Annual Inspection Checklist

A certified technician should inspect the entire fryer once a year. Use this checklist to ensure all required maintenance procedures are completed. Perform the following annual inspection in the order provided.
INFO: *Critical Item - Take fryer out of service until repaired.

#	Assess Vat and Frame (remove rear cover and both side panels)	OK	Clean	Replace
1.*	Inspect the fry pot for leaks or oil accumulation.			
2.	Ensure the fryer sits level. Inspect the casters and fryer frame for damage.			
3.*	Inspect the electrical cord and plug.			
Filter Components and Drain Oil				
4.	Verify all components of the drain pan are present and not damaged. Components include five O-rings, filter screen, two filter clips, standpipe, crumb basket, drain pan, drain pan cover and drain pan casters. Replace any components that are missing or damaged.			
5.	Remove ATO reservoir (not used in bulk fill applications). Inspect that reservoir is clean with no obstructions. Replace any damaged or missing O-rings.			
6.	Use the filter menu to test the opening and closing of the drain valve. Visually ensure the drain valve is fully open and fully closed when commanded from the control. OK to drain oil in this step and leave oil in drain pan until finished with the heat system inspection.			
7.	If a bulk oil system is connected to the fryer, dispose a small amount of oil to make sure this system is working correctly.			
8.	Using the appropriate step in the filter menu to test the ATO pump. Make sure the fry pot fills from the ATO reservoir.			
Heat System				

9.	Tighten heating element spreader bars and high limit bracket.			
10.	Inspect both the temperature probe and level probe, verify neither is bent nor damaged. Check the insertion depth of each probe with a gauge – adjust if necessary.			
11.	Remove the covers on both oil return diverters. Clean and replace O-rings if necessary. Inspect the pressure transducer inlet inside the fry pot is clean and free from any obstruction.			
12.	Inspect for excessive oil migration behind left side panel.			
13.*	Verify that the high limit modules are wired in the high limit circuit and wires are secured on the terminals of the modules. Verify high limit thermocouples are clean and mounted properly to the heating elements.			
14.	Test filtration system – motor is running, oil is pumping freely back to fry pot. No leaks and no leaks back to drain pan (drain valve, check valve not leaking). Pump all oil back to fry pot.			
15.	Check that all the heating circuits have similar amp draw. Electrically troubleshoot issues if any are found.			
General Fryer, ATO, and Filtration System				
16.	Verify all labels are in place and legible on fryer.			

Required Tools

Ensure you have the following tools prior to performing the annual inspection:

- Temperature probe depth gauges
- Pipe snake
- 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)

Required Parts

Ensure you have the following parts prior to performing the annual inspection:

- Temperature probe
- Pipe thread sealant
- Towels
- Steel and teflon sleeve fittings
- Check valve
- Plumbing elbows
- Drain switch
- Splice connectors