

Installation, Operation, and Troubleshooting Manual

Waste Oil Pump Station (WOPS)



DANGER: Please read this operation and servicing manual thoroughly before installing, servicing or using this equipment. Failure to properly install, service or use this equipment, or alteration of this equipment, can cause serious property damage, injury or death.

Models

WOPS-NA
WOPS-NA-R

About this manual

Store this manual in a safe place for future reference.

About Frontline International, Inc.

- Through a dedication to the development, manufacture, and delivery of quality cooking oil management systems, Frontline International, Inc. remains a leading global source for equipment solutions that safely and efficiently dispense, contain, monitor, extract, transport, or filter cooking oil for immediate on-premises recycling and use.
- A stakeholder-focused organization, Frontline’s sustainability relies on initiatives that benefit associates, customers, and community – from responsible manufacturing techniques to conservation of resources to performance metrics.
- Reliably backed by our valued network of service and installation experts, our branded and custom products enhance productivity, improve operations, and save costs for professionals within foodservice, hospitality, and other markets around the world, every day.

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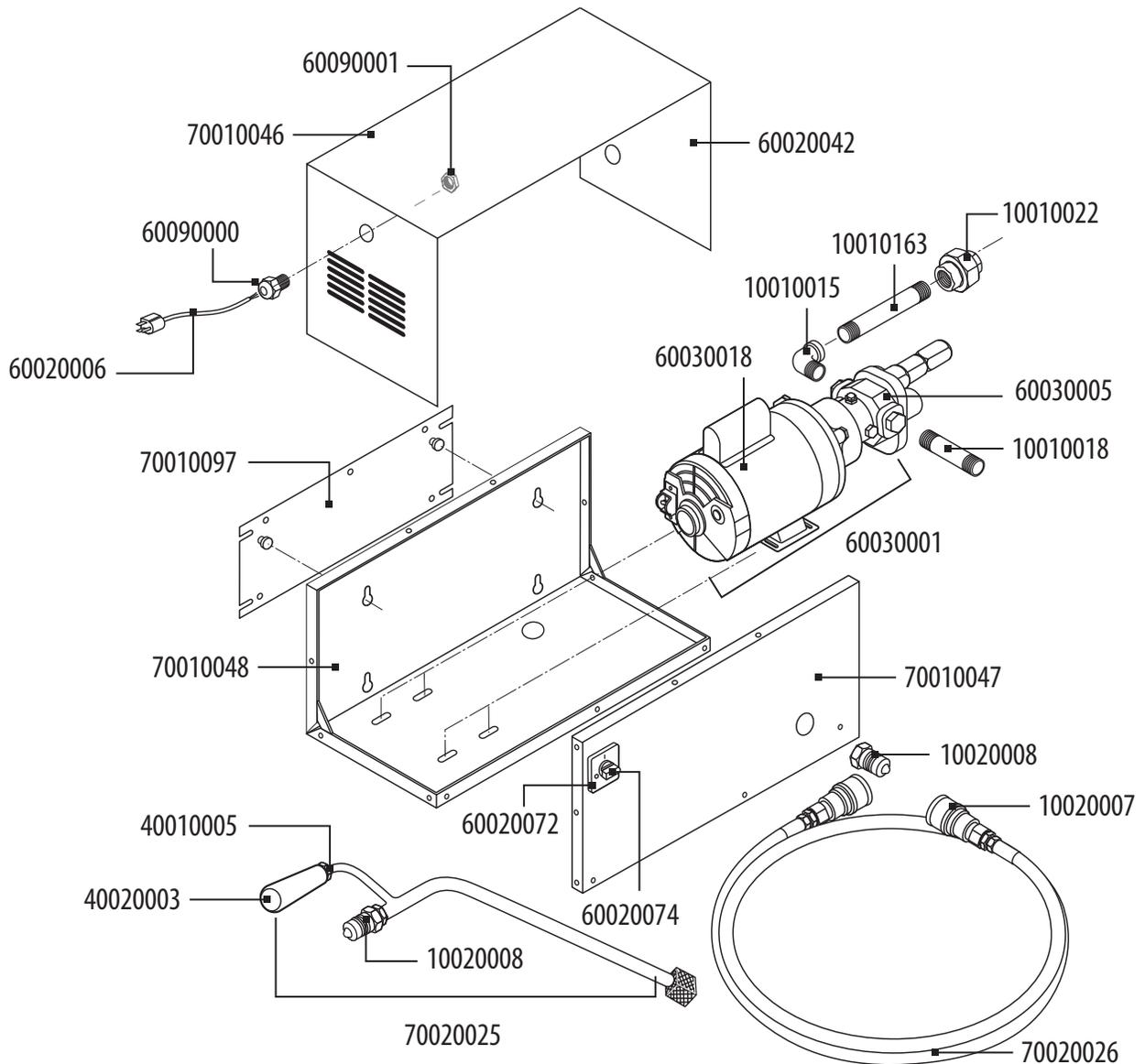
Record your model and serial numbers

Find the model and serial numbers between the caddy handle at the rear of the motor.
Record the numbers in the following space for warranty and parts information.

Model Number: _____

Serial Number: _____

Parts View



Waste Oil Pump Station Part Numbers and Part Descriptions

10010015	3/4" Galvanized 90 ST Elbow	60020006	Power Cord	70010046	WOPS Front Skin
10010018	3/4" x 4" Quick Disconnect Nipple	60020042	1 1/4" x 1-7/16" Nickel Plated Plug	70010047	WOPS Upper Skin
10020008	3/4" Quick Disconnect Nipple	60020072	Front Mount ON/OFF Switch	70010048	WOPS Base
10010022	3/4" Galvanized Union	60020074	Replacement Knob & Legend	70010097	WOPS Mounting Plate
10010163	3/4" x 1/2" Galvanized Nipple	60030001	3/4" HP Motor with SS Gear Pump	70020025	WOPS Wand
10020007	3/4" Quick Disconnect Coupler	60030005	WOPS Pump Assembly Only	70020026	WOPS Hose
10020008	3/4" Quick Disconnect Nipple	60030018	3/4" HP Motor Only		
40010005	1/2" 13 Hex Nut	60090000	1/2" Domed NPT Cord Strain Relief		
40020003	Replacement Black Handle	60090001	1/2" NPT Cord Relief Nut		

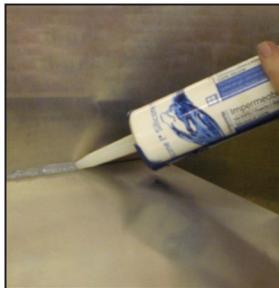
Installation

Follow these steps when installing your unit.

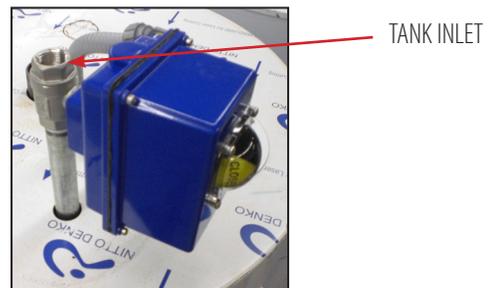
1. Find the desired location for mounting the pump station.
2. Install 6 heavy-duty wall anchors.
3. Attach the pump station (weight, 70 pounds) to the wall by sliding the unit over the mounting bolts in the wall into mounting slots on the back of the unit.



4. Seal the pump station to the wall using silicone caulk.



5. With the pump station mounted to the wall, plumb the main trunk line (usually located in the ceiling) going from the outlet on the pump station to the valve on the top of the containment tank using $\frac{3}{4}$ " black pipe.
6. Maintain a slope of $\frac{1}{4}$ " per foot to tank.



Operation

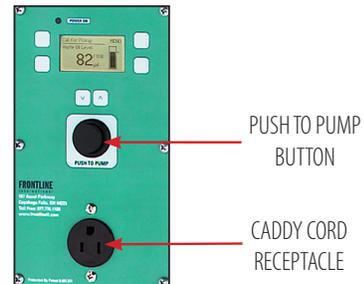
IMPORTANT – You must complete all operations with proper safety gear that includes eye goggles, hot oil gloves, and a hot oil apron.



Follow these directions when operating the unit.

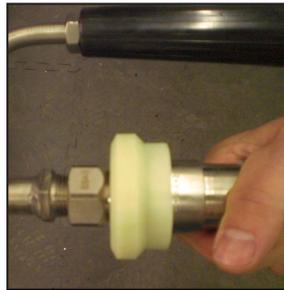
1. Prepare the fryer, pump station, and tank by following these steps.

- A. Check the direct-plumbed system control panel before proceeding.
 - Be sure that the display screen is blue. (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.)
 - When the screen turns green, the tank is $\frac{3}{4}$ full, and a call for pickup should be made.
 - When the tank is full, the screen will turn red and will read “Tank Full.”
 - If the red “Tank Full” light is ON, 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.



IMPORTANT – Never leave unattended.



PUMP ON/OFF
SWITCH

- 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. Turn off the pump.
- H. Clean the screen on the end of the nozzle.
- I. Wipe off and store the nozzle and hose.
- J. Clean and prepare the fryer vat for fresh shortening.
- K. Consult your fryer manual for complete instructions.

Troubleshooting

Find your problem in this table and follow corrective actions as indicated.

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
WOPS will not run.	The motor is not turned ON.	Turn the motor ON with the switch.
	WOPS motor reset switch has tripped.	Press the motor reset switch behind the motor reset cover on the WOPS.
	The power cord is not plugged in.	Be sure the power cord is completely plugged into the receptacle.
	The power outlet has lost power.	If there is no power to the outlet, make sure the circuit breaker has not tripped or that the outlet is not on a switch that has been turned off.
WOPS motor runs but oil will not pump.	Disconnect fittings are not properly connected.	Make sure the female disconnect fittings are properly connected to the male fittings.
	Hose may be plugged with grease.	Run the hose under hot water to liquefy any grease that may be clogging the hose.
	Plumbing may be plugged with grease.	Plumbing needs to be checked for clogs. Make sure the oil being discarded is in a liquid state.
	Tank is FULL.	Have the tank emptied.
Call 330-861-1100 if you have checked all of the above and oil still will not pump.		

Warranty

Limited Warranty for Frontline International, Inc. Appliances

Subject to the following conditions, Frontline International Inc. makes the following limited warranties to the original purchaser only for Frontline International appliances and replacement parts:

NEW EQUIPMENT: Any non-user part of a new appliance, except lamps, that proves to be defective in material or workmanship within one (1) year from date of original shipment will be repaired or replaced without charge FOB factory, Cuyahoga Falls, Ohio, or FOB authorized distributor. Non-user parts on systems specifically include heater, level switch, and the control panel. Motors, pumps, and customer abuse will not be covered by this warranty.

REPLACEMENT PARTS: Any appliance part, except lamps, that proves to be defective in material or workmanship within ninety (90) days from the date of original installation will be repaired or replaced without charge FOB factory, Cuyahoga Falls, Ohio, or FOB authorized distributor.

This warranty for new equipment parts covers the repair or replacement of the defective part and any labor charges for the removal and installation of any non-user part specified above. Replacement parts do not have any labor coverage.

Notes
