

# High-Efficiency Electric Fryer Preventive Maintenance

## IN ADDITION TO REGULAR MAINTENANCE PERFORM THESE STEPS AT LEAST ANNUALLY:

- Remove back panels and check condition of wiring. Clean excessive oil from back of fryer. Replace element cable ties and clips.
- Check mercury contactor and mechanical contactor connections.
- Check temperature probe pin connections.
- Check operation/calibration of temperature probe.
- Check hi-limit thermostat position and retaining clips; replace if necessary.
- Check element bars and screws; replace if necessary.
- Check current draw on all elements.
- Check operation of hi-limit thermostat.
- Check heater tapes (pump head and oil return lines).
- Check O-rings on filter pan, male pump fitting and oil diverter; replace every 90 days.
- Ensure filter pan lid is in place and in use.
- Check and adjust filter system microswitches as necessary.
- Check recovery time. A good recovery time is between 60 and 75 seconds.
- Check operation of the filter system.
- Replace all panels.

*Approximate maintenance time: 2 hours per vat, which is significantly reduced when multiple vats are serviced.  
A full complement of spare parts should be taken to the store.*



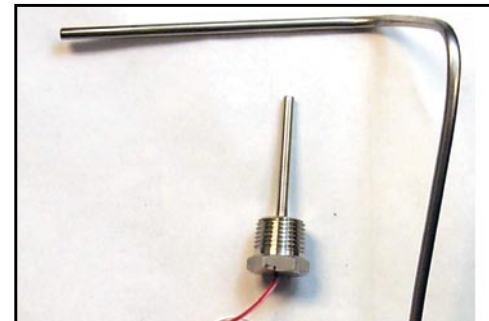
*Replace the O-ring on the bottom of the filter pan. It must be in good shape and properly seated.*



*Heater tapes should be checked.*



*Check drain safety switches.*



*Check the temperature probe and hi-limit.*



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