




Why	To ensure proper burner operation	
Time required	10 minutes	
Time of day	End of work day	For 24-hour restaurants: Late night or early morning when volume is low
Hazard icons	 Slippery Floors  Hot Oil  Compressed Gas/Air/Liquid	

## Tools and supplies










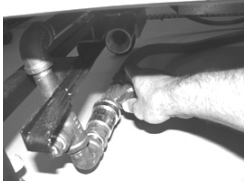


Phillip's-Head screwdriver



Paper towels

## Procedure

- |                                                                                                                                                                                                                                                                                                                                                   |                                                                                     |                                                                                                                                                                                                      |                                                                                       |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| <p><b>1 Power switch off</b><br/>Make sure the main power switch is in the OFF position.</p>                                                                                                                                                                                                                                                      |   | <p><b>5 Remove lower rear panel</b><br/>Using a Phillip's-Head screwdriver, remove lower, rear panel.</p>                                                                                            |    |
| <p><b>2 Shut-off gas &amp; disconnect gas line</b><br/>Open the left door and turn the gas shut-off handle clockwise to turn off the gas, and then disconnect the gas line.</p>                                                                                                                                                                   |  | <p><b>6 Clean blowers</b><br/>Using a cloth or paper towel, clean each blower opening.</p>                                                                                                           |  |
| <p><b>3 Roll fryer from hood</b><br/>Disconnect cable restraint and unplug fryer, and then carefully roll the fryer from the hood far enough to get behind the fryer.</p> <p> <b>Hot Oil</b><br/>Caution: Hot cooking oil may splash when moving the fryer</p> |  | <p><b>7 Reattach the lower, rear panel</b><br/>Clean the vent slots on the inside of rear panel, and then replace panel.</p>                                                                         |  |
| <p><b>4 Clean blower vents</b><br/>Using a cloth or paper towel, clean the blower intake slots to ensure sufficient air flow to the blowers.</p>                                                                                                                                                                                                  |  | <p><b>8 Return fryer</b><br/>Reattach the plug to electrical receptacle and roll fryer back into place.</p>                                                                                          |  |
|                                                                                                                                                                                                                                                                                                                                                   |                                                                                     | <p><b>9 Reconnect gas line &amp; cable restraint</b><br/>Reattach the gas line and turn the shut-off handle counter-clockwise to turn on the gas and reconnect the cable restraint to the fryer.</p> |  |