



# FRYER CARE

## PLANNED MAINTENANCE PROGRAM

The Planned Maintenance program is customized for your fryers, and our service goes beyond keeping you up and running. A number of steps in the Planned Maintenance program address both employee and facility safety as well as food safety.

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A proactive, Planned Maintenance approach to fryer care is critical to ensure a safe working environment for employees free of unnecessary hazards.

## Fire Safety

- Check fryer for fry pot leaks and oil migration — this is the number one cause of fryer fires
- Inspect electrical connections for signs of overheating
- Check gas hoses and connections for leaks
- Check high limit operation to prevent over-tempering

## Shock Prevention

- Inspect electrical connection for worn wires
- Test on/off switch
- Check electrical supply for proper voltage

## Food Safety

- Maintain the right temperature
- Ensure cooking oil freshness and safety



MONTHLY PM CHECK POINTS		
Step	Location	Action
1	Electrical Wiring & Combustion Blower	Check all electrical wiring connections for looseness and discoloration. Tighten or replace wires as necessary. Check the operation and condition of the combustion blower. It should be clear of any debris
2	Fry Pot	Check the fry pot for external oil leaks
3	Gas Connections	Check the gas line connections and cutoff for leaks and proper operation.
4	Oil	Check fryer for oil migration and leaks.
5	Oil	Check for proper oil level and clean oil. Notify manager if oil is low.
6	On/Off Switch	Check for on/off operation. Notify manager if not working.
7	Oil Temperature	Check oil temperature with thermostat setting. Calibration temperature is 350°F
8	High Limit Switch	Check connections to operation High Limit Thermostat. Do not cycle the switch. It is recommended that the High Limit be replaced every four years.
9	Pilot	Check pilot flame for proper color and size. Adjust if necessary.
10	Burners	Check burner flame for proper size and color; blue for open burner fryers and orange for high efficiency fryers. Adjust if necessary.
11	Oil Filtration System	Check the operation of built-in oil filtration system.

### Pick a Service Plan that Meets Your Needs

**Planned Maintenance (PM)** | 15 key check points to maximize operational performance and fryer safety

**MyTech®** | Includes performance check service as well as repair and labor costs

QUARTERLY PM CHECK POINTS		
Step	Location	Action
1	Combustion Blower	On high efficiency fryers, clean the combustion blower of all grease and debris.
2	Electrical Power	Check amperage and voltage with nameplate specifications.
3	Gas Pressure	Check the gas pressure with a manometer to name plate rating.
4	Gas Valve	Check gas valve for easy operation of knobs. On high efficiency fryers, check the microamps.