

Site Survey

A. General Information

Customer: _____

Store #: _____

Street: _____

Survey Date: _____

City, ST ZIP: _____

Store Phone: _____

Any issues found that could potentially impact the installation (i.e.: electrical service, gas service, clearance issues) shall be noted AND communicated to the store manager by the technician while on-site. Take photos of the concern areas when applicable. The items of concern must be corrected (by a licensed electrician/plumber) before the new unit is installed.

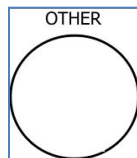
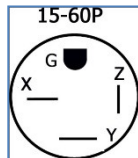
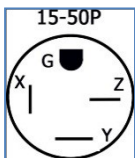
B. Physical Conditions

1. Is the floor level and in good condition in the fryer area? (any obstacle on/in the floor area) Yes ☐ No ☐
2. Truck access to site?..... Yes ☐ No ☐
3. Access for fryer delivery?..... Yes ☐ No ☐
4. Sufficient access for fryer removal and installation?..... Yes ☐ No ☐
(No pinch points less than the width of the fryer – note stairs or curbs)
 - a. Door Width.....
 - b. If unable to remove the existing unit:
 - i. What will need to be done to remove the unit from the store?

 - ii. Will equipment need to be rearranged?..... Yes ☐ No ☐
 - iii. Does the existing fryer need to be modified?..... Yes ☐ No ☐
 - iv. If possible, speak to store management to understand how the unit was installed (include a plan for removal in the comments section).
5. Any physical concerns? (If yes, include in the comments section) Yes ☐ No ☐

C. Fryer Review

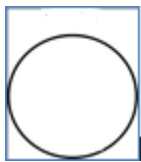
1. Current Model and serial number: _____
2. ☐ Natural Gas ☐ Liquid Propane (LP) ☐ Electric (supply voltage) ☐ 208v ☐ 240v ☐ 480v
3. Gas line diameter: ☐ 0.75 in ☐ 1.0" ☐ Other (Explain): _____
4. Electrical plug (circle/draw/check):



☐ hardwired

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5. Gas plug (draw)



6. Gas fryer breaker size: ☐ 20A ☐ Other (min 20A breaker for gas units)
7. Electric fryer breaker sizes per well : ☐ 50A ☐ 60A ☐ Other (min 50A breaker for electric units)
8. If electric, are ALL receptacles/plugs identical?..... Yes ☐ No ☐
9. Does the hood size allow the new fryer to fit under it? Yes ☐ No ☐
- a. Hood Measurements: Length..... Depth..... Height.....
10. The gas line wall connection to the left edge of the fryer is 36 in. or less (see ref image below) Yes ☐ No ☐
11. Any concerns with gas lines/connections Yes ☐ No ☐
12. Does the incoming gas supply line need to be increased or decreased? Yes ☐ No ☐
13. Will any of the gas lines need to be capped? Yes ☐ No ☐
14. Will a plumber or electrician be required? Yes ☐ No ☐
15. Bulk Oil Direct Connect? ... Supply ☐ Dispose ☐ N/A ☐



Company Name/Info: _____

- a. If bulk oil or direct connect, what is the store/bulk oil company bulk line size? ☐ 1/2" ☐ 3/4" ☐ 1"
16. Oil Disposal Shuttle? ☐ No ☐ Yes – manual crank pump ☐ Yes – motorized pump (if motorized need pictures of the plug/receptacle on bulk oil tank) ☐ Yes – other (provide details in the comment section)
17. Size of the connectors/fittings on: oil disposal shuttle _____AND oil disposal tank _____

18. Gas Fryer- Incoming Gas Line Requirements

EEG 241	EEG 242	EEG 243	EEG 244
0.75"	0.75"	1"	1"
Electric Fryer- Electrical Requirements			

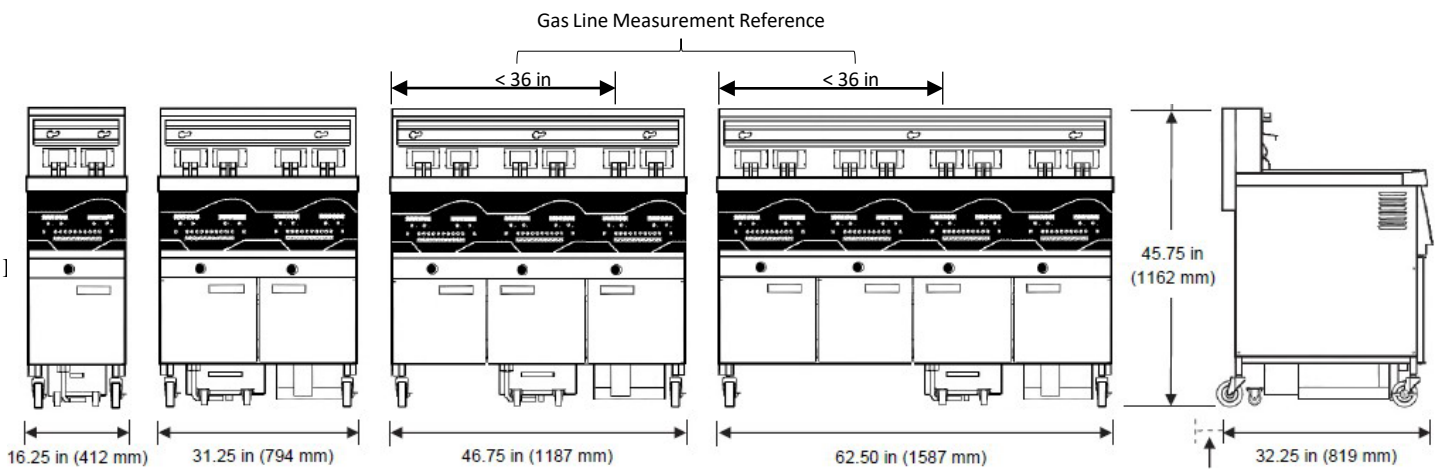
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Volts	Phase	Hertz	kW per well*	Amps per well	Wire†	Cord & Plug Not available for all destinations
208	3	60	14.0	39.4**	3+G	Straight or right angle plug
240	3	60	14.0	34.2**	3+G	  NEMA 15-50P NEMA 15-60P Not available in Canada
220/380	3	50/60	14.0	24.3	3NG	
230/400	3	50/60	14.0	24.3	3NG	
240/415	3	50/60	14.0	24.3	3NG	

Required Digital Photo Checklist:

- Current fryer under the hood (*show hood, fryer, dump station*)
 - Data Plates of the fryer (*voltage/BTU visible*)
 - Fryer plug(s) or wiring
 - Electrical receptacle(s) –*each* one
 - Gas line connections (*both ends: wall & fryer*)
 - Removal concerns (*i.e. clearance issues*)(if applicable)
- Oil disposal tank
 - Oil disposal attachment points (fittings/quick disconnects)
 - Entire oil shuttle
 - **If motorized shuttle oil shuttle-**
 - Picture of plug
 - Picture of receptacle on oil disposal tank

D. Notes and Comments (anything necessary for smooth installation/transition to Quantum® fryer):



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Store Manager Name: _____

Date: _____

Store Manager Signature: _____

Date: _____

Technician Name: _____

Date: _____

Technician Signature: _____

Date: _____

Questions or concerns, please contact:

John Ludy	937.456.8788 (option 1)	jludy@hennypenny.com
Henny Penny Technical Support	1.800.417.8405 (option 2)	technicalservices@hennypenny.com