Royal Range Fryer Filter System Startup/ Performance Check List

Account Name: **Date:**

Address: **Model #:**

City, St, Zip **Serial #:**

	Items to be performed	Yes	No
1	Unit installed and energy connected? Gas, Electric		
2	All connection secured? Gas, Electric, Water, Drain		
3	Is unit level, front to back, left to right?		
4	Verify gas type matches rating plate? Gas Type?	Nat	LP
5	Gas line size?		
6	Verify all switch's and controls are functioning properly?		
7	Check incoming gas pressure and note. Pressure_____inch / WC		
8	Test fryer temperature. Set to 350, (if fryers have oil.)		
9	Test drain levers, wash hose and suction line.		
10	Ensure vat return and/or wash hose are operational		
11	Ensure all filter parts are present and assembled correctly		
12	Ensure filter pump is operational		
13	Filter Type: Hose return (H), Tank return (T), Both (B)		
14	Filter Media Type: Paper (P) or Stainless Steel Screen (S)		
15	Verify unit is under hood.		
16	Owner/ Operator has understanding of pilot location and lighting instructions?		
17	Owner/ Operator has knowledge of preheat and operational techniques?		
18	Owner/ Operator has knowledge cleaning and maintenance per operations manual?		
19	Was calibration Needed? **(Check with factory on calibration instructions befor calibrating).**		

General Comments

If No, was checked on any items please explain below and inform operator for corrective action.

Startup completed on:

Date_____

Equipment (has) or (has not) proven able to operate in a safe and proper manner. (circle one)

Performed by:

Name:

Signature:

Service agent: name, signature

Date:

Owner/ Store Manager: I am in agreement with the statements and finding (above) of the authorized service agency and attest to the same by signing here:
Accepted by:

Name, Signature