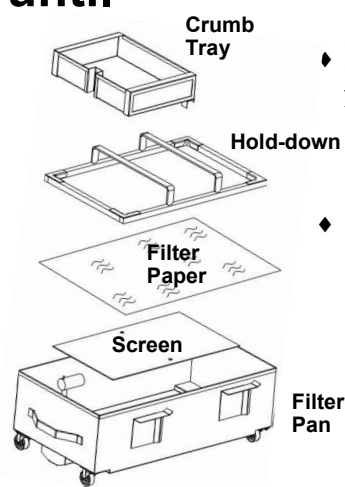


Disposing should not begin until these steps are taken:

- ◆ **DO NOT** discharge oil through a dirty or incomplete assembled filter pan.
- ◆ Remove and clean the filter pan.
- ◆ Dry completely. No water can remain.
- ◆ Reassemble the pan: screen under filter paper, hold-down ring on top of paper.
- ◆ The filter paper must be securely held in place by the hold-down ring.

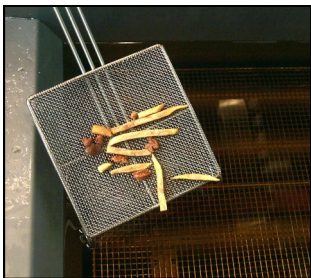


- ◆ Return crumb tray and lid (if applicable) to the filter pan.
- ◆ Push pan firmly, securely into fryer cabinet.
- ◆ **Ensure oil is at operating temperature and the fryer is OFF.**

Rear Oil Bulk Disposal—Tube Fryer

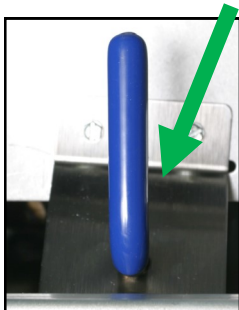
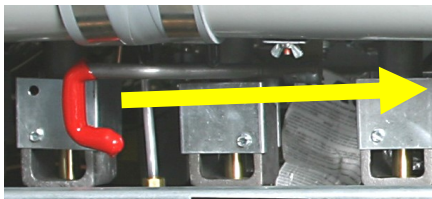
Follow these steps to drain and dispose of oil:

1. Clear debris from oil using a skimmer and remove wire rack or screen. Use L-shaped brush to stir debris under tubes.



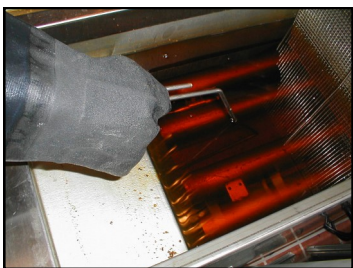
5. Ensure the oil disposal reservoir is not full, and the fryer is properly connected to the oil disposal system.

2. Push the red handle to open drain valve. The oil will drain into the filter pan. **Drain ONLY one frypot at a time.**



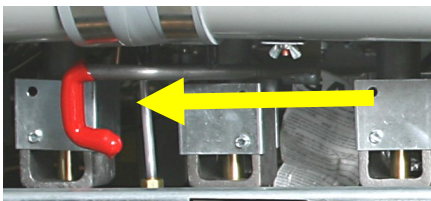
6. Discharge the oil by pulling out on the blue oil disposal valve handle. The filter pump will come on and the oil will be pumped from the filter pan to the dispose tank. When the filter pan empties, turn off the filter pump by pushing in the blue oil disposal valve handle towards the rear of the fryer to the closed position.

3. Clear the drain valve with the clean-out rod if necessary. Do not pull or bang on the probes.



7. Repeat steps 1-6 if necessary to dispose the oil from other frypots. **DO NOT discharge water or other liquids through the filter system, as it will void the fryer warranty.**

4. Once the frypot has fully drained, push the red handle to close the drain valve.



8. Clean out the frypot.

WARNING:
Wear protective clothing and use caution. Hot oil can cause serious injury.

9. Refill the frypot with fresh oil.