

Frymaster®

SDU 100

Pump Handle

Turn clockwise only to dispose of oil.

DO'S

Do clean crumb tray and inside tank.

Turn the pump handle only clockwise.

DON'TS

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

Don't move without the handle bolted 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 Locking Pins

Ensure bolts are in place before moving the SDU.

USING AN SDU

See assembly, initial setup on back page

- 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 (38°C).

- 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 by lifting the spout locking pin. Locate the spout over the disposal vessel.

- Turn the crank clockwise to dispose of the oil.



Tank

Do not fill above marked fill line; do not move without the lid securely clasped and the gasket in place.

Assembly and Initial Setup

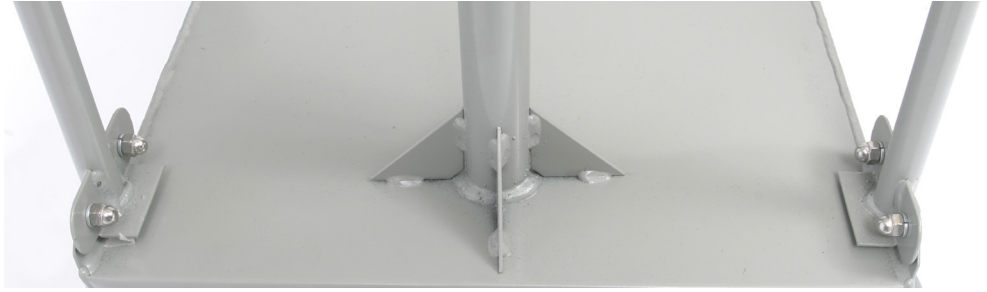
1. Remove the bolts from the handle bracket. Raise the handle to the upright position. Reinstall the bolts to 8 ft/lbs in the brackets.

2. Ensure the O-rings and the bottom 2 inches of the suction tube are lubricated with Accrolube with Teflon or an equivalent light grease.

3. If necessary, attach the spout to the top of the pump head. Do not press against the pump handle while tightening the spout over the front of the SDU.

4. Turn the pump and suction tube upside down and carefully pour no more than one cup of cooking oil down the tube. Rotate the pump handle clockwise slowly three or four times to prime the pump.

5. Insert the suction tube through the pipe bracket on the handle and into the pickup tube on top of the reservoir. Push down on the pump assembly and ensure the suction tube is fully seated.



Stand the handle up on the SDU and bolt into place

Cleaning

Clean the crumb screen with a solution of detergent and water. Clean the exterior surfaces of the SDU with a soft cloth and a solution of detergent and water. It is not necessary to clean the interior of the reservoir, but if desired it may be wiped down with clean paper towels to remove excess residual shortening.

DANGER

To minimize the potential for burns, oil must always be allowed to cool below 100°F (38°C) before draining into the SDU and transporting to the disposal area. However, DO NOT allow shortening to solidify in the SDU.

Service, Parts Ordering

A list of Frymaster Factory Authorized Servicers (FAS's) is located on the Frymaster website at www.frymaster.com/service. Refer to this list to find the agency nearest you. If you do not have access to this list, contact the Frymaster Technical Service Department at 1-800-551-8633 or 1-318-865-1711.

Service information may be obtained by contacting your nearest agency. Service and warranty information may also be obtained by calling the Frymaster Technical Service Department at 1-800-551-8633 or 1 318-865-1711 or by e-mail: fryservice@welbilt.com.

Equipment Damaged in Shipment?

1. File a claim for damages immediately, regardless of the extent of damages.
2. Inspect for and record all damage and ensure that this information is noted on the freight bill or express receipt and is signed by the person making the delivery.
3. Concealed loss or damage that was unnoticed until the equipment was unpacked should be recorded and reported to the freight company or carrier immediately upon discovery. A concealed damage claim must be submitted within 5 days of the date of delivery. Ensure that the shipping container is retained for inspection.

**FRYMASTER DOES NOT ASSUME RESPONSIBILITY
FOR DAMAGE OR LOSS INCURRED IN TRANSIT.**



Contact Frymaster's Service Department 1-800-551-8633 or fryservice@welbilt.com