



Installation Manual



Long John Silver's Turn-key Installation Program

Installation/Start-up/Demo Instructions



TO THE PURCHASER, OWNER AND STORE MANAGER



Please review these warnings prior to posting them in a prominent location for reference.

WARNING

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING

Improper installation, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this appliance.

WARNING

Installation, maintenance and repairs should be performed by a Pitco Authorized Service and Parts (ASAP) company technician or other qualified personnel. Installation, maintenance or repairs by unauthorized and unqualified personnel will void the warranty.

WARNING

Installation and all connections must be made according to national and local regulations and codes in force.

WARNING

A country approved all pole circuit breaker with a minimum open contact gap of 3mm must be used for proper installation. (CE countries)

WARNING

During the warranty period if a customer elects to use a non-original part or modifies an original part purchased from Pitco and/or its Authorized Service and Parts (ASAP) companies, this warranty will be void. In addition, Pitco and its affiliates will not be liable for any claims, damages or expenses incurred by the customer which arises directly or indirectly, in whole or in part, due to the installation of any modified part and/or received from an unauthorized service center.

WARNING

This appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

WARNING

DO NOT alter or remove structural material on the appliance to facilitate storage or for any other reason.

WARNING

This appliance is intended for professional use only and should be operated by fully trained and qualified personnel.

WARNING

DO NOT use the electrical cord as a leash to move the appliance. Series injury and appliance damage can occur.

WARNING

If the supplied power cord or receptacle is damaged, it must be replaced by a Pitco Authorized Service and Parts (ASAP) company technician, or a similarly qualified person in order to avoid a hazard.

WARNING

The power supply must be disconnected before servicing, maintaining or cleaning this appliance.

WARNING

The appliance is NOT jet stream approved. DO NOT clean the appliance with a water jet.

WARNING

DO NOT attempt to move this appliance or transfer hot liquids from one container to another when the unit is at operating temperature or filled with hot liquids. Serious personal injury could result if skin comes in contact with the hot surfaces or liquids.

WARNING

DO NOT sit or stand on this appliance. The appliance's top panel, filter pan, filter carriage, pan cover is not a step. Serious injury could result from slipping, falling or contact with hot liquids.

WARNING

NEVER use the appliance as a step for cleaning or accessing the ventilation hood. Serious injury could result from slips, trips or from contacting hot liquids.

WARNING

The filter pan should be dry and free of water droplets prior to use. Serious injury could result from hot steam vapors when hot oil/shortening mixes with water.

WARNING

DO NOT overfill filter pan with hot oil/shortening. Do not leave appliance unattended while draining or refilling with oil/shortening. Over filling the appliance can cause serious injuries and damage the appliance.

WARNING

The contents of the crumb catch and/or filter pan of any filter system must be emptied into a fireproof container at the end of each day. Some food particles can spontaneously combust if left soaking in certain types of oil or shortening.

WARNING

Completely shut the appliance down when the oil/shortening is being drained from the appliance. This will prevent the appliance from heating up during the draining and filling process. Serious injury and appliance damage can occur.

WARNING

This appliance is intended for indoor use only.

WARNING

DO NOT operate appliance unless all panels and access covers are attached correctly.

WARNING

It is recommended that this appliance be inspected by a qualified service technician for proper performance and operation on a yearly basis

WARNING

This appliance is designed to operate on a specific voltage. This information can be found on the data plate located on the rear of the appliance

Receipt of Delivery

Upon delivery inspect the units for damage and make certain that everything is included. See list below.

Installation Parts:

1" Gas hoses	2	Crumb Dump units	2 per bank
Bolts and Nuts	8 per connection	1" close nipple	2 per bank
Vat channel strip	1 per connection	1" x 3/4" bell reducer	2 per bank
Drain line	1 per connection	3/4" close nipple	3 per bank
Drain line gaskets	2 per connection	3/4" pipe cap	3 per bank
Drain line clamps	2 per connection	3/4" pipe plug	3 per bank
Flexible return line	1 per connection	Heat tape jumper	1 per connection
Filter return pump switch jumper	1 per connection	Glass tape	1 roll
Silicone	1 tube	Installation instructions	1
Installation & Operation Manual	1	Plastic sleeve	2 per connection



Upon receiving the new fryers, uncrate and inspect them. If something is damaged, note it on the bill of lading and file a claim with the shipper. The shipper is only responsible for 15 days after delivery. Check the packing list enclosed to ensure that you have received all parts.

- If the units are damaged or if you are missing any parts, contact a Technical Service Representative @ Pitco immediately.
- If the fryers arrived complete and free of damage proceed to next step.

Scheduling the install

Contact the store to schedule the turnkey install. The install **MUST** be done at night after closing. It is recommended that a store Manager or Supervisor be present during the install so that an equipment demo can be provided by the technicians immediately following the install.

The store is responsible to thoroughly clean the walls and floor the night before the install. On the night of the install, any fryers not needed should be turned off early and emptied, if possible. Shortening can be transferred directly from the old fryers to the new ones if necessary.

Once an install date has been scheduled, contact Warren Runde @ Pitco (see contact info. on last page) to inform him of the scheduled install date & the contact information for the store.

Removal of existing fryers

Note the position of the existing 18" fryer (if applicable). If the new fry system has an 18" fryer, it should be placed in the same position as the old one. Shut off the gas supplies and disconnect the old fryers from the gas hoses. Separate these fryers and remove them from the store. These units will need to be removed from the customer's location and scrapped. If the store management wants the old fryers delivered to another location, any charges to do so will be at their expense. Any such arrangements should be noted on the warranty paperwork.

Replacement of gas hoses

CAUTION

To prevent equipment damage and/or personal injury, do not tilt the fryers onto any two of its casters or pull the fryer by the flue vents.

Remove the existing gas hoses. Install the new 1" gas hoses, disconnects & restraints which are supplied with the new fryers. Cap off or plug any unused gas supplies. Test for gas leaks.

The 1" gas hoses (supplied with fryer) are capable supplying a sufficient gas supply for up to 3 flat bottom fryers when connected to a ¾" or larger gas pipe connection.

Example of how to install the new gas hoses



Restraining cord eyebolt – should install one at each end of the bank



Assembly of fryers

Tools Needed:

*5/16 Nut Driver or Socket Set
Work Gloves
Thread Sealant
Thermometer*

*Screwdrivers
Manometer
Caulking Gun
Channel Locks*

*Two - 7/16 Wrenches
Large Adjustable Wrenches
Utility Knife
12 to 18" Level*

Locate fryers in area where fryers will be operated with field assembly joints next to each other.

Push fryers together and level them by adjusting the casters as shown

Using screwdriver, loosen 2 set screws

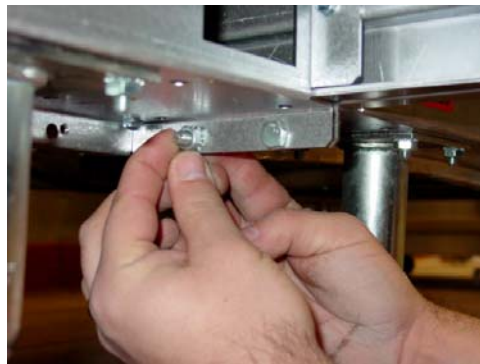


Turn collar on caster clockwise to raise or counter clockwise to lower.



Once the fryers are perfectly leveled and at matching heights, separate them enough to put a bead of silicone on the side of the cabinet where the connection will be made. Run one bead from front to back about 1 ½" below the tank & another about 2" below that bead. Join the fryers back together & make certain that the fryers are still adjusted so that they are the same height and the back splash and top decks are even.

Insert the connection bolts in the holes located in joining channel as shown. Apply the nuts to the bolts & tighten.





LJS Turn Key Installation

Clean & dry the top of the tank, back splash and top deck to prepare them for silicone.



Starting at the rear of the fryer, fill the gap with silicone



Continue across the top of the tank and the top deck.
Do not wipe off this excess caulking at this time.



Insert the channel strip.



Wipe off excess silicone from the back splash and the top deck.



Attach joining strips at rear of fryer.



Locate the round hole inside the cabinet at the rear. Insert rubber grommet in hole.



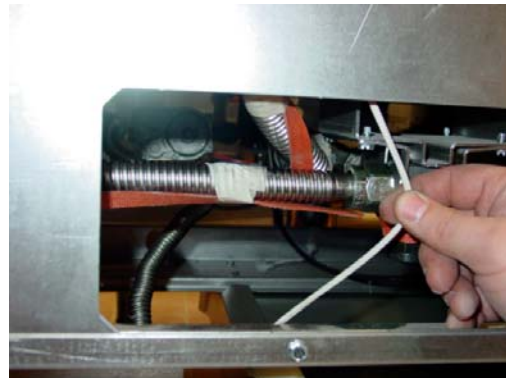
Insert flexible return line through grommet.



Attach flexible return line to the return valves and tighten.



Heat tape for this line can be found coiled up under one of the adjoining fryers. Clip the wire tie holding the heat tape and uncoil heat tape. Place the heat tape on the bottom of installed return line as shown. Attach heat tape to return line using glass tape. Ensure that the heat tape is in good contact with the flexible return line.



Do not wrap the heat tape around the pipe as shown below



Using jumper cable provided, connect the heat tape sections together.



At the front of the fryer, using the provide jumper cable, connect the pump motor switch wires.



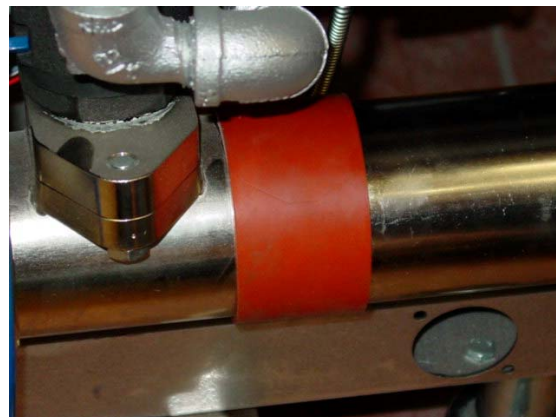
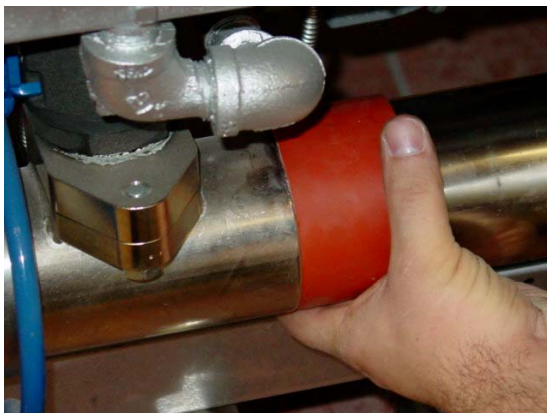
For installation of the drain line, push the gaskets at either end down onto the drain line until gasket is flush with the end of the pipe.



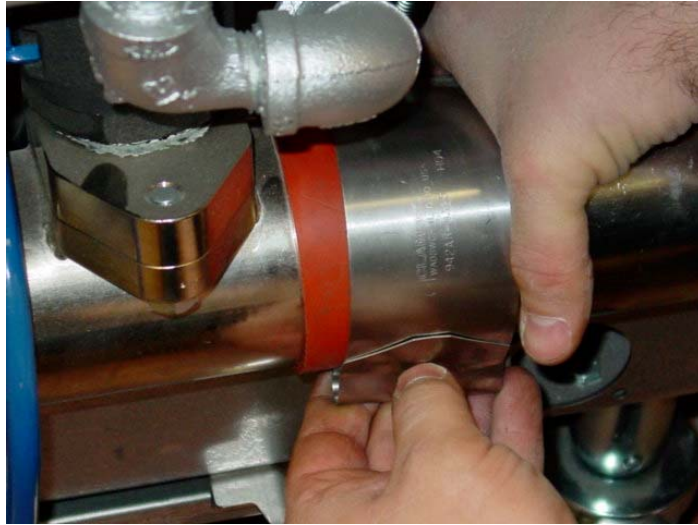
Place clamps on pipe and insert pipe through opening in fryer cabinets and line up pipe with drain line attached to fryer drain valve.



Slide gasket onto the drain line located at the fryer drain valve. Ensure that the Gasket is centered over the gap between the two drain lines.



Slide the clamp over gasket and tighten. After tightening, place plastic sleeve over the end of the clamp screw.



Start-up

Clear the tanks of any debris. Wipe out if necessary. If needed, the store will have green scrub pads available.

DO NOT BOIL OUT – Yum! Brands strictly prohibit boil outs.

Fill all fry vats to the 3.25" mark with shortening. If shortening is solid cut it and cover the tank bottom completely. Do not place a solid block of shortening in the tank in such a way that any portion of the tank bottom is exposed when heating.

Once all vats are full of shortening, turn the fryers on. The ignition modules will lock out after 90 seconds if the pilot doesn't light. If the modules lock out before the pilots light, turn off the power switch for 5 seconds and turn it back on. This may need to be done several times to bleed all air from the lines.

Verify that the incoming gas pressure is between 7-12" w.c. for natural gas & 11-12" w.c. for LP gas, with all fryers running. Verify that the manifold gas pressure is correct. Adjust if necessary. See the data plate for correct pressure.

Set the temperature control to 350 Degrees. The fryers will initially be in a melt cycle for 10 minutes or until the temperature reaches approximately 140 Degrees. Let the fryers reach temperature and cycle a few times. Stir the shortening. Using a digital thermometer, verify that the actual temperature is within +/- 5 degrees of setpoint. Position your thermometer probe close to the temperature probe in the front of the fry vat.

Turn the fryers off and filter each vat for a few minutes. This will allow you to verify that the filter is operating properly and that no leaks are present on any sections of the drain line or return lines.

Complete the Start-up Form



Installation Clearances

The clearances shown below are for combustible and non-combustible installations and will allow safe operation of the fryers.

	Combustible Construction	Combustible Construction
Back	6 in. (15 cm)	0
Sides	6 in. (15 cm)	0
Floor	4 3/4 in.	4 3/4 in.

In addition to the above clearances there must also be at least 28 inches of aisle space in front of the unit for removal of the filter drawer.

For emergency technical assistance call 800-258-3708

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In the event of problems with or questions about your order, please contact the Pitco Frialator factory at
(603) 225-6684 World Wide
www.pitco.com

In the event of problems with or questions about your equipment, please contact the Pitco Frialator Authorized Service and Parts representative (ASAP) covering your area, or contact Pitco at the numbers listed to the left.

MAILING ADDRESS – P.O. BOX 501, CONCORD, NH 03302-0501
SHIPPING ADDRESS – 10 FERRY ST., CONCORD, NH 03301