



Model **2500**

QUICK START GUIDE



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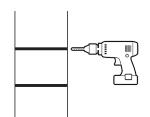




BEGINNING STEPS

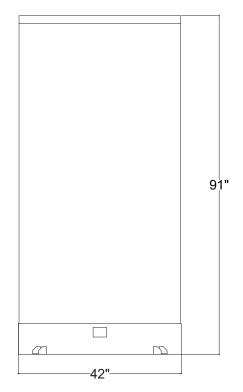
Confirm the installation location of the Tank. Some applications will require additional plumbing not included.

- The Tank must be within 6' of the power disconnect.
- With the tank in place, you will require two 1" holes for the fill line and control panel harness to enter the building.



61-10040

Drill two 1/4" pilot holes through the exterior wall. Before drilling always check the wall for electrical, plumbing or any other obstructions. Increase your bit size till 1" diameter is achieved. Remember to seal all wall penetrations.



Electrical Requirements

- 120V, 20A Dedicated Circuit
- Included Power Harness
- Customer Provided Power
 Safety Disconnect

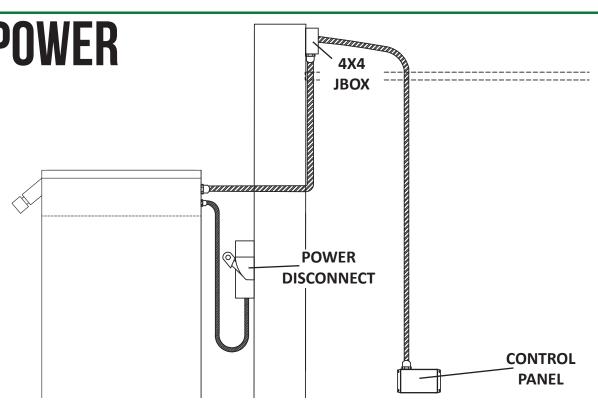
Dimensions

- Height: 91"
- Diameter: 42"

CONTROL PANEL & POWER

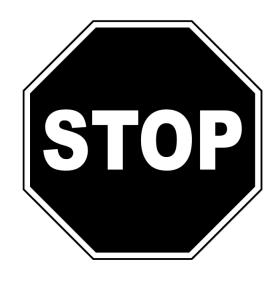
Coming off the rear of the tank will be 2 harnesses. One for the control panel, the other for Power.

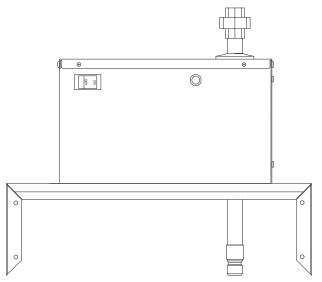
- The 1/2" conduit with 14GA White, Green, and Black Wires will wire into the customer provided Power Safety Disconnect.
- The 3/4" will terminate into a 4x4 junction box (included). You
 will connect the Control Panel into this 4x4 box on the inside of
 the building. Always try to mount the 4x4 junction box above
 the ceiling when possible.
- The Control Panel should be wall mounted INSIDE, approx. 4' from floor, or within a comfortable operating height.
- In some instances an optional extension harness may be ordered for the Control Panel, which should include an additional junction box. This Extension harness is used in an instance where the panel needs to be located closer to a fryer or other plumbing.



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BEFORE CONTINUING

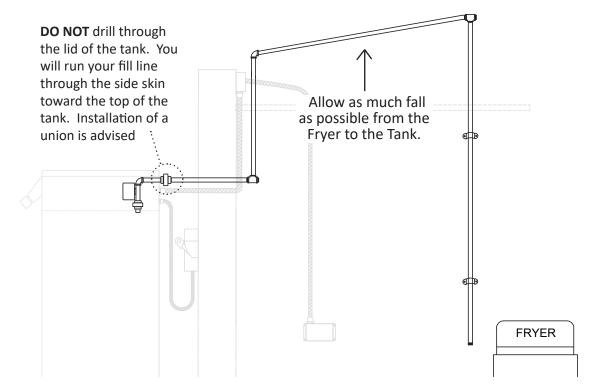




If your Tank has shipped with a Pump Station, continue by following the directions supplied with the Pump Station

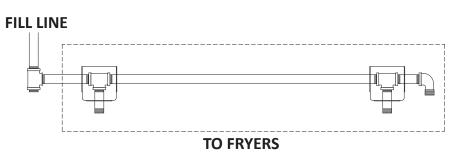
FILL LINE PLUMBING

- You will use 3/4" Edible hose (PN: 700416) or 3/4" schedule 40 pipe (black or galvanized) for the fill line.
- Always plumb in a direct route with as much fall from the fryer area to tank as possible. Allowing the grease to always fall towards the tank.
- Use T's and plugs instead of elbows whenever plumbing is accessible, to facilitate clean-out.
- Any applications using solid shortening should be heat traced.
- Plumb from the Fryer/Pump Station (Direct Pump) to the ball valve, or the Control Panel (Caddy Fill) to the one of the two 3/4" inlets at the top of the tank.



5 FRYER MANIFOLD / HOSE KIT

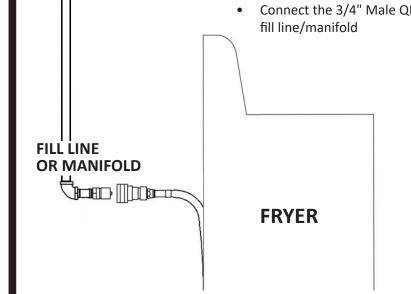
Optional Components: Fryer Manifold (PN:700553) Fryer Hose Kit (PN: 700155)



- Attach the Manifold bracket to the wall using appropriate fasteners (not included). The manifold should be mounted 18" - 36" from the ground.
- The manifold kit will connect to the fill line, and provide 3 additional connections.
- Any unused ports should be plugged with a 3/4" cap.

Connect the ½" discharge Hose Kit to the disposal connection on the back of the fryer.

Connect the 3/4" Male QD to the fill line/manifold

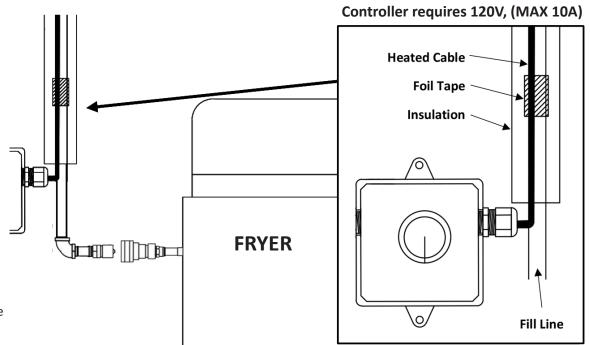


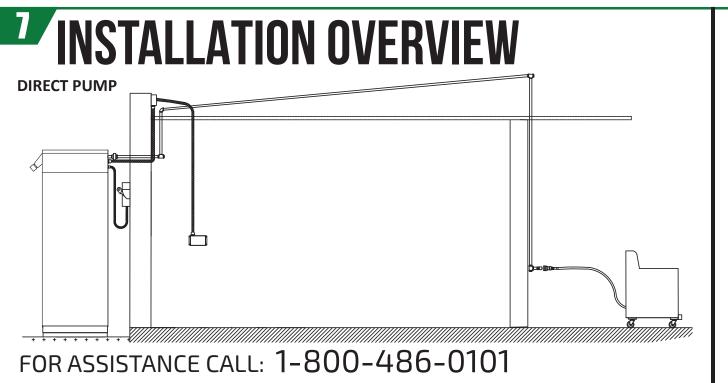
6 **HEAT TRACE** (OPTIONAL)

IMPORTANT! THE THERMOSTAT SETTING SHOULD NOT EXCEED 135 DEGREES!

Never wrap the heating cable over itself!

- All parts of the heating cable must make intimate contact with the fill line
- Heated cable should be run along the entire length of the tank fill line
- Position the heated cable at the bottom of any horizontally run pipe
- Avoid kinking the heated cable when making 90 degree turns
- Wrap foil adhesive tape every 12" around heated cable and pipe, to attach the heated cable to pipe.
- Encase pipe and heat trace with fiberglass insulation (PN:7000074) Use the supplied insulation tape to connect and seal any fiberglass insulations pieces as they butt up together.





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