High-Efficiency Gas Fryer Preventive Maintenance

IN ADDITION TO REGULAR MAINTENANCE PERFORM THESE STEPS AT LEAST ANNUALLY:

- Check and tighten all electrical connections.
- Inspect cabinet and clean excessive oil from the cabinet.
- Check temperature probe pin connections
- Check operation/calibration of temperature probe.
- Remove and clean gas valve vent tube and re-install.
- Ensure burner manifold gas pressure is set as per rating on the door-mounted data plate. Adjust if necessary.
- Remove and clean blower motor. Re-install.
- Check and replace, as necessary, the heat/blower motor relay.
- Adjust air shutter on blower motor to attain 2.5-3.5 microamps from ignitors.
- Check operation of hi-limit thermostat.
- Check heater tapes (pump head and oil return lines).
- Check O-rings on filter pan, male pump fitting and oil diverter; replace every 90 days.
- Ensure filter pan lid is in place and in use.
- Check recovery time; 2:25 is the standard.
- Check and adjust filter system microswitches as necessary.
- Check operation of the filter system.

Approximate maintenance time: 1½ hours per vat, which is significantly reduced when multiple vats are serviced. A full complement of spare parts should be taken to the store.

Cleaning the blower motor ensures even combustion.

Heater tapes should be checked.

A healthy filter system is essential for a healthy fryer.

Frymaster®

8700 Line Avenue
P.O. Box 51000
Shreveport, LA
71135-1000, USA

Tel: 318-865-1711
Fax: 318-868-5987
1-800-221-4583

www.frymaster.com
Bulletin No. 818 0512

Enodis