

Fryer Disposal

- 1) Do a '2. daily' cleaning on it
 - a) Press and hold the "F" button until it beeps
 - b) press the right arrow over to 2. daily
 - c) press the 1 button that has a check next to it
 - d) press the button again to confirm, vat will start to drain
 - e) put on the fryer gloves
 - f) take out the metal grate at the bottom
 - g) wipe the inside out with paper towel the best you can
 - h) press the 1 check mark button to confirm the vat is clean
 - I) once it starts washing take the "L" shaped brush and help remove the sediment at the bottom
 - j) once done washing one time look inside, if still sediment press 1/check to wash again if there isn't any then you can press 2/x
 - k) once done rinsing one time look inside, if still sediment press 1/check to rinse again if there isn't any then you can press 2/x
 - L) It will ask 'polish?' press 1/check mark to start and immediately press 2/x to stop it
 - m) Fill vat? Press 1/check mark
- 2) Press and hold the "F" button till it beeps and press the arrow button to the right until you get to 3. Dispose. Press the 1/check button to begin.
- 3) Follow prompts on the screen
- 4) When says 'clean old oil from lines' press and hold 1/check until bottom is covered with new oil, once it is you can press 2/x to go to next step.
- 5) It will ask 'Dispose?' press 1/check to begin automatic disposal of old oil.
- 6) This will run for a couple of minutes, after one cycle press the 2/x button and wait for drain to close. Once it is closed you can fill the vat with a new container of oil. When vat is full press 1/check and it will turn off. At this point you can turn back on if going to use or keep off if at end of night.

If at any point you hear a high pitched alarm coming from the back area near the big green tank. DO NOT DISPOSE ANY MORE OIL! The tank is full and DarPro must be called at 1-855-327-7761 for a pickup, if you continue to dispose you may have a big oil lake from the tank overflow.