



Installation Instructions

FISH-N-CHIPS
FRYING SYSTEMS



Frymaster/Dean, members of the Commercial Food Equipment Service Association, recommends using CFESA Certified Technicians.



24-Hour Service Hotline 1-800-551-8633

**819-5866
OCTOBER 2003**

FISH-N-CHIPS

FRYING SYSTEMS

Installation Instructions



Frymaster H50 Series
Gas Fryer



Dean 24G Series Gas Fryers
with UFF Filtration System

Models covered in the following instructions are 24G/H50 "Co-Branded" frying systems and 24G/H50 "Fish-N-Chips" frying systems. Both systems will be referred to as "Fish-N-Chips" frying systems throughout these instructions.

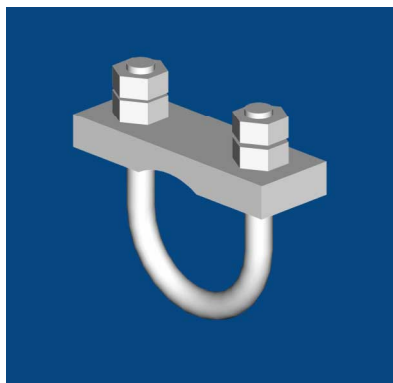
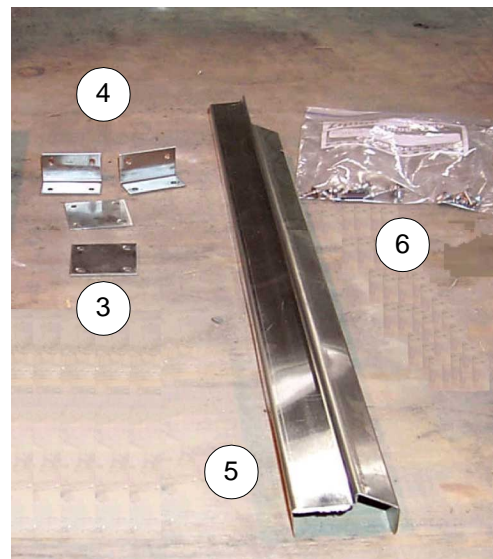
Getting Started

Before beginning installation, check to see that you have all the parts and components needed to properly install the "Fish-N-Chips" Frying System. The kit should contain:

Component #	Component Description	Quantity
❑ 1	"L"-Shaped Drainpipe (H50 to UFF Filter)	1
❑ 2	U-Bolt Assembly (Drainpipe to Filter Frame Bracket)	1
❑ 3	Front Connector (battering) Plates	2
❑ 4	Rear Connector (battering) Plates	2
❑ 5	Joiner Strip	1
❑ 6	Connecting Hardware	Varies
❑ 7	Over-The-Fryer Crumb Dump	1



1



2



7

OVERVIEW

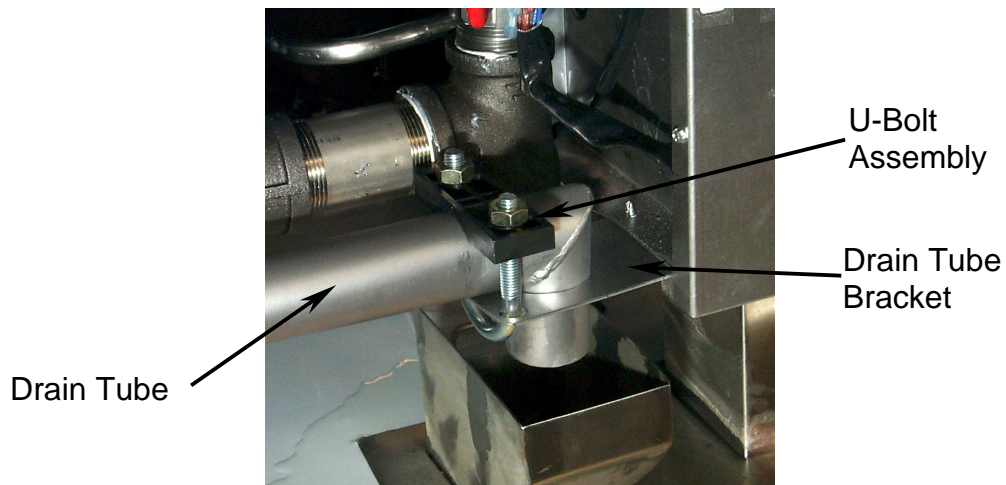
Fish-N-Chips Frying Systems must be assembled upon delivery. The systems are shipped in two to four sections, based on system configuration. The 24G (Fish Fryer) system and the H50 (Chips Fryer) system share the Under Fryer Filter (UFF) filtration system. Components are included to connect the H50 fryer to the 24G fryer drain/filter system. Installation steps include connecting the oil-return wiring harness, oil-return flexlines, drainpipes, fryer-connector plates and optional components.

The following illustrations may vary from the specific frying system being installed. H50 fryer position and the number of 24G frypots in the system dictate how required components are installed.

Uncrate and roll fryers into place. Determine fryer lineup. Do not connect fryers together at this time.



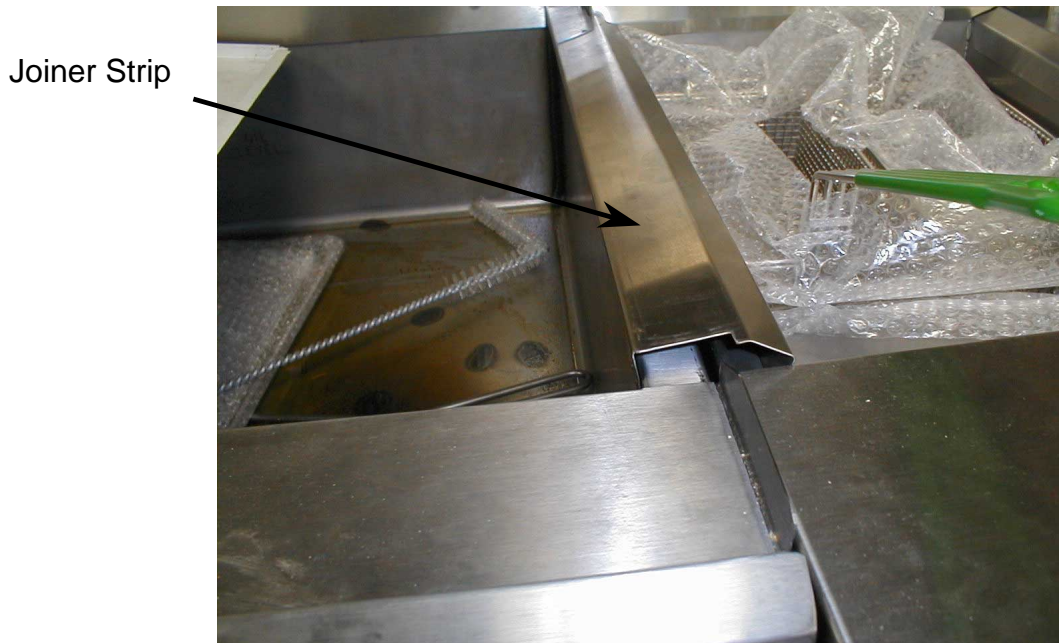
Insert the Frymaster H50 drainpipe into the bracket of the Dean 24G fryer battery and secure with the U-Bolt assembly as shown.



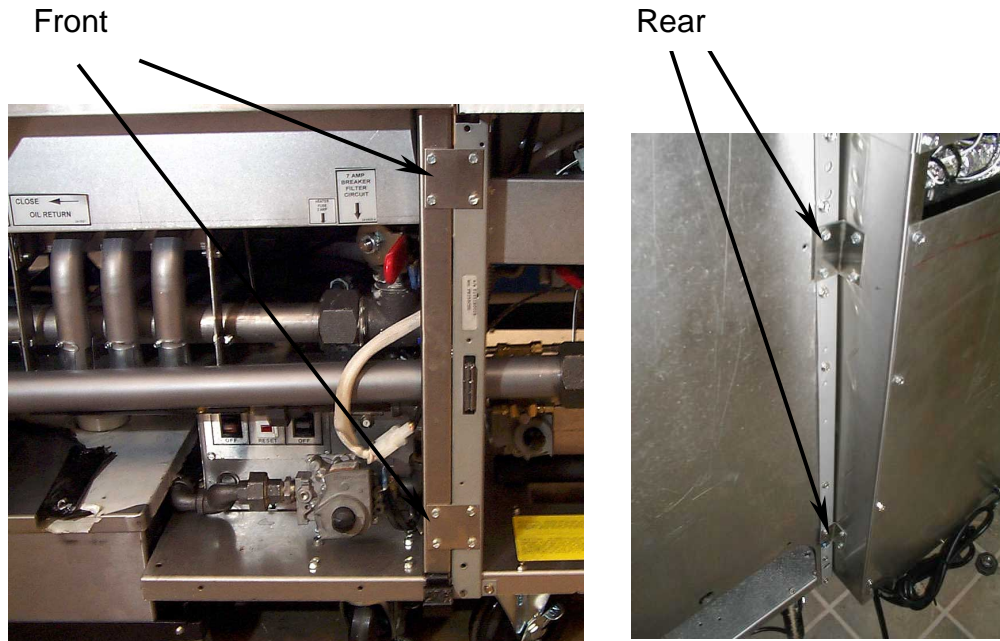
After fryers are in place and before battering together, insert H50 drain tube into slip nut and drain tee.



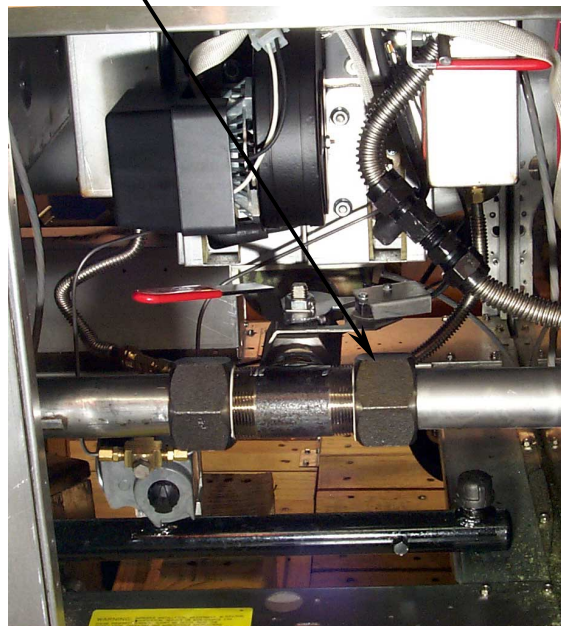
Push fryers together. Attach joiner strip. If required, clamp the fryers together to facilitate joiner strip installation.



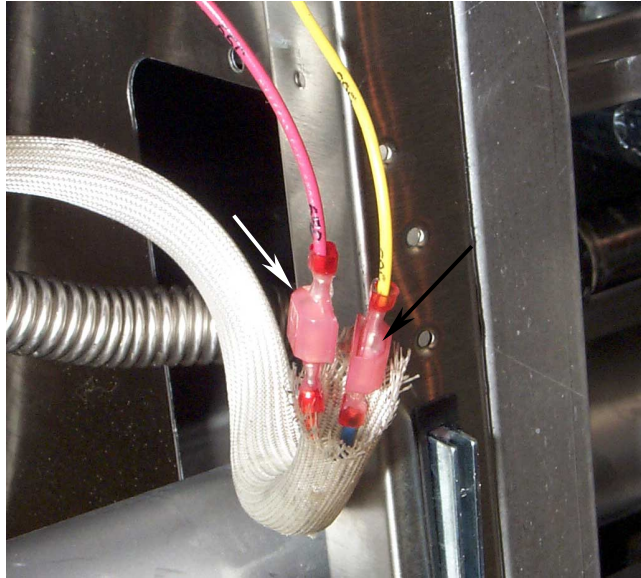
With joiner strip in place, attach front and rear connector (battering) plates. Ensure cabinets are properly aligned.



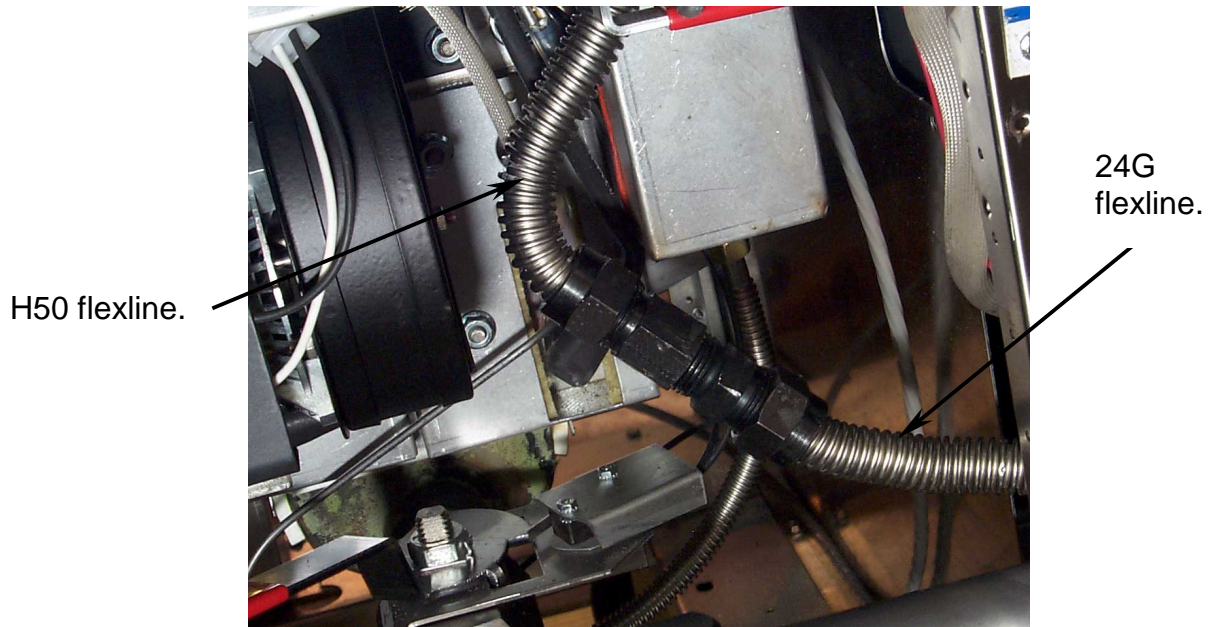
Tighten the H50 drain slip-nut. Ensure the connection does not leak.



Connect the H50 and 24G oil return wire connectors together. The connectors are matched and cannot be connected incorrectly.

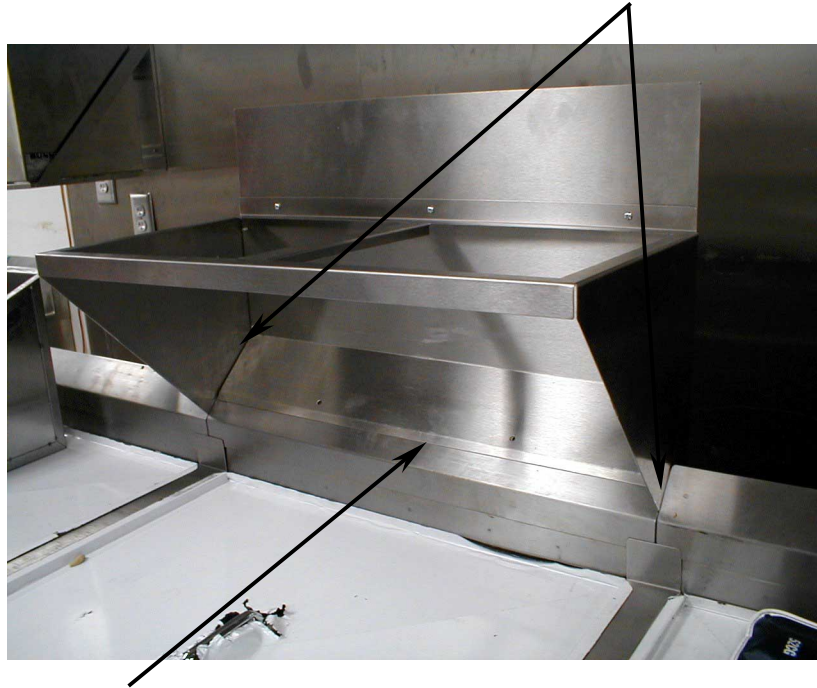


Connect H50 oil-return flexline to 24G flexline. Ensure the connections are tight to prevent leaks from occurring.



Install the "Over-The-Fryer" Crumb Dump (optional).

Slide assembly into appropriate slots in flue.

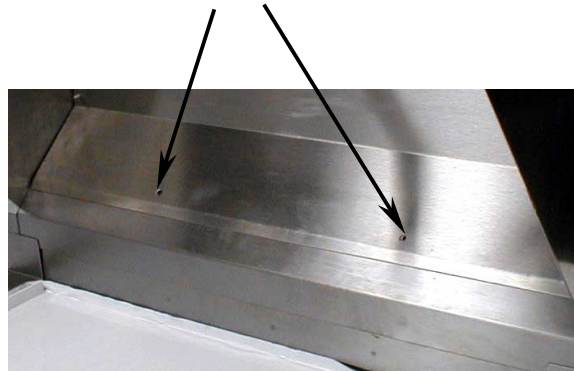


Ensure lip goes over flue cap, not under.

Replace hardware on rear, and install hardware on front of crumb dump.



Rear



Front

After gas is connected by a qualified technician, follow store operational procedures to clean frypots prior to cooking food products. Ensure frypots are coated with oil immediately after initial cleaning to prevent rust.





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