

8-Head Pressure Fryer Annual Inspection Checklist

INSPECTION #		OK	CLEAN	REPLACE
Assess Frypot and Frame (remove rear cover and both side panels)				
1*	Inspect fry pot for leakage.			
2	Inspect that the fryer sits level.			
3	Inspect casters and ensure fryer frame is not cracked or bent.			
Rear of Fryer and Pressure System				
4*	Inspect electrical cord and plug.			
5*	Inspect gas line, quick disconnect and tether (690 only).			
6**	Inspect the lid cables following all instructions.			
7	Check that the counterweight frame hangs level.			
8	Clean and adjust lid magnet (580 only).			
9	Inspect and lubricate lid carriage rollers and cable pulleys. The lid should move up and down freely.			
10	Remove and clean blower wheel (690 only).			
11	Check dilution box, clean as needed (690 only).			
12	Clean and inspect Nylatron slides.			
13	Check that the condensation box drain line, dead weight tube, pressure release tubing is free and clear from clogs. Also that each is not damaged or leaking.			
14	Remove solenoid valve, clean and reassemble (back of fryer, 580, 590 and 690s newer than Feb 2008. Above counter top for 690s older than February 2008).			
15	Disassemble condensation box. Clean and then reseal w/silicone.			
16	Inspect deadweight including orifice, O-ring, cap and weight. Ensure they are in good working condition.			
17	Verify the existing pressure gauge rests at zero and is free and clear from obstructions.			
18	Clean safety relief valve.			
19	Inspect the steam exhaust stack and hose.			
Filter Components and Drain Oil				
20	Clean air solenoid valve near filter pump motor (690 only).			
21	Verify the drain valve handle micro-switch is in working condition.			
22	Inspect drain pan components including filter screen, clips, crumb catcher, standpipe, lid, and that it is assembled correctly.			

*Full PM critical item - Take fryer out of service until repaired

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FM08-673A



23	Test filter pump motor to ensure operation.			
24	Drain oil to drain pan. Ensure no drain obstructions.			
	Heat System			
25	Tighten heating element spreader bars and high limit bracket (580 and 590 only).			
26	Inspect temperature probe, verify it is not bent or damaged. Check the insertion depth of the probe with a gauge. Adjust if necessary.			
27	Clean Burners (690 only).			
28	Inspect and clean pilot assemblies. Adjust pilots if necessary (690 only).			
29	Inspect for excessive oil migration behind the control board.			
30*	Inspect the high limit following all instructions.			
	Pump Oil / Heat Oil			
31	Test filtration system when pumping oil back up, that no obstructions, leaks or excessively slow pumping.			
32	Check amp draw of heating elements are consistent and when added up, match the amp draw listed on the data plate (580 and 590 only).			
33	Check that manifold pressure matches the data plate and gas type of the fryer (690 only).			
	Pressure system			
34**	Inspect Lid Handle Rollers following all instructions.			
35	Inspect cam slide fillers (each side of lid cover).			
36	Inspect front lid latch and adjust if necessary.			
37**	Remove lid cover and inspect lid components. Ensure lid components are not damaged, missing or broken. Remove, clean excessive oil, clean vent holes and lubricate the locking mechanism.			
38	Inspect pressure pads. Rotate or replace if necessary.			
39	Inspect the lid gasket. Reverse if wear is acceptable.			
	Pressure test			
40 **	Perform a pressure test with at least 4-Head OR following all instructions. Verify lid locks under at pressures less than 3psi and then unlocks only when pressure drops below 1.7 psi. <ul style="list-style-type: none"> • Verify in this test if pressure is regulating in the green zone. • Verify that all pressure releases prior to the timer reaching 0:00. This will help to identify if there is still any pressure. • Release and deadweight tubing obstructions. 			

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	During Pressure Test			
41	Verify pressure gauge is functioning in a similar range as the calibrated test fixture.			
42	Inspect the oil return check valve for leaks while under pressure. Verify there is no oil leaking back through the oil return plumbing to the drain pan while under pressure.			
43	Inspect the drain valve for leaks while under pressure.			
	General Fryer			
44	Verify all labels are in place and legible on fryer.			

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Recorded Error Logs	
1)	
2)	
3)	
4)	

Date of Inspection	
MM/DD/YY:	

Signature of Inspecting Technician

Signature of the Store Manager



What are the tools required prior to doing this job

- Temperature probe depth gauges
- Pipe snake
- Manometer
- Amp Clamp
- Imperial size Socket Set
- Imperial size set of hex key wrenches
- Full range pliers set from needle nose to 12" large slip joint
- Phillips and flat blade screwdriver set
- Pipe wrenches 8 – 12"
- wire stripping tool
- wire cutter
- crimping tool
- Adjustable wrench set 8 – 12"
- Open end wrench set (imperial sizes)

What parts should I take with me prior to doing this job?

- Safety relief valve (One per fryer)
- Pressure Gauge
- Lid Cables
- Pressure pads
- Lid Gasket
- Solenoid Rebuild kit
- Temperature probe
- Spindle Lube
- Pipe thread sealant
- Towels
- Steel and Teflon sleeve fittings
- Condensation box hose
- Check valve
- Dead weight cap O-ring
- Roller spindles for carriage???
- Lid handle rollers
- Nylatron slides
- Side cam fillers
- Lid latch
- Pilot assemblies
- Flame sensor
- Power cord for 690
- Plumbing elbows
- High limit
- Drain switch
- Splice connectors

