INSTALLATION INSTRUCTIONS BWW Suction Block & Filter Screen Replacement - Kit: 00-976521-00BWW

NOTICE

These instructions are only intended for use by properly trained and qualified service technicians.

If you do not have technical training for this product, you should read the following procedure, in its entirety, to determine if you have the necessary tools, instruments and skills required to perform the procedure. Procedures for which you do not have the necessary tools, instruments and skills should be performed by a trained Hobart Service technician.

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NOTICE

TECHNICIAN PERFORMING THIS SERVICE MUST WATCH "BWW Vulcan Fryer Retrofit Procedure" (https:// vimeo.com/1032435024/e4cc3d7ddc?share=copy) PRIOR TO PERFORMING THIS INSTALLATION.

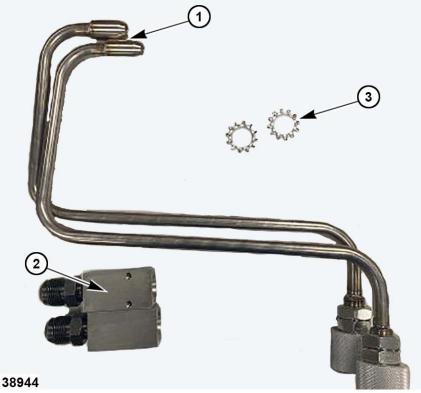


Fig. 1

NOTE: Kits will contain 1 set for each fryer at a location.

Suction Block Retrofit Kit - 00-976521-00BWW				
ltem	Part Number	Description	QTY	
1	00-976997-00G30	Suction Tube, 1VFBWW	1	
2	00-946036-00005	Suction Block with Adapter Fitting & O-Ring	1	
3	_	Lock Washer, 400 series SST External-Tooth	1	
4	00-946036	Chemical Resistance Viton Fluoroelastomer O-Ring	1	
_	—	Screws, Mach #10-32 x 1/4	2	

Suction Block Retrofit Kit - 00-976521-00BWW				
ltem	Part Number	Description	QTY	
-	—	Hi-Temp Zip Ties	2	
_	F46040	BWW Suction Block & Filter Screen Replacement - Kit: 00-976521-00BWW	1	

Models Affected

• VK65

Tools Required

- 1-1/8" Open Ended Wrench
- 15/16" Open Ended Wrench
- 5/16" Socket



Fig. 2

NOTE: Suction block location.



Fig. 4



Fig. 3



Fig. 5

NOTE: Before starting, verify the fryer was left clean overnight.

Unclean Fryers

NOTE: Verify there is no excessive debris or buildup on fabric pad or in filter pan.

1. Remove filter pad assembly from pan.

If fryer is clean, proceed to <u>Retrofit Instructions</u>.

2. Scrape off any debris onto a sheet pan for disposal using a spatula or scraping tool from the kitchen.

- 3. Remove any debris or buildup from the bottom of the filter pan.
- 4. Return the filter assembly to the filter pan with the clip to the rear of the pan.



Fig. 6

Replacing Suction Block - 00-946035-00005



A WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



A WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

1. Remove screws holding filter pan cover to filter frame.



Fig. 7

- 2. Remove filter pan cover.
- 3. Peel back foil tape from oil line fitting.
- 4. Cut zip tie holding the end of the heat tape to oil line.
- 5. Disconnect oil line on back of suction block (1, Fig. 8) using 1 1/8" wrench.

6. Remove screws under block (2, Fig. 8) using 5/16" socket.

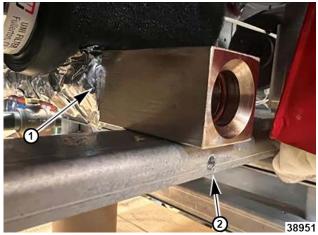


Fig. 8

7. Reverse procedure to install.

Replacing Suction Tube - 00-946036



A WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



A WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

1. Remove knurled coupler (1, <u>Fig. 9</u>) from suction tube (2, <u>Fig. 9</u>).



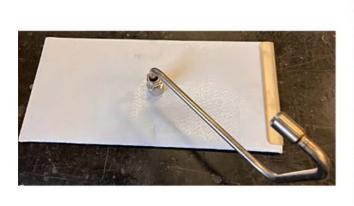


- 2. Thread knurled coupler onto filter screen.
- **NOTE:** Verify coupler is hand tight.





3. Thread suction tube onto coupler until it stops. Once stopped, back suction tube off to be parallel to the long edges of the filter screen.



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4. Tighten bottom nut first wrench tight.

NOTE: Keep suction tube parallel to filter screen when tightening.



Fig. 12



Fig. 13

- 5. Once bottom nut is tight, tighten top nut to be wrench tight.
- NOTE: Keep suction tube parallel to the filter screen when tightening.

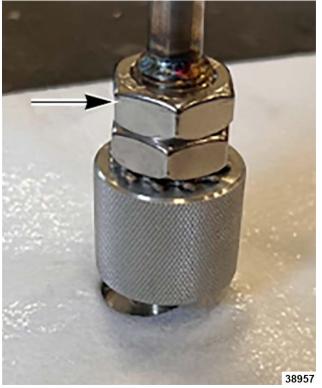




Fig. 14

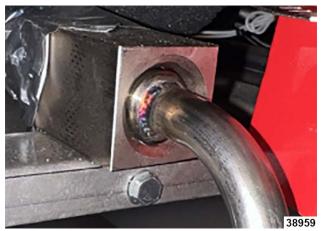
Fig. 15

- 6. Verify the suction tube stops and is snug parallel to the long edges of filter screen by loosening and tightening suction tube to filter screen.
- 7. Insert filter screen into filter pan.





- 8. If suction tube does not engage suction block smoothly, adjust the alignment using Boil-out Bypass Tube to bend it in the necessary direction.
- **NOTE:** This is typically down toward bottom of filter pan.



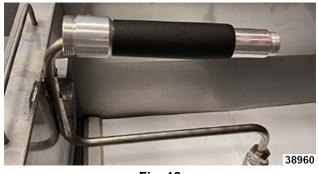




Fig. 17

- 9. Once complete, turn on power to fryer, heat trace tape, and flip oil discard switch to "USE HOSE TO RINSE AND FILL".
- 10. Once shortening is fully melted, perform a filtration on one of the vats.
- 11. Drain shortening from tank to the filter pan.
- 12. Press filter button on control of vat, previously emptied, for 3-4 seconds until filter pump starts.
- 13. Allow oil to polish through for 30 to 45 seconds before closing the drain valve.
- 14. Once drain valve is closed, confirm the liquified shortening returns to vat within 3 minutes.
- 15. Once oil bubbles in the vat, press filter button again to disengage pump.