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Instruction Sheet

NOTE: A 1-1/16" Crows Foot wrench is required.

Follow these instructions to install
Waste ONLY Dispose Kits in

FilterQuick fryers with serial #'s prior to 1906.

- Disconnect power and gas from the fryer.
- 2. Remove the fryer from the hood to gain access to the rear of the fryer.
- 3. Remove the left side by removing the left door first. Remove the left door by pushing
 - up on the lower hinge pin, with a screwdriver or similar object until the door can be removed (see Figure 1).
- 4. Loosen the three (3) screws on the front of the left side (see Figure 2).
- 5. Loosen the screw from the center bottom of the left side (see Figure 3).
- Loosen the four (4) screws on the lower rear back and the four (4) lower screws on the upper rear back (see Figure 4). It may be necessary to remove basketlifts if applicable.



Figure 1



Subject: 8263498 Waste Bulk Oil Kit Installation Instructions (Gas)

Models affected: FilterQuick Touch FQG30-T Gas Fryers with serial #'s prior to 1906.

| | In This Kit | |
|---------|---------------------------------|-----|
| Part # | Description | Qty |
| 1080686 | HANDLE & LOCK ASSY, GAS LOV RTI | 1 |
| 1085398 | HARNESS, UNIVERSAL BULK OIL | 1 |
| 1087707 | DISPOSE ASSY, FQGLA BULK OIL | 1 |
| 1085907 | PLUMBING, FQ GAS BULK OIL | 1 |
| 8022609 | TAG, DISPOSE RTI | 1 |
| 8130331 | ELBOW,1/2NPT W/SIDE OUTLET BM | 1 |
| 8130298 | NPPL, 1/2NPT X 2.00 BM | 1 |
| 8130087 | NPPL,1/2NPT X 1 1/2 BM | 1 |
| 8130062 | ELBOW,1/2 90DEG BM | 1 |
| 8101668 | ADAPTER, MALE 5/8"O.D. X 1/2" | 2 |
| 8091070 | BOLT,1/4-20 X 5/8 SQ CONE LOCK | 3 |
| 8090417 | NUT, FLNG 1/4-20 SERR | 4 |
| 8090412 | SCRW, #10-1/2 HX WSHR HD N | 6 |
| 8140015 | TY WRAP | 8 |
| 8197528 | INSTRUCTIONS | 1 |



Figure 3



Figure 4





- 7. Lift upward on the cabinet side to remove (see Figure 5).
- 8. Remove the filter pan (see Figure 6).
- 9. Remove the filter pan lid by lifting up on the collar, around the drain tube, while pulling on the filter pan lid (see Figure 7).
- 10. Remove the splash shield on the left side of the transformer box, as viewed from the front of the fryer, by removing the two (2) screws connecting the shield to the frame (see Figure 8).
- 11. Remove the splash shield on the right side of the transformer box, by removing the two (2) screws on the rear and the two (2) screws on the front (see Figure 9).
- 12. Disconnect all connectors on both sides of the front of the transformer box (see Figures 10 and 11).



Figure 5

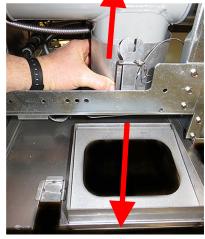


Figure 7

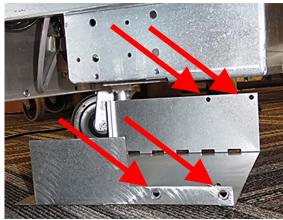


Figure 9

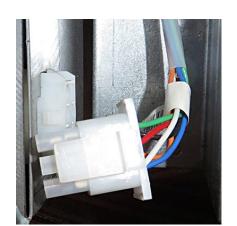


Figure 10

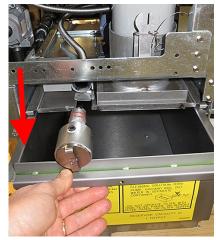
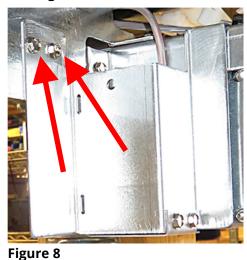


Figure 6



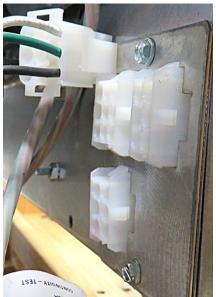


Figure 11

- 13. Remove the two (2) vinyl caps from the studs of the transformer box (see Figure 12).
- 14. Using a 7/16" inch wrench, remove the

nuts securing the transformer box. Lower the box and set aside (see Figure 13).

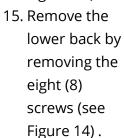




Figure 13

- 16. Disconnect the flexline from the check valve, connecting the oil manifold to the filter pump (see Figure 15).
- 17. Use a 7/16" wrench to remove the nut and bolt from the filter pump shipping bracket (see Figure 16).
- 18. Use a 1/2" wrench to remove the two (2) bolts securing the filter pump bracket to the filter pump (see Figure 16). Discard the bracket.
- 19. Reinsert the two (2) bolts into the filter pump and tighten. Torque to 15 foot lbs. Do **NOT** overtighten.
- 20. Remove the flexline adaptor and check valve from the filter pump (see Figure 17).



Figure 12

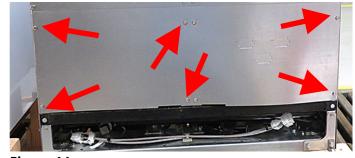


Figure 14

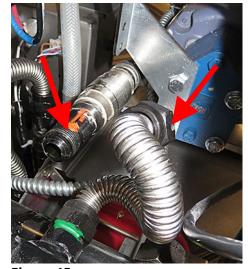


Figure 15

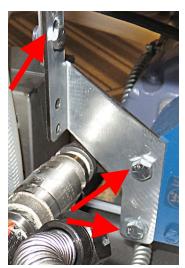


Figure 16



Figure 17

- 21. Remove the check valve fittings and the 90° elbow from the filter pump (see Figures 18 and 19). It may be necessary to loosen all four (4) filter pump bolts, to ease removal of the elbow and check valve fittings. When finished, retighten the bolts, but do **NOT** overtighten.
- 22. Apply Locktite and insert 1½" nipple (8130087) into the 90° elbow with outlet (8130331) and tighten and orient as shown (see Figure 20).
- 23. Apply Locktite to both ends of the 2" nipple (8130298). Insert the nipple into the top of the elbow, attached to the pump, in the previous step (see Figure 21).
- 24. Attach the 90° elbow (8130062) to the top of the nipple in the previous step. Tighten and orient as shown (see Figure 21).
- 25. Attach flexline adaptor (8101668) to elbow in previous step and orient as shown (see Figure 22).
- 26. Attach the check valve fittings, check valve, and flexline adaptor, removed in steps 20 and 21, to the bottom opening of the elbow as shown (see Figure 23).



Figure 18



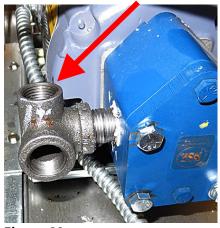


Figure 20



Figure 21

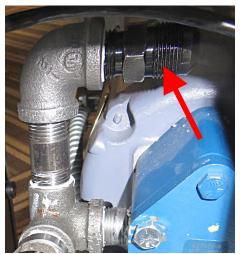
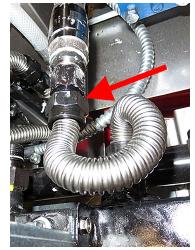


Figure 22



Figure 23

- 27. Reattach the flexline disconnected in step 16 (see Figure 24).
- 28. Locate the 1085907 Bulk Oil plumbing assembly. Facing the switch connectors, attach the 8076105 harness to the



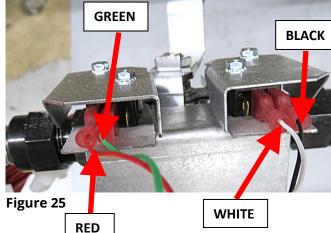


Figure 24

Bulk Oil Plumbing assembly. Beginning with the switch on the left, attach the red wire the farthest **LEFT** connector; next attach the green wire, to the connector directly to the right of the the red. On the right switch, attach the black wire to the farthest **RIGHT** connector; attach the white wire to the connector left of the black wire (see Figure 25).

- 29. With the dispose valve handle oriented away from the filter pump, insert the bulk oil plumbing assembly into the cabinet. Ensure the flexline connected from the pick up tube to the filter pump, is beneath the bracket of the the plumbing assembly.

Figure 26

30. Using a 7/16" wrench, attach the switch assembly to the (4) four studs on the filter pump mounting plate using 4 – 1/4"-20 nuts (see Figure 26). Ensure ALL FOUR (4) nuts are ATTACHED to prevent movement and bending of the switch assembly during disposal.

31. Using Figure 27 below as a guide, route the flexline #1 (below) over the pump and attach to the outlet of the filter pump (see Figure 28).

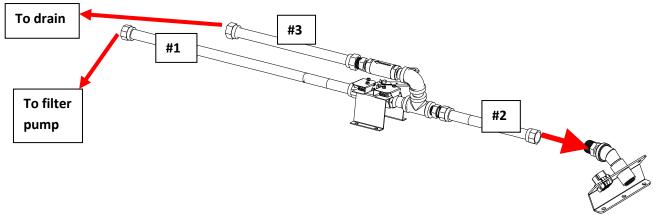


Figure 27

- 32. Remove far right nut and bolt, as viewed from the rear of the fryer, attaching the return oil manifold to the frame (see Figure 29).
- 33. Using a prybar, slightly lift the oil manifold up to allow the oil dispose assembly 1087707 to slide in between the gas and oil manifolds (see Figure 30).





Figure 28

Figure 29

34. Attach the flexline #2 (see previous page) from the dispose switch assembly in Figure 27, to the dispose outlet assembly

(see Figure 31).



Figure 30



Figure 31

35. Align the dispose outlet assembly to the pre-drilled holes and attach using ¼"-20 self tapping bolts (see Figure 32).



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- 37. Attach the 1085398 9-pin male connector to the 9pin female connector (see Figure 33).
- 38. Connect the 8076105 12-pin connector to the rear of the FIB (ATO)



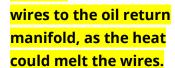
39. Zip tie excess wiring to

GAS

manifold

(see **Figure**

35). **DO NOT TIE**



- 40. Using zip ties, attach (DISPOSE) tag to the waste oil port on the right side of the fryer, as viewed from the rear (see Figure 36).
- 41. Remove the plug from the rear of the drain tube (see Figure 37).
- 42. Insert flexline adaptor 8101068 into the port in the rear of the drain tube and tighten (see Figure 38).
- 43. Attach the #3 flexline (see Figure 27) from the check valve to connector attached to the drain tube in the previous step (see Figure 39).

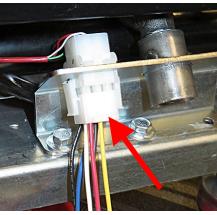


Figure 33

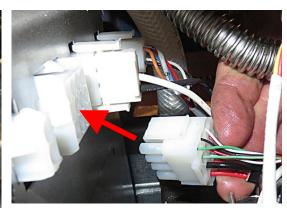


Figure 34









Figure 37



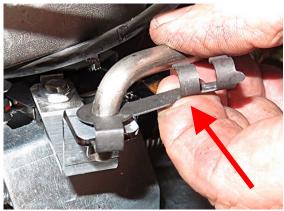
DISPOSE

Figure 38



Figure 39

- 44. Attach the dispose handle assembly 1080686 to the dispose switch valve assembly with the clevis clip (see Figure 40).
- 45. Attach the dispose valve bracket to the frame (see Figure 41). Ensure the





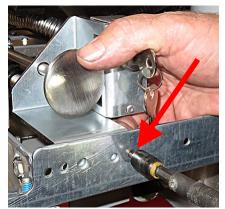


Figure 41

- dispose handle is mounted at a 90 degree angle to the cross bar. Failure to mount the handle and bracket at a 90 degree angle may cause the dispose handle to bind when opening or closing the dispose valve. Ensure the valve moves freely in and out of the bracket without binding up.
- 46. On the rear of the fryer, remove the plug and connect the waste oil hose to the DISPOSE port.
- 47. Use the wiring diagram on the back page for reference when attaching any wiring from an external bulk system. Connect the wiring to the harness next to the DISPOSE connector, on the rear of the fryer (see Figure 33).
- 48. Reverse steps 1-15 to return the fryer to operation.
- 49. Once fryer has powered up, wait one (1) additional minute with the controller OFF and press the HOME button.



- 51. Press the SERVICE button. ្រាំ
- 52. Enter **3000**.
- 53. Press the √ (check) button.
- 54. Press the down arrow button one time.
- 55. Press WASTE OIL if connecting to bulk waste oil system.
- 56. Press BULK.
- 57. Press the √ (check) button.
- 58. Press the HOME button to exit.



- 59. Press and **HOLD** the momentary reset switch (see Figure 42). Ensure the switch is pressed and held for one (1) minute. On some gas units, the button may be located behind and under the far-left control box. On newer gas and units, the switch is located close to the USB port.
- 60. Test the dispose function by pressing the FILTER button



Figure 42

- 61. Select DISPOSE from the menu.
- 62. The controller displays DISPOSE NOW? YES NO.
- 63. Press the YES button.
- 64. The controller displays WEAR PROTECTIVE GLOVES; YES.
- 65. Press the YES button.
- 66. Press the BLUE button.
- 67. Controller displays VAT EMPTY?
- 68. Press the YES button.
- 69. Controller displays CLEAN VAT COMPLETE?
- 70. Press the YES button.
- 71. Controller displays ALERT DRAIN....OPEN DISPOSE VALVE.
- 72. Open the dispose valve by pulling the handle towards the front of the fryer (see Figure 43).
- 73. Ensure that the filter pump starts and begins pumping oil out of the filter pan. If so, immediately push dispose handle in to stop the pump. Reboot the fryer system. Once the system is rebooted and all prompts are correctly answered, press the FILTER button and select the FILL VAT FROM PAN option to return the oil to the vat. Ensure that the oil is returned. It may be necessary to top off the vat when finished for the vat to heat properly.



Figure 43

