



SI NUMBER:  
2004-7

DATE:  
May 31, 2006

## SUBJECT

### INSTALLATION INSTRUCTIONS FOR FIELD JOINT FRYER

**I PURPOSE:** Multi-vat fryers are sometimes manufactured so they can be separated, transported and then reassembled and installed at a distant location. This separation is necessary in certain situations such as shipping constraints or weight restrictions and space limitations to name a few. These Field Joint fryers can be separated, usually in the middle, and each set of fryer will have it's own gas manifold and drain trough. This document contains step-by-step installation instructions for separating and joining a Field Joint gas fryer.

## II PRECAUTIONS

**UNPACKING:** Ensure both containers are upright. Use an outward prying motion - **DO NOT USE A HAMMER** - to remove the carton. Check the fryer's for visible damage; if damage has occurred **do not** refuse shipment, but contact the carrier and file the appropriate freight claims.

**LEVELING:** ENSURE BOTH fryer's are level at the fryer's operating location.

<b>DO NOT UNDER <u>ANY</u> CIRCUMSTANCES CONNECT THE TWO (2) GAS MANIFOLDS TOGETHER</b>
---

## III PROCEDURES

### INSTALLATION

1. Roll each fryer into the building and position the fryer's at the intended operating location. Position one (1) fryer set (vats 1,2,3) FLUSH against the second (vats 4,5,6). Ensure that the support flange of the position one (1) (vats 1,2,3) fryer fits under the carriage of the second (vats 4,5,6) fryer as illustrated in Figures 1 & 2 page 3.
2. CAREFULLY maneuver the fryer's until the four (4) 3/8" (10mm) holes in the CENTER BEAMS of vat 3 and 4 are in line FRONT to REAR; then secure as follows:
  - a) Place a JACK beneath the FRONT and REAR carriage and seat until it is SNUG against the carriage.
  - b) Loosen the 3/8" (10mm) HEIGHT ADJUSTMENT hex head bolts and nuts on the FRONT and REAR legs as illustrated in Figure 4 page 3; then raise the jacks until the four(4) 3/8" (10mm) holes in the CENTER BEAMS of vat 3 and 4 are in-line BOTTOM to TOP.
  - c) Place a 3/8" (10mm) flat washer on each 3/8" (10mm) hex head bolt and INSERT thru each hole in the CENTER BEAMS and loosely install a washer and 3/8" (10mm) hex nut on each bolt as shown in Figure 2 page 3.
  - d) From the REAR, connect the 1/2" (13mm) flexible the filter plumbing hose to the "T" manifold connection as illustrated if Figure 5. Connect the heater strip and power cord plugs as illustrated in Figure 6, 7 and 8.
  - e) Once the filter plumbing has been connected, tighten and torque the four (4) 3/8" (10mm) hex head bolts and nuts connecting the two CENTER BEAMS to 250 inlbs.
  - f) ENSURE the vats are LEVEL and tighten the HEIGHT ADJUSTMENT bolts on the FRONT and REAR legs, then Lower and remove the jacks.
  - g) Locate and SECURE three (3) each 10-24 x 1/2" (13mm) truss head screws and hex nuts securing the power distribution box to the cabinet sides as illustrated in Figures 9 & 10.
  - h) Locate and SECURE one(1) 10-24 x 1/2" (13mm) truss head screw and hex nut to the REAR of the fryer top caps securing the two together.
  - i) CAREFULLY install the APRON as follows  
It is advisable to use a clamping method (vice grips,etc) at each vat location when installing the apron retaining hardware.

NOTE: CARE SHOULD BE TAKEN TO AVOID DAMAGING THE UPPER APRON SURFACE  
WHEN USING CLAMPS.

- 1) Place a bead of silicone (supplied) along the FRONT edge of each vat cabinet and fill the REAR corners of the apron with silicone so it will be flush with the top of the apron.
- 2) CAREFULLY position the APRON on the fryer bank ensuring the BOTTOM of the RED apron gasket is resting on the front top edge of each vat cabinet as shown in Figure 11 page 6.
- 3) LOOSELY install one(1) ¼" flat washer, ¼" lock washer and ¼" wing nut on ALL apron retaining studs at each vat location prior to tightening.

NOTE: UFS DOES NOT RECOMMEND OR WARRANTY THE USE OF SUBSTITUTED HARDWARE (IE, LOCK NUT, NYLOC) IN LIEU OF THE SUPPLIED WING NUTS.

- 4) Once ALL wing nuts are installed, INCREMENTALLY tighten all wings until SNUG(finger tight) beginning with the center vat and working outward.

NOTE: DO NOT USE WING NUTS TO TIGHTEN THE APRON AGAINST THE SEAL, DOING SO CAN CAUSE WELD STUD FAILURE AND POSSIBLE DAMAGE TO APRON SURFACE.

- 3) Place a bead of silicone along the interior seam of the apron and front panel of each vat, as well as, each vat corner and apron seam as shown in Figure 12 page 7.
- j) INSTALL the supplied JOINER STRIP between vats 3 and 4 with silicone, wipe off any residual sealant that may result.
- k) contact a licensed plumber, electrician and qualified equipment installer to place the fryer in operation according to the RECEIVING & INSTALLING section of the applicable operating instructions that accompanied the fryer.

#### A. REMOVAL:

**WARNING: TO PREVENT SEVERE BURNS FROM HOT SHORTENING, ENSURE FRYER HAS NOT BEEN OPERATIONAL LONG ENOUGH TO BE COOL.**

ENSURE that the gas flex lines and restraining cable have been properly **disconnected** and that the electrical cord has been **removed** from the wall outlet.

ENSURE ALL shortening has been COMPLETELY drained from all vats prior to attempting to move the fryer.

- 1) Remove the apron from the fryer bank by removing the 1/4"-20 hex nuts from each vat cabinet.
- 2) Remove the JOINER STRIP securing vats 3 and 4 together.
- 3) Place a jack under the FRONT and REAR of the fryer at the location of the fryer Field Joint and raise until **SNUG** against the carriages shown in Figure 3 page 3.
- 4) Disconnect the flexible filter plumbing hose from between vats 3 and 4 and install the plugs retained from initial installation.
- 5) Remove the 10-24 x 1/2" (13mm) truss head screw and nut from the **REAR** that is between the top caps of vat 3 and 4 as shown in Figure 6 page 4, retain for reinstallation.
- 6) Remove the three (3) 10-24 x 1/2" truss head screws and nuts securing the power distribution box to the two side panels, retain for reinstallation.
- 7) Remove the four (4) 3/8" (10mm) bolts , lock washers and nuts from the carriage **CENTER BEAM** and retain for reinstallation as illustrated in Figures 1 & 2 page 3.
- 8) **SLOWLY** lower the jacks until ALL the fryer casters are supporting the weight, remove the jacks and **CAREFULLY** separate the fryer banks.

FIGURE 1

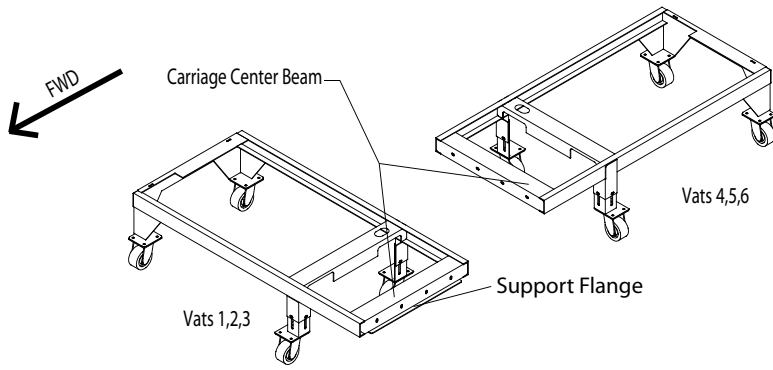


FIGURE 2

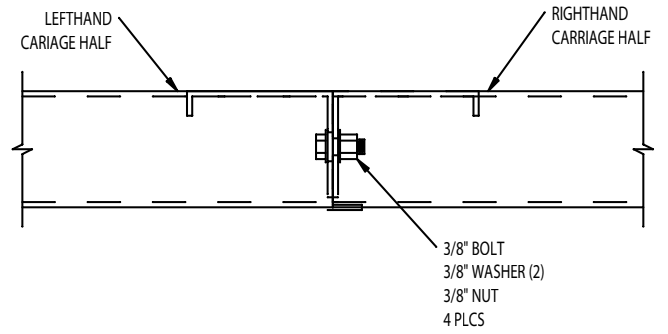


FIGURE 3



FIGURE 4

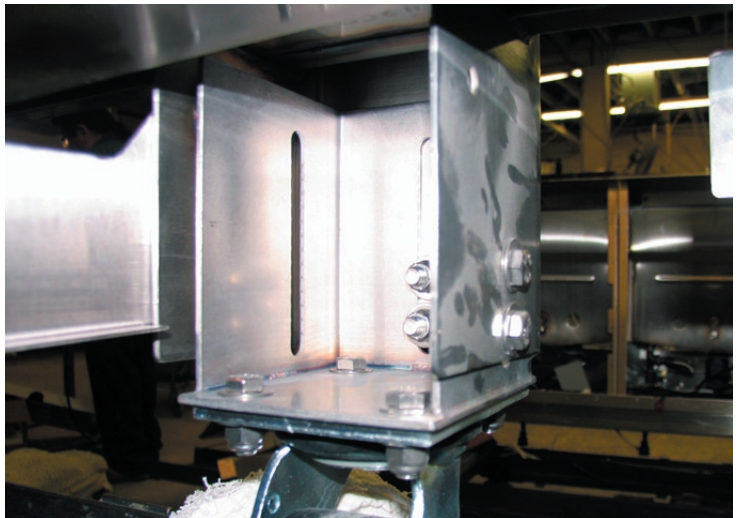


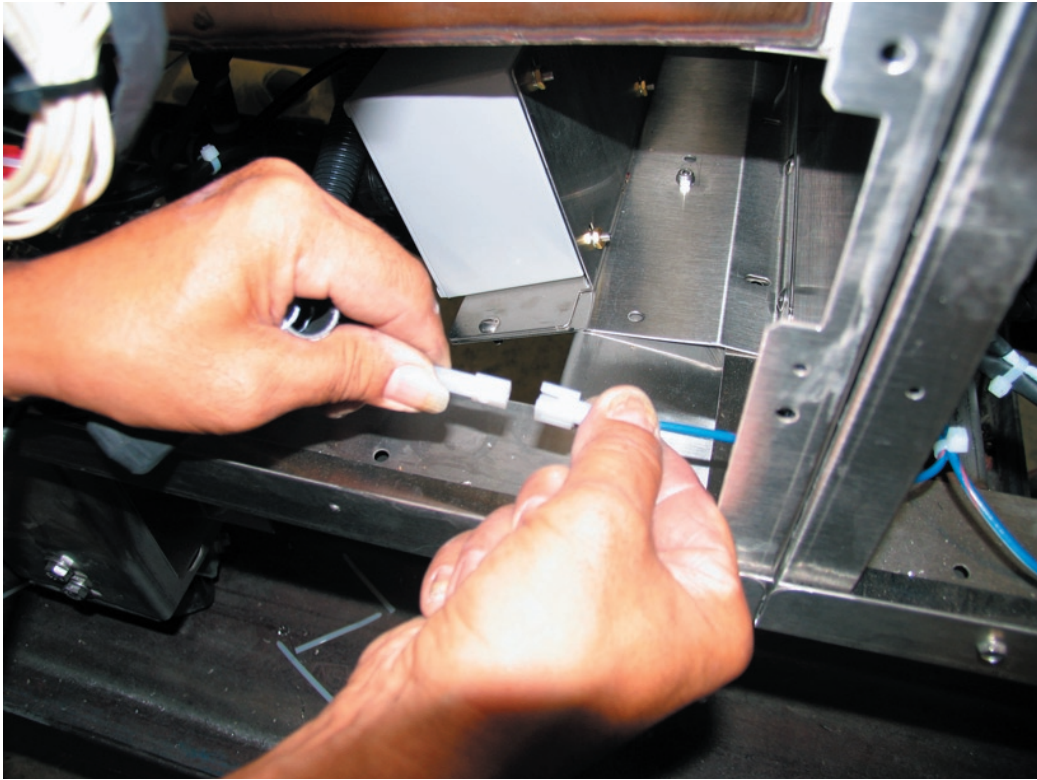
FIGURE 5





(REAR VIEW)

FIGURE 6



(REAR VIEW)

FIGURE 7

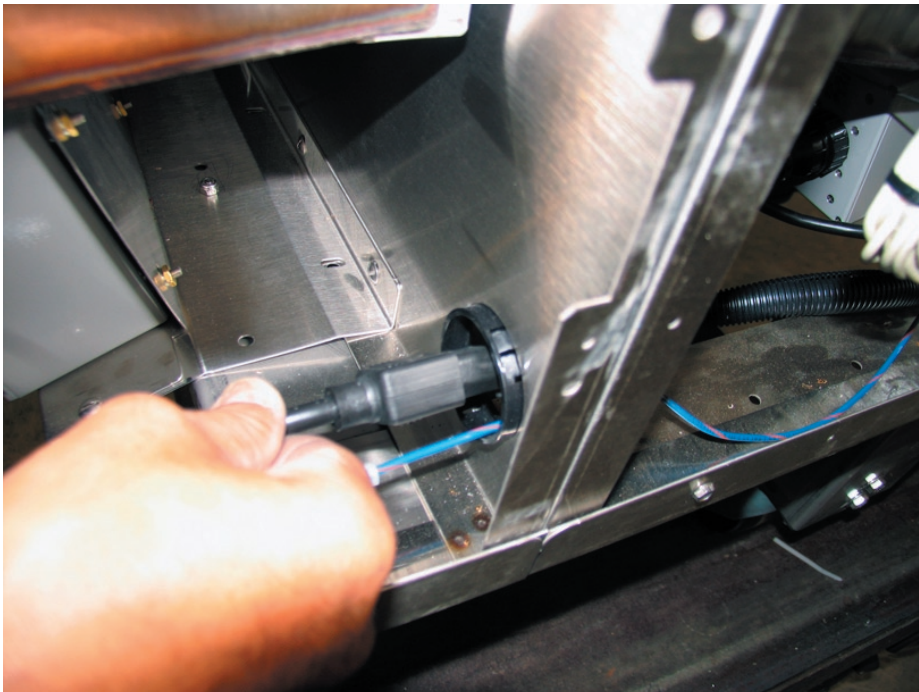


FIGURE 8



FIGURE 9

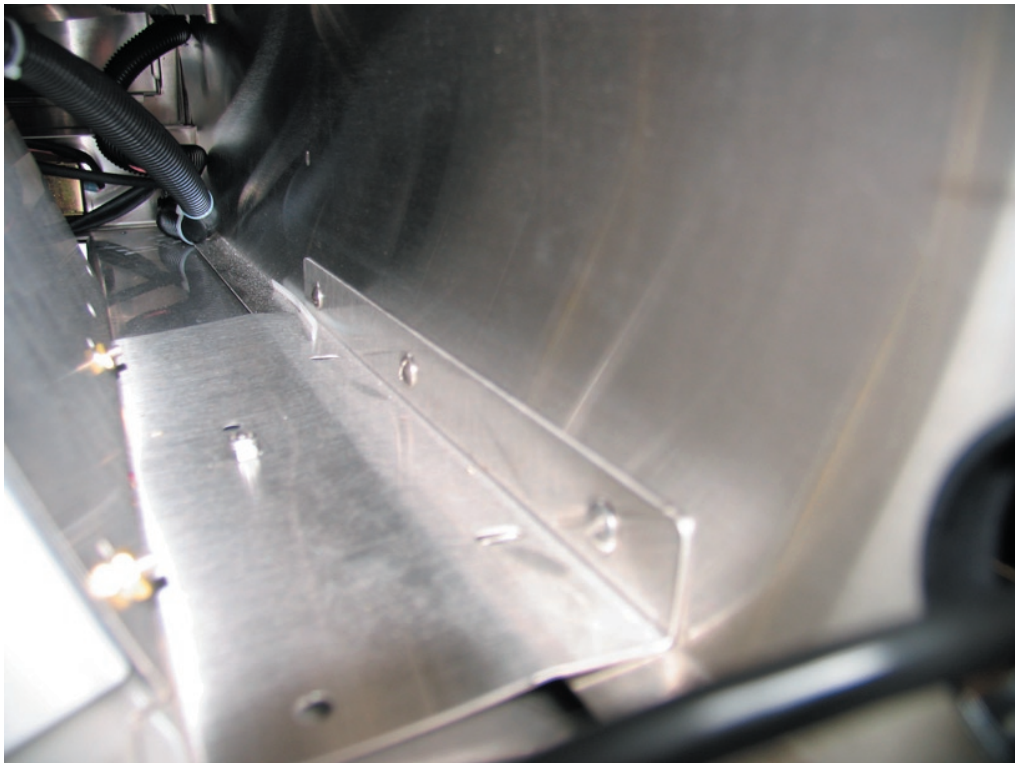




FIGURE 10

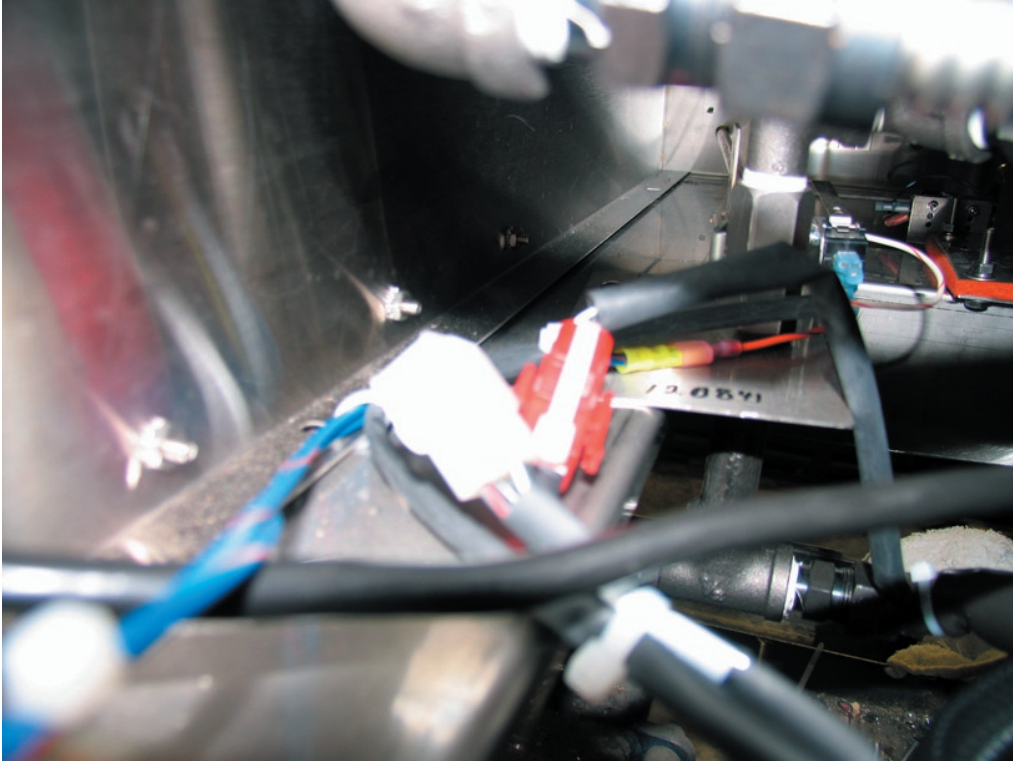
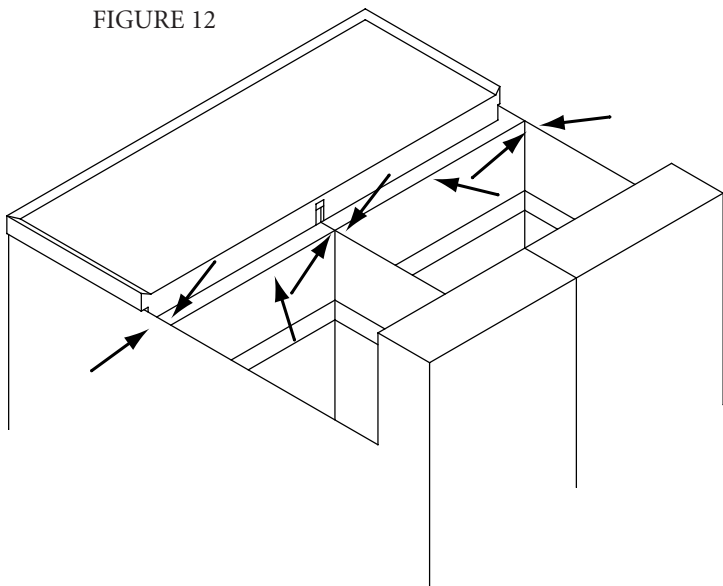


FIGURE 11

Apron Seal



FIGURE 12



**CAUTION: FAILURE TO SEAL THESE AREAS WILL PERMIT HOT SHORTENING TO SPLASH INTO THE SPACE ALLOWING OIL TO SEEP INTO THE BURNER AREA.**