



Model **1500 & 2036**

QUICK START GUIDE



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61-10043

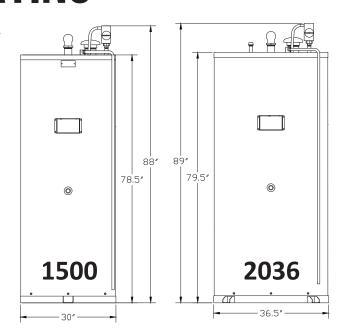
BEFORE STARTING

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

Electrical Requirements

- 120V, 20A Dedicated Circuit
- Standard Duplex Receptacle

Dimensions			
	1500		2036
•	Height: 88"	•	Height: 89"
•	Width: 30"	•	Width: 36.5"
•	Depth: 30"	•	Depth: 36.5"

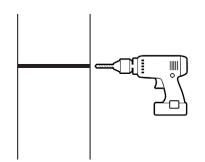


Installation Kit Includes:

1 - JB Weld Epoxy (PN: 700462) 1 - OPW Fitting (PN: 700339) (PN: 700147) 2 - SS Beauty Rings 2 - 2"x15" Pipe Nipple (PN: 700318) 1 - Riser Clamp (PN: 700312) 2 - 2" Elbow 90 (PN: 700324) 2 - Hose Barbs (PN: 700308) 2 - Hose Clamps (PN: 700888) (PN: 700304) 1 - 24" Hot Tar Hose

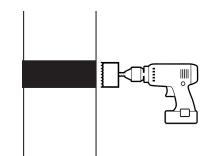
1 - Food Grade Sealant

TANK EVACUATION PLUMBING



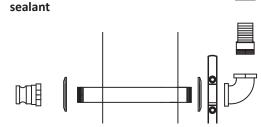
Drill a 1/4" pilot hole through the exterior wall. Before drilling always check the wall for electrical, plumbing or any other obstructions.

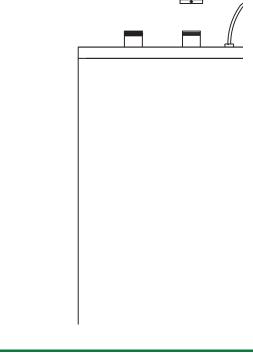
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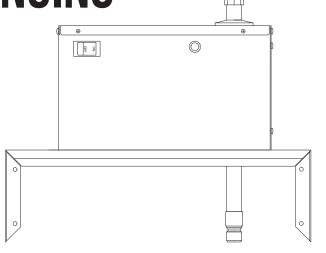
Using the pilot hole, bore a 2.5" hole halfway through the wall from the inside of the building, then complete the hole from the outside, meeting in the middle of the wall. This will reduce chipping of the wall surface.

Assemble the Evac Piping as pictured. The Grease collection fitting and SS Beauty Ring should be flush against the exterior of the building. Use the supplied JB Weld to secure fittings. If required the Black Tar Hose can be cut to length. Seal all wall penetrations and the seam between the floor and the bottom of the tank with the supplied food grade

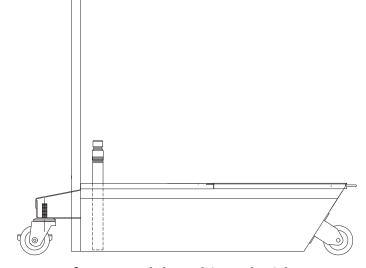








If your Tank has shipped with a Pump Station, continue by following the directions supplied with the Pump Station

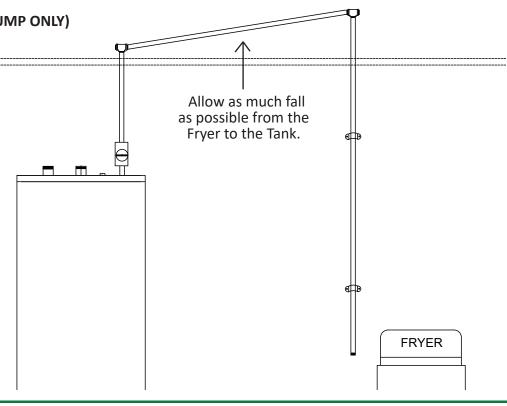


If your Tank has shipped with a Caddy/Portable Grease Shuttle the remaining directions do NOT apply.

FILL LINE PLUMBING (DIRECT PUMP ONLY)

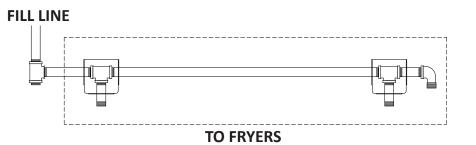
If your Tank has shipped with a Caddy/Portable Grease Shuttle, Fill Line installation is not required.

- Run 3/4" Edible hose (PN: 700416) or 3/4" schedule 40 pipe (black or galvanized) from the Fryer/Pump Station to the ball valve at the top of the tank.
- 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.

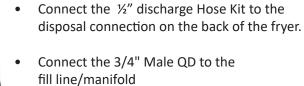


5 FRYER MANIFOLD / HOSE KIT

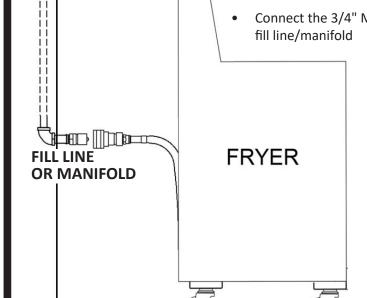
Optional Components: Fryer Manifold (PN:700553) Fryer Hose Kit (PN: 700155)



- 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.



Controller requires 120V, (MAX 10A)



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.

