

SUPPLEMENT MANUAL

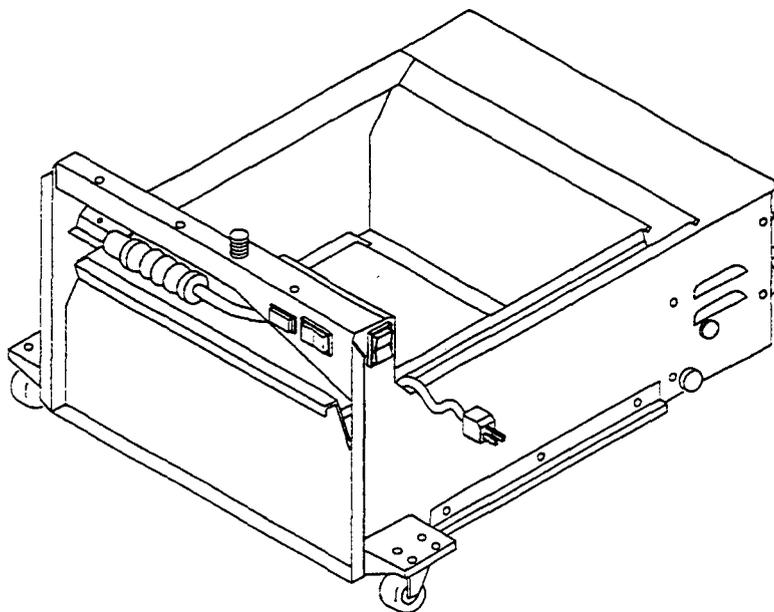


There's Always Something Cooking!

This supplement manual provides updated filter system operational information. The information contained herein updates and supercedes the information contained in the filtration section of the printed manual. This supplement contains material that was not available at the time of manual printing. This supplement brings the printed manual up to date with the equipment graphics and the training video that was included. For additional assistance, call Pitco Technical Service at 1 (800) 258-3708.



Supplement Manual Covers Spacefighter Filter
Models SF50A-WKS & SF65A-WKS



SAFETY

SAFETY

SAFETY

SAFETY

SAFETY

WARNING

The filter is equipped with an oil proof, electrical supply cord with a three prong safety plug. This is to protect operators from electrical shock hazard in the event of an equipment malfunction. DO NOT cut or remove the grounding (third) prong from this plug.

WARNING

It will be easier and safer if the filter assembly has cooled to room temperature before handling any filter parts.

WARNING

The power supply must be disconnected before servicing or cleaning the appliance.

WARNING

At operating temperature the shortening temperature will be greater than 300°F. Extreme care should be used when filtering operating temperature shortening to avoid personal injury.

WARNING

In the event of power failure during the filter process, be sure to turn the pump switch to "OFF". Failure to turn the pump off may result in unsupervised oil flow when the power is restored.

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE

SAFETY SAFETY SAFETY SAFETY SAFETY

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NOTICE

This supplement is provided as a general guide to filter operation and maintenance. For specific instruction you MUST refer to the KFC Standards Library.

INTRODUCTION

This supplement manual provides instructions for operation and maintenance of the new UFM filter system. There are several new features that make filtering oil easier than ever. Figure 1 illustrates the new filter and its new features are listed below.

1. Automatic internal heating system to clear the pump lines of shortening clogs to ensure smooth flow. A "PREHEAT FINISHED" light indicates that the system is ready to filter.
2. More insulation has been added to protect the operator from hot pipes and connectors.
3. Easy to operate connections with increased flexibility.
4. Quick release filter pan can be easily removed.
5. A light weight, removable filter assembly for fast paper changes under busy conditions.

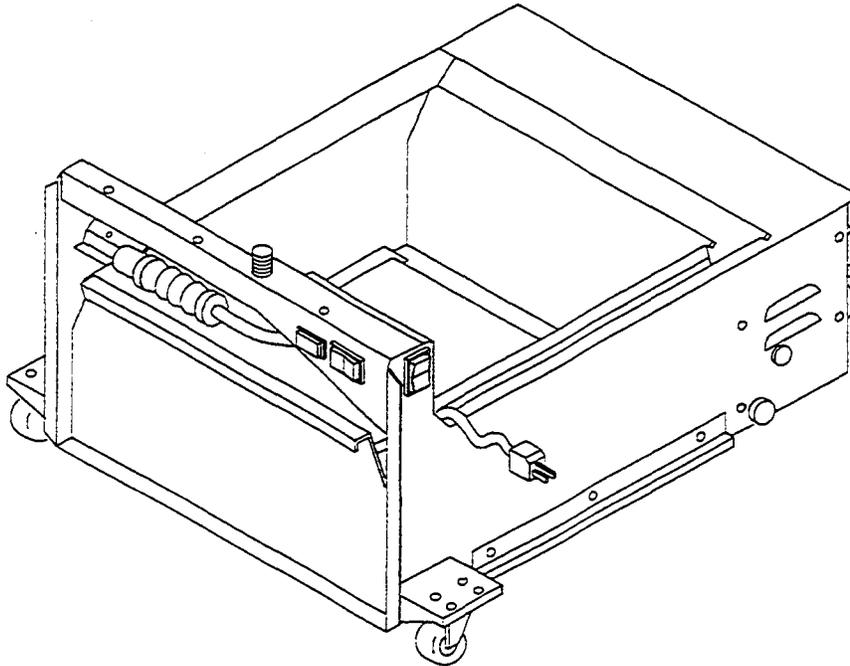
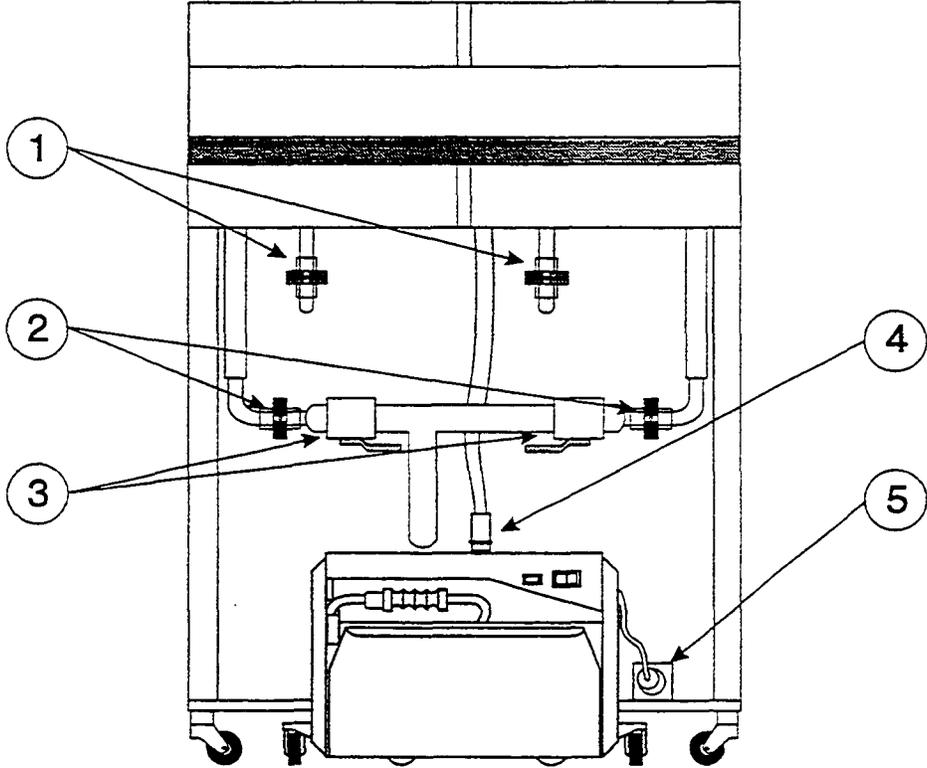


Figure 1 New UFM Filter Module

SHORTENING FILTER PROCEDURES

This section describes the procedures to be used to filter fryers using the UFM filter system. Figure 2 is provided to show the locations of the components used in the filter process. The callouts in Figure 2 point to the components discussed in the filter procedure. The components and accessories you should have to perform normal filtering operations are described on page 3. The illustrations used with the filter procedures are provided to show where the oil is going and which valves are open. Frequent filtering of your shortening will prolong the shortening's usable life. Refer to KFC Standards Library for correct filtration intervals.



NOTE
See Maintenance Section for Filter Operational Information.

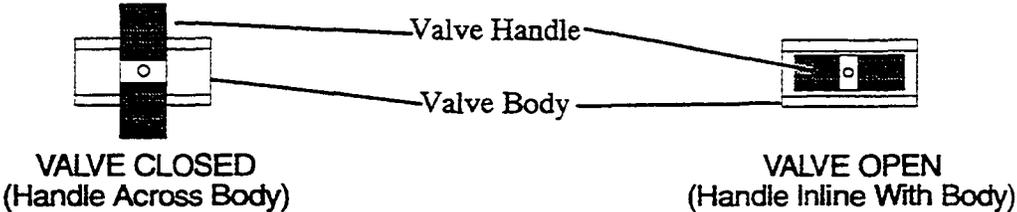


Figure 2 Fryer Illustrating Filter Components

- (1) **Return Valve(s) RED** - When open, with the filter pump on, allows the shortening to return to the fryer tank.
- (2) **Circulation Valve(s) BLUE** - When open, with the filter pump on, circulates the shortening from the filter pan through the drain pipe and back to the filter pan. Circulating the oil polishes the oil and clears the drain piping.
- (3) **Drain Valve(s) GREEN** - Drain the oil from the fryer tanks to the filter pan.
- (4) **Oil Return Connection** - Quick disconnect for return oil from the filter unit to the fryer. Simply push down on filtering to connect. Lift up lower black collar to disconnect.
- (5) **Filter Unit Cord** - Provides electrical power to the filter unit.
- (6) **Drain Clean Out Rod** - Long handled design. This tool is used to clean out the drain openings.
- (7) **Cleaning Brush** - This long handled stiff bristle brush is used to brush down the crumbs inside the fryer tank during shortening filtering.
- (8) **Filter Paper** - Package of pre-cut filter paper.

WARNING

At operating temperature the shortening temperature will be greater than 300°F. Extreme care should be used when filtering operating temperature shortening to avoid personal injury.

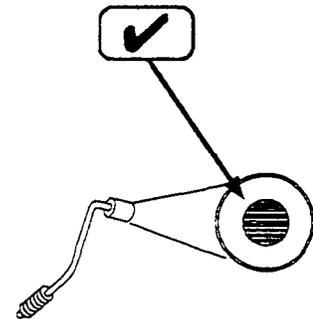
GENERAL FILTER HINTS

1. Ensure that all oil in the filter pan is returned to the fryer before it cools and hardens. This is very important if you are using solid shortening.
2. Always use a filter aid for fastest filtrations, maximum labor saving, and cleanest/clearest possible shortening. Impaired filter performance will result without the use of a filter aid.
3. The longevity of your oil is related to how clean you keep it. With a Pitco built in system, it is easy to do a quick drain/refill anytime. By removing suspended particles often it prevents them from burning.
4. When the time it takes to refill the fryer after filtering exceeds the time shown below, scrape the filter bag. If scraping does not bring the refill time back down change the filter paper as described in this supplement

<u>Model</u>	<u>Refill Time</u>
7	2:00 Minutes
14(all models)	3:00 Minutes
18	5:00 Minutes

4a. Your filter pump is protected from dogging by a special screen in the pick up tube. Clean this screen each time a new filter is installed.

5. If you have filter system problems, refer to the troubleshooting procedures later in this manual.
6. Always check to ensure that the black quick disconnect (oil return line) is completely engaged before filtering. When connecting the quick disconnect, you will feel a definite snap and hear a click when the connection is made. After connecting the hose gently pull on the connection to make sure that it is connected.
7. The filter power **MUST** be plugged into the fryer at all times.
8. Purge the filter lines by allowing the filter pump to run for 15 seconds after air bubbles are seen inside the fryer tank.

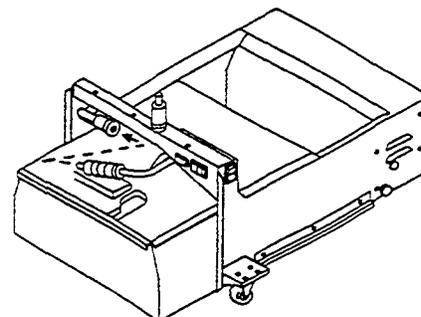


FILTER PROCEDURES These are specific steps for Pitco equipment Always refer to KFC Standards Library for proper filtration procedures. (Numbers in parenthesis refer to Figures 2-1 and 2-3)

NEVER

- Run the filter system without a filter bag/paper.
- Attempt to filter more than one fryer tank- at a time.
- Empty the oil from the fryer before turning OFF the fryer burners.
- Store the UFM Filter Unit anywhere other than in the fryer filter cavity.

- a. Disconnect the filter pan, slide it out and empty the crumb basket. Scrape previously filtered residue off the filter paper. Examine the filter bag for dark, scuffed, or torn areas. Refer to Filter Media Replacement for filter bag replacement. Re-install the pan.



- b. Turn the fryer OFF (See Standby Shutdown). Remove the baskets from the fryer tank(s). Use the clean out rod (7) to lift out the tube screens. If there are excess crumbs in the fryer tank-, remove them with the crumb scoop.
- c. If you have replaced or scraped the filter paper, stir in Precoat Filter Aid to the shortening in fryer (if you are using a filter aid other than Pitco, follow that products instructions for proper amounts). After cleaning out the excess debris with the fryer scoop sprinkle the powder into the first fryer to be filtered and stir the powder into the oil.
- d. Check the drain spout to ensure that it is aimed into the filter pan.

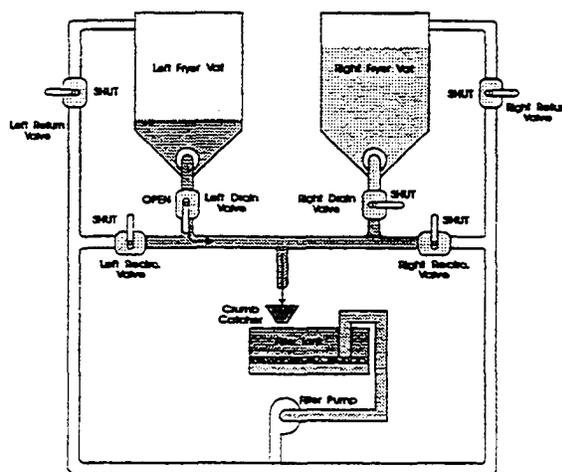
NOTICE

Always open a system valve before starting the filter pump.

- e. Slowly open the green handled drain valve (3) for the tank being filtered. If necessary use the clean-out rod (7) to clear the crumbs from the drain. Use the long handled brush (6) to clean the sides of the tank as the oil drains.

CAUTION

The filter tank can only hold the oil from one fryer. DO NOT try to filter more than one tank at a time.

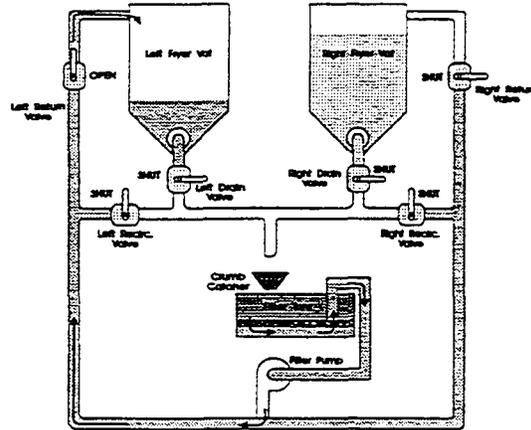


DRAIN MODE

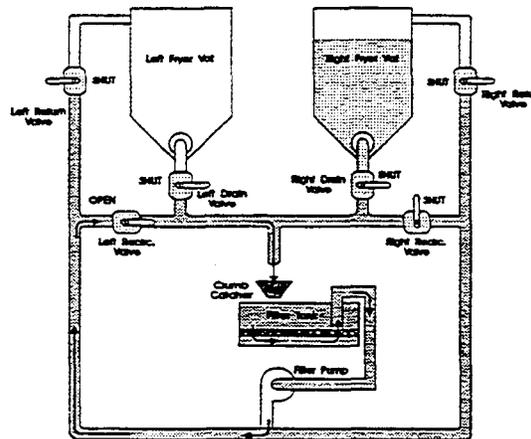
CAUTION

NEVER turn on the filter pump unless the PREHEAT FINISHED light is on.

- f. Open the red handled return valve (1) to the tank you are filtering. When the tank is empty close the green drain valve (3) and turn on the filter pump. As the tank fills brush the inside of the tank to remove crumbs.
- g. When bubbles are seen coming out of the oil return spout turn off the pump. Open the green handled drain valve (3) and allow the tank to drain again. Repeat steps b through d until the tank is clean.
- h. When the tank is clean, drain the shortening by opening the green handled drain valve (3). Ensure the red handled return valve (1) is shut and open the blue circulating valve (2). Start the pump and allow the shortening to circulate for approximately 2 minutes. This will polish the shortening and clean out the filter lines.
- i. Turn the pump off, close the blue handled circulating valve (2), and replace the tube screen. Open the red handled return valve (1) and turn on the pump to refill the fryer with the filtered oil. Continue to run the filter pump until bubbles come out the oil return opening. Turn the pump off and close the red handled return valve (1). If necessary add more shortening to the tank to return the shortening level to the fill mark. The fryer is ready for use.



RETURN MODE



CIRCULATE MODE

- j. If you are using solid shortening, open the blue handled recirculating valve. Allow the oil in the filter lines to drain to the filter pan, turn on the pump for one minute. After the lines are drained, close the recirculating valve (2).

OWNER MAINTENANCE AND ADJUSTMENTS

This section provides you with the information and procedures necessary to perform basic fryer maintenance and adjustments. If after performing maintenance on your fryer it does not perform properly, contact your authorized service center.

WARNING

The power supply must be disconnected before servicing or cleaning the appliance.

Filter Media Replacement

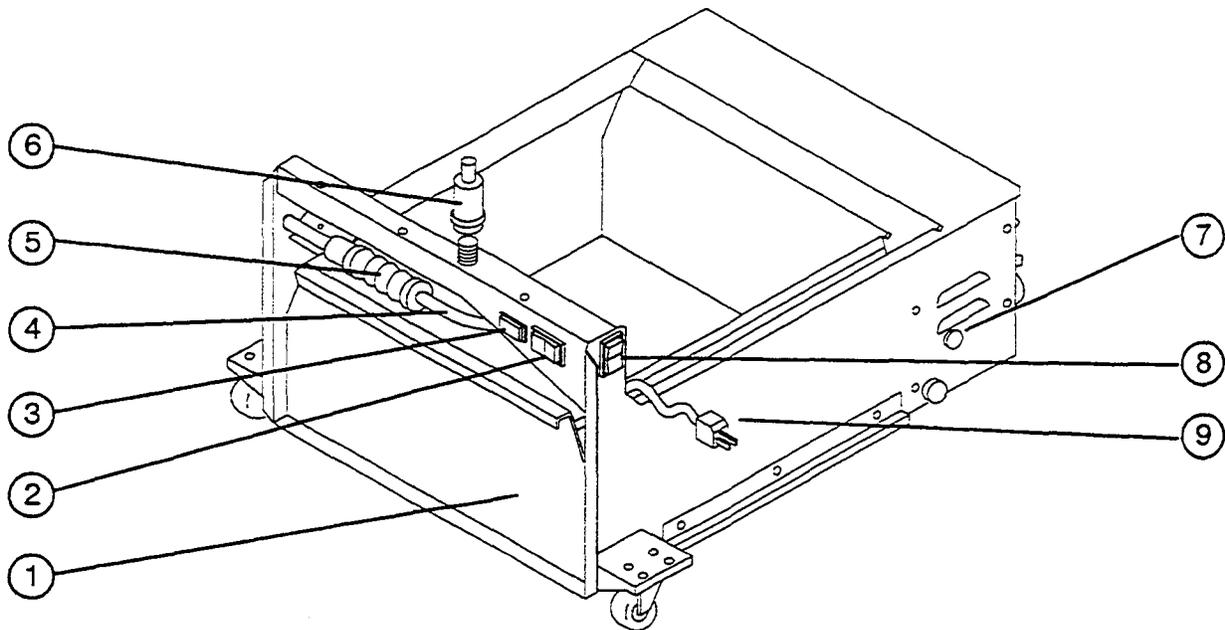
WARNING

At operating temperature, the shortening in the fryer may be hotter than 375°F (190°C). This hot melted shortening can cause severe burns. Do not let the hot shortening touch your skin or clothing. Always wear insulated oil-proof gloves when working on the filter system.

This section describes the filter systems components and details the procedures necessary to replace the filter media.

UFM Filter System

The UFM filter module, also referred to as the Space fighter filter module, stores neatly under the fryer when not in use. The unit is designed for easy movement to allow one UFM filter to be used on several fryers. An automatic internal heating system keeps the filter module lines clear of shortening to ensure smooth oil flow. A Preheat Finished light indicates when the heating system has heated the oil lines to the proper temperature. The filter module is shown in Figure 3 with specific components and features called out and briefly described.



Figures UFM Filter Module

- (1) **Filter Pan** - Holds the oil from the fry tank.
- (2) **Pump Switch** - Two position switch used to turn the filter pump ON/OFF.
- (3) **Preheat finished Indicator** - Lights to indicate that the filter lines are warmed to filtering temperature.
- (4) **Pick-Up Tube** - Connects filter envelope assembly to piping. Incorporates a strainer to protect filter pump from grit in the event of envelope failure.
- (5) **Filter Assembly Connector** - An insulated handle covers the filter pan assembly connection. This connection separates the filter pick-up assembly from the filter piping for removing the filter pan for cleaning.
- (6) **Filter Unit Quick Disconnect** - Quick disconnect that connects the filter unit to the fryer.
- (7) **Pump Motor Thermal Overload** - (Behind cover) Protects motor from high temperatures. Trips if the pump motor is near over heating.
- (8) **Circuit Breaker** - Generally left ON. Will trip if overload occurs, i.e. pump is turned on but no system valves are open. To reset, find and correct cause of trip. Turn power switch (3) OFF. Push circuit breaker OFF, then return it to ON. Normal operation will resume.
- (9) **Power Supply Cord** - Plugs into fryer receptacle to provide power for filter operation.

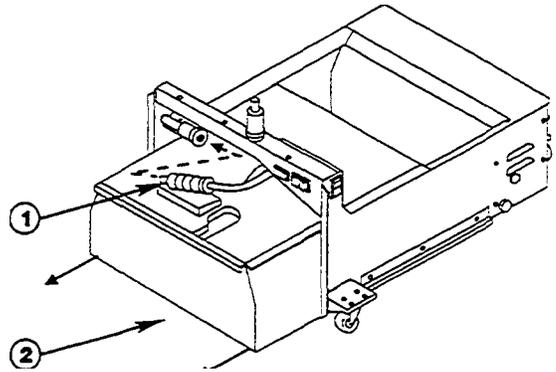
Follow the procedures below to change the UFM filter bag.

WARNING

It will be easier and safer if the filter assembly has cooled to room temperature before handling any filter parts.

- a. A unique design allows for paper replacement without the need to disconnect the filter unit from the fryer.

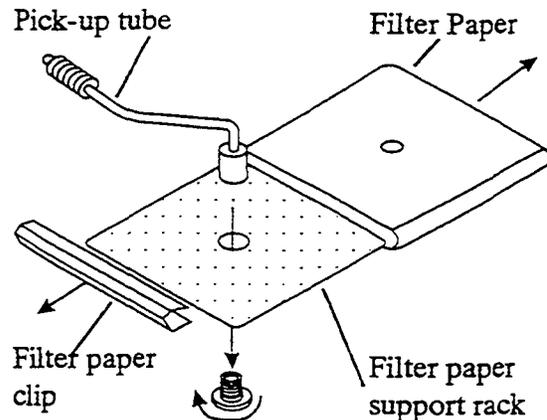
- b. To remove the filter pan, disconnect the filter tube. This is done by sliding the insulated portion (1) of the connector out of the receiving portion of the connector..



- c. Grasp the filter pan handle and gently pull the assembly toward the front of the filter unit (2). When the pan is clear of the filter unit, remove the filter pan cover.

- d. Remove the crumb catch tray from the front of the filter pan. Discard any debris that may be in the crumb catch.

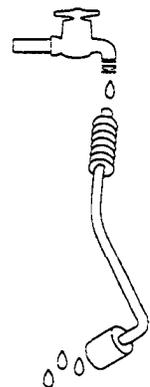
- e. Lift up on the filter paper assembly and remove from the filter pan. Unscrew the connector nut from the filter pickup tube assembly and disassemble the pickup tube. Remove the filter paper clip and slide the filter paper support rack assembly out of the filter bag.



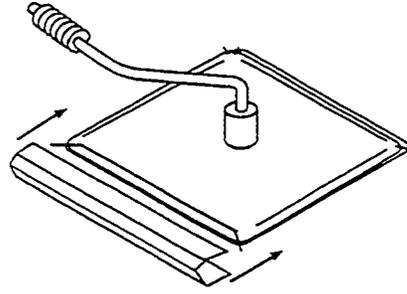
- f. All of the filter pick up assembly parts can be washed in a dish washer or a pot sink.

- fl. Flush out the suction tube assembly with hot water. The pick up tube screen keeps grit and solid material from binding the pump. After flushing the pick up tube screen check to ensure that the screen is free of debris. After cleaning, it is very important to thoroughly dry the parts before re-assembling. Water and oil do not mix. Water in hot oil will cause the oil to splatter.

- g. Start re-assembling the filter pick up assembly by sliding the new filter paper on to the filter paper support rack. Ensure that the hole in the filter paper lines up with the hole in the filter paper support rack.



- h. Insert the connector nut through the hole in the filter paper and rack. Thread the pickup tube onto the connector nut.
- i. Fold the corners of the filter bag in and then fold the open end of the bag in two folds. The first fold should be approximately 1 inch from the end and the second should be over the edge of the rack assembly.
- j. Push the filter paper clamp over the folded end of the filter paper.
- k. Place the filter rack assembly in the filter pan and install the crumb catch tray in the front of the filter pan.
- l. Slide the filter pan assembly back into the filter unit and attach the pick up tube connector to the filter unit connection.



TROUBLESHOOTING

The following table will help you diagnose and solve the majority of filter problems without having to call service. Most problems are caused by improper operation or maintenance and are easily corrected. If the steps below do not return your filter to proper operation, call Pitco Technical Service for additional help. 1 (800) 258-3708

Typical problems encountered are:

1. Filter will not pump.
 - a. Pump sound can not be heard.
 - b. Pump sound can be heard.
2. Filter pumps slowly.
3. Filter leaves excessive amount of oil in pan.
4. "PREHEAT FINISHED" light does not come on.
5. Filter circuit breaker or motor thermal protector opens frequently.

PROBLEM	POSSIBLE CAUSE	SOLUTION
NOT PUMPING (Pump sound can not be heard.)	1. Filter or fryer not plugged in.	Check all electrical connections.
	2. Filter circuit breaker "OFF" or tripped.	Reset circuit breaker (Figure 3, Item 8), check that a system valve is open before starting pump.
	3. Thermal protector on motor is open.	Allow motor to cool, reset thermal protector (Figure 3, Item 7). (If this is a recurring problem, the people doing the filtering must be taught to open a blue or red valve first, then switch the pump "ON").
NOT PUMPING (Pump sound can be heard.)	1. Filter pick up not attached correctly,	Check that the pickup tube is inserted in the receptacle so that the white insulators touch one another. (Figure 3, Item 5)
	2. Return hose not fully engaged on filter fitting.	Be sure that the black insulator is pushed all the way down and locks on the filter fitting. (Figure 3, Item 8)

PROBLEM	POSSIBLE CAUSE	SOLUTION
NOT PUMPING (Cont.) (Pump sound can be heard.)	3. System plugged with hardened shortening	Wait until the "PREHEAT FINISHED" light is on before turning pump switch "ON". See "early Morning Filtration" procedure.
	4. Screen inside pick up tube is clogged with debris. (Usually from a tear in the filter envelope.)	Clean out the screen inside the pick up tube connector nut. Doing this each time a new paper is put on will save problems during filtering. (Figure 4, Item 9)

Early Morning Filtration - Clog free filtering can be assured even with solid shortening, if a few basic practices are followed.

1. Make certain that the filter is plugged into the fryer electrical receptacle and that the filter circuit breaker is "ON".
2. Turn on the fryer and heat the oil to cooking temperature. Allow the fryer to operate for 45 minutes before attempting to filter.
3. Be certain the "PREHEAT FINISHED" light is on.
4. It may be necessary to use the drain clean-out rod to clear the drain passage of solid shortening for the oil to drain. (This is proof that the fryer's cold zone is working!)

Pumps Slowly - The filter (with a clean bag, pumping clean oil at 350°F) should refill the fryer to the "MIN" line in the following times:

Model 7, E7	1 Minutes 30 Seconds (1:55 Export)
Model 14, E14	1 Minutes 50 Seconds (2:10 Export)
Model 14R (Gas)	2 Minutes 05 Seconds (2:25 Export)
Model 18, E18	3 Minutes 00 Seconds (3:30 Export)

PROBLEM	POSSIBLE CAUSE	SOLUTION
PUMPS SLOWLY	1. Sediment too deep.	Scrape sediment from top of pick up.
	2. Clogged filter paper. (Scraping does not help.)	Change filter paper when refill time exceeds the values shown in the "Filter Hints" section.
	3. Not using filter aid.	Use Filter aid to prevent fine food particles from blocking the paper prematurely.

PROBLEM	POSSIBLE CAUSE	SOLUTION
PUMPS SLOWLY (Cont.)	4. Pick up screen is clogged.	Clean out the screen inside the pick up tube connector nut. Doing this each time a new paper is put on will save problems during filtering. (Figure 4, Item 9)

Filter Leaves Oil In The Pan

NOTE

The filter will leave about a cup of oil in the pan and filter envelope, this is normal. The oil in the pan is only lost when a new paper is installed.

PROBLEM	POSSIBLE CAUSE	SOLUTION
FILTER LEAVES EXCESSIVE AMOUNT OF OIL IN PAN.	1. Excessive sediment build up.	Scrape the sediment layer down to the metal scraping screen.
	2. The pickup tube is not tightened firmly against the scraping screen.	Once the pan is empty, tighten the nut firmly against the sediment screen.
	3. There is a hole in the filter bag.	Inspect the filter bag for tears, sometimes a torn bag will cause a "hissing" sound as air leaks in. Change if torn.
"PREHEAT FINISHED" LIGHT DOES NOT COME ON.	1. Not plugged into electricity. (Figure 3, Item 9)	Check that the filter is plugged into fryer. Also, make sure that fryer is getting power.
	2. Filter circuit breaker "OFF". (Figure 3, Item 7)	Check that filter circuit breaker is in "ON" position.
	3. Insufficient time allowed for heater to work.	If the filter is disconnected from line voltage or the filter circuit breaker is turned "OFF" for more than 2 hours, it may take the heater 10-12 minutes to turn the PREHEAT FINISHED light on after power is restored.

PROBLEM	POSSIBLE CAUSE	SOLUTION
FILTER CIRCUIT BREAKER TRIPS FREQUENTLY (Figure 3, Item 8)	1. Turning pump on before opening a system valve first.	Open the desired valve first, then mm the pump on. Starting the pump without opening a valve causes an overload that open the circuit breaker.
	2. The blackhose connector is not filly engaged	Make sure that the hose is fully engaged on the filter fitting. The hose has a valve in it that will not open until the hose snaps into place.
	3. Solid shortening is blocking the pump discharge line.	Wait until the "PREHEAT FINISHED" light is on before turning pump switch "ON". Allow the fryer to operate for 45 minutes after reaching cooking temperature.

NOTE

The circuit breaker is designed to protect against electrical overload. If you are certain that the filter is being operated properly, you should discontinue using the filter and call Pitco Technical Service for assistance. 1 (800) 258-3708

PROBLEM	POSSIBLE CAUSE	SOLUTION
THE PUMP MOTOR THERMAL PROTECTOR TRIPS FREQUENTLY (Figure 3, Item 7)	1. The filter has been used to filter one or more fryers and the pump has been turned on without a system valve open.	Open the desired valve first, then turn the pump on. Starting the pump without opening a system valve will cause an overload and trip the circuit breaker.
	2. The filter has been used to filter one or more fryers and the black hose has been disconnected and improperly reconnected.	Make sure that the hose is fully engaged on the filter fitting. The hose has a valve in it that will not open until the hose snaps into place.
	3. The filter has been used to filter one or more fryers and then transferred to a fryer that is	Always allow a fryer to operate for 45 minutes after reaching cooking temperature before attempting to filter it.

NOTE

The filter pump motor thermal overload protector protects your filter motor from permanent damage by overheating. The thermal overload will not trip under normal filtering conditions but will trip if the filter pump is started with the pressure side blocked, i.e.: the hose is not connected, a system valve is not open or the hot filter is installed in a fryer that has not been properly heated up.

REPLACEMENT PARTS

Replacement parts for the filter unit are available through the local ASAP. Call Pitco Frialator technical service at 1-800-258-3708 for information on your nearest ASAP agent. The illustrations at the end of this section are provided to show relative location of components of the filter. The illustrations have numbered lines (tag lines) pointing to components. With each illustration there is a table of components in numerical order by illustration tag number.

Table 1 Filter Tools and Accessories

INDEX NUMBER	PART DESCRIPTION	PART NUMBER	QNY/ UNIT
	FRYER CLEANING BRUSH	PP10056	1
	DRAIN CLEAN OUT ROD	A3301001	1
	FILTER PAPER, 14° X 15" WKS	A6678601	25

Table 2 Filter, Pick-Up/Pan Assembly

Item Number	Pitco Frialator Part Number	Description	Quantity Per Unit
1	B6621001	Filter Pan, Weldment (SF50A)	1
	B6621002	Filter Pan, Weldment (SF65A)	1
2	B6674902	Filter, Retaining Clip. Bag	1
3	B4508901	WR/G, Rack Filter SF50/65 WKS	1
4	B6621202	Filter, Catch Crumb, Weldment	1
5	A6056601	Label, Filter Instruction - Pan KFC	1
6	B6621301	Filter, Cover Pan, Weldment	1
	B6621301	Filter, Cover Pan, Weldment	1
7	P6071516	Handle, Door, 3" C to C	1
8	A6678602	Filter, Coupling Upper SF50/65 WKS	1
9	B6615301	Filter, Screen Inlet	1
10	PP10409	O-Ring Viton 11/16" x .094" W	1
11	B6621601	Filter, Tube Suction, Weldment	1
12	PP10629	Ring, Retaining - Internal .875"	1
13	A6684601	Filter, Insulation Pick-Up	1
14	P0062100	Screw, 1/4-20 x 3/8" Set	2
15	P0007300	Screw, 8-32 x 1/4" Hex & N 2N	2
16	A6678402	Filter, Coupling REM - Bottom SF50/65 WKS	1
17	A6678601	Filter, Envelop 14" x 15" SF50/65 WKS	1

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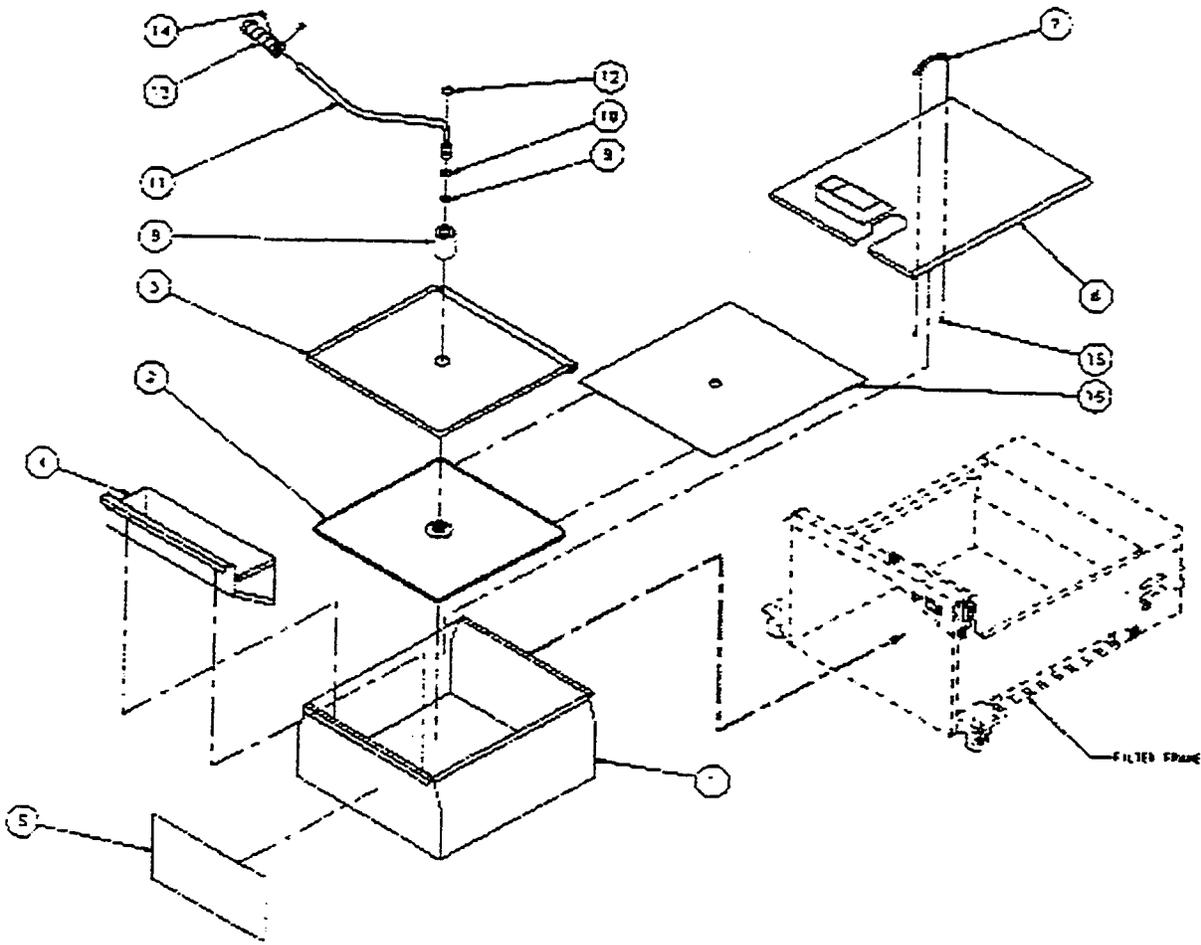


Figure 3 Filter, Pick-Up / Pan Assembly

Table 3 Filter, Frame/Electrical Assembly (Portable)

Item Number	Pitco Frialator Part Number	Description	Quantity Per Unit
1	B6621101	Filter Frame, Weldment (SF50A)	1
	B6621102	Filter Frame, Weldment (SF65A)	1
2	A6683002	Filter, Cover Motor (SF50A)	1
	A6684102	Filter, Cover Motor (SF65A)	1
3	A6685702	Filter, Bracket Mounting Cover	1
4	A6684402	Filter, Cover Tubing (SF50A)	1
	A6684404	Filter, Cover Tubing (SF65A)	1
5	A6684502	Filter, Cover Tubing Cap	1
6	PP10741	Filter, QD SNP 23 Nipple	1
7	A6683802	Filter, Guard Tubing Channel	1
8	A6683102	Filter, Panel, Switch	1
9	PP10331	Lamp, 125V Green Rectangular	1
10	PP10735	Switch, Rocker DPST 15A, with Breaker	1
11	A6055801	Label, Overlay Filter Module	1
12	A7680402	Plate, Switch Pasta	1
13	A6683302	Filter, Box Electrical Body	1
14	P6071062	Caster, 2" With Top Plate	4
15	P0011300	Screw, 10-24 x 3/8" Indent Hex	16
16	PP10176	Nut, Center Lock 10-24	16
17	PP10147	Clip, Cable 0.375 ID	2
18	PP10107	Bushing, Strain Relief	1
19	B6717901	Wiring, Cord, Filter with Termination	1
20	P0093300	Nut, Hex (KEP) 1/4-20 ZN	5
21	A6682802	Filter, Guide Cable (SF50A)	1
	A6682804	Filter, Guide Cable (SF65A)	1
22	B6717101	Wiring, Cable Filter Assembly (SF50A)	1
	B6717102	Wiring, Cable Filter Assembly (SF65A)	1
23	PP10192	Bushing, Strain Relief 90	2
24	PP10460	Switch, Rocker Circuit Breaker SPST 8A 125V	1
25	PP10119	Label, Warning Motor Reset	1
26	P6071490	Plug, Hole 7/8" Plated	2
27	PP10692	Screw, 10-24 x 5/16" TH Phillips ZN	5
28	PP10752	Screw, 10-32 x 1/2" Thread Roller	18
29	P0000100	Screw, 6-32 x 7/8" RH ZN	2
30	P009100	Nut, Hex 6-32 ZN(KEP)	2
31	P0075200	Screw, TEK 2 #8 x 1/2" SLF DR	1
32	P6071497	Plug, Hole 3/4" Plated	1
33	B6622301	Hose Assembly With Quick Disconnect	1

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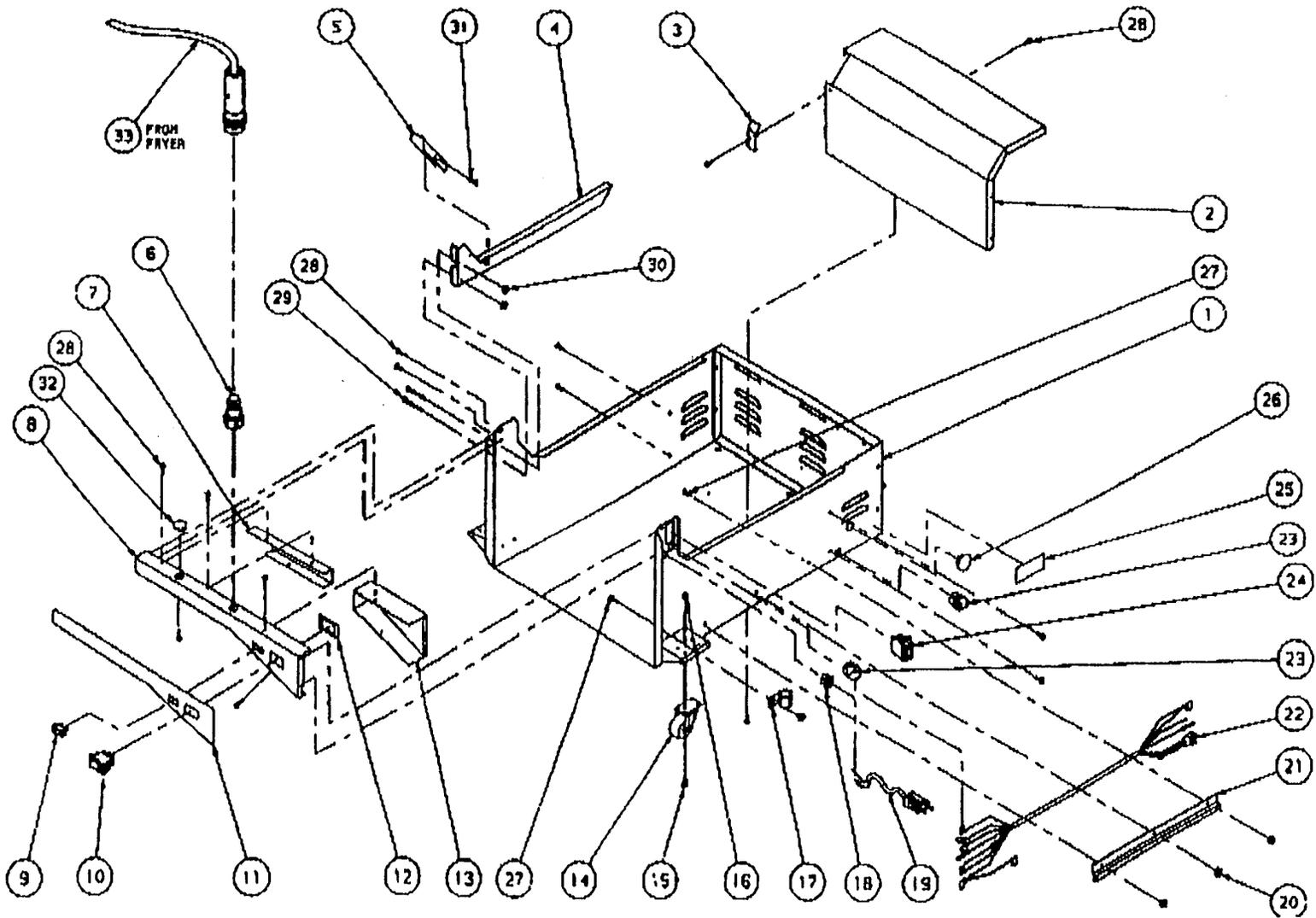


Figure 5 Filter, Frame / Electrical Assembly (Portable)

Table 4 Filter, Motor / Return Assembly

Item Number	Pitco Frialator Part Number	Description	Quantity Per Unit
1	PP10101	Pump/Motor 1/3 HP, 115/230V, 50/60Hz	1
2	PP10106	Fitting, Elbow Male 90 50D x .5 NPT	2
3	A6682702	Filter, Tubing Out SS (SF50A)	1
	A6683702	Filter, Tubing Out SS (SF65A)	1
4	PP10731	Fitting, Elbow Male 90 50D x .375 NPT	1
5	B6621401	Filter, Tubing Pump - Inlet Weldment (SF50A)	1
	B6621402	Filter, Tubing Pump - Inlet Weldment (SF65A)	1
6	PP10039	Heat Tape, 1/2" x 79" 110V 165 Watt	1
7	PP10111	O-Ring, Viton 50ID x .688 x .094W	2
8	A6685601	Filter, Insulator O-Ring Fitting	1
9	P0062100	Screw, 1/4-20x3/8" Set	1
10	B6717701	Wiring, Motor Harness	1
11	PP10739	Thermostat, Snap Disc	1
12	PP10687	Screw, 6-32 x 5/16" TH Phillips ZN	2
13	P009110	Nut, Hex (KEP) 6-32 ZN	2
14	PP10738	Nut, Retaining Clip 5/16" - 18	1
15	P0144000	Nut, Hex 5/16" -18 SST	2
16	P0115000	Screw, 5/16" -18 x 3/4" HHC SSBB	3

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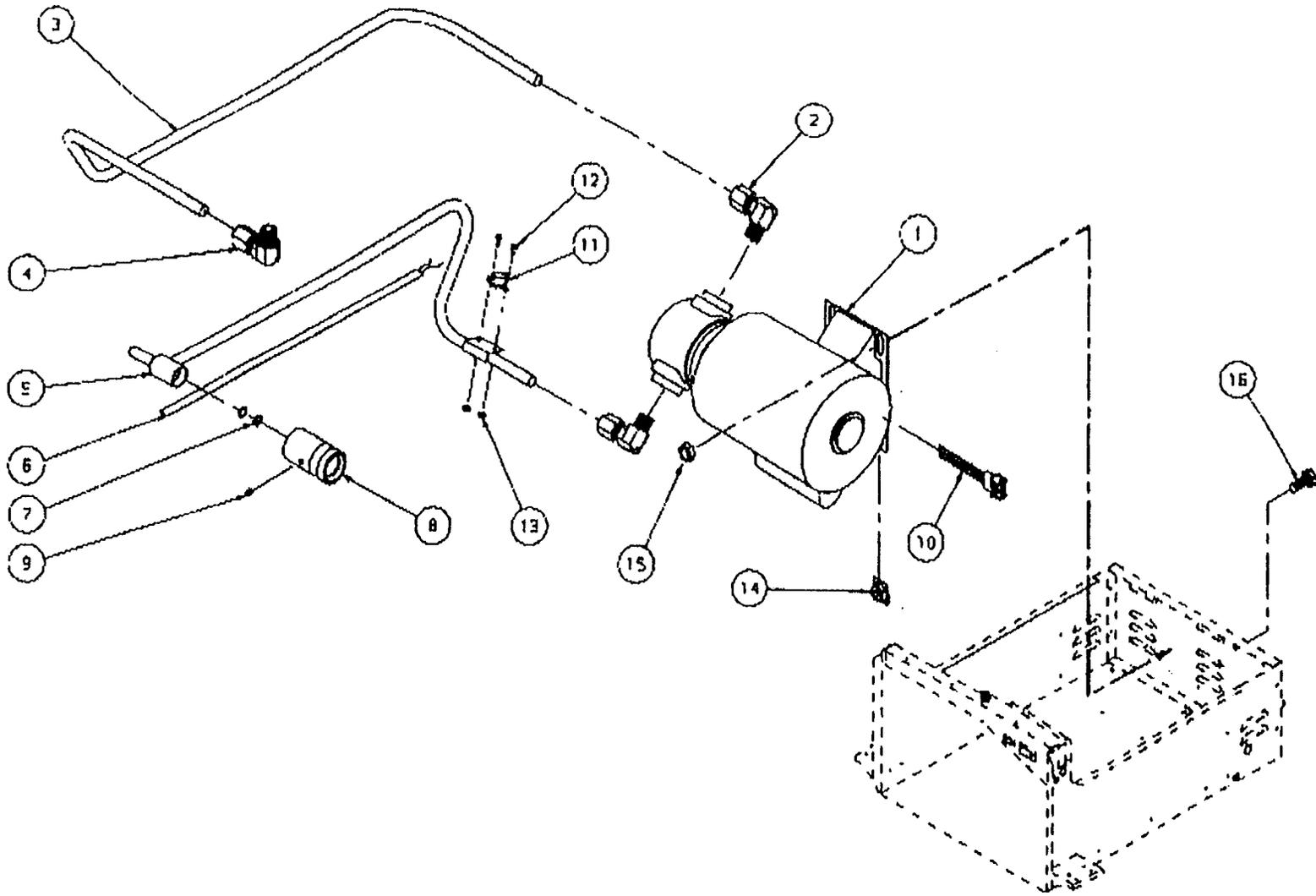


Figure 6 Filter, Motor / Return Assembly