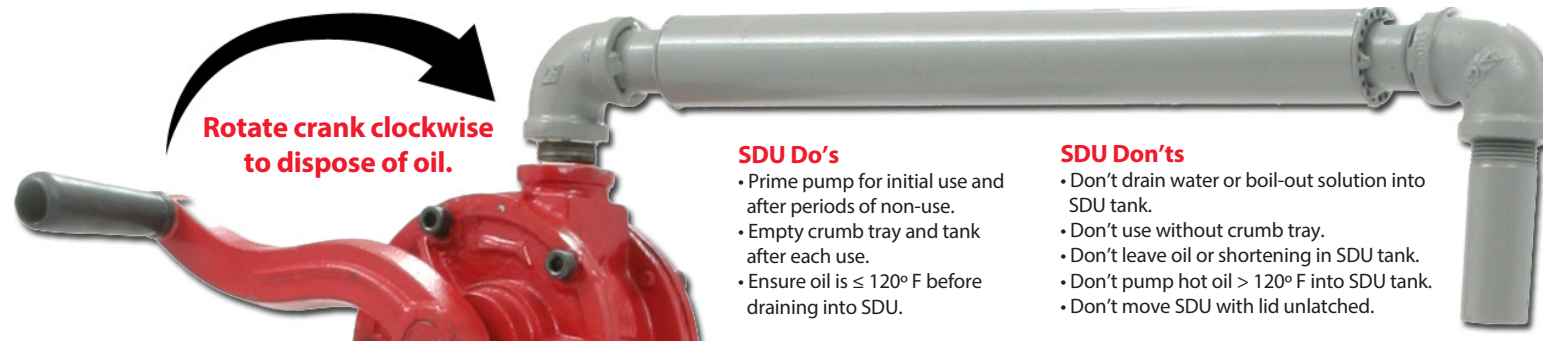


SDU: A Good Turn for Your Exhausted Oil



Rotate crank clockwise to dispose of oil.

SDU Do's

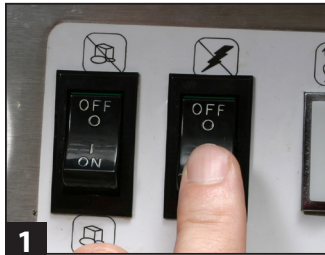
- Prime pump for initial use and after periods of non-use.
- Empty crumb tray and tank after each use.
- Ensure oil is ≤ 120° F before draining into SDU.

SDU Don'ts

- Don't drain water or boil-out solution into SDU tank.
- Don't use without crumb tray.
- Don't leave oil or shortening in SDU tank.
- Don't pump hot oil > 120° F into SDU tank.
- Don't move SDU with lid unlatched.

SDU Operation for Fryers Without Built-In Filtration: Step-by-Step Guide

Hot frying oil and equipment can cause severe burns. They must be handled with care to avoid such injury caused by improper handling techniques or inadequate protective gear. Be sure to wear all appropriate safety gear as directed in store operating manual when handling hot frying oil or equipment.



1 Turn the fryer off.



2 Skim debris from the oil.



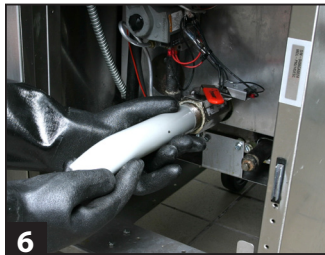
3 Retrieve SDU from storage.



4 Ensure SDU is empty and the crumb tray is clean.



5 Ensure the oil is below 120° F.



6 Attach drain extension.



7 Position SDU under drain extension.



8 Open drain valve; drain oil into SDU; close drain valve. Remove and store drain extension.



9 Carefully roll SDU from fryer; remove and empty crumb tray.



10 Replace crumb tray and latch SDU lid.



11 Move SDU to oil disposal site.



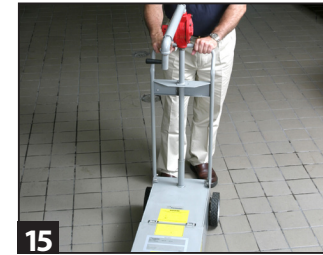
12 Release locking pin on pump head.



13 Rotate spout to disposal container.

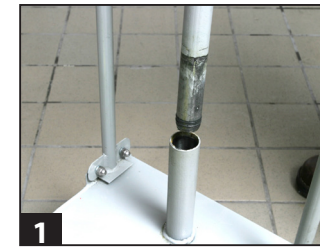


14 Attach hose or place funnel in oil disposal container opening. Turn pump handle toward spout to pump out oil. (No flow. See troubleshooting section.)



15 Return SDU to storage.

Prime Before First Use, After Lengthy Non-Use



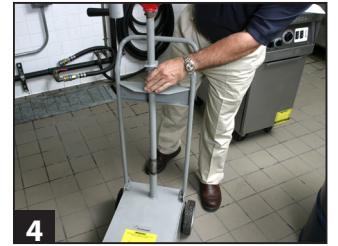
1 Remove the pump and pipe unit from the SDU by lifting up.



2 Invert pump and pour 1 cup of clean cooking oil into the pipe.



3 With the pump inverted turn the handle clockwise 3-4 turns stopping before oil pumps out of the spout.



4 Reseat the pump and pipe unit on the SDU.

Troubleshooting Potential O-Ring Problems

1. Unseat the pump and pipe unit and allow it to rest in the open tank.
2. Crank the pump.
3. If the oil flows, the O-ring seals on the pump pipe have failed and must be replaced.



These instructions are intended as a quick reference. Read the manual, which accompanied this product, and follow all safety guidelines.



TO ORDER MORE FILTRATION SUPPLIES PLEASE CALL

1-800-221-4583 or visit www.frymaster.com

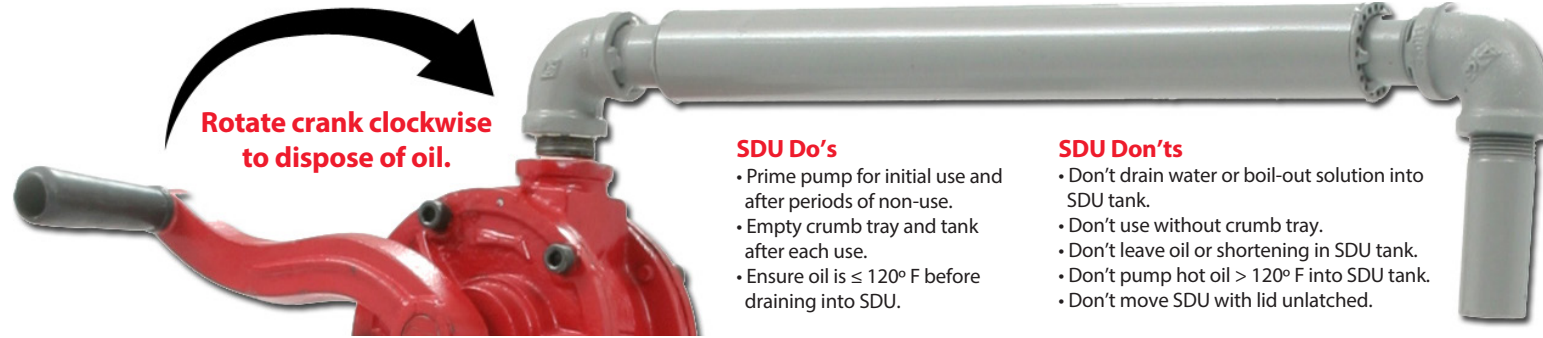
8700 Line Avenue
Shreveport, LA 71106-6814, USA
318-865-1711, fax 318-868-5987

© Frymaster 2020 Printed in the U.S.A.

Operating pump with oil hotter than recommended temperature will void pump warranty.



SDU: A Good Turn for Your Exhausted Oil



Rotate crank clockwise to dispose of oil.

SDU Do's

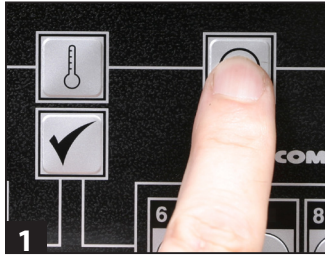
- Prime pump for initial use and after periods of non-use.
- Empty crumb tray and tank after each use.
- Ensure oil is $\leq 120^{\circ}\text{F}$ before draining into SDU.

SDU Don'ts

- Don't drain water or boil-out solution into SDU tank.
- Don't use without crumb tray.
- Don't leave oil or shortening in SDU tank.
- Don't pump hot oil $> 120^{\circ}\text{F}$ into SDU tank.
- Don't move SDU with lid unlatched.

SDU Operation for Fryers With Built-In Filtration: Step-by-Step Guide

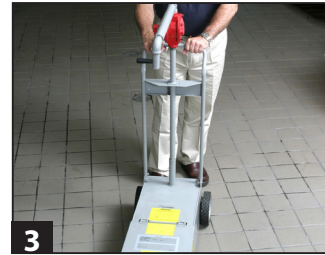
Hot frying oil and equipment can cause severe burns. They must be handled with care to avoid such injury caused by improper handling techniques or inadequate protective gear. Be sure to wear all appropriate safety gear as directed in store operating manual when handling hot frying oil or equipment.



1 Turn the fryer off.



2 Skim debris from the oil.



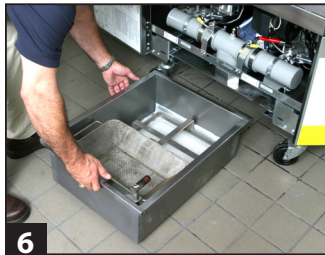
3 Retrieve SDU from storage.



4 Ensure SDU is empty and the crumb tray is clean.



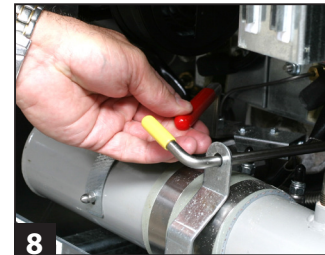
5 Ensure the oil is below 120°F .



6 Remove the filter pan.



7 Slide SDU under filter drain down-spout.



8 Open drain valve; drain oil into SDU; close drain valve.



9 Carefully roll SDU from fryer; remove and empty crumb tray.



10 Replace crumb tray and latch SDU lid.



11 Move SDU to oil disposal site.



12 Release locking pin on pump head.



13 Rotate spout to disposal container.

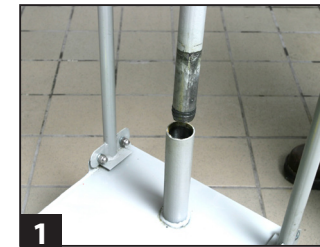


14 Attach hose or place funnel in oil disposal container opening. Turn pump handle toward spout to pump out oil. (No flow. See troubleshooting section.)



15 Return SDU to storage.

Prime Before First Use, After Lengthy Non-Use



1 Remove the pump and pipe unit from the SDU by lifting up.



2 Invert pump and pour 1 cup of clean cooking oil into the pipe.



3 With the pump inverted turn the handle clockwise 3-4 turns stopping before oil pumps out of the spout.



4 Reseat the pump and pipe unit on the SDU.

Troubleshooting Potential O-Ring Problems

1. Unseat the pump and pipe unit and allow it to rest in the open tank.
2. Crank the pump.
3. If the oil flows, the O-ring seals on the pump pipe have failed and must be replaced.



These instructions are intended as a quick reference. Read the manual, which accompanied this product, and follow all safety guidelines.



TO ORDER MORE FILTRATION SUPPLIES PLEASE CALL

1-800-221-4583 or visit www.frymaster.com

8700 Line Avenue
Shreveport, LA 71106-6814, USA
318-865-1711, fax 318-868-5987

© Frymaster 2020 Printed in the U.S.A.

Operating pump with oil hotter than recommended temperature will void pump warranty.



Bulletin # 818-0608 7/20