



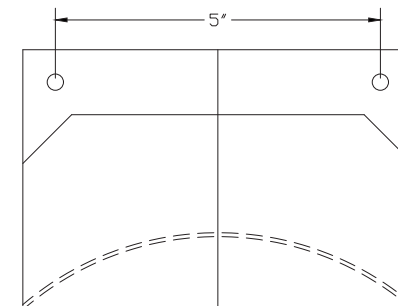
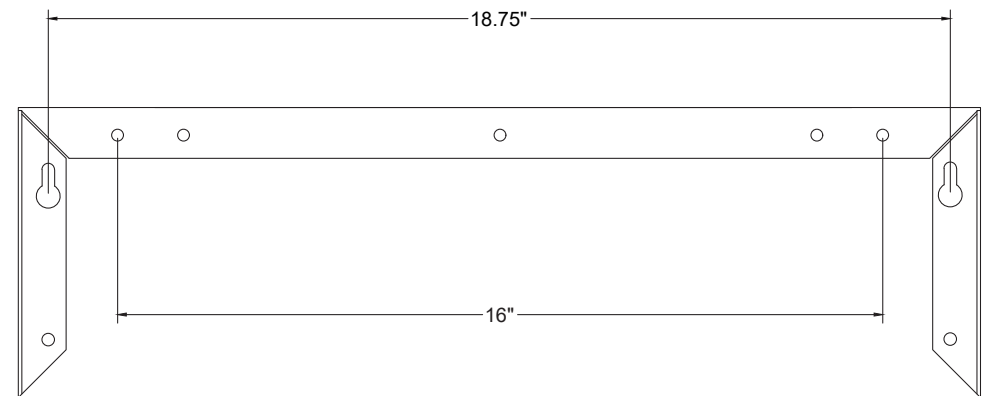
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61-10101

1 BEFORE STARTING

Confirm the installation location of the Pump Station.
Mount the pump station and the hose holder to the wall.

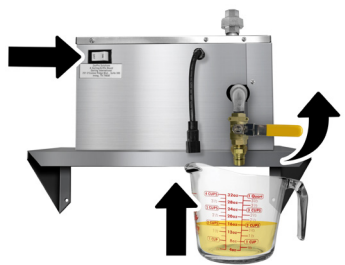
- The wand and hose should be able to easily reach the fryer.
- If you are NOT installing a Remote Push to Pump, (Step 3), the Pump Station **MUST** be at a height where the ON/OFF switch is within reach.
- Measure and install appropriate fasteners to mount the pump station shelf to the wall. Install the 2 upper fasteners 18.75" apart to initially hang the pump station. Finish mounting the pump station by attaching the remaining fasteners. **Be sure to hit studs during the installation**
- Verify an appropriate location for the hose holder bracket, and mount the hose holder bracket with the appropriate fasteners.



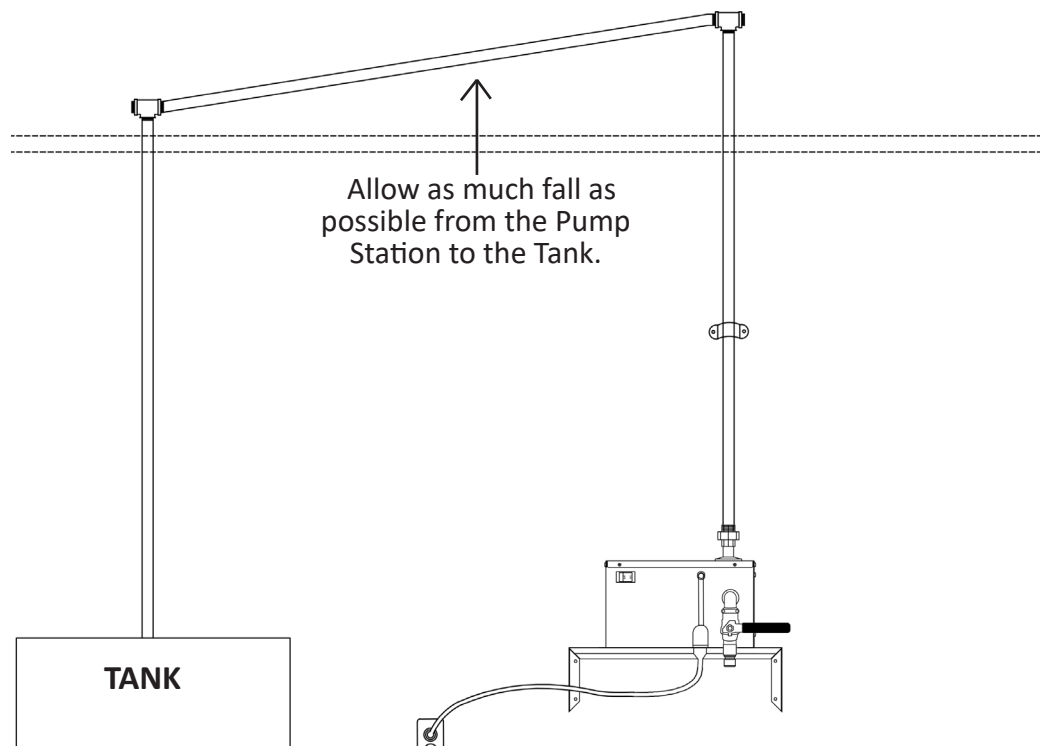
2 FILL LINE PLUMBING

IMPORTANT! Pump MUST be primed!

After Pump Station has been mounted and plumbed, Open the ball valve and run 16oz of CLEAN oil, through the motor for 8-10 seconds, or until container is empty.



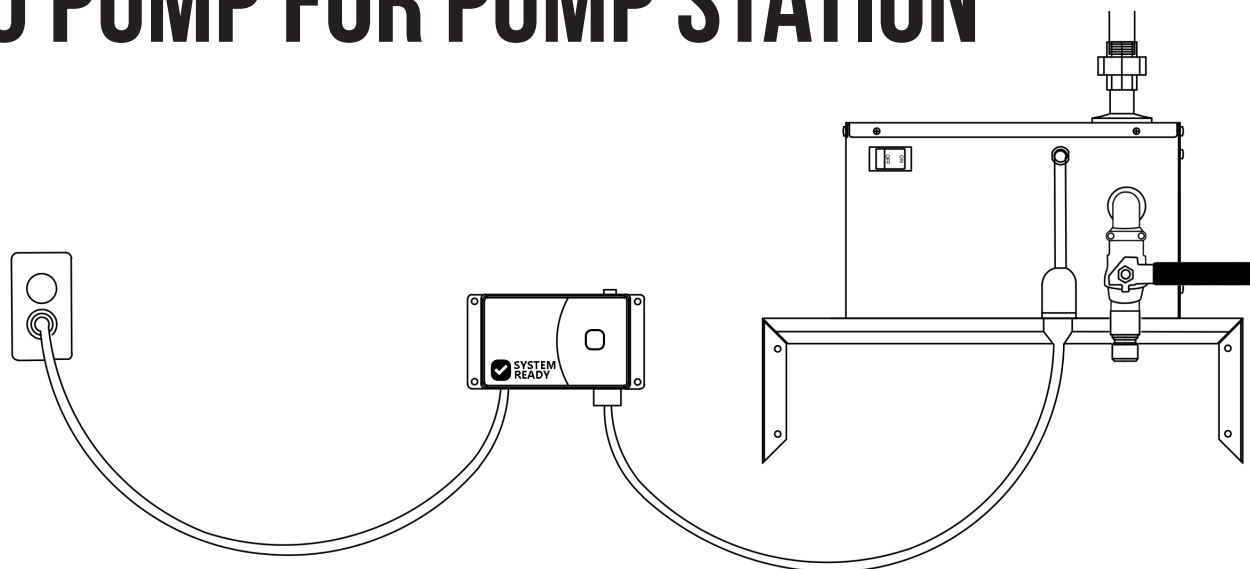
- Plumb 3/4" oil hose (PN: 700416) or 3/4" schedule 40 pipe (black or galvanized) from the Pump Station to the 3/4" galvanized union at the top of the tank.
- Always plumb in a direct route with as much fall from the Pump Station/ fryer area to tank as possible, allowing the grease to always fall towards the tank.
- Use tees and plugs instead of elbows whenever plumbing is accessible, to facilitate clean-out.
- Any applications using solid shortening should be heat traced.



3 REMOTE PUSH TO PUMP FOR PUMP STATION (OPTIONAL)



If your system has shipped with an
AUX Control Panel follow the directions
supplied with the AUX Control Panel.



FOR ASSISTANCE CALL: 1-800-486-0101