FRYMASTER
8700 LINE AVENUE, SHREVEPORT, LA 71106

800-551-8633
318-865-1711
WWW.FRYMASTER.COM
EMAIL: FRYSERVICE@FRYMASTER.COM

Service Bulletin

This bulletin cancels and replaces SB24-14.

This bulletin addresses use of the Fryer Friend Cleanout Rods and the Ecolab Cleaning Brush

Subject: Fryer's Friend Clean Out Rods and Ecolab Cleaning Brush Use Instructions

Models: Frymaster/Dean Fryers

01/28/2025

Please communicate this information to restaurant staff when installing fryers.

Three (3) different type of fryer clean out rods are used with Frymaster/Dean fryers. It is important that the correct cleanout rod is used, to prevent damage to automatic drain valves. Using the incorrect rod may damage the drain valve & actuator.

Figure 1
PN 8030197
- Standard Gas & Electric Fryers without auto valves **√**
- FilterQuick 30lb **X**
- McD's LOV 30lb **X**
- Fryers with Auto Valve **X**
- FQG60/FQG80, FQG100/FQG120 Gas Tube Fryers **X**
- FQE60/FQE80/ FQE100 **X**

Figure 2
PN 8030196
- FQG60/FQG80/ FQG100/FQG120 Gas Tube Fryers **√**
- Standard Gas & Electric Fryers without auto valves **X**
- FilterQuick 30lb **X**
- McD's LOV 30lb **X**
- FQE60, FQE80, FQE100 **X**

Figure 3
PN 8030388
- FilterQuick 30lb **√**
- McD's LOV 30lb **√**
- FQE60, FQE80, FQE100 **√**
- Standard Gas & Electric Fryers without auto valves **X**
- FQG60/FQG80/ FQG100/FQG120 Gas Tube Fryers **X**

Figure 4
PN 8030430
The Ecolab brush cleans tight spaces such as electric elements. When cleaning with this brush, **DO NOT** use in the drain valve. The bristles make it difficult to remove before the drain valve closes automatically. This may damage the drain valve and actuator.

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The shorter rods are shipped with all fryers with actuator driven valves. The shorter rods don't fully extend into the drain valve. This minimizes the possibility of accidentally getting caught in the drain valve when the valve is closing and damaging the valve and/or the actuator. When installing a new fryer, please remove any older rods from the restaurant, to minimize the possibility of damaging a drain valve.