

Frymaster

Model numbers BIELA14 & BIGLA30
LOV – Low Oil Volume

Daily maintenance tasks

FR 3 D1 Cleaning fryer
(Electric fryers only)

Weekly maintenance tasks

FR 3 W1 Clean Behind Fryer

Bi-weekly maintenance task

FR 3 B1 Calibrate fryer

Monthly maintenance task

FR 3 M1 Calibrate fryer recovery time

Quarterly maintenance tasks

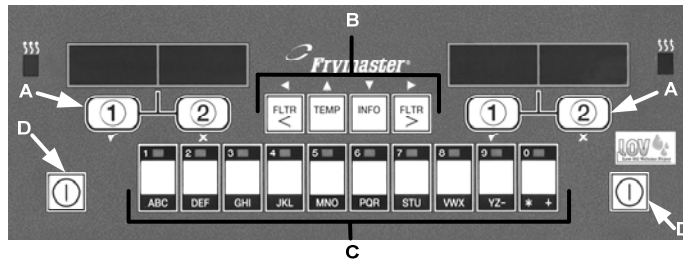
- FR 3 Q1 Deep Clean, Jib System
- FR 3 Q2 Deep Clean, bulk oil system
- FR 3 Q3 High Limit Check
- FR 3 Q4 O-Ring inspection

Annual maintenance tasks

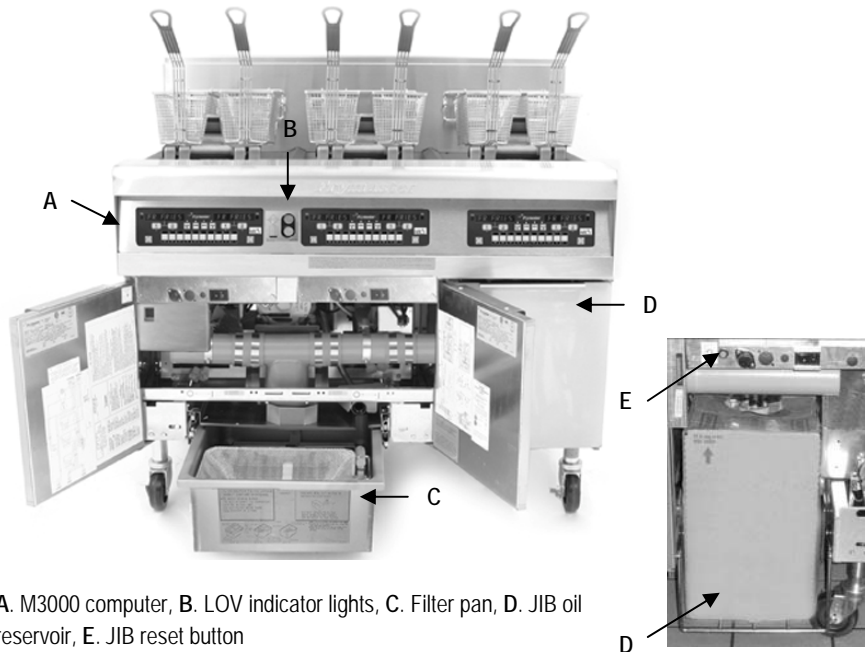
- FR 3 A1-T Servicer inspection
(Electric fryers only)
- FR3 A2-T Service inspection
(Gas fryers only)

Computer model M3000

A. Cook cycle buttons, B. Filter, Temp, Info, Programming and Navigation buttons, C. Product Buttons, D. ON/OFF



Model BIELA14



A. M3000 computer, B. LOV indicator lights, C. Filter pan, D. JIB oil reservoir, E. JIB reset button

⚠ Hazards

These icons alert you to a possible risk of personal injury.




▨ Equipment alerts

Look for this icon to find information about how to avoid damaging the equipment while doing a procedure.

★ Tips

Look for this icon to find helpful tips about how to do a procedure.

MAY 2011
* 8196551 *

Why	Removed caramelized oil from element hub and surrounding housing.	
Time required	5 minutes to prepare	15 minutes to complete (5 minutes per pot)
Time of day	After close	For 24-hour restaurants: overnight or during low-volume periods
Hazard icons	 Hot Oil  Hot Surfaces  Sharp Objects/Surfaces	

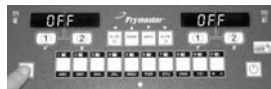
Tools and supplies



No-scratch pad EXCEED – Glass and Multi-surface cleaner Paper towel Neoprene Filtering Gloves

Procedure

- 1 Turn fryers off.
Turn all fryer power switches to the off position.



- 2 Clean front and topside area of heating element hub.
Wearing heat resistant gloves, place covers on fry-pots ensuring they are square with the frypot.



Spray EXCEED on a No-scratch pad.
Use No-scratch pad to clean around the element hub and surrounding housing area.



Once area has been cleaned, wipe off excess with a paper towel.

Remove frypot cover and remove basket rack using a fryer's friend, set aside. Lift elements using fryer's friend.



Replace frypot covers and wipe excess oil from the elements with paper towel.



- 3 Clean underside area of heating element hub.

Spray EXCEED on a No-scratch pad.
Use No-scratch pad to clean the underside of the element hub and surrounding housing area.



Once area has been cleaned wipe off excess with paper towel.

Remove frypot cover. Using a fryer's friend, lower the elements and replace the basket rack.

- 4 Repeat for remaining frypots.

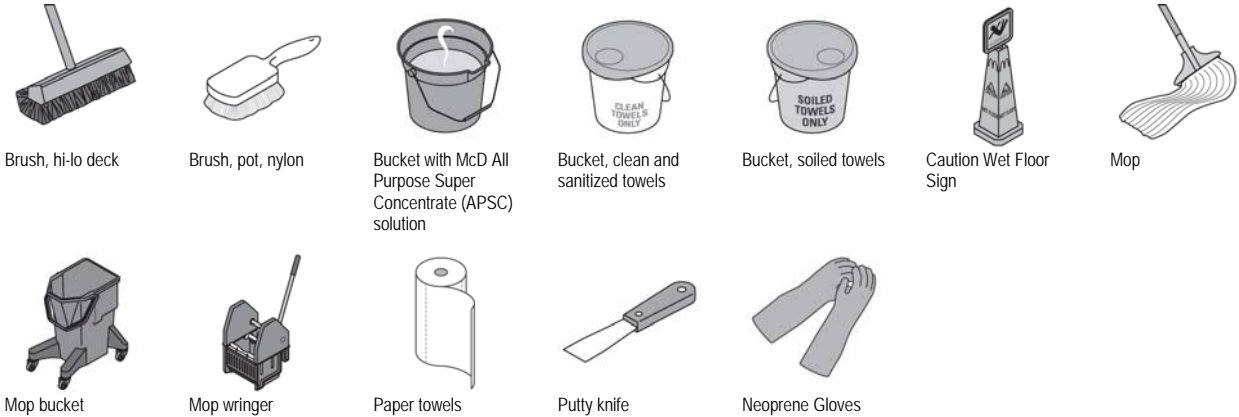
Why To ensure high-quality fried products and reduce the possibility of a fire near the fryer

Time required 5 minutes to prepare 45 minutes to complete

Time of day After close For 24-hour restaurants: overnight or during low-volume periods

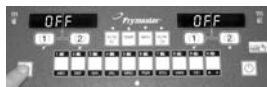
Hazard icons  Electricity  Hot Oil  Hot Surfaces  Manual Handling  Sharp Objects/Surfaces  Slippery Floors

Tools and supplies




Procedure

1 Turn fryers off.
Turn all fryer power switches to the off position.



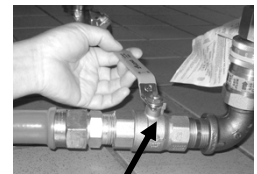
2 Remove and empty grease trough and cup.
Remove the grease trough from the exhaust hood. Remove the grease cup from the hood. The trough and cup are located beneath the hood filters. Pour any oil in the trough and cup into the oil removal cart.




 **Hot Oil**
Oil in trough and cup may be hot. Use gloves.

3 Shut off and disconnect gas.
If the fryer is not a gas fryer, skip this step.

If the fryer is a gas fryer, use the manual gas shut-off valve to shut off the gas supply. The manual gas shut-off valve is located on the supply line before the quick disconnects. Then disconnect the gas line from the fryer via the quick disconnect.



Manual shut-off

 **Equipment Alert**
Use only the manual shut-off valve to shut off the gas. *Do not use the quick disconnects.*

continued ►

Clean area behind fryers (continued)

- 4 Prepare fryer for cleaning.
Release the locks on the fryer wheels.

If the fryer has a capping piece, lift the front of the capping piece far enough to let the backsplash clear the filter shelf. Roll the fryer carefully away from the firewall, just until the capping piece clears the filter shelf.

Secure the capping piece, if there is one. Place vat covers on all vats.

Roll the fryer farther away from the firewall, far enough to clean behind the fryer.



Oil in fryer may be very hot. Roll the fryer slowly to avoid splashing the oil. Use gloves

- 5 Disconnect fryer from electricity.
Unplug the fryer's electrical cord from the outlet by pulling on the electrical plug's body. You may need to twist the plug to remove from the outlet.



- 6 Clean fryer filters.
Remove the fryer filters from the exhaust hood. Take the filters to the three-compartment-sink and soak them in McD APSC.



- 7 Scrape area behind fryer.
Use a putty knife to scrape off all soft grease and hard carbon from the area behind the fryer. Clean the following areas in this order: the parts of the stack you can reach; the back of the exhaust hood; the sides of the exhaust hood; and the fryer filter recess area.



On an electric fryer, next use the putty knife to scrape all soft grease and hard carbon from all sheet metal around the fryer, the standoff piece, and the fryer stand. Skip to step 8 after these areas are cleaned.

On a gas fryer, next use the putty knife to scrape all soft grease and hard carbon from these areas in this order: the flue restrictor, all sheet metal around fryer, the removable gravity blade, the seal angle, the stand-off piece, and the fryer stand.

On a gas fryer, be careful not to drop any soft grease or hard carbon into the fryer flue passage while cleaning.

Equipment Alert

Do not break the fire protection fusible link in the lower area of the stack. Breaking the link will activate the fire extinguishing system.



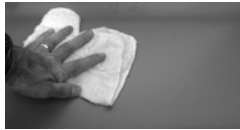
continued ▶

Clean area behind fryers (continued)

- 8 Clean area behind fryer.**
Use a nylon pot brush, a hi-lo deck brush, and a bucket of hot McD APSC solution to scrub all of the areas you scraped in step 7. Clean the areas in the same order that you scraped them in step 7. Then use the hi-lo deck brush to scrub the floor around the fryer.



Wipe all areas with paper towels until they are clean and dry.



Slippery Floors

The floor may be wet where you have scrubbed it.

- 9 Ask manager to inspect.**
Ask a manager to inspect your work and approve the cleaning. Repeat any cleaning as your manager directs.

- 10 Wash fryer legs and casters.**
Use a nylon pot brush and a bucket of hot McD APSC solution to wash the legs and casters of the fryer. Wipe dry with paper towels.



- 11 Mop floor around fryer.**
Use a mop and a bucket of hot McD APSC solution to mop the entire floor around the fryer.



Slippery Floors

Floor may be wet from mopping.

- 12 Allow surfaces to dry.**
Allow all fryer, wall, and floor surfaces to air dry.



- 13 Reconnect fryer to electricity.**
Roll the fryer slowly toward the electrical outlet until it is close enough to connect the plug. Plug the fryer into the outlet.



Electricity



Hot Oil

Oil in fryer may be very hot. Roll the fryer slowly to avoid splashing the oil.

- 14 Prepare fryer for use.**
Roll the fryer forward carefully until it is close to the filter shelf. Remove the vat covers from all vats. Lift the front of the capping piece until the backsplash clears the filter shelf, and roll the fryer carefully into its normal position.



- 15 Reconnect fryer to gas supply.**
If the fryer is an electric fryer, skip this step.



Check both ends of the quick disconnect for grease. Wipe the quick disconnect clean if necessary. Reconnect the gas line coupling.

continued ►

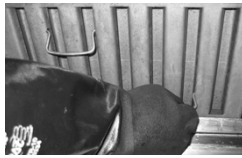


Equipment Alert

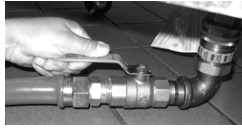
Be sure the gas quick disconnect is fully engaged and interlocked before turning on the gas supply.

Clean area behind fryers (continued)

- 16** Reinstall fryer filters and grease trough.
Lock wheels into place. Reinstall the fryer filters and the grease trough in the exhaust hood.



- 17** Turn on gas supply.
If the fryer is an electric fryer, skip this step.





continued ►

Turn the manual gas shut-off valve to the on position. Turn the computer on to verify burners will re-light. Once the burners have been re-lit you can turn the computer off.

- 18** Clean area behind other fryers.
Repeat steps 1 through 17 for all remaining fryers.



Why	To maintain food safety standards	
Time required	1 minute to prepare	5 minutes to complete, once fryer has reached cooking temperature. Cook temperature should be reached in approximately 45 minutes.
Time of day	At open	For 24-hour restaurants: during low-volume periods
Hazard icons	 Hot Oil  Hot Surfaces	

Tools and supplies



Pyrometer with fry vat probe



Neoprene Gloves

Procedure

- 1 Calibrate pyrometer.**
Fill a hot beverage cup with ice and then add cold water from the drink tower up to the top of the ice. You should have 50 percent ice and 50 percent water.

2 Place probe in water

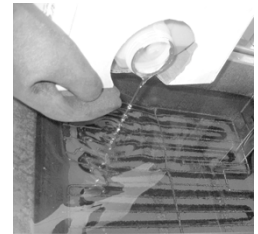
Place the probe in the ice water and stir continuously until the temperature readout stabilizes.

3 Read temperature

The readout should be 32°F (0°C), plus or minus 2°F (1°C). If not, you need to calibrate, repair, or replace the pyrometer. For calibration, follow the calibration, checking, and adjusting procedures supplied by the manufacturer of your pyrometer.



- 3 Check oil level.**
Check the oil level when the oil has reached cooking temperature. If the oil is above the “Oil Level” line, remove oil until the oil is at the line by draining oil into pan or disposal unit. If the oil is below the “Oil Level” line, add oil until the oil reaches the line.



Oil in the fryer is very hot. Use gloves.

- 2 Turn on fryer and heat oil.**
Press the on/off button to turn the fryer on. Set the fryer for the product to be cooked. Allow the oil in the fryer to reach cooking temperature and then cycle off.



- 4 Cycle vat.**
Allow the vat to cycle on and off three times. The heat light will come on when the fryer is heating.



continued ►

Calibrate fryer (continued)

- 5 Read oil temperature.**
Insert the fry vat probe of the pyrometer into the hot oil to within 1 inch (2.5 cm) of the probe's tip. The tip should be approximately 3 inches (7.6 cm) below the surface of the oil. Allow the temperature reading to stabilize.



- 6 Display temperature on fryer.**
Press the temperature display switch for the vat where you took the pyrometer reading. The display will show the temperature for the vat.



- 7 Compare temperature readings.**
Compare the temperature reading on the pyrometer with the corresponding temperature on the display.

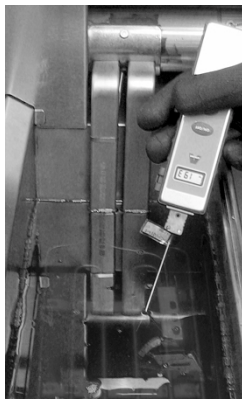


If the two temperatures are less than 5°F (3°C) apart (either plus or minus), you do not need to adjust the temperature setting.

If the two temperatures are more than 5°F (3°C) apart (either plus or minus), call a service technician to report the problem.

- 8 Repeat for other side of split-vat.**
If the vat you tested was a full vat, skip this step and go to step 9.

If the vat you tested was one side of a split-vat, repeat steps 5 through 7 on the other side of the split-vat.





- 9 End calibration check.**
When you have finished steps 5 through 7 for the vat (including both sides of a split-vat), press the on/off button to end the calibration check for the vat.

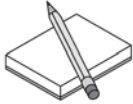


- 10 Calibrate remaining fryers.**
Repeat steps 1 through 9 for all remaining fryers.



Why	To maintain food safety standards for fried products	
Time required	1 minute to prepare	5 minutes to complete,
Time of day	At open	For 24-hour restaurants: in the morning
Hazard icons	 Hot Oil  Hot Surfaces	

Tools and supplies



Paper and pencil

Procedure

- 1 Turn fryer off.**
 Press the on/off button to turn the fryer off. The display will show "OFF."



- 2 Check most recent recovery time.**
 The fryer automatically records the fryer's recovery time each time the vat temperature rises from 250°F (121°C) to 300°F (149°C).



Press the INFO button. The display will show the most recent recovery time in both displays. Write down the recovery time.

- 3 Compare most recent recovery time to acceptable recovery time.**



continued ►

The acceptable recovery time for electric fryers is less than 1:40 (one minute, forty seconds). The acceptable recovery time for gas fryers is less than 2:25 (two minutes, twenty-five seconds).

If the recovery time you wrote down is less than the fryer's acceptable recovery time, the fryer's performance is acceptable. Skip to step 5.

If the time you wrote down is more than the fryer's acceptable recovery time, the fryer's performance is not acceptable. Go to the next step.

Calibrate fryer recovery time (continued)

4 Adjust fryer, if necessary.

If the fryer's recovery time is not acceptable, check the following items on the fryer. If you find any problems, correct them as described.



For electric fryers only, confirm that the large power plug is properly plugged in. Adjust as necessary.

For gas fryers only, check the seal angle, gravity blade, and standoff. Adjust their placement if necessary.

For gas fryers only, check the air flow and combustion air blower. Adjust as necessary.

For gas fryers only, check the condition of the radiant burners.

Refer to trouble shooting guide in Operators manual.

5 Check recovery time again.










If *Recovery Time is not achieved in the proper time, call the Frymaster Service Hotline for assistance at 1-800-551-8633.*



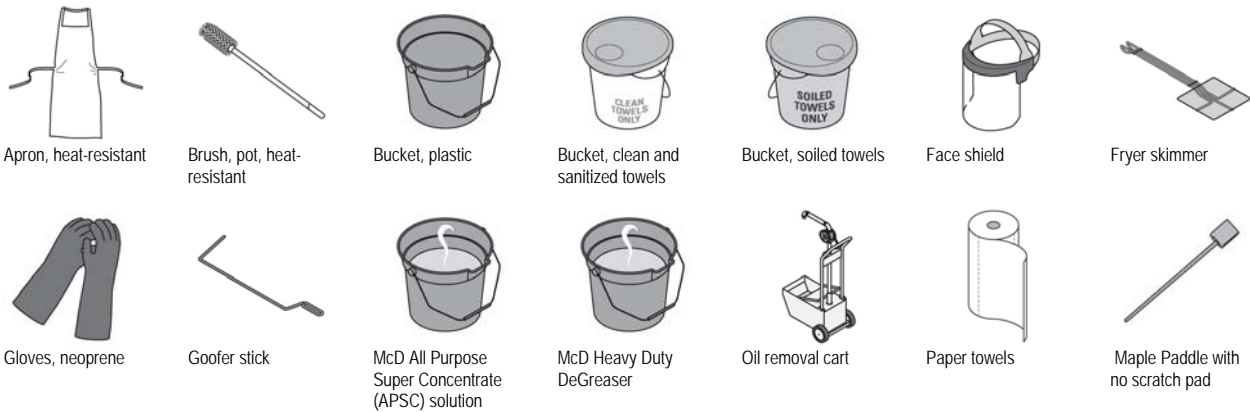
6 Recalibrate all remaining fryers.

Repeat steps 1 through 5 for all remaining fryers.



Why	Removes caramelized oil from elements (if electric) and frypot.	
Time required	5 minutes to prepare	15 minutes to prepare; 60 per pot to complete
Time of day	This task can be performed one pot at a time. You will be able to serve customers with remaining pots.	For 24-hour restaurants: This task can be performed one pot at a time. You will be able to serve customers with remaining pots.
Hazard icons	 Chemicals  Electricity  Hot Liquids/Steam  Hot Oil  Hot Surfaces  Manual Handling  Moving Parts  Sharp Objects/Surfaces  Slippery Floors	

Tools and supplies



Procedure *The Deep Cleaning follows procedures developed by Kay Chemical. Their instructions are needed in addition to this PM.*

1 Prepare for Deep Clean and turn fryer off.

Put on neoprene gloves, a heat-resistant apron, and a face shield. You must wear this equipment throughout this procedure.

This procedure should be done for only one vat at a time.

Confirm that the fryer filters are in place. Turn at least one exhaust fan on. The fan must stay on for the entire procedure.

Make sure the basket support rack is in place in the vat.

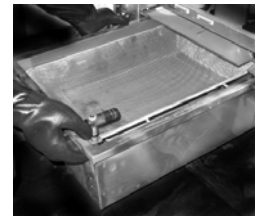
Press the on/off button to turn the fryer off. The display will show "OFF."



Equipment Alert
Avoid accidentally activating the fire extinguishing system by keeping an exhaust fan on and the fryer filters in place during the entire procedure.



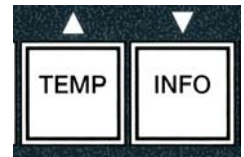
2 Remove filter pan.
Remove the filter pan and remove crumb basket, hold-down ring, filter pad and screen.



3 Position MSDU.
Ensure the MSDU (McDonald's Shortening Disposal Unit or oil removal cart) is in place under the drain.



4 Enter Deep Clean mode.
Press and hold the Temp and Info buttons simultaneously until LEVEL 1 is displayed on the computer changing to ENTER CODE.



Deep Clean Mode JIB System (continued)

- 5 Enter Code.
Enter 1-2-3-4 with the numbered keys



- 6 Scroll to Deep Clean.
Press the ▼ "Info" button to scroll to DEEP CLEAN MODE.



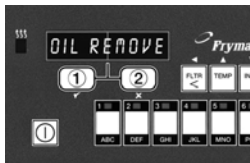
- 7 Press checkmark key.
Press the 1 ✓ key under the vat to be cleaned.



- 8 Confirm Deep Clean.
The computer display alternates between DEEP CLEAN? and YES NO. Press the 1 ✓ key.



- 9 Confirm Oil is Removed.
Split Pots: Computer displays Deep Clean, alternating with L R. Press the 1 ✓ or 2 ✕ button under the split vat to be cleaned. Computer displays IS OIL REMOVED? alternating with YES NO.



Full Pots: Computer displays IS OIL REMOVED? alternating with YES NO.

- 10 Confirm Pot Status.
Empty Vat: Press the 1 ✓ key. Computer displays SOLUTION ADDED? alternating with YES.



Oil-Filled Vat: Press the 2 ✕ key. Computer displays IS DISPOSAL UNIT IN PLACE? alternating with YES NO.



- 11 Drain oil from vat.
Empty Vat: Skip to Step 12.

Be sure the MSDU (McDonald's Shortening Disposal Unit or oil removal cart) is in place underneath the drain spout on the fryer.

Full Vat: Press the 1 ✓ key and let the oil drain into the oil removal cart. Push any pieces of fried food or other sediment into the drain valve, so they drain out. Computer displays DISPOSING changing to VAT EMPTY?

Press the 1 ✓ key.



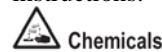
The oil may be very hot. Avoid splashing oil.

- 12 Replace filter pan.
Place filter pan with all internal components removed in the fryer cabinet.



- 13 Add degreaser and hot water to vat.
Pour McD Heavy-Duty Degreaser carefully into the vat. Use 2/3 gallon (2.52 liters) of degreaser if you are cleaning a full vat. Use 1/3 gallon (1.26 liters) of degreaser if you are cleaning one side of a split vat. Finish filling the vat with hot water. Solution should be 1 inch above fill line.

Refer to Kay Chemical instructions Fryer Deep Clean Procedure for additional instructions.



McD Heavy Duty Degreaser

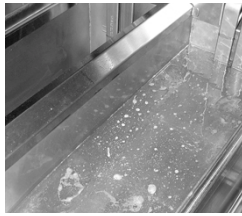
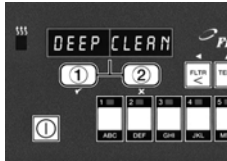


Deep Clean Mode JIB System (continued)

- 14 After adding Cleaning Solution Computer displays SOLUTION ADDED alternating with YES. Press the 1 ✓ key.



- 15 Start Deep Clean Computer displays DEEP CLEAN alternating with a countdown timer for one hour. The solution will reach a temperature of 195°F (91°C). The solution should be at a soft, rolling simmer. Complete steps 15 through 18 while the timer is running.

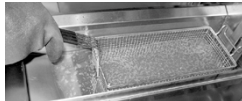


Hot Liquids/Steam

The solution should never come to a rolling boil, or it may boil over. If unit starts to boil over cancel deep clean by pressing and holding the 2x button for three seconds.

Never leave the fryer unattended during deep clean.

- 16 Clean fry baskets. Place the fry baskets into the cleaning solution. Have another crew person remove them when clean and take them to the three-compartment-sink. Rinse and dry them thoroughly.



Equipment Alert

Do not place any aluminum parts in the boiling solution. The solid metal basket hangers are made of aluminum.

- 17 Clean basket support rack. Use the goofer stick to remove the basket support rack from the vat. Have another crew person take the rack to the three-compartment-sink, and rinse it thoroughly in hot water. Dry thoroughly.



Hot Surfaces

The basket support rack is very hot.

- 18 Scrub inside of vat. Scrub the side, front, and back walls of the vat with a heat-resistant pot brush to remove any remaining deposits.



- 19 Clean Done After one hour, the computer displays CLEAN DONE and sounds an alarm. Press 1 ✓ to silence alarm.



- 20 Drain solution from vat. Follow Kay Chemical Deep Cleaning Procedure to remove solution.

The computer displays IS SOLUTION REMOVED? alternating with YES. Once the solution is removed press 1 ✓ button.



Hot Liquids/Steam

The solution will be very hot. Avoid splashing.

Deep Clean Mode JIB System (continued)

- 21 Scrub inside of vat.**
The computer displays **SCRUB VAT COMPLETE?** alternating with **YES**.

Use the maple paddle with non scratch pad to scrub the side, front, back and top of vat. Remove any remaining deposits. McD Fryer Cleanser may be use also.

Once the vat is scrubbed press the 1 ✓ button.



- 22 Draining**
The computer displays **DRAINING** to drain the small amount of solution from the vat.



The solution will be very hot. Avoid splashing.

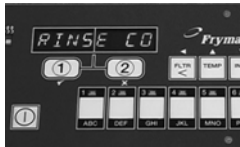


- 23 Rinse vat with water.**
Rinse the vat thoroughly with warm water (100°F or 38° C). Be sure to have the filter pan inserted to catch rinse water. Repeat with more clean, warm water.



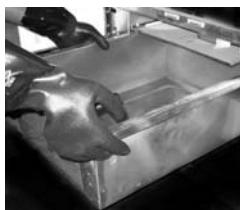
- 24 Rinse Complete**
The computer displays **RINSE COMPLETE?** alternating with **YES**.

Press the 1 ✓ button when the rinse is complete.

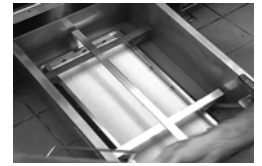


- 25 Remove filter pan.**
The computer displays **REMOVE PAN.**

Remove the filter pan.



- 26 Dry Vat, Clean and Dry Pan**
The computer displays **VAT AND PAN DRY?** Alternating with **YES**. Remove and drain the filter pan in accordance with Kay Chemical Deep Cleaning procedure. Wipe the vat down with a clean, sanitized towel. Thoroughly dry the inside of the vat with paper towels. Clean and dry the filter pan. Reassemble it with its components and install a clean filter pad.

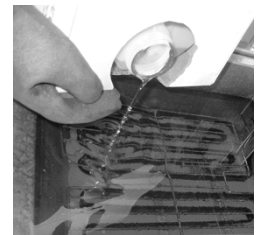


- 27 Vat, Pan Dry**
Press 1 ✓ when the vat and pan are dry and ready to return to service.

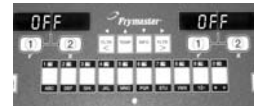


- 28 Fill the vat with oil.**
The computer displays **MANUAL FILL VAT** alternating with **YES**. Fill the vat with the appropriate amount of oil.

Press 1 ✓ when the vat is filled to the bottom oil level line.

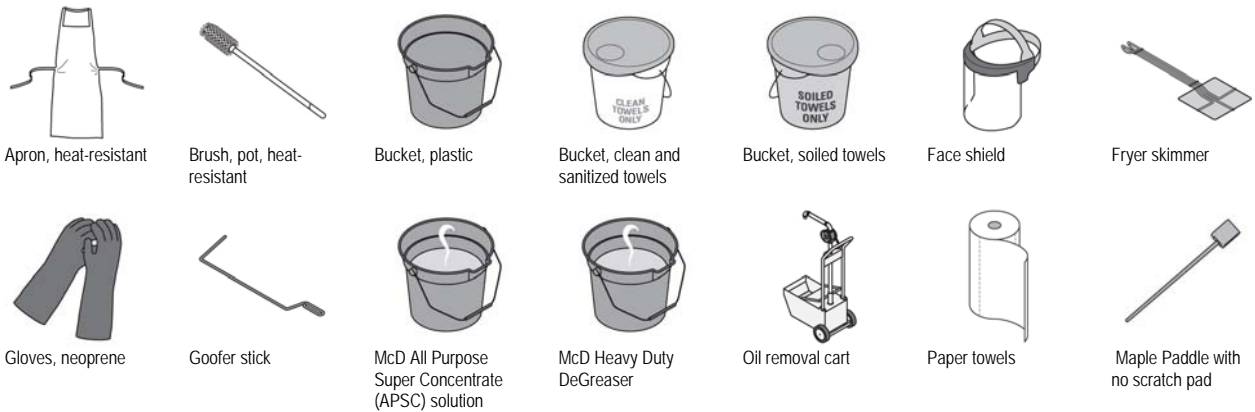


- 29 Return to OFF.**
The computer displays **OFF**.



Why	Removes caramelized oil from elements (if electric) and frypot.	
Time required	5 minutes to prepare	15 minutes to prepare; 60 per pot to complete
Time of day	This task can be performed one pot at a time. You will be able to serve customers with remaining pots.	For 24-hour restaurants: This task can be performed one pot at a time. You will be able to serve customers with remaining pots.
Hazard icons		

Tools and supplies



Procedure *The Deep Cleaning follows procedures developed by Kay Chemical. Their instructions are needed in addition to this PM.*

1 Prepare for Deep Clean and turn fryer off.

Put on neoprene gloves, a heat-resistant apron, and a face shield. You must wear this equipment throughout this procedure.

This procedure should be done for only one vat at a time.

Confirm that the fryer filters are in place. Turn at least one exhaust fan on. The fan must stay on for the entire procedure.

Make sure the basket support rack is in place in the vat.

Press the on/off button to turn the fryer off. The display will show "OFF."

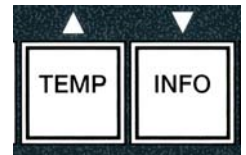


Equipment Alert
Avoid accidentally activating the fire extinguishing system by keeping an exhaust fan on and the fryer filters in place during the entire procedure.



2 Enter Deep Clean mode.

DO NOT drain oil to be disposed into the waste tank into a dirty filter pan or one with components removed. Press and hold the Temp and Info buttons simultaneously until LEVEL 1 is displayed on the computer changing to ENTER CODE.



3 Enter Code.

Enter 1-2-3-4 with the numbered keys



4 Scroll to Deep Clean.

Press the "Info" button to scroll to DEEP CLEAN MODE.



Deep Clean Mode Bulk System (continued)

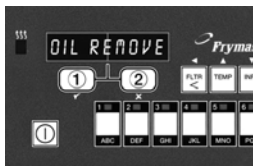
- 5 Press checkmark key.
Press the 1 ✓ key under the vat to be cleaned.



- 6 Confirm Deep Clean.
The computer display alternates between DEEP CLEAN? and YES NO. Press the 1 ✓ key.



- 7 Confirm Oil is Removed.
Split Pots: Computer displays Deep Clean, alternating with L R. Press the 1 ✓ or 2 ✕ button under the split vat to be cleaned. Computer displays IS OIL REMOVED? alternating with YES NO.



Full Pots: Computer displays IS OIL REMOVED? alternating with YES NO.

- 8 Confirm Pot Status.
Empty Vat: Press the 1 ✓ key. Computer displays SOLUTION ADDED? alternating with YES.



Oil-Filled Vat: Press the 2 ✕ key. Computer displays DRAINING changing to VAT EMPTY? alternating with YES?



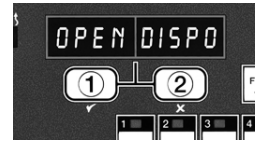
Hot Oil
The oil may be very hot.
Avoid splashing oil.



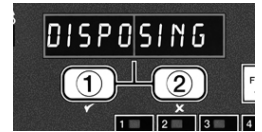
- 9 Vat empty.
Press the 1 ✓ key



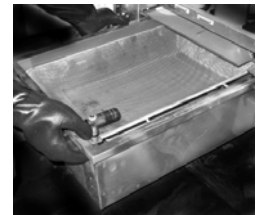
- 10 Open dispose valve.
The computer displays OPEN DISPOSE VALVE. Unlock the valve and pull the dispose valve handle completely forward to start disposal.



- 11 Disposing
The computer displays DISPOSING for four minutes while the pump is running.



- 12 Remove filter pan.
The computer displays REMOVE PAN. Remove the filter pan and ensure the pan is empty. If empty remove crumb basket, hold-down ring, filter pad and screen.



- 13 Is pan empty?
The computer displays IS PAN EMPTY? alternating with YES NO. Remove the filter pan and ensure the pan is empty.



Empty Pan: Press the 1 ✓ key.

Oil in Pan: Press the 2 ✕ key. The pump runs for an additional four minutes.

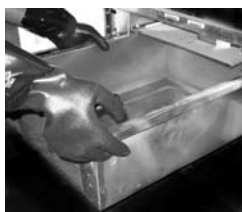


Deep Clean Mode Bulk System (continued)

- 14 Close dispose valve.**
The computer displays CLOSE DISPOSE VALVE. Close the dispose valve by pushing the valve handle completely toward the rear of the fryer until it stops. Lock the handle.



- 15 Insert filter pan.**
The computer displays INSERT PAN. Place filter pan with all internal components removed in the fryer cabinet.




 **Hot Surfaces**

- 16 Add degreaser and hot water to vat.**
Pour McD Heavy-Duty Degreaser carefully into the vat. Use 2/3 gallon (2.52 liters) of degreaser if you are cleaning a full vat. Use 1/3 gallon (1.26 liters) of degreaser if you are cleaning one side of a split vat. Finish filling the vat with hot water. Solution should be 1 inch above fill line.



Refer to Kay Chemical instructions Fryer Deep Clean Procedure for additional instructions.

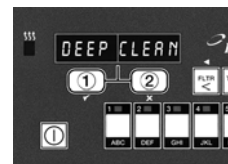
 **Chemicals**

McD Heavy Duty Degreaser

- 17 After adding Cleaning Solution**
Computer displays SOLUTION ADDED alternating with YES. Press the 1 ✓ key.



- 18 Start Deep Clean**
Computer displays DEEP CLEAN alternating with a countdown timer for one hour. The solution will reach a temperature of 195°F (91°C). The solution should be at a soft, rolling simmer. Complete steps 19 through 21 while the timer is running.



 **Hot Liquids/Steam**

The solution should never come to a rolling boil, or it may boil over. If unit starts to boil over cancel deep clean by pressing and holding the 2x button for three seconds.

Never leave the fryer unattended during deep clean.

- 19 Clean fry baskets.**
Place the fry baskets into the cleaning solution. Have another crew person remove them when clean and take them to the three-compartment-sink. Rinse and dry them thoroughly.



 **Equipment Alert**

Do not place any aluminum parts in the boiling solution. The solid metal basket hangers are made of aluminum.

- 20 Clean basket support rack.**
Use the goofer stick to remove the basket support rack from the vat. Have another crew person take the rack to the three-compartment-sink, and rinse it thoroughly in hot water. Dry thoroughly.



 **Hot Surfaces**

The basket support rack is very hot.

Deep Clean Mode Bulk System (continued)

- 21 Scrub inside of vat.
Scrub the side, front, and back walls of the vat with a heat-resistant pot brush to remove any remaining deposits.




- 22 Clean Done
After one hour, the computer displays CLEAN DONE and sounds an alarm. Press 1 ✓ to silence alarm.



- 23 Drain solution from vat.
Follow Kay Chemical Deep Cleaning Procedure to remove solution.

The computer displays IS SOLUTION REMOVED? alternating with YES. Once the solution is removed press 1 ✓ button.

 **Hot Liquids/Steam**
The solution will be very hot. Avoid splashing.




- 24 Scrub inside of vat.
The computer displays SCRUB VAT COMPLETE? alternating with YES.

Use the maple paddle with non scratch pad to scrub the side, front, back and top of vat. Remove any remaining deposits. McD Fryer Cleanser may be use also.

Once the vat is scrubbed press the 1 ✓ button.



- 25 Draining
The computer displays DRAINING to drain the small amount of solution from the vat.

 **Hot Liquids/Steam**
The solution will be very hot. Avoid splashing.



- 26 Rinse vat with water.
Rinse the vat thoroughly with warm water (100°F or 38° C). Be sure to have the filter pan inserted to catch rinse water. Repeat with more clean, warm water.



- 27 Rinse Complete
The computer displays RINSE COMPLETE? alternating with YES.

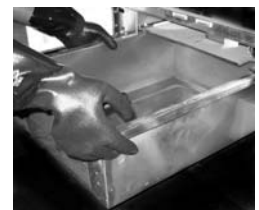
Press the 1 ✓ button when the rinse is complete.



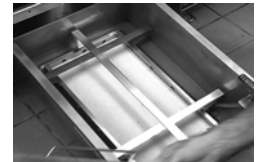
- 28 Remove filter pan.
The computer displays REMOVE PAN.

Remove the filter pan.

 **Hot Surfaces**



- 29 Dry Vat, Clean and Dry Pan
The computer displays VAT AND PAN DRY? Alternating with YES. Remove and drain the filter pan in accordance with Kay Chemical Deep Cleaning procedure. Wipe the vat down with a clean, sanitized towel. Thoroughly dry the inside of the vat with paper towels. Clean and dry the filter pan. Reassemble it with its components and install a clean filter pad.



Deep Clean Mode Bulk System (continued)

- 30 **Vat, Pan Dry**
Press 1 ✓ when the vat and pan are dry and ready to return to service.



- 31 **Fill the vat with oil.**
The computer displays FILL VAT FROM BULK? alternating with YES.
Fill the vat with the appropriate amount of oil.

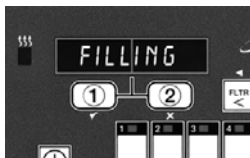


Press 1 ✓ when the vat is filled to the bottom oil level line.

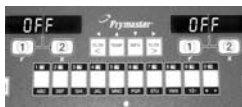
- 32 **Fill the vat with oil.**
The computer displays PRESS AND HOLD YES TO FILL alternating with YES.
Press and hold the 1 ✓ button to fill the vat. Release the button when the vat is filled to the bottom oil level line.






- 33 **Filling**
The computer displays FILLING while the vat is filling with oil. If the button is released the computer displays CONTINUE FILLING? alternating with YES NO. Press and hold the 1 ✓ button to continue filling.



- 34 **Return to OFF.**
The computer displays OFF.



Why	If the high-limit is not working properly it could lead to a serious equipment failure and unsafe conditions. Never operate a fryer that has a malfunctioning high-limit. Conduct this test when the fryer will not be needed for one hour and the oil is due to be changed. Discard the oil after completing this test.	
Time required	45 minute fryer warm up time	25 minutes per pot 1 hour for oil to cool down before disposal.
Time of day	After closing. Conduct this test when the cooking oil is due to be changed.	For 24-hour restaurants: during low-volume periods when oil is scheduled to be changed
Hazard icons	 Hot Liquids/Steam  Hot Oil  Hot Surfaces	

Tools and supplies



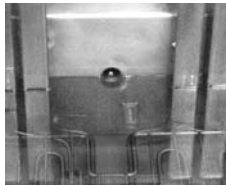
Procedure

- 1 Prepare for tests.**
Confirm that the oil in the fryer is scheduled to be changed. The oil must be discarded at the end of the procedure.


Check the oil level in the fryer. It should be at the upper "Oil Level" line.

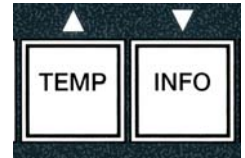
Check the temperature of the oil by pressing the TEMP button. The oil temperature should be above 180°F (82°C).

Confirm that the hood grease filters are in place, and turn the exhaust fans on. The fans must stay on for the entire procedure. During this procedure, the oil in the fryer is heated to very high temperatures. The oil may smoke slightly, and it will be extremely hot.



- 2 Turn Computer Off**
Press off buttons.

 Hot Surfaces
- 3 Enter Programming Mode**
Press and hold the Temp and Info buttons simultaneously until LEVEL 1 is displayed on the computer changing to ENTER CODE.
- 4 Enter Code**
Enter 1-2-3-4 with the numbered keys.
- 5 Computer display changes**
Computer displays Level 1 Program.
- 6 Scroll through choices**
Press the ▼ "Info" button to scroll to High Limit Test.
- 7 Confirm choice**
Press the 1 ✓ key.



Verify high-limit controls (continued)

- 8 Confirm test choice
The computer displays HI LIMIT? alternating with YES NO.



- 9 Press key
Press the ✓ key.



- 10 Press and hold check key.
The computer displays PRESS AND HOLD CHECK.



- 11 Press and hold key
Press and hold ✓ key of the vat being tested. The computer displays the vat temperature during the test.



- 12 Vat heats
The computer displays HOT HI-1, when the vat reaches 410°F±10°F (210°C±12°C). In computers used in the European Union (those with the CE mark), the temperature is 395°F (202°C).



- 13 High limit opens
The computer displays HELP alternating with HI-2, when the high limit opens between 423°to 447°F (217°C to 231°C).



- 14 High limit fails
If the high limit fails to open, the computer will display HIGH LIMIT FAILURE alternating with DISCONNECT POWER. If this occurs, disconnect power immediately and call for service.

- 15 Release key
Release the 1 ✓ button.

- 16 Once oil cools exit to off.
When the vat cools below 400°F (204°C), press the 2 ✕ twice to exit and return to OFF.



- 17 Dispose of oil.
Dispose of the oil after a high limit test. Use the MSDU (oil removal cart) for non-RTI stores.
If using a bulk oil system follow the proper procedures to dispose of oil.



- 18 Verify high-limit controls for all remaining fryers.
Repeat steps 3-18 for all remaining fryers.

Why	To keep the fryer's filter pump in working order	
Time required	2 minutes to prepare	5 minutes to complete
Time of day	At open; the fryer must be cool	For 24-hour restaurants: During a low-volume period when the fryer can be turned off

Hazard icons  Hot Oil  Hot Surfaces

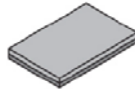
Tools and supplies



O-rings for the filter pump



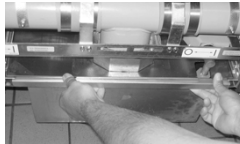
Flat tip screwdriver



No-scratch pad

Procedure

- 1 Prepare fryer for procedure.**
Check to make sure the fryer is cool. This procedure should be done only when the fryer is cool and the filter pan is empty.



- 2 Remove filter pan.**
Pull the filter pan out of the cabinet.



- 3 Replace O-ring.**
Remove the O-ring from the pan nozzle. Replace the O-ring with a new O-ring. O-rings can be purchased from your local authorized servicer.



Equipment Alert









Use only the manufacturer's replacement O-ring. These rings are manufactured specifically for use with hot cooking oils. Generic O-rings cannot be used for this purpose.

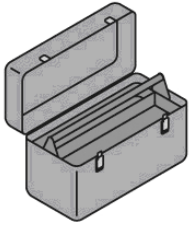
- 4 Clean pickup tubes.**
Clean the male and female pickup tubes with a no-scratch pad.



- 5 Reinstall filter pan.**
Reinstall the pan into the fryer cabinet.




Why	Frymaster recommends that a Factory Authorized Service Technician inspect this appliance at least annually. This will help ensure the equipment is in safe working order and operating at peak performance.
Time required	N/A 1 hour per fryer to complete inspection
Time of day	The inspection should be scheduled by the store to ensure business is not interrupted and to give the servicer adequate access to the equipment.
Hazard icons	 Chemicals  Electricity  Hot Oil  Hot Surfaces  Manual Handling  Moving Parts  Sharp Objects/Surfaces  Slippery Floors

Tools and supplies


Tools supplied by technician

Procedure
QUALIFIED TECHNICIANS ONLY

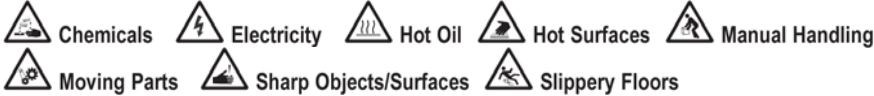
- 1 **Cabinet inspection**
Inspect the cabinet, inside and out, front and rear, for excessive oil buildup.
 **Hot Surfaces**
- 2 **Element inspection**
Verify that heating elements are in good condition with no carbon/caramelized oil build up. Inspect the elements for signs of extensive dry firing.
- 3 **Tilt inspection**
Verify that the tilt mechanism is working properly when lifting and lowering elements and that the element wires are not binding and/or chafing.
- 4 **Check fryer recovery time.**
Choose a vat on the fryer. Check the fryer's most recent recovery time for that vat, using the procedure in FR3 M1. The most recent recovery time should be less than 1:40 (one minute, forty seconds).

If the fryer's recovery time is less than 1:40 (one minute, forty seconds). The procedure is complete for this vat. Go to step 6
- 5 **Adjust fryer, if necessary.**
If the fryer's recovery time is not acceptable, check the following items on the fryer. If you find any problems, correct them as described.

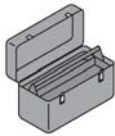
For electric fryers only, confirm that the large power plug is properly plugged in. Adjust as necessary. Continue to step 6.
- 6 **Amp-draw check**
Verify the heating element amp-draw is within the allowed range as indicated on the appliance's rating plate.

Annual Inspection (electric fryers only) (continued)

- 7 Probe check**
Verify that the temperature and high-limit probes are properly connected, tightened and functioning properly, and that mounting hardware and probe guards are present and properly installed.
- 8 Electrical component inspection**
Verify that component box and contactor box components (i.e. computer/controller, relays, interface boards, transformers, contactors, etc.) are in good condition and free from oil build up or other debris.
- 9 Wiring connection inspection**
Verify that component box and contactor box wiring connections are tight and that wiring is in good condition.
- 10 Safety device check**
Verify that all safety features (i.e. contactor shields, drain safety switches, reset switches, etc.) are present and functioning properly.
- 11 Frypot examination**
Verify that the frypot is in good condition and free of leaks and that the frypot insulation is in serviceable condition.
- 12 Wiring harness inspection**
Verify that all wiring harnesses and connections are tight and in good condition.
- 13 Oil line inspection**
Inspect all oil-return and drain lines for leaks and verify that all connections are tight.

Why	Frymaster recommends that a Factory Authorized Service Technician inspect this appliance at least annually. This will help ensure the equipment is in safe working order and operating at peak performance.
Time required	1.5 hours to complete
Time of day	The inspection should be scheduled by the store to ensure business is not interrupted and to give the servicer adequate access to the equipment.
Hazard icons	

Tools and supplies



Tools supplied by technician

Procedure

QUALIFIED TECHNICIANS ONLY

1 Cabinet inspection

Inspect the cabinet, inside and out, front and rear, for excessive oil buildup.



2 Check regulated gas pressure.

Contact the local gas company or a service agency to check the gas pressure out of the fryer's gas regulator.

For natural gas, the pressure must be 3.0 in. W.C. (76 mm W.C.) For propane gas, the pressure must be 8.25 in. W.C. (210 mm W.C.)

If the pressure does not meet these standards, ask the service agency or gas company to adjust the pressure to meet the standard.

3 Probe check

Verify that the temperature and high-limit probes are properly connected, tightened and functioning properly, and that mounting hardware and probe guards are present and properly installed.

4 Clean and Replace gas valve vent tube.

Clean and replace the gas valve vent tube. Follow the cleaning procedure in the service manual.

5 Clean combustion air blower.

Clean the combustion air blowers. Follow the cleaning procedure in the service manual.

6 Check fryer recovery time.

Choose a vat on the fryer. Check the fryer's most recent recovery time for that vat, using the procedure in FR3 M1. The most recent recovery time should be less than 2:25 (two minutes, twenty-five seconds).

If the fryer's recovery time is less than 2:25 (two minutes, twenty-five seconds) the procedure is complete for this vat. Go to step 9.

7 Check combustion.

If the fryer's recovery time is less than 2:25 (two minutes, twenty-five seconds) skip this step.

Connect the multimeter in series with the white flame sensor wire on the igniter. Allow the burner to operate for at least one minute after the melt cycle is completed. After 1 minute, the reading on the multimeter should be between 2.5 and 3.5 microamps. Any other reading is not acceptable.

After 90 seconds of continuous operation, check the color of the burner. The burner should glow bright orange-red. Use the Burner Color Comparison Chart inside the door of the fryer to identify the correct color. A blue flame or dark spots on the burner face are not acceptable.

Annual Inspection (gas fryers only) (continued)

8 Adjust combustion air blower, if necessary.

If the fryer's recovery time is less than 2:25 (two minutes, twenty-five seconds), skip this step.

If either the multimeter reading or the burner color is not acceptable, adjust the combustion air blower intake plate.

Loosen the locking nuts on the intake plate with a small adjustable wrench. Open or close the plate to adjust the airflow while watching the multimeter reading and the color of the burner. A blue flame usually means the burner isn't receiving enough air. Dark spots on the burner usually mean the burner is receiving too much air.

When the microamp reading is in the acceptable range and the burner color is bright orange-red, hold the blower intake plate in place. Then tighten the blower intake plate locking nuts.

9 Safety device check

Verify that all safety features (i.e. drain safety switches, reset switches, etc.) are present and functioning properly.

10 Frypot examination

Verify that the frypot is in good condition and free of leaks and that the frypot insulation is in serviceable condition.

11 Wiring harness inspection

Verify that all wiring harnesses and connections are tight and in good condition.

12 Oil line inspection

Inspect all oil-return and drain lines for leaks and verify that all connections are tight.

13 Calibrate remaining fryers.

Repeat steps 2 through 12 for each remaining vat and fryer.