



**YPF95 Series Portable  
Filtration Systems  
Installation & Operation Manual**

 **Frymaster**<sup>®</sup>



Frymaster, a member of the Commercial Food Equipment Service Association, recommends using CFESA Certified Technicians.

**24-Hour Service Hotline 1-800-551-8633**

**NOVEMBER 2011**

**\* 8196325A \***

[www.frymaster.com](http://www.frymaster.com)

E-mail: [service@frymaster.com](mailto:service@frymaster.com)

**Please read all sections of this manual and retain for future reference.**

**Installation, maintenance, and repairs should be performed by your Frymaster/Dean  
Factory Authorized Servicer.**

** WARNING**

**Safe and satisfactory operation of your equipment depends on its proper installation. Installation MUST conform to local codes, or in the absence of local codes, with the latest edition of the National Electric Code, N.F.P.A. 70.**

** WARNING**

**ELECTRICAL GROUNDING INSTRUCTIONS**

**This filter is equipped with a three-prong, grounded plug for your protection against shock hazard and should be plugged directly into a properly grounded, three-hole receptacle. Do not cut off, remove or otherwise bypass the grounding prong on this plug.**

**If it is necessary to use an extension cord, it MUST be a three-conductor, grounded cord of 16 gauge or greater.**

** DANGER**

**Do not filter more than one fry tank at a time.**

**Hot fluid – Do not fill above a point 1-½ inch below the OIL CONTAINER RIM.**

** WARNING**

**This filter unit is not suitable for outdoor use. When operating this unit, it MUST be placed on a horizontal surface.**

** WARNING**

**This filter unit is not suitable for installation in an area where a water jet can be used, and this appliance MUST NOT be cleaned with a water jet.**

**NOTICE:**

If this filter unit is cleaned with water, disconnect the unit from power source before cleaning and thoroughly dry the filter unit before reconnecting to electrical power source.

 **DANGER**

The optional crumb tray (if equipped) in portable filter systems must be emptied into a fireproof container at the end of frying operations each day. Some food particles can spontaneously combust if left soaking in certain shortening material.

**NOTICE:**

Drawings and photos used in this manual are intended to illustrate operational, cleaning and technical procedures and may not conform to on-site management operational procedures.

**NOTICE**

**IF, DURING THE WARRANTY PERIOD, THE CUSTOMER USES A PART FOR THIS MANITOWOC FOOD SERVICE EQUIPMENT OTHER THAN AN UNMODIFIED NEW OR RECYCLED PART PURCHASED DIRECTLY FROM FRYMASTER/DEAN, OR ANY OF ITS AUTHORIZED SERVICERS, AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THIS WARRANTY WILL BE VOID. FURTHER, FRYMASTER/DEAN AND ITS AFFILIATES WILL NOT BE LIABLE FOR ANY CLAIMS, DAMAGES OR EXPENSES INCURRED BY THE CUSTOMER WHICH ARISE DIRECTLY OR INDIRECTLY, IN WHOLE OR IN PART, DUE TO THE INSTALLATION OF ANY MODIFIED PART AND/OR PART RECEIVED FROM AN UNAUTHORIZED SERVICER.**



YPF95 Series Portable Filtration Systems  
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# YPF95 SERIES PORTABLE FILTRATION SYSTEMS

## CHAPTER 1: INTRODUCTION

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### 1.1 Parts Ordering/Service Information

Place parts orders directly with your local Frymaster/Dean Authorized Servicer. A list of FAS's are available online at Frymaster/Dean's website at: [www.frymaster.com](http://www.frymaster.com). If you do not have access to this list, please contact the Frymaster/Dean service department at 1-800-551-8633 or 1-318-865-1711.

To help speed your order, the following information is required:

<b>Model Number</b>		<b>Type</b>	
<b>Serial Number</b>			
<b>Optional Features</b>			
<b>Item Part Number</b>		<b>Quantity Needed</b>	

### 1.2 Service Information

Call the 1-800-551-8633 or (318) 865-1711 Service Hotline number for the location of your nearest Factory Authorized Servicer. Always give the model and serial numbers of your filter unit. Also, identify if your unit is supplied with or without a heater.

To assist you more efficiently, the following information will be needed:

<b>Model Number</b>		<b>Type</b>	
<b>Serial Number</b>			
<b>Optional Features</b>			
<b>Nature of Problem:</b>			

Additional information (i.e. oil temperature at filter time, time of day and other pertinent information) may be helpful in solving your service problem.

# YPF95 SERIES PORTABLE FILTRATION SYSTEMS

## CHAPTER 1: INTRODUCTION

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### 1.3 After Purchase

In order to improve service, have the following chart filled in by the Frymaster Dean Factory Authorized Servicer who installed this equipment.

Authorized Service Technician / FAS	
Address	
Telephone/Fax	
Model Number	
Serial Number	

### 1.4 Safety Information

Before attempting to operate your unit, read the instructions in this manual thoroughly.

Throughout this manual, you will find notations enclosed in double-bordered boxes similar to the ones below.

#### CAUTION

**CAUTION** boxes contain information about actions or conditions that *may cause or result in a malfunction of your system.*

#### WARNING

**WARNING** boxes contain information about actions or conditions that *may cause or result in damage to your system,* and which may cause your system to malfunction.

#### DANGER

**DANGER** boxes contain information about actions or conditions that *may cause or result in injury to personnel,* and which may cause damage to your system and/or cause your system to malfunction.

**YPF95 SERIES PORTABLE FILTRATION SYSTEMS**  
**CHAPTER 1: INTRODUCTION**

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## **1.5 Service Personnel Definitions**

### **A. Qualified and/or Authorized Operating Personnel**

- Qualified/authorized operating personnel are those who have carefully read the information in this manual and have familiarized themselves with the equipment functions, or have had previous experience with the operation of equipment covered in this manual.

### **B. Qualified Installation Personnel**

- Qualified installation personnel are individuals, firms, corporations, or companies that are responsible for the installation of electrical appliances, either in person or through a representative. Qualified personnel must be experienced in such work, be familiar with all electrical precautions involved, and have complied with all requirements of applicable national and local codes.

### **C. Qualified Service Personnel**

- Qualified service personnel are those who are familiar with Frymaster/Dean equipment and have been authorized by Frymaster/Dean to perform service on Frymaster/Dean equipment. All authorized service personnel are required to be equipped with a complete set of service parts manuals and stock a minimum amount of parts for Frymaster/Dean equipment. A list of Frymaster/Dean Authorized Servicicers is available online Frymaster/Dean's website at: [www.frymaster.com](http://www.frymaster.com). ***Failure to use qualified service personnel will void the Frymaster/Dean warranty on your equipment.***

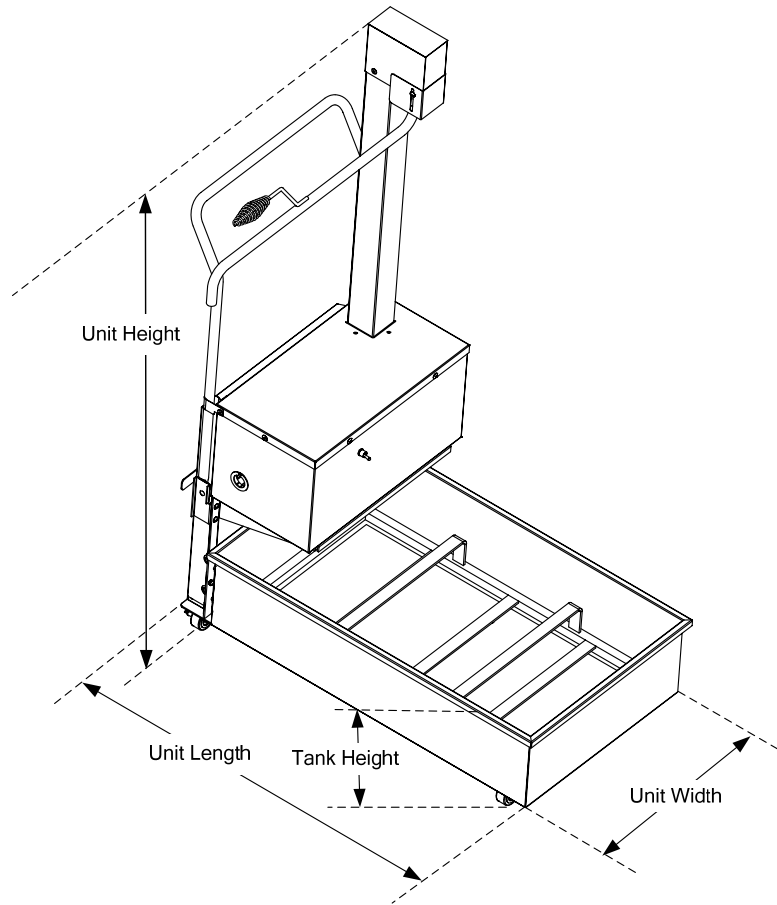
# YPF95 SERIES PORTABLE FILTRATION SYSTEMS

## CHAPTER 2: IMPORTANT INFORMATION

### 2.1 General

YPF95 portable filters can be used with a variety of Frymaster fryers, as well as other manufacturers' equipment. Oil capacity is approximately 105 pounds. Unit specifications are listed below.

Model	Unit Height (inches)	Unit Width (inches)	Unit Length (inches)	Tank Height (inches)	Oil Capacity (pounds)
YPF95	53	18	33 ¼	9	105



YPF95 Series filter unit dimensions (unit and tank heights are measured from bottom of casters to top of unit and tank, respectively).



# YPF95 SERIES PORTABLE FILTRATION SYSTEMS

## CHAPTER 2: IMPORTANT INFORMATION

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### 2.1 General (cont.)

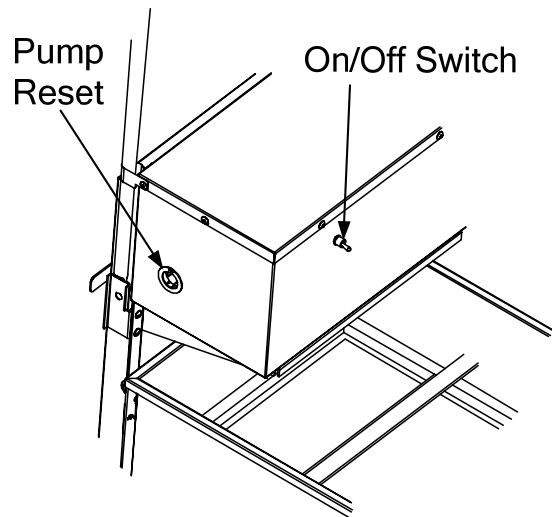
Oil or shortening is gravity-drained from the fryer into the filter, and then filtered through filter paper. Filter powder, which enhances the filtering process, is distributed over the paper prior to filtering.

All units are shipped completely assembled with accessories packed inside the filter pan. All units are adjusted, tested and inspected at the factory before shipment.

#### WARNING

**The on-site supervisor is responsible for ensuring that operators are made aware of the inherent dangers of operating a hot oil filter system, particularly the aspects of oil filtration, and draining/cleaning procedures.**

An ON/OFF switch activates/deactivates the filter pump. An internal backup thermal-overload switch on the pump-motor provides additional protection.



### 2.2 Rating Plate

Information on the rating plate includes model and serial numbers, as well as electrical requirements. The rating plate is located on the back housing, near the electrical receptacle. Have the rating plate information handy when communicating with the factory about a unit or requesting special parts or information. Without rating plate information, proper identification of the unit cannot be confirmed.

## YPF95 SERIES PORTABLE FILTRATION SYSTEMS

### CHAPTER 2: IMPORTANT INFORMATION

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### 2.3 Pre-Installation

**NOTE: Failure to use qualified service personnel will void the Frymaster/Dean warranty.**

- A. Standards: Use of this filter unit must be in accordance with all applicable state and local codes.
- B. Electrical Connections: Domestic YPF95 filter units require a 115V 60 Hz., 15 amp electrical supply. International/CE units require 230V 50 Hz., 7 amp electrical supply. Units are equipped with a grounded male receptacle for use with a 16-3 SJT power cord set. If an extension cord is required, it must be a three-conductor, grounded power cord of at least 16 gauge.

### 2.4 Unpacking the Filter System

Ensure the container is upright. Unpack the filter carefully and remove all accessories from the carton. Do not discard or misplace parts and/or accessories; they will be needed for filter setup and operation. Any accessories or starter kits included with the unit will be packaged inside the filter tank.

After unpacking, immediately check the equipment for visible signs of shipping damage. If such damage has occurred, contact the carrier and file the appropriate freight claims. Do not contact the factory, as the responsibility of shipping damage is between the carrier and dealer or end-user.

If your equipment arrives damaged:

- a. File claim for damages immediately – Regardless of extent of damage.
- b. Visible loss or damage – Be sure this is noted on the freight bill or express receipt and is signed by the person making the delivery.
- c. Concealed loss or damage – If damage is unnoticed until equipment is unpacked, notify freight company or carrier immediately, and file a concealed damage claim. This should be done within 15 days of date of delivery. Retain the shipping container for inspection.

**NOTE: Frymaster does not assume responsibility for damage or loss incurred in transit.**

# YPF95LP SERIES PORTABLE FILTRATION SYSTEMS

## CHAPTER 3: FILTER PREPARATION

### 3.1 Assembling The Filter System

On initial installation and before each use, remove all loose parts from the filter, wash the filter pan and all accessories in hot, soapy water and dry thoroughly.

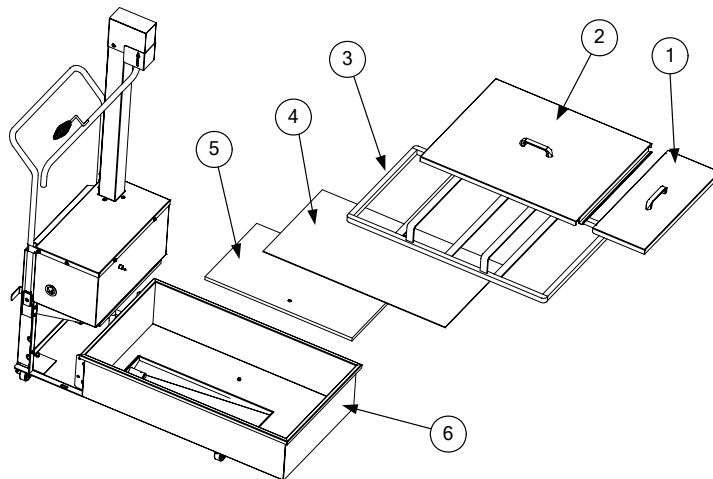
#### **⚠ WARNING!**

**Water or boil-out solution MUST not be allowed to drain into the filter pan or filter system. Irreversible damage will result if water is allowed into the system, and the warranty will be voided.**

YPF95 Series portable filtration systems use a filter support grid, one sheet of filter paper and a hold-down ring to secure the filter paper in place.

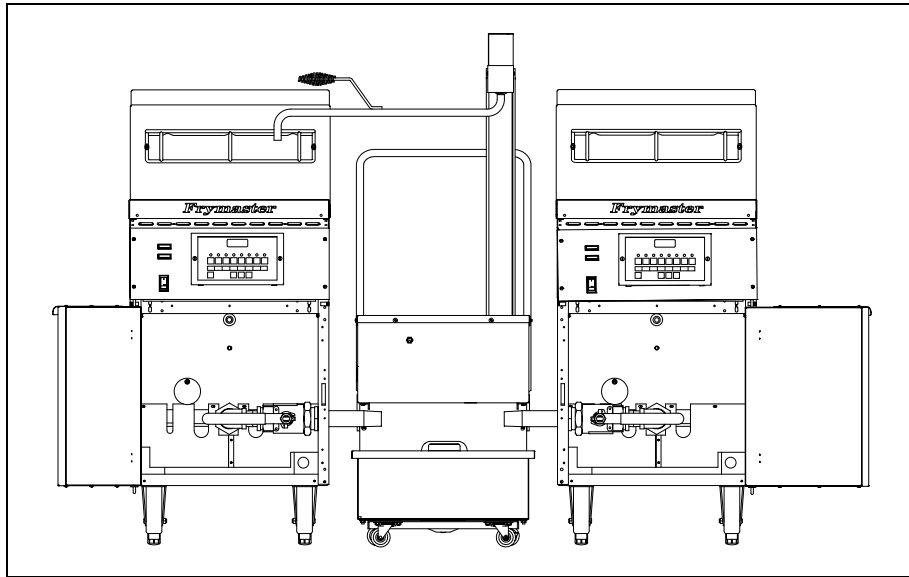
See illustration for proper assembly.

1. Filter Pan Cover Front
2. Filter Pan Cover Rear
3. Hold-Down Ring
4. Filter Paper (one sheet)
5. Screen/Sana Grid
6. Filter Pan Assembly



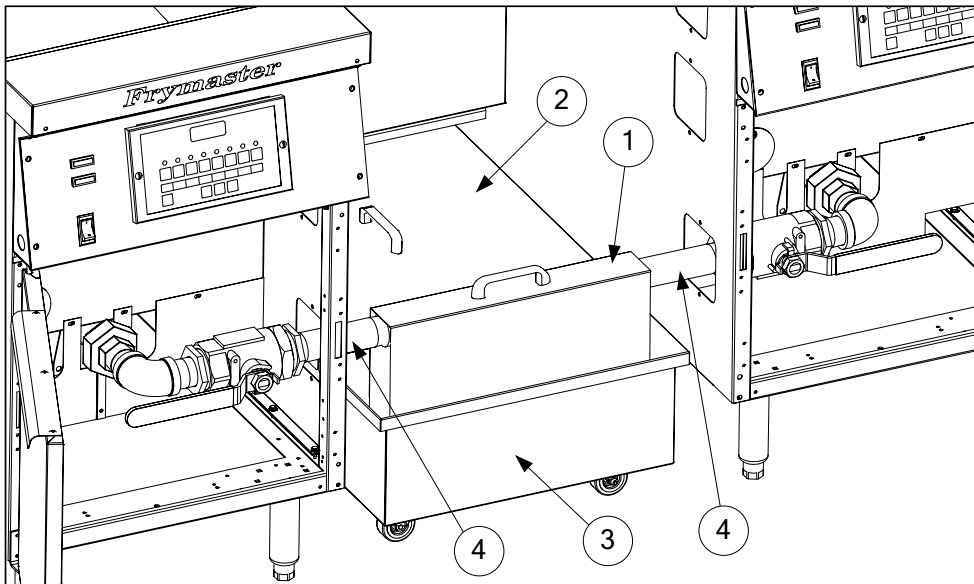
- A. First, place the Sana Grid in the bottom of filter pan.
- B. Place one sheet of filter paper on top of the Sana Grid. Ensure the paper evenly covers the filter pan bottom.
- C. Position the hold-down ring on top of the filter paper securely against the filter pan bottom, forming a tight seal.
- D. Sprinkle 8 ounces of filter powder over the filter paper, distributing the powder as evenly as possible. If filtering a second frypot immediately after the first, add only 4 ounces of filter powder for the second filtering.
- E. Place filter pan covers onto the filter pan assembly.
- F. Position filter in the space between the two fryers. Lock the rear casters to prevent filter from moving out of position during the filtering process.

## YPF95 SERIES PORTABLE FILTRATION SYSTEMS CHAPTER 3: FILTER PREPARATION



YPF95 portable filter positioned correctly between two fryers with rear casters locked in place.

- G. Align the drain pipes over the front filter pan cover. Remove the front cover and replace it with the oil baffle (as shown below). The baffle should sit on the hold-down ring inside the filter pan and will prevent splashing during filtration.



Remove the front filter pan cover and insert the oil baffle to prevent splashing and movement during filtering. The oil baffle fits straight down over the two drain tubes and rests on the hold-down ring frame.

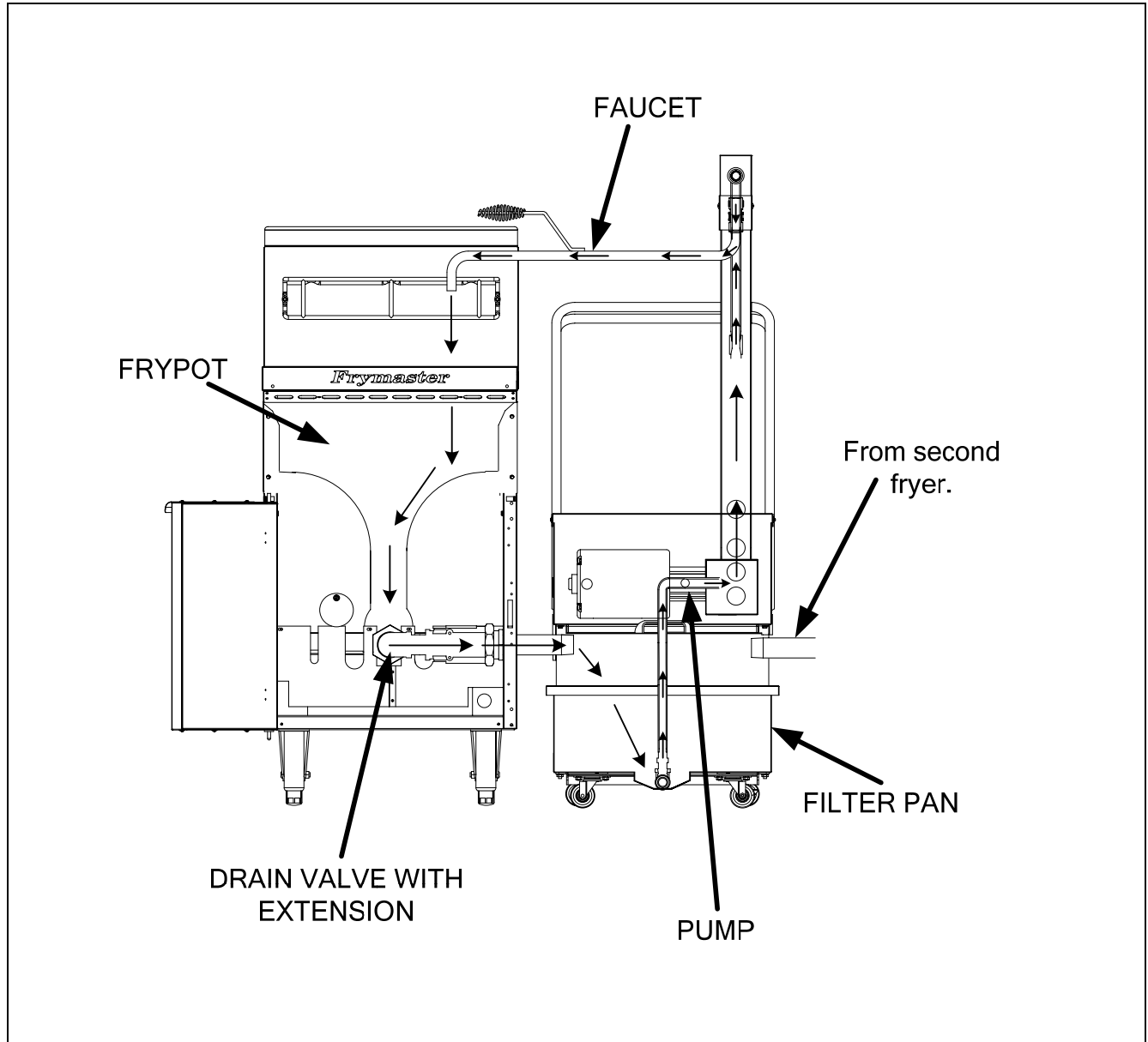
1. Oil Baffle (remove front lid)
2. Filter Pan Cover, Rear
3. Filter Pan
4. Drain Tube (fryer to filter)

# YPF95 SERIES PORTABLE FILTRATION SYSTEMS

## CHAPTER 4: FILTER OPERATION

### 4.1 General

YPF95 Series portable filters are designed to operate primarily as an independent filter unit. Operations always start by ensuring the unit is properly plugged in and situated in the filter space between the fryers. The general layout of a YPF95 Series portable filter with major components identified is illustrated below.



Arrows indicate direction of oil flow during the filtration process.

# YPF95 SERIES PORTABLE FILTRATION SYSTEMS

## CHAPTER 4: FILTER OPERATION

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### 4.2 Filtering Tools

These tools are not required, but are recommended to make the filtering task easier.

- A. Measuring Cup: Used to measure eight ounces by volume of filter powder.
- B. Scrub Brush: To clean sediment and residue from the filter pan and frypot.
- C. Appropriate Clothing.

### 4.3 Filter Preparation

1. Ensure the YPF95 portable filter is positioned between fryer(s) it is being used to filter. The casters must be locked in place and the faucet must be over an appropriate frypot. Remove the front filter pan lid and place the oil baffle over the drain pipes and into the uncovered portion of the filter.
2. Ensure the filter power switch is in "OFF" position prior to connecting to power supply.
3. Plug power cord into electrical outlet. The filter unit is ready for filtering. After filtering, follow instructions in Section 4.4, *Changing Filter Paper*.

 **DANGER**

**The crumb tray (if equipped) in portable filter systems must be emptied into a fireproof container at the end of frying operations each day. Some food particles can spontaneously combust if left soaking in certain shortening material.**

### 4.4 Changing Filter Paper

Filter paper should be replaced after each filter session, and most certainly at the beginning of each workday. If filter paper is replaced once per day, excess sediment should be scraped from the filter paper after each frypot is filtered. Use care not to tear the paper when scraping off sediment. Filter at closing if possible. This ensures the oil is at proper filtering temperature.

**Note:** If filtering at closing, remove and discard the used filter paper in a fireproof container when filter operations are complete. Wash all components in soapy water and dry completely.

Remove and replace the paper as follows:

1. Remove filter covers and/or oil baffle and move the filter away from the fryers and into an open area.
2. Lift the hold down ring out of the filter pan.
3. Roll both ends of the filter paper into the center, ensuring no sediment falls out, and discard.

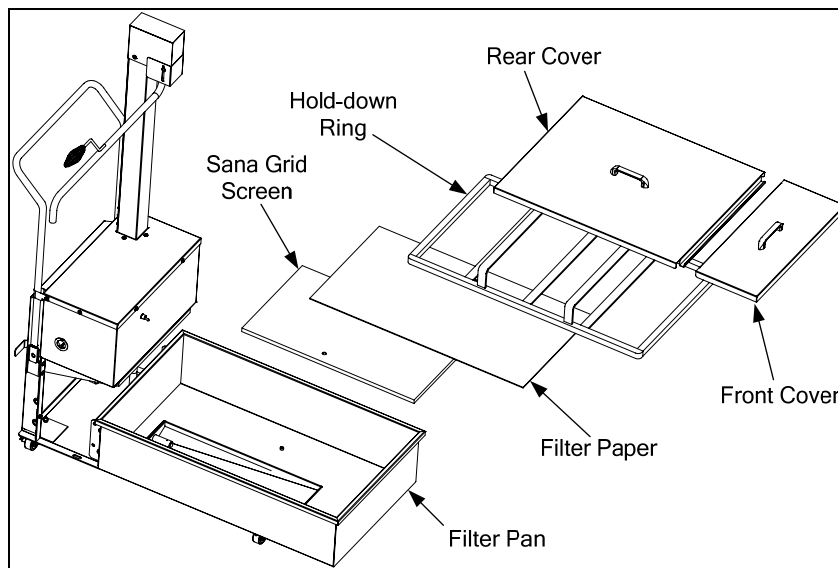
# YPF95 SERIES PORTABLE FILTRATION SYSTEMS

## CHAPTER 4: FILTER OPERATION

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### 4.4 Changing Filter Paper (cont.)

4. Remove and check the Sana Grid for cleanliness and clean if necessary.
5. Check the filter-pan for cleanliness and clean if necessary; check the drain ports at the bottom rear of the filter pan and clear any solidified shortening from the opening.
6. Replace the Sana Grid and place a new sheet of filter paper on top of the screen.
7. Replace the hold-down ring in the filter pan on top of the filter paper.
8. Measure 8 ounces of filter powder and distribute evenly over the surface of the paper.
9. Replace the filter pan covers and slide it back into place between the appropriate fryers. Plug in the filter. It is now ready for operation.



Filter assembly.

### 4.5 Unit Operation

When filtering, follow these steps:

1. Follow the appropriate instructions in Sections 4.3 and 4.4 to prepare the filter unit for operation.
2. Position the oil baffle over the drain pipes extending from the side of each fryer. It should sit on the hold down ring in the bottom of the filter pan.
3. Turn the fryer main power switch to the "OFF" position.

**YPF95 SERIES PORTABLE FILTRATION SYSTEMS  
CHAPTER 4: FILTER OPERATION**

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### 4.5 Unit Operation (cont.)

** DANGER**

**Do not leave filter unit unattended during the filtering operation.  
Avoid spilling hot oil onto floor surfaces. When draining fryer into filter, never  
exceed the maximum capacity of the filter pan.**

** DANGER**

**The oil temperature of the fryer to be filtered should be approximately 350°F (175°C).  
Position drain handles properly prior to operating the filter unit. Failure to do this  
can result in burn injury to the user.**

4. Open the drain valve and allow the frypot oil to drain into the filter pan.
5. Ensure that the YPF95 filter faucet is located over the correct frypot. Turn the filter switch "ON" to begin pumping filtered oil back into the fryer. Allow the oil to recycle through the fryer for a few seconds to wash out sediment on the bottom of the frypot before closing the drain valve.

**NOTE: NEVER LEAVE THE FILTER SYSTEM UNATTENDED WHILE FILTERING!**

6. When filtering is complete, close the drain valve handle. It takes approximately 5 to 7 minutes for the filter to pump all the oil back into the fryer.
7. Before shutting off the filter, allow the pump to run for 10-15 seconds after air starts to sputter through the faucet. Clearing residual shortening or oil from the return lines reduces the likelihood of clogged lines.

**NOTE:** After filtering, scrape off debris and sediment accumulated on the filter paper and discard into a fireproof container.

** CAUTION**

**If using solid shortening, the return hose must be completely drained after filtering,  
or the shortening will solidify and plug the hose or oil return lines as it cools.**

**NOTE:** If filtration operations problems are encountered during use, please refer to [Chapter 6](#) in this manual.



# YPF95 SERIES PORTABLE FILTRATION SYSTEMS

## CHAPTER 5: PREVENTATIVE MAINTENANCE

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### 5.1 General

Cleaning operations fall into three general categories:

- Wiping unit clean, interior and exterior, after each filter session.
- Cleaning, changing filter paper and preparing the unit for the next day's business.
- Weekly cleaning to remove oil deposits and other particles that were previously missed.

 **WARNING**

**Do not use water jets to clean this equipment. To do so will damage the unit and void the warranty.**

 **WARNING**

**Never operate the filter unit unless cooking oil is at operating temperature.**

### 5.2 Each Filter Use

Each time the portable filter is used:

- Wash down the insides of the filter pan with hot oil during the filtering process. **DO NOT** allow excessive residue buildup to occur inside the filter pan.
- Change filter paper after each filter session or at the end of the day. Scrape sediment from filter paper after each frypot is filtered within a filter session. Do not filter more than three fryers per one sheet of filter paper.
- Wipe up any oil which may have splashed or spilled.
- Wipe all exterior surfaces of the filter unit.

 **WARNING**

**Do not run water or boil-out solution through the portable filter. Doing so will cause irreparable damage to the pump, and void the warranty.**

## YPF95 SERIES PORTABLE FILTRATION SYSTEMS

### CHAPTER 5: PREVENTATIVE MAINTENANCE

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#### 5.3 Daily: Close Of Business

At the close of a working day, filter the oil in all fryers. When the last fryer is finished, follow these steps:

1. Ensure the pump lines are clear by running the filter pump for an additional 10–15 seconds after the faucet begins to bubble.
2. Discard the filter paper in a fireproof container after use.
3. Remove the filter pan cover and hold-down ring assembly, and then remove the filter paper and Sana Grid.
4. Wash all filter components with soapy water and rinse.
5. Dry all filter parts and the filter pan thoroughly before reassembling.
6. Check all fittings on the filter unit and ensure that they are properly tightened.

 **DANGER**

**The crumb tray (if applicable) in portable filter systems must be emptied into a fireproof container at the end of frying operations each day. Some food particles can spontaneously combust if left soaking in certain shortening material.**

#### 5.4 Weekly

Follow the same procedure as for "Daily", with these additional steps:

- Wash the filter pan with hot, soapy water and a brush. Dry and reassemble with new filter paper.
- Clean thoroughly under, around, and behind the fryers and filtering area.
- Do not operate motor/pump until all traces of water have been removed from the pan. Under no circumstances should water or boil-out solution be allowed to enter the pump housing; irreparable damage will result, and all warranties will be voided.
- Check the connections of the inlet lines and tighten if lines become loose or start to leak oil.

# YPF95 SERIES PORTABLE FILTRATION SYSTEMS

## CHAPTER 6: TROUBLESHOOTING

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### 6.1 Operating Problems

Plugged lines and plugged filter paper account for over 90 percent of filtration system malfunctions. A general troubleshooting chart included in this chapter provides systematic instructions to assist the operator in diagnosing common malfunctions. Contact a factory-authorized servicer for troubleshooting beyond the scope of the operator.

#### A. Plugged Lines

To guard against plugged lines when using solid shortening, let the faucet sputter for about 10-15 seconds at the end of each filter cycle. This will allow air to move through the lines and keep them from becoming plugged.

#### B. Filter Powder and Plugged Paper

Improper use of the filter powder will cause filter paper to become plugged, sealed by a layer of filter powder and debris. The first indication of paper plugging is a slow oil flow return rate and a surging, jerking in the filter unit. To correct this, review the instructions for the correct use of filter powder, and change the filter paper more frequently. When filtering several fryers prior to changing paper, ensure that excess sediment is scraped off the filter paper after filtering each frypot. If plugged paper remains a problem, review the chart in section 6.2 for proper diagnosis.

### 6.2 General Troubleshooting

The following chart contains information to assist the user in diagnosing the most common malfunctions with portable filtration systems. Possible solutions and/or corrective actions are given for each scenario.

If the malfunction cannot be diagnosed using the information in this section, contact your Factory Authorized Servicer for repairs.



**Use extreme care when testing electrical circuits. Live circuits will be exposed.**

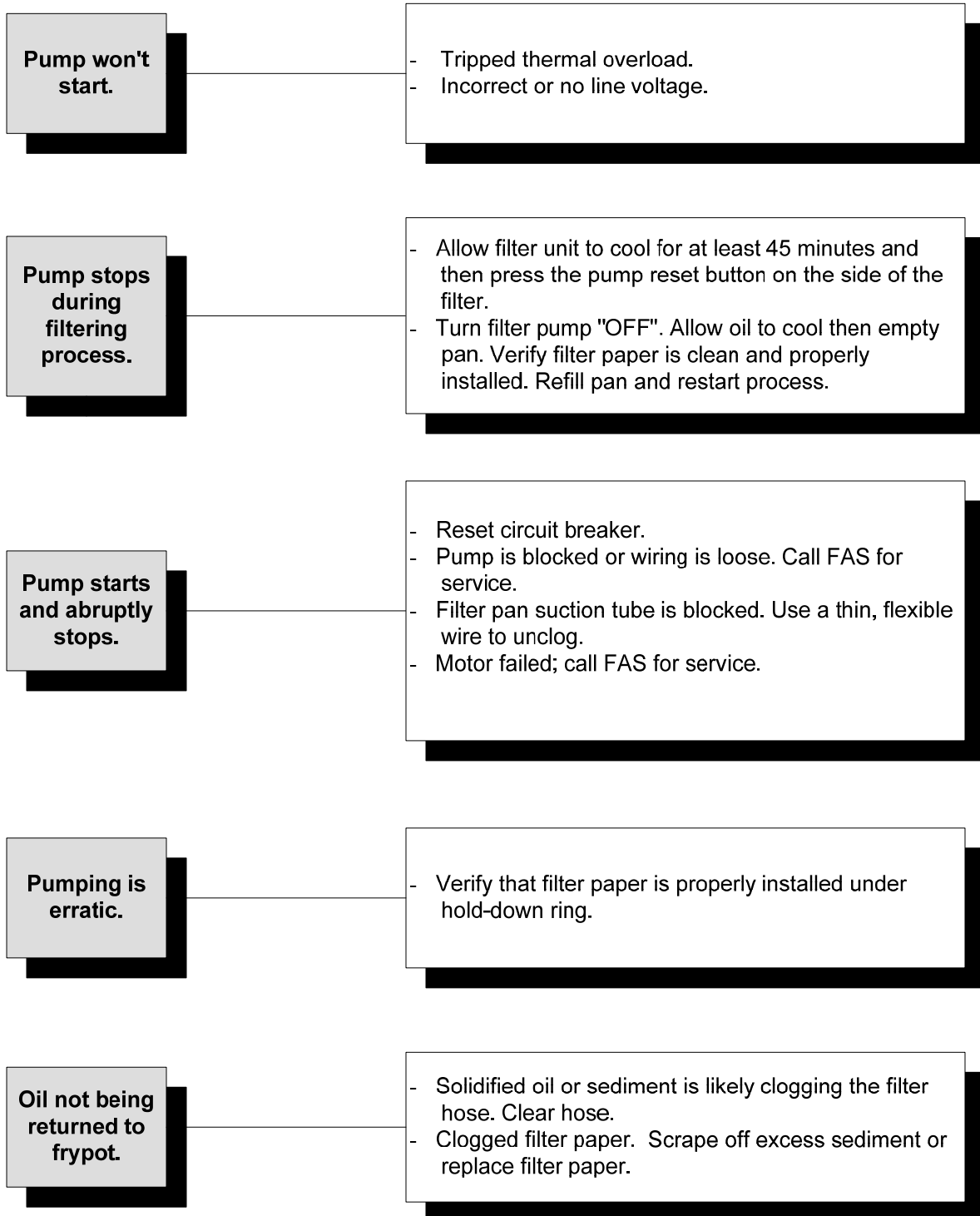


**Inspection, testing and repair of gas or electrical equipment should be performed by qualified personnel.**

YPF95 SERIES PORTABLE FILTRATION SYSTEMS  
CHAPTER 6: TROUBLESHOOTING

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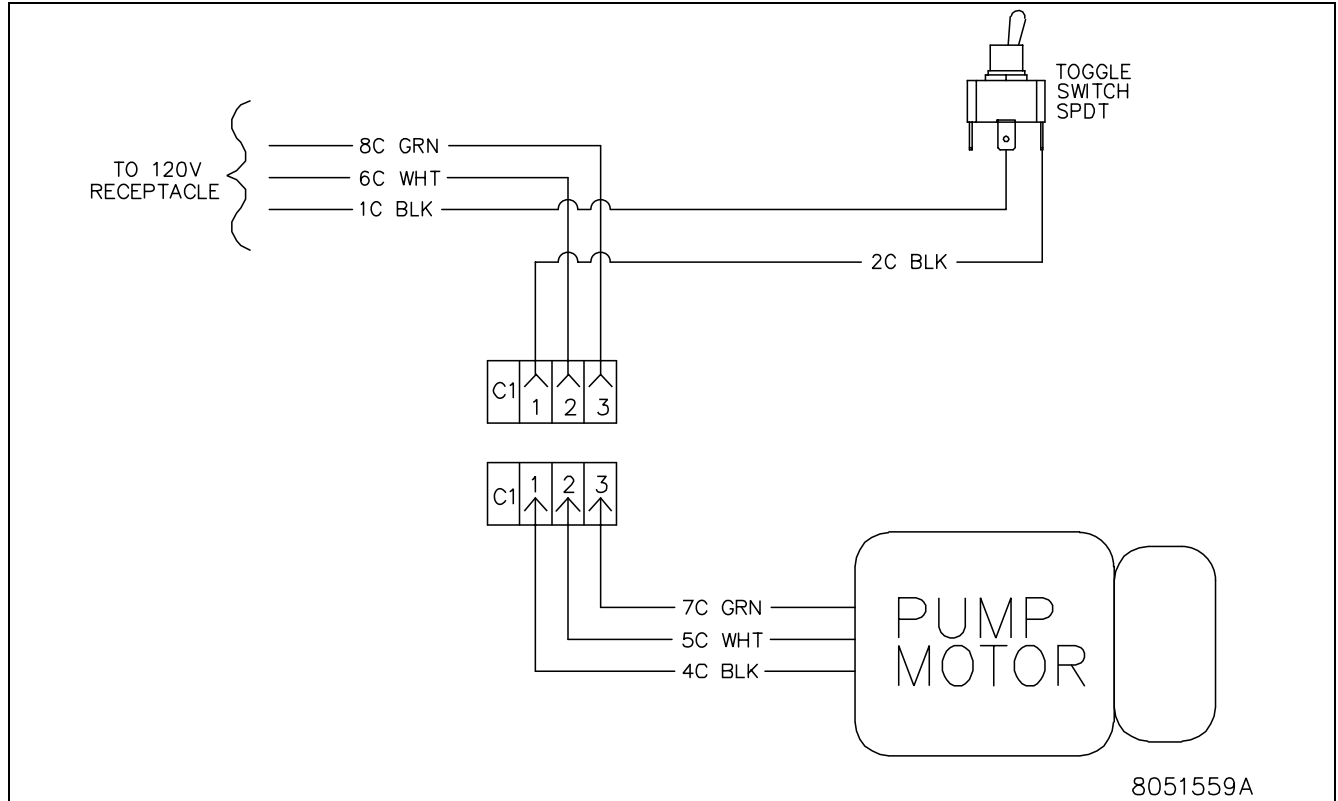
## 6.2 General Troubleshooting (cont.)



YPF95 SERIES PORTABLE FILTRATION SYSTEMS  
CHAPTER 6: TROUBLESHOOTING

6.3 Wiring Diagram

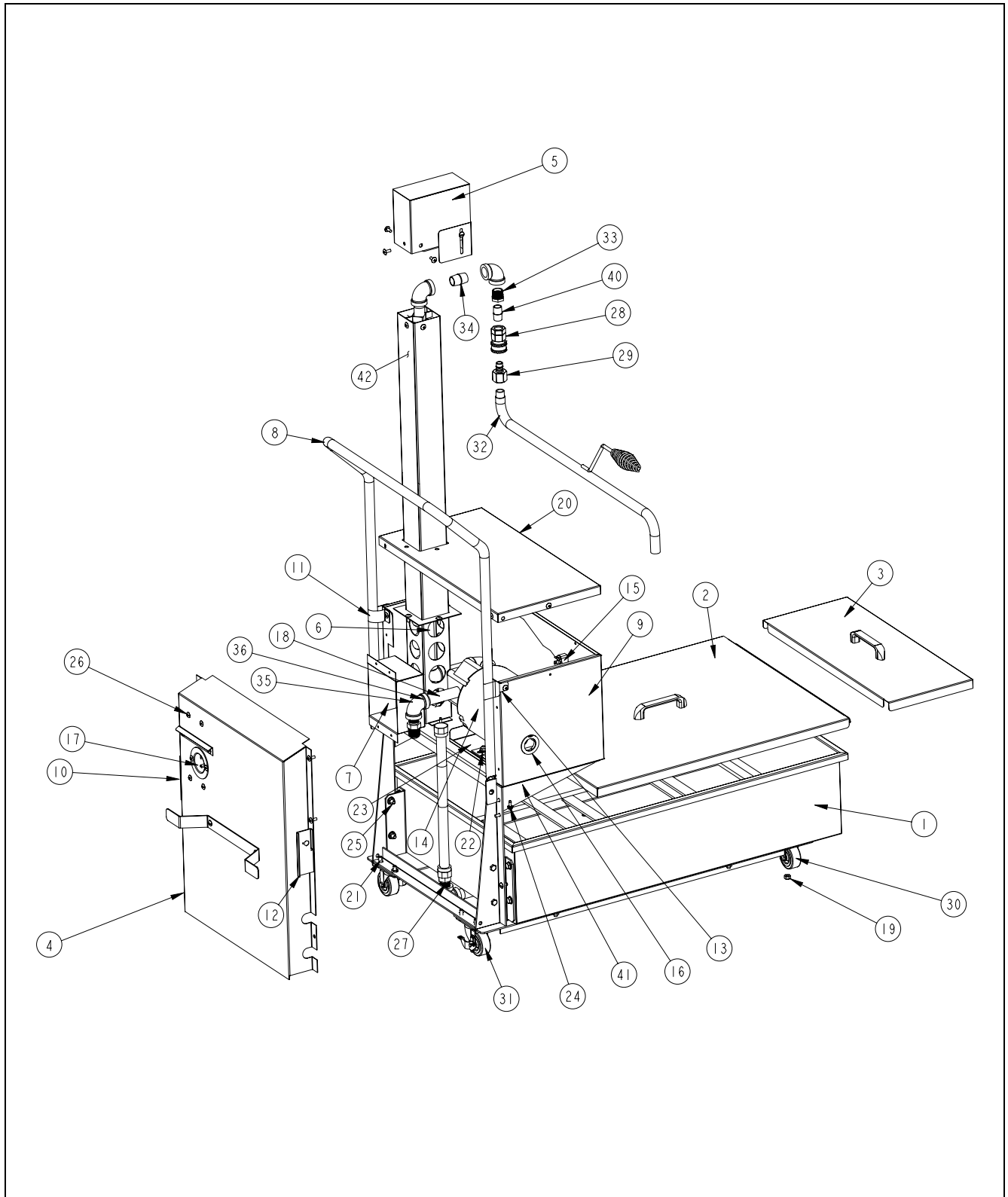
6.3.1 YPF95 120V Wiring



# YPF95 SERIES PORTABLE FILTRATION SYSTEMS

## CHAPTER 7: PARTS LIST

### 7 Main Components



**YPF95 SERIES PORTABLE FILTRATION SYSTEMS  
CHAPTER 7: PARTS LIST**

**7 Main Components**

Item	Part #	Description
1	106-4589	Filter Pan Assembly
	200-8685	Sana Grid Screen
	211-8703	Stiffener, Pan Frame, Left
	212-8703	Stiffener, Pan Frame, Right
	809-0417	Nut, Flange, ¼"-20, Serrated
	810-1057	Flex Line, 5/8" OD x 13" Long
	810-1668	Adaptor, Male, 5/8" OD x ½"
	813-0062	Elbow, ½", 90°, Black Metal
	823-5022	Hold Down Ring
	823-5057	Filter Pan
2	106-4608	Filter Pan Lid, Rear (larger)
	824-1459	Lid, Filter Pan
	810-0180	Handle, Filter Pan Lid
	809-0918	Screw, 10-24 x ½"
	809-0191	Washer, ¼" Spring Lock
3	106-8342	Filter Pan Cover, Front (smaller)
4	106-4610	Rear Panel, Filter
5	106-4613	Cover Assembly, Top of Arm
6	106-4647	Plumbing, Oil Return
7	200-8887	Cover, Filter Switch
8	810-3364	Handle, Filter Unit
9	230-3558	Pump Housing
10	231-3565	Bracket, Handle, LT
11	231-3566	Clip, 5/8", Handle, LT
12	232-3565	Bracket, Handle, RT
13	232-3566	Clip, 5/8", Handle, RT
14	826-1712	Motor 115V, 60 Hz
*	826-1270	Motor 230-240 VAC
*	826-1264	Pump
15	807-1041	Switch, Toggle, 120V, 15A
16	807-1043	Bushing, 1.06 ID Heyco
17	807-1219	Receptacle, 120V, 3 wire
18	807-2469	Bushing, 1" ID, Heyco
19	809-0059	Nut, Grip ¼"-20 x ¾"
20	824-1460	Cover, Housing Top
21	809-0131	Screw, Hex Head ¼"-20 x ¾"
22	809-0189	Washer, ¼" SAE Plain

**YPF95 SERIES PORTABLE FILTRATION SYSTEMS  
CHAPTER 7: PARTS LIST**

**7 Main Components**

<b>Item</b>	<b>Part #</b>	<b>Description</b>
23	824-1479	Plate, Filter Pump
24	809-0412	Screw, #10-1/2, Hex Head
25	809-0417	Nut, Flange, 1/4"-20 Serrated
26	809-0449	Screw, #10 x 1/2", Phillip's Truss Head
27	810-1668	Adaptor, Male 5/8" OD x 1/2"
28	810-2699	Coupling, Quick Disconnect, Snaptite
29	810-2700	Nipple, Quick Disconnect, Snaptite
30	810-2805	Caster, 2", Filter Pan
31	810-2806	Caster, 2" with Brake, Filter Pan
32	810-2957	Tubing, Faucet, Over-the-Top
33	813-0006	Bushing, Hex 1/2" to 3/8" NPT, Black Metal
34	813-0022	Nipple, 1/2" x Close NPT, Black Metal
35	813-0062	Elbow, 1/2", 90°, Black Metal
36	813-0093	Nipple, 1/2" x 4" NPT, Black Metal
40	813-0625	Nipple, 3/8" x Close NPT, Black Metal
41	823-5026	Frame, Portable Filter
42	823-5027	Tube, Oil Return
*	813-0165	Elbow, Street, 1/2" x 1/2" NPT, 90°, Black Metal
*	813-0247	Nipple, 1/2" x 3.50 NPT, Black Metal Pipe
*	813-0265	Nipple, 1/2" x 2.50 NPT, Black Metal
* Not Illustrated		



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