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If you are going to shut down a fryer for an extended period of time use the following procedures:

Fryer Shutdown Procedure	
1.	Filter the fryer(s)
2.	After filtration, drain the oil into a suitable container, follow manufacturers recommendation for storage of oil or dispose properly
3.	Perform a Boil Out or Cold Soak on the fry tanks (refer to management for approved option)
4.	Drain and thoroughly dry the interior of the fry tanks
5.	Spread a thin film of clean cooking oil over the interior fry tank surfaces
6.	Install the tank covers
7.	Clean and thoroughly dry the filter pan and pickup assembly and reassemble
8a.	For Gas Fryers: Close the manual gas supply valve at the gas supply connection on the wall
8b.	For Electric Fryers: Unplug the fryer from the electrical source

Fryer Start-Up Procedure	
1a.	For Gas Fryers: Open the manual gas supply valve at the gas supply connection on the wall
1b.	For Electric Fryers: Plug in the fryer from the electrical source
2.	Remove the tank covers
3.	Perform a Boil Out or Cold Soak on the fry tanks (refer to management for approved option)
4.	Inspect all filter drawers, portable filters, crumb catches and accessories and clean thoroughly
5.	Reassemble the filter pan elements including new filter paper and set in place
6.	Fill fryers to the to about 1" below the "Oil Level" line with cold oil
7.	Turn fryers on for use

FOR MORE ASSISTANCE



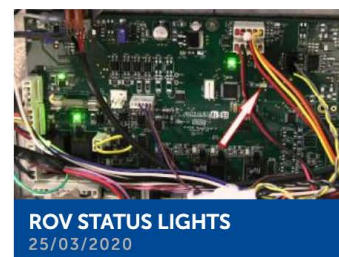
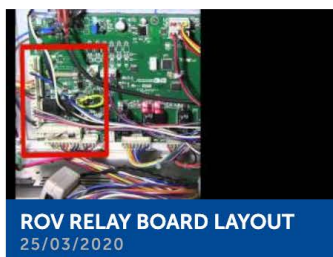
Feel free to reach out to us directly or find your local service representative by using our interactive map at

TECHNICAL SERVICE DEPARTMENT

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