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Instruction Sheet

Follow these instructions to install **Bulk Waste ONLY Dispose Kits.**

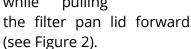
1. Disconnect power and gas from the fryer.

2. Remove the fryer from the hood to gain access to the rear of the fryer.

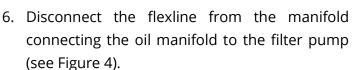


3. Remove the filter pan (see Figure 1).

4. Remove the filter pan lid by lifting the collar up, around the drain tube, while pulling



5. Remove the lower back by removing the eight (8) screws (see Figure 3). If a four (4) battery or larger, remove both lower backs.



7. Use a 7/16" wrench to remove the nut and bolt from the filter pump shipping bracket (see Figure 5).





Figure 2

	In This Kit	
Part #	Description	Qty
1080686	HANDLE & LOCK ASSY, GAS LOV RTI	1
1085398	HARNESS, UNIVERSAL BULK OIL	1
1085784	BULK OIL DISPOSE, FLTQCK GAS	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
8238991	WRENCH W/A, 1-1/16" CRWS F	1
8140015	TY WRAP (ZIP TIES)	8
8122519	HARNESS, MIB TO RTI SVC KIT	1
8090194	WSHR, FLT 5/16 SAE ZP	5
8197537	INSTRUCTIONS	1

Subject: 8263505 Gas Waste Bulk Oil Kit Installation

Models affected: FilterQuick FQG30 Gas Fryers

Instructions (3-5 Vat Systems)



Figure 3





Figure 4

Figure 5





Document Number: FRY INST 8197537 08/20125 1 of 10

- 8. Use a 7/16" nut driver to loosen the two clamps attaching the drain dump tube (see Figure 6).
- 9. Slide both clamps, to the right past the sleeve, out of the way (see Figure 7).
- 10. Remove the acorn nut attaching the drain clamp to the drain dump tube (see Figure 8).
- 11. Use a screwdriver to loosen the drain sleeve (see Figure 9).
- 12. Carefully remove the drain dump from the drain manifold and set aside (see Figure 10).
- 13. Use a 7/16" wrench to remove the two (2) nuts securing the female pick-up tube bracket (see Figure 11).
- 14. Lower the pick-up assembly down out of the way (see Figure 12).
- 15. Remove the two (2) screws attaching the electrical cover plate to the filter pump motor (see Figure 13).
- 16. Disconnect ground the (green), neutral (white) and hot (black) wires from the motor (see Figure 14).

17. Use a screwdriver or pliers to remove the conduit nut and disconnect the conduit from the motor (see Figure 15).

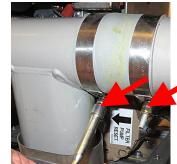


Figure 6



Figure 8



Figure 9

Figure 7



Figure 10



Figure 12





Figure 13

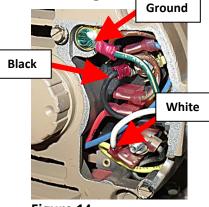


Figure 14



Figure 15

- 18. Use a 5/16" socket to remove the four (4) screws attaching the pump motor bridge to the frame (see Figure 16).
- 19. Carefully lift the filter pump assembly and slide towards the left to lower it off the frame and remove from the fryer.
- 20. Use a 1/2" wrench to remove the two (2) bolts securing the filter pump bracket to the filter pump (see Figure 17). Discard the bracket.
- 21. Reinsert the two (2) bolts into the filter pump and adding two (2) 8090104 washers to each bolt before tightening. Torque to 15 foot lbs. Do **NOT** overtighten (see Figure 18).
- 22. Remove the flexline disconnected from the manifold in step 6 (see Figure 19) and set aside.
- 23. Remove the flexline adaptor and

check valve from the filter pump (see Figure 20).

24. Remove the check valve fittings and the 90° elbow from the filter pump (see Figures 21 and 22). It may be necessary to loosen all four (4) filter pump bolts, to ease

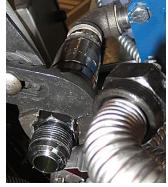


Figure 20

removal of the elbow and check valve fittings. When finished, retighten the bolts. Torque to 15 foot lbs., but do **NOT** overtighten.

- 25. Apply Locktite and insert 1½" nipple (8130087) into the 90° elbow with outlet (8130331) and tighten and orient as shown (see Figure 23).
- 26. 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 24).



Figure 16

Figure 18



Figure 17



Figure 19



Figure 21



Figure 22

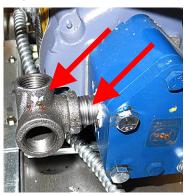


Figure 23



Figure 24

- 27. Attach the 90° elbow (8130062) to the top of the nipple in the previous step. Tighten and orient as shown (see Figure 24).
- 28. Attach flexline adaptor (8101668) to elbow in previous step and orient as shown (see Figure 25).
- 29. Attach the 2 check valve fittings, check valve, and flexline adaptor, removed in steps 23 and 24, to the bottom opening of the elbow as shown (see Figure 26).
- 30. Reattach the flexline disconnected in step 22 (see Figure 27).
- 31. Locate the 1085907 Bulk Oil plumbing assembly. Facing the







Figure 26

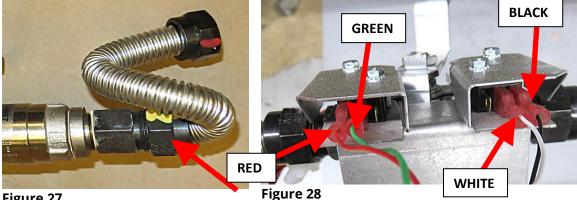


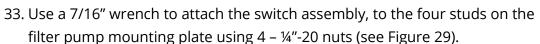
Figure 27

switch connectors, attach the 8122519 harness to the 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,

the connector left of the black wire (see Figure 28).

32. With the dispose valve handle oriented away from the filter pump, attach the bulk oil plumbing assembly onto the filter pump bridge. Ensure the flexline, from the female pick up tube assembly to the filter pump, is beneath the bracket of the the dispose switch plumbing assembly.

attach the black wire to the farthest right connector; attach the white wire to



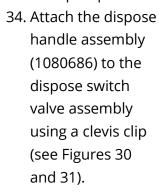




Figure 30

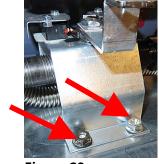


Figure 29



Figure 31

35. Using Figure 32 below as a guide, route the flexline #1 around the switch assembly and up over flexline #2 and attach to the outlet of the filter pump (see Figure 33).

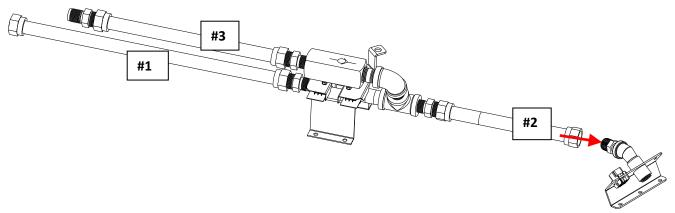


Figure 32

- 36. Reinsert the entire dispose/filter pump assembly back into the fryer (see Figure 34).
- 37. Reverse steps 15-18 to reattach the filter pump motor bridge to the frame and reattach the motor electrical connections.
- 38. Reverse steps 13-14 to reattach the female pickup assembly.
- 39. Remove far right nut and bolt, as viewed from the rear of the fryer, attaching the return oil manifold to the frame (see Figure 35).
- 40. Using a prybar, gently lift the oil manifold up slightly to allow the oil dispose assembly 1085784 to slide in between the gas and oil manifolds (see Figure 36).
- 41. Attach the flexline #2 from the dispose switch assembly in Figure 32, to the dispose outlet assembly (see Figure 37).
- 42. Position over the pre-drilled holes (see Figure 38).



Figure 33



Figure 35



Figure 37

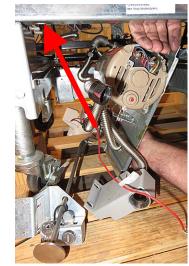


Figure 34



Figure 36

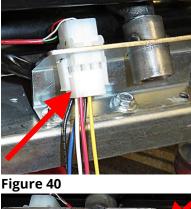


Figure 38

- 43. Attach the dispose outlet assembly using 1/4"-20 self tapping bolts (see Figure 39).
- 44. Attach the 1085398 9-pin male connector pigtail to the 9-pin female connector (see Figure 40).
- 45. Using zip ties, attach (DISPOSE) tag to the waste oil assembly (see Figure 41).
- 46. Disconnect the 9-pin connector C4 from the front of the transformer box, beneath the assembly attached in step 43.
- 47. Locate the individual red and black wires from the harness attached to the dispose outlet assembly in step 43 (see Figure 42).
- 48. Insert the red wire into pin 4 and the black wire into pin 7 of the C4 connector, unplugged in step 46 (see Figure 43).
- 49. Reattach the connector, disconnected in step 46, to the transformer box.
- 50. Route the 8-pin male connector harness, from the dispose outlet assembly, attached in step 43, under the gas manifold and along the fryer side, to the MIB board on the front of the fryer (see Figure 44).
- 51. Loosen the two (2) Phillips screws above the MIB board (see Figure 45).
- 52. Pivot the MIB board down and attach the 8-pin male connector from step 50, to the 8-pin female connector on the rear of the MIB board (see Figure 46).
- 53. Route the 4-wire harness from the dispose switch assembly, attached in step 31, to the rear of the MIB board.



Figure 39





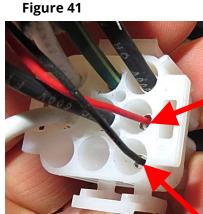


Figure 43



Figure 42

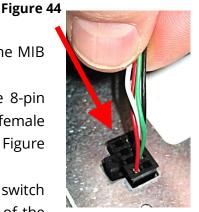


Figure 46



Figure 45

- 54. Locate the 16-pin connector on the rear of the MIB board. Insert the red wire into the far right rear position (pin 8) (see Figure 47). Ensure the two tabs fit properly into notches in connector.
- 55. Insert the green wire into the far right front position (pin 16) in front of the red wire inserted in step 54. (see Figure 48).
- 56. Insert the black wire into the position directly to the left of the red wire inserted in step 54 (pin 7)

(see Figure 49).

- 57. Insert the white wire into the position directly in front of the black wire inserted in step 56 (pin 15) (see Figure 50).
- 58. Gently tug on all wires to ensure they are locked into the connector (see Figure 51).
- 59. Reverse steps 51 and 52 to pivot the MIB board back into place and secure.
- 60. Use zip ties to secure harnesses out of the way ensuring none are attached to return manifold.
- 61. Remove the plug from the rear of the drain tube (see Figure 52).
- 62. Insert flexline adaptor 8101068 into the port in the rear of the drain tube and tighten (see Figure 53).

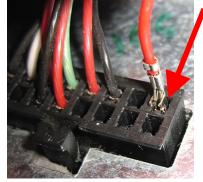


Figure 47

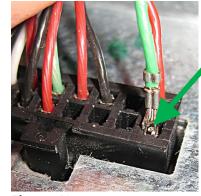


Figure 48



Figure 49

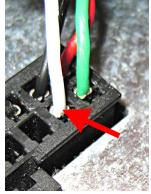


Figure 50

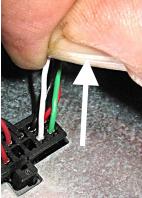


Figure 51



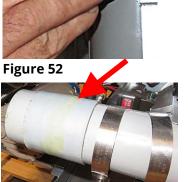


Figure 55



Figure 53



Figure 54



Figure 56

- 63. Remove the oil drain sleeve from drain dump, removed in step 12. Apply cooking oil to the inside of the sleeve to ease reassembly (see Figure 54).
- 64. Slide the sleeve on the drain manifold (see Figure 55).
- 65. Attach the #3 flexline (see Figure 32) from the check valve on the dispose assembly, to the flexline connector, attached to the drain tube in step 62 (see Figure 56).

- 66. Reverse steps 8-12 to reattach the drain dump.
- 67. Reattach the female pickup tube bracket removed in step 13.
- 68. Reattach the flexline from the filter pump to the rear manifold removed in step 6.
- 69. Attach the dispose valve handle bracket to the frame (see Figure
- 70. Use the wiring diagram on the back page for reference when attaching any wiring from an external bulk system. Connect the wiring to the pig-tail harness next to the DISPOSE connector, on the rear of the fryer (see Figure 41).

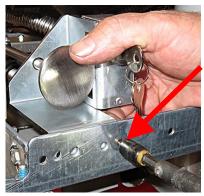


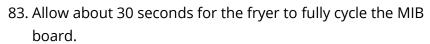
Figure 57

- 71. Reverse steps 1-5 to return the fryer to operation.
- 72. Once fryer has fully powered up, wait one (1) additional minute with the controller OFF before proceeding to next step..
- 73. Press and hold the ✓ CHECK button until the controller scrolls INFO MODE, changing to MAIN MENU and then PRODUCT SETUP.
- 74. With PRODUCT SETUP displayed, press the ▶ (right arrow) button to scroll to VAT SETUP and press the ✓ CHECK button.
- 75. ENTER CODE is displayed. Enter 1656.
- 76. SYSTEM is displayed. Press the ✓ CHECK button.
- 77. LANGUAGE is displayed. Press the ▶ (right arrow) button eleven (11) times to scroll to WASTE.
- 78. With SDU displayed press the ▼ (down arrow) button to scroll to BULK.
- 79. Press the ► (right arrow) button to RECOVERY ALARM.
- 80. Press the EXIT/SCAN button to exit.

81. It is imperative that the fryer system be completely power cycled after changing the setup from SDU to BULK to operate correctly.

82. Completely power cycle the fryer using the hidden reset momentary rocker switch (see Figure 59) under the left control box in gas (see Figure 58) or behind the right control box over the JIB in electric (see

Figure 60). HOLD THE SWITCH FOR <u>60</u> SECONDS, ENSURING THE MIB BOARD HAS POWERED FULLY DOWN.



- 84. With the controller OFF, test the dispose function by pressing and holding the FILTER button until FILTER MENU is displayed for three (3) seconds changing to FILL VAT FROM PAN.

Figure 60



- 85. Press the ▶ (right arrow) button to DISPOSE.
- 86. Press the ✓ CHECK button.
- 87. DISPOSE NOW? YES NO is displayed. Press the ▲ (up arrow) YES button.

Figure 58

- 88. START DISPOSE is displayed. Press the button with blinking **BLUE** LED.
- 89. DRAINING is displayed followed by VAT EMPTY AND CLEAN? CONFIRM. Press the ▲(up arrow) button to confirm.
- 90. OPEN DISPOSE VALVE is displayed.
- 91. Open the dispose valve by pulling the handle towards the front of the fryer (see Figure 61).
- 92. Ensure that the filter pump starts and begins pumping oil out of the filter pan. If so, immediately push dispose handle towards the rear of the fryer to stop the pump.
- 93. REMOVE FILTER PAN is displayed. Pull the filter pan out.
- 94. IS FILTER PAN EMPTY? YES NO. Press the ▲ (up arrow) button.
- 95. INSERT FILTER PAN is displayed.
- 96. FILL VAT? CONFIRM is displayed. Press the ▲ (up arrow) button.
- 97. The controller goes to OFF.
- 98. With the controller OFF, test the dispose function by pressing and holding the FILTER button until FILTER MENU is displayed for three (3) seconds changing to FILL VAT FROM PAN.
- 99. Press the ✓ CHECK button.
- 100. FILL VAT FROM PAN? YES NO is displayed. Press the ▲ (up arrow) YES button.
- 101. FILLING is displayed.
- 102.IS THE VAT FULL? YES NO is displayed. If the vat is full, press the ▲ (up arrow) YES button.
- 103. The controller displays OFF.



Figure 61

WARNING

The FilterQuick™ fryer will ONLY operate with bulk oil systems that have a three-pole float switch. If the float switch is the older two-pole switch, call the bulk oil provider. These float switches are polarity specific which may short to ground and damage an MIB board.

BULK OIL LOV WIRING

9-PIN FEMALE PLUG SHOULD READ:

TESTING BETWEEN PINS 1 & 4

