

SERVICE INSTRUCTIONS

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KEATING
OF CHICAGO, INC. ®

1-800-KEATING

THERMOSTAT CALIBRATION SERIES 2000 GAS FRYERS

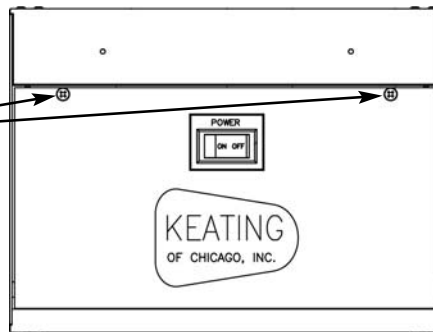
Bob Evans FARMS®

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.

See note
#4 & #6



1. Turn on fryer.
2. Allow fryer burners to cycle on and off three times.
3. 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.



Thermostat calibration

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.