SERVICE INSTRUCTIONS

www.keatingofchicago.com



1-800-KEATING

REMOVAL AND REPLACEMENT OF FRYER VESSEL (MODELS WITH UNI-POT)

A fryer vessel should be kept shiny and clean at all times. A clean fryer vessel will not only provide well prepared food products, but will also save energy and oil costs.

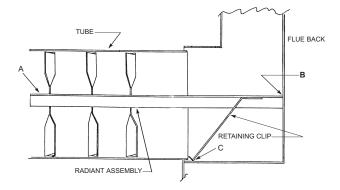
NOTE: Before attempting to replace:

- Verify that the vessel needs to be replaced.
- Familiarize yourself with the replacement process.
- Check the new vessel before disassembling the fryer.

NOTE: Call 1-800-KEATING to verify the correct size fryer vessel for the fryer being serviced.

NOTE: If possible, remove the fryer from the immediate cooking area to a less congested area of the restaurant for service.

NOTE: Always install new radiants supplied when installing a new or rebuilt fryer vessel.



- To install radiant assembly insert the end with the retaining clip in the tube first.
 Make sure that the end of the clip "C" is bent below the bottom of the radiant fins.
- Push the assembly back as far as it will go until the rear end of angle bar is against the flue back at "B".

3. As the assembly is inserted make sure that the fins are not bent out of perpendicular with the radiant angle bar.

REMOVAL:

- Disconnect electric power source. (except for AA and CMG models).
- 2. Turn off gas.
- 3. Drain oil into approved container and set aside.

Fryer vessel being removed.



- 4. Remove splashback screws, drill out pop rivets and lift splashback from fryer(s).
- 5. Drill out pop rivets in vertical canopy trim pieces, firmly tap downward on canopy to loosen it and lift canopy from fryer.
- 6. Removal of components:
 - a. Remove flame switch bulb.
 - b. Remove control panel.
 - c. Remove control panel back.
 - d. Remove thermostat bulb from vessel.
 - e. Remove Hi-Limit control bulb from vessel.
- 7. Loosen union in tailpiece assembly.
- 8. To remove fryer vessel, grasp top of flue and lift it forward, then lift fryer vessel up and set on floor.

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REMOVAL AND REPLACEMENT OF FRONT DRAIN FRYER VESSEL (MODELS WITH UNI-POT) CONTINUED

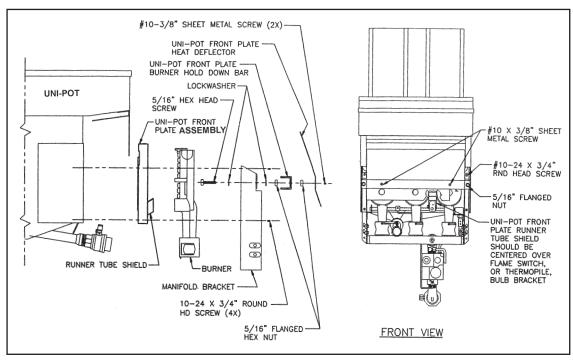
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- Remove flue from fryer vessel by removing six screws out of tabs. Inspect flue for cracks or damage and replace if necessary.
- 10. Remove drain valve from fryer vessel.

REPLACEMENT:

- Slide flue onto tabs on back of new fryer vessel until it contacts back of vessel. Drill holes into vessel tabs through existing holes in flue and fasten flue to vessel tabs with six sheet metal screws and set on floor next to old vessel.
- 2. Replace drain valve on new fryer vessel after applying high temperature sealant on vessel threads.
- Remove gas manifold with support brackets from vessel by removing four screws and lockwashers joining brackets

- to sides of vessel. Leave constant and runner pilot tubing and gas manifold connected to manifold brackets and assemble to new vessel.
- 4. Carefully lower vessel and flue into cabinet. Check fryer vessel fit in cabinet before proceeding with assembly.
- 5. Replace splashback onto vessel with sheet metal screws and pop rivets.
- 6. Replace canopy onto cabinet with two sheet metal screws.
- 7. Tighten union in tailpiece assembly.
- 8. Replacement of components:
 - a. Replace Hi-Limit control bulb into vessel.
 - b. Replace thermostat bulb into vessel.



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Thermostat Bulb Positioning

Keating's patented thermostat application is accurate within 2°F of the dial setting between 250°F and 350°F. This accuracy is attained only if the thermostat bulb is placed properly against the heat transfer tube. A single thickness of paper should be pulled through between the tube and the bulb with medium resistance to quickly and accurately test for proper bulb placement and pressure.

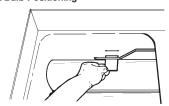
 If the bulb is too tight, the paper will either not pull through or it will tear.

A fryer with a thermostat bulb that is too tight will short cycle.

Short Cycle: The thermostat will cycle rapidly while the fryer is in the idle mode; the temperature will be erratic and fuel will be wasted.

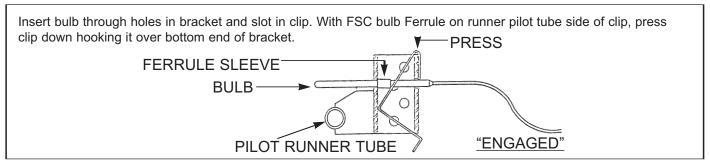
2) If the bulb is too loose, the paper will slip through with little or no resistance. A fryer with a thermostat bulb that is too loose will overshoot or cycle long. Overshoot: The thermostat takes a long time to cycle and then misses its preset temperature by 20°F - 40°F yielding a poor quality product.

Thermostat Bulb Positioning



- c. Replace control panel back.
- d. Replace control panel.
- e. Replace flame switch bulb. (See diagram below)*
- Connect electric power source (except for AA and CMG models), turn on gas and pilots.
- 10. Boil-out fryer.
- 11. Refill fryer with oil to the "Fill Level" line.
- 12. Start and preheat fryer, and calibrate thermostat.

*Flame Switch Installation



Fasten clip in place using screw "A" and/or screw "B" as shown.

