

PXE-100 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
Assess Vat and Frame (remove rear cover and both side panels)					
1*	Y	Inspect the vat(s) for leaks or oil accumulation.			
2	Y	Ensure the fryer sits level.			
3	Y	Inspect the casters and fryer frame for damage.			
4*	Y	Inspect the electrical cord and plug.			
5*		Inspect lid cables.			
6		Check that the counterweight frame hangs level.			
7	Y	Inspect and lubricate lid carriage rollers and cable pulleys, and then make sure the lid moves up and down freely.			
8	Y	Inspect lid wiring for damage or excessive wear from lid pin switch to left side panel.			
9		Clean and inspect the filter pump seals and rollers.			
10	Y	Clean and inspect the Nylatron slides as necessary.			
Behind Service Access Panel – Pressure system					
11	Y	Inspect the steam exhaust hose insert.			
12	Y	Remove the condensation box cover. Clean and inspect gasket, deadweight, orifice, and condensation drain hose.			
13		Remove the Safety Relief Valve. Clean, inspect and reassemble after completing step 15.			
14	Y	Remove the solenoid valve. Clean, inspect and reassemble after completing step 15.			
15	Y	Remove all pressure system tubing, and then clean, inspect and reassemble.			
Filter Components and Drain Oil					
16	Y	Verify all components of the drain pan are present and undamaged.			
17	Y	Remove ATO reservoir (not used in bulk fill applications), and then clean, inspect and reassemble.			
18	Y	Use the filter menu to test the opening and closing of the drain valve.			
19	Y	If a bulk oil system is connected to the fryer, dispose a small amount of oil to make sure this system is working correctly.			
20	Y	Test the ATO pump (not used in bulk fill applications) by making sure the vat fills from the ATO reservoir.			



		Heat System			
21	Y	Tighten heating element spreader bars and high limit bracket.			
22	Y	Inspect both the temperature probe and level probe for damage and proper depth.			
23	Y	Remove the covers on both oil return diverters, and then clean and inspect O-rings.			
24	Y	Inspect the pressure transducer inlet inside the vat is clean and free from any obstruction.			
25	Y	Inspect for excessive oil migration behind left side panel.			
26*	Y	Verify that the high limit modules are wired in the high limit circuit and wires are secured on the terminals of the modules.			
27	Y	Verify high limit thermocouples are clean and mounted properly to the heating elements.			
28	Y	Test oil filtration system for function and leaks.			
29*		Check that all six heating circuits have similar amp draw.			
		General Fryer, ATO, and Filtration System			
30		Verify all labels are in place and legible on fryer.			
		Lid Pressure system			
31	Y	Remove lid cover and inspect lid components.			
32*	Y	Remove and inspect the lid gasket, and then check the tightness of lid liner screws as per the instructions for this step.			
33		Inspect lid liner screws and gasket retainer screws.			
34	Y	Inspect Lid Handle Rollers.			
35	Y	Inspect cam slide fillers located on each side of the lid cover.			
36	Y	Inspect front lid latch and make adjustments as necessary.			
37	Y	Inspect pressure pads.			
38		Manually test lid pin switch.			
39	Y	Check error log and address recent pressure errors.			

*Critical Item - Take fryer out of service until repaired

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

- Safety relief valve (One per fryer)
- Lid Cables
- Pressure pads
- Lid Gasket
- Temperature probe
- Spindle Lube
- Pipe thread sealant
- Towels
- Steel and Teflon sleeve fittings
- Condensation box hose
- Check valve
- Lid handle rollers
- Nylatron slides
- Side cam fillers
- Lid latch
- Plumbing elbows
- Drain switch
- Splice connectors

What are the tools required prior to doing this job?

- Temperature probe depthgauges
- 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)

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