

Instruction Sheet

Follow these instructions to install a rear dispose kit on a HD250 fryer.

1. Pull the fryer away from the hood and disconnect the unit from the electrical and gas supplies.
2. Position fryer for access to the rear of the unit.
3. Remove the fryer back.
4. Remove plug on left unused connection of the rear manifold as viewed from the rear of the fryer (see Figure 1).

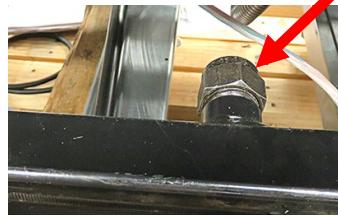


Figure 1

DO NOT DISCONNECT ANY FLEXLINES FROM THE MANIFOLD OR THE FRYPOTS.

5. Insert the new rear oil disposal assembly into position. The handle should slide between the two far-right burners under the far-right vat in the fryer battery (see Figures 2 & 4). The bracket should be mounted to the right upright frame. (Note: It may be necessary to drill 5/32" pilot holes to attach the screws.)
6. Remove the bolts from the filter pump bridge and attach the oil disposal assembly as shown with the bolts (see Figures 3 & 4). The purple lines represent flex lines.
7. Attach the rear fitting of the disposal assembly to the open port of the rear oil manifold from step 4.

Subject: 8263471 Frymaster HD250 Rear Dispose Kit Instructions

Models affected: Frymaster Dean HD250 Gas Fryers

02/02/2026

In This Kit		
Part #	Description	Qty
1064182	HARNESS, OIL RETURN JUMPER 28"	1
1087546	DISPOSAL, HD250 REAR OIL	1
1087830	PLUMBING, HD250 REAR OIL DISP	1
8022283	LABEL, WAND OIL DISCHARGE	1
8022670	LABEL, WAND SHUTOFF PUSH/PULL	1
8090361	SCREW, DRLL #8X1/2 HX HD ZP	4
8090412	SCREW, #10-1/2 HX WSHR HD NP	4
8198086	INSTRUCTIONS	1

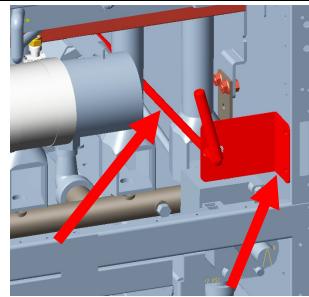


Figure 2

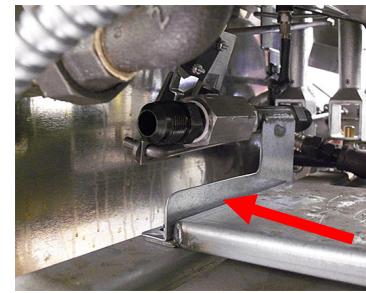


Figure 3

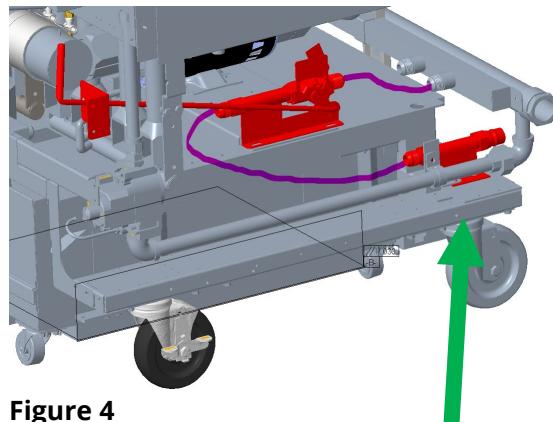


Figure 4

8. Attach the outlet of the quick disconnect assembly to the frame (see green arrow in Figure 4).
(Note: It may be necessary to drill 5/32" pilot holes to attach the screws.)
9. Attach the female quick disconnect to the dispose hose or disposal connection behind the fryer.
10. Attach the female quick disconnect to the male quick disconnect on the rear of the fryer.
11. The 1087830 plumbing assembly may not be used in certain situations

12. Attach the orange and blue wires from one end of the included harness to the switch on the dispose assembly. Ensure the wires are attached to the two rear terminals on the switch as shown on the wiring diagram (see Figure 5).

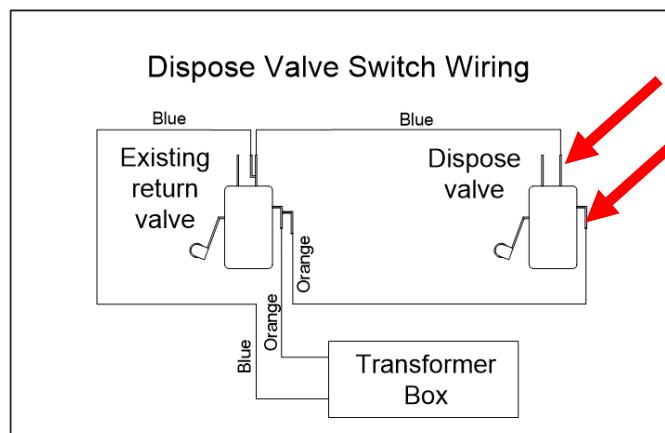


Figure 5

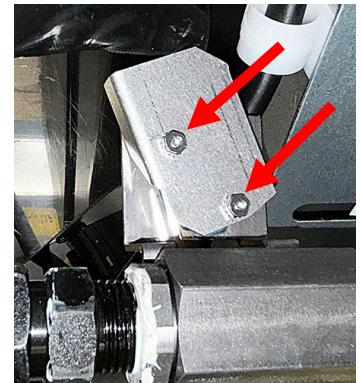


Figure 6

13. Remove the two (2) nuts attaching the return switch cover under the second (2nd) vat. The switch is located under the rear side of the vat attached to the return valve (see Figure 6).

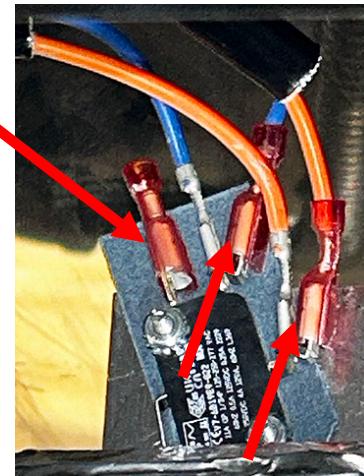


Figure 7



Figure 8

14. Disconnect the existing harnesses attached to the switch (see Figures 7 & 8). **DO NOT REMOVE** the unused insulated connector from the switch.

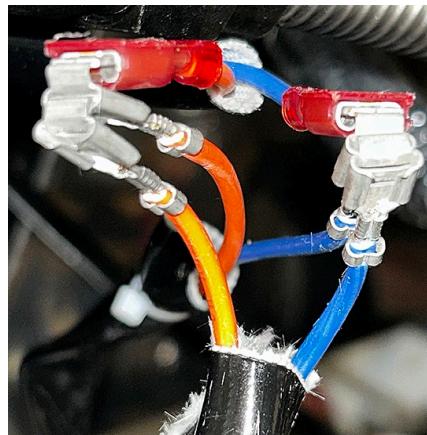


Figure 9

15. Remove the blue and orange wires from the switch. Attach the pigtail from the new harness from the dispose assembly to pigtail on the old harnesses (blue wires to blue wires and orange wires to orange wires) (see Figure 9).



Figure 10

16. Reattach the pigtails to the two (2) terminals on the switch (see Figure 10).
17. Reattach the switch cover removed in step 13.

18. Place oil discharge label (8022283) next to the oil discharge connection on the rear of the fryer.

19. Place wand shutoff push pull label (8022670) on the oil discharge handle bracket or on the front cross brace on the front of the fryer.
20. Test the dispose kit by connecting the fryer to power. Pull on the blue dispose handle to ensure the switch activates the pump motor.
21. Reverse steps 1-3 to reassemble and return fryer to operation.
22. Tear off the last page and leave it with the store.

Oil Disposal Instructions

1. Ensure the filter pan is clean and ready for filtering. **DO NOT** discharge oil through a dirty or incomplete assembled 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 pulling out on the blue oil disposal valve handle 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 pushing in the blue oil disposal valve handle to the closed 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, as it will void the fryer warranty.**
8. Clean out the frypot.
9. Refill the frypot with fresh oil.



Figure 9: Pull blue handle to open and dispose.