

Annual Inspection Checklist

Use this form to document the annual general inspection of the fryer.

*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 vat for leaks.			
2.	Ensure the fryer sits level.			
3.	Inspect the casters and fryer frame for damage.			
4.*	Inspect the electrical cord and plug.			
5.*	Inspect lid cables.			
6.	Check that the counterweight frame hangs level. .			
7.	Inspect and lubricate lid carriage rollers and cable pulleys, and then make sure the lid moves up and down freely.			
8.	Inspect lid wiring for damage or excessive wear from lid pin switch to left side panel. .			
9.	Replace filter pump seals and rollers. .			
10.	Clean and replace the Nylatron slides as necessary.			
Filter Components, ATO and Bulk Fill				
11.	Verify all components of the drain pan are pre-sent and un-damaged.			
12.	Remove ATO reservoir (not used in bulk fill applications), and then clean, inspect, and reassemble.			

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13.	Use the filter menu to test the opening and closing of the drain valve.			
14.	If a bulk oil system is connected to the fryer, dispose a small amount of oil to make sure this system is working correctly.			
15.	Test the ATO pump (not used in bulk fill applications) by making sure the vat fills from the ATO reservoir. .			
Heat System				
16.	Tighten heating element spreader bars and high limit bracket.			
17.	Inspect both the temperature probe and level probe for damage and proper depth. .			
18.	Remove the covers on both oil return diverters, and then clean and replace O-rings if necessary.			
19.	Inspect for excessive oil migration behind left side panel.			
20.*	Verify that the high limit modules are wired in the high limit circuit and wires are secured on the terminals of the modules.			
21.	Verify high limit thermocouples are clean and mounted properly to the heating elements.			
22.	Test oil filtration system for function and leaks. .			
23.*	Check that all six heating circuits have similar amp draw.			
Labels				
24.	Verify all labels are in place and legible on fryer. .			

