



SERVICE INSTRUCTIONS

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PREVENTATIVE MAINTENANCE SCHEDULE (FRYER)

DAILY:

AM:

- > Check lights and controls.
- > Check that oil is up to "Max Level" line.
Caution: Oil expands when heated.

PM:

- > Drain, strain and filter oil.
- > Wipe down fryer both inside and outside.
- > Clean all baskets.

WEEKLY (AT LEAST):

- > Drain and clean fryer completely.
- > Boil-out fryer. (Refer to service manual.)

BI-MONTHLY (AT LEAST):

- > Hi-Limit & Test procedures

MONTHLY (AT LEAST):

- > Verify thermostat settings -
Calibration off less than 25°F. (Refer to service manual.)
Calibration off more than 25°F. (Contact your local service center.)

AT LEAST YEARLY HAVE A QUALIFIED SERVICE PERSON:

- > Check burner flame color and adjust air shutters.
- > Disassemble fryer to clean pilot and burner orifices and runner pilot tube.
- > Clean pilot runner tube.
- > Check and replace wing turbulators.

IMPORTANT: SEE OWNER'S MANUAL FOR COMPLETE INSTRUCTIONS.