Equipment 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 _____

*** NOTE:** If the unit is equipped with a filter, you **must include the filter serial number on this form**.

FRYER/FILTER MODEL NUMBER															
	SERIAL NUMBER (10 DIGIT)										VOLTAGE (Electric Only)			RECOVERY TIME (Gas/ Elec)	Burner Pressure (Gas Only)
											L1	L2	L3		
Vat 1															
Vat 2															
Vat 3															
Vat 4															
Vat 5															
Vat 6															
Vat 7															
Vat 8															
Vat 9															
Vat 10															
Filter*															

- ❑ Only Factory Authorized Servicers should perform start-up or training.
- ❑ Ensure fryer is mounted on legs or casters as provided by the factory and is properly restrained in accordance with the operator's manual and is level.
- ❑ Check restaurant to ensure that it doesn't have a severe positive or negative air balance.
- ❑ Thoroughly wipe out 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**.**
- ❑ On **GAS** models — Ensure that **ALL** Molex connectors to the transformer boxes are connected and locked into place (see Figure 1).
- ❑ For **GAS** models, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.). **With ALL fryers heating, check the dynamic incoming pressure _____.** Check burner manifold pressure. Record actual burner manifold pressure above. **See Rating Plate for fryer manifold pressure.**
- ❑ On **GAS** models — Turn on all fryers and any other gas units in the store at the same time prior to checking gas pressure to ensure there is enough gas supply. Check for proper combustion. Open burner and tube fryers should have a rich blue flame. H55 fryers should have a bright orange flame after approximately 1 minute of operation. Adjust blower air inlet to achieve 1.7 - 3.0 uA for Fenwal ignition modules on each ignitor flame sense circuit. Record micro amp readings below.

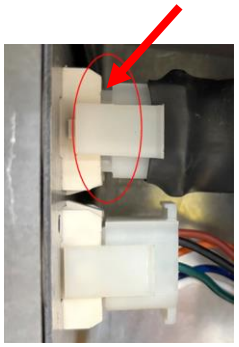

Figure 1

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										

- ❑ On **ELECTRIC** models - Verify incoming single or 3-phase power. Ensure applied voltage matches the rating plate. Enter voltages in table above.
- ❑ Perform a recovery check on each vat & record values above. Ensure the recovery time(s) do not exceed times listed in the Installation & Operation manual.
- ❑ For fryers with built-in filtration systems: Demonstrate filter setup and preparation. **Operate filter.** Test all linkage and handle assemblies. Air bubbles should be observed only in unit being tested. **WARNING!! Do not run water through the pump. Water will damage the pump and void the warranty.** Verify that all filter components (drain pan, filter screen, lid(s), hold-down ring, crumb tray, and O-rings) are present. Inspect the oil drain and return system to ensure all connections are tight. Check filter pan alignment. The pan should slide smoothly into position with both O-rings on the oil pick-up tube covered by the pan suction tube.
- ❑ Verify that the controllers are correctly set up: ☐ Gas/Electric, ☐ Full Pot/Split Pot.
- ❑ Review and demo programming features with manager. Refer to manual.
- ❑ Connected the RTI quick-disconnect lines/cable if they are laying behind the fryer. ☐ YES ☐ NO
- ❑ Is the system connected to a bulk oil supply or disposal system? YES ☐ NO ☐

Manager's Signature _____ Technician's Signature _____

FAS: Provide a copy to the customer and to Frymaster. Retain a copy for two years from date of installation. **8195689 10/2026**