

SERVICE INSTRUCTIONS

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KEATING
OF CHICAGO, INC.®

1-800-KEATING

CALIBRATION 2000 GAS FRYERS

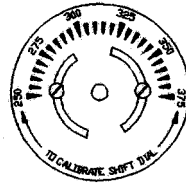
Bob Evans FARMS®

THERMOSTAT CALIBRATION

Calibration is not covered under warranty.

Tools: Accurate fryer thermometer.
Standard screwdriver.

1. Set thermostat to desired frying temperature.
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. 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.



Thermostat calibration
Thermostat knob removed to reveal calibration screws.

5. Remove the knob to tighten screws on dial plate and replace the knob.

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