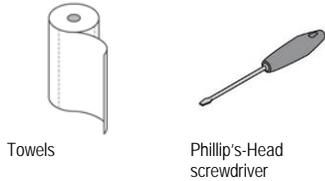


Why	To ensure proper burner operation	
Time required	10 minutes to prepare	
Time of day	End of work day	For 24-hour restaurants: Late night or early morning when volume is low
Hazard icons	 Slippery Floors  Hot Oil  Compressed Gas/Air/Liquid	

Tools and supplies



Towels

Phillip's-Head screwdriver

Procedure

1 Power switch off
Make sure the main power switch is in the OFF position.



2 Shut-off gas & disconnect gas line
Open the left door and turn the gas shut-off handle clockwise to turn off the gas, and then disconnect the gas line.



3 Roll fryer from hood
Disconnect cable restraint and carefully roll the fryer from the hood far enough to get behind the fryer.

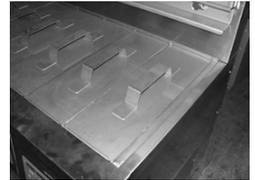


Hot Oil
Caution: Hot cooking oil may splash when moving the fryer.

4 Clean blower vents
Using a cloth or paper towel, clean the blower intake slots to ensure sufficient air flow to the blowers.



5 Remove lower rear panel
Using a Phillip's-head screwdriver, remove lower rear panel.



6 Clean Blowers
Using a cloth or paper towel, clean each blower opening.



7 Reattach the lower, rear panel
Clean the vent slots on the inside of rear panel, and then, replace panel.



8 Return Fryer
Reattach the plug to electrical receptacle and roll fryer back into place.



9 Reconnect gas line & cable restraint
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

