

PFE 500, PFE 561, and PFG 600 Inspection and Planned Maintenance Checklist

NOTE: While all steps of this inspection and planned maintenance should be performed annually, we have included a column denoting steps for restaurants or high-volume locations requiring more frequent planned maintenance (i.e., quarterly, semi-annually, or other frequency).

INSPECTION #	FREQUENT MAINTENANCE		OK	CLEAN	REPLACE
		Remove side panels and rear cover			
1*	Y	Inspect vat for any signs of leakage.			
2	Y	Inspect that the fryer sits level.			
3	Y	Inspect casters and ensure fryer frame is not cracked or bent.			
		Rear of Fryer			
4*	Y	Inspect electrical cord, plug and terminal block.			
5*	Y	Inspect gas line, quick disconnect and tether (600 only).			
6*	Y	Perform a flue inspection (600 only).			
7		Disassemble condensation box, clean, and seal seams with silicone.			
8	Y	Both back of fryer and front of the fryer, check that the condensation box drain line, dead weight tube, pressure release tubing is free of clogs. Also for damage or leaking.			
		Inspect drain pan, filter motor, and drain oil.			
9	Y	Verify the drain valve handle microswitch is in working condition.			
10	Y	Inspect all drain pan components: filter screen, clips, crumb catcher, standpipe, lid and that it is assembled correctly.			
11	Y	Test filter pump motor to ensure operation.			
12	Y	Drain oil to drain pan. Ensure there are no drain obstructions.			

*Critical Item - Take fryer out of service until repaired.

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		Heat System			
13	Y	Tighten heating element spreader bars and high limit bracket (500 only).			
14	Y	Inspect temperature probe, verify it is not bent or damaged. Check the insertion depth of the probe with a gauge.			
15	Y	Inspect Burner Jets (600 only).			
16	Y	Inspect and clean pilot assembly. Adjust pilot if necessary (600 only).			
17*	Y	Inspect for excessive oil migration behind the control board.			
18*	Y	Inspect the high limit. Refer to inspection instructions.			
		Pump Oil / Fill Fry Pot			
19	Y	Test filtration system when pumping oil back up: No obstructions, leaks or excessively slow pumping.			
20		Check that amp draw is correct and matches the data plate (500 only).			
21		Check that manifold pressure matches the data plate and gas type of the fryer (600 only).			
		Pressure System (front of fryer)			
22	Y	Inspect deadweight including orifice, O-ring, cap, and weight. Ensure they are in good working condition.			
23*	Y	Perform the lid latch, catch and latch spring inspection.			
24	Y	Clean and lubricate safety pin, thrust ball, locking collar and spindle.			
25	Y	Lubricate cross arm retaining pin.			
26*	Y	Inspect the lid cross arm.			
27	Y	Inspect the lid gasket and reverse if wear is acceptable.			
28	Y	Perform a limit stop adjustment.			
29		Clean safety relief valve.			
30	Y	Remove solenoid valve and clean and reassemble.			
31	Y	Verify the existing pressure gauge rests at zero and is free and clear from obstructions. Verify during pressure test.			

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		Pressure test			
32*		Pressure test with at least a half load (3 lbs. min.) of product and verify the lid locks at pressures greater than 2 psi and then unlocks only when pressure drops below 2 psi.			
33		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.			
		During Pressure Test			
34		Verify pressure gauge is functioning in a similar range as the calibrated test fixture.			
35		Inspect the oil return 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.			
36		Inspect the drain valve for leaks while under pressure.			
		General Fryer			
37	Y	Verify all labels are in place and legible on fryer.			
38	Y	Check power switch and wiring.			
39	Y	Check the control board/transformer/ignition module.			
40	Y	Check cooling fan (PFG-600 only).			

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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
- 4-HD latch gauge
- 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)
- Latch spring
- Latch
- Pressure gauge
- Lid gasket
- Solenoid rebuild kit
- Temperature probe
- Spindle lube
- Pipe thread sealant
- Towels
- Steel and Teflon sleeve fittings
- Dead weight cap O-ring
- Pilot assembly
- Flame sensor
- Power cord for 600
- Plumbing elbows
- High limit
- Drain switch
- Splice connectors

