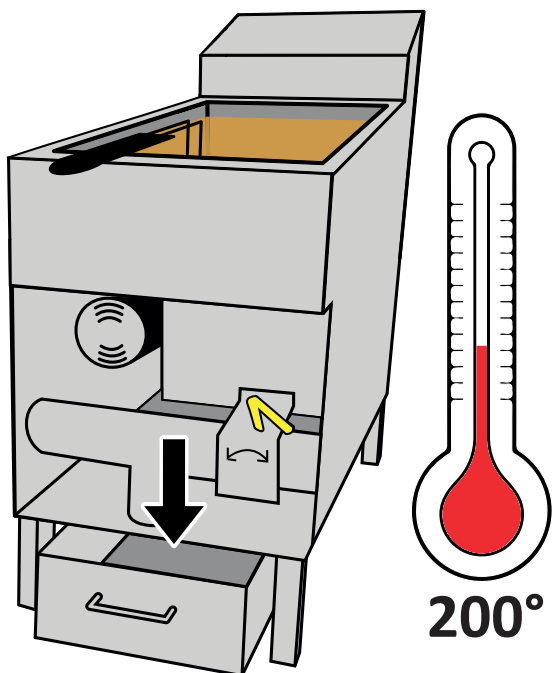


PUMP STATION

ONLY clean fryers or discard oil **AFTER** you have been properly trained.
ALWAYS wear proper safety equipment. **NEVER** pump water into tank.



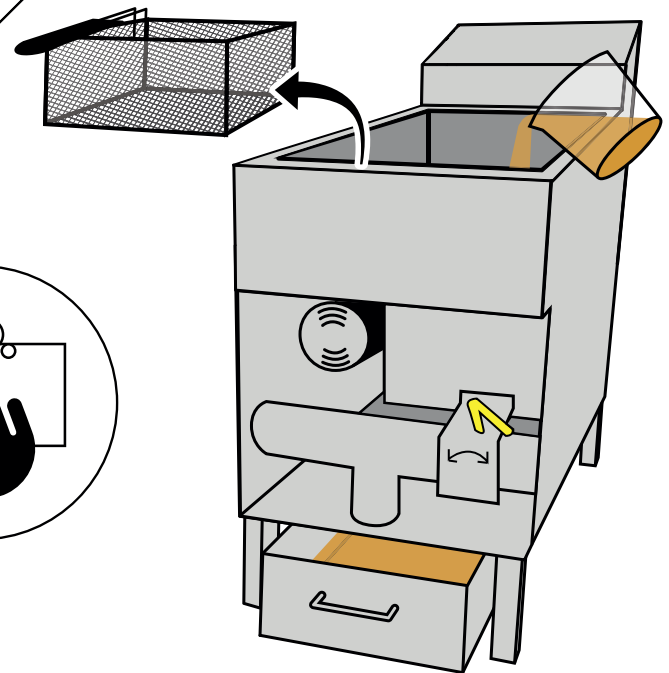
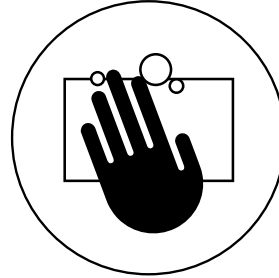
1



Remember your PPE!

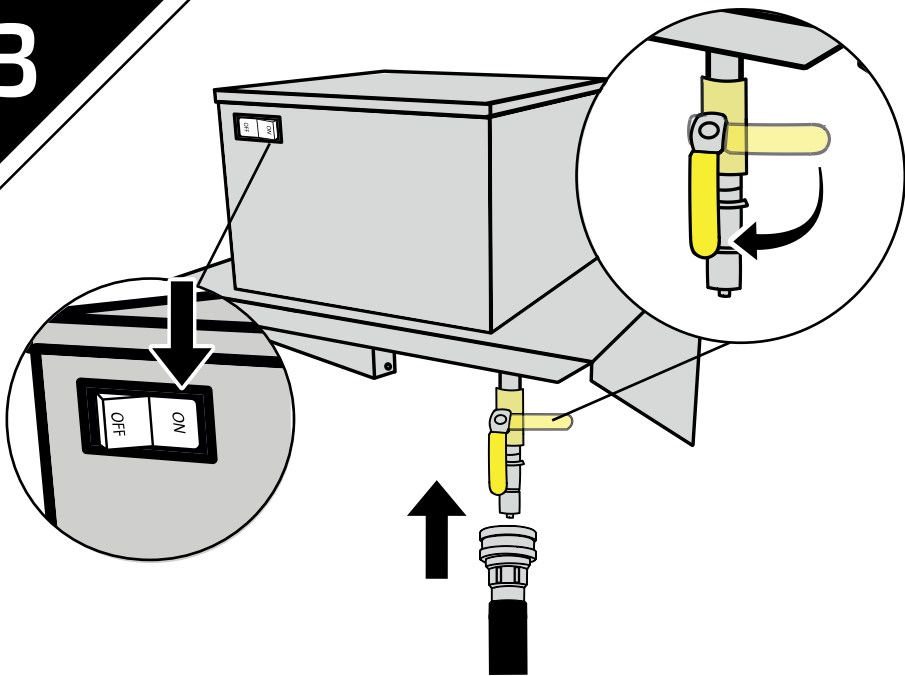
Turn off the fryer and allow oil to cool.
Drain the oil to the fryer's filter pan.

2



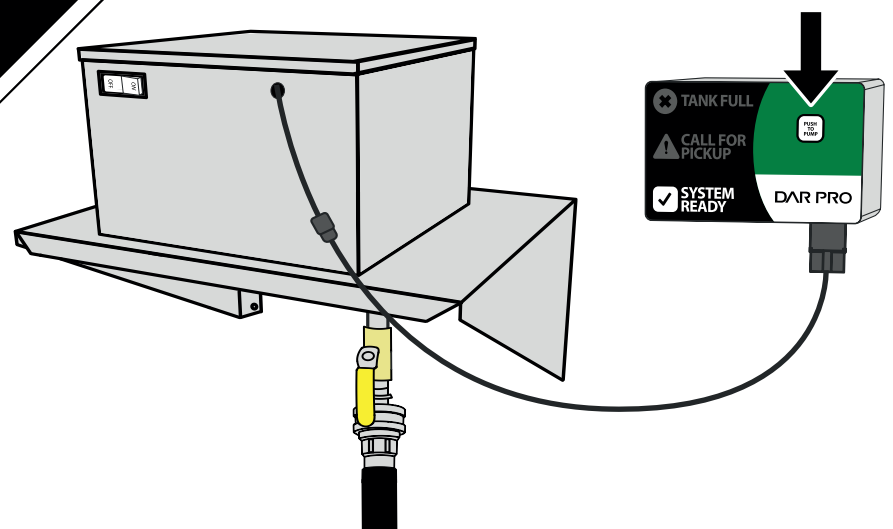
Remove fryer baskets and accessories.
Rinse any crumbs from the fryer into the filter pan.
Clean the fryer following your company's procedure.

3



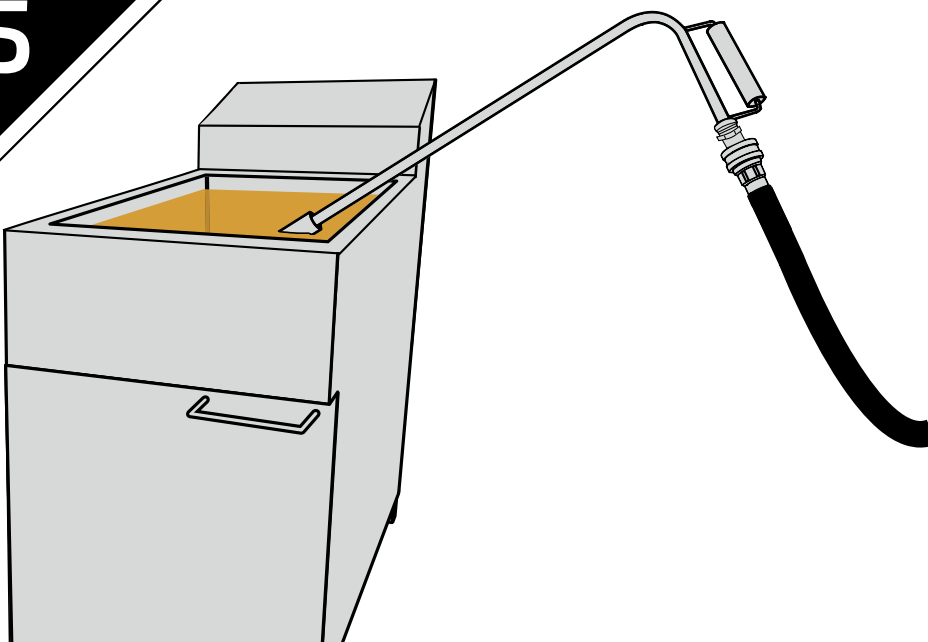
When oil has been filtered, return it to the fryer.
Connect the pump station hose and wand.
Open the ball valve and turn the pump station on.

4



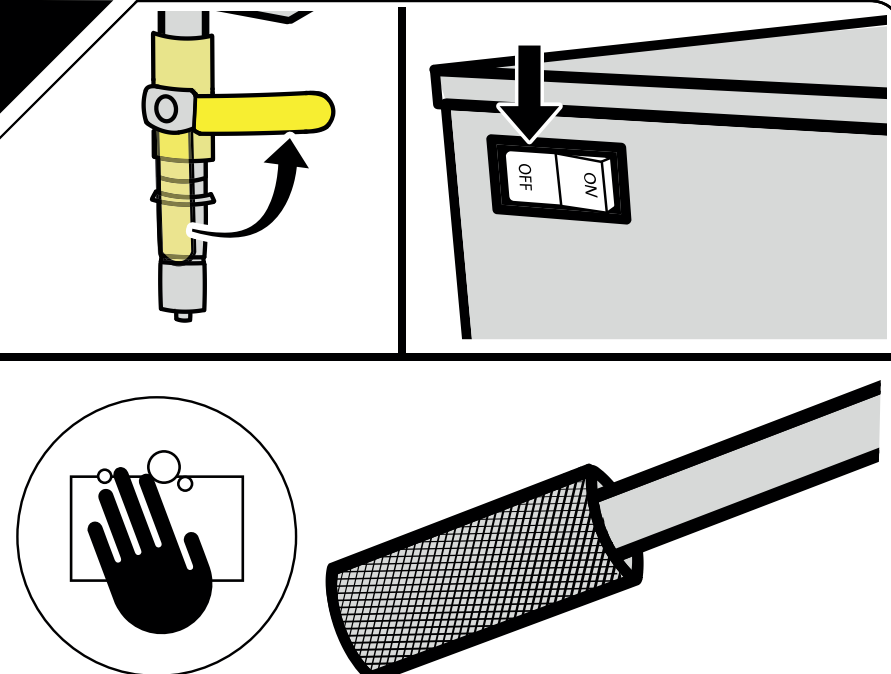
If a push to pump panel is located next to your pump station, start and stop the system by pressing the push to pump button.

5



Insert the wand into the fryer
and allow all of the oil to evacuate.
Do not let go of the wand.

6



Once the oil has been evacuated from the fryer,
close the ball valve. Turn the pump station off.
Clean the wand filter tip. Store the hose and wand.

SCAN FOR EQUIPMENT / PARTS & SERVICE

