

PF46/PF56 Collectramatic Fryer Preventative Maintenance

TOOL(S) NEEDED

- Phillip's head screwdriver



Review Owner's Manuals for potential hazards:

<https://foodservice.winstonind.com/owners-manuals/>

Daily:

1. Perform oil management of the fryer, including filtering, brushing elements, inspecting oil for transparency/color/TPM, etc.
2. Remove muffler/banjo at rear of fryer, drain liquid, and clean.
3. Remove lid and collector gaskets, inspect for cracks/rips, and clean - following recommended gasket procedure.
4. Clean fryer accessories (basket, drain hook, stir/plugging tool, brush, spatula, etc).

Weekly:

1. Remove rear vent assembly to access and clean weight with warm soapy water.
2. Remove lid and lid spring. Inspect small o-ring on lid valve. Clean all components with warm soapy water.

Quarterly:

1. Inspect heating elements to ensure that they are seated in guides, guards are secure, and elements are not bent.
2. Clean drain valve and extension with warm soapy water.
3. Replace lid and collector gaskets.

Annually (Store):

1. Inspect lid assembly for damaged or defective components (pressure fryers only). Replace any damaged or defective components.
2. Ensure that temperature probe and guards are clean and in proper position.
3. Ensure that high-limit thermostat is clean and secured by clamp.
4. Inspect collector for signs of damage, defect, or leaking. Replace collector if damaged or defective.
5. Inspect front panel – ensure that indicator lamps, power switch, and controller readouts are functioning properly. Replace non-functioning components.
6. Inspect drain valve for leaks. Tighten valve handle or replace valve.
7. If equipped, inspect the Drain Valve Indicator to verify that it is operating correctly. Verify that the indicator lamp and alarm are functioning. Verify that drain handle switch is working correctly. Replace any broken or defective parts.

Annually (Servicer):



DANGER: Before each procedure, disconnect equipment from its electrical power source and allow to cool for at least 30 minutes.

1. Inspect power cord and plug for loose or frayed connections. Repair or replace damaged or defective power cord or plug.
2. Open front panel – inspect wiring for loose connections, burnt wires, etc. Repair, tighten, or replace as needed.
3. Inspect inside of cabinet for signs of moisture/shortening penetration. Tighten any loose or leaking fittings and replace insulation if saturated.
4. Inspect vent assembly to ensure that all components are clean and in working order (pressure fryers only). Clean or replace components as necessary.
5. Ensure that vent tube o-ring is present and in good condition (requires removal of vent block)(pressure fryers only).
6. If equipped, inspect the Drain Valve Indicator wiring and latching relay. Inspect for loose connections, burnt wires, etc. Repair, tighten, or replace as needed.

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<http://foodservice.winstonind.com/parts-supplies>

