



## Comments

EF2 serves the fryers. It is on a contactor and has a belt (upblast fan). You must turn the fryers down before servicing this fan. Reduce heat from 330 deg to 200 deg. Make sure Staff knows you are doing this to ensure they are not going to need to cook fry's. Fan should not be left off more than 3 minutes at a time. Be sure to turn on occasionally with disconnect to remove heat from hood to keep suppression system from dumping, allow to run for at least 1 minute before turning off to complete your work. When you are done, turn fan on at disconnect and increase fryers back to 330 deg and let staff know they can cook. Total cleaning/belt replacement should take less than 5 minutes if kept in good shape

**Notes/Comments :**

Special Instructions: Only EF1 (CASRE utility fan) is on a VFD. This is a Direct Drive fan (no belts). You can clean the motor by unscrewing the top motor housing without turning the fan off. If you need to turn the fan off, it is breaker #20 in the large breaker panel near the rear hall way door (exit).