

Commercial Fryer Preventive Maintenance Checklist



A printable checklist to keep your fryer running safely and efficiently

Daily

- ☐ Skim and filter oil throughout service; run a full filtration cycle at end of day
- ☐ Wipe down exterior surfaces to prevent grease buildup
- ☐ Check oil level against manufacturer fill line
- ☐ Inspect basket and lift mechanism for smooth operation

Weekly

- ☐ Perform a full boil-out to remove carbon buildup and polymerized oil residue
- ☐ Clean heating elements (electric) or check burner ports for blockage (gas)
- ☐ Check door and drain valve seals for grease leaks

Monthly

- ☐ Calibrate thermostat using a calibrated thermometer
- ☐ Inspect heating elements or burner assembly for wear, warping, or corrosion
- ☐ Check electrical connections for looseness or corrosion (electric fryers)
- ☐ Inspect gas lines and connections for leaks and secure fittings (gas fryers)

Quarterly / Seasonal

- ☐ Schedule a full professional inspection (pressure regulators, safety valves, ignition system, wiring)
- ☐ Have oil filtration system pump, housing, and lines inspected
- ☐ Confirm hood and ventilation system is on a regular cleaning schedule

Warning Signs — Call a Technician

- ☐ Noticeably longer oil recovery time
- ☐ Uneven or inconsistent cooking results
- ☐ Unusual smells, smoke, or discoloration beyond normal oil aging
- ☐ Error codes or thermostat won't hold temperature
- ☐ Visible damage to power cord, gas line, or control panel

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