

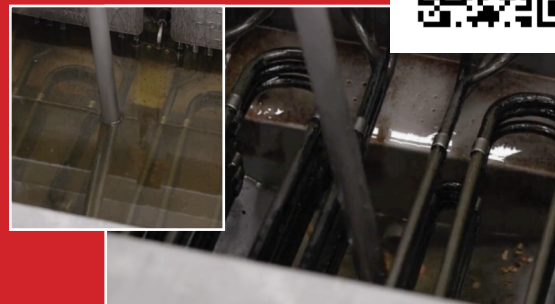
# Fryer-to-Pump Station Oil Transfer **USER GUIDE**



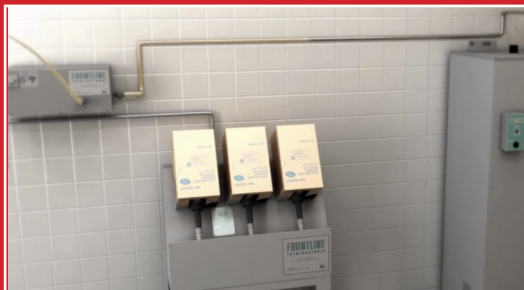
**STEP 1** Wear proper protective wear. Switch system **ON**.



**STEP 2** Bring hose to fryer.



**STEP 3** Begin to suck oil from vat. Move the wand around. **Continue** until vat is emptied of used oil.



**STEP 4** While pumping, oil flows to Used Cooking Oil Tank. **Do not stop pump station.**



**STEP 5** When vat is empty, wait 15 seconds; oil is still moving through the plumbing to the tank.



**STEP 6** Return hose. Wind hose to maintain a clean workstation. **Turn off pump.**