

Frymaster

Model numbers MIE14 & MIG30
LOV – Low Oil Volume

Daily maintenance tasks

- FR 7 D1 Cleaning fryer
- FR 7 D2 Maintenance Filter

Weekly maintenance tasks

- FR 7 W1 Clean Behind Fryer

Bi-weekly maintenance task

- FR 7 B1 Calibrate fryer

Monthly maintenance task

- FR 7 M1 Calibrate fryer recovery time
- FR 7 M2 Clean Oil Sensor

Quarterly maintenance tasks

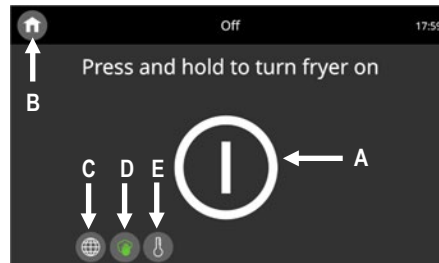
- FR 7 Q1 Deep Clean, JIB/BIB System
- FR 7 Q2 Deep Clean, Bulk oil system
- FR 7 Q3 High Limit Check
- FR 7 Q4 O-Ring inspection
- FR 7 Q5 Clean Combustion Fan Filter Assembly

Annual maintenance tasks

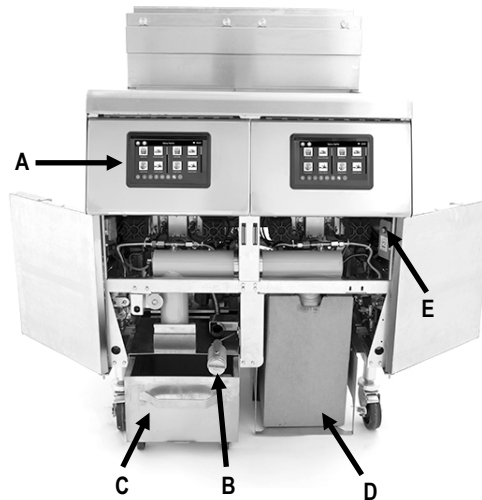
- FR 7 A1-T Servicer inspection (Electric fryers only)
- FR 7 A2-T Service inspection (Gas fryers only)

Intuition Touch Screen Controller

A. ON/OFF Button, B. Home Button, C. Language Change Button Product Buttons, D. Filter Button, E. Temperature Button



Model MIG30



A. Touch Screen controller, B. Filter Pre-Screen, C. Filter pan, D. Top Off Oil Container, E. Top Off 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.

04/2026



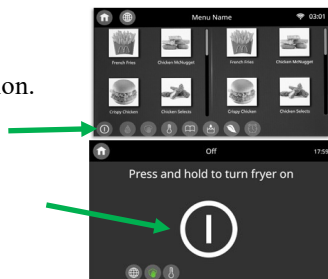
Why	Removed caramelized oil from fryer and clean element hub.	
Time required	5 minutes to prepare	15 minutes to complete (5 minutes per pot)
Time of day	Low-volume periods	For 24-hour restaurants: overnight or during low-volume periods
Hazard icons	 Hot Oil  Hot Surfaces  Sharp Objects/Surfaces  Electricity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

Tools and supplies



Procedure


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



2 Put on protective gear.
Use all McDonald's approved safety equipment, including heat-resistance apron, face shield and neoprene gloves.



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

 **Hot Oil**
Hot oil can cause severe burns

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



 Hot Oil  Hot Surfaces

Use a small amount of QSR Fryer Cleanser on a Hi-Temp or a non-scratch scouring pad (electric only).
Use Hi-Temp or non-scratch scouring pad to clean around the element hub and surrounding housing area.



Once area has been cleaned, wipe off excess with a sanitizer soaked towel. **Ensure the towel is not dripping** with solution around hot oil.

Daily Cleaning of Fryers (continued)

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.



4 Clean underside area of heating element hub (electric only).

Use a small amount of QSR Fryer Cleanser on a Hi-Temp or a non-scratch scouring pad.

Use Hi-Temp or non-scratch scouring pad to clean the underside of the element hub and surrounding housing area.

Once area has been cleaned wipe off excess with a sanitizer soaked towel. **Ensure the towel is not dripping** with solution around hot oil.

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



5 Wipe down surfaces.

Spray a clean, sanitizer-soaked towel with Heavy Duty Degreaser, McD MD or McD UR solution to thoroughly wipe down all surfaces of the fryer to remove grease and soil build-up. Ensure the towel is not dripping with solution around hot oil. Allow surface to air dry.



Oil in fryer may be very hot.

Equipment Alert

When wiping down equipment, always be careful not to drip water into electrical components.

6 Repeat for remaining frypots.

Why Cleans the vat of crumbs and filters the oil thoroughly to prolong the life of the oil.

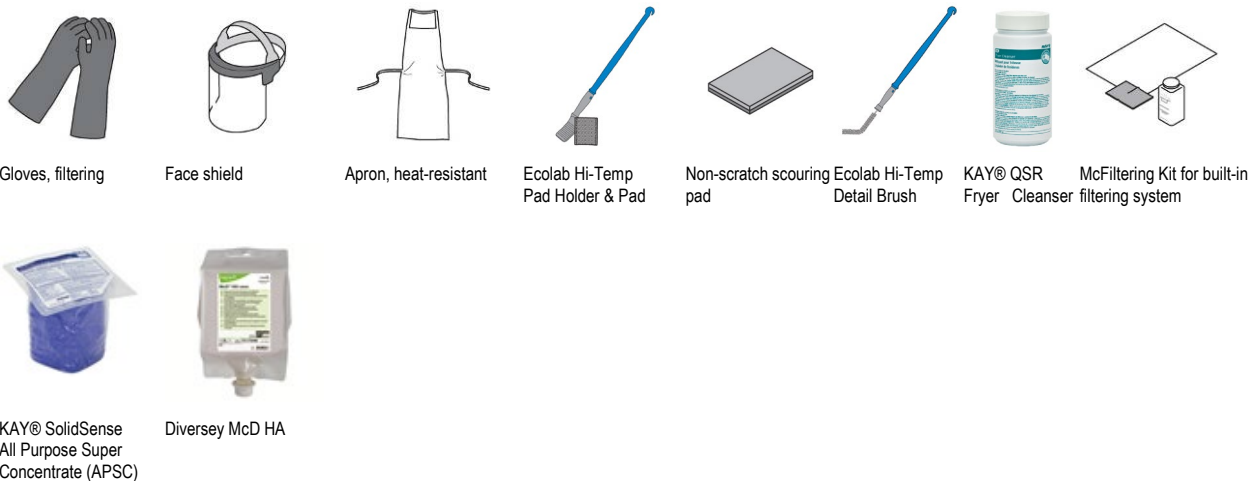
Time required 5 minutes to prepare 10 minutes per vat to complete.

Time of day During low volume hours.

Hazard icons

	Chemicals		Electricity		Hot Liquids/Steam		Hot Oil		Hot Surfaces
	Manual Handling		Moving Parts		Sharp Objects/Surfaces		Slippery Floors		

Tools and supplies

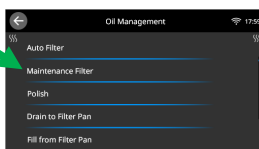


Procedure

1 Press FILTER button
 Make sure fryer is on and oil is hot to get the best results from filtering. Press the filter button at the bottom of the screen to enter the filter menu.
 This procedure should be done for only one vat at a time.

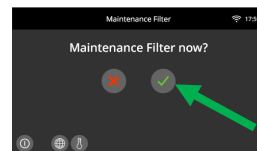


2 Select Maintenance Filter
 Select and press Maintenance Filter from the list.



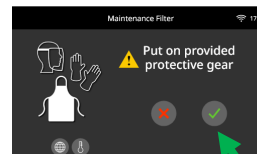
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3 Press ✓ button
 The controller displays Maintenance Filter now?
 Press the ✓ button to continue.
 Ensure the filter pan and pan cover are properly in place.
 Press the ✓ button if prompted.



★ Tip
 If the filter pan is not properly in place, a “P” is displayed in top right corner.

4 Put on protective gear
 Use all McDonald’s approved safety equipment, including heat-resistance apron, face shield and neoprene gloves.
 Press the ✓ button.



Hot Oil
 Hot oil can cause severe burns.

continued ▶

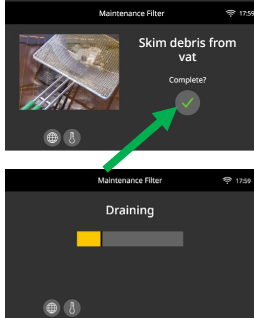
Maintenance Filter (continued)

5 Skim debris

Skim the crumbs from the oil with the skimmer using a front to back motion, removing as many crumbs as possible from the vat.

Press the ✓ button.

The oil drains from the vat.



6 Lift elements (electric only)

Once oil has drained, raise the hinged elements.



Hot Surfaces

Use protective gloves when lifting elements or burns could result.



Equipment Alert

Be careful not to damage the probe in center of elements



7 Scrub inside vat

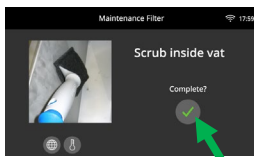
Use the Hi-Temp Pad Holder, pad or non-scratch scouring pad, and a small amount of KAY QSR Fryer Cleanser to scrub the walls, corners and bottom of the inside of the vat. Use the Hi-Temp Detail Brush to remove debris build up from elements (electric only), corners of vats and other hard-to-reach areas.



Equipment Alert

Be careful not to damage the probes.

Press the ✓ button when complete.



continued ▶

8 Clean around and scrub the oil sensors.

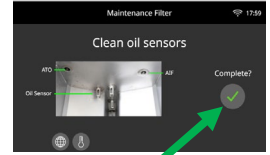
Use the Hi-Temp Pad, non-scratch scouring pad, or brush and fryer cleanser to remove the caramelized oil from the oil sensor (gas fryers only). Wipe down with paper towels to remove any residue.

Clean the sediment from around the AIF and ATO sensors (all fryers). Use a brush or other similar object which allows access around the probe. Use caution to ensure that the probe is not damaged.

Press the ✓ button when complete.

Equipment Alert

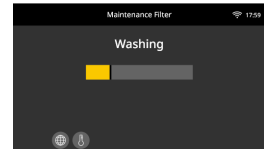
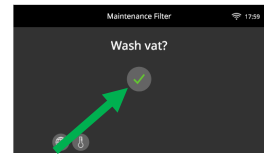
Be careful not to damage the probes.



9 Washing

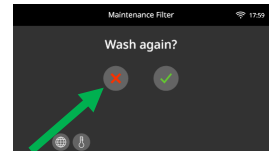
The controller displays Wash vat?

Lower the elements (electric only) and press the ✓ button. The controller displays Washing while oil is flushed through the vat.



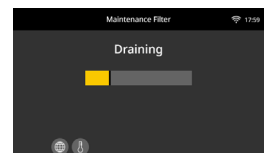
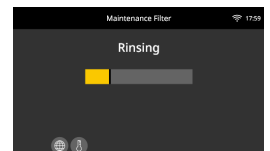
10 Wash again

Once wash cycle is complete, the controller displays Wash again?. If the vat is clean, press the X button. If the vat is not clean, press the ✓ button and step 9 is repeated.



11 Rinsing

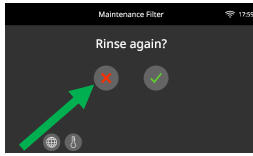
The controller displays Rinsing while the vat fills with oil and then drains to rinse the vat.



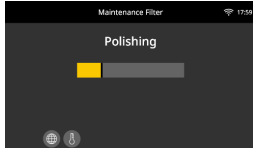
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Maintenance Filter (continued)

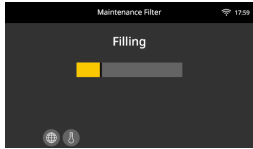
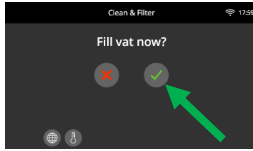
- 12 Rinse again**
Once the rinse is complete, the controller displays Rinse again?. If the vat is clean press the X button. If the vat is not clean, press the ✓ button and step 11 is repeated.



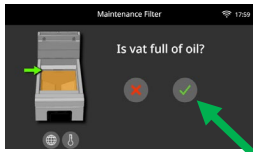
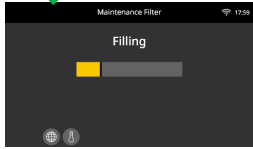
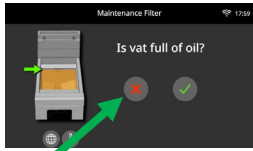
- 13 Polish**
The controller displays Polishing while the oil is circulated through the filter system for 5 minutes.



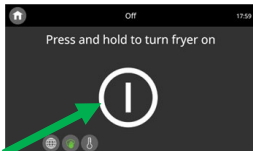
- 14 Fill vat**
Once the polish cycle is complete, the controller displays Fill vat now?. Press the ✓ button and the vat fills with oil.



- 15 Is Vat Full?**
Once the vat is full, the controller displays Is vat full of oil?. Press the X button to run the pump again if the vat is **NOT** full. Press the ✓ button once the vat is full.

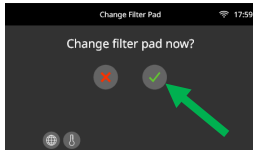


- 16 Turn power on**
Press the power button to turn the controller on and return the fryer to normal operation.



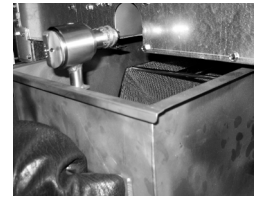
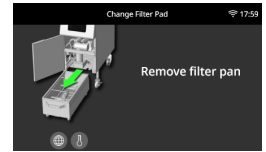
★ Tip

If the filter paper or pad has not been changed, the controller displays Change filter paper now?. Press the ✓ button to cancel the message, but it reappears every 4 minutes until the filter pad or paper has been changed.



continued ▶

- 17 Pull-out filter pan**
Open the door and pull the filter pan out from the cabinet slightly and wait until the dripping stops before completely removing the pan.



⚠ Hot Surfaces

The filter pan may be hot! Use protective gloves, or severe burns may result

- 18 Remove crumb basket**
Lift the crumb basket from the filter pan. Wipe the oil and crumbs from the crumb basket. Clean the crumb basket with soap and water, and thoroughly rinse with hot water.



- 19 Remove filter hold down ring**
Remove the filter hold down ring and clean with hot SolidSense All Purpose Super Concentrate (APSC) or McD HA solution at the compartment sink. Rinse **thoroughly** with hot water.



- 20 Remove filter pad or paper from pan**
Pull the filter pad or paper from the pan and discard.



- 21 Remove bottom inner screen**
Pull the bottom inner screen from pan and clean thoroughly with hot SolidSense All Purpose Super Concentrate (APSC) or McD HA solution at the compartment sink. Rinse **thoroughly** with hot water.



- 22 Clean filter drain pan**
Wipe the oil and crumbs from the filter pan.



continued ▶

Maintenance Filter (continued)

23 Reassembly

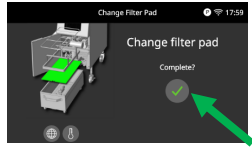
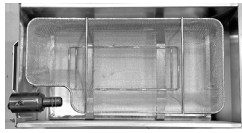
Reassemble in reverse order, placing the bottom screen into the filter pan **first**, followed by the filter pad with rough side facing up or filter paper, the hold down ring and finally the crumb basket.

★ Tip

Ensure the filter pan, bottom screen, crumb basket, and the hold down ring are thoroughly dry before placing filter pad into pan, as water will dissolve the filter pad.

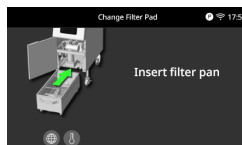
If using filter paper, sprinkle filter powder onto the filter paper.







Press the ✓ button once the filter pad or paper has been changed.



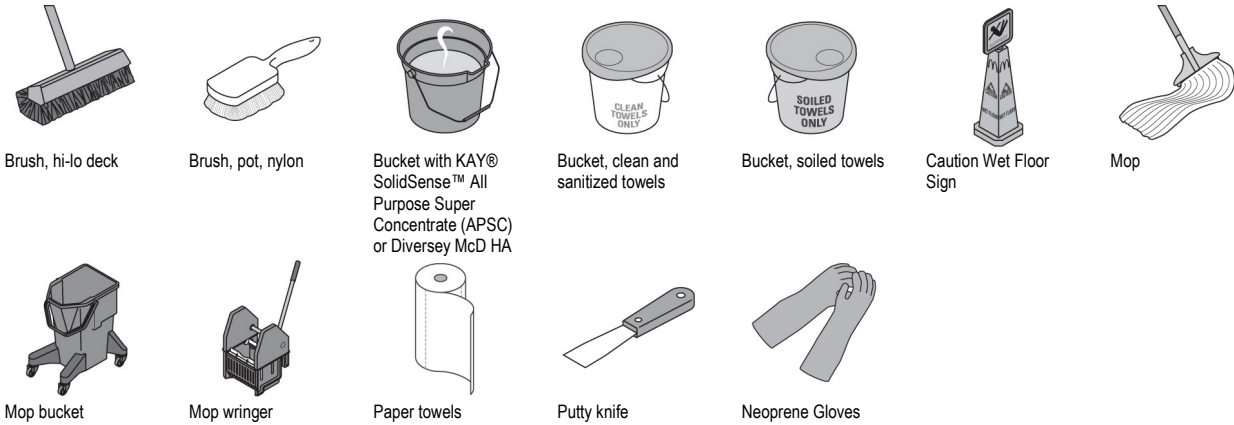
24 Insert Filter Pan

Insert the filter pan into the fryer once complete.



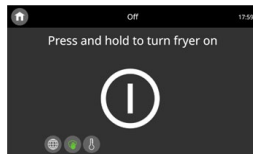
Why	To ensure high-quality fried products and reduce the possibility of a fire near the fryer	
Time required	5 minutes to prepare	45 minutes to complete
Time of day	After close	For 24-hour restaurants: overnight or during low-volume periods
Hazard icons	 Electricity  Hot Oil  Hot Surfaces  Manual Handling  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 oil in the trough and cup into the removal cart.

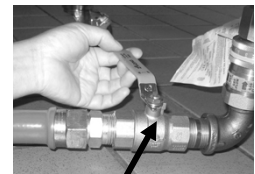


 **Hot Oil**
Oil in trough and cup may be hot. Use gloves.


continued ▶

- 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 KAY® SolidSense™ All Purpose Super Concentrate (APSC) or Diversey McD HA.



KAY® SolidSense™ All Purpose Super Concentrate (APSC) or Diversey McD HA



continued ►

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 KAY® SolidSense™ All Purpose Super Concentrate (APSC) or Diversey McD HA solution to scrub all 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 KAY® SolidSense™ All Purpose Super Concentrate (APSC) or Diversey McD HA 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 KAY® SolidSense™ All Purpose Super Concentrate (APSC) or Diversey McD HA solution to mop the entire floor around the fryer.



Slippery Floors

Floor may be wet from mopping.

continued ►

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.



Equipment Alert

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

continued ►

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.

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

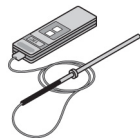
5 minutes to complete, once fryer has reached cooking temperature. Cook temperature should be reached in approximately 45 minutes.

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

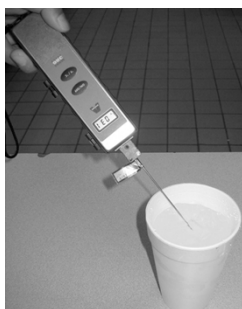


Neoprene Gloves

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. The cup should have 50 percent ice and 50 percent water.



Place probe in water

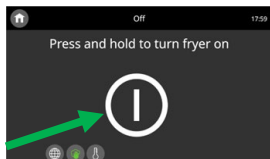
Place the probe in the ice water and stir continuously until the temperature readout stabilizes.

Read temperature

The readout should be 32°F (0°C), plus or minus 2°F (1°C). If not, the pyrometer may need calibrated, repaired, or replaced. For calibration, follow the calibration, checking, and adjusting procedures supplied by the manufacturer of the pyrometer.

2 Turn on fryer and heat oil.

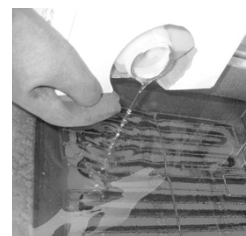
Press the on/off button to turn the fryer on. Set the fryer for the product to be cooked. Allow the oil in the fryer to reach cooking temperature and then cycle off.



continued ▶

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.

4 Cycle vat.

Allow the vat to cycle on and off three times. The heat indicator 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 button on the vat where the pyrometer reading was tested. The display will show the temperature for the vat.

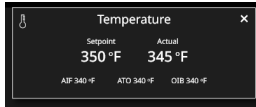


7 Compare temperature readings.

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 tested was a full vat, skip this step and go to step 9.

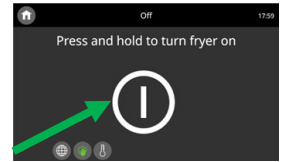
If the vat tested was one side of a split-vat, repeat steps 5 through 7 on the other side of the split-vat.



continued ►

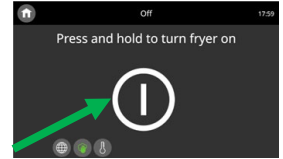
9 End calibration check.



When finished with 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.



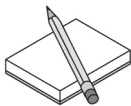
10 Calibrate remaining fryers.

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 opening	For 24-hour restaurants: in the morning
Hazard icons	 Hot Oil  Hot Surfaces	

Tools and supplies

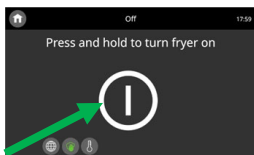


Paper and pencil

Procedure

1 Turn fryer on.

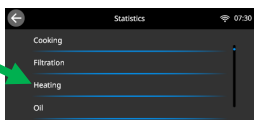
Press the on/off button to turn the fryer on. As it begins to heat, the screen will display Melt Cycle or “START”



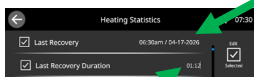
2 Check most recent recovery time.

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).

1. Press the HOME button.
2. Press the STATISTICS button.
3. Select Heating.



The Last Recovery Time and Duration are displayed at the top. Write down the recovery duration time.



NOTE: If the fryer is using solid shortening, the shortening should be stirred after the fryer exits melt temperature and prior to the fryer reaching 250F (121C) to eliminate the large masses of solid shortening from increasing the recovery times.

continued ▶

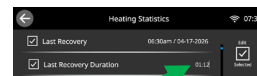
3 Compare most recent recovery duration time to acceptable recovery time.

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.

continued ▶



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.



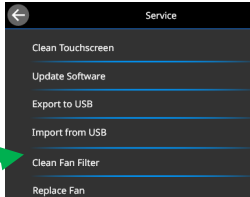
For electric fryers **only**, confirm that the large power plug is properly plugged into the receptacle. Adjust as necessary.

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 and filter. Adjust as necessary.

Clean filter by pressing HOME, SERVICE, CLEAN FAN FILTER and following the steps to clean and re-run a fan calibration again.

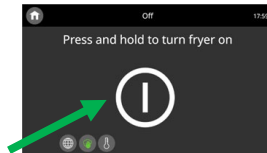


For gas fryers only, check the condition of the radiant burners.

Refer to troubleshooting guide in Operators manual.





5 Recalibrate all remaining fryers.

Repeat steps 1 through 4 for all remaining fryers.

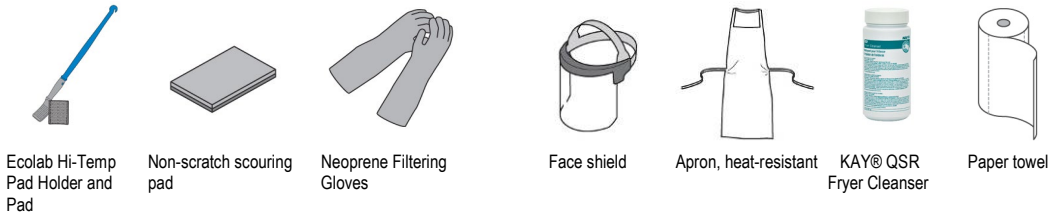


6 Check recovery time again by repeating steps 2 and 3.

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

Why	Removed caramelized oil from oil sensor to prevent heating failure.	
Time required	5 minutes to prepare	15 minutes to complete (5 minutes per pot)
Time of day	During low volume periods.	
Hazard icons	 Hot Oil  Hot Surfaces  Chemicals  Hot Liquids/Steam	

Tools and supplies



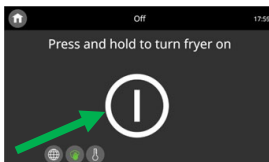
Procedure

1 Prepare for cleaning the Oil Sensor 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.

Press the on/off button to turn the fryer off.

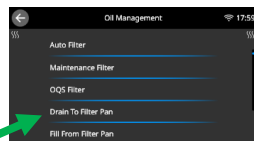


2 Press FILTER button.

Press the filter button at the bottom of the screen to enter the filter menu.

3 Select Drain Oil

Select and press Drain to Filter Pan from the list.



continued ▶

4 Press the ✓ button.

The controller displays Drain oil now?.

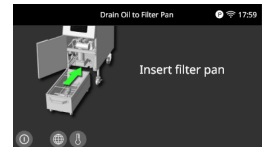
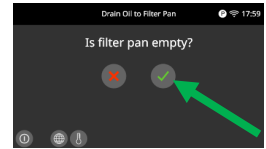
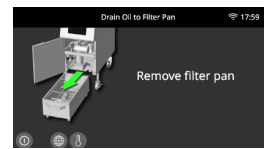
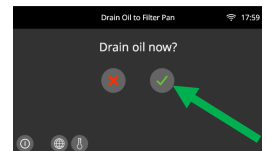
Press ✓ button to continue.

Remove filter pan to check that it is empty.

The controller displays Is filter pan empty?.

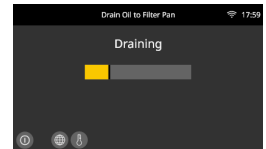
Press ✓ button if empty to continue.

Insert the filter pan.



5 Draining

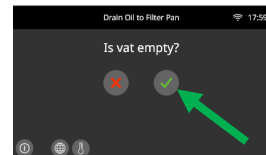
The oil drains from the vat.



6 Press the ✓ button.

Once the vat is empty, the controller displays Is vat empty?.

Press ✓ button to continue.






continued ▶

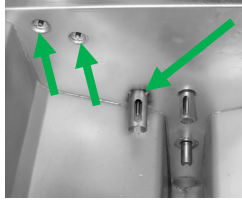
Clean Oil Sensor (continued)

7 Scrub the oil sensor.

Using the non-scratch scouring pad or brush, and fryer cleanser to remove the caramelized oil from the oil sensor. Wipe down with paper towels to remove any residue.

Use a brush to remove debris from the ATO & AIF sensors.

-  Hot Surfaces
-  Chemicals
-  Hot Oil

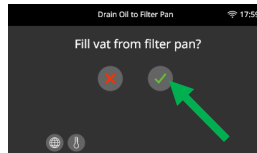
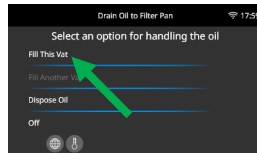


8 Press the ✓ button.

Select and press Fill This Vat.

The controller displays Fill vat from filter pan?.

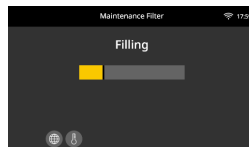
Press ✓ button to continue.



9 Filling

The oil returns to the vat.

-  Hot Oil



10 Press the ✓ button.

The controller displays Is vat full of oil?.

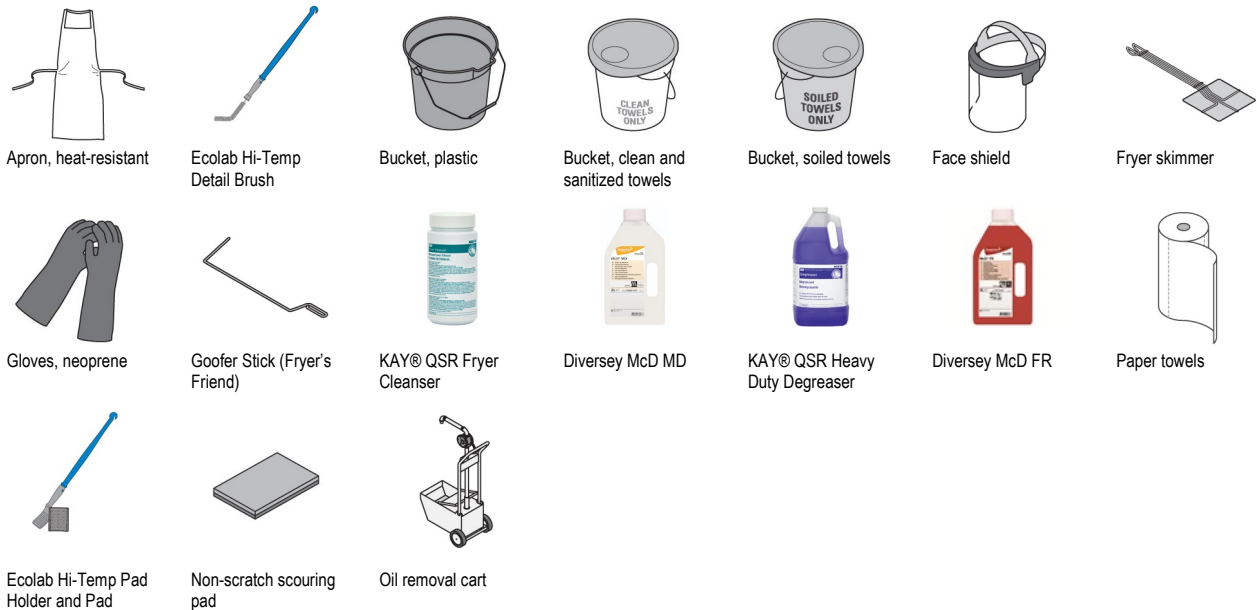
Press ✓ button if the vat is full of oil. If the vat isn't full, press the X button and return to step 9.



11 Repeat for remaining frypots.

Why	Removes caramelized oil from elements (if electric) and frypot.	
Time required	5 minutes to prepare	15 minutes to prepare; 60 minutes per pot to complete
Time of day	This task can be performed one vat at a time or on multiple vats. You will be able to serve customers with remaining pots.	For 24-hour restaurants: This task can be performed one vat at a time or on multiple vats. 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 or Diversey. Their instructions are needed in addition to this PM.

1 Prepare for Deep Clean.

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. Cover adjoining fryers containing oil.

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.

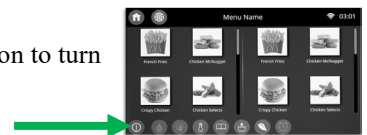
Equipment Alert

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

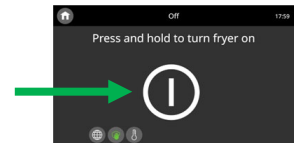
continued ▶

2 Turn the fryer off.

Press the on/off button to turn the fryer off.



3 The Fryer is OFF.



4 Press FILTER button

Press the filter button at the bottom of the screen to enter the filter menu.



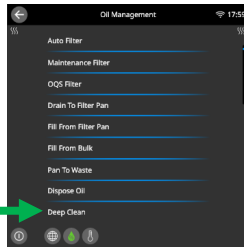
continued ▶

Deep Clean Mode JIB System (continued)

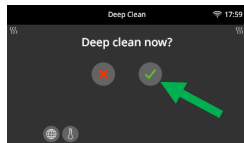
- 5 (Split Vats Only) Select Vat**
Select and press the vat to be cleaned.



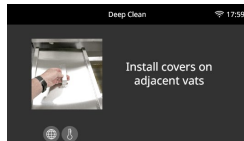
- 6 Select Deep Clean**
Scroll down and select Deep Clean.



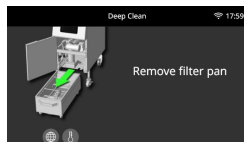
- 7 Confirm Deep Clean - Press ✓ button**
Press the ✓ button to continue.



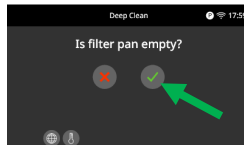
- 8 Cover adjacent vats**
Install vat covers on adjacent vats to prevent deep clean solution and/or water from contacting the oil.



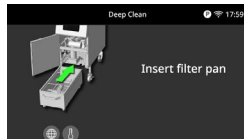
- 9 Remove the filter pan**
Remove the filter pan.



- 10 Confirm Pan Empty**
If the filter pan is empty press the ✓ button to continue.

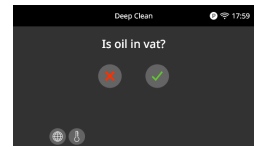


- 11 Insert Filter Pan**
Insert the filter pan into the fryer.

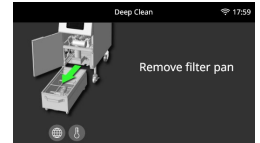


continued ▶

- 12 Confirm Vat Oil Status**
Oil-Filled Vat: Press the X button if oil is in the vat.
Empty Vat: Press the ✓ button if the vat is empty.
Skip to Step 19.



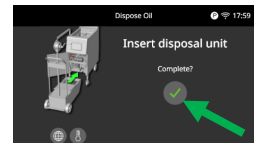
- 13 Remove the filter pan**
Remove the filter pan and remove crumb basket, hold-down ring, filter pad and screen.



- 14 Insert Shortening Disposal Unit**

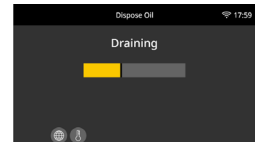
Ensure the SDU (Shortening Disposal Unit) or oil removal cart is in place under the drain.

Press the ✓ button after the disposal unit is positioned under the drain to continue.



- 15 Press ✓ button**
Ensure the SDU (Shortening Disposal Unit) or oil removal cart is in place under the drain.

Press the ✓ button after the disposal unit is under the drain and let the oil drain into the oil disposal unit or oil removal cart. Push any pieces of fried food or other sediment into the drain valve, to drain out. The controller displays Draining changing to Is vat empty?.



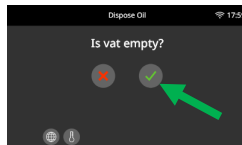
continued ▶



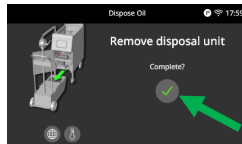
The oil may be very hot. Avoid splashing oil.

Deep Clean Mode JIB System (continued)

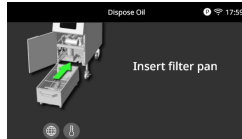
- 16 Confirm Vat Status.**
Press the ✓ button when the vat is empty.



- 17 Remove Shortening Disposal Unit**
Press the ✓ button once the disposal unit is removed.



- 18 Replace filter pan.**
Place the filter pan with **all internal components removed**, back into the fryer cabinet.



- 19 Add degreaser and hot water to vat.**
Pour KAY® QSR Heavy Duty Degreaser or Diversey McD MD or McD FR 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.



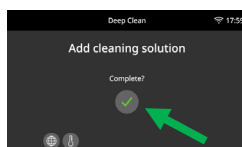
Refer to Kay Chemical or Diversey instructions Fryer Deep Clean Procedures for additional instructions.



Chemicals
KAY® QSR Heavy Duty Degreaser or Diversey McD MD or McD FR



- 20 After adding Cleaning Solution**
Press the ✓ button once solution is added..



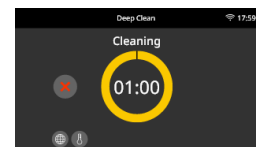
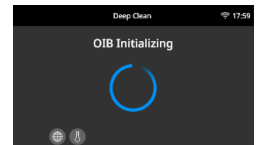
continued ▶

- 21 Start Deep Clean**
The solution will reach a temperature of 195°F (91°C). The solution should be at a soft, rolling simmer for one hour. Complete steps 22 through 24 while the timer is running.

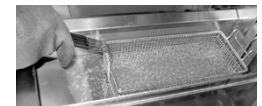


Hot Liquids/Steam
The solution should never come to a rolling boil, or it may boil over. If unit starts to boil over cancel deep clean by pressing the X button.

Never leave the fryer unattended during deep clean.



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



Equipment Alert
Do **NOT** place any aluminum parts like the screen that is in the bottom of the filter pan, in the boiling solution. The solution may dissolve the aluminum.

NOTE: The Sana grid screens are made of aluminum.

- 23 Clean basket support rack.**
Use the goofer stick (Fryer's Friend) 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
NOTE: The basket support rack is very hot.

continued ▶

Deep Clean Mode JIB System (continued)

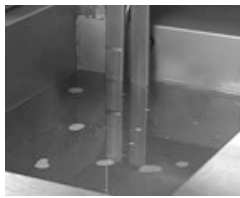
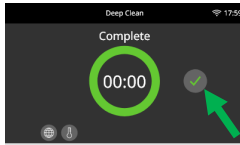
24 Scrub inside of vat

Scrub the side, front, and back walls of the vat with the Hi-Temp Pad Holder, non-scratch scouring pad and Kay QSR Fryer Cleanser to remove any remaining deposits.



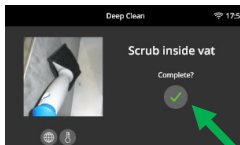
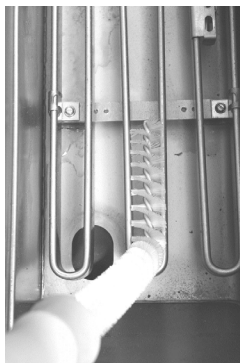
25 Clean Finished

After one hour, the controller displays Complete and sounds an alarm. Press the ✓ button to silence alarm.



26 Scrub inside of vat

Use the Hi-Temp Pad Holder, non-scratch scouring pad and Kay QSR Fryer Cleanser to scrub the side, front, and back walls of the vat. Remove any remaining deposits. Use the Hi-Temp Detail Brush to scrub in between and underneath coils, corners of vats and any other hard-to-reach areas.



continued ▶

27 Remove solution from vat.

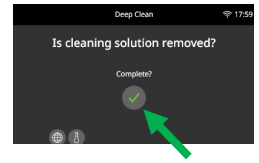
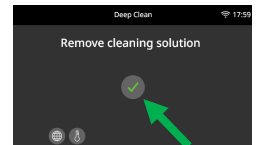
The controller displays Remove cleaning solution??. Press the ✓ button.

Follow Kay Chemical or Diversey Deep Cleaning Procedure to remove solution.

Once the solution is removed press the ✓ button.

 **Hot Liquids/Steam**

The solution will be very hot. Avoid splashing.



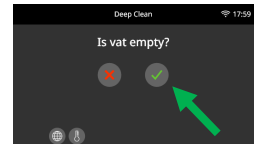
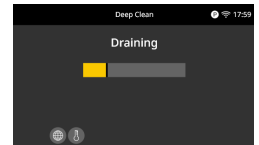
28 Draining

The controller displays Draining while it drains the small amount of solution left in the vat.

Once the vat is empty, press the ✓ button.

 **Hot Liquids/Steam**

The solution will be very hot. Avoid splashing.



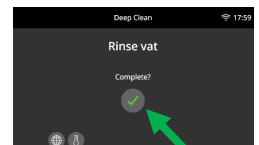
29 Rinse vat with water.

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. Watch the level in the filter pan to ensure it does not overflow. It may be necessary to empty between rinses.



30 Rinse Complete

Press the ✓ button when the rinse is complete.

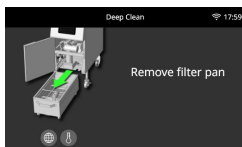


continued ▶

Deep Clean Mode JIB System (continued)

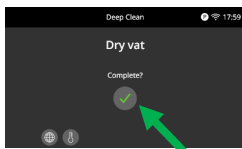
31 Remove filter pan.

Remove the filter pan and empty the water.



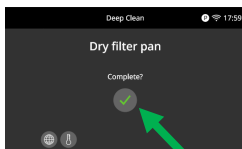
32 Dry Vat

Wipe the vat down with a clean, sanitized towel. Thoroughly dry the inside of the vat with paper towels. Press the ✓ button once the vat is dry and ready to return to service.



33 Dry Pan

Clean and dry the filter pan. Press the ✓ button once the pan is dry and ready to return to service.

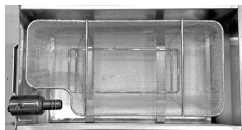
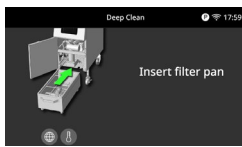


34 Reassemble and insert the filter pan.

Reassemble the filter pan with its components.

1. Ensure the screen is installed first.
2. Install a clean filter pad or paper.
3. Place the hold down ring on top of the pad or paper.
4. Insert the crumb tray on last.

Insert the filter pan with all the internal components installed, into the fryer cabinet.

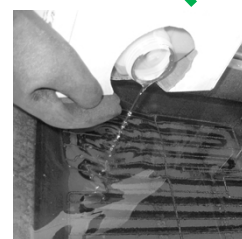
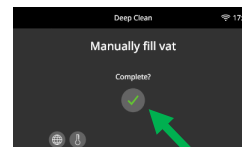


continued ►

35 Fill the vat with oil.

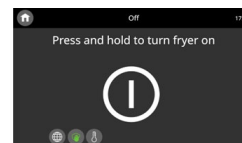
Manually fill the vat with the appropriate amount of oil.




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



36 Return to OFF.

The controller returns to OFF.



Why	If the high-limit is not working properly it could lead to 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.

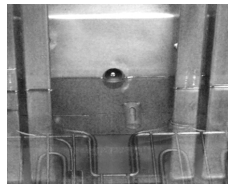
Confirm that the oil in the fryer is scheduled to be changed. The oil must be discarded at the end of the procedure.

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

Ensure the fryer is ON. Allow the fryer to reach setpoint temperature. The oil temperature should be at setpoint temperature 335°F (168°C) or higher.

Check the temperature of the oil by pressing the temperature button.

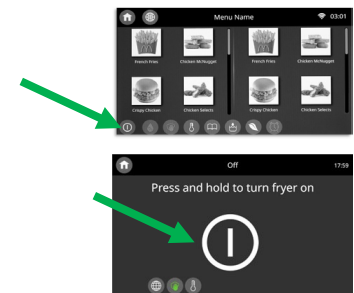
Confirm that the hood grease filters are in place and turn the exhaust fans on. The fans must stay on for the entire procedure. During this procedure, the oil in the fryer is heated to very high temperatures. The oil may smoke slightly, and it will be extremely hot.



continued ►

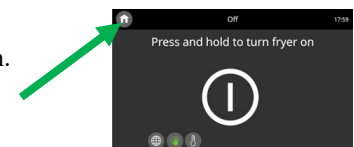
2 Turn Controller Off

Press off button.



3 Press the Home Button

Press the Home Button.



4 Press the Service Button

Press the Service Button.



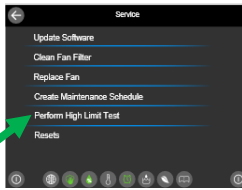
continued ►

Verify high-limit controls (continued)

5 Select the Perform High Limit Test

Select Perform High Limit Test.

Enter **1 6 5 0** to access.



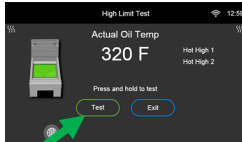
6 (Split Vats Only) Select Vat

Select and press the vat to be tested.



7 Press and hold button

Press and hold the Test button to begin high limit test. The controller displays the vat temperature during the test.



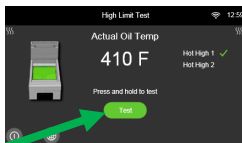
8 Vat heats

The controller displays a green check next to Hot Hi 1 when the vat reaches 410°F±10°F (210°C±12°C). In controllers used in the European Union (those with the CE mark), the temperature is 395°F (202°C).



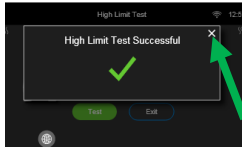
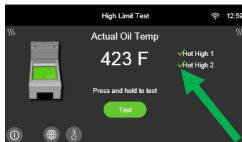
9 Press and hold button

The controller displays Press and hold to test. Continue pressing the Test button.



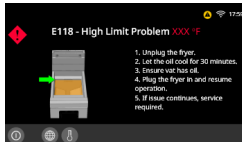
10 High limit opens

The controller displays a green check next to Hot High 2, when the high limit opens between 423°to 447°F (217°C to 231°C) followed by High Limit Test Successful. Press the X in the upper right corner to clear the message.



11 High limit fails

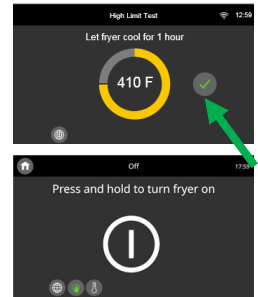
If the high limit fails to open, the controller will display E118 – High Limit Problem. If this occurs, disconnect power immediately and call for service.



continued ▶

12 Once oil cools exit to off.

When the vat cools below 400°F (204°C), press the √ button to exit and return to OFF.



13 Dispose of oil.

Dispose of the oil after a high limit test. Use the MSDU (oil removal cart) to dispose of the oil.

If using a bulk oil system follow the proper procedures to dispose of oil.

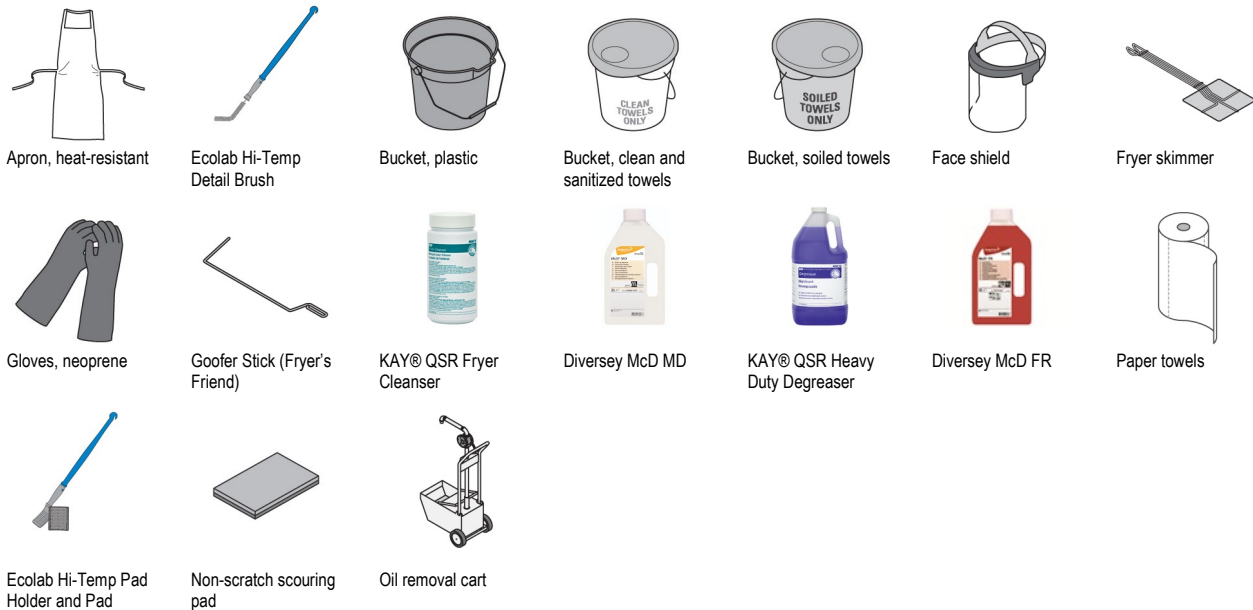


14 Verify high-limit controls for all remaining fryers.

Repeat steps 3-13 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 minutes per pot to complete
Time of day	This task can be performed one vat at a time or on multiple vats. You will be able to serve customers with remaining pots.	For 24-hour restaurants: This task can be performed one vat at a time or on multiple vats. 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 or Diversey. Their instructions are needed in addition to this PM.

- 1 Prepare for Deep Clean.**
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. Cover adjoining fryers containing oil.

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

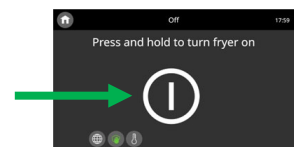
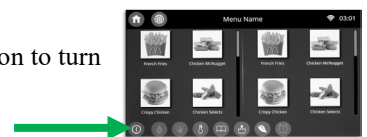
Make sure the basket support rack is in place in the vat.



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.

continued ▶

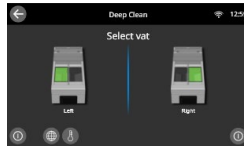
- 2 Turn the fryer off.**
Press the on/off button to turn the fryer off.
- 3 The Fryer is OFF.**
- 4 Press FILTER button**
Press the filter button at the bottom of the screen to enter the filter menu.



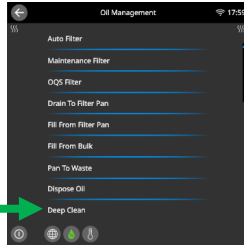
continued ▶

Deep Clean Mode Bulk System (continued)

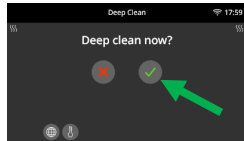
- 5 (Split Vats Only) Select Vat**
Select and press the vat to be cleaned.



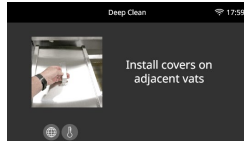
- 6 Select Deep Clean**
Scroll down and select Deep Clean.



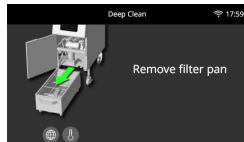
- 7 Confirm Deep Clean - Press ✓ button**
Press the ✓ button to continue.



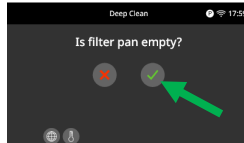
- 8 Cover adjacent vats**
Install vat covers on adjacent vats to prevent deep clean solution and/or water from contacting the oil.



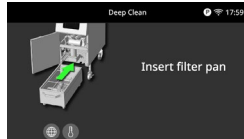
- 9 Remove the filter pan**
Remove the filter pan.



- 10 Confirm Pan Empty**
If the filter pan is empty press the ✓ button to continue.

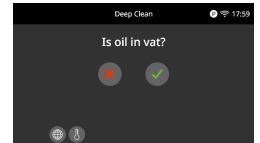


- 11 Insert Filter Pan**
Insert the filter pan into the fryer.

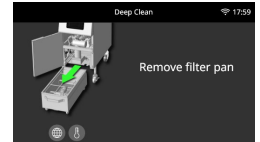


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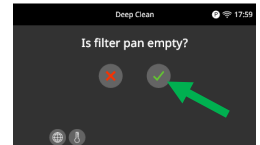
- 12 Confirm Vat Oil Status**
Oil-Filled Vat: Press the X button if oil is in the vat.
Empty Vat: Press the ✓ button if the vat is empty.
Skip to Step 24.



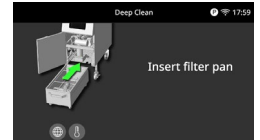
- 13 Remove the filter pan**
Remove the filter pan.



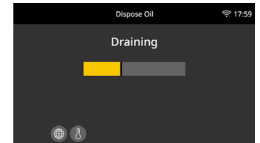
- 14 Confirm Pan Empty**
If the filter pan is empty press the ✓ button to continue.



- 15 Insert Filter Pan**
Insert the filter pan into the fryer.

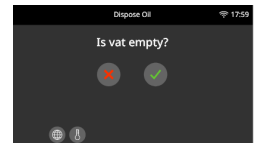


- 16 Draining**
The oil drains into the filter pan. Push any pieces of fried food or other sediment into the drain valve, to drain out.



continued ▶

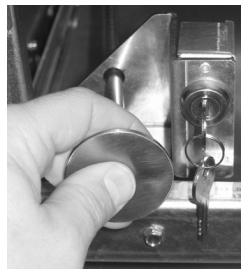
- 17 Confirm Vat Empty**
If the filter pan is empty press the ✓ button to continue.



Deep Clean Mode Bulk System (continued)

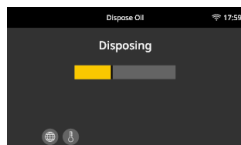
18 Open dispose valve

Unlock the valve and pull the dispose valve handle completely forward to start disposal.



19 Disposing

The controller displays Disposing for four minutes while the pump is running.



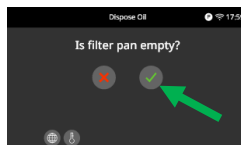
20 Remove filter pan

Remove the filter pan and ensure the pan is empty. If the pan is empty, remove crumb basket, hold-down ring, filter pad/paper and screen.



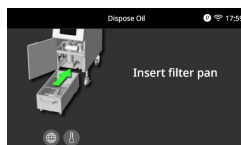
21 Confirm Pan Empty

If the filter pan is empty press the ✓ button to continue. Otherwise press the X button.



22 Replace filter pan

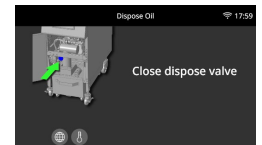
Place the filter pan with all internal components removed, back into the fryer cabinet.



continued ►

23 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.



24 Add degreaser and hot water to vat

Pour KAY® QSR Heavy Duty Degreaser or Diversey McD MD or McD FR 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 or Diversey instructions Fryer Deep Clean Procedures for additional instructions.

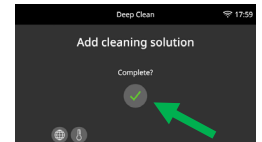


KAY® QSR Heavy Duty Degreaser or Diversey McD MD or McD FR



25 After adding Cleaning Solution

Press the ✓ button once solution is added..



continued ►

Deep Clean Mode Bulk System (continued)

26 Start Deep Clean

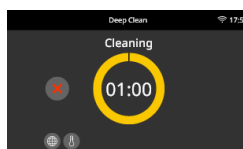
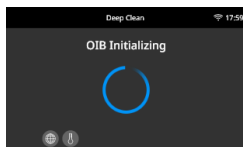
The solution will reach a temperature of 195°F (91°C). The solution should be at a soft, rolling simmer for one hour. Complete steps 22 through 24 while the timer is running.



Hot Liquids/Steam

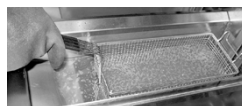
The solution should never come to a rolling boil, or it may boil over. If unit starts to boil over cancel deep clean by pressing the X button.

Never leave the fryer unattended during deep clean.



27 Clean fry baskets.

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



Equipment Alert

Do **NOT** place any aluminum parts like the screen that is in the bottom of the filter pan, in the boiling solution. The solution may dissolve the aluminum.

NOTE: The Sana grid screens are made of aluminum.

28 Clean basket support rack.

Use the goofer stick (Fryer's Friend) 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

NOTE: The basket support rack is very hot.



continued ▶

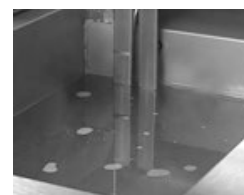
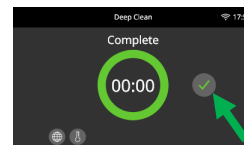
29 Scrub inside of vat

Scrub the side, front, and back walls of the vat with the Hi-Temp Pad Holder, non-scratch scouring pad and Kay QSR Fryer Cleanser to remove any remaining deposits.



30 Clean Finished

After one hour, the controller displays Complete and sounds an alarm. Press the ✓ button to silence alarm.

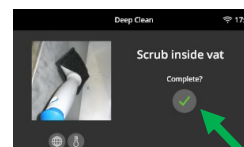
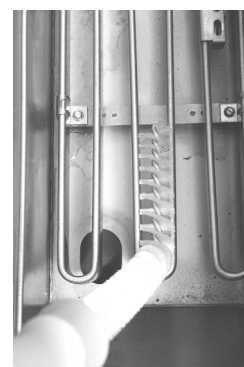


31 Scrub inside of vat

Use the Hi-Temp Pad Holder, non-scratch scouring pad and Kay QSR Fryer Cleanser to scrub the side, front, and back walls of the vat. Remove any remaining deposits. Use the Hi-Temp Detail Brush to scrub in between and underneath coils, corners of vats and any other hard-to-reach areas.



Once the vat is scrubbed press the ✓ button.



continued ▶

Deep Clean Mode Bulk System (continued)

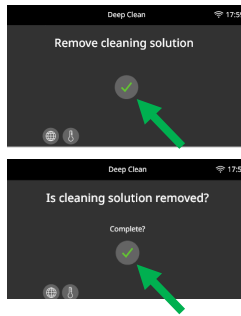
32 Remove solution from vat.
The controller displays Remove cleaning solution?. Press the ✓ button.

Follow Kay Chemical or Diversey Deep Cleaning Procedure to remove solution.

Once the solution is removed press the ✓ button.



The solution will be very hot. Avoid splashing.

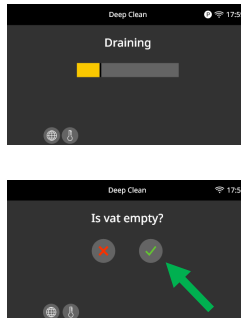


33 Draining
The controller displays Draining while it drains the small amount of solution left in the vat.

Once the vat is empty, press the ✓ button.



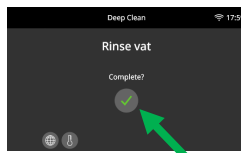
The solution will be very hot. Avoid splashing.



34 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. Watch the level in the filter pan to ensure it does not overflow. It may be necessary to empty between rinses.

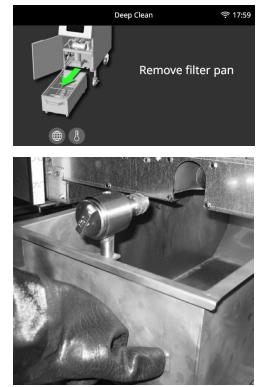


35 Rinse Complete
Press the ✓ button when the rinse is complete.

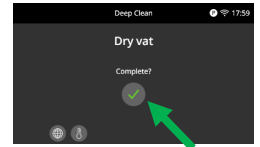


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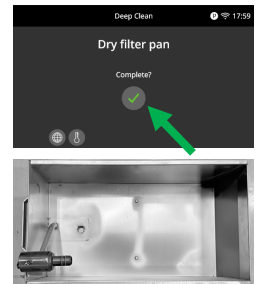
36 Remove filter pan
Remove the filter pan and empty the water.



37 Dry Vat
Wipe the vat down with a clean, sanitized towel. Thoroughly dry the inside of the vat with paper towels. Press the ✓ button once the vat is dry and ready to return to service.



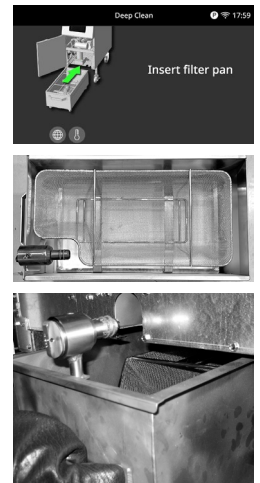
38 Dry Pan
Clean and dry the filter pan. Press the ✓ button once the pan is dry and ready to return to service.



39 Reassemble and insert the filter pan.
Reassemble the filter pan with its components.

1. Ensure the screen is installed first.
2. Install a clean filter pad or paper.
3. Place the hold down ring on top of the pad or paper.
4. Insert the crumb tray on last.

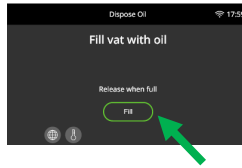
Insert the filter pan with all the internal components installed, into the fryer cabinet.



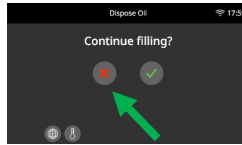
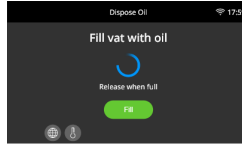
continued ▶

Deep Clean Mode Bulk System (continued)

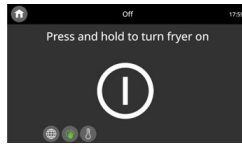
- 40 Fill the vat with oil.**
Press and hold the Fill button to fill the vat.





- 41 Filling**
Release the button when the vat is filled to the bottom oil level line. Press the ✓ button to continue filling the vat. Press the X button once the vat is full to exit.



- 42 Return to OFF.**
The controller returns to OFF.

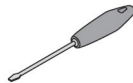


Why	To keep the fryer’s filter pump in working order	
Time required	2 minutes to prepare	5 minutes to complete
Time of day	At opening; the fryer must be cool	For 24-hour restaurants: During a low-volume period when the fryer can be turned off
Hazard icons	 Hot Oil  Hot Surfaces	

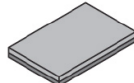
Tools and supplies



O-rings for the filter pan



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 Clean pickup tubes.

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



continued ►

4 Hot Oil Hot Surfaces

Replace O-ring.

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

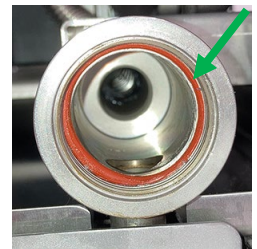
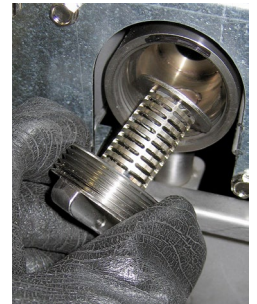
Use the filter wrench and rotate the pre-filter to the left to remove the pre-filter.

Clean the filter with soap and water.

Replace the O-ring inside the pre-filter housing with a new O-ring.

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.



Replace filter O-rings (continued)

5 Reinstall filter pan.

Reinstall the pan into the fryer cabinet.



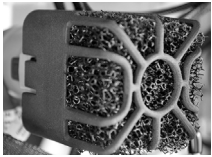


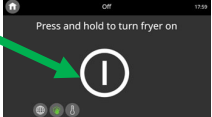

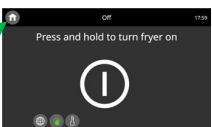

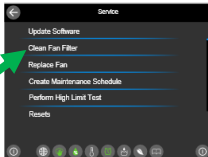
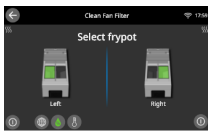
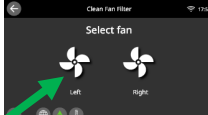
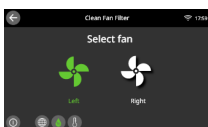
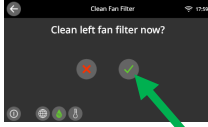
- Why** To keep the fryer in working order.
- Time required** 45 minutes per fan to complete.
- Time of day** After hours. For 24-hour restaurants:
During a low-volume period when the fryer can be turned off.

Hazard icons  Hot Surfaces  Electricity  Chemicals  Sharp Objects/Surfaces

Tools and supplies



Procedure (Gas Units Only)

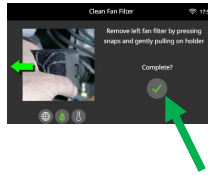
- Clean and calibrate combustion fan filter assembly.**
Clean the combustion fan filter assembly. 
- Turn Controller Off**
Press off button.  Hot Surfaces 

- Press the Home Button**
Press the Home Button. 

- Press the Service Button**
Press the Service Button. 
continued ▶
- Select the Clean Fan Filter**
Select Clean Fan Filter. 
- Select frypot (if applicable)**
Select frypot if applicable. 
- Select fan**
Select and press the left or right fan to clean. The fan turns green. 

- Press the ✓ button**
The controller displays Clean left or right fan filter now?. Press ✓ button to continue. 
continued ▶

Clean and Calibrate Combustion Air Fan Filter Assembly (continued)

9 Remove the filter

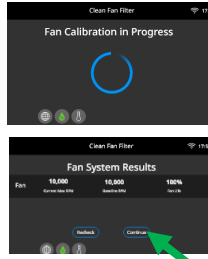
Open the door and remove the fan filter by pressing the snap connectors on both sides of the holder and gently pulling on the holder.

Press ✓ button when complete to continue.



10 Fan Calibration

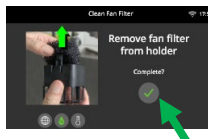
The fan calibration test runs. Press Recheck or Continue.



11 Remove filter from holder

Remove the filter from the filter holder.

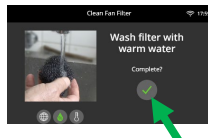
Press ✓ button when complete to continue.



12 Wash filter

Wash the filter with warm water.

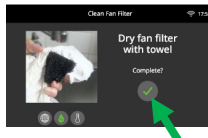
Press ✓ button when complete to continue.



13 Dry filter

Dry the filter with a towel.

Press ✓ button when complete to continue.



14 Insert filter in holder

Insert the filter into the filter holder.

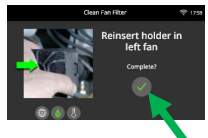
Press ✓ button when complete to continue.



15 Reinsert filter holder

Reattach the filter holder to the fan assembly. Ensure the snaps are fully secure.

Press ✓ button when complete to continue.



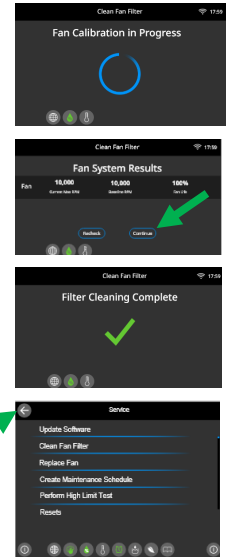
continued ▶


16 Fan Calibration

The fan calibration test runs again.

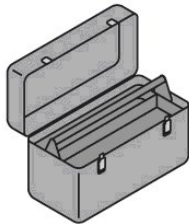
Press Continue.

Press the back button.



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		

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 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.

continued ►

4 Check fryer recovery time.

Check the fryer's most recent recovery time on all vats, using the procedure in FR7 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 plugs are 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.

continued ►

Annual Inspection (electric fryers only) (continued)

7 Probe check

Verify that the temperature, AIF, ATO, Oil Level Sensor (OIB) 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 components (i.e. touch screen controller, HCB board, fans, etc.), contactor box components (i.e. contactors, etc.), SCB Box components (i.e. SCB board, relays, VFD, fans, etc.), and power supply boxes in between vats are in good condition and free from oil build up or other debris.

9 Wiring connection inspection

Verify that component box, SCB box, power supply boxes 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, 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

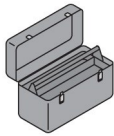
Verify that all wiring harnesses and connections are tight and in good condition.

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	 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.



2 Check regulated gas pressure.

Contact the local gas company or a service agency to check the gas pressure out of each 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, ATO (Auto Top Off), AIF (Automatic Intermittent Filtration), OIB (Oil Is Back) sensor 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 (if applicable). Follow the cleaning procedure in the service manual.

continued ►

5 Clean combustion air fan filters.

Clean the combustion air fan filters. Follow the cleaning procedure in the FR7 Q5 PM card.

6 Check fryer recovery time.

Check the fryer's most recent recovery time on all vats, using the procedure in FR7 M1 PM card. The most recent recovery time should be less than 2:25 (two minutes, twenty-five seconds). If not, check air filters.

7 Safety device check

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

8 Frypot examination

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

9 Wiring harness inspection

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

10 Oil line inspection

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

11 Repeat steps on remaining fryers.

Repeat steps 2 through 10 for each remaining vat in the fryer.

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