



START UP CHECK LIST

USE WITH ATTACHED INSTRUCTION SHEET

CUSTOMER INFORMATION	AUTHORIZED SERVICE AGENT
Name: _____	
Address: _____	

City: _____	
State: _____ Zip: _____	
Phone: _____	

		ENTER MODEL AND SERIAL NUMBERS BELOW									
		UNIT 1	UNIT 2	UNIT 3	UNIT 4	UNIT 5	UNIT 6	UNIT 7	UNIT 8	UNIT 9	UNIT 10
NOTE: INDICATE ACTUAL READINGS WERE APPLICABLE. NOT ALL CHECKS APPLY TO ALL UNIT CONFIGURATIONS											
1	GAS TYPE										
2	GAS LINE SIZE										
3	LEAK CHECK GAS LINES										
4	ORIFICE TIP CHECK										
5	ELECTRICAL CHECKS										
6	LEVEL EQUIPMENT										
7	PROPER VENTALATION										
8	FIT/ALIGNMENT										
9	BOIL OUT										
10	ADD OIL										
11	GAS LINE PRESSURE, STATIC										
12	HEAT UP FOR CALIBRATION										
13	GAS LINE PRESSURE, DYNAMIC										
14	BURNER MANIFOLD PRESSURE										
15	PILOT/BURNER ALIGNMENT										
16	TEMPURATURE CALIBRATION										
17	FILTER OPERATION										
18	WASTE OIL SYSTEM CHECK										

Comments/Concerns:

Customer Name: _____

Customer Signature: _____

Tech Name: _____

Tech Signature: _____

Date Completed: _____

Note: When submitting this form for factory paid start up, include pictures of the following:

- Overall from the front showing hood and anything near unit, including the unit as well
- All gas, water, oil and electrical connections on the back of the unit.

Failure to include the above will delay claim processing and payment.

**For factory paid start-ups, only one trip is covered.
 Any return trips are to be billed to the customer.**



PITCO START UP CHECK LIST INSTRUCTION SHEET

FOR USE WITH PITCO START UP FORM L14-019

IF YOU NEED ASSISTANCE WITH COMPLETING THE START UP CONTACT PITCO TECH SERVICE AT 603-225-6684 OPTION 2

SOME START UP ITEMS MAY NOT APPLY TO ALL UNIT CONFIGURATIONS

INSTALLATIONS MUST MEET ALL LOCAL AND NATIONAL CODES

- 1 – Indicate gas type at the location. N = Natural Gas. P = Propane Gas.
- 2 – Indicate supply line size. This should be the same or larger than the connection on the back of the unit.
- 3 – Once gas has been connected to the unit, check that all connections have no leaks. Use a leak detecting liquid or pressure test the gas line.
 - If pressure testing the gas line, shut off the yellow handled ball valve located near the gas valve before pressurizing the gas line. **Pressures exceeding 1/2" PSI can damage the gas valve and is not a warrantable issue.** Once pressure test is done and pressure removed from the gas line, reopen the ball valve.
- 4 – Verify the proper orifice tips are installed and tight.
- 5 – Check the voltage at the wall outlet. This should match the voltage listed on the data plate located on the inside of the door. Check that unit plug is the same as the wall plug. Insure a snug fit
- 6 – Verify unit is level. Adjust legs and/or casters as needed.
- 7 – Check for proper ventilation from the hood system. Minimum of 18" clearance is required from the top of the flue opening to the bottom of the hood. Any makeup air should not be blowing directly on the unit. Perform a smoke test to check for possible drafting issues.
- 8 – Check all parts for proper fit and alignment. Adjust as necessary. Check doors, front panels, top decks, splash backs, etc.
- 9 – Perform a boil out as described in the Installation and Operations Manual provided with the equipment. If a copy of the manual is needed, you can get one from Pitco's website at www.pitco.com or by calling Pitco Tech Service. On battery units, fill one tank and start heating. Then start filling and heating the next tank. Continue until all tanks are running a boil out.
- 10 – Add fresh oil to the unit. Before adding oil, make sure all water and other debris is removed from tank. Fill to the minimum line stamped into the tank.
- 11 – Check static gas supply pressure (all equipment off, no gas draw). A pressure tap port is available on the input side of the gas valve to check this. For natural gas, the pressure should be 7-9"W.C. For propane gas, the pressure should be 11-13"W.C.
- 12 – Allow unit to heat to 350°F or programed set point on units with digital controls. While unit heats, items 12 through 14 can be completed.
- 13 – Check the dynamic gas supply pressure. This should be completed with **ALL** gas equipment calling for heat. This should not drop more than 0.5"W.C. from the recorded static pressure.
- 14 – Check burner manifold pressure (outlet side of gas valve). This should match the manifold pressure rating listed on the data plate. There is a pressure tap port located on the burner manifold. It will be either a square head plug or hex key plug, depending on the model of equipment.
- 15 – Adjust pilot, ignitor/flame sensor and/or thermopile as needed. On a millivolt unit, the pilot flame should be touching top third of the thermopile. On electronic ignition units, the pilot flame should touch the ignitor/flame sensor for proper flame sense. When lighting a pilot, the spark from the ignitor should go straight up and down, not side to side or bouncing around.
- 16 – Complete this only once unit has reached set temperature and has cycled a minimum of 3 times to allow even heat throughout the oil. Position an oil temperature probe within 1" of the probe inside the tank. Measure the temperature and make adjustments accordingly based on the thermostat or controller installed on the unit. Detailed instructions can be found in the I&O Manual.
- 17 – If equipped with a built in filter system, follow the filter instructions found on the door to check proper operation. Make sure the filter pan has been properly fitted with filter paper or the paperless media before filtering. If so equipped, connect the flush hose as well to verify operation. **Do not run water through filter system. This will damage the pump and is not a warrantable issue.**
- 18 – If equipped, check operation of the Waste Oil Management ("WOM"). If a waste oil connection has been made to the back of the unit, verify the unit pumps to the waste tank when the brown handle is pulled. If no waste oil system was connected, leave the cap on the output of the WOM and pull the brown handle. Verify the check valve opened and is now dumping oil into the right rear corner of the filter pan.

Note for Factory Paid Start Ups: When submitting the claim form, include a copy of the startup sheet and include pictures of the overall install of the fryer, making sure the hood and anything near the unit is in the picture. Also include picture(s) of any gas, oil, water and/or electrical connections on the back of the unit. All forms and requested pictures must be submitted with the claim for payment. Only one trip is covered at the standard rate. Any customer requested overtime is to be billed to the customer. Any additional trips are to be billed to the customer.