

Fryer Preventative Maintenance - Operations

Daily Checks & Services

Fryer Cleaning:

- Wipe the flue cap, tilt housing, top cap and joiner strips between the frypots with a cloth soaked in detergent or degreaser to prevent excess oil from building up on fryer.
- Clean the filter pan and associated components with hot water and detergent.
- Replace the filter.
- Remove & clean the pre-screen filter.
- Wipe down any excessive oil inside the fryer cabinet.
- Wipe down the cabinet sides.
- Clean Basket Lift Rods (if applicable).

Clean and Filter:

- Wear a fry apron and heat-resistant gloves.
- Once a day, perform a CLEAN & FILTER cycle.
- Remove the basket rack from inside the frypot.
- During filtration scrub the vat using a brush or green no-scratch pad.
- Clean the OIB sensor (if applicable); AIF/ATO probes (ensuring there is no debris inside the cavity); and float switches (if applicable) when prompted during a filter. Utilize a green no-scratch pad for cleaning the sensors and frypot. Move the float switches up and down on the rod several times to loosen them. Wipe with a soft cloth.

Quick Filter:

- Perform at least two Quick Filters, or more if prompted, daily.
- Regularly skim oil to remove debris.

Fryer Inspection:

- Look for loose or frayed wires, cords, leaks, foreign material in frypot, or cabinet.

Weekly Checks & Services

- Clean behind fryers in accordance with store procedures. Shut fryer off and disconnect power.

Monthly Checks & Services

Remove & Clean the Pre-screen Filter.

Drain & Clean Frypot:

- Wear a fry apron and heat-resistant gloves.
- Perform a CLEAN & FILTER cycle. See steps above.

Deep Clean (Boil Out/Cold Clean) the Frypot:

1. Wear a fry apron and heat-resistant gloves.
2. Remove used oil from frypot by disposing oil (if applicable).
3. Remove basket rack, filter pan and associated components. Hand wash, rinse, and sanitize in the three-compartment sink.
4. Refer to the Clean/Deep Clean procedure in the specific operation manual associated with the fryer.
5. Ensure the frypots are rinsed well.
6. Wipe any remaining moisture from the fry vat using clean, dry paper towels.
7. Insert the basket rack.
8. Refill the fryer with new oil.
9. Reassemble the filter pan with a new filter.
10. Remove & clean the pre-screen filter.

Check Controller Setpoint Accuracy:

1. Allow fryer to heat up to setpoint.
2. Press the temperature button to displays the temperature.
3. Insert a good-grade thermometer or pyrometer with the end touching the temperature probe.
4. The temperatures should be within $\pm 5^{\circ}\text{F}$ (3°C) of each other. If not, call a factory authorized servicer.

Preventative Maintenance / Quarterly fryer Inspection:

- Replace filter pan O-rings and pre-screen filter O-rings.
- Clean the blower (if applicable).
- Clean the OIB sensor (if applicable) utilizing the green no-scratch pad for cleaning the frypot.
- Clean the AIF and ATO probes ensuring no debris is inside the probe cavity.
- Remove the filter pan and replace the filter. Ensure the sediment is wiped/washed out of the filter pan.
- Remove & clean the pre-screen.
- Confirm Quick Filter operates properly with clean filter pan and a new filter.
- Confirm the fryer's recovery time is operating in proper specifications (2:25 minutes or less for gas systems, 1:40 minutes or less for electric systems).
- Check fryer probe operation.
- Inspect oil lines, drain and frypot for any possible oil leaks.

Annual Fryer Inspection:

- Fryer should be inspected for proper operation and performance including leaks by a Frymaster Service agent annually.