

Instruction Sheet

Subject: 8263537 FilterQuick (All), LOV (Intl. Only) Electric Waste Oil Dispose Kit Instructions

Models affected: This kit is ONLY for FilterQuick, LOV (Intl Only) Electric 3, 4, 5 Battery Fryers. It will NOT work on 2 battery systems

Follow these instructions to install waste oil dispose kits on FilterQuick and LOV (Intl only) 3, 4, 5 battery electric fryers. These kits **CANNOT** be installed on 17kW fryer and/or fryers with solid shortening kits installed or on a 2-battery fryer.

Required tools: 15/16" wrench, 1-1/16" wrench, combination wrench, 3/8" ratchet, 5/16" nut driver and 1/4" nut driver. Two wrenches are included to assist the installation.

1. Remove power from the unit.
2. Relocate the fryer to gain access to the rear of the fryer.
3. Remove the lower back of the fryer (see Figure 1).
4. Remove the filter pan (see Figure 2).
5. Locate the flexline from the output of the filter pump to the oil return manifold.
6. Disconnect the flexline from the previous step (see Figure 3).
7. Disconnect the flexline adaptor from the oil return manifold (see Figure 4) and set aside.
8. Disconnect the other end of the flexline in step 6 from the filter pump and discard (see Figure 5).



Figure 1

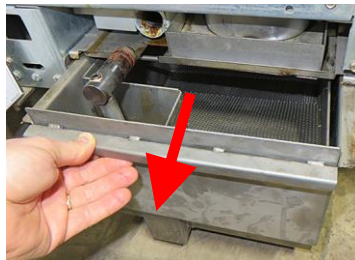


Figure 2

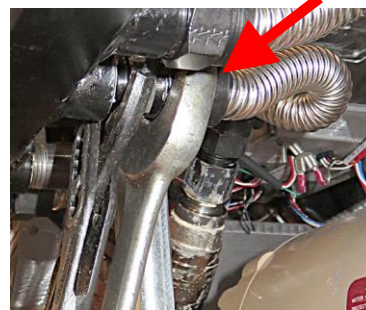


Figure 3

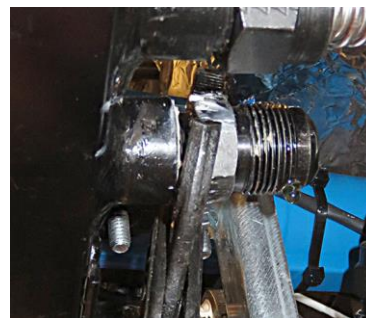


Figure 4

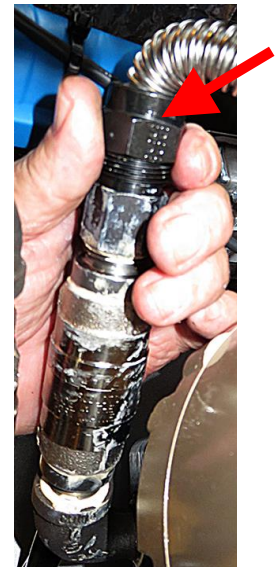


Figure 5

In This Kit		
Part #	Description	Qty
1088247	PLUMBING, DISPOSE SVC FQ ELEC	1
1080466	HANDLE, LOV RTI WASTE PULL	1
1087392	CHECK VALVE ASSY, RTI SERVICE	1
8090412	SCRW, #10-1/2 HX WSHR HD NP	6
8101668	ADAPTER, MALE 5/8" O.D. X 1/2"	1
8101057	FLEXLINE, 5/8" X 13.00" LONG	1
8101067	FLEXLINE, 5/8" X 8.50" LONG	1
8130298	NPPL, 1/2NPT X 2.00 BM	1
8130003	TEE, 1/2NPT BM	1
8160571	TY WRAP, 11" NATURAL	4
2302345	PIN EXTRACTOR	1
1085398	HARNESS, UNIVERSAL BULK OIL	1
8197578	INSTR, ELEC FQ WASTE ONLY KIT	1
8074660	WIRE, SMT SRVC PIG-TAIL 10EA	1
8238991	WRENCH W/A, 1-1/16" CRWS FT	1
8238990	WRENCH W/A, 1-1/16"	1

9. Attach the new 8101057 flexline to the end of the check valve, from the previous step, that attaches to the filter pump (see Figure 5).
10. Assemble the 8130298 nipple, 8130003 tee and flexline adaptor removed from step 7 using Loctite (see Figure 6).
11. Attach the assembly from the previous step to the oil return manifold. Ensure the nipple is inserted into the manifold (see Figure 7). Ensure the tee is oriented so that the opening in the tee is towards the lower left side of the fryer, as viewed from the rear.
12. Attach a flexline adaptor 8101668 with Loctite to the opening the tee assembly in the previous step (see Figure 8).
13. Attach the flexline from the filter pump the flexline adaptor as shown (see Figure 8).
14. Attach the 8101067 flexline to the adaptor installed in the step 12 (see Figure 9).
15. Use a 3/8" square socket drive or hex to remove the plug on the rear of the drain downspout (see Figure 10).
16. Attach the 1087392 check valve assembly to the port on the rear of the drain downspout using Loctite (see Figure 11).
17. Attach the dispose handle assembly (1080466) to the dispose switch valve assembly using a clevis clip (see Figures 12 and 13).



Figure 6



Figure 7

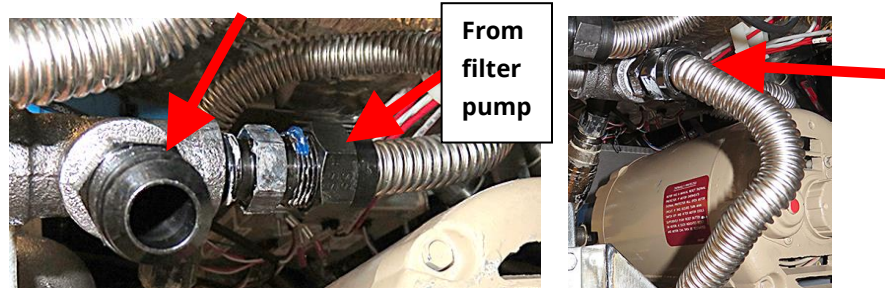


Figure 8

Figure 9



Figure 10



Figure 11



Figure 12

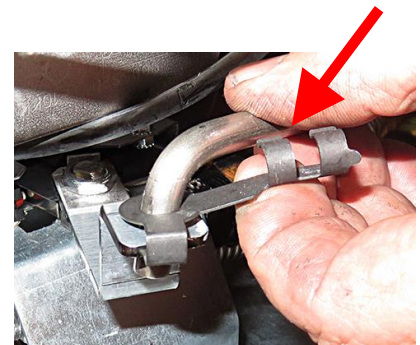


Figure 13

18. Carefully insert the waste oil manifold as shown into the rear of the fryer, ensuring the valve handle is inserted into the fryer first (see Figure 14). Do not secure the assembly yet.

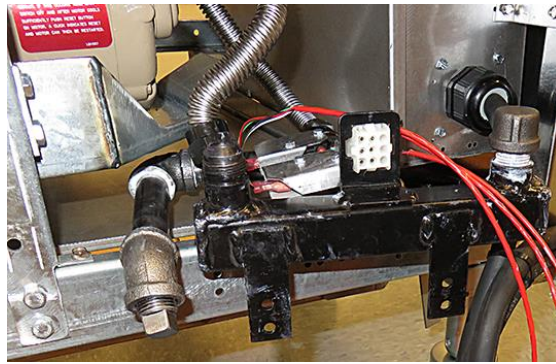


Figure 14

19. Attach the flexline from the tee in step 14 to the top of the waste dispose assembly (see Figure 15).

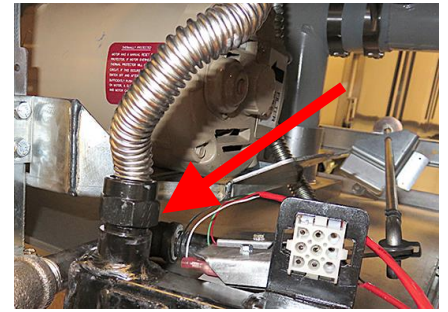


Figure 15

20. Attach the manifold to the rear support (see Figure 16) with 4 cabinet screws using existing holes.

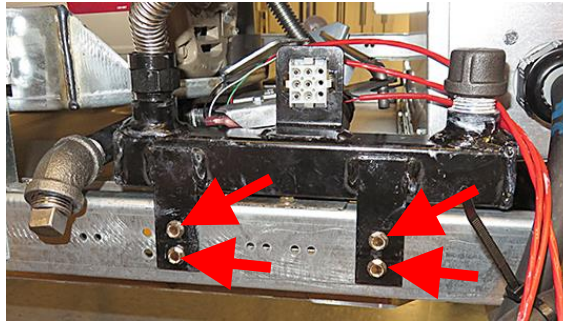


Figure 16

21. Attach dispose valve handle bracket, with 2 cabinet screws, to front rail using existing holes (see Figure 17).

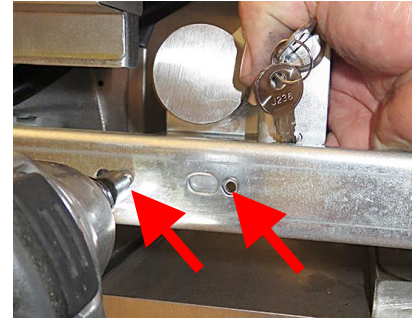


Figure 17

22. Route the new 4-wire harness and the 8-pin connector harness, from the waste oil manifold, into the chaseway, under the contactor box and to front of fryer.

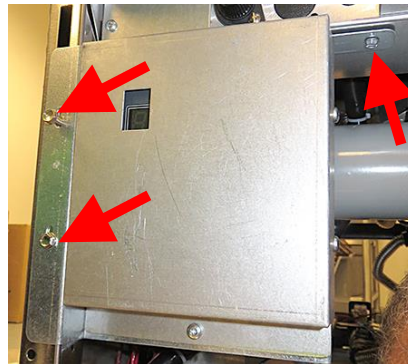


Figure 18

23. Remove the two (2) screws on the left side of the MIB bracket and loosen the top screw (see Figure 18).



Figure 19

24. Swing the MIB board towards the right to access the connections on the rear of the board (see Figure 19).

25. Locate the 16-pin connector on the rear of the MIB board. Insert the **RED** wire into the far lower left position (pin 8) (see Figure 20). Ensure the two tabs fit properly into notches towards the top of connector.

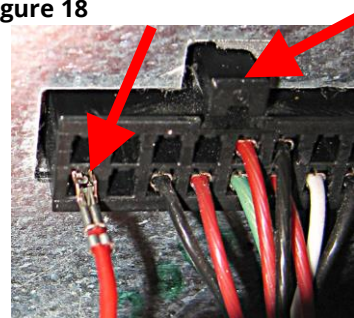


Figure 20

26. Insert the **GREEN** wire into the far left upper position (pin 16), above the red wire inserted in step 25. (see Figure 21).

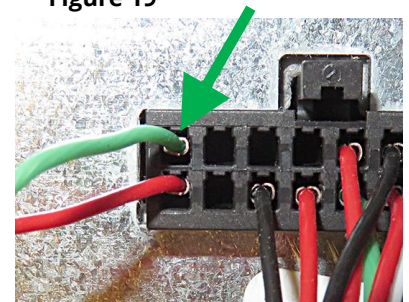


Figure 21

27. Insert the **BLACK** wire into the position directly to the right of the red wire inserted in step 25 (pin 7) (see Figure 22).

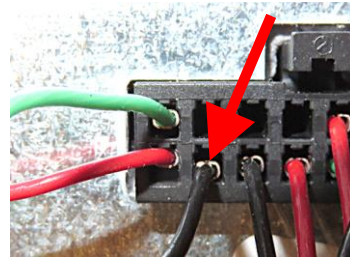


Figure 22

28. Insert the white wire into the position directly to the right of the green wire and above the black wire inserted in step 27 (pin 15) (see Figure 23).

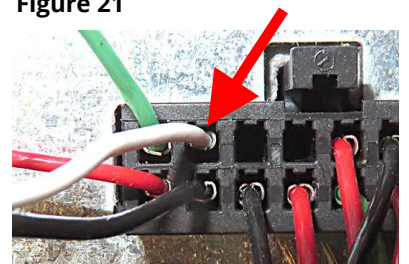


Figure 23

29. Gently tug on all wires to ensure they are locked into the connector (see Figure 24).

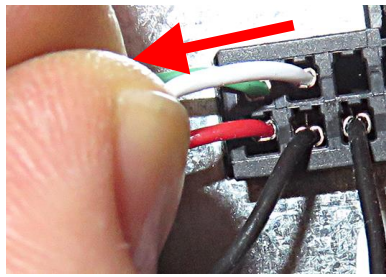


Figure 24

30. Attach the harness with the 8-pin male connector, from step 22, to the 8-pin female connector on the rear of the MIB board (see Figure 25).

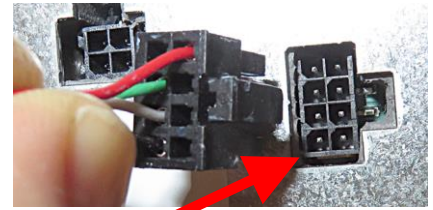


Figure 25

31. Reverse steps 23 and 24 to reattach the MIB board.

32. Using zip-ties, secure the unused 2-wire harness on the rear of the fryer. Tuck it out of the way under the filter pump (see Figure 26).



Figure 26

33. Attach the 1085398 harness to the waste oil manifold connection (see Figure 27).

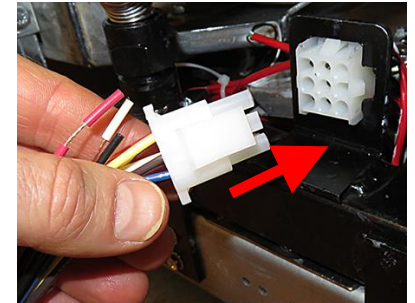


Figure 27

34. Ensure the dispose handle is pushed all the way in and locked into position (see Figures 28 and 29).



Figure 28



Figure 29

35. Attach the long flexline from the dispose assembly to the check valve on the rear of the drain spout installed in step 16 (see Figure 30).

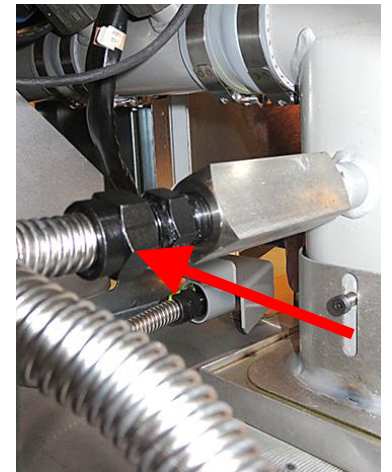


Figure 30

36. Reverse steps 1-4 to return the fryer to operation.

37. Test fryer for function.

38. Use the wiring diagram on the back page for reference when attaching any wiring from an external waste system. Connect the wiring to the 9-pin harness on the dispose manifold, on the rear of the fryer (see Figure 31).

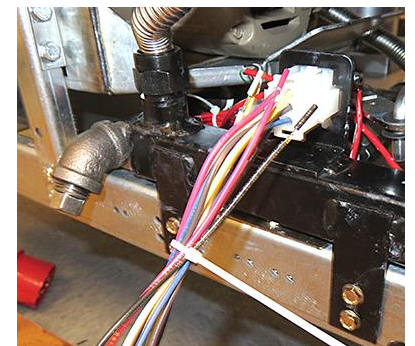


Figure 31

39. Once fryer has fully powered up, wait one (1) additional minute with the controller OFF before proceeding to next step.

40. **For FilterQuick units proceed to next step. For LOV fryers skip to step 72.**

41. Press and hold the ✓ CHECK button until the controller scrolls INFO MODE, changing to MAIN MENU and then PRODUCT SETUP.

42. With PRODUCT SETUP displayed, press the ► (right arrow) button to scroll to VAT SETUP and press the ✓ CHECK button.

43. ENTER CODE is displayed. Enter 1656.

44. SYSTEM is displayed. Press the ✓ CHECK button.

45. LANGUAGE is displayed. Press the ► (right arrow) button eleven (11) times to scroll to WASTE.

46. With SDU displayed press the ▼ (down arrow) button to scroll to BULK.

47. Press the ► (right arrow) button to RECOVERY ALARM.
48. Press the EXIT/SCAN button to exit.
49. **It is imperative that the fryer system be completely power cycled after changing the setup from SDU to BULK to operate correctly.**
50. Completely power cycle the fryer using the hidden reset momentary rocker switch (see Figure 32) behind the right control box over the JIB in electric (see Figure 33). **HOLD THE SWITCH FOR 60 SECONDS, ENSURING THE MIB BOARD HAS POWERED FULLY DOWN.**
51. Once the fryer is rebooted allow about 30 seconds for the fryer to fully cycle the MIB board.
52. 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.
53. Press the ► (right arrow) button to DISPOSE.
54. Press the ✓ CHECK button.
55. DISPOSE NOW? YES NO is displayed. Press the ▲ (up arrow) YES button.
56. START DISPOSE is displayed. Press the button with blinking **BLUE** LED.
57. DRAINING is displayed followed by VAT EMPTY AND CLEAN? CONFIRM. Press the ▲ (up arrow) button to confirm.
58. OPEN DISPOSE VALVE is displayed.
59. Open the dispose valve by pulling the handle towards the front of the fryer (see Figure 34).
60. 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.
61. REMOVE FILTER PAN is displayed. Pull the filter pan out.
62. IS FILTER PAN EMPTY? YES NO. Press the ▲ (up arrow) button.
63. INSERT FILTER PAN is displayed.
64. FILL VAT? CONFIRM is displayed. Press the ▲ (up arrow) button.
65. The controller goes to OFF.
66. 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.
67. Press the ✓ CHECK button.
68. FILL VAT FROM PAN? YES NO is displayed. Press the ▲ (up arrow) YES button.
69. FILLING is displayed.
70. IS THE VAT FULL? YES NO is displayed. If the vat is full, press the ▲ (up arrow) YES button.
71. The controller displays OFF. This is the final step for FilterQuick fryers.
72. **LOV FRYERS ONLY:** With the controller displaying **OFF**, press and hold the TEMP and INFO buttons simultaneously until **LEVEL 1** is displayed and release (see Figure 35).
73. The controller displays **ENTER CODE**.
74. Enter **1 2 3 4**.
75. The controller displays **LEVEL 1 PROGRAM** for three seconds changing to **PRODUCT SELECTION**.
76. Press the ▲ (**TEMP**) button once to scroll to **FRYER SETUP**.
77. Press the ✓ (**1 YES**) button.
78. The controller displays **ENTER CODE**.

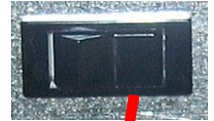


Figure 32



Figure 33



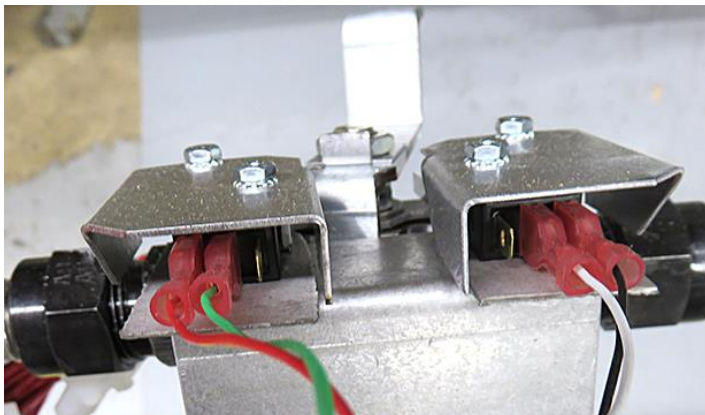
Figure 34



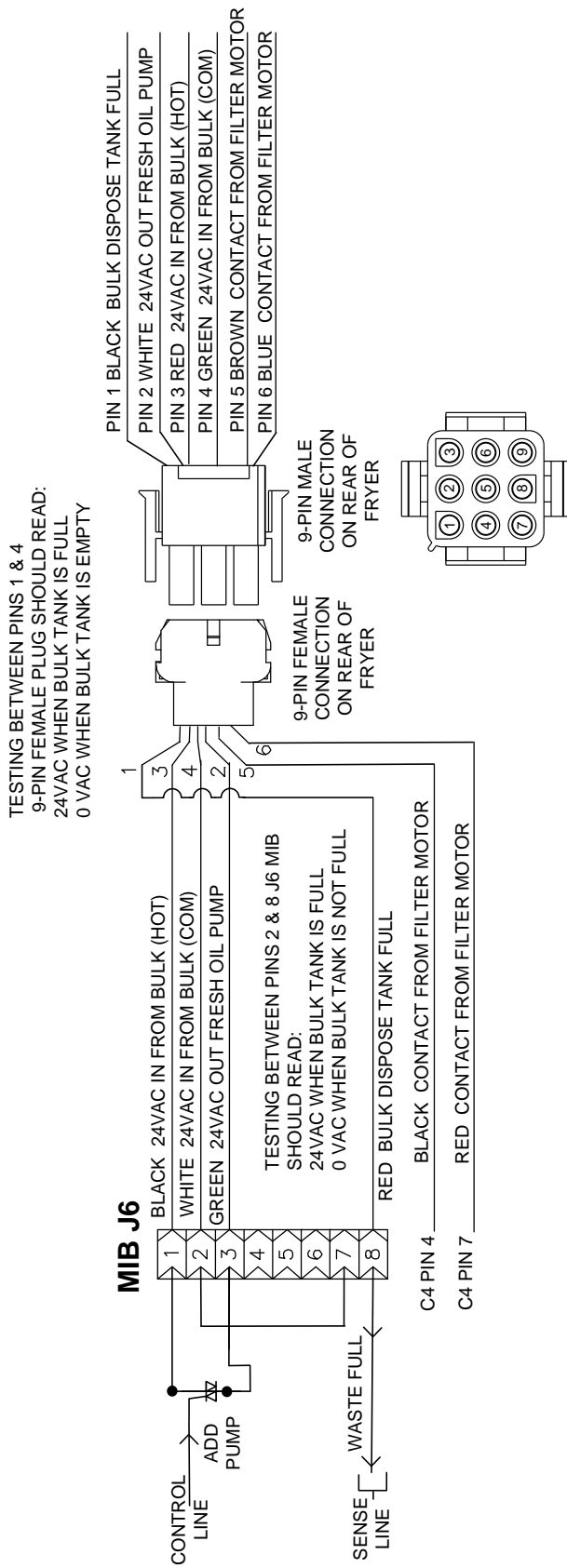
Figure 35

79. Enter **1 2 3 4**.
80. The controller displays **LANGUAGE** on the left display and **ENGLISH** (or another language) on the right.
81. Press the ▼ (**INFO**) button 9 (nine) times. The controller will display **OIL SYSTEM** on the left and **JIB** on the right.
82. Press the ► (**FLTR**) button once to change to **BULK**.
83. Press the X (**2**) button under the display.
84. The controller displays **SETUP COMPLETE** and then **OFF**.
85. **It is imperative that the fryer system be completely power cycled after changing the setup from JIB to Bulk to operate correctly.**
86. Completely power cycle the fryer using the hidden reset momentary rocker switch (see Figure 32) behind the right control box over the JIB in electric (see Figure 33). **HOLD THE SWITCH FOR 15 SECONDS ENSURING THE MIB BOARD HAS POWERED FULLY DOWN.**
87. Allow about 30 seconds for the fryer to fully cycle the MIB board.
88. With the controller **OFF**, test the dispose function by pressing and holding the associated FILTER button until **FILTER MENU** is displayed for three (3) seconds changing to **MAINT FILTER**.
89. Press the ▼ (**INFO**) button and scroll to **DISPOSE**.
90. Press the ✓ (**1 YES**) button.
91. **DISPOSE? YES NO** is displayed. Press the ✓ (**1 YES**) button.
92. **DRAINING** is displayed followed by **VAT EMPTY?**. Press the ✓ (**1 YES**) button.
93. **CLN VAT COMPLETE? YES** is displayed. Press the ✓ (**1 YES**) button.
94. **OPEN DISPOSE VALVE** is displayed.
95. Open the dispose valve by pulling the handle towards the front of the fryer (see Figure 34).
96. **DISPOSING** is displayed. 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.
97. **OPEN DISPOSE VALVE** is displayed.
98. Completely power cycle the fryer using the hidden reset momentary rocker switch (see Figure 32) behind the right control box over the JIB in electric (see Figure 33). **HOLD THE SWITCH FOR 15 SECONDS ENSURING THE MIB BOARD HAS POWERED FULLY DOWN.**
99. After the fryer has completely rebooted the fryer **FILL VAT FROM DRAIN PAN? YES NO** is displayed.
100. Press the ✓ (**1 YES**) button.
101. **FILLING** is displayed while the vat refills.
102. **IS THE VAT FULL? YES NO** is displayed. Press the ✓ (**1 YES**) button.
103. The controller displays **OFF**.

Reference for dispose switch wiring.



BULK FILTERQUICK, LOV (INTL ONLY) WIRING



WARNING

The fryer will **ONLY** operate with bulk oil systems that have a three-pole float switch for waste full conditions. 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.