# Equipment Start-up Form

8700 LINE AVE SHREVEPORT, LA 71106 (800) 551-8633

Date_____

Store Name _____
Store # (if applicable) _____
Address _____
City/State _____
Store Phone ( ) _____

Technician _____
Service Agency _____
Address _____
City/State _____
Country _____

*** NOTE:** If the unit is equipped with a filter, you **must include the filter serial number on this form**.

| FRYER MODEL NUMBER | SERIAL NUMBER |
|---|---|
| | |
| | |
| | |
| | |
| | |
| | |
| **FILTER SERIAL NUMBER*:** | |

- ❑ Fryer is mounted on legs or casters as provided by the factory, and is properly restrained in accordance with the operator's manual, and is level.
- ❑ For gas models, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.) and burner manifold pressure as listed on fryer data plate.
- ❑ Ensure fryer has been boiled out. If not, fill with water and add boil-out solution. Simmer to remove manufacturing-related residue. Perform gas pressure checks and/or current draw checks during this time. Drain, rinse and dry fryer and refill with oil. Operate fryer enough to verify calibration of the temperature control system, especially thermostats.
- ❑ On gas models — check for proper combustion. Open burner and tube fryers should have a rich blue flame. H55 fryers should have a bright orange flame after approximately 1 minute of operation. Adjust blower air inlet to achieve 2.5 – 3.5 uA on each ignitor flame sense circuit.

| | Fryer #1 | Fryer #2 | Fryer #3 | Fryer #4 | Fryer #5 | Fryer #6 |
|---|---|---|---|---|---|---|
| **Left uA** | | | | | | |
| **Right uA** | | | | | | |

- ❑ For electric fryers ensure applied voltage matches the rating plate. Ensure all phases are balanced and there is no current draw when controller heat light is off.

| | Fryer #1 | Fryer #2 | Fryer #3 | Fryer #4 | Fryer #5 | Fryer #6 |
|---|---|---|---|---|---|---|
| **L1** | | | | | | |
| **L2** | | | | | | |
| **L3** | | | | | | |

- ❑ For fryers with built-in filtration systems: Demonstrate filter setup and preparation. **Operate filter.** Test all linkage and handle assemblies. Air bubbles should be observed only in unit being tested. **WARNING!! Do not run water through the pump. Water will damage the pump and void the warranty.** Verify that all filter parts (drain pan, filter screen, lid(s), hold-down ring, crumb tray, power shower, and O-rings) are present. Visually inspect the oil drain and return system to ensure all connections are tight. Check filter pan alignment. The pan should slide smoothly into position with both O-rings on the oil pick-up tube covered by the pan suction tube.
- ❑ Verify that the computers are correctly set up: ☐ Gas/Electric, ☐ Full Pot/Split Pot. Explain the programming and operation of the computer. **Demonstrate as needed.**
- ❑ Is the system connected to a bulk oil supply or disposal system? Yes ☐ No ☐

## MCDONALD'S ONLY

**(* Indicates step does not apply if the store has a universal hood)**

**1.** Seal angle properly installed? ***** ☐ Yes ☐ No
**2.** Stand-off channel installed if required? ***** ☐ Yes ☐ No
**3.** Gravity blade properly installed? ***** ☐ Yes ☐ No
**4.** High-limit switch test completed? ☐ Yes ☐ No ☐ N/A
**5.** Ensure hood exhaust blank-off panels are installed (Electric Only). ☐ Yes ☐ No ☐ N/A
**6.** Do fryers with universal hoods have 2" of clearance (6" if next to combustible surface) at back of fryer? ☐ Yes ☐ No ☐ N/A
**7.** Have Warranty Label date tabs removed? ☐ Yes ☐ No

Manager's Signature _____ Technician's Signature _____

**FAS**: Provide a copy to the customer and to Frymaster. Retain a copy for two years from date of installation.

819-5689 DEC 08