



Service Bulletin

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Bulletin 2004-04-A

Page 1 of 1

Date: 01/13/2004

SUBJECT: McDonald's Fryer Replacement Program Preventive Maintenance (PM) Checks

This bulletin supersedes and cancels bulletin 2002-25-A. Remove bulletin 2002-25-A from your active file.

A fryer replacement program for McDonald's restaurants in the US launched in late April 2002 (Bulletin 2002-09-A). Included in the program are three preventive maintenance visits to be conducted at approximate six-month intervals after fryer installation. **The following inspections are to be performed on all fryers installed under this program:**

GAS FRYERS

- Remove and clean blower wheel and intake, removing any accumulated dirt and grease.
- Clean gas vent tube.
- Ensure burner manifold pressure matches pressure listed on data plate.
- Check for proper combustion. H52 fryers should have a bright orange flame after approximately one minute of operation. Adjust blower air inlet to produce 2.5 – 3.5 uA on each ignitor flame-sense circuit.

ELECTRIC FRYERS

- Ensure applied voltage matches rating plate.
- Ensure all phases are balanced and there is no current draw when the controller's heat light is off.

BUILT-IN FILTRATION SYSTEMS

- Check pump operation by opening oil return valve and turning on the pump switch. Air bubbles should be seen only in unit being tested.
- Test all linkage and handle assemblies.
- Verify that all the filter system components, drain pan, filter screen, lids, hold-down ring, crumb tray, are present. Replace O-rings.
- Inspect the oil drain and return system to ensure all connections are tight.

Note in the body of the CFESA form submitted for this work that the fryer was serviced under the fryer replacement program PM plan. Also note the number of the PM visit (1st, 2nd, or 3rd) and other relevant data, such as amp draw and gas pressure.

Payment for this work is based on standard hourly rate and trip cost. The time allotment for gas or electric fryers is 2 hours. The PMs do not include correction of nonstandard conditions in a restaurant.