

MODEL LS-1 SERIES

ANODIZED ALUMINIUM PORTABLE VACUUM FILTER MACHINE

Getting even more from your frying program



USER MANUAL

Anodized Aluminum

**MODELS: LS-1-60
 LS-1-100**

Retain this manual for future reference.



TO OUR VALUED CUSTOMERS

Thank you for purchasing a Filtercorp portable cooking oil filter. Filtercorp is a leading manufacturer of premium quality cooking oil filter equipment. We are proud of our reputation for quality and our commitment to customer satisfaction.

To get the maximum benefit this equipment can deliver, please read this User Manual and Instruction Sheet and watch the FRYING OIL MANAGEMENT DVD that was included with this appliance. Ensure anyone using this equipment is familiar with the information in this Manual and Instruction sheet and in the DVD.

We are here to help support you should you need help. Our technical support center is staffed by experienced technicians eager to help you. Our Customer Service number is (800)473-4526, and we are available 8:00 am (pst) to 4:00 pm (pst).

Sincerely,

Robin D. Bernard

President



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INTRODUCTION

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

The LS-1 Portable Filter is designed to remove food and other solids from the cooking oil used in your deep fat fryer.

For best results use *SuperSorb*[®] CarbonPads.

The LS-1 Filter rolls easily for use wherever it is needed and can easily be stored out of the way. The low profile allows the unit to roll directly under the drain valve outlet extension pipe on the fryer. This design makes it easier to drain the fryer.

! ATTENTION

This product has been certified as commercial cooking equipment and is intended for professional use only and is to be operated by qualified personnel only.

A Filtercorp Authorized Service Center (FASC) should perform maintenance and repairs. Installation or repairs by unqualified personnel may void the manufacturer's warranty.

! WARNING

Improper installation, adjustment, alteration, and/or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing, servicing or troubleshooting this equipment.

Do not use LS-1 Filter to transport hot cooking oil to discard storage.

! NOTICE

If, during the warranty period, the customer uses a part for this Filtercorp equipment other than an unmodified new or recycled part purchased directly from Filtercorp, or any of its Authorized Service Centers, and/or the part being used is modified from its original configuration, this warranty will be void. Further, Filtercorp 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 service center.

If, during this warranty period, the customer uses this equipment for purposes other than to filter cooking oil, this warranty will be void.



DESCRIPTION & CONSTRUCTION

The LS-1 is a portable filter machine for filtering hot cooking oil in the restaurant industry. The LS-1 comes in two sizes – the **LS-1-60** with a 60 lb. oil capacity and the **LS-1-100** with a 100 lb. oil capacity. It has been designed to utilize Filtercorp's **SuperSorb® CarbonPad**.

The **SuperSorb® CarbonPad** is widely acknowledged to be the finest filtration system for cooking oils, giving the operator significant savings in oil usage and the best food quality results.

The LS-1 includes features to make the filtration of hot cooking oil as easy and effective as possible. Included are a removable pan for ease of clean up and a sturdy frame for long life and durability.

Frame	Anodized Aluminum Construction
Pan	Welded Anodized Aluminum construction with integrated handles for easy removal and cleaning.
Motor	Rugged 1/3 Horsepower UL and NSF approved motor and gear pump designed for long life.
Electrical Controls	All electrical controls are UL approved and designed to give reliable performance.
Hoses	Half inch diameter, Teflon lined, covered hoses having UL and NSF approvals.
Nozzle	Filtercorp's uniquely designed stainless nozzle is designed to reduce splashing while providing a spray that helps in washing the walls of the fryer during filtering.



SAFETY & INSTALLATION

Product Safety

Safety is of utmost importance when working with heated cooking oils. Throughout this manual you will see the word **WARNING** which means there is potential danger of equipment damage or personal injury.

Read all instructions thoroughly before installing or operating this equipment.

Inspection and Setup

1. Your LS-1 will arrive crated for shipping.
2. Before removing the LS-1 from the crate, inspect the crate for damage. If damage is seen, please contact the delivering carrier.
3. After inspecting, remove the LS-1 from the crate. You will find that the filter is already completely assembled. Simply hook up the hoses and plug in the electrical cord.
4. Check to make sure the following items are included in the crate:
 - Return hose assembly
 - Unifit (pad-holder) assembly
 - Carton of 10-day supply **SuperSorb® CarbonPads**
 - 12-foot, 110 v, 3-prong electrical power cord
 - Frying Oil Management DVD
 - 3" pad scraper
 - Monthly Frying Oil Log (Wall Chart)
 - Frying Oil Maintenance Tips
5. You are now ready to filter. **WARNING** – **Always follow the operating instructions in this manual when operating the filter.**

Note: The LS-1 is equipped with a 12-foot oil-proof electrical power cord with ground. **WARNING** – **This ground is to protect the operator from electrical shock in the event of an equipment malfunction. DO NOT remove or tamper with the ground feature!**



OPERATING INSTRUCTIONS

The LS-1 has been designed to operate very simply. It is designed as a one-way filter having a simple on/off switch to engage the motor. The quick-disconnect fitting allows for only one-way hook up of hoses.

1. Put a **SuperSorb® CarbonPad** into the **Unifit® PadHolder**. (The **Frying Oil Management** DVD shows step by step installation) Place the **Unifit® PadHolder** into the bottom of the filter pan. **WARNING – Always wear splash goggles or face shield, protective gloves, and appropriate protective safety wear.** (See Accessory Section of this manual).
2. Check fryer vat capacity and oil volume to ensure cooking oil does not overflow the pan. **WARNING – The LS-1-60 can hold 60 lbs of cooking oil and the LS-1-100 can hold 100 lbs of cooking oil. Do Not try to filter a fryer with a larger capacity than the LS-1 Filter.**
3. Attach the drain extension of the fryer to the fryer drain. **WARNING – The end of the drain as well as other parts of the fryer and filter may be hot! Use protective gloves.**
4. Roll the LS-1 to the fryer; making sure the fryer drain extension drains into the pan. **WARNING – Always position the filter so that the filter pan is in the proper position beneath the drain. This will prevent heated cooking oil from splashing on the floor.** Plug in the LS-1 electrical cord.
5. Open the fryer drain valve slowly, draining the cooking oil from the fryer into the filter pan.
6. Make sure the return hose is hooked up and the nozzle is placed into the fryer. Push the on/off switch to “on” position.
7. As the cooking oil is filtered through the **SuperSorb® CarbonPad** and returned to the fryer, use the nozzle with returning oil to wash down the sides of the fryer.



OPERATING INSTRUCTIONS (cont.)

8. Once the sides of the fryer are washed down and the bottom of the fryer is clean of all food debris, close the fryer drain valve. Pump all remaining oil from the LS-1 filter back into the fryer. Push the on/off switch to the off position. **WARNING** – Never attempt to remove or disconnect hoses when the filter motor is operating.
9. Filter cycle is now complete. Move to the next fryer vat and repeat the process – Steps 2 – 8.
10. When finished with filtering the final fryer vat, continue to pump a small amount of air through the pump/motor assembly to ensure cooking oil is not left in the hoses or pump.
11. Cleaning (**CAUTION—Wait for Filter to cool before cleaning!**):
 - Unplug the main power cord
 - Disconnect inlet suction tube at lower quick-disconnect ring
 - Remove unifit pad holder assembly
 - Discard used CarbonPad into trash bin
 - Disconnect the return hose from upper quick-disconnect ring
 - Prior to storing hose drain excess cooking oil from hose by holding nozzle of filter hose over fryer and lifting opposite end of return hose
 - Clean the inside of the pan and wipe dry. **CAUTION—During cleaning DO NOT pump water with the filter pump.**



FRYING OIL MAINTENANCE

Cooking

1. Cooking temperature not to exceed 360F/185C. Preferably less than 350F/175C.
2. Never turn fryer temperature up, before or during a busy period.
3. Turn fryers down or off when not in use. Cover fryers not in use.
4. Never load baskets over a fryer. Never salt food over a fryer.
5. Cook similar foods in the same fryer and separate food types if possible.
6. Skim the fryers often.
7. Add make-up oil often. Do not allow the fryer to be under-filled. Do not over-fill fryers.
8. Never cascade, or downstream oil. Never add old cooking oil to new cooking oil.

Filtering

1. Filter each and every day. (Each day of filtering missed, cuts 1 to 2 days of oil-life.)
2. Use a new **SuperSorb® CarbonPad** each day.
3. It is preferable to filter at the close of business, or after peak periods.
4. Ensure that no water is in the filter pan before inserting a **SuperSorb® CarbonPad**.
5. Turn fryer off, however, filter while cooking oil is still hot (not less than 280° F).
6. If there are multiple fryers being used, filter the newest cooking oil first, oldest cooking oil last.
7. After draining cooking oil into the filter, wait 2-3 minutes before turning on the pump. Use this time to clean the fryer. Use the LS-1 return hose to rinse debris from the fryer.
8. After rinsing the fryer check to make sure fry pot is clean of all debris. Then close the drain valve and re-fill fryer.
9. After filtering, allow filter to cool, then clean the filter pan, but never use soap. Avoid kinking the hoses. Dry completely before setting up with a new **SuperSorb® CarbonPad**.

Discarding

1. Discard only on the basis of a quality standard. Food quality is the best quality index, but test kits that have been evaluated against food quality may be used.
2. If there are multiple fryers being used, discard only the fry pot that misses the quality mark.
3. Discard cooking oil on a quality standard, not operational ease or by the day of the week.
4. Have a manager or a trained person make the discard decision



EQUIPMENT SPECIFICATIONS

Dimensions for LS-1-60

Weight	64 Lbs.
Overall Dimensions	16.75" wide x 23.75" deep x 27.25" high
Pan Height	11.75"
Total Pan Capacity	1.63 cubic feet or 12.1 gallons
Oil Capacity	60 Lbs. of oil or 7.7 gallons
Pump/Motor	Haight 5E Hot Oil Hub Mount Pump, Capacity: 4.6 GPM at 1750 RPM, 1/3 HP, Capacitor Start, Rotary Gear, Positive Displacement Pump, 115 Volt, 6.2 Amperes, 60-Cycle Motor
Electrical Plug Material	Standard 3 wire, 110 Volt Plug-In Cord (12 feet in length) 0.090 Anodized Aluminum

Dimensions for LS-1-100

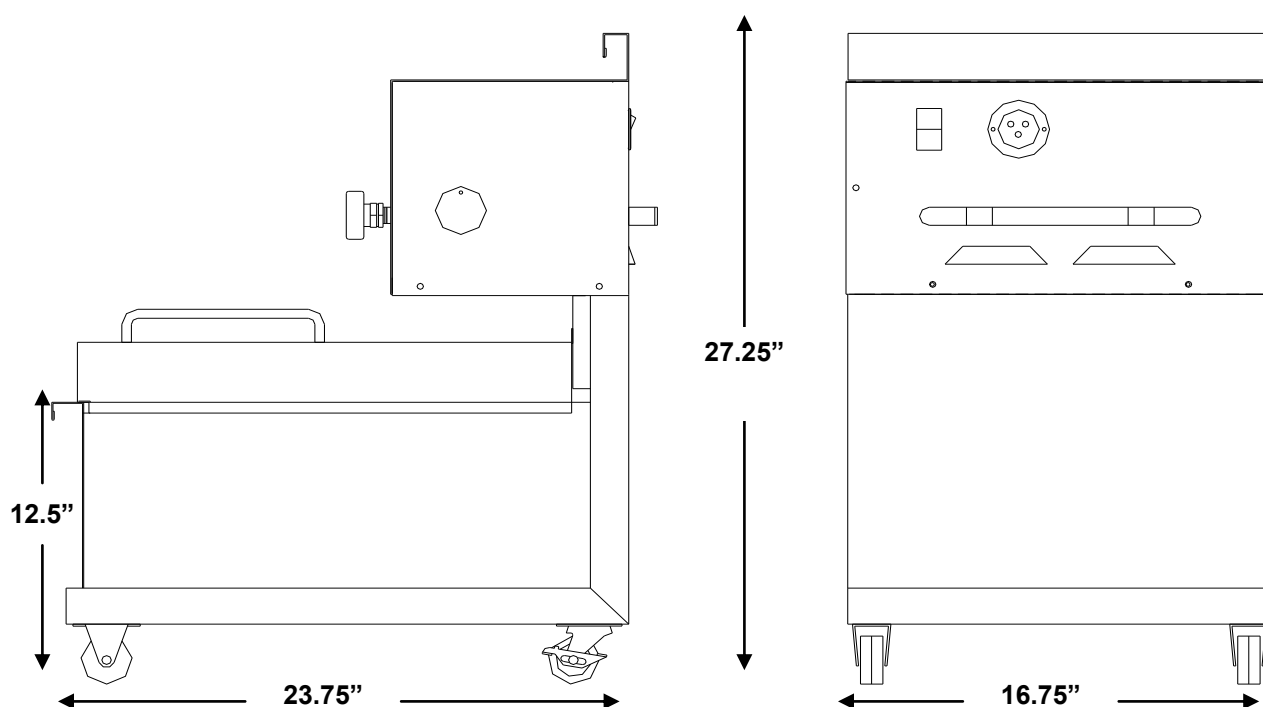
Weight	83.5 Lbs.
Overall Dimensions	16.75" wide x 33.5" deep x 27.25" high
Pan Height	11.75"
Total Pan Capacity	2.52 cubic feet or 18.7 gallons 115 Lbs. of oil or 14.7 gallons
Pump Motor	Haight 5E Hot Oil Hub Mount Pump, Capacity: 4.6 GPM at 1750 RPM, 1/3 HP, Capacitor Start, Rotary Gear, Positive Displacement Pump, 115 volt, 6.2 Amperes, 60-Cycle Motor
Electrical Plug Material	Standard 3 wire, 110 Volt Plug-In Cord (12 feet in length) 0.090 Anodized Aluminum



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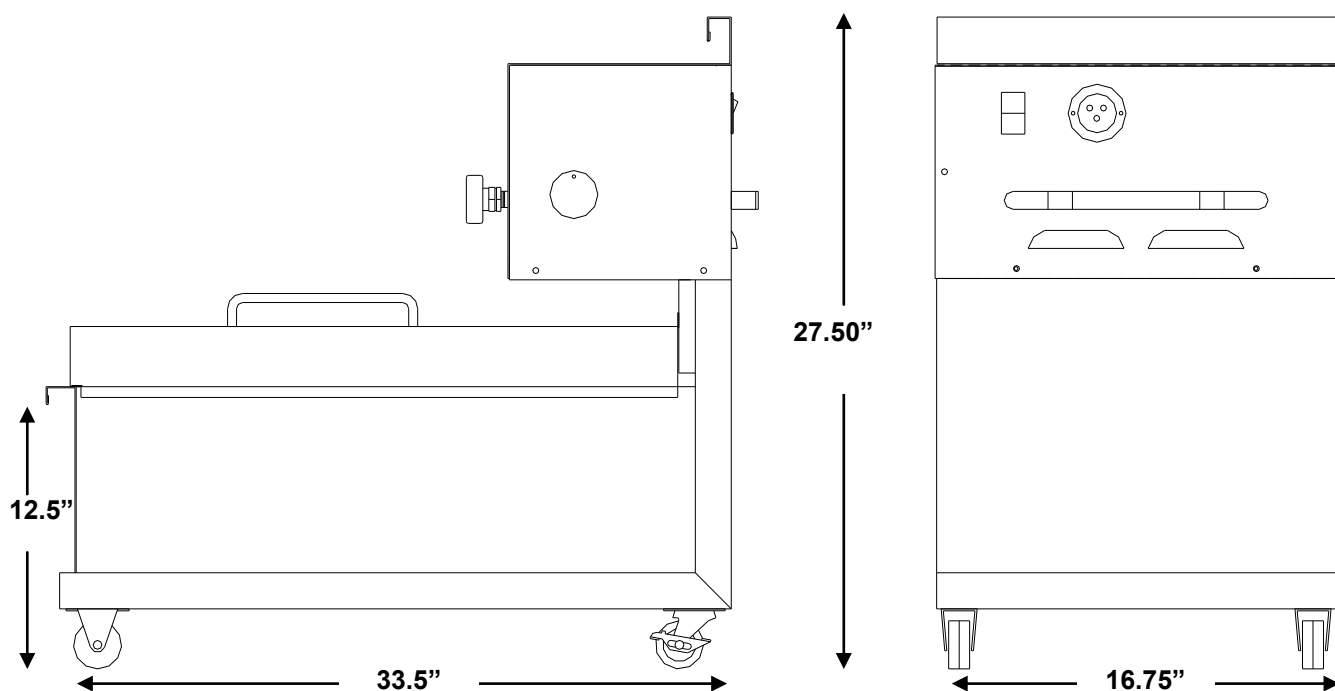
DIMENSIONS & DETAIL DRAWING

LS-1-60



DIMENSIONS & DETAIL DRAWING

LS-1-100



TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Unit will not turn on	<p>A) Power cord is not plugged in</p> <p>B) Power Breaker is tripped</p> <p>C) Motor is overloaded</p>	<p>A) Check both filter connection and power outlet</p> <p>B) Check to ensure the power outlet breaker in your building is on and hasn't been tripped</p> <p>C) Let motor cool down. Slide open the reset button cover on the side of the LS-1 pump/motor box. Press reset button. Retry the power switch.</p> <p>Warning: make sure the power switch is in the "off" position before pressing the reset button.</p>
Motor runs but will not pump	A) Hose or pump is blocked	A) Disconnect & clean hoses with warm water to loosen solidified shortening. Drain & dry completely.
Hoses leak at the connections	A) Loose connections	A) Check to ensure all hose connections are properly attached and locked

For additional information, please contact your nearest Authorized Service Agency.



FRYING OIL ACCESSORIES/SAFETY KIT

PART #3070 FILTERING APRON KIT



Authentic proprietary BurnGuard materials and construction make up this state-of-the-art safety kit for filtering hot oils. Specially formulated to provide superior protection against the penetration of liquids and insulation from heat.

- Twenty times more durable than conventional garments
- Non-toxic
- Machine washable
- Comfortable design

The kit consists of a 42-inch apron (**Part #3074**), a pair of 18 inch five finger gloves (**Part #3075**), a pair of 18-inch shin guards (**Part #3076**), and a hard protective face shield (**Part #3078**).

Note: Items can be ordered separately.



Professional Restaurant Equipment

ORIGINAL EQUIPMENT WARRANTY

Filtercorp warrants its new product(s) to be free from defects in material and workmanship for a period of the lesser of: (i) two (2) years from date of original installation, or (ii) thirty (30) months from the date of shipment from the factory, provided that proof of installation date is supplied to Filtercorp prior to work being performed.

This Warranty shall be subject to the following conditions and limitations:

1. This warranty is limited to an original commercial user ("OCU") purchasing new Professional Restaurant Equipment ("Equipment") for use with Filtercorp filter media.
2. Filtercorp's obligation under this warranty is limited to repair or replacement of the defective Equipment (or any part of such Equipment) and the labor for such repair or replacement. Filtercorp shall not be liable for any defect unless it has received written notice of such defect within 30 days of the date that the OCU learns of such defective equipment.
3. Filtercorp's warranty obligation as to labor costs is limited to the normal labor charges incurred for such repair or replacement for work done at an authorized Filtercorp service agency. Additionally, for warranty work performed within ninety days after the Equipment is installed, Filtercorp shall be responsible for the normal labor charges for such work provided that it is performed within fifty (50) miles from an office of an authorized Filtercorp agency and performed by an authorized Filtercorp agency. OCR is solely responsible for any labor charges for such work on Equipment that is installed outside the continental United States.
4. Filtercorp shall have no obligation as to any Equipment which have been misapplied, abused, used in a manner other than its intended and normal service, subjected to harsh or improper chemical action or poor water quality, or which has had unauthorized modifications or serviced by unauthorized service personnel, damaged by flood, fire or acts of God or other causes, or which has the serial number removed or altered.
5. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation, are the responsibility of the dealer or installer and not that of Filtercorp.
6. Filtercorp shall have no liability for the cost of part (s), labor or travel time to replace fuses or to reset circuit breakers resulting in whole or part from the Equipment or its operation. These costs are the responsibility of the OCU.
7. Filtercorp shall have no obligation as to any Equipment damage or failure relating to or resulting from its use for any purpose other than as a filter machine used to filter edible cooking oils and fats using Filtercorp filtering media.
8. Certain parts of the Equipment have different warranty periods, which are set forth below:
 - a. High temperature pick-up and return hoses – ninety (90) days from date of installation.
 - b. Rubber seals, power cord, and gaskets – ninety (90) days from date of installation.
 - c. Frame – Five (5) years from date of shipment from the factory.
 - d. Casters – One (1) full year; two (2) year partial from date of installation.
9. OCU's exclusive remedy on a claim of any kind relating to the Equipment whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause shall be limited to repair or replacement of the defective Equipment.
10. In no event shall Filtercorp be liable, whether in contract or in tort, or under any other legal theory, for loss of use, revenue or profit, or for incidental, indirect, or special or consequential damages or for any other loss or claim arising from or relating to the Equipment.
11. This warranty is exclusive and in lieu of all of other warranties, express or implied or statutory, including but not limited to, implied warranties of merchantability or fitness for a particular purpose or usage of trade, and constitutes the only warranty of Filtercorp with respect to the Equipment.
12. Any claims or disputes arising from or related to the Equipment or under this document shall be governed by the laws of the State of Washington, and the venue of any such claims or disputes shall be in courts located in King County Washington, and the OCU expressly consents to the personal and subject matter jurisdiction of such courts.

It is the policy of Filtercorp that its products are subject to continual improvement. The Company reserves the right to alter the design of any of its products without prior notification. In such circumstances the Equipment described above may differ in certain respects from the one supplied. Filtercorp assumes no responsibility to up-date any delivered or in-service Equipment and, furthermore, Filtercorp shall not have any obligation to modify the product or Equipment instructions or this warranty regarding Equipment already shipped or installed.



WARRANTY REGISTRATION

Warranty Registration for Filtercorp LS-1 Series Portable Filter

Model Number:	_____
Serial Number:	_____
Store Name:	_____
Store Number:	_____
Address:	_____

City:	_____
State:	_____
Zip:	_____
Telephone:	_____
Date of Purchase:	_____
Dealer or Rep Purchased From:	_____
Dealer Invoice Number:	_____

IMPORTANT!

Please complete the Warranty Registration and return to Filtercorp.

FILTERCORP
9805 NE 116th Street
PMB A-200
Kirkland, WA
98034
Fax: 425-820-2816



MODEL LS-1 SERIES

PORTABLE VACUUM FILTER MACHINE

Getting even more from your frying program



SERVICE MANUAL

MODELS: **LS-1-60**
 LS-1-85
 LS-1-100

Retain this manual for future reference.



TO OUR VALUED SERVICE PARTNERS

Filtercorp is a leading manufacturer of premium quality cooking oil filter equipment. We are proud of our reputation for quality and our commitment to customer satisfaction.

We have set high standards for ourselves along with our network of independent Parts Distributors and Service Agencies. As an Authorized Parts Distributor or Authorized Service Agency we are counting on you to represent our company in a professional manner. We are here to help support you should you need help. Our Technical Support Center is staffed by experienced technicians eager to help you. Our Technical assistance and Service parts ordering number is (800) 473-4526 x150 and we are available 8:00 am (CST) to 5:00 pm (CST).

This Service Manual, and the User Manual that precedes it, are designed to provide you with the information needed to properly diagnose and repair the LS-1 Portable Cooking Oil Filter. We are proud of this appliance as we believe it offers a terrific filtering experience. Your understanding of the design and function of this appliance is an important part of the repair process.

If you need help, please contact us.

Sincerely,

Robin D. Bernard

President



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NOTE TO SERVICE TECHNICIANS

This manual is not a stand alone document. You must read and become familiar with the content of the User Manual and Instruction sheet (LS-1 Portable Filter Procedures) to effectively troubleshoot and repair this equipment.

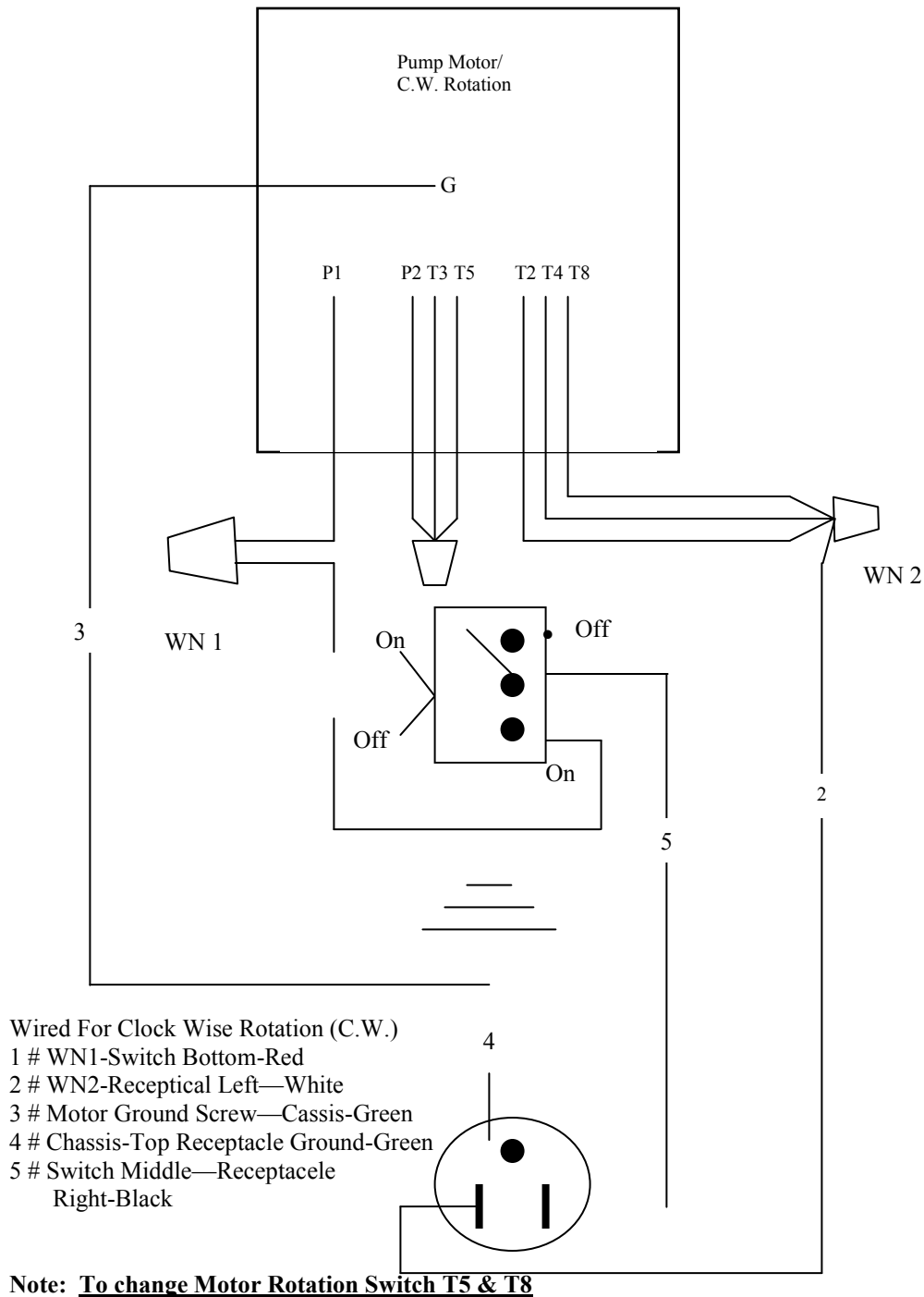
REPORTED TROUBLES

1. The pump operates, but does not pump oil. This is often diagnosed as a bad pump but usually is caused by a block or crimp in the pick-up hose. To test the pump, remove the pick-up hose quick disconnect and put your finger on the pump intake. If it pulls a good vacuum, the pump is good. The pick-up hose may be kinked such that it permits a small amount of flow (when you test the hose, water flows through it) but not enough to operate effectively.
2. Water should **never** be run through the pump. Water will cause corrosion within 24 hours. The corrosion will lock up the pump. If water is accidentally pumped, immediately flush the pump with hot cooking oil.
3. Pumps that do not rotate can often be adjusted to correct the problem instead of replacing the pump.. See page 23 step 13.
4. A quick disconnect that won't connect is usually caused by particles inside the quick disconnect. Using the filter system without a filter pad causes the particles to circulate and become lodged in the quick disconnects and the pump.



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WIRING DIAGRAM FOR HAIGHT PUMP



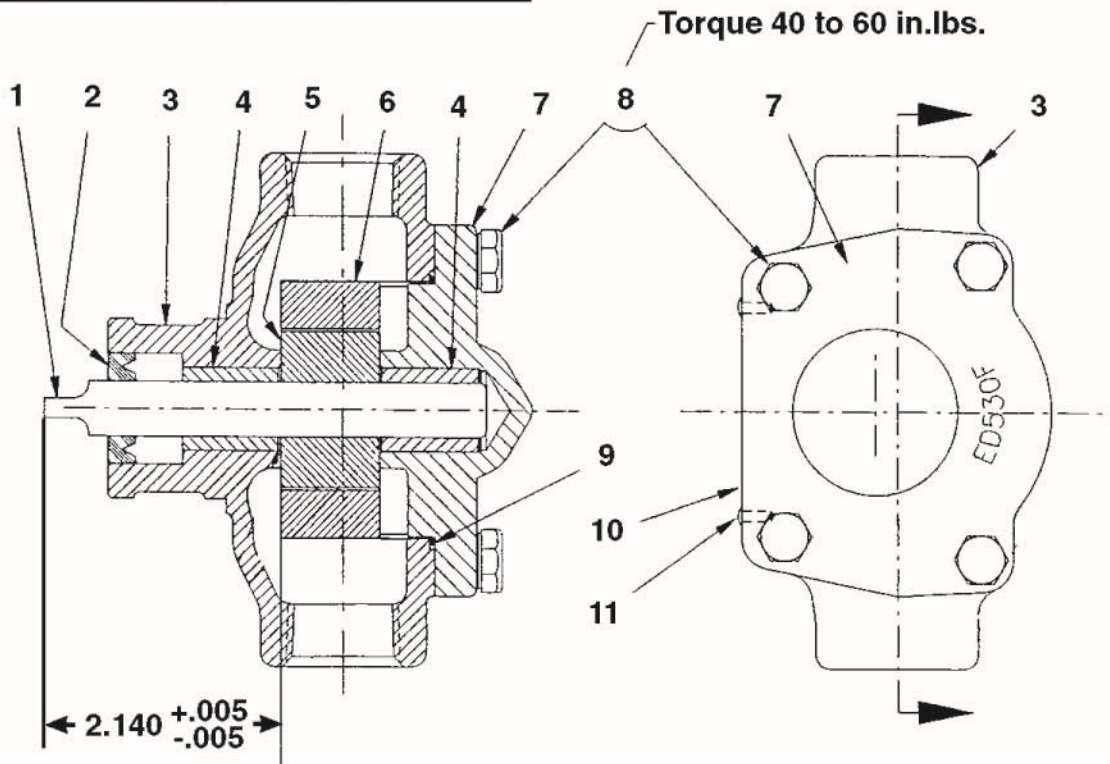
INSTALLATION VIEW FOR HAIGHT PUMP

HAIGHT PUMPS
OF BAKER MANUFACTURING COMPANY

133 Enterprise Street • Evansville, WI 53536
Phone: 800-871-9250 • Fax: 608-882-3777

**5E001000 Pump
Installation Views**

Part No.	Description	Qty.
ED514BC	Shaft	1
E18V	Seal	1
ED53F5	Casing	1
E11F	Bearing	2
D515C1	Pinion	1
D526F1	Rotor	1
ED530F	Cover	1
E90HC.7	Screw 1/4-20X.75 HHCS	4
E28V1	Seal	1
ED47A	Nameplate	1
E46C	Drive Screw	2
ED5C13BC	Shaft & Pinion Assy.	1



FILTERCORP®

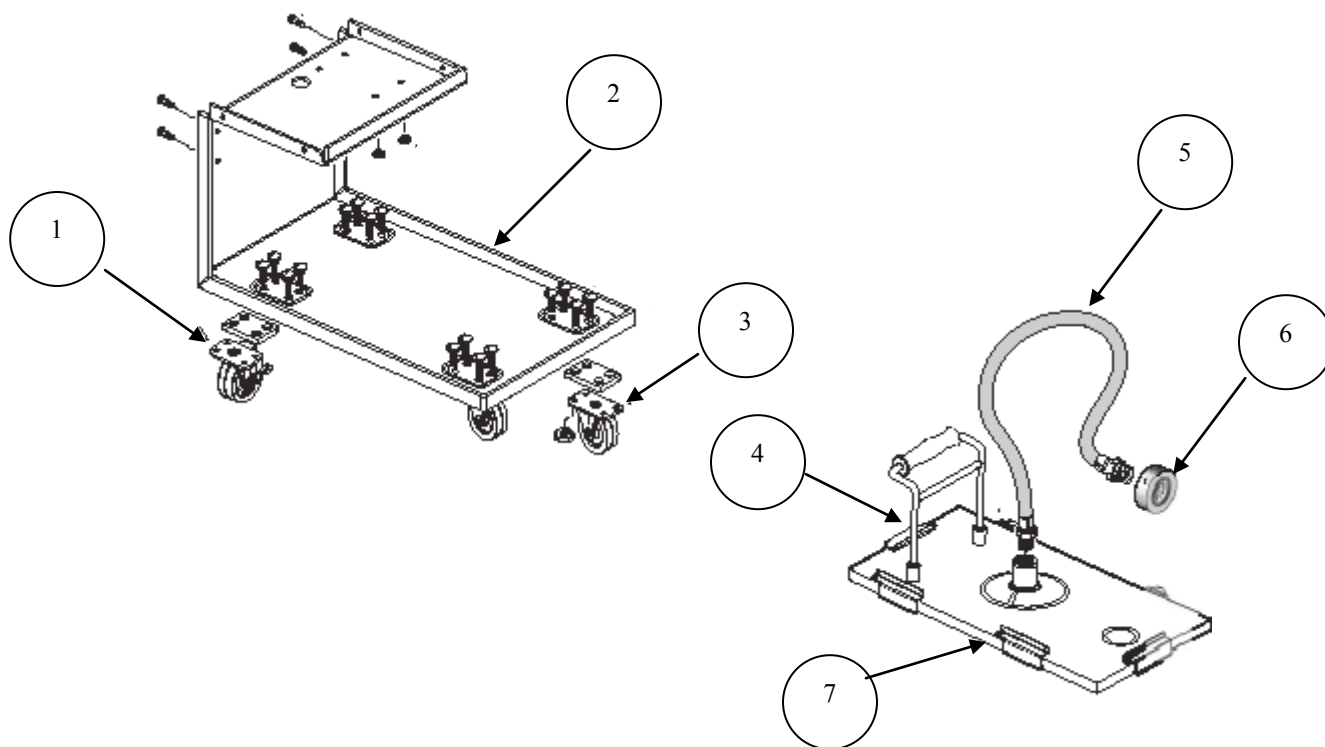
PUMP CLEANING & SEAL REPLACEMENT

Refer to **drawing # 5E001000** for component reference numbers. Procedure assumes the pump and motor assembly has been removed from the Filter/Fryer system.

- Step # 1. Loosen and remove the four cover bolts (#8).
- Step # 2 Loosen the 3 set screws on the motor hub, and remove pump from motor.
- Step # 3. Remove pump cover (#7). *Hint: Grasping the pump head on the sides and striking the shaft on a wood surface, will aid in cover removal.*
- Step # 4. Remove rotor (#6) and shaft and pinion assembly (#1 & #5). *Hint: Mark the rotor and pinion with a magic marker before removal to insure that it is reinstalled in the same orientation to prevent possible binding.)*
- Step # 5 Pry the shaft seal (#2) out of the housing. Remove the cover o-ring (#9) from the cover.
- Step # 6. Clean rotor, housing, cover and shaft and pinion assembly in warm soapy water. Be sure that all debris is cleaned away from gear teeth. Inspect for excessive wear or damage.
- Step # 7 Press new shaft lip seal into the housing, the lip should be facing into the pump. This is a press fit so you will need a press, vice or other mechanical assistance for installation. Be sure to protect all machined surfaces from damage.
- Step # 8 Install new cover o-ring on the cover. *Hint: Gently stretch the o-ring and drop into place, never "roll" the o-ring this can result in a twisted condition that will leak.*
- Step # 9. Lubricate the shaft and pinion assembly, rotor, housing and cover with clean cooking oil.
- Step # 10. With a rotating motion, carefully slide shaft and pinion assembly back into pump housing. *Turning the shaft and pinion during installation will reduce damage to the pump's lip seal.*
- Step # 11. Install rotor into pump casing, aligning the marks you made in step # 4
- Step # 12. Install pump cover, with seal, into pump housing.
- Step #13. Install cover bolts tightening them alternately in a criss-cross pattern until snug. Ensure the shaft turns freely during the tightening process. If the shaft starts to bind, wiggle the cover to adjust the crescent location relative to the gears. Complete tightening with same pattern to 40 to 60 inch pounds. Test pump to insure the shaft turns freely.
- Step # 14 Install the pump back onto the motor, rotating the pump so the pump shaft and motor shaft become properly engaged. The pump hub end must be fully inserted into the mating motor hub for proper shaft engagement.
- Step # 15 Rotate the pump to the desired location and tighten the three mounting set screws.

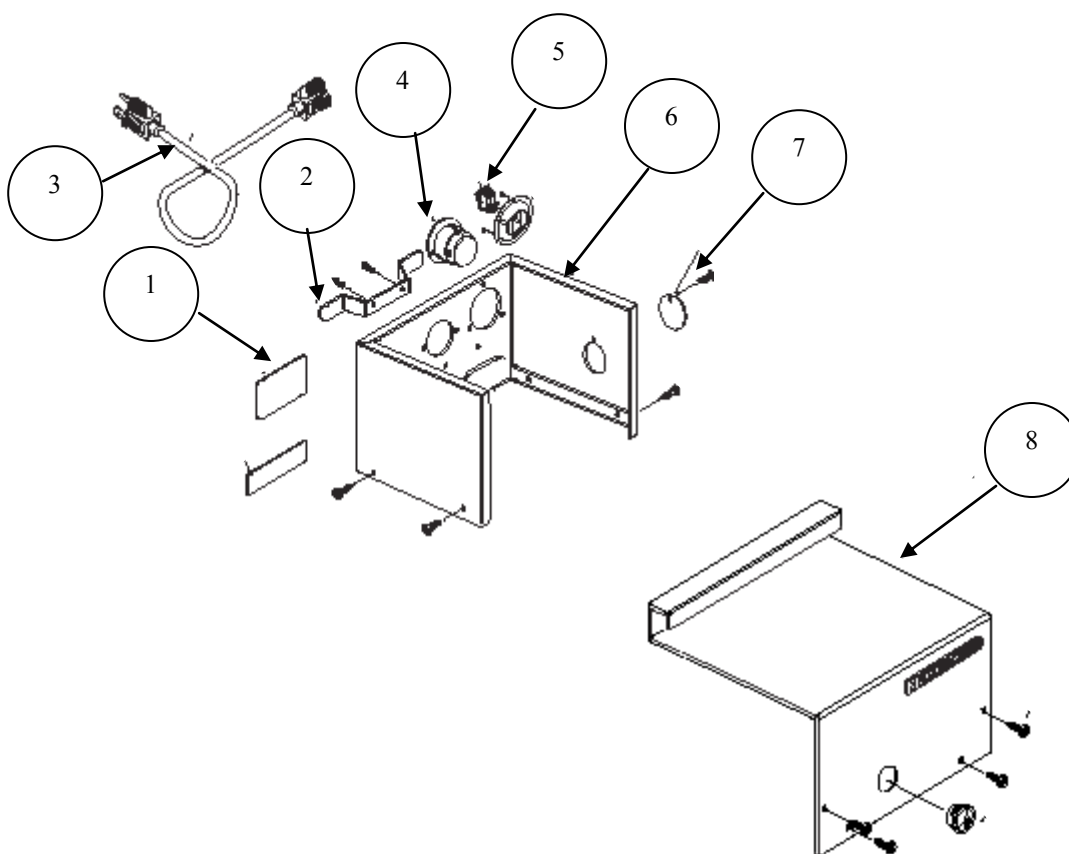


Parts Listing



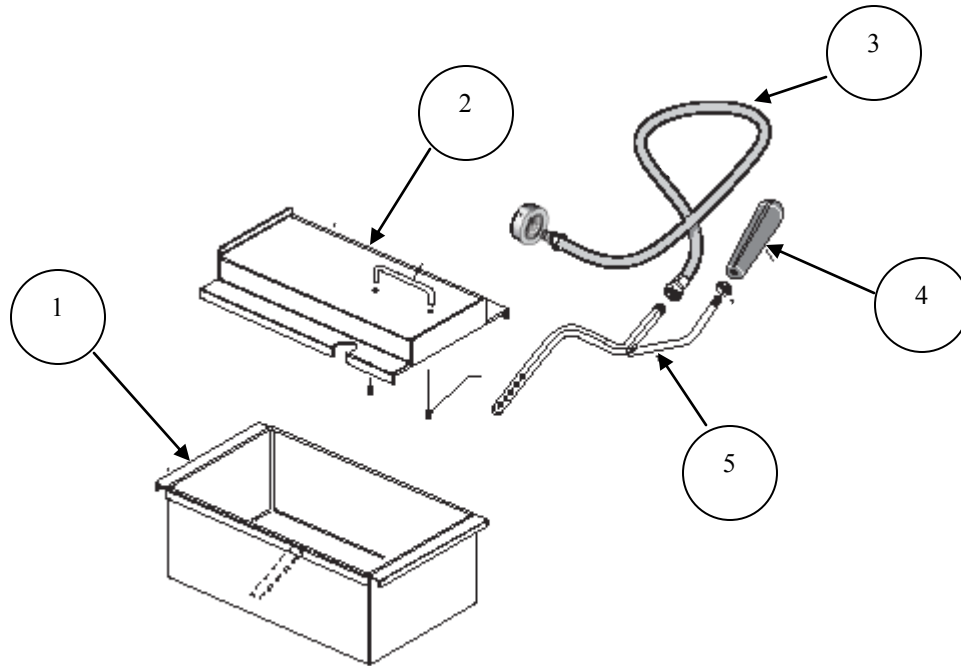
Item	Part Number	Description
1	848-04 861	2.5" Caster (Swivel with Brake), Aluminum Units 2" Rear Caster (Swivel with Brake)
2	845-01AL No Longer Available 846-07	Filter Base/Frame (LS-1-60) Filter Base/Frame (LS-1-85) Filter Base/Frame (LS-1-100)
3	860	2" Front Caster (Rigid)
4	1005 1063 1075	8" Standard Safety Handle 7" Safety Handle (Short) 5.75" Safety Handle (Extra Short)
5	1064	Pick Up Hose—3/8" x 21" L w/3/8" male fittings
6	1012 1012A	Quick Disconnect Fitting, Snaptite, 3/8" Female, NPT Safety Donut for Part #1012
7	1001-8 1001-16H 1001-40H 1001-45H 100-95H	Unifix Padholder Base Unifix Padholder Base (F-16) Unifix Padholder Base (F-40) Unifix Padholder Base (F-45) Unifix Padholder Base

Parts Listing



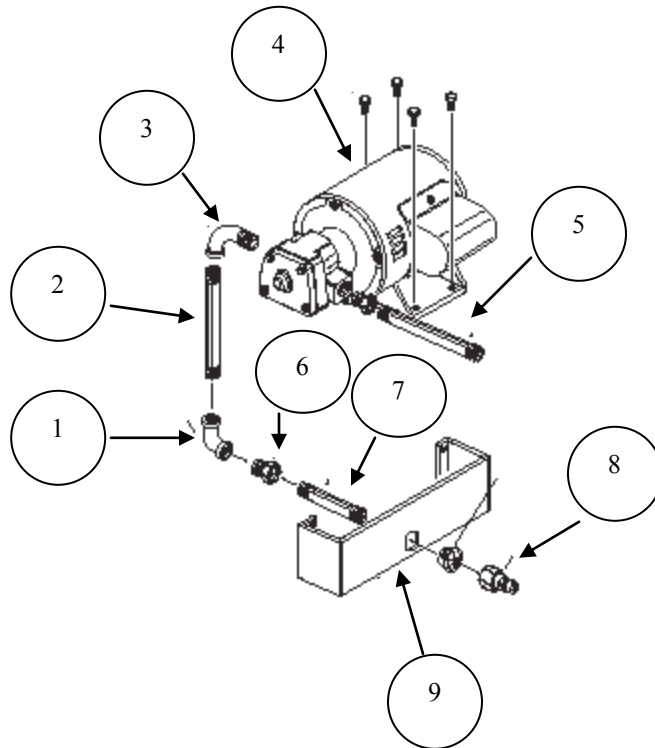
Item	Part Number	Description
1		Identification Plate
2	847-08	Cord Wrap
3	870	Electrical Power Cord—12 ft., 110 volt, 3 prong
4	847-62Kit	Receptacle—Female
5	847-01	On-Off Switch
6	847-07	Rear Panel
7	847-09	Reset Button Cover
8	847-06	Front Cover

Parts Listing



Item	Part Number	Description
1	845-05AL 846-05 846-09	60# Bucket/Pan (LS-1-60) 85# Bucket//Pan (LS-1-85) 100# Bucket/Pan (LS-1-100)
2	845-02AL 846-02 846-08	Bucket Cover (LS-1-60) Bucket Cover (LS-1-85) Bucket Cover (LS-1-100)
3	855	62" Drain Hose
4	856XW	Nozzle Handle
5	856 856AL	Hand Nozzle w/Shower Spray Hand Nozzle w/Shower Spray AL

Parts Listing



Item	Part Number	Description
1	867	Elbow—galv. 1/2", 90 degree elbow, NPT
2	869	Pipe Nipple—galv., 3/8" x 7", NPT
3	866	Pipe Elbow—galv., 1/2", 90 degree street elbow, NPT
4	850PM	Pump/Motor Assembly—S23C, 110 volts, 60 cycle
-	850A	Pump rebuild kit
-	850PP	Pump only
-	850M	Motor only
5	869	Pipe Nipple—galv., 3/8" x 7", NPT
6	868	Hex Bushing—galv. 1/2" x 3/8", NPT
7	865	Pipe Nipple—galv. 3/8" x 2", NPT
8	1015	Quick Disconnect Fitting 3/8" Male NPT
9	847-05	Bottom Panel