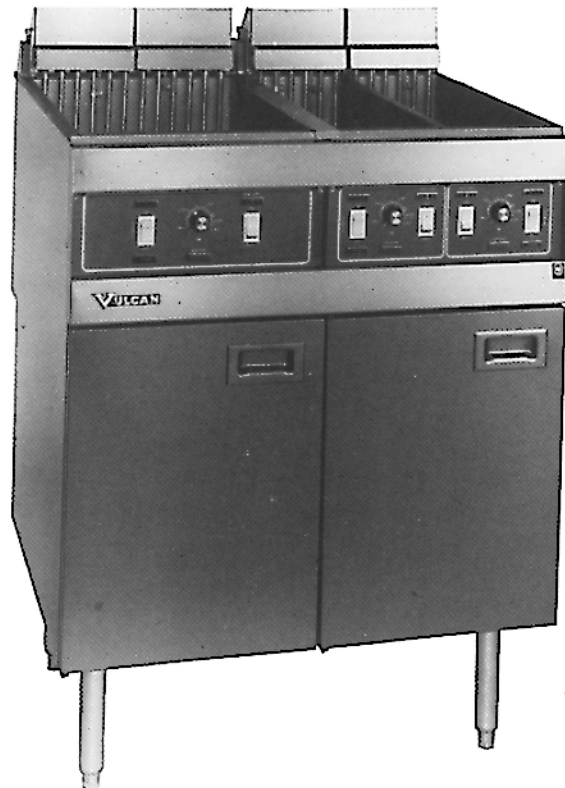


VULCAN

**SERVICE & PARTS
MANUAL FOR
MODELS SPER1 & SPER2
ELECTRIC FRYERS**



SPER1 & 2

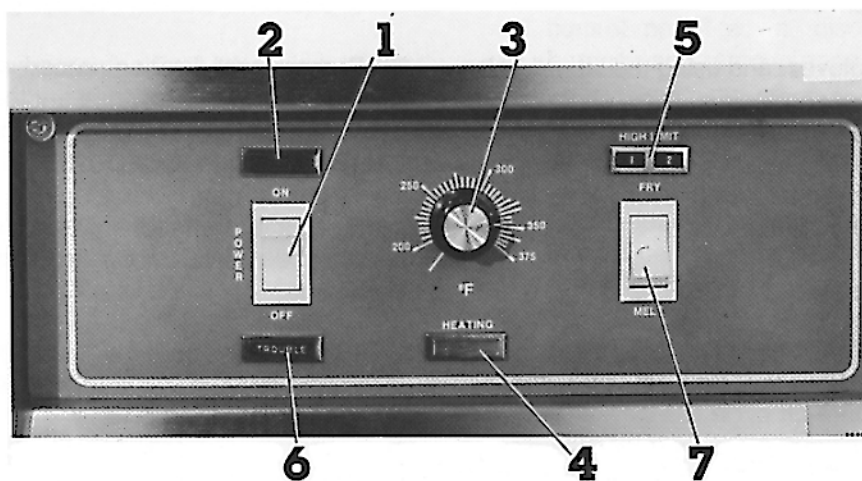
PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE

Your Vulcan fryer is produced with quality workmanship and material. Proper installation, usage and maintenance of your fryer will result in many years of satisfactory performance.

The manufacturer suggests that you thoroughly read this entire manual and carefully follow all of the instructions provided.

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CONTROLS (Fig. 1)



Model SPER1 Controls Shown
Fig. 1

1. POWER SWITCH -- controls electric supply to fryer. (Optional - hood ventilator to interlock.)
2. POWER "ON" LIGHT -- indicates when electric supply is ON.
3. TEMPERATURE CONTROL -- maintains frying temperature by controlling power supply.
4. HEATING LIGHT -- when ON, indicates temperature control is calling for power to elements.
5. FIRST HIGH LIMIT LIGHT -- when ON, indicates first high limit thermostat has shut fryer down. (Reset not required.)

SECOND HIGH LIMIT LIGHT -- when ON, indicates second high limit thermostat has shut fryer down. (Reset required.)

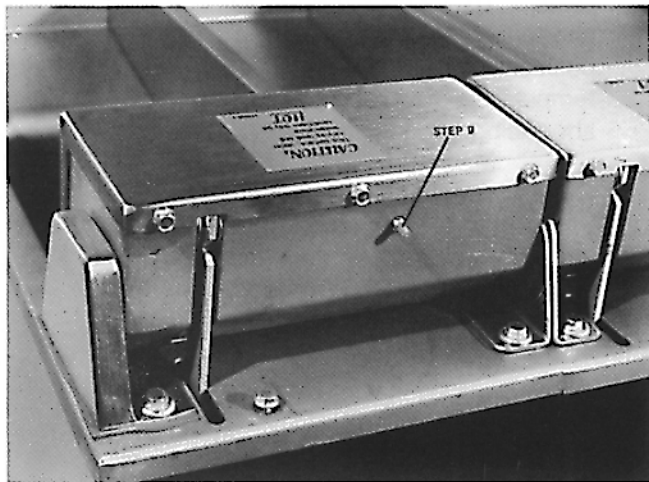
NOTE: To reset, turn main power switch OFF, then ON.

6. TROUBLE LIGHT -- indicates fryer has been shut down by second high limit thermostat.
7. FRY-MELT SWITCH -- controls melting or frying cycle. Use MELT cycle position to melt solid shortening. When melted, turn switch to FRY cycle position, with thermostat set at desired frying temperature. MELT cycle not needed with liquid shortening.

Option: Leave Fry-Melt Switch in MELT mode. When shortening temperature reaches 135°F, temperature control automatically overrides MELT mode and normal FRY mode begins.

CLEANING HEATING ELEMENTS AND THERMOSTAT BULB

1. The fry tank must be at operating temperature.
2. Turn power switch OFF.
3. Wear protective gloves, and using the lift rod, raise elements out of hot shortening. Allow shortening to drip off for five minutes.
4. Place cover(s) (optional extra) over fry tank(s) to preserve clean shortening.
5. Turn operating thermostat to 300°F.
6. Turn power switch ON. DO NOT leave fryer unattended. The second high limit will trip out, terminating the burn-off cycle.
7. Turn power switch OFF at termination of burn-off cycle.
8. Heating elements will heat up in excess of 600°F glowing red. If any do not glow, call the service agency. Some smoking, crackling sound and puffs of flame will occur. This is normal. If excessive flaming occurs, turn power switch OFF and extinguish immediately to prevent damage to elements and thermostat bulbs.
9. Allow elements to cool and press reset button on rear of element head (Fig. 2).



Model SPER2 Element Heads Shown
Fig. 2

10. Brush residue from elements and thermostat bulbs with a nylon brush. Take care not to bend or displace temperature controller bulbs.
11. Remove cover(s) (optional extras) from fry tank(s) and lower elements into frying compound.
12. Proceed with filtering procedures.

CALIBRATION PROCEDURES

1. Monitor the shortening temperature 1" below the surface with an accurate temperature measuring device.
2. Turn power switch ON, and when coming up from lower temperature, set temperature control knob to frying temperature.
3. Allow fryer to reach temperature (when heating light goes out) and maintain it (by cycling) for 15 minutes.
4. Check temperature when the heating light first comes on. If the reading is not within five degrees of the temperature control setting, take the following steps:
 - A. Loosen the set screws in the temperature control knob.
 - B. Rotate the knob and set the knob to read the same as the shortening temperature readings.
 - C. Tighten the set screw.
 - D. Allow the fryer to cycle and check the readings.
 - E. If for any reason calibration is not obtained in this manner, call a service agency.

SERVICING MULTI-FUNCTION BOARD

NOTE: The multi-function board incorporates the following features utilizing a thermistor probe to sense fat melt cycle, fat melt temperature trip, shortening temperature and the first high limit temperature trip.

1. With solid shortening, set the Fry-Melt Switch in the MELT position, set the temperature control knob to the frying temperature and turn power switch ON.
2. After an initial off period of approximately 45 seconds, the elements will cycle on for 2 seconds and off for 28 seconds until the Fry-Melt Switch is turned to FRY or the shortening temperature exceeds 135°F.

If the fat melt cycle responds but comes out of fat melt at more than $\pm 10^\circ\text{F}$ of 135°F, see fat melt calibration procedures below.

3. Fat Melt Calibration

NOTE: This procedure should be performed by a qualified service person only.

If the fryer is coming out of the fat melt cycle at $\pm 10^\circ\text{F}$ of 135°F, try the following calibration procedure before replacing the multi-function board.

- A. Insert pyrometer 1" below surface in center of vat.

- B. Turn fryer OFF and allow shortening to cool below 135°F, or begin calibration from cold start.
- C. Disconnect power supply. Remove (2) screws from upper corners of control panel, drop the control panel down, disconnect the electric harness and remove panel.
- D. Locate multi-function board on back wall of the control area.
- E. Locate fat melt adjustment screw resting in the bottom center of the board to the right of Pin #12 (Fig. 3).
- F. Remove adjustment screw sealant by gently chipping with screwdriver.
- G. Turn fat melt adjustment screw full clockwise.
- H. Connect a DC voltmeter between Pins 13 and 15.
- I. Reconnect control panel wire harness while holding panel assembly in hand. Reconnect power supply and turn power switch ON. Set the potentiometer to frying temperature.
- J. Check DC voltmeter for a reading of 5 volts.

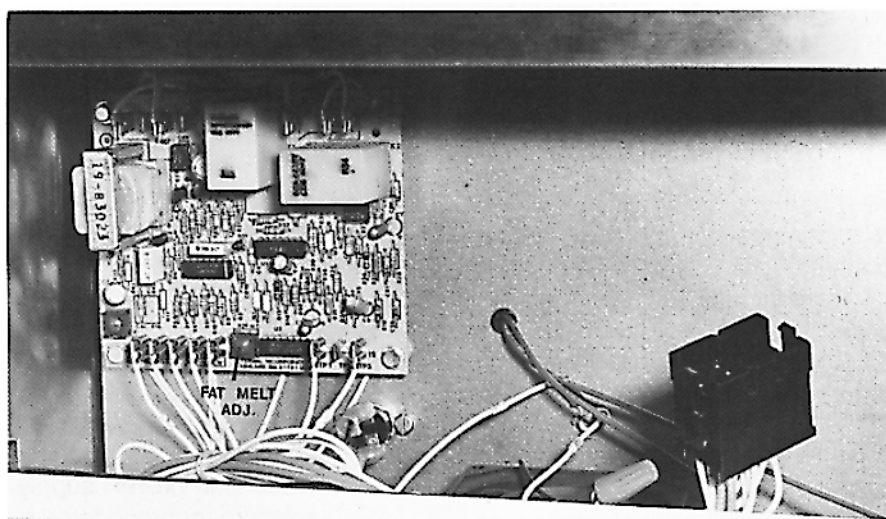


Fig. 3

- K. When pyrometer reaches 135°F and while observing the volt meters, gently rotate fat melt adjustment screw counterclockwise until DC voltmeter reads 0 volts.

NOTE: It is advisable to secure adjustment screw by placing a small drop of enameled paint or fingernail polish in center of screw.

Calibration is now complete. Disconnect power supply, remove voltmeter and replace control panel.

4. If the fat melt cycle is inoperative, replace the multi-function control board.

To replace multi-function board, disconnect power supply and remove two screws in the upper corners of the control panel. Swing control panel assembly down, disconnect electrical harness and remove panel. The multi-function boards are located on the back wall of the control box area (see Fig. 3).

NOTE: Split vat fryers utilize two boards, one to the right and one to the left upper wall. Single vat fryers utilize one board mounted to the upper left wall.

Remove four screws securing board. Disconnect multi-pinned plug. Remove the eleven wire connections, one at a time, transferring each connector from the old board onto the new board. Reconnect multi-pinned plug and remount new multi-function board. Reconnect wire harness and close up control panel assembly. Reinstall two screws to secure panel mounting.

NOTE: Harness connectors, in split vat fryers, which serve the same purpose for left side or right side, have been identified by a "red" dot for "left." When reconnecting harness, ensure that red dots connect to left-hand components and green dots to right-hand components.

5. Shortening Temperature

The fryer shortening temperature is controlled by the multi-function board, monitored by the thermistor probe and set by the potentiometer.

The following calibration check will help determine the operational status of the temperature controller in the multi-function board.

NOTE: Best results can be obtained by not using new shortening.

- A. The shortening must be at the proper level as indicated by the indicator line on the vat wall.
- B. Insert pyrometer 1" below the surface in the center of the vat.
- C. Set the thermostat knob to the correct cooking temperature and turn fryer on.
- D. Allow shortening temperature to cycle off after reaching the desired temperature.
- E. Agitate shortening, using an insulated paddle, to eliminate the cold zone in the bottom of the tank.
- F. Stop agitating and allow fryer to cycle on and off automatically three times.
- G. After the stabilizing period, the instant the element actuates (as noted by the fryer "ON" light turning on), the shortening temperature should be within $\pm 5^{\circ}\text{F}$ of the thermostat setting.
- H. If it is within $\pm 5^{\circ}\text{F}$, you are finished calibrating.
- I. If not, loosen the set screw in the temperature control knob. Rotate knob without moving shaft and set the knob to match the pyrometer reading.
- J. Retighten the set screw. **DO NOT OVERTIGHTEN.**
- K. Turn the dial to the desired temperature.
- L. If shortening temperature calibration is not achieved after performing (and repeating at least once) Steps I through K, replace the multi-function board.
- M. Replacement of the multi-function board is to be performed only by an authorized Vulcan service agency. Service personnel should disconnect power supply and follow board replacement procedures outlined in Item 4.

6. High Limit Control

The function of the high limit control is to shut the fryer down in the event of a thermostat failure which would allow the shortening to be overheated. The operating temperature of the high limit controls are 35°F or 60°F higher than the highest temperature allowed by their respective thermostats when the thermostats are functioning properly.

In the event of a high limit "shutdown," the entire control system will be put out of operation.

DO NOT attempt to restart the fryer until the temperature of the shortening has lowered to approximately 350°F.

If this situation continually occurs, DO NOT attempt to bypass the high limit. Shut fryer down and contact an authorized service agency.

REPLACEMENT OF MINI FAN

The mini fan (Fig. 4) is located behind the control panel mounted to the center bottom flange of the control area. The mini fan draws hot air out of the control area. Should this fan malfunction, it must be immediately replaced.

1. Disconnect power supply.
2. Remove one screw from each of the upper control panel corners.
3. Drop control panel down and disconnect electrical harness plug to remove panel assembly from the control area.
4. Locate mini fan centered in bottom control area flange.
5. Remove the four screws securing fan.
6. Disconnect the two fan wires and remove bad fan from the control area.
7. Install new fan, close up control area, return electrical power supply.

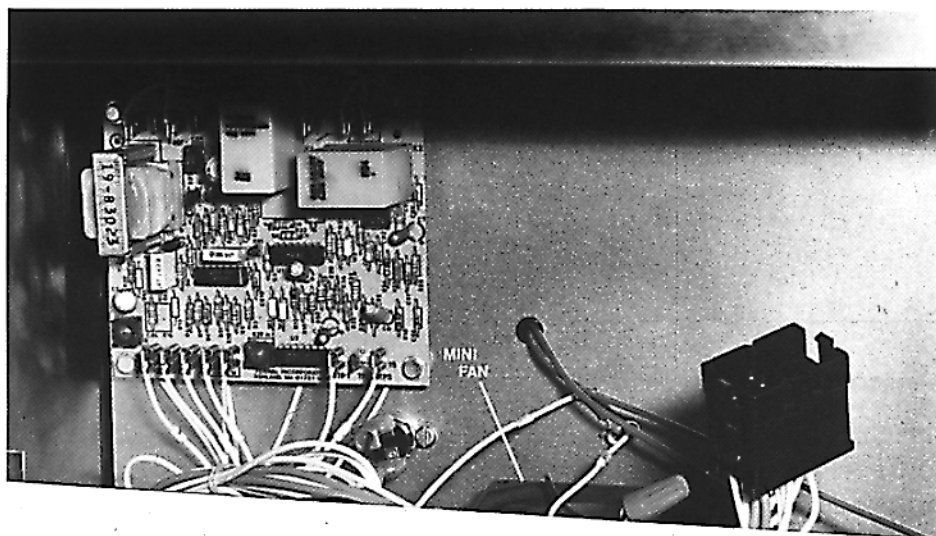


Fig. 4

TROUBLESHOOTING

PROBLEM	CAUSE	REMEDY
Fryer Does Not Heat. No Power "ON" Light.	<ul style="list-style-type: none"> A. On-Off switch not on. B. Main circuit breaker off. C. Control circuit not connected to power inside fryer. D. Problem with On-Off switch. E. Blown fuse in control circuit. 	<ul style="list-style-type: none"> A. Turn On-Off switch on. B. Reset main circuit breaker. C. Call service agency. D. Call service agency. E. Replace 15A "SC" fuse.
Power Switch ON, Power Light ON, Ventilator OFF.	<ul style="list-style-type: none"> A. Ventilator circuit breaker tripped. B. Open wiring in interlock system. C. Problem with power switch. 	<ul style="list-style-type: none"> A. Reset ventilator circuit breaker. B. Call service agency. C. Call service agency.
Power Switch ON, Power Light ON, No Heating Light.	<ul style="list-style-type: none"> A. Failed contactor. B. Problem with heating light (oil temperature increasing without heating light indicator). C. Temperature control set too low. D. Solid state temperature control inoperative. 	<ul style="list-style-type: none"> A. Call service agency. B. Call service agency. C. Set temperature control to normal cooking temperature. D. Call service agency.
Power Switch ON, Power Light ON, No Heating Light, Trouble Light and Second High Limit Light ON.	<ul style="list-style-type: none"> A. Shortening temperature above 435°F, first high limit inoperative. B. Second high limit operative. 	<ul style="list-style-type: none"> A. Allow shortening to cool to 350°F and push second high limit reset button. B. Call service agency.
Excessive Time To Melt Shortening (More Than 45 Minutes).	<ul style="list-style-type: none"> A. Melt cycle timing incorrect. Should be 2 seconds ON, 28 seconds OFF. B. Problem with heating elements. C. Heating element power supply problem. 	<ul style="list-style-type: none"> A. Call service agency to replace temperature control. B. Call service agency. C. Call service agency.
Fryer Comes On, Fryer Heats Until Second High Limit Trips.	Mercury relay in thermostat control system energized.	Call service agency.
The Full Heat Runs Until First or Second High Limit Trips.	Problem with temperature control board.	Call service agency
Fryer Shuts Down On High Limit.	<ul style="list-style-type: none"> A. Fryer out of calibration. B. Problem with high limit(s). 	<ul style="list-style-type: none"> A. Recalibrate (see calibration instructions). B. Call service agency.

TROUBLESHOOTING (Cont'd.)

PROBLEM	CAUSE	REMEDY
Thermostat Out Of Calibration By More Than 25°F.	A. Problem with solid state control board. B. Thermistor probe bent (touching element).	A. Call service agency.
One Or More Of The Heating Elements Do Not Get Red During Burn-off.	A. Bad element(s). B. Bad relay section.	A. Call service agency. B. Call service agency.
Elements Will Not Burn Off.	A. Improper clamping of high limit or thermostat bulb. B. Thermostat bulb bent.	A. Call service agency. B. Call service agency.
Elements Get Bright Red During Burn-off.	A. Second high limit malfunction. B. Improper clamping or positioning of second high limit.	A. Call service agency. B. Call service agency.
Light(s) Not On When Required.	A. Bad light. B. Problem with wiring.	A. Call service agency. B. Call service agency.

REPLACEMENT PARTS LIST

SPER FRYER REPLACEMENT PARTS LIST AND PHOTOS

REPLACEMENT PARTS ORDERING

The following information must accompany a replacement parts order or it cannot be filled.

- A. Model and style or serial number.
- B. Voltage and phase.
- C. Appliance finish, permafinish, stainless steel, etc. (if applicable to part to be replaced).

This information can be found on the rating plate (Fig. 5) of this fryer.

Parts may be ordered from your dealer, service agency, or the factory.

Orders to the factory should be addressed as shown below. For further information concerning parts, ordering location, contact Vulcan-Hart Company, 3600 North Point Blvd., Baltimore, MD 21222.

Use rating plate and warning plates located inside left-hand door panel to help you obtain the information listed above. These plates will provide all necessary information required by the service agency.

ALL SERVICE PERSONNEL
WHEN SERVICING THIS EQUIPMENT, USE ONLY
CONTROLS ORIGINALLY SUPPLIED ON THIS EQUIPMENT BY
VULCAN-HART COMPANY.
DO NOT SUBSTITUTE.
SUBSTITUTION OF CONTROLS AS STATED ABOVE
WILL AUTOMATICALLY VOID THIS WARRANTY
AND THE CERTIFICATION ASSOCIATED WITH THIS EQUIPMENT.

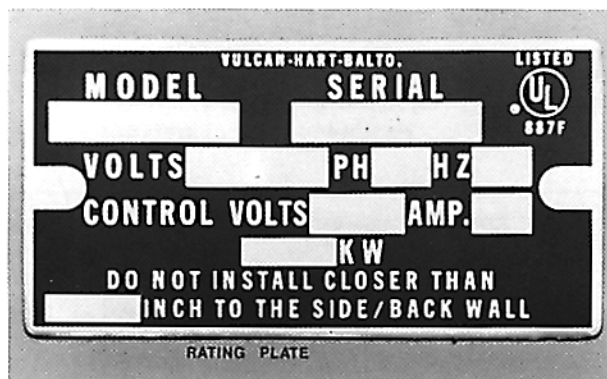
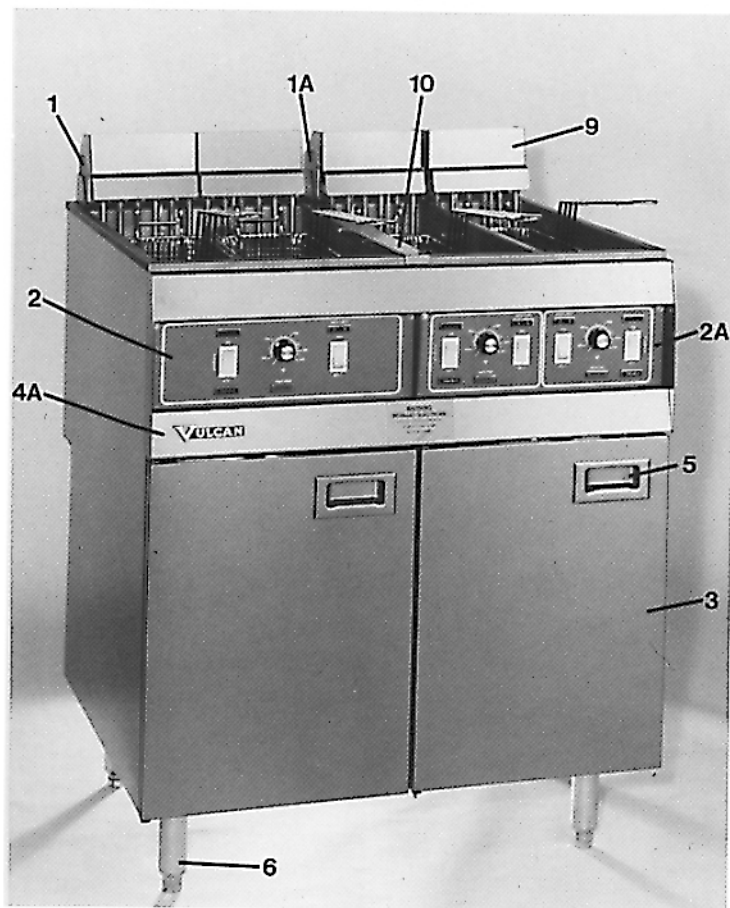


Fig. 5

PARTS LIST

ITEM NUMBER	PART NUMBER	DESCRIPTION	SPER 1			SPER 2			SPER 1	SPER 2
			1 Unit	2 Units	3 Units	1 Unit	2 Units	3 Units	2 Units with Frymate In Center	2 Units with Frymate In Center
1	414309-G2	Element head assembly (single)	—	—	—	1	2	3	—	2
1A	414306-G2	Element head assembly (split)	2	4	6	—	—	—	4	—
2	414194-3	Control panel mylar (single)	1	2	3	—	—	—	2	—
2A	414043-3	Control panel mylar (split)	—	—	—	2	4	6	—	4
3	414123-G2	Door assembly	—	1	2	—	1	2	2	2
4	414114-G1	Front panel assembly (NS)	1	—	—	1	—	—	—	—
4A	414114-G2	Front panel assembly	—	1	—	—	1	—	—	—
4B	414114-G3	Front panel assembly (NS)	—	—	1	—	—	1	1	1
5	414211-1	Door handle	1	2	3	1	2	3	3	3
6	413112-2	Leg	4	4	4	4	4	4	4	4
7	414224-G1	Fry tank (single)	1	2	3	—	—	—	2	—
8	414088-G1	Fry tank (split)	—	—	—	1	2	3	—	2
9	414459-1	Basket hanger	2	4	6	2	4	6	4	4
10	414460-1	Grease protector strip	—	1	2	—	1	2	2	2

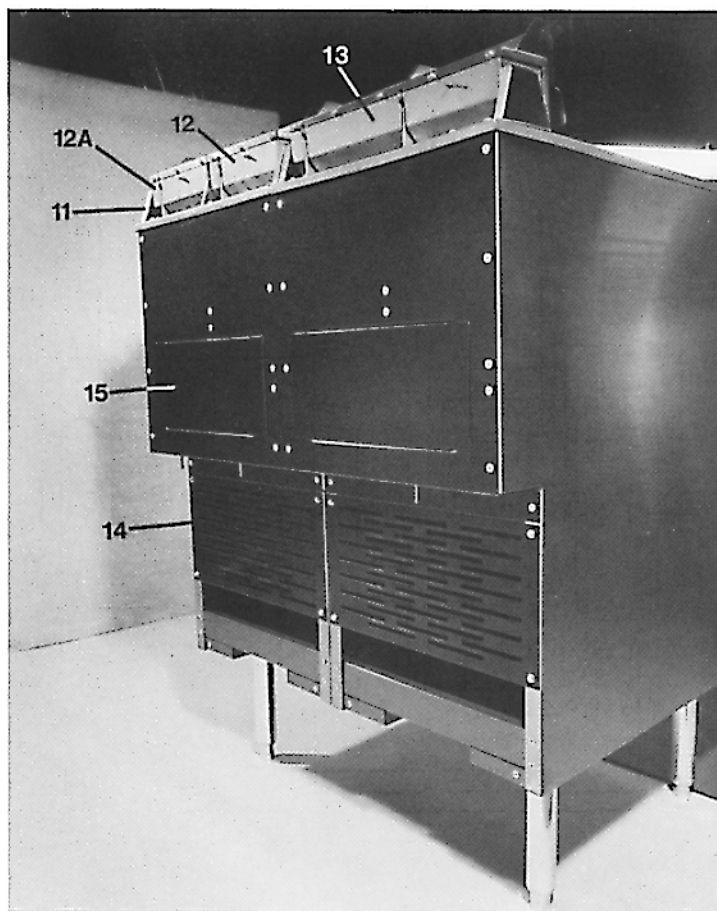
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PARTS LIST

ITEM NUMBER	PART NUMBER	DESCRIPTION	SPER 1			SPER 2			SPER 1	SPER 2
			1 Unit	2 Units	3 Units	1 Unit	2 Units	3 Units	2 Units with Frymate in Center	2 Units with Frymate in Center
11	414175-G1	Element head support assembly	2	4	6	2	4	6	4	4
12	414311-G1	Element head back assembly, LT. (split)	—	—	—	1	2	3	—	2
12A	414311-G2	Element head back assembly, RT. (split)	—	—	—	1	2	3	—	2
13	414312-G1	Element head back assembly (single)	—	—	—	1	2	3	—	2
14	414344-2	Rear closure	1	2	3	1	2	3	2	2
15	414245-1	Rear door	1	2	3	1	2	3	2	2

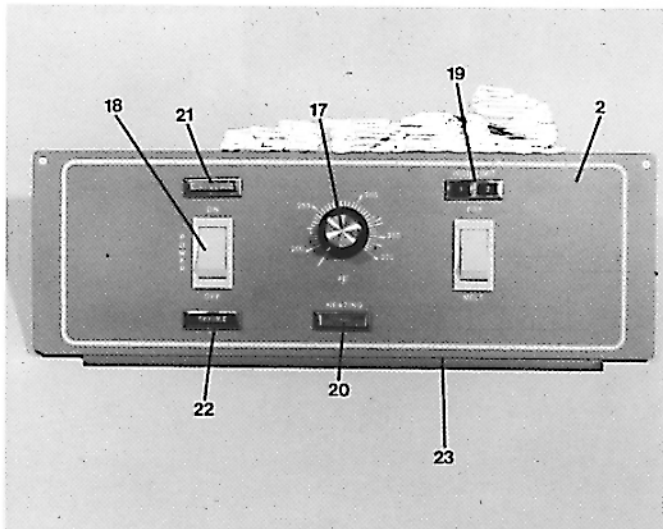
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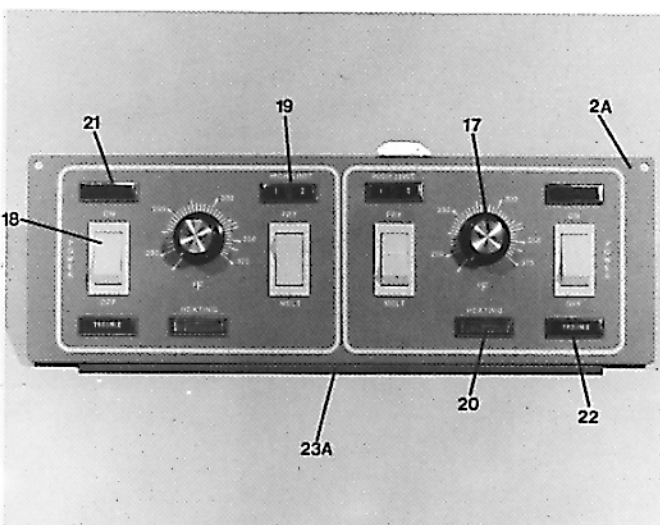
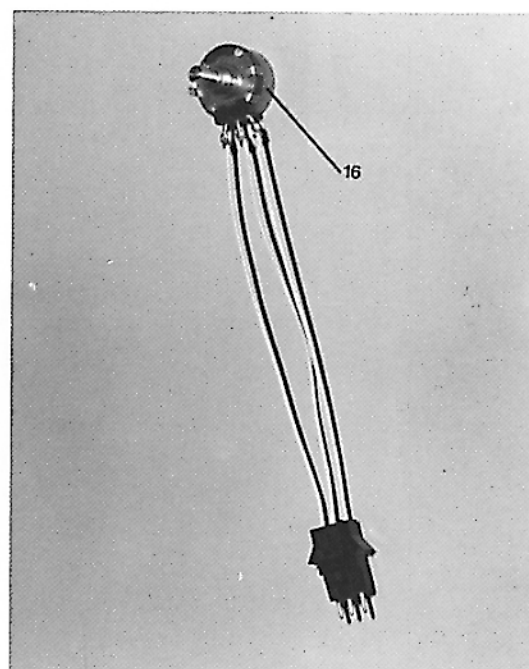
PARTS LIST

ITEM NUMBER	PART NUMBER	DESCRIPTION	SPER 1			SPER 2			SPER 1	SPER 2
			1 Unit	2 Units	3 Units	1 Unit	2 Units	3 Units	2 Units with Frymate In Center	2 Units with Frymate In Center
2	414194-3	Control panel mylar (single)	1	2	3	—	—	—	2	—
2A	414043-3	Control panel mylar (split)	—	—	—	1	2	3	—	2
2B	414244-1	Control panel mylar (blank) (NS)	—	—	—	—	—	—	1	1
16	415638-G1	Potentiometer assembly	1	2	3	2	4	6	2	4
17	414254-1	Knob	1	2	3	2	4	6	2	4
18	411496-B1	On-off switch	2	4	6	4	8	12	4	8
19	411496-E7	Limit light 1-2	1	2	3	2	4	6	2	4
20	411496-E3	Heat light-amber	1	2	3	2	4	6	2	4
21	411496-E4	Signal light - red	1	2	3	2	4	6	2	4
22	411496-E6	Trouble light	1	2	3	2	4	6	2	4
23	414042-G1	Control panel assembly (single)	1	2	3	—	—	—	3	—
23A	414042-G2	Control panel assembly (split)	—	—	—	1	2	3	—	3
24	415431-G1	Control panel cover assembly	1	2	3	1	2	3	2	2

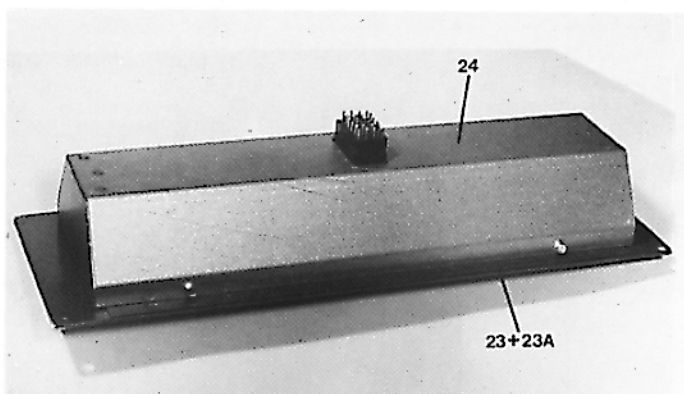
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SPER1

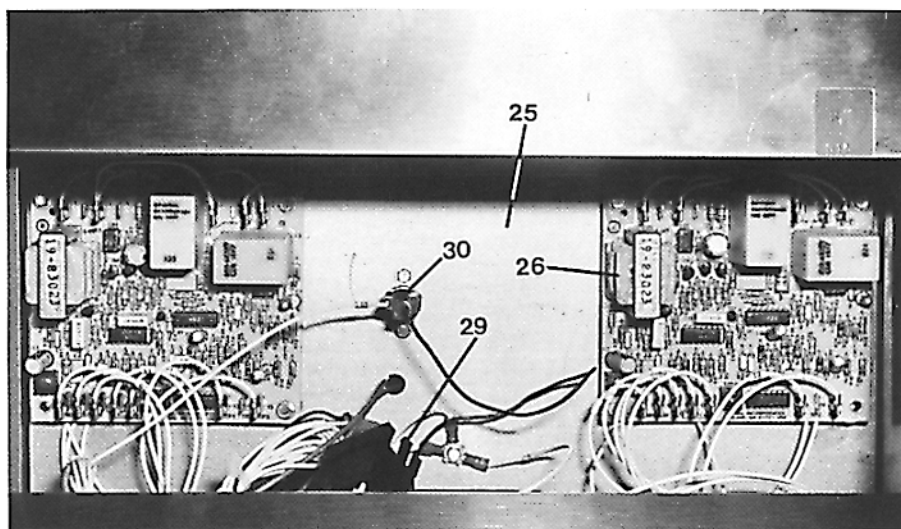
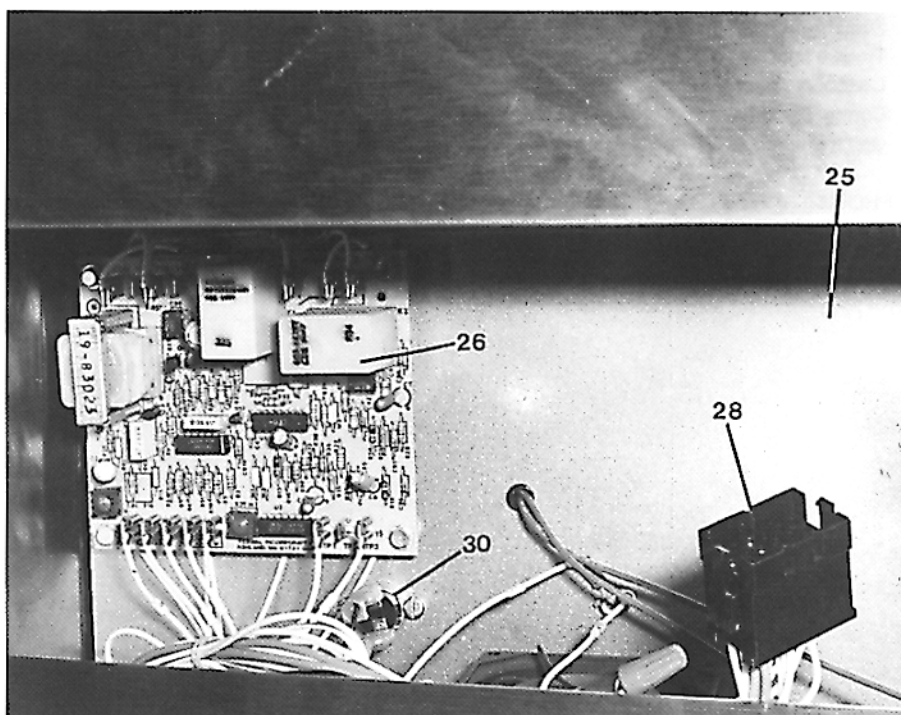


SPER2



PARTS LIST

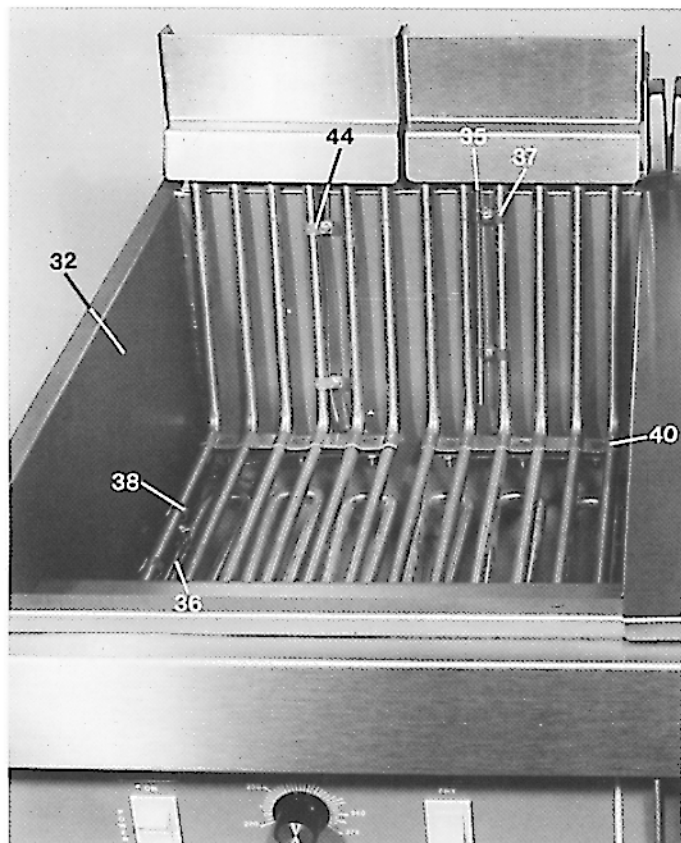
ITEM NUMBER	PART NUMBER	DESCRIPTION	SPER 1			SPER 2			SPER 1	SPER 2
			1 Unit	2 Units	3 Units	1 Unit	2 Units	3 Units	2 Units with Frymate in Center	2 Units with Frymate in Center
25	415556-1	Control closure	1	2	3	1	2	3	2	2
26	415144-2	Multi-function board	1	2	3	2	4	6	2	4
27	415207-1	Mini fan	1	2	3	1	2	3	2	2
28	415563-G1	Wire harness assembly (single)	1	2	3	—	—	—	1	—
29	415562-G1	Wire harness assembly (split)	—	—	—	1	2	3	—	2
30	413840-2	Thermostat snap disc	1	2	3	1	2	3	—	—



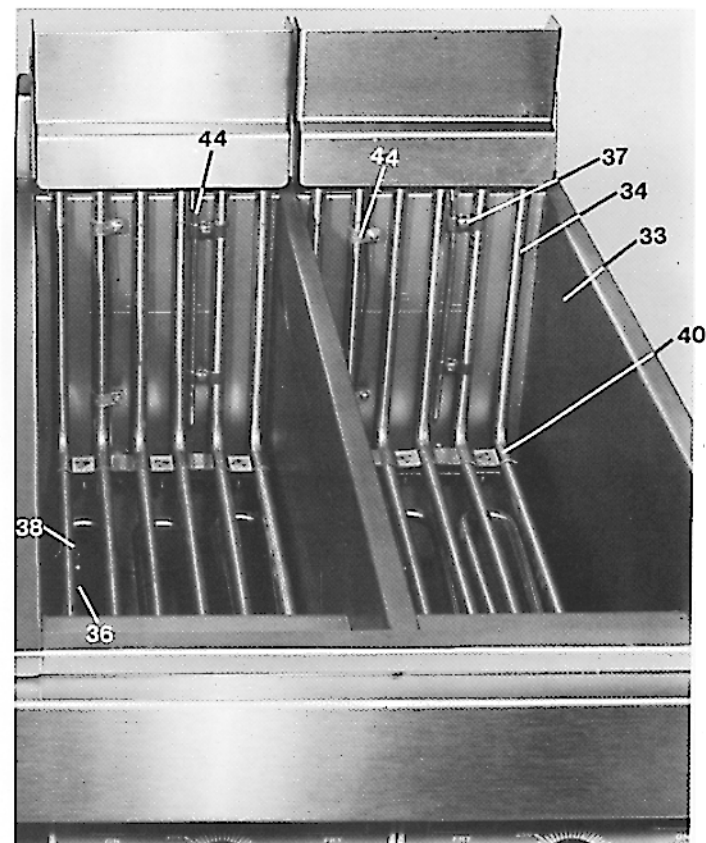
PARTS LIST

ITEM NUMBER	PART NUMBER	DESCRIPTION	SPER 1			SPER 2			SPER 1	SPER 2
			1 Unit	2 Units	3 Units	1 Unit	2 Units	3 Units	2 Units with Frymate In Center	2 Units with Frymate In Center
31	414286-1	Bracket Hi-Limit (NS)	1	2	3	2	4	6	2	4
32	414224-G1	Fry tank (single)	1	2	3	—	—	—	2	—
33	414088-G1	Fry tank (split)	—	—	—	1	2	3	—	2
34	414027-1	Heating element	6	12	18	6	12	18	12	12
35	414142-1	Thermostat probe	1	2	3	2	4	6	2	4
36	414146-2	Second high limit	1	2	3	2	4	6	2	4
37	414631-2	Capillary clamp	2	4	6	4	8	12	4	8
38	411830-1	High limit bulb clamp	4	8	12	8	16	24	8	16
39	414237-1	Double element clamp	1	2	3	—	—	—	2	—
40	414178-G1	Element top clamp assembly	4	8	12	4	8	12	8	8
41	414177-1	Element bottom clamp	2	4	6	2	4	6	4	4
42	414176-1	Element clamp angle	—	—	—	2	4	6	—	4
43	PC-003-36	Tube clamp (NS)	3	6	12	6	12	18	6	12
44	406666-42	Thermostat bulb clamp	4	8	12	8	16	24	8	16

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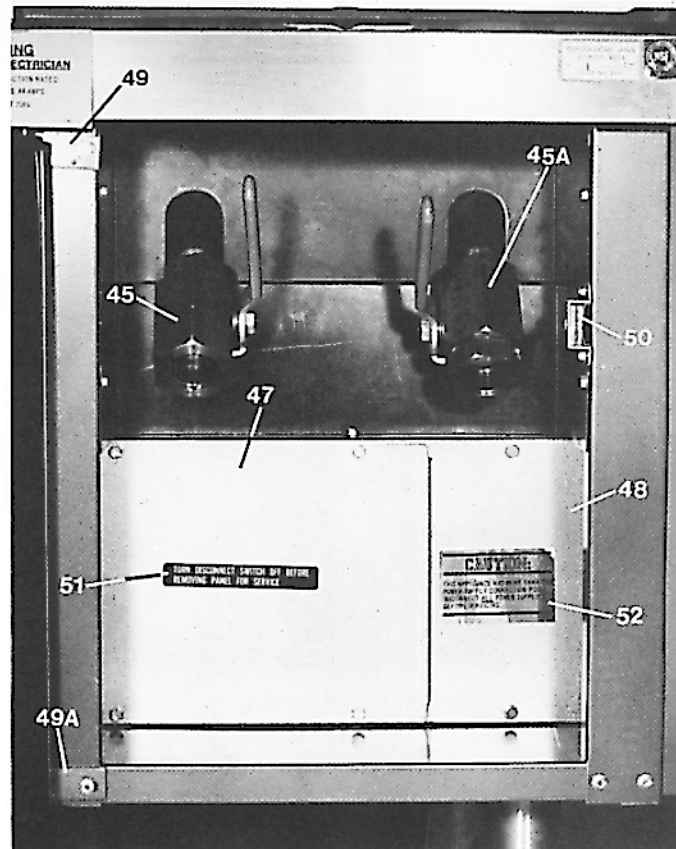
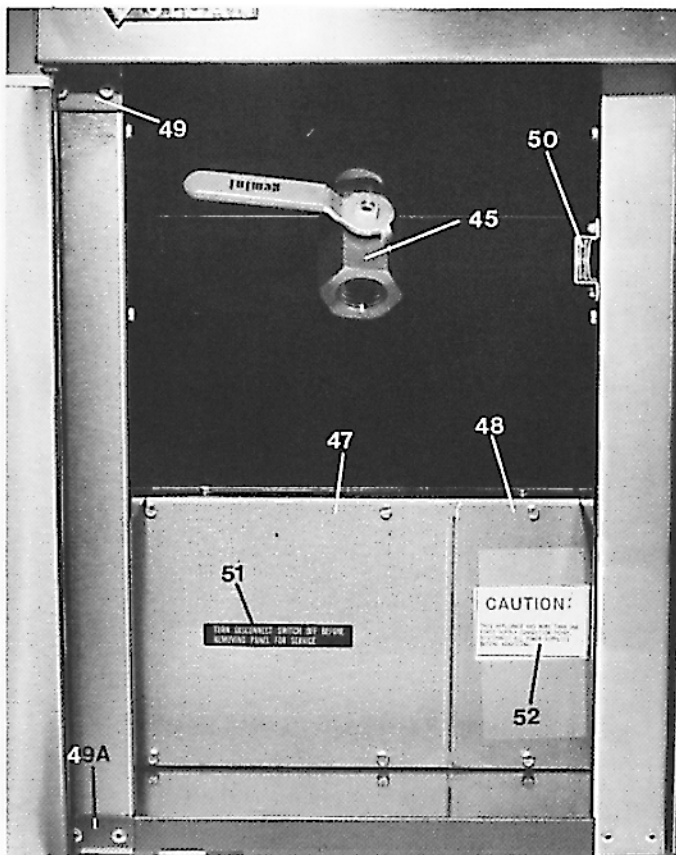
SPER 1



SPER 2

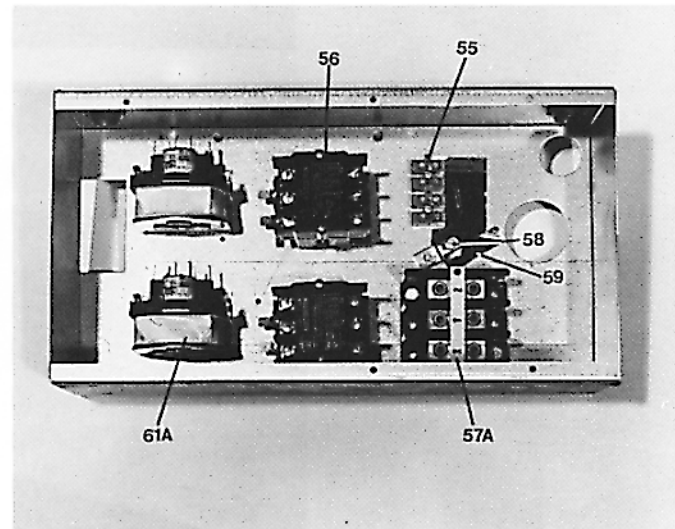
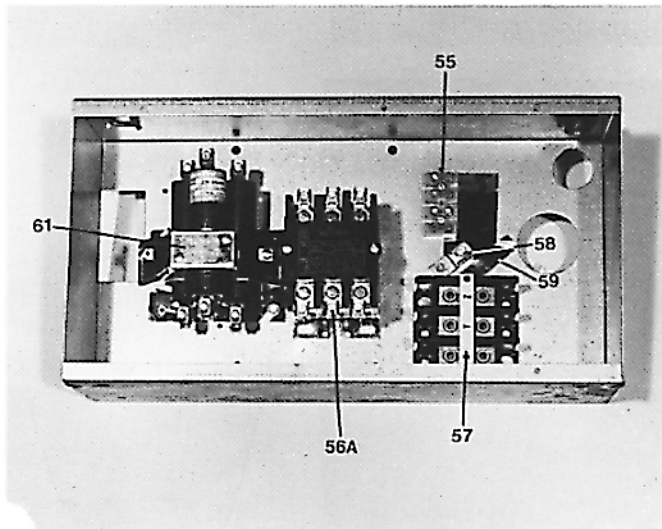
PARTS LIST

ITEM NUMBER	PART NUMBER	DESCRIPTION	SPER 1			SPER 2			SPER 1	SPER 2
			1 Unit	2 Units	3 Units	1 Unit	2 Units	3 Units	2 Units with Frymate in Center	2 Units with Frymate in Center
45	414212-1	Drain valve - left hand	1	2	3	1	2	3	2	2
45A	414212-2	Drain valve - right hand	—	—	—	1	2	3	—	2
46	414164-1	Power supply cabinet	1	2	3	1	2	3	2	2
47	414165-1	Contact cover	1	2	3	1	2	3	2	2
48	414166-1	Terminal block cover	1	2	3	1	2	3	2	2
49	412779-2	Door hinge (top)	—	—	—	1	2	3	3	3
49A	412779-1	Door hinge (bottom)	1	2	3	—	—	—	3	3
50	408834-1	Door magnet	1	2	3	1	2	3	3	3
51	406715-1	Disconnect decal	1	2	3	1	2	3	2	2
52	413797-1	Disconnect caution decal	1	2	3	1	2	3	2	2
53	415502-1	Closure - top front (full)	1	2	3	—	—	—	2	—
53A	415502-2	Closure - top front (split)	—	—	—	1	2	3	—	2
54	415506-1	Closure - bottom left (split)	—	—	—	1	2	3	—	2
54A	415507-1	Closure - bottom right (split)	—	—	—	1	2	3	—	2
54B	415505-1	Closure - bottom left (full)	1	2	3	—	—	—	2	—
54C	415608-1	Closure - bottom right (full)	1	2	3	—	—	—	2	—



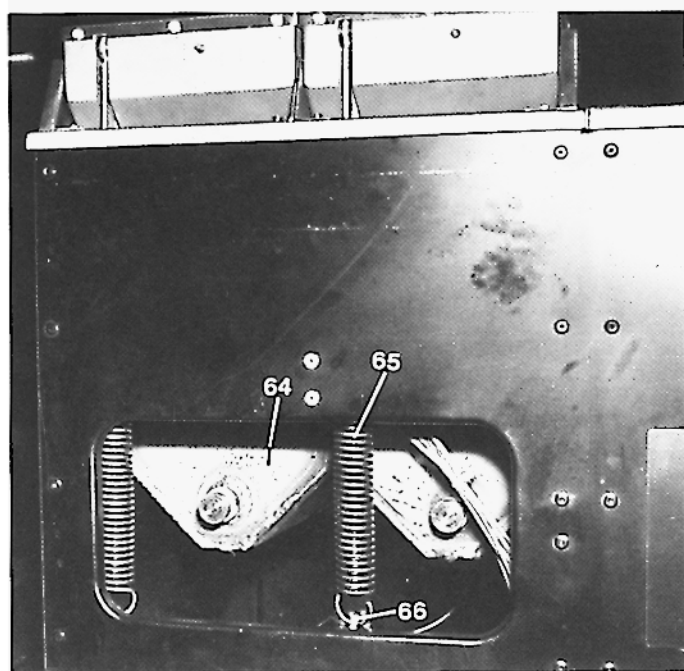
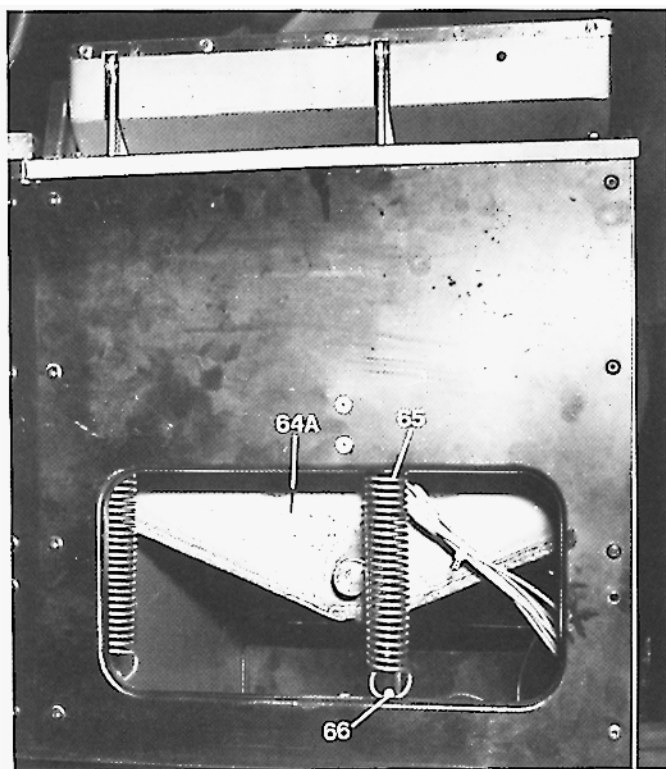
PARTS LIST

ITEM NUMBER	PART NUMBER	DESCRIPTION	SPER 1			SPER 2			SPER 1	SPER 2
			1 Unit	2 Units	3 Units	1 Unit	2 Units	3 Units	2 Units with Frymate In Center	2 Units with Frymate In Center
57	410472-8	Terminal block 208/240, 220/380, 240/415V	1	2	3	1	2	3	2	2
57A	410472-9	Terminal block 220/380, 240/415V (NS)	1	2	3	1	2	3	2	2
55	414208-1	Barrier strip	1	2	3	1	2	3	2	2
56	411497-C1	Contactora, 3-pole, 30A, 208/240/480V	—	—	—	2	4	6	—	4
56A	411497-C6	Contactora, 3 pole, 50A, 208/240/480V	1	2	3	—	—	—	2	—
56B	411497-C2	Contactora, 3-pole, 30A, 220/380, 240/415, Volt (NS)	—	—	—	2	4	6	—	4
56C	411497-C7	Contactora, 3-pole, 50A, 220/380 240/415 Volt (NS)	1	2	3	—	—	—	2	—
58	417856-1	Ground lug	1	2	3	1	2	3	2	2
59	410711-1	Ground label	1	2	3	1	2	3	2	2
60	412479-1	Decal for wiring plans located behind terminal block cover (NS)	1	2	3	1	2	3	2	2
61	411497-R1	Mercury relay 208/240, 480V (single)	1	2	3	—	—	—	2	—
61A	411497-R3	Mercury relay 208/240, 480V (split)	—	—	—	2	4	6	—	4
61B	411497-R2	Mercury relay 220/380, 240/415V (single) (NS)	1	2	3	—	—	—	2	—
61C	411497-R4	Mercury relay 220/380, 240/415V (split) (NS)	—	—	—	2	4	6	—	4
62	FE-019-40	Fuse (NS)	2	4	6	2	4	6	4	4
63	FE-023-55	Fuse Holder (NS)	2	4	6	2	4	6	4	4



PARTS LIST

ITEM NUMBER	PART NUMBER	DESCRIPTION	SPER 1			SPER 2			SPER 1	SPER 2
			1 Unit	2 Units	3 Units	1 Unit	2 Units	3 Units	2 Units with Frymate in Center	2 Units with Frymate In Center
64	414088-G2	Fry tank (split)	—	—	—	1	2	3	—	2
64A	414224-G2	Fry tank (full)	1	2	3	—	—	—	2	—
65	406363-1	Element head spring	2	4	6	2	4	6	4	4
66	420014	Spring hook	2	4	6	2	4	6	4	4



PARTS LIST

ITEM NUMBER	PART NUMBER	DESCRIPTION	SPER 1			SPER 2			SPER 1	SPER 2
			1 Unit	2 Units	3 Units	1 Unit	2 Units	3 Units	2 Units with Frymate in Center	2 Units with Frymate in Center
3	414123-G2	Door panel assembly	1	2	3	1	2	3	3	3
67	413810-4	Rating plate	1	2	3	1	2	3	2	2
68	415521-D	Wiring decal (split)	—	—	—	1	1	1	—	1
69	415520-D	Wiring decal (full)	1	1	1	—	—	—	1	—
70	415523-D	Important decal	1	1	1	1	1	1	1	1
71	414246-1	Pipe hook (top)	1	1	1	1	1	1	1	1
71A	414245-1	Pipe hook (bottom)	1	1	1	1	1	1	1	1
72	FP-085-58	Drain pipe	1	1	1	1	1	1	1	1
73	410737-1	Fryer basket	2	4	6	2	4	6	4	4
74	414214-2	Fryer tank basket support rack (full vat)	1	2	3	—	—	—	2	—
74A	414214-1	Fryer tank basket support rack (split vat)	—	—	—	2	4	6	—	4
75	414848-G2	Tank cover (full vat)	1	2	3	—	—	—	2	—
75A	414848-G1	Tank cover (split vat)	—	—	—	2	4	6	—	4
76	409300-3	Clean out rod	1	1	1	1	1	1	1	1

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