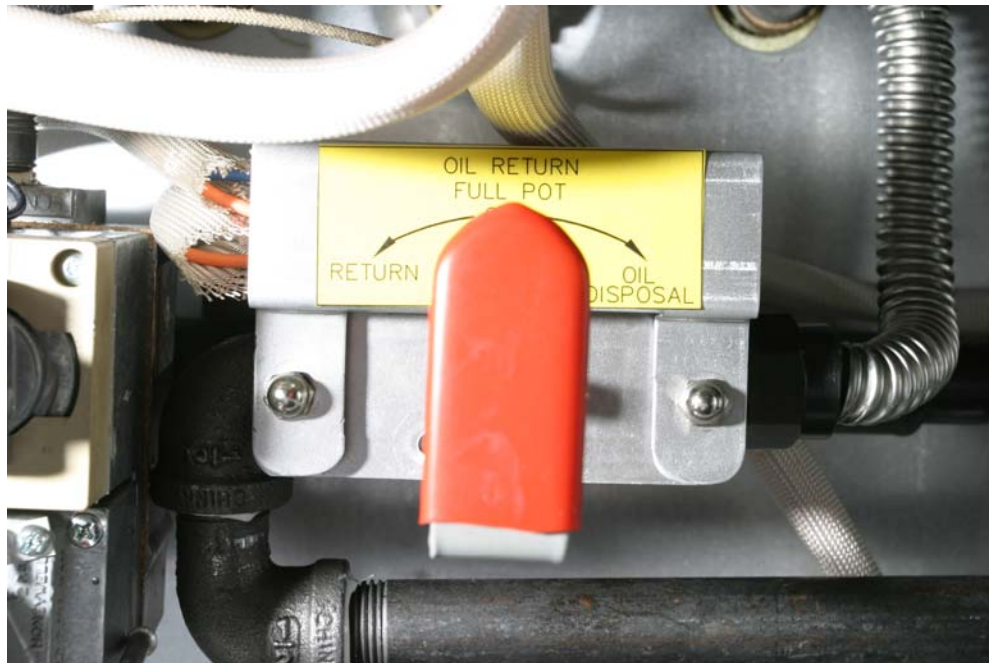


35-45 Rear Oil Disposal



Turn the handle to the left to return oil from the filter pan to the frypot. Turn it to the right to discharge the oil to the disposal system.

1. Ensure the filter pan is clean and prepared for filtration. Prepare the filter pan if necessary. **DO NOT** discharge oil through a dirty or incomplete filter pan.
2. With the oil at operating temperature, turn the fryer off. Wear protective clothing and use caution. Hot oil can cause serious injuries.
3. Drain the oil into the filter pan by opening the drain valve. **Drain only one vat at a time.** Close the drain valve. Ensure all drain valves are closed.
4. Ensure the oil disposal reservoir is not full and the fryer is properly connected to the oil disposal system.
5. Rotate the filter valve handle to the Oil Disposal position. See illustration above. The oil will be pumped from the filter pan to the oil disposal reservoir. Do not discharge water or other liquids through the filter system.
6. Return the filter handle to the upright OFF position when the filter pan empties.
7. Repeat steps for other fry vats as necessary.
8. Refill fryer with fresh oil.