



**Partstown**<sup>®</sup>



**Turning Up the Heat On  
Fryer Preventative Maintenance**

## From chain restaurants to neighborhood bars to corporate cafeterias, fryers are the hardest-working equipment in almost every commercial kitchen.

Proper care not only keeps fryers working in peak condition, but prevents unnecessary downtime, increases efficiency and maintains food quality and brand integrity.

However, some operators don't follow or aren't even aware of preventative maintenance (PM) tasks. That could lead to serious problems down the line.

According to a 2021 customer study conducted by Intellegentics, respondents indicated preventative maintenance tasks are unnecessary or the cost of routine maintenance is too high. One-third of respondents said they didn't know what tasks to do or when to do them.

This whitepaper will set the record straight on these misconceptions regarding fryer preventative maintenance, while giving you the right plan to follow moving forward.

## MISCONCEPTION 1: Routine Preventative Maintenance Isn't Necessary

There is A LOT happening in the kitchen. Staff is constantly on the move prepping and cooking food for long periods of time. There simply isn't much free time. It's easy to understand why fryer daily cleaning, weekly boil-out procedures and other key tasks can get lost in the shuffle.

It is important to note that **conducting regular preventative maintenance on commercial fryers is crucial!**

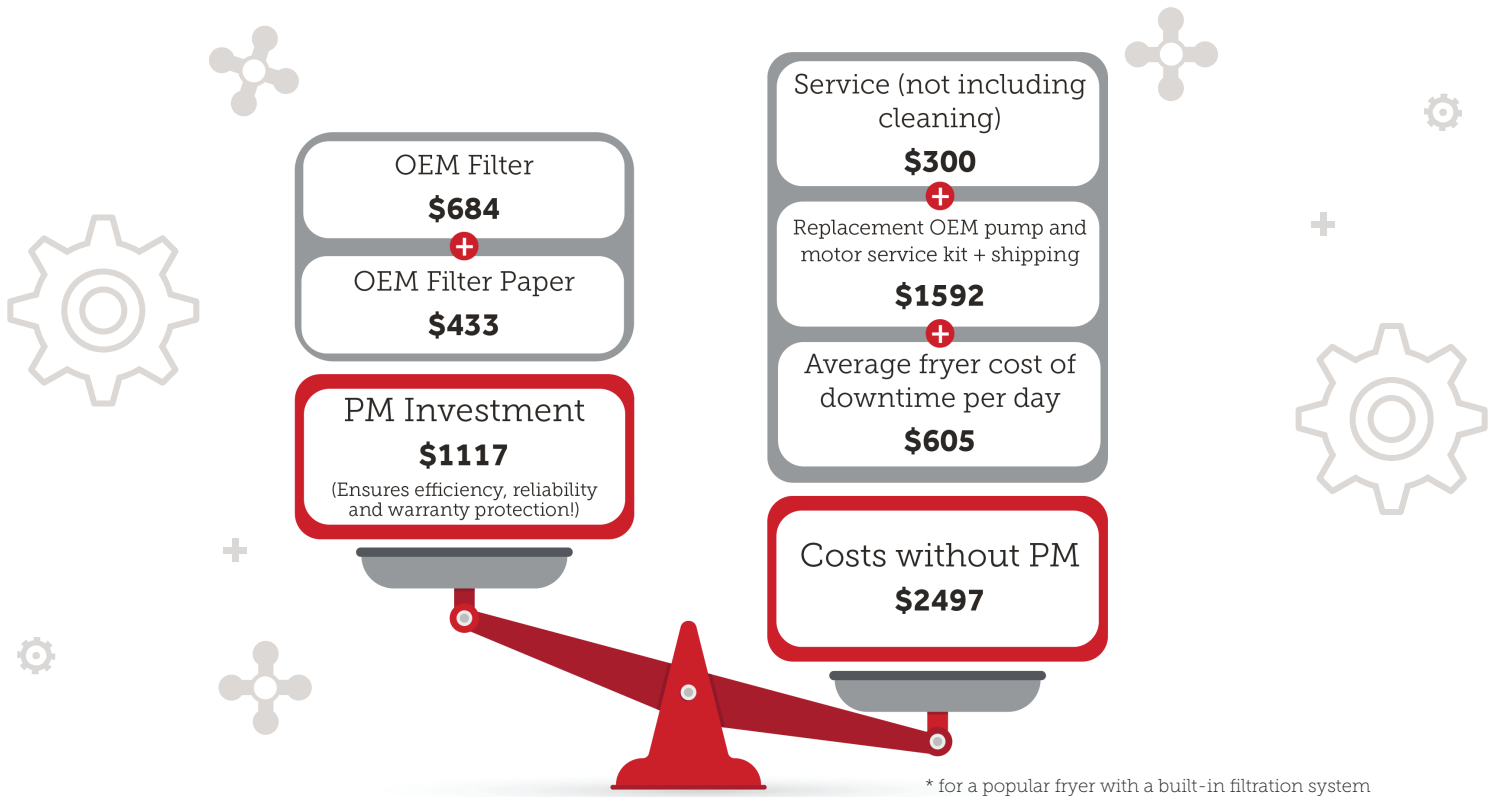
All tasks from boiling out the tank weekly to replacing filters when appropriate not only help fryers run efficiently and safely, but ensure customers receive the best quality product.

Following proper oil filtration keeps the fryer clean, extends the life of oil and **saves you money.**

**"Proper proactive preventative maintenance helps to prevent the possibility of poor performance. This is important to serve a consistently high-quality fried product to the customer."**

*- Kevin Hilbert, CFSP  
Director of Technical Services,  
Henny Penny*



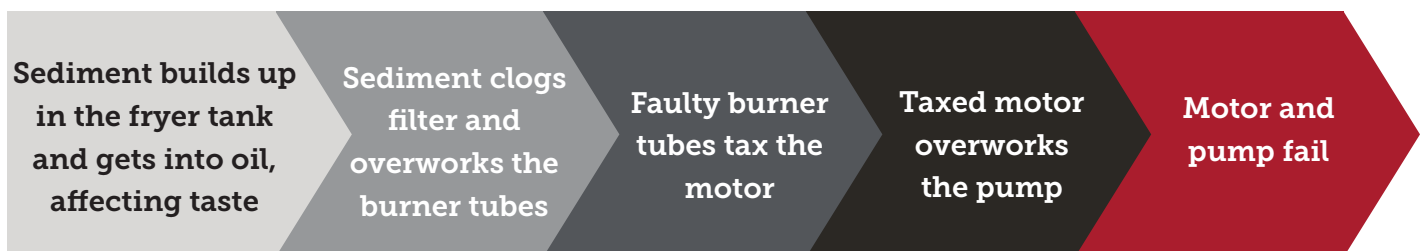


## MISCONCEPTION 2: Preventative Maintenance Is Too Expensive

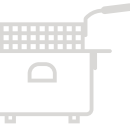
Staying within your budget is crucial to your business, so adding OEM cleaning chemicals and components to your PM routine may seem like an expensive endeavor. On the flip side, sacrificing your brand's integrity and reducing the lifespan of your fryers could prove to be a higher price to pay.

Failure to do regular preventative maintenance can lead to unexpected downtime and potentially costly repairs. **According to the 2021 customer study conducted by Intellegentics, the cost of downtime for a single fryer in a chain restaurant is \$605 per day, with an average fryer breaking down 2.1 times per year.** Close to 98% of surveyed chain restaurants reported fryers need repair at least once per year.

**Here's an example to consider. Without regularly cleaning the fryer tank or replacing the filter, this ripple effect can occur over time:**



**FRYER IS DOWN!** ←



The cost of parts, service and a wholesale cleaning (which may not be covered under warranty) can impact your bottom line more than investing in genuine OEM cleaning chemicals, parts and replacement filters to use in your preventative maintenance routine.

Oil is one of the most expensive resources in a fryer. Failure to properly filter with the correct OEM filter media can reduce the life and quality of the fryer's oil. **By changing out filter paper, screens and other essentials on a regular basis, you can ensure fryers' filtration systems work correctly and produce a positive impact on oil quality.**<sup>1</sup>

Poor filtering and neglected oil could also cause potential backlash from customers. Food could start to taste bad or service may slow down because a fryer is down. That could greatly impact your business's bottom line. Changing the oil and replacing the filter regularly helps retain customer satisfaction, maintain standard taste and quality of food and preserve your brand's positive reputation.



### MISCONCEPTION 3: Preventative Maintenance Guidelines Aren't Available

While they can sometimes be difficult to track down, **preventative maintenance schedules and tasks are provided by the fryer manufacturers.** Depending on the manufacturer and model, these tasks can be conducted daily, weekly, monthly, quarterly, semi-annually and annually.



Your operator's manual should outline the instructions for each task. Some manufacturers and distributors (like Parts Town) offer specific guides and videos outlining fryer PM tasks. In fact, the latest fryer models have touchscreen interfaces that notify you when preventative maintenance is required, walking you through step-by-step procedures.

#### How can you execute a proper preventative maintenance schedule?

One easy way is adopting a planned maintenance strategy to help you and your staff stay on schedule. You can also hire your authorized service company to help you create a planned maintenance package to make sure equipment is taken care of properly. There are two types of planned maintenance to consider. Both can go a long way in **preventing downtime and lost revenue.**



PM TIP: Planned preventative maintenance includes budgeting for and purchasing genuine OEM cleaning chemicals and replacement parts, along with creating a schedule of PM tasks for staff to follow.

1. Henry Penny, *Filter Frequency Worksheet*



### Planned Preventative Maintenance

Scheduled maintenance done to prevent breakdown and ensure smooth operation.

**EXAMPLE:** Routinely cleaning the tank, boiling out the fryer and replacing filters or fry baskets.

### Planned Unscheduled Maintenance

Create a budget or strategy to manage issues as needed.

**EXAMPLE:** Calling an authorized service agent to replace faulty components, such as control boards, thermocouples, motors and pumps.

A planned PM schedule on a fryer might look something like this:

- ✓ Daily: Drain and clean the fryer tank at closing
- ✓ Weekly: Boil out the fryer and clean fry baskets
- ✓ Bi-Weekly: Inspect and change filter paper or screens
- ✓ Monthly: Change fry baskets

## CONCLUSION

Fryer preventative maintenance is necessary. Routine PM tasks not only help your units run efficiently and safely, but they also ensure customers receive the best quality product every time.

Fryer preventative maintenance isn't expensive. While the cost of OEM cleaning chemicals and replacement parts throughout the year might seem like a lot up front, the potential damage done to larger components could lead to unexpected downtime, costly repairs and poor customer experience...your business's reputation will ultimately pay the higher price.

There are preventative maintenance guidelines and strategies to help. **You don't have to look too far to find the proper preventative maintenance tasks and cycles for your fryers.**

Manufacturers typically outline them in the operator's manual. Work with your team to adopt a planned PM strategy to make sure procedures are completed as needed.

### Parts Town Can Help You With a Preventative Maintenance Plan

The Parts Town Resource Center is updated every week with new articles, videos and webinars, featuring the top brands in the industry. Bookmark it today!



PM TIP: Make sure to only use genuine OEM fryer parts, accessories and consumables for all preventative maintenance tasks!