



Waste Oil Pump Station



IMPORTANT – You must complete all operations with proper safety gear that includes eye goggles, hot oil gloves, and a hot oil apron.

1. Prepare the fryer, pump station, and tank by following these steps.

A. Check the control panel before proceeding.

- Be sure that the display screen is on. (The numerical display can be set to display current oil amount in gallons, pounds, liters, or inches, and will correspond to the tank amount bar on the display screen.)
- The tank level indicator turns yellow when tank is 3/4 full. Call for pickup.
- When the tank is full, the screen will turn red and will read “Tank Full.”
- If the indicator reports “Tank Full”, DO NOT PUMP OIL until the tank is emptied.

B. Note that waste oil must be in liquid form.

C. Turn off the fryer burners.

D. Remove fine and large debris from the bottom of the fryer vat.

2. Discard the waste shortening by following these steps.

A. Uncoil the flexible hose.

B. Attach one end to the pump station inlet and the other end to the wand. To do this, slide the outer ring back on the female disconnect fitting, then push it onto the male disconnect fitting.

C. Give a slight pull to be sure the fittings are attached.



DANGER: This waste oil pump station unit is intended for use with hot oil and grease at temperatures between 100° F (38° C) and 375° F (190° C). Always wear protective, heat-resistant gloves, heat-resistant apron and goggles when using this equipment. Failure to properly use this equipment can lead to serious injury or death.

D. Place the filter end of the wand into the fryer vat.

E. Turn the pump switch to the ON position and pump the oil from the vat.

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Waste Oil Pump Station Operation Instructions (continued)



IMPORTANT – Never leave unattended.



WARNING:

Don't run the pump dry for extended periods of time.
This can cause overheating and damage internal pump components.

Don't attempt to remove cold or congealed grease.
Always ensure the grease is in a liquid state before pumping to avoid clogs and motor strain.

Don't store the hose full of grease.
Residual grease can harden inside the hose, leading to blockages and difficult cleaning.

- F. After emptying the vat with the pump running and the nozzle over the vat, lift and invert the nozzle to clear the oil from the flexible hose.
- G. Run the hose for 15 seconds more once vat is empty to ensure oil has cleared the plumbing and has entered the used cooking oil tank.
- H. Turn off the pump.
- I. Disconnect the hose from the unit and nozzle.
- J. Clean the screen on the end of the nozzle.
- K. Wipe off and store the nozzle and hose.
- L. Clean and prepare the fryer vat for fresh shortening.
- M. Consult your fryer manual for complete instructions.

Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTIONS
WOPS will not run.	The motor is not turned ON.	Turn the motor ON using the switch.
	WOPS motor reset switch has tripped.	Press the motor reset switch behind the reset cover.
	Power cord is not plugged in.	Ensure the power cord is fully plugged into the receptacle.
	Power outlet has lost power.	Check circuit breakers and wall switches controlling the outlet.
Motor runs but no oil is pumped.	Tank is FULL.	Empty the tank to restore pumping capability.
	Disconnect fittings are not properly connected.	Ensure female and male disconnect fittings are securely connected
	Hose is plugged with grease.	Run the hose under hot water to liquefy grease and clear the blockage.
	Plumbing is clogged with grease.	Inspect and clear any clogs in the plumbing.
	Oil in tank is too cold/congealed.	Ensure the oil is in a liquid state before attempting to pump.