Frymaster Panda Express 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 MODEL NUMBER	SERIAL NUMBER (10 DIGIT)									
FILTER SERIAL NUMBER*:										

- ❑ No one is to perform start-up or training unless they are Frymaster trained.
- ❑ Ensure the 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. If adjusting the caster to their full extent does not level the fryers due to a sloped floor, then use shims, from shim kit, that is shipped with fryer.
- ❑ Check the restaurant to ensure that it doesn't have a severe positive or negative air balance.
- ❑ Wipe out fry pots.
- ❑ For gas models, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.). Record actual incoming pressure _____. Check burner manifold pressure. Record actual burner manifold pressure below.
- ❑ 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 2.5 – 3.5 uA for Honeywell ignition modules or .3 – .9 uA for Capable Control ignition modules on each ignitor flame sense circuit. Record micro amp readings below.

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

- ❑ On **ELECTRIC** models — Ensure applied voltage matches the rating plate. Ensure all phases are balanced and there is no current draw when controller heat light is off.

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										

- ❑ 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, power shower, 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.**
- ❑ 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. **8198010 12/2025**