



LOV™ FRYER START-UP FORM

8700 LINE AVENUE SHREVEPORT, LA 71106 (800) 551-8633

Date _____



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

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

FRYER/FILTER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)									

- Verify exhaust blank-off plates are installed with Electric Fryers YES NO N/A (GAS)
 - Verify Universal hoods have 2" (50mm) of clearance behind fryer YES NO
 - Verify Seal Angle, Stand-off Channel & Gravity Blade are properly installed YES NO N/A (Universal Hood)
 - Verify gas hose quick disconnect is connected to gas line input beneath the center of the fryer and verify the left gas input connection is properly capped.
 - Remove Warranty Label date tabs.
 - Ensure fryer is level and properly restrained in accordance with the operator's manual.
 - Perform SETUP on all computers. Refer to manual. Record Software Computer _____ MIB _____ AIF _____ ATO _____
 - Ensure Time and Date are correct in setup.**
 - Verify Filter After settings in Level 2 are set to 12 for Fry Stations and 6 for Protein Stations.
 - Program computers for products to be cooked as per managers request - FR FRIES, HASH BRN, NUGGETS, MCCHICK, etc. Refer to manual. Attach product stickers to bezel **below** product buttons.
 - Is the fry system being installed connected to a **BULK OIL SUPPLY / DISPOSAL SYSTEM (RTI)** YES NO
 - If fryer was setup as a **BULK OIL SUPPLY / DISPOSAL SYSTEM (RTI)** was power cycled after setup? YES NO
 - Place full JIB in fryer for ATO system, or fill provided JIB from Bulk Oil system (as applicable). Refer to manual.
 - Thoroughly clean and dry all vats. Fill all vats with oil to ½" below cold oil line. Allow fryers to heat to set point (see gas and electric checks below) and verify temperatures are at set point +/- 5°F / 2°C. **Verify that oil level is below ATO level sensor (upper oil level line) but above AIF sensor (lower oil level) (add/remove oil if necessary) and that each vat tops off from JIB.**
 - While the units are heating up, perform gas pressure checks and / or current draw checks outlined below and record readings in the area provided.
 - GAS** fryers, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.) Check for proper burner pressure stated on rating plate. Record actual pressure _____. Check for proper combustion; fryers should have a bright orange flame after approximately 1 minute of operation. Adjust blower air inlet to achieve 2.5 – 3.5 uA (micro amps) on each igniter flame sense circuit.
- ELECTRIC** fryers ensure applied voltage matches the rating plate. Ensure all phases are balanced and there is no current draw when controller heat light is off.

Gas	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #6	Vat #7	Vat #8	Vat #9	Vat #10
Left uA										
Right uA										

AMP DRAW										
Electric	Vat #1	Vat #2	Vat #3	Vat #4	Vat #5	Vat #6	Vat #7	Vat #8	Vat #9	Vat #10
L1										
L2										
L3										

- Verify that all filter parts (filter pan, filter screen, filter pad or paper, hold-down ring, crumb tray, and O-rings) are present. Visually inspect the oil drain and return system to ensure all connections are tight.
- Verify filter pan alignment. The pan should slide smoothly into position with an "A" displayed on the MIB. Ensure pick-up tube is fully engaged in the pan suction tube. "P" should be displayed on the MIB when the pan is pulled forward.
- Perform an Auto Filter on a vat to ensure the filter pump is operational and check the drain and return system for leaks.
- Remove old Fryer's Friend from the store and replace with the new Fryer's Friend.**

Two (2) hours are allowed for the above to Start-Up one system; fry or protein station

