

50-Series Oil Disposal Kit

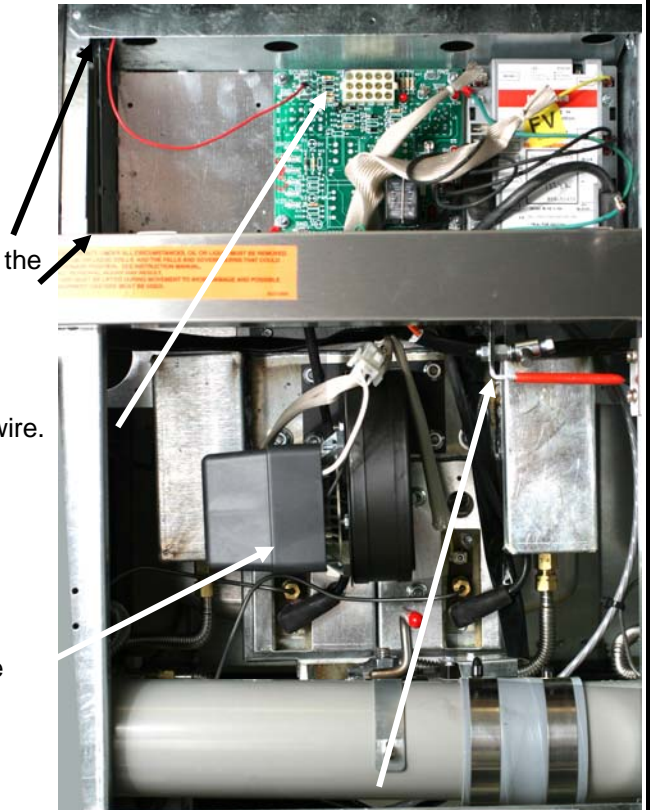
Follow these steps to install a rear-oil disposal system on a Footprint Pro H50 fryer. The additional plumbing routes oil out the right rear (as viewed from the front) of the cabinet. Fryers built after xx/05 are fitted with a street elbow and a plug. Their presence speeds installation. The controller box and blower do not have to be removed. See instructions on page 4

1. Remove power from the fryer.
2. Position the fryer to allow access to the back.
3. Drain the oil from the far right frypot.
4. Check for the presence of a street el and plug on the right side of the oil-return manifold. If present, see instructions and **figure 9** on page 4.
5. Remove the bezel over the computers on the right side of the fryer by sliding it up to clear the bottom tabs and then down and away from the cabinet to clear the top tabs. **See figure 1.**
6. Remove the screws securing the computer in front of the far right frypot and lift it up and out, allowing it to rest pitched forward.
7. Remove the 15-pin plug connecting the computer to the interface board in the controller box and disconnect the ground wire from the computer.

In Kit 826-2113		
Part #	Description	QTY
8196108	INSTRUCTION, REAR OIL DISPOSAL	1
8068762	VALVE W/MICROSWITCH ASSY, BALL	1
8069178	HOSE ASSY, SONIC OIL DISPOSE	1
8071948	TY WRAP, 4.58"	3
8090361	SCRW,DRLL #8 X1/2" HX HD ZP	4
8090951	CLAMP, 1/2" HOSE	1
8100487	QUICK DISCONNECT, 1/2" MALE	1
8130003	TEE, 1/2" NPT BM	2
8130062	ELBOW, 1/2" NPT 90DEG	1
8130265	NPPL, 1/2" NPT X 2 1/2"	1
8130320	NPPL, 1/2" NPT X 8.00	2
8130022	NPPL, 1/2" X CLOSE NPT BM	1
8022522	LABEL, OIL DISCHARGE CONNECTION	1
8130463	PLUG, PIPE 1/2NPT	2
8130607	NIPPLE, 1/2NPT X 23-1/2 BM PIPE EA	1
8160537	SLEEVING, PVC/FBRGLS 7/16" DIA FT	3.1
9108809	BRACKET, MNTG OIL DISCD PLMB	1
W33C11	WIRE 33C 12 20.0 15 03	2
W34C64	WIRE 34C 13 20.0 03 15	1



Figure 1: Remove the bezel over the right side computers by sliding it up to clear the bottom tabs and then down to clear the top tabs.



Remove the four screws located in the forward top and bottom corners securing the control box.

Disconnect the sound device wire.

Remove four nuts and disconnect the wiring harness to remove the blower.

Figure 2

Disconnect the hardware connecting the filter handle to its valve.

8. Lift the computer from its mounting.
9. In the cabinet under the far right frypot: (All shown in **Figure 2**)
 - Remove the blower motor, mounted to the plenum with four bolts.
 - Disconnect the hardware connecting the filter handle to its valve. Slip rod from fitting.
 - Remove the red wire connecting the interface board to the sound device.
 - Remove the four screws securing the control box to the cabinet.

Reach behind the controller box and disconnect the 15-pin plug to the interface board as you lower the box.



Figure 3: Remove the pipe plug from right side of the oil-return manifold.

10. With the controller box removed, the oil return manifold is visible. Ensure the far right frypot is drained and remove the pipe plug at the end of the manifold. See **figure 3**

11. Apply Loctite to the pipe threads and install the provided street ell.

12. Remove the switch and valve handle from the provided pipes and valve assembly.

13. Apply Loctite to the threads and screw the assembly into the elbow. See **Figure 4**.

14. As the pipe tightens, ensure the T at the bottom of the assembly is pointed at the rear of the fryer and the valve stem is rotated toward the front right corner of the cabinet.

15. Attach the provided wiring to the Common and Normally Open posts on the microswitch for the discharge valve.

16. Mount the switch assembly on the valve stem. See **figure 5**.

17. Apply Loctite to the threads and screw the rear facing plumbing into the T below the new valve assembly. See **figure 7**.



Figure 4: The valve and pipe assembly is shown partially installed in the cabinet. The valve stem will be rotated toward the corner of the cabinet before the handle is replaced.



Figure 5: The valve is shown in its final position.

18. Reposition the controller box, connecting the 15-pin plug to the back of the interface board. Ensure the wiring harness for the plug comes over the top of the shielded area of the return manifold, which protects the wires. See **figure 6**.

19. Reconnect the sound device wire to its position on the interface board.

20. Route the wires from the new valve assembly to the filter handle microswitch on the bottom of the controller box.

21. Remove the wires from the filter microswitch and install the piggyback connections from the discharge handle wiring.

22. Connect the filter handle wires to the piggyback connections, connecting the blue wire to blue wire terminal and the orange wire to orange wire terminal.

23. Re-install the blower and connect the wiring harness. Ensure the wires are not pinched.

24. Secure the new wiring with wire ties.

25. Secure the rearward facing discharge plumbing at the rear of the fryer by attaching the mounting plate to the fryer back with the provided drill point screws. See **Figure 8**.

26. Apply Loctite and attach the male quick-disconnect.

27. Reposition the fryer under the hood and test*. See instructions below on using the rear discharge.

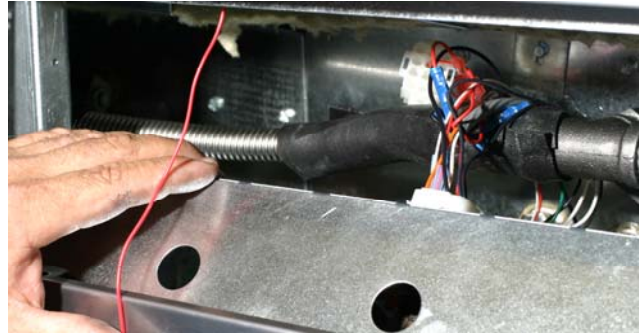


Figure 6: Ensure the wiring harness to the control box comes over the shielded area of the oil-return manifold.



Figure 7: The T with a clean-out plug and the rear-facing discharge pipe are shown in the cabinet.

*** NOTE:** If the pump activates and oil is not pumped from the filter pan, the discharge valve could have rotated during installation. Remove the discharge handle and rotate the valve 180°. Reinstall the handle and test again.



Figure 8: The rear discharge is secured at the back of the fryer with a bracket attached with drill point screws.

Installing the Oil Discharge Kit on Fryers Built After x/05

1. Remove power from the fryer.
2. Position the fryer to allow access to the back.
3. Drain the oil from the far right frypot.
4. Check for the presence of a street ell and plug on the right side of the oil-return manifold. **See figure 9.**
5. If present remove plug. If the street ell and the plug are not present, follow instructions on pages 1-3.
6. Remove the switch and valve handle from the provided threaded drain pipe and valve assembly.
7. Apply Loctite to the threads and screw the assembly into the elbow.
8. As the pipe tightens, ensure the T at the bottom of the assembly is pointed at the rear of the fryer and the valve stem is rotated toward the corner of the cabinet. **See figures 4 and 7.**
9. Attach the provided wiring to the common and normally open posts on the microswitch for the discharge valve.
10. Mount the switch assembly on the valve stem. **See figure 5.**
11. Apply Loctite to the threads and screw the rear facing plumbing into the T below the new valve assembly. **See figure 7.**
12. Route the wires from the new valve assembly to the filter handle microswitch on the bottom of the controller box.
13. Remove the wires from the filter microswitch and install the piggyback connections from the discharge handle wiring.
14. Connect the filter handle wires to the piggyback connections, connecting the blue wire to the blue terminal and the orange wire to the orange terminal.
15. Secure the new wiring with wire ties.
16. Secure the rearward facing discharge plumbing at the rear of the fryer by attaching the mounting plate to the fryer back with the provided drill point screws. **See figure 8.**
17. Apply Loctite and attach the male quick-disconnect, attaching it to align with the store's oil discharge plumbing.
18. Reposition the fryer under the hood and test*. See instructions on page 5 for using the rear discharge.



Figure 9: Looking straight up into the far right fryer cabinet, the plug in the street elbow is visible (see arrow).

*** NOTE:** If the pump activates and oil is not pumped from the filter pan, the discharge valve could have rotated during installation. Remove the discharge handle and rotate the valve 180°. Reinstall the handle and test again.

Using the Rear-Discharge Oil Disposal

1. Ensure the filter pan is clean and ready for filtering. **DO NOT** discharge oil through a dirty or incomplete filter pan.
2. Ensure the oil is at operating temperature.
3. Turn the fryer off.
4. Open the drain valve of the frypot with oil to be discarded. Drain only one frypot at a time.
5. With the frypot drained and the oil to be discarded in the filter pan, close the drain valve. Ensure all other drain valves and oil-return valves are closed.
6. Discharge the oil by pressing down on the discharge valve handle. The filter pump will come on and the oil will be pumped from the filter pan. Repeat these steps if necessary to discharge the oil from other frypots.



The oil discharge valve handle is shown in the OFF position. Push it down to discharge oil from the filter pan.