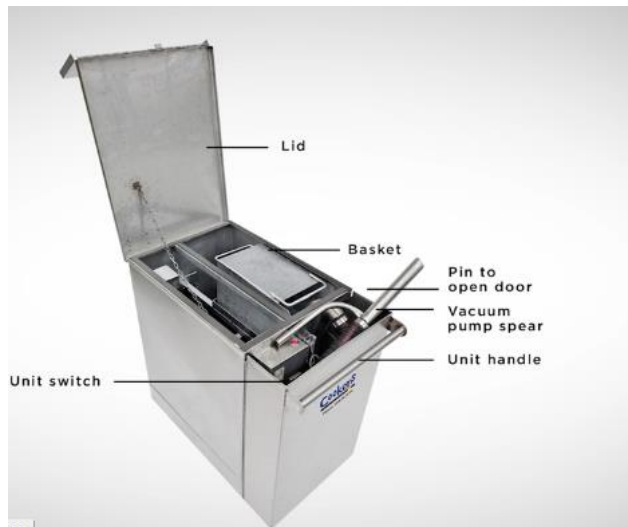


# Cookers Vacuum Unit- Used Oil Removal

These instructions are designed for the Cookers Bulk Oil System equipment only.



**Do not use the Vacuum Unit with hot oil.**

1. Before you begin, put on gloves and Turn off deep fryer
2. ALLOW OIL TO COOL DOWN
3. Wheel tank to fryer and plug in power at wall
4. Access the spear by opening the lid and remove Pin from door
5. Turn on the power at wall and the unit
6. Place spear into the fryer and keep submerged in oil to remove all used oil
7. Turn power off when complete
8. Return spear back into the front door facing upwards and close door with the pin
9. Remove filter basket and empty out waste sediment, rinse clean then return.
10. Close lid, remove power cord and return to storage position ready for Cookers Waste truck to arrive.

