



8700 Line Avenue, Shreveport, LA 71106 (800) 551-8633

Return to arthur.sealy@welbilt.com & rise.callcenter@welbilt.com as site survey is completed.

IMPORTANT: Tech must take high-quality photos of existing fryer installation, existing rating plate, electrical and/or gas connection, exhaust hood, plug, and receptacle. Take photos, and attach, from multiple angles: front, top, both sides.

Date _____

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

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

EXISTING FRYER/FILTER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)									

Technicians Phone Number _____

- Fryer Voltage listed on Rating Plate _____
- Fryer Phase Listed on Rating Plate _____ Single _____ Three
- Actual Supplied Voltage at Receptacle _____
- Actual Phase _____ Single _____ Three
- How is the unit wired? _____ Hard Wired _____ Plug and Receptacle
- If Plug and Receptacle are present, Please note the amperage and NEMA number below.
Amperage _____
Receptacle _____
- Circuit Breaker Size: Please note below
15 AMP _____
20 AMP _____
50 AMP _____
60 AMP _____
Other? (Specify) _____
- Exhaust hood measurements: Width _____ Depth _____ Distance from Floor _____
- Gas Type (Natural, LP, Other, Specify) _____
- Restaurant's Gas Manifold Diameter: _____ If gas manifold diameter is less than 1-1/4", inlet gas pressure to each fryer's gas valve with all gas equipment on manifold demanding heat (gas) must be measured and recorded: Fryer 1 (Left) _____, Fryer 2 _____, Fryer 3 _____, Fryer 4 _____, Fryer 5 _____, Fryer 6 _____.
- Gas Hose diameter/length hooked to fryers _____
- Is a Bulk Oil System being used? Yes _____ No _____



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- If Yes, Dispose Only? Yes _____ No _____
- Is there physical room to remove old fryers from restaurant/bring in new ones?
- Compare above data to actual new fryers when they are received to avoid missteps in the Install and start-up process.
- **If proposed new fryer(s) are replacing existing fryer(s), will new fryer(s), per provided spec sheet, physically fit existing fryer(s)' foot print without kitchen modification? __ Yes __ No. If "NO", list any kitchen modification requirement(s) on NOTE PAGE (Page 2 of 2, this site survey checklist).**
- How many bars of service do you have on your cellphone underneath the hood? _____

NOTES FOR ANY KITCHEN MODIFICATION REQUIREMENT(S) TO ACCOMMODATE NEW FRYER INSTALLATION & OPERATION: _____

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.

Store Manager-On-Duty printed name, signature, and date, acknowledging customer's responsibility for any required kitchen modifications to accommodate new fryer to be completed prior to new fryer installation.

NAME _____ SIGNATURE _____ DATE ____/____/____