Frymaster

Equipment Start-up Form - Chipotle

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

Date_____

Scan the QR code to enter the information digitally.

- ❑ **No one is to perform start-up or training unless they are Frymaster trained.**
- ❑ ***IT IS IMPORTANT TO USE FOOD SAFE & SANITARY BEHAVIORS WHEN TOUCHING FRYMASTER EQUIPMENT.**

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

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

FRYER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)									
FILTER SERIAL NUMBER:										

- ❑ Confirm installation of two (2) tethers between the two (2) brackets on the back of the fryer to the wall (see Figure 1).
- ❑ Confirm installation of anti-tip legs (2) on **BOTH** locking casters at the front of the fryer (see Figure 2).
- ❑ Ensure fryer is properly restrained in accordance with Chipotle Specifications.
- ❑ Ensure the fryer is level.
- ❑ Confirm splash guard and vat covers are present.
- ❑ Thoroughly wipe out all vats. Fill all vats with oil to the bottom cold oil line.
- ❑ Turn the fryers on and heat to setpoint temperature (375˚F).
- ❑ For **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 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 in table below.
- ❑ On **GAS** models — Check for proper combustion. Fryers should have a bright orange flame after approximately 1 minute of operation. Ensure the air shutter is open less than 50%.
- ❑ On **GAS** models — Ensure that **ALL** Molex connectors to the transformer boxes are connected and locked into place (see Figure 3).
- ❑ On **ELECTRIC** models — Verify incoming 3-phase power and ensure it matches the rating plate. Enter voltages below.
- ❑ Check Recovery time by tapping the check button on the controller and entering the code 1652. The recovery time should not exceed 2:25 for Gas or 1:40 for Electric. Record Recovery Times in the table below.

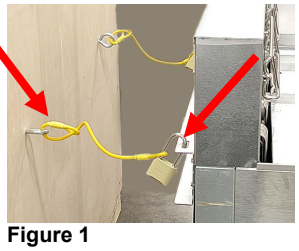

Figure 1

Figure 2

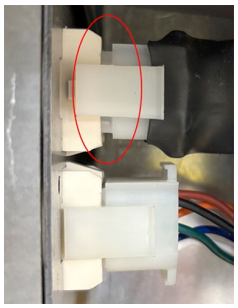

Figure 3

Gas	VAT #1	VAT #2
Burner Pressure		
Recovery Time		

Electric	VAT #1	VAT #2
L1 Voltage		
L2 Voltage		
L3 Voltage		
Recovery Time		

Filtration system:

- ❑ Demonstrate filter setup and preparation. **DURING DEMONSTRATION DO NOT PLACE ANY OF THE FILTER PAN COMPONENTS ON THE FLOOR.**
- ❑ Test all linkage and handle assemblies. Air bubbles should be observed only in fryer being tested. **WARNING!! Do NOT run water through the pump. Water will damage the pump and void the warranty.**
- ❑ Check the 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 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 for leaks. Ensure all connections are tight.
- ❑ Demonstrate: start up, shut down, & emptying oil procedures to the Manager on duty.

CONTINUED ON THE NEXT PAGE

- ❑ Ensure the SDU100 is functional.
- ❑ **Remove the fryer cleaner (degreaser) and filter powder that shipped in the Accessory Pack (if applicable). Do not leave them in the restaurant.**

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.