



EQUIPMENT PERFORMANCE AND INSTALLATION CHECK

REDUCED OIL VOLUME

| CUSTOMER INFORMATION | Pitco Authorized Service Provider Information |
|------------------------------|---|
| NAME: _____ | |
| ADDRESS: _____ | |
| _____ | |
| CITY: _____ | |
| STATE: _____ ZIP CODE: _____ | |
| PHONE: _____ | |
| CONTACT NAME: _____ | |

| | | INSTALLATION CHECKS | | | | | | | | | | | | PERFORMANCE | | | | | | | | |
|---|---------------|----------------------------------|---------------|------------------------|--------------------------|---------------------------|--------------------------|----------------|-------------------------------|------------------|------------------------|-----------------------|-----------------------|-----------------|--------------------|-----------------|---------------------|---------------------------|--------------------|------------------------|------------------|-----------------------|
| | | 1A | 1B | 1C | 1D | 1E | 1F | 2A | 2B | 2C | 2D | 3A | 3B | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 |
| PITCO FRIALATOR 553 SOUTH ROUTE 3A BOW, NH 03304 P: 603-225-6684 F: 603-225-8497 WWW.PITCO.COM | | GAS TYPE | GAS LINE SIZE | GAS CONNECTION / LEAKS | GAS LINE PRESSURE STATIC | GAS LINE PRESSURE DYNAMIC | BURNER MANIFOLD PRESSURE | SUPPLY VOLTAGE | ELECTRIC CYCLES (50HZ / 60HZ) | ELECTRICAL PHASE | ELECTRICAL CONNECTIONS | WASTE OIL CONNECTIONS | FRESH OIL CONNECTIONS | LEVEL EQUIPMENT | PROPER VENTILATION | FIT / ALIGNMENT | CASTER INSTALLATION | PILOT / BURNER ADJUSTMENT | TEST ALL ACTUATORS | CONTROLLER PROGRAMMING | FILTER OPERATION | BASKET LIFT OPERATION |
| MODEL NUMBER | SERIAL NUMBER | INDICATE "ACTUAL" READINGS BELOW | | | | | | | | | | | | | | | | | | | | |
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NOTE: INSTALLATIONS MUST MEET ALL LOCAL AND NATIONAL CODES

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| <p>1: Check for correct gas pipe size and pressure (1A) Type of gas? (1B) Gas Supply Line Size? (1C) Gas Connections tight and no leaks? (1D) Static gas line pressure -- equipment OFF? (1E) Dynamic gas line pressure -- All equipment on gas line ON and calling for heat? (1F) Burner manifold pressure? 2: Verify correct electrical connections (2A) Voltage? (2B) Cycles 50hz / 60hz? (2C) Phase 1 / 3? (2D) Electrical connections tight and properly connected? 3: Oil connections if applicable. (3A) Waste oil connection made properly and no leaks. (3B) Fresh oil connection made properly and no leaks 4: Verify equipment is level front to back and side to side 5: Check ventilation -- Ensure no downdrafts or other ventilation issues 6: Check doors, filter pans, baskets, basket hangers, etc...for proper fit and alignment 7: If equipment has casters -- Flex hose and restraining devices must be installed (Gas Only) 8: Check pilot and burner adjustments. Ensure proper flame characteristics. 9: Test operation of drain, return and divert actuators 10: Verify programming of temperature, timers and # of cooks/defers before filtering 11: Check all filter operations for each vat. Adjust times if needed 12: Check all basket lift operations. Ensure lift arms are properly adjusted</p> | <p>Installation Comments:</p> |
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NAME OF TECHNICIAN FILLING OUT FORM (PLEASE PRINT...NO SIGNATURE REQUIRED): _____

MANAGERS NAME: _____

DATE: _____