove and clean blower motor. Re-install. Adjust air shutter on blower motor to 1½" and wait 1 minute. Adjust the air shutter as needed to achieve a red-orange glow.
- ◆ Verify accuracy of the temperature probe by measuring the vat temperature next to the temperature probe with a pyrometer. Check it against the displayed temperature. The difference should be no more than  $\pm 5^{\circ}\text{F}$ .
- ◆ Remove and clean gas valve vent tube and re-install.
- ◆ Replace O-rings on filter pan.
- ◆ Check recovery time.  
**CM3.5 Controllers** -Turn the controller off. Press  and enter 1652 when the Code prompt is displayed.  
**3000 Controllers** - Turn the controller off. Press .
- ◆ **FQ4000 Touch Screen Controllers** – Press  →  →  (Recovery Check)  
Recovery less than 2:25 for gas units and less than 1:40 for electric units is acceptable.
- ◆ Manual fryers- Check drain valve micro-switches to ensure all activate (listen for click).

*If further assistance is needed, please contact Frymaster Technical Support, 1-800-551-8633 or [fryservice@welbilt.com](mailto:fryservice@welbilt.com), for your nearest local service agency.*

