

## Pump Handle

Turn clockwise to dispose of oil.

### DO'S

Do clean crumb tray and inside tank.

Do prime pump after long periods of non use.

### DON'TS

Don't fill with water or use to drain boilout solution.

Don't move without the handle bolts or locking pins in place.

Don't use without the crumb tray.

Don't overfill.

Don't move with the lid unlatched.

Don't leave oil in the tank.

## Crumb Tray

Ensure the crumb tray is present and clean.

## Spout Locking Pin

Release to pivot spout toward disposal vessel.

## Handle Bolts (or locking pins)

Ensure bolts or locking pins are in place before moving the SDU.

## USING AN SDU

- Place the open tank under the drain valve or drain extension of a fryer. Ensure the fryer is off and the oil is no more than 100°F.

- Slowly open the drain valve. Fill only to the fill line on the tank. Drain only one vat at a time.

- Close and secure the lid of the SDU. Roll it to the disposal site. Rotate the pump's spout as necessary to reach the disposal vessel.

- Turn the crank clockwise to dispose of the oil.

- The pump may require priming: Lift the pump assembly from the tank and turn upside down. Pour one cup of cooking oil into the pipe. With the pump still inverted, turn the handle slowly clockwise two to three times. Return the pump to the tank.

## Tank

Do not fill above marked fill line; do not move without the lid securely clasped.

