



EQUIPMENT START UP FORM (pg. 1)

Technician Information

Store Information

Building: New _____ Existing _____

Date of Start Up _____

Store Name _____ Store # _____

Store Address _____

City, State and Zip _____

Phone Number _____

Company _____

Technician _____

Phone _____

Fryer S/N _____

Model # _____

Gas: NG ___ LP ___
Electric: 208V ___ 240V ___

START UP MUST DOCUMENT THAT THE FRYER IS READY FOR COMPLETE OPERATION: The customer is responsible for the installation of the fryer with complete electrical and gas hook-up. The ansul system must be in-place and the customer must have enough shortening (oil) to test both the filtration system and full cooking function of the controllers. All fryers must be free and clean of debris. Customer is responsible for fees if not ready for start up. Customer may request tech to wait or clean the fryers but will be responsible for fees.

START UP SUMMARY AND SIGN OFF COVER SHEET:

NOTE ANY PROBLEM THAT COULD AFFECT FRYER WARRANTY: _____

Did the store provide enough shortening to test the manufacture's requirements for filtration, controllers, and hi-limits?

YES _____ NO _____

Does the store personnel understand the general operation and maintenance procedures? YES _____ NO _____

SITE CONTACT Signature: _____ Print Name: _____

SERVICE TECH Signature: _____ Print Name: _____

By signing this form you agree with the conditions mentioned in the complete document. Technician, please email completed form to techserv@ultrafryer.com. Clear cell phone picture of completed forms are acceptable.



EQUIPMENT START UP FORM (pg. 2)

START UP is to ensure the fryer is ready for full operation. Please contact our technical service department with any questions at 1-603-225-6684 Option 2

NOTE ANY INSTALL DEFECTS OR DAMAGE:

GENERAL CHECKLIST

Type of Control: U12 _____ U23 _____

E5-DTMR (ANALOG) _____ U25 _____

U402 (touchscreen) _____

Operation Manuals Provided: _____

Additional caster installed (only on 6 bank) _____

Fryer leveled and restraint cable installed _____

Ensure correct incoming electric voltage _____

Test basket lifts (if applicable) PASS _____ FAIL _____

FILTRATION CHECKLIST

Hoses: Wash Wand _____ Suction _____

Disposal _____

Filter: Screen _____ Stand pipe _____ Filter paper _____

Heat strips working: _____

Test all drain ball valves/switches: PASS _____ FAIL _____

Test all filter ball valves/switches: PASS _____ FAIL _____

Test Wash Wand valve/switch: PASS _____ FAIL _____

Problems with hood or other store equipment affecting fryer operation:



EQUIPMENT START UP FORM (pg. 3)

<u>GAS CHECKLIST</u>	
Hood venting correctly: PASS ____ FAIL ____	NG ____ LP ____ Butane ____
Gas supply per standards ____ Line size ____	LP-BP Incoming must be 11-13" W.C. Outgoing 10" W.C.
Separate Reg. for fryer Yes ____ NO ____	Natural Incoming must be 7-9" W.C. Outgoing 4" W.C.

<u>ELECTRIC FRYER CHECKLIST</u>
Record voltage at contactor: _____
Record amperage while fryer is heating: _____

NOTE: ALL GAS EQUIPMENT SHOULD BE TURNED ON AND OPERATING WHILE CHECKING INCOMING GAS PRESSURE.

ULTRAFRYER IS NOT RESPONSIBLE FOR LOW GAS PRESSURE. THE GAS COMPANY NEEDS TO BE NOTIFIED IF ANY ADJUSTMENT IS NECESSARY. THE SERVICE AGENT MUST COMMUNICATE THIS TO THE SITE CONTACT.

Gas pressure to building with NO GAS EQUIPMENT turned on _____

	VAT 1	VAT 2	VAT 3	VAT 4	VAT 5	VAT 6
Incoming Dynamic W.C. (all gas equipment calling for heat)						
Manifold W.C. (Outgoing from valve)						

Site Contact comments:
