## SERVICE INSTRUCTIONS

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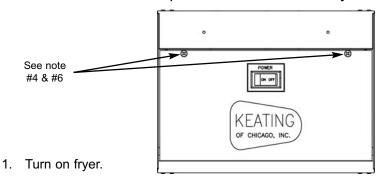
## THERMOSTAT CALIBRATION SERIES 2000 GAS FRYERS

## Bob Evans

Calibration is not covered under warranty.

Tools: Accurate fryer thermometer Standard screwdriver Standard Phillips Head screwdriver

Note: Thermostat is pre-set to 350° at Factory.



- 2. Allow fryer burners to cycle on and off three times.
- Place an accurate thermometer in the oil. Locate thermometer in same position for every calibration. Left rear corner of fryer vessel is recommended.
- 4. Remove (2) Pan Head Phillips screws from control panel front. Put screws in secure place. Lower control panel front.



## Thermostatcalibration Thermostat knob removed to reveal calibration screws.

- 5. If temperature of fryer is found to be less than 15°F off, remove the thermostat knob. Loosen the two screws in the thermostat dial plate. Replace knob. Reset the dial plate to match the thermometer reading.
- 6. Put control panel in upright position. Fasten (2) Pan Head Phillips screws into holes on control panel.

For calibration over 15°F difference, contact a qualified service company.