

826-3047 1814 Rear Oil Disposal Kit Installation Instructions (For Fryers Manufactured after Sep. 13, 2010)

Follow these instructions to install an oil disposal kit on 1814 fryers manufactured after September 13, 2010.

1. Remove power from the unit and disconnect all gas connections.
2. Position fryer for access to the rear of the unit and remove rear cover.
3. Remove plug on left open connection of the rear manifold. Do not disconnect any flexlines from the manifold or the frypots.
4. Use existing holes and install the enclosed oil disposal discharge nipple assembly (108-2737) with provided screws. See Figure 1. (**Note:** It may be necessary to drill four 5/32" pilot holes to attach the screws.)

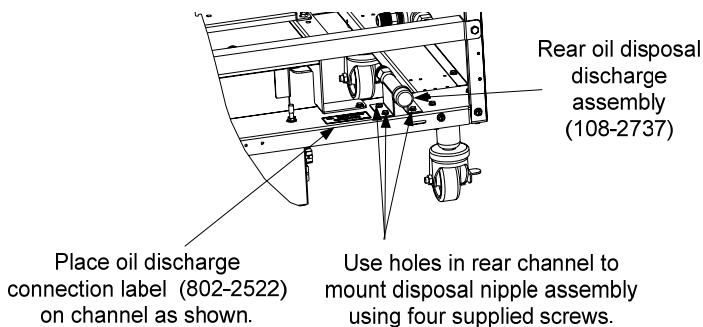


Figure 1: Attach the oil discharge nipple assembly and label.

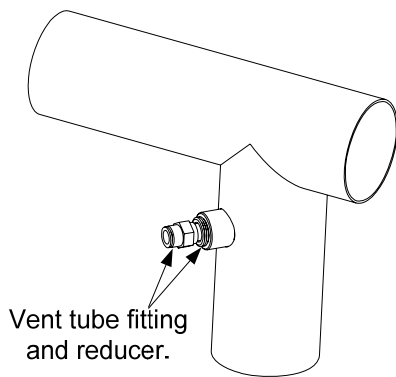


Figure 2: Remove fittings from existing drain dump.

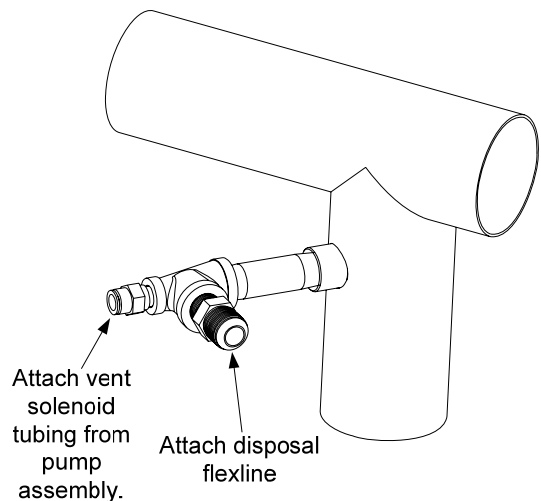


Figure 3: Attach new fitting assembly (108-4133) to drain dump.

In This Kit		
Part No.	Description	Qty
108-2735	Rear Oil Disposal Assy	1
108-4133	Fitting Assembly, RR Oil Disposal	1
108-2737	Rear Oil Nipple Assy	1
802-2522	Label- Oil Discharge	1
802-2742	Label- Oil Disposal	1
809-0412	Screw #10-1/2 Hex	6
220-4726	Bracket-Drain Valve	1
106-4182	Harness, Oil Return Jumper	1
819-6960	Kit Instructions	1

5. Place oil discharge label (802-2522) next to the oil discharge connection shown in Figure 1.
6. Disconnect the vent tube from the rear of the drain dump tube section. See Figure 2.
7. Remove and discard the existing vent tube fitting and reducer from the drain dump tube section. See Figure 2.
8. Attach the new fitting assembly (108-4133) to the drain dump as shown in Figure 3.

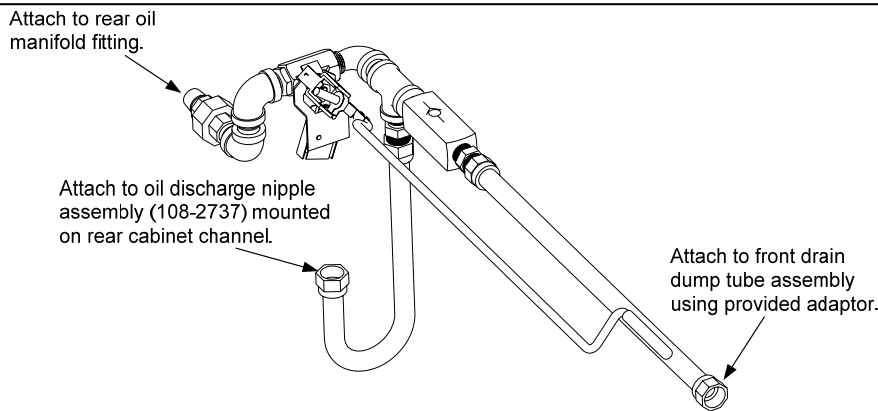


Figure 4: Rear oil disposal assembly – Front View

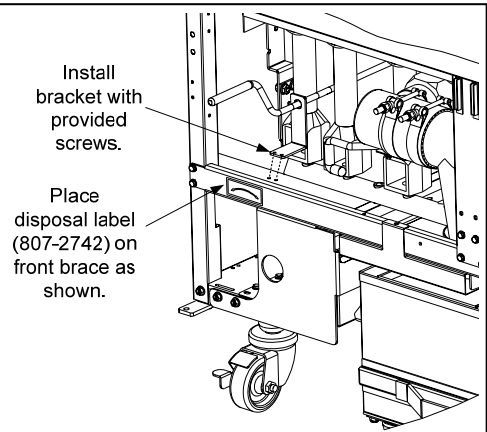


Figure 5: Front View

9. Insert the new rear oil disposal assembly into position. The rod should slide between the first and second burners from left to right. See Figures 4 and 5.
10. Slide bracket onto the dispose handle rod. Attach the bracket from the bottom into the horizontal brace, using the existing holes and the provided screws. See Figure 5. (**Note:** It may be necessary to drill two 9/32" pilot holes to attach the screws.)
11. Attach the oil disposal label (807-2742) to the front cross brace. See Figure 5.
12. Attach the rear fitting of the disposal assembly into the open port of the rear oil manifold from step 3. See Figures 6 and 7.
13. Attach the 11 ½" flexline from bottom of the disposal assembly to the rear oil discharge nipple assembly (108-2737) mounted in step 4. See Figures 6 and 7.
14. Attach the 17 ½" disposal flexline from the front of the assembly to the new fitting installed on the drain dump assembly in step 8. See Figures 3 and 7.

15. Attach the vent solenoid tube disconnected in step 6 to the fitting on the drain dump assembly. See Figure 3.
16. Unplug both wires from the far left oil return switch terminals.
17. Plug both ¼" pigtail ends of the new jumper wire harness (106-4182) to the far left oil return switch terminals. See Figure 8 on the following page.
18. Plug the wires removed in step 16 to the open terminals of the ¼" pig tail ends attached to the oil return switch.
19. Plug the other ends of the new jumper wire harness (106-

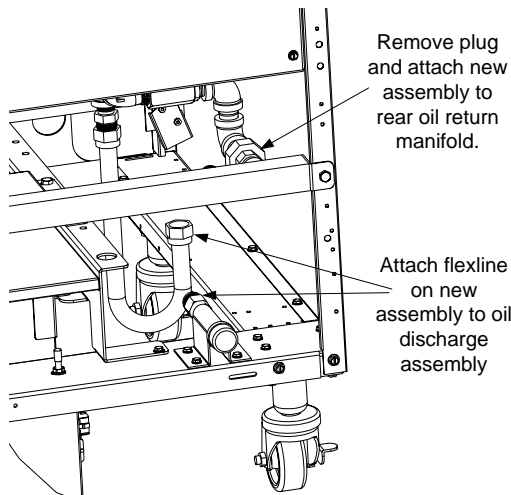


Figure 6: Rear connections.

4182) wires into the terminals on the dispose valve switch on the oil disposal assembly. See Figure 7.

20. Remove cap from the rear dispose connection, on the rear of the fryer and attach the oil disposal hose from bulk oil disposal system.
21. Reconnect power, restore fryer under hood and test operation.
22. See disposal instructions on the following page.

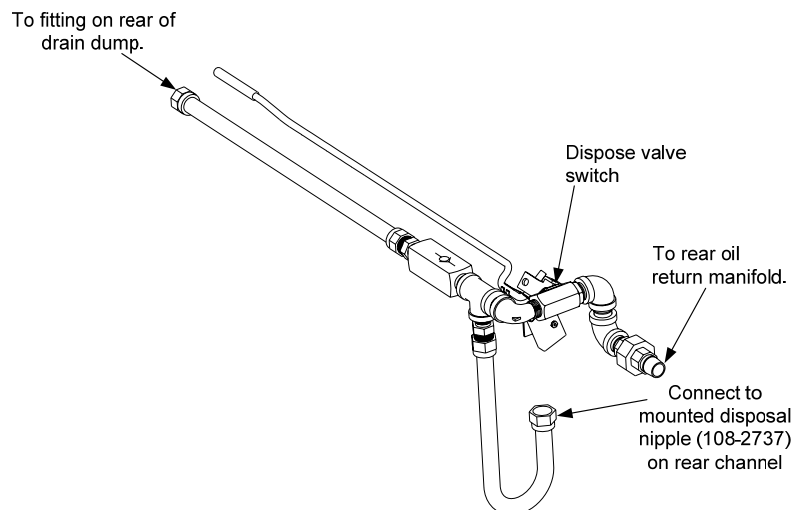


Figure 7: Rear View of Rear Oil Assembly

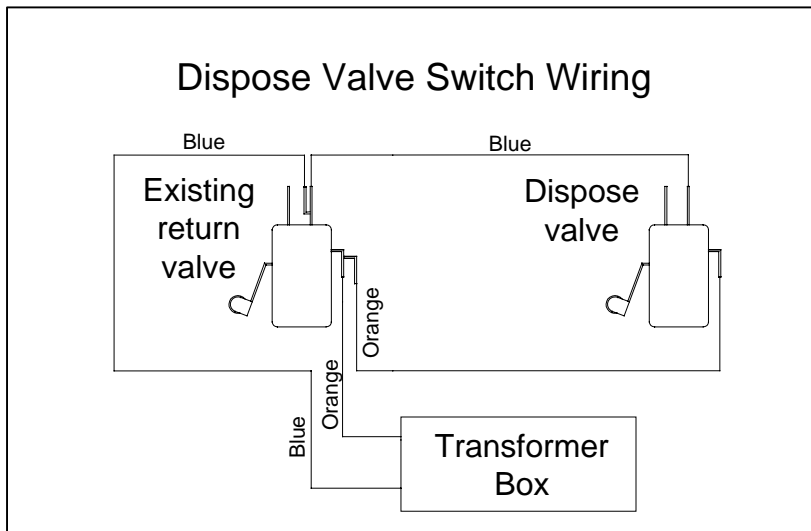


Figure 8: Dispose Valve Wiring

Oil Disposal Instructions

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. Wear protective clothing and use caution. Hot oil can cause serious injury.
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. Ensure the oil disposal reservoir is not full and the fryer is properly connected to the oil disposal system.
7. Discharge the oil by rotating the discharge valve handle to the open (left) position as shown in Figure 9. The filter pump will come on and the oil will be pumped from the filter pan. When the filter pan empties, turn off the filter pump by rotating the oil discharge valve handle to the closed (right) position. Repeat steps 1-7 if necessary to discharge the oil from other frypots. DO NOT discharge water or other liquids through the filter system.
8. Refill the fryer with fresh oil.



Figure 9: Rotate handle to left to dispose.