



## OCF 30 FRYER START-UP FORM

8700 LINE AVE, 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 fryers have 6" (15cm) of clearance provided to each side and behind fryer to combustible materials  YES  NO
- Remove Warranty Label date tabs
- Ensure fryer is level and properly restrained in accordance with the operator's manual.
- Operators should be thoroughly familiar with the operations manual and use of the fryer and controller before use.
- Perform VAT SETUP on all controllers. Refer to IO manual, Chapter 1. **Record Software Controller** \_\_\_\_\_ **ATO** \_\_\_\_\_
- Ensure Time and Date are correct in setup.**
- Program controllers for products to be cooked as per managers request - FR FRIES, CHICKEN, etc. Refer to manual. Review and demo with manger.
- Is the fry system being installed connected to a BULK OIL SUPPLY / DISPOSAL SYSTEM (RTI or similar)?  YES  NO
- If fryer was setup as a BULK OIL SUPPLY / DISPOSAL SYSTEM (RTI or similar) was power cycled after setup?  YES  NO
- Place full JIB in fryer for ATO system, or fill JIB provided from Bulk Oil Company (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 / add/remove oil if necessary) and ensure 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, filter powder, hold-down ring, crumb tray, and O-rings) are present. Inspect the oil drain and return system to ensure all connections are tight.
- Verify filter pan alignment.
- Perform a filtration on all vat(s) to ensure the filter pump is operational and check the drain and return system for leaks.
- Review 3000 Controller Quick Reference Guide

**(1.5) hours are allowed for the above to Start-Up one system.**