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## **Instruction Sheet**

## Subject: 8263417 Schneider Heat Contactor Kit Instructions

## Models affected: Electric Fryers

Follow these instructions to replace an 8072284 standard heat mechanical contactor with a Schneider heat contactor PN 8076169.

- 1. Disconnect power from the fryer.
- 2. Gain access to the contactor box.
- 3. Remove the contactor cover.
- 4. Locate the heat contactor(s) to replace (see Figure 1).
- 5. Remove the nuts securing the old contactor (see Figure 2).
- With the wires still attached, carefully set the old contactor on top of the contactor directly next to it (see Figure 3).
- Using vice grips or a nut driver bend the <u>bottom stud</u> back and forth to break stud loose and remove the stud (see Figures 4 and 5).



Figure 4



In This Kit		
Part #	Description	Qty
8076169	CONTACTOR, 50A TESYS LC1D32B7	1
1087667	PLATE ASSY, CONTACTOR SERVICE	1
8090050	NUT 8-32	3
8197444	INSTRUCTIONS	1







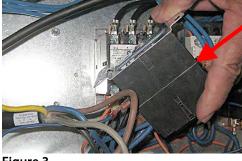






Figure 5



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- 8. With the contactor **upside down** and the bracket holes on top, attach the contactor to the plate assembly by attaching it to the studs with the included nuts (see Figure 6).
- 9. Attach the plate assembly, with the contactor mounted to the contactor box stud, using a nut removed in step 5 (see Figure 7). Leave the nut loose to ease attaching the wires.
- 10. Loosen all the screw terminals on the new contactor.

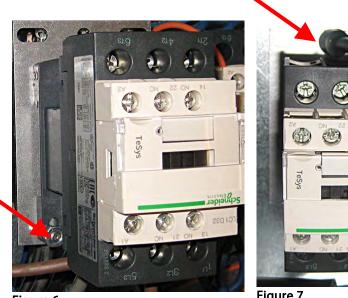




Figure 7

- Figure 6 11. Transfer the wires, one at a time, from the old contactor to the new contactor (see Figure 8) and tighten (L1=1, L2=3, L3=5, T1=2, T2=4, and T3=6).
- 12. Remove any existing terminals from the coil wires and strip the wires (see Figure 9).
- 13. Insert the coil wires into terminals marked A1 and A2 (see Figure 10 and 11) and tighten.
- 14. Pull gently on all the wires to ensure that the screws and wires are tight and secure.
- 15. Replace the contactor cover.
- 16. Restore power and test to ensure proper function of fryer.

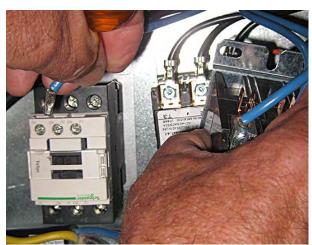


Figure 8



Figure 9

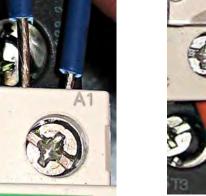




Figure 10