

## ANNUAL SAFETY INSPECTION CHECKLIST

This Annual Safety Inspection Checklist ("Inspection") applies to all Collectramatic® Fryers. The inspection performs an important safety function. It provides for an annual inspection of each fryer. Each inspected fryer will be designated as either:

- A) Pass
- B) Fail & Decommission
- C) Fail & Remove Fryer from Use until Repaired
- D) Fail & Repair Promptly

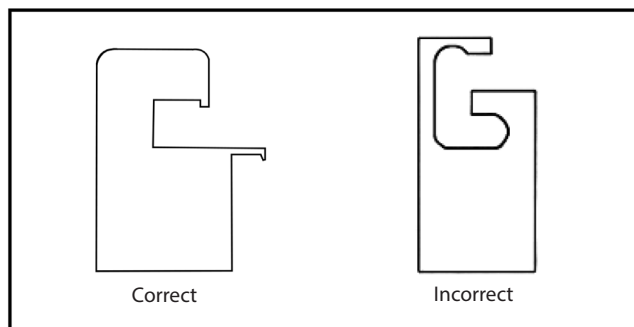
The inspection does not replace any other recommended inspections, maintenance or repairs of Collectramatic Fryers. See Owner's Manual for details.

### Instructions

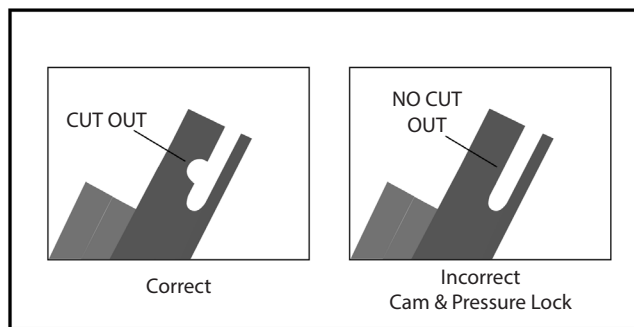
#### Step 1- Inspect for 25 Year Useful Life

The defined useful life of a Collectramatic Pressure Fryer is 25 years from date of manufacture. Any Collectramatic Pressure Fryer that has reached its useful life is to be decommissioned immediately, either through physical destruction or transformation of the pressure fryer into an open fryer through the use of the defined process. **If any of the following criteria apply to the Collectramatic Pressure Fryer during inspection, the fryer will be designated as Fail & Decommission:**

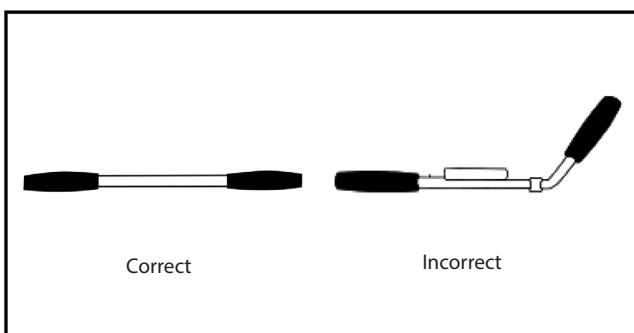
1. Fryer Lid or Front Block include any Cam Lock components (Fig. A1-2 and Fig. B1-2)
2. Fryer Lid includes Pressure Lock components (Fig. A2 and B2)
3. Fryer Serial Number to show an age of 25 years or more (Fig. C)
4. No identification of valid Serial Number found on fryer



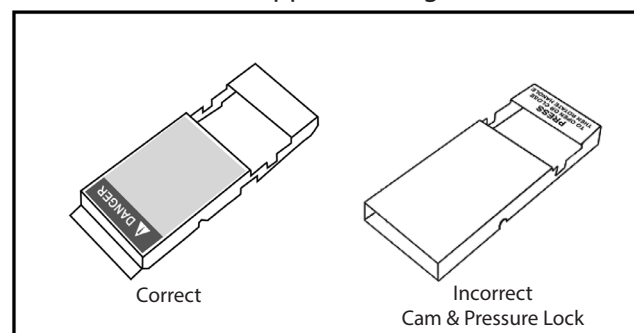
Front Latch Block (Fig. A1)



Lid Support Bar (Fig. A2)



Handlebar (Fig. B1)



Lid Lock (Fig. B2)

Serial Number Range ( original )	Max Year of Useful Life for PF Models
37701-40187	2017
40188-40187	2018
41488-42605	2019
42606-42464	2020
>43465 or 12 digit SN w/ first 6 digits of 063098 and ending in 96	2021
12 digit SN with digits 5 and 6 as 97	2022
12 digit SN with digits 5 and 6 as 98	2023
12 digit SN with digits 5 and 6 as 99	2024
12 digit SN with digits 5 and 6 as 00	2025
12 digit SN with digits 5 and 6 as 01 or 11 digit SN with 2001 as first four digits	2026
11 digit SN with 2002 as first four digits	2027

Fig. C - Serial Number Key for Useful Life

Serial numbers may be listed on the ID tag of the front panel of the fryer. If no ID tag is present or the ID tag was replaced with an upgrade control kit, the original serial number is etched onto the front right side of the fryer pot rim. A serial tag from an upgrade control kit can NOT be used to determine useful life.

## Step 2 - Inspect Pressure Components

Fryer should be emptied of oil and cooled to room temperature prior to inspection.

1. **Lid Inspection** - Examine all lid components for damage such as bends, cracks, or broken welds (Fig. D). Open and Close lid with gasket installed to ensure proper function. Remove lid valve (Fig. D #8) to verify O-Ring (Fig. D #9) is not flattened, frayed, or torn. Inspect Lid Gasket (Fig. E) to verify it is not flattened, frayed, or torn.

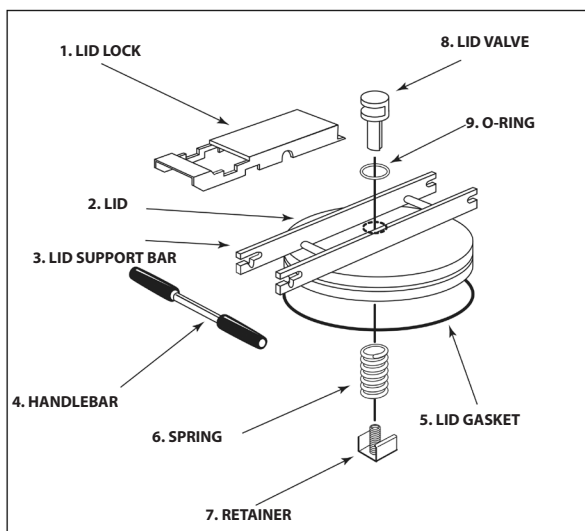


Fig. D - Lid Components

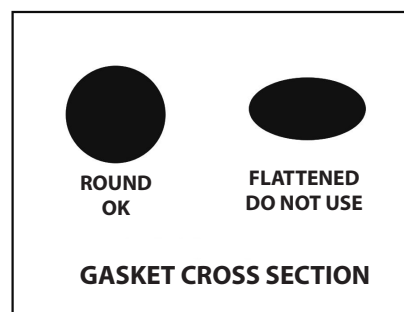


Fig. E - Lid Gasket

All components acceptable = Pass Lid Inspection

All components acceptable except flat lid or lid valve gasket = Fail and Repair Promptly

Any components damaged = Fail and Remove Fryer from Use Until Repaired

Lid or lid valve gasket are frayed or torn = Fail and Remove Fryer from Use until Repaired

Lid does not open and/or close properly = Fail and Remove Fryer from use until Repaired

2. **Front Latch Block Inspection** - Inspect Front Latch Block (Fig. F) to ensure that there are no cracks or broken welds. Ensure that there is a gasket or food-grade silicone caulk between the fryer top and the base of the block (Fig. G).

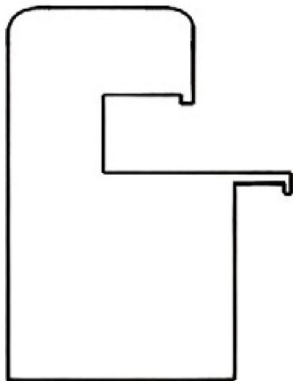


Fig. F - Front Latch Block



Fig. G - Front Block Gasket

Front Latch acceptable = Pass Front Latch Inspection

Silicone/Gasket missing = Fail and Repair Promptly

Front Latch not acceptable = Fail and Remove Fryer from Use until Repaired

3. **Rear Block Inspection** - Inspect Rear Block (Fig. H & I) to ensure that the block has a bump on the top. Inspect to ensure that there are no cracks or broken welds. Inspect pins to ensure they are not bent or loose. While pins may spin or slide side to side, they may not move more than 1/16<sup>th</sup> of an inch. Ensure that there is a gasket or food-grade silicone between the fryer top and the base of the block.

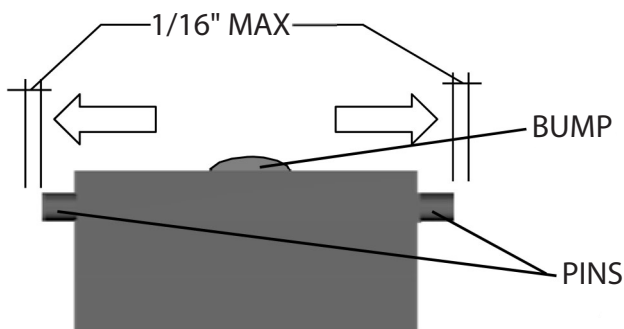


Fig. H - Rear Hinge Block

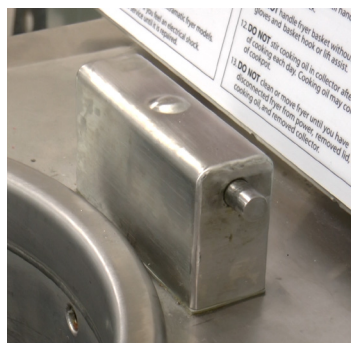


Fig. I - Rear Hinge Block

Rear Block acceptable = Pass Rear Block Inspection

Silicone/Gasket Missing = Fail and Repair Promptly

Rear Block Not acceptable or missing bump = Fail and Remove Fryer from Use until Repaired

4. **Vent Inspection** - Remove muffler and vent back to inspect dead weight and vent block. Ensure dead weight end is rounded at bottom and vent block does not have a vent ball being used (Fig. J & Fig. K).

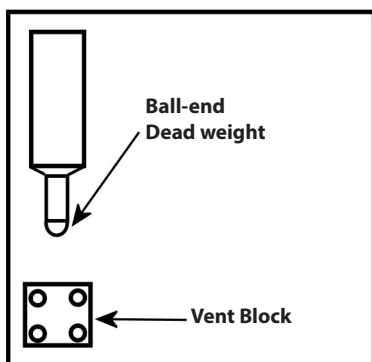


Fig. J - Correct Parts

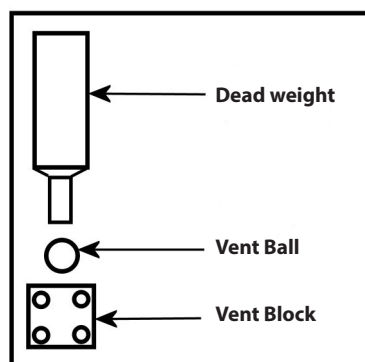


Fig. K - Incorrect Parts

Dead Weight & Vent Block acceptable = Pass Vent Inspection

Vent area dirty = Fail and Repair Promptly

Incorrect Dead Weight or Vent Block = Fail and Remove Fryer from Use until Repaired

5. **Collector Inspection** - Remove Collector (Fig. L) to ensure that there are not any cracks, missing tabs, or that it is not out of round. Inspect collector gasket to verify that it is not flattened, frayed, or torn.

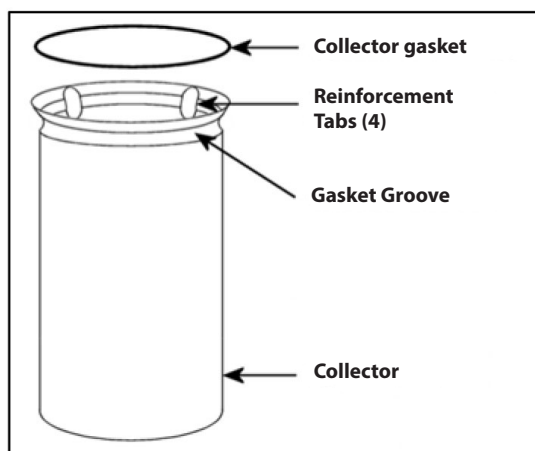


Fig. L - Collector

Collector acceptable = Pass Collector Inspection

Collector acceptable, but flat gasket = Fail and Repair Promptly

Collector not acceptable = Fail and Remove Fryer from Use until Repaired

Gasket is frayed or torn = Fail and Remove Fryer from Use until Repaired

**6. Fryer Pot Inspection** - Inspect inside fryer pot for any cracks or holes.

Pot acceptable = Pass Fryer Pot Inspection

Pot not acceptable = Fail and Remove Fryer from Use until Repaired

**Step 3 - Operation Component Inspection**

1. **Drain Valve Inspection** - Inspect Drain Valve (Fig. M) for shortening leaks or missing components. If leaking exists, determine if leaking is internally on the drain itself, externally from fryer mounting, or unknown.

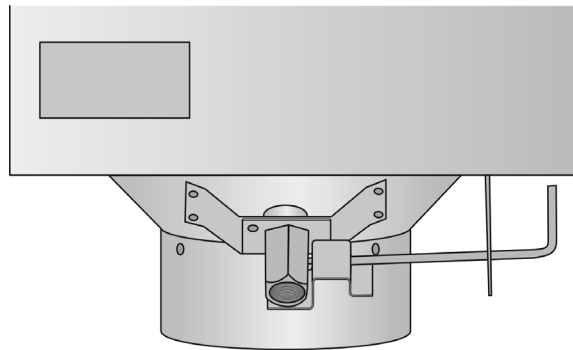


Fig. M - Drain Valve

Drain Valve acceptable = Pass Drain Valve Inspection

Drain Valve Leaking Internally = Fail and Repair Promptly

Drain Valve Leaking from Pot or Unknown = Fail and Remove Fryer from Use until Repaired

2. **High Limit Thermostat Inspection** - Inspect high limit thermostat (Fig. N) to ensure it is present, securely mounted to fryer wall, and in the clamp.

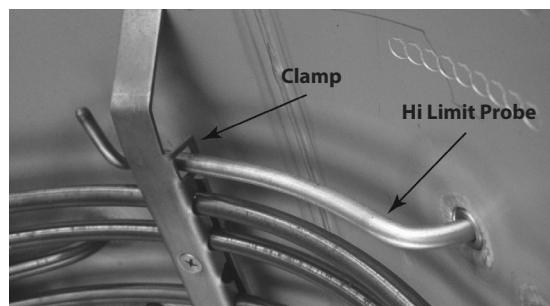


Fig. N - High Limit Thermostat

High Limit Mounting acceptable = Pass High Limit Thermostat Inspection

High Limit Mounting not acceptable = Fail and Remove Fryer from Use until Repaired

3. **Heater Inspection** - Inspect heaters to ensure that all three heaters are securely mounted in their clamps and they are not bent and obstructing operation through the use of a basket, cleaning, or any other normal operational use.

All Heaters are secured and acceptable = Pass heater inspection

Heaters not acceptable, but not obstructing = Fail and Repair Promptly

Heaters not acceptable and obstructing = Fail and Remove Fryer from Use until Repaired

4. **Probe Inspection** - Inspect to ensure proper temperature probe position (Fig. O). Inspect to ensure that the probe is not missing, cracked, or bent.



**Winston Probe**



**Fastron Probe**

Fig. O - Temperature Probe

Probe acceptable = Pass Probe Inspection

Probe not acceptable = Fail and Repair Promptly

5. **Power Cord Inspection** - Inspect power cord and plug for loose or frayed connections. Check for cracked plug.

Plug and Cord acceptable = Pass Power Cord Inspection

Plug and Cord not acceptable = Fail and Remove Fryer from Use until Repaired

## Step 4 - Safety Labels

1. **Label Inspection** - Inspect all required labels (Fig. P, Q, & R) to determine that they are present and readable.

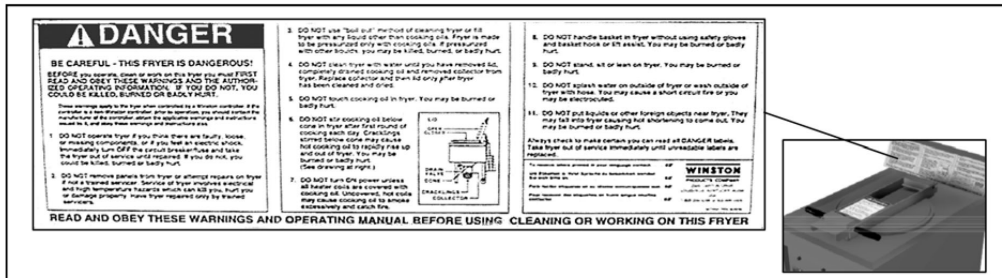


Fig. P - Backsplash Label

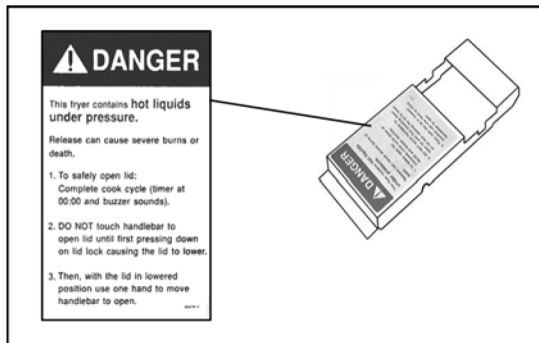


Fig. Q - Lid Lock Label

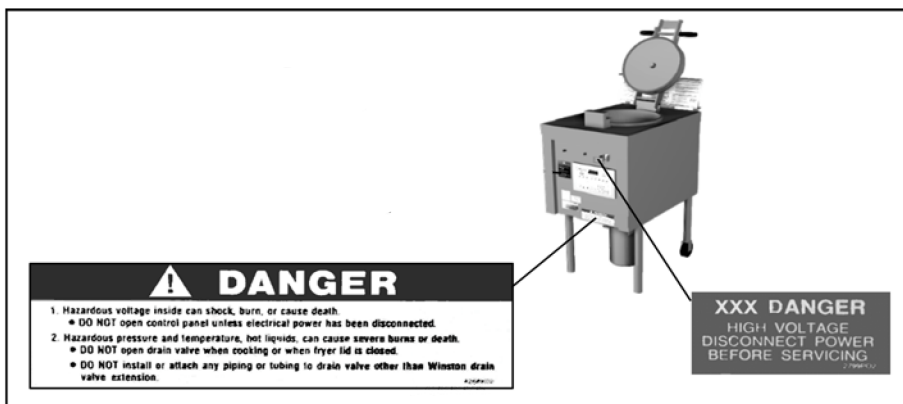


Fig. R - Front Panel Labels

Labels Present and Readable = Pass Label Inspection  
Labels not Visible or Readable = Fail and Repair Promptly



2. **Fryer Tool Inspection** - Identify that all Fryer Tools (Fig. S) are available and in good condition.

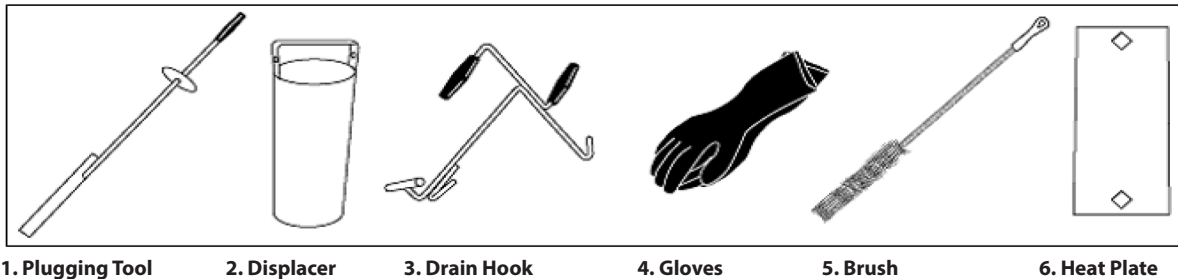


Fig. S - Fryer Tools

All Tools Present and in Good Condition = Pass Fryer Tool Inspection  
Missing Tools or Not in Good Condition = Fail and Repair Promptly

### Replacement Parts Identifier

Part Description	Part#	Part Description	Part#
Backsplash Label	PS1318	Heater (230V)	PS2300
Brush	PS1120	High Limit Clamp	PS1744
Collector	PS1206	High Limit Thermostat	PS2438
Collector Gasket	PS1892-5	Label Kit (except backsplash)	PS2683
Displacer Tool	PS1209	Lid Assembly	PS1459
Drain Hook	PS1154	Lid Gasket	PS1891-5
Drain Valve	PS1066	Lid Handlebar	PS1168
Fast Probe	N/A	Lid Lock	PS1449
Front Block	PS2699	Lid O-Ring	PS1010-3
Front Block Gasket	PS2718	Plugging Tool	PS1179
Gloves	PS1001	Probe Guard	PS1744
Heat Plate	PS1034	Rear Block	PS2617
Heater (208V)	PS1147	Rear Block Gasket	PS2717
Heater (240V)	PS1148	Winston Probe	PS2040