



**FRYCLONE™**

03/2024



#259DISP50 • #259DISP100

# **FRYER OIL DISPOSAL UNITS**

## **USER MANUAL**

Please read the manual thoroughly prior to equipment setup, operation, and maintenance.

**KEEP THESE INSTRUCTIONS**

# INDEX

Congratulations on your purchase of the Fryclone Oil Disposal Unit. Fryclone takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

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## STANDARD FEATURES AND BENEFITS

- **Locking Back Casters**  
Hold the unit steady during use, while front casters swivel for easy mobility.
- **Strainer**  
Catches debris from fryer, separating it from the oil and preventing pump clogs.
- **High-Temperature Flexible Hose**  
Eliminates heavy lifting while transferring oil from the disposal unit into collection containers.
- **Sturdy Manual Hand Pump**  
Reinforced construction for reliable use.

## SAFETY WARNINGS



- WARNING:** Do not pour hot oil into the oil shuttle. Let oil cool 45+ minutes after use.
- WARNING:** Always use a splash-proof apron and gloves to avoid burns.
- WARNING:** Make sure oil disposal unit casters are in the locked position before opening the drain.
- WARNING:** Make sure the lid is fully closed and secured before transporting.
- WARNING:** Do not fill oil past max fill line indicated on the exterior of the disposal unit.

# **SPECIFICATIONS**

<b>ITEM #</b>	<b>259DISP50</b>	<b>259DISP100</b>
<b>WIDTH</b>	16 ½"	21 ½"
<b>DEPTH</b>	28 ½"	32 ½"
<b>CONTAINER HEIGHT</b>	11 ¾"	11 ¾"
<b>TOTAL HEIGHT</b>	50"	50"
<b>CAPACITY</b>	50 lb.	100 lb.
<b>POWER TYPE</b>	Manual	Manual
<b>IDEAL USE</b>	Servicing 1 – 2 Fryers	Servicing 2 – 4 Fryers
<b>TYPE</b>	Disposal Caddy Oil Shuttle	Disposal Caddy Oil Shuttle

# **Assembly Instructions**

## **TOOLS NEEDED:**

- Pipe wrench
- 10 mm wrench
- Philips head screwdriver

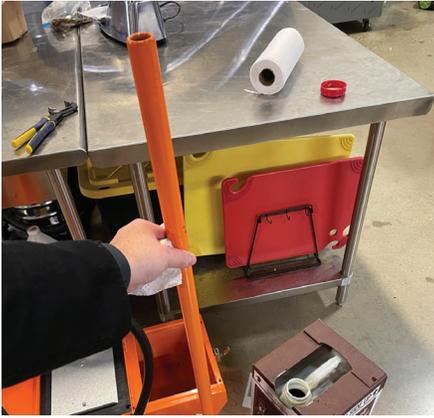
## **INCLUDES:**

- Manual pump
- Stainless steel hose faucet
- Strainer
- Suction tube
- High temp hose
- (4) Philips head screws
- (1) Pin screw for suction tube
- (4) 8 mm Nuts
- (1) 10 mm Bolt

## **INSTALL INSTRUCTIONS:**

1. Remove all packaging from the box.
2. Attach the large handle to the caddy using a Philips head screwdriver and the 4 screws and 8 mm nuts..
3. **IMPORTANT:** Prime manual hand pump.
  - a. Install the pump handle using the 10mm bolt. Ensure handle and screw hole on the pump are properly aligned.
  - b. Pour ½ cup of oil into manual hand pump and turn handle counterclockwise 3-4 revolutions to prime pump.
4. Remove covers from both ends of the suction tube and screw manual hand pump onto suction tube end with Teflon tape on it.
  - a. Ensure no packing foam is inside of suction tube.
5. Insert suction tube into the largest hole in the middle of the handle, then insert into the caddy. Ensure tube clips into handle hole.
6. Secure suction tube to the caddy with a pin screw located in the back of the unit.
7. Remove caps from hose and ensure small plastic seals inside are placed snug before installation.
  - a. If seals are not installed properly, they can get crushed in the hose and cause the hose to leak oil.
8. Secure one end of the hose to the suction tube and the other end of the hose to the faucet wand using a wrench.
9. Ensure strainer is properly installed in fill hole for proper use.
  - a. If not, large crumbs will fall into the caddy, potentially clogging the hose.

# **PRIMING THE PUMP**



**A** - During assembly, invert suction tube so it points toward ceiling.



**B** - Pour 1/2 cup of cooking oil into the suction tube.



**C** - With suction tube still inverted, crank oil handle 3–4 revolutions in the direction indicated by the arrow on the pump.

Install pump assembly into caddy carefully. There may still be oil in the suction tube from step B.

**TIP: If oil fails to pump, lift suction tube ~1/2" up while cranking to aid priming.**

# GENERAL OPERATING INSTRUCTIONS

1. Make sure disposer is fully dry before use.
2. Make sure fryer is off and oil has had sufficient time to cool.
3. Open the lid and lock back casters so the shuttle doesn't move.
4. Verify that the crumb screen and rubber gasket on the inside cover are in place, and position the unit so that the opening is directly under the frypot drainpipe.
5. Slowly open the drain valve. Regulate flow with the drain valve to prevent splashing.  
NOTE: DO NOT overflow disposal unit.
6. Once fryer is completely drained, carefully move the unit away from the fryer and allow the cover to be closed.
7. Latch the cover in the closed position and unlock the casters.
8. Using the handle, carefully roll the unit to the disposal area.
9. At the disposal site, turn the pump handle clockwise. The pump should start discharging oil after a few turns.
10. Continue turning the handle until the reservoir is empty.
11. Prior to cleaning disposer, remove hose assembly and store away from water source. To clean disposer, use hot water and ammonia weekly. Do **NOT** run water through the pump.
12. Allow unit to air dry fully prior to next use.



## WARNING

Do not use this unit to dispose of water or boil-out solution. Introduction of water or solvents into the unit will permanently damage the pump.

# **DAILY CLEANING**

1. Disconnect hose and faucet wand.
2. Once disconnected, run the pump for 5-10 seconds to remove any excess from the pump.
3. Clean inside the **TANK ONLY** with hot water and ammonia, Do **NOT** run water through the pump.
4. Dry tank thoroughly.
5. Reinstall hose and wand for use.

# **TROUBLESHOOTING**

1. Unit does not pump.
  - a. Repeat Step 3 of the Installation Instructions to prime the pump.
2. Unit leaks oil at fitting.
  - a. Replace Teflon washer.
3. Unit does not roll.
  - a. Verify wheels are not locked.
4. Unit is clogged.
  - a. Ensure the strainer is properly installed and check that nothing is blocking oil flow.