



Powered Disposal Caddy

Series: PDC-14/PDC-14B
Service Manual



BKI LIMITED WARRANTY

2812 Grandview Dr. • Simpsonville, SC 29680 • USA
(864) 963-3471 • Toll Free: (800) 927-6887 • Fax: (864) 963-5316

WHAT IS COVERED

This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:

- ☐ The equipment has not been accidentally or intentionally damaged, altered or misused;
- ☐ The equipment is properly installed, adjusted, operated and maintained in accordance with national and local codes, and in accordance with the installation and operating instructions provided with this product.
- ☐ The serial number rating plate affixed to the equipment has not been defaced or removed.

WHO IS COVERED

This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.

COVERAGE PERIOD

- ☐ Warranty claims must be received in writing by BKI within one (1) year from date of installation or within one (1) year and three (3) months from date of shipment from the factory, whichever comes first.
- ☐ COB Models: One (1) Year limited parts and labor.
- ☐ COM Models: Two (2) Year limited parts and labor. COM convection ovens also have a two (2) year door warranty.
- ☐ CO1 Models: Two (2) Year limited parts and labor. Five (5) Year limited door warranty.
- ☐ Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BKI, whichever comes first.

WARRANTY COVERAGE

This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service representative up to (100) miles round trip and (2) hours travel time and performed during regular, weekday business hours.

EXCEPTIONS

Any exceptions must be pre-approved in advance and in writing by BKI. The extended door warranty on convection ovens years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.

EXCLUSIONS

- ☐ Negligence or acts of God,
- ☐ Thermostat calibrations after (30) days from equipment installation date,
- ☐ Air and gas adjustments,
- ☐ Light bulbs,
- ☐ Glass doors and door adjustments,
- ☐ Fuses,
- ☐ Adjustments to burner flames and cleaning of pilot burners,
- ☐ Tightening of screws or fasteners,
- ☐ Failures caused by erratic voltages or gas suppliers,
- ☐ Unauthorized repair by anyone other than a BKI Factory Authorized Service Center,
- ☐ Damage in shipment,
- ☐ Alteration, misuse or improper installation,
- ☐ Thermostats and safety valves with broken capillary tubes,
- ☐ Freight - other than normal UPS charges,
- ☐ Ordinary wear and tear,
- ☐ Failure to follow installation and/or operating instructions,
- ☐ Events beyond control of the company.

INSTALLATION

Leveling, as well as proper installation and check out of all new equipment - per appropriate installation and use materials - is the responsibility of the dealer or installer, not the manufacturer.

REPLACEMENT PARTS

BKI genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a BKI Factory Authorized Service Center.

Table of Contents

Table of Contents	1
Introduction	2
Safety Precautions	2
Safety Signs and Messages	2
Safe Work Practices	3
Operation	4
Safety Labels	4
Controls	5
Hardware Controls	5
Extracting Renderings from an Oven Drawer	6
Ovens Equipped with Extraction Drawer and Coupler Nipple	6
Ovens using the accessory Hand Wand	6
Discharge Fryer Oil into the Disposal Caddy	6
Discharging the Disposal Caddy Onboard Tank	7
Receptacles with a Coupler Nipple	7
Ovens using the accessory Hand Wand	7
Operational Guidelines	7
Installation	8
Instructions for Shipping Damage	8
Location and Placement	8
Electrical Information	8
Dimensions & Specifications	9
Maintenance	10
Scheduled Maintenance	10
Cleaning	10
Troubleshooting	11
Replacement Parts	12
General	12
Pump with Bypass Valve	13
Tank Lid	13
.....	13
Accessories	14
Wiring Diagram	15
.....	Error! Bookmark not defined.
Notes	16

Introduction

Your **BKI Powered Disposal Caddy** safely extracts, transports and disposes of liquid cooking by-products and frying oil. The caddy can be easily disassembled without the use of tools for maintenance and cleaning.

The **BKI** name and trademark on this unit assures you of the finest in design and engineering — that it has been built with care and dedication — using the best materials available. Attention to the operating instructions regarding proper installation, operation, and maintenance will result in long lasting dependability to insure the highest profitable return on your investment.

NOTICE

PLEASE READ THIS ENTIRE MANUAL BEFORE OPERATING THE UNIT. If you have any questions, please contact your BKI Distributor. If they are unable to answer your questions, phone the applicable BKI Technical Services Department:

BKI

Technical Services Department
2812 Grandview Drive
Simpsonville, S.C. 29680
Or call toll free: 1-800-927-6887
Outside the U.S., call 864-963-3471

Safety Precautions

Always follow recommended safety precautions listed in this manual. Below is the safety alert symbol. When you see this symbol on your equipment, be alert to the potential for personal injury or property damage.



Safety Signs and Messages

The following Safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages. Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

⚠ DANGER

This message indicates an imminently hazardous situation that, if not avoided, will result in death or serious injury.

⚠ WARNING

This message indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

⚠ CAUTION

This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

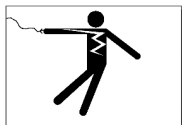
NOTICE

This message is used when special information, instructions or identification are required relating to procedures, equipment, tools, capacities and other special data.

Safe Work Practices



California Residents Only. This product can expose you to chemicals including chromium, and lead which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

**Beware of High Voltage**

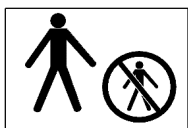
This equipment uses high voltage. Serious injury can occur if you or any untrained or unauthorized person installs, services, or repairs this equipment. Always Use an Authorized Service agent to Service Your Equipment.

**Keep this manual with the Equipment**

This manual is an important part of your equipment. Always keep it near for easy access. If you need to replace this manual, contact:

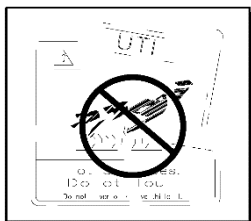
BKI

Technical Services Department
2812 Grandview Drive, Simpsonville, S.C. 29680
Or call toll free: 1-800-927-6887 , Outside the U.S., call 864-963-3471

**Protect Children**

Keep children away from this equipment. Children may not understand that this equipment is dangerous for them and others.

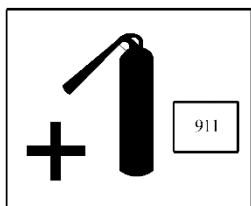
NEVER allow children to play near or operate your equipment.

**Keep Safety Labels Clean and in Good Condition**

Do not remove or cover any safety labels on your equipment. Keep all safety labels clean and in good condition. Replace any damaged or missing safety labels. Refer to the Safety Labels section for illustration and location of safety labels on this unit. If you need a new safety label, obtain the number of the specific label illustrated on page **Error! Bookmark not defined.**, then contact:

BKI

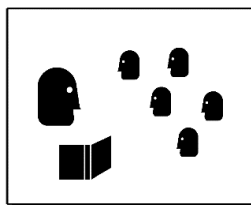
Technical Services Department
2812 Grandview Drive, Simpsonville, S.C. 29680
Or call toll free: 1-800-927-6887, Outside the U.S., call 864-963-3471

**Be Prepared for Emergencies**

Be prepared for fires, injuries, or other emergencies.

Keep a first aid kit and a fire extinguisher near the equipment. You must use a 40-pound Type BC fire extinguisher and keep it within 25 feet of your equipment.

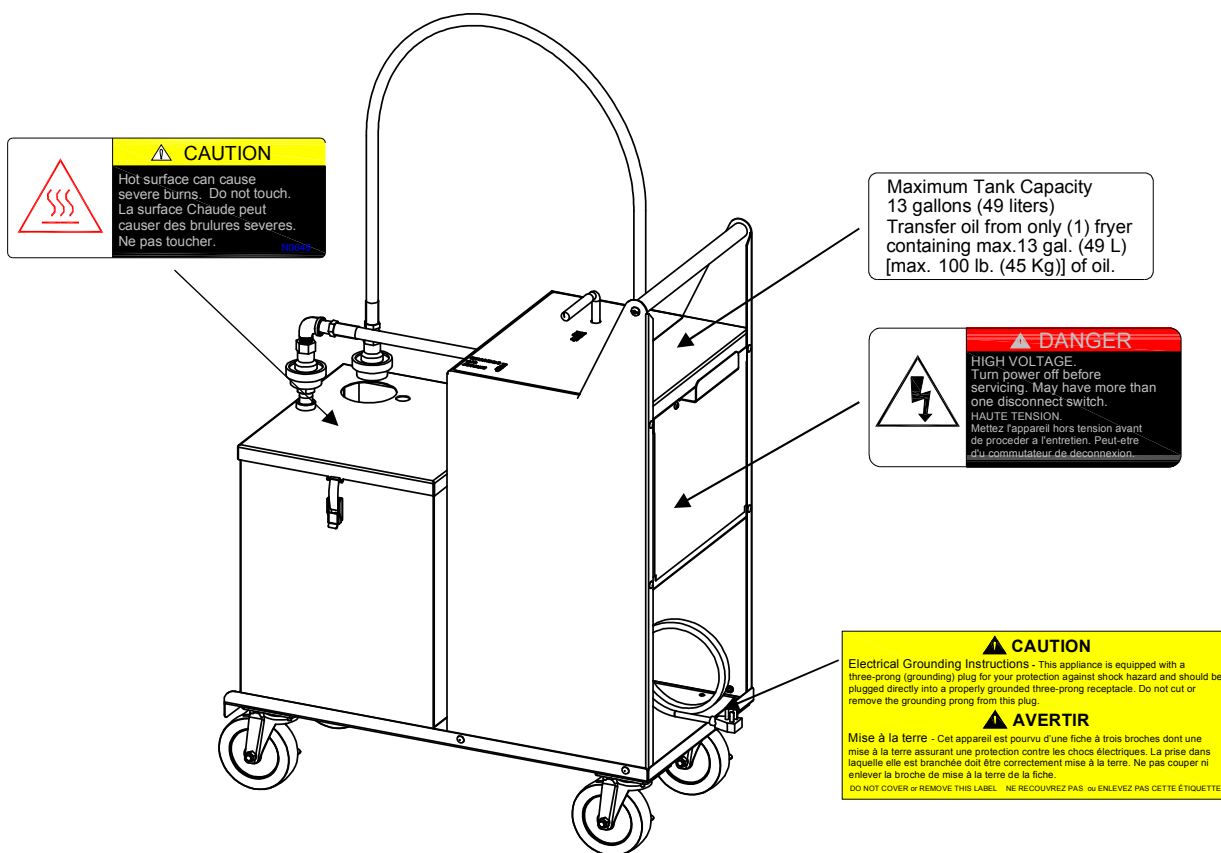
Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.

**Know your responsibilities as an Employer**

- Make certain your employees know how to operate the equipment.
- Make certain your employees are aware of the safety precautions on the equipment and in this manual.
- Make certain that you have thoroughly trained your employees about operating the equipment safely.
- Make certain the equipment is in proper working condition. If you make unauthorized modifications to the equipment, you will reduce the function and safety of the equipment.

Operation

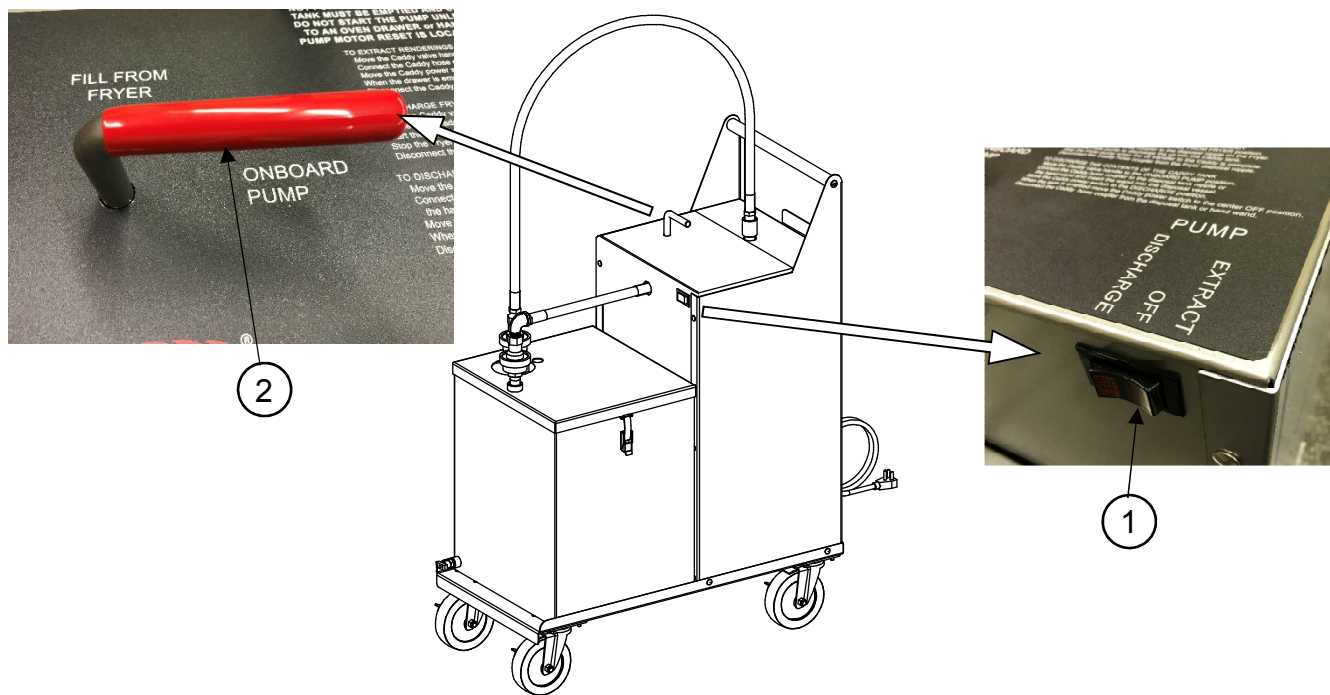
Safety Labels



Controls

Operator controls for the Powered Disposal Caddy are located as illustrated in the diagram below.

Hardware Controls



Item #	Description	Function
1	Pump Power Switch	Controls power to the onboard pump. When the Switch is placed in the Extract position the pump will energize suctioning liquids through the long hose into the onboard tank. When the Switch is placed in the Discharge position the pump will energize suctioning liquids out of the onboard tank out through the long hose. When the Switch is placed in the center Off position the pump is de-energized.
2	Bypass Valve (optional)	Controls liquid flow through or around the onboard pump. When the handle is in the Onboard Pump position the pump can be energize to transfer liquid to and from the onboard tank. When the handle is in the Fill From Fryer position liquid can be pumped into the onboard tank from a peripheral appliance such as a fryer.

Extracting Renderings from an Oven Drawer

Ovens Equipped with Extraction Drawer and Coupler Nipple

1. Open the oven door and move the Disposal Caddy into position near the oven.
2. Lock at least (2) of the casters on the Disposal Caddy.
3. Plug the Disposal Caddy power cord into a 115V receptacle.
4. Put on high temperature gloves and any other protective equipment prescribed by your employer.
5. Move the Bypass Valve handle to the *Onboard Pump* position.
6. Connect the coupler on the end of the Disposal Caddy's long hose to the nipple on the oven Drawer. Make certain the coupler is fully seated on the nipple.
7. Move the Disposal Caddy Power Switch to the *Extract* position. The pump will start, suctioning out the contents of the Drawer.
8. When the Drawer has been emptied move the Disposal Caddy Power Switch to the center *Off* position.
9. Disconnect the Disposal Caddy hose coupler from the oven Drawer and stow it in the cup in the onboard tank.
10. Unplug the Disposal Caddy power cord and stow it on the hanger on the back of the unit.
11. Release the caster brakes and move the Disposal Caddy to its storage location.

Ovens using the accessory Hand Wand

1. Open the oven door and move the Disposal Caddy into position near the oven.
2. Lock at least (2) of the casters on the Disposal Caddy.
3. Plug the Disposal Caddy power cord into a 115V receptacle.
4. Put on high temperature gloves and any other protective equipment prescribed by your employer.
5. Move the Bypass Valve handle to the *Onboard Pump* position.
6. Connect the coupler on the end of the Disposal Caddy's long hose to the nipple on the Hand Wand. Make certain the coupler is fully seated on the nipple.
7. Move the Disposal Caddy Power Switch to the *Extract* position. The pump will start.
8. Use the Hand Wand to suction out the contents of the Drawer
9. When the Drawer has been emptied move the Disposal Caddy Power Switch to the center *Off* position.
10. Disconnect the Disposal Caddy hose coupler from the Hand Wand. Stow the hose coupler in the cup in the onboard tank.
11. Unplug the Disposal Caddy power cord and stow it on the hanger on the back of the unit.
12. Release the caster brakes and move the Disposal Caddy to its storage location.

Discharge Fryer Oil into the Disposal Caddy

Transfer the oil from only one (1) fryer at a time into the tank. Completely discharge this oil from the Disposal Caddy tank before transferring additional oil.

1. Open the fryer door and move the Disposal Caddy into position near the fryer.
2. Lock at least (2) of the casters on the Disposal Caddy.
3. Plug the Disposal Caddy power cord into a 115V receptacle.
4. Put on high temperature gloves and any other protective equipment prescribed by your employer.
5. Move the Bypass Valve handle to the *Fill From Fryer* position.
6. Connect the coupler on the end of the Disposal Caddy's long hose to the nipple on the Fryer filtration system. Make certain the coupler is fully seated on the nipple.
7. Start the Fryer filtration system to pump the oil into the Disposal Caddy onboard tank.
8. When the oil has been transferred to the Disposal Caddy turn the Fryer filtration pump Off.
9. Disconnect the Disposal Caddy hose coupler from the Fryer and stow it in the cup in the onboard tank.
10. Unplug the Disposal Caddy power cord and stow it on the hanger on the back of the unit.
11. Release the caster brakes and move the Disposal Caddy to its storage location.

Discharging the Disposal Caddy Onboard Tank

Receptacles with a Coupler Nipple

1. Move the Disposal Caddy into position near the Receptacle connection.
2. Lock at least (2) of the casters on the Disposal Caddy.
3. Plug the Disposal Caddy power cord into a 115V receptacle.
4. Put on high temperature gloves and any other protective equipment prescribed by your employer.
5. Move the Bypass Valve handle to the *Onboard Pump* position.
6. Connect the coupler on the end of the Disposal Caddy's long hose to the nipple on the Receptacle plumbing. Make certain the coupler is fully seated on the nipple.
7. Move the Disposal Caddy Power Switch to the *Discharge* position. The pump will start, suctioning out the contents of the onboard tank into the Receptacle.
8. When the onboard tank has been emptied move the Disposal Caddy Power Switch to the center *Off* position.
9. Disconnect the Disposal Caddy hose coupler from the nipple on the Receptacle plumbing and stow it in the cup in the onboard tank.
10. Unplug the Disposal Caddy power cord and stow it on the hanger on the back of the unit.
11. Release the caster brakes and move the Disposal Caddy to its storage location.

Receptacles using the accessory Hand Wand

1. Move the Disposal Caddy into position near the Receptacle connection.
2. Lock at least (2) of the casters on the Disposal Caddy.
3. Plug the Disposal Caddy power cord into a 115V receptacle.
4. Put on high temperature gloves and any other protective equipment prescribed by your employer.
5. Move the Bypass Valve handle to the *Onboard Pump* position.
6. Connect the coupler on the end of the Disposal Caddy's long hose to the nipple on the Hand Wand. Make certain the coupler is fully seated on the nipple.
7. Insert the Hand Wand in the Receptacle and hold it securely in place.
8. Move the Disposal Caddy Power Switch to the *Discharge* position. The pump will start, suctioning out the contents of the onboard tank into the Receptacle.
9. When the onboard tank has been emptied move the Disposal Caddy Power Switch to the center *Off* position.
10. Disconnect the Disposal Caddy hose coupler from the Hand Wand. Stow the hose coupler in the cup in the onboard tank.
11. Unplug the Disposal Caddy power cord and stow it on the hanger on the back of the unit.
12. Release the caster brakes and move the Disposal Caddy to its storage location.

Operational Guidelines

- This appliance is not for use with products intended for human consumption.
- The onboard tank must be emptied and cleaned daily.
- Do not start the pump unless the hose is connected to an oven drawer, hand wand or receptacle tank with a mating coupler nipple.
- Transfer the oil from only one (1) fryer at a time into the tank. Completely discharge this oil from the tank before transferring additional oil.

Installation

⚠ CAUTION

This appliance is equipped with a 3-prong grounding plug for your protection against electrical shock hazard. It should be plugged directly into a properly grounded 3-prong receptacle. Do not cut or remove the grounding prong from this plug.

Instructions for Shipping Damage

You are responsible for filing all freight claims with the delivering truck line. Inspect all cartons and crates for damage when they arrive. If there is damage noted to shipping crates or cartons, or, if a shortage is found, note this on the bill of lading (all copies) before signing.

If damage is detected when the equipment is uncrated, immediately call the delivering truck line and follow up the call with a written report indicating concealed damage to your equipment. Ask for an immediate inspection of your concealed damage item. Crating material **MUST** be retained to show the inspector from the truck line.

Location and Placement

After moving the unit into position lock the swivel casters before using.

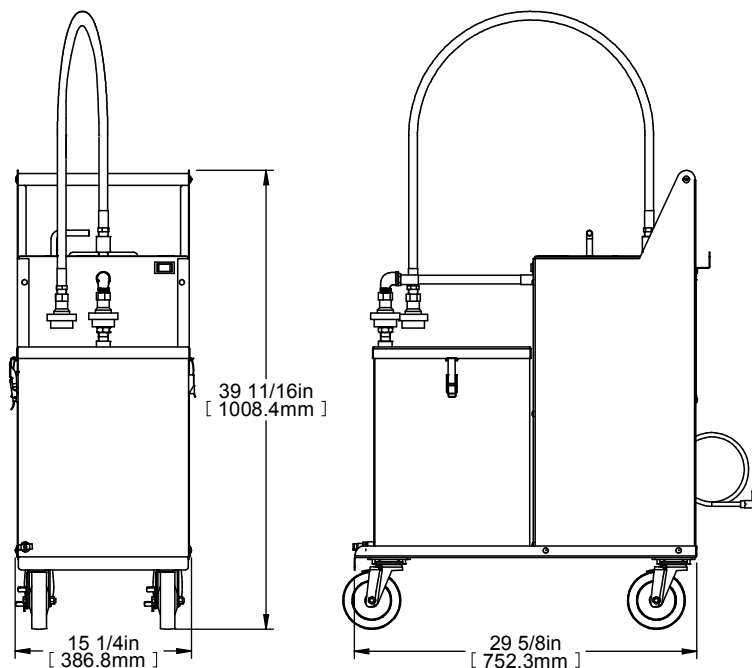
Electrical Information

⚠ WARNING

Electrocution, equipment failure or property damage could result if an unlicensed electrician performs the electrical installation. Ensure that a licensed electrician perform the electrical installation in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI NFPA 70-20XX.

This appliance must be connected to a receptacle wired in accordance with all applicable local, state, and federal codes. Use of an extension cord with this appliance is not recommended. It should be plugged directly into a properly grounded 3-prong receptacle.

Dimensions & Specifications



PDC-14 & PDC-14B		
Dimension	Uncrated	Crated
Height	39 11/16 in [1008.4 mm]	54 in [1372 mm]
Width	15 1/4 in [386.8 mm]	32 in [813 mm]
Depth	29 5/8 in [752.3 mm]	44 in [1112 mm]
Floor Space	3.1 sq ft [0.29 m ²]	9.8 sq ft [0.91 m ²]
Weight	110 lb [50 kg]	160 lb [73 kg]

Electrical Specifications:			
PDC-14 & PDC-14B			
Volts	Amps	Watts	Breaker
120	5.6	670	15

Maintenance

⚠ CAUTION

Failure to comply with the maintenance below could result in a serious accident.

⚠ WARNING

Electrocution, equipment failure or property damage could result if an unlicensed electrician performs electrical repair. Ensure that a licensed electrician perform electrical repair.

Scheduled Maintenance

⚠ DANGER

Failure to remove power from this unit may cause severe electrical shock. This unit may have more than one disconnect switch.

⚠ CAUTION

Always wear appropriate personal protection equipment (goggles, rubber glove & long sleeved garments) when cleaning the oven to guard against possible injury.

Using abrasive cleaners will damage the cabinet finish. Use only a mild soap and water solution or cleaner approved for stainless steel.

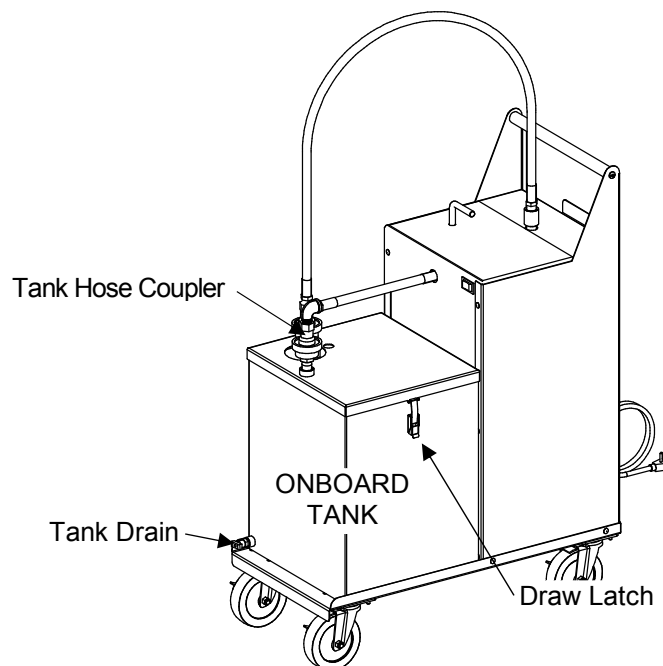
DO NOT USE OVEN CLEANER on this machine. Caustic cleaners will cause damage to the machine.

NEVER USE A WATER HOSE OR A STEAM CLEANER TO WASH THIS UNIT. Excess water can get into the interior of the cabinet and cause damage.

Cleaning

For sanitary reasons this unit must be cleaned at the end of each business day.

1. Make certain the Disposal Caddy power cord is unplugged.
2. Disconnect the Tank Hose Coupler by lifting up on release ring.
3. Remove the Onboard Tank from the Caddy.
4. Release the Draw Latch on each side of the Onboard Tank and remove the Tank Lid.
5. Wash the inside and outside of the Onboard Tank and Lid with a mild soap and water solution, being sure to clean all areas. Open the Tank Drain to aid in draining the Tank during cleaning.
6. Wash the exterior of the Disposal Caddy with a mild soap and water solution, being sure to clean all areas..
7. Wipe the parts and unit dry with a soft, clean cloth.
8. Make certain the Tank Drain is tightly closed.
9. Place the Tank Lid onto the Onboard Tank with the coupler nipple on the Lid oriented to the Drain side of the Tank. Secure the Draw Latches on each side of the Tank.
10. Slide the Onboard Tank onto the Caddy with the Tank Drain oriented to the open end of the Caddy.
11. Connect Tank Hose Coupler to the nipple on the Onboard Tank.



Troubleshooting

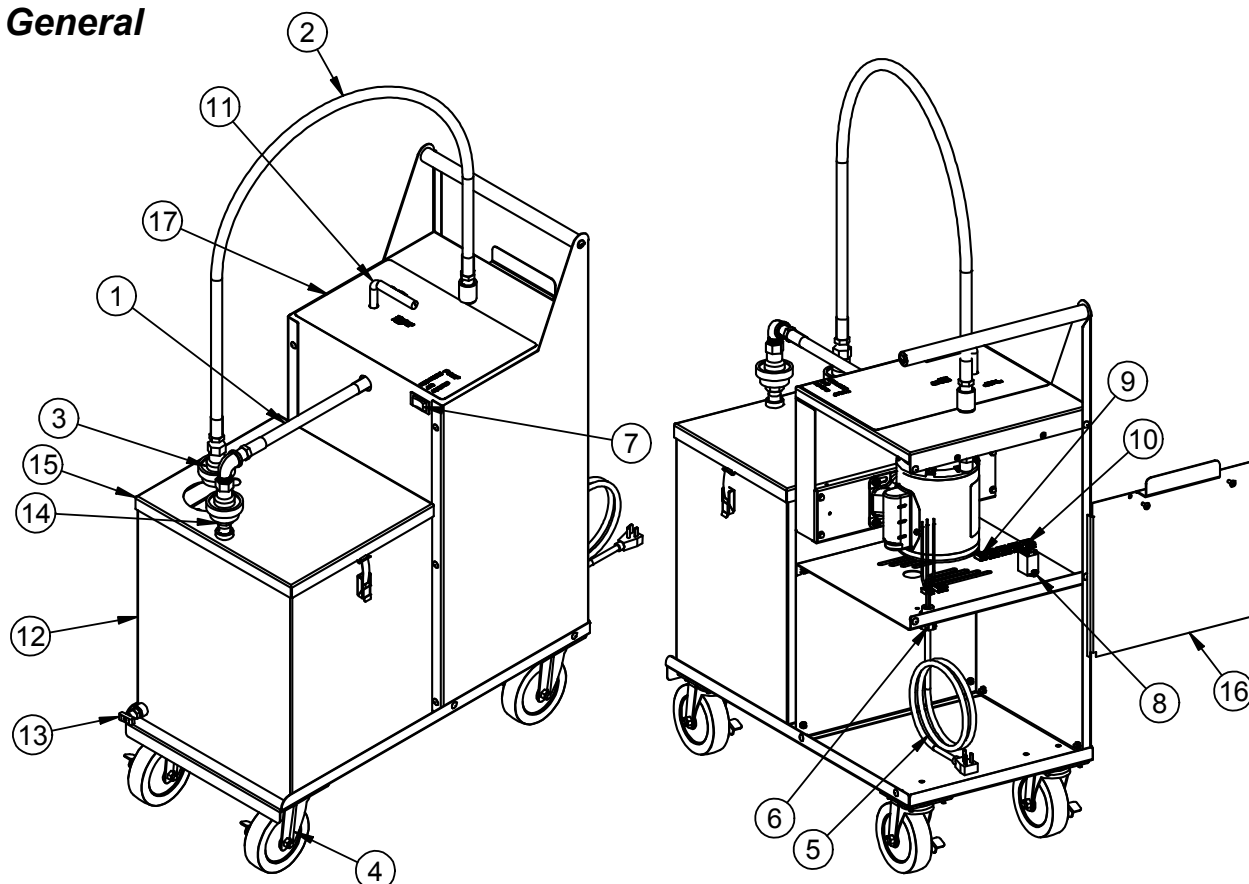
Refer to the table below for troubleshooting information.

Problem	Cause	Possible Solution
Pump does not operate.	Power supply cord is disconnected.	Plug power supply cord into mating receptacle.
	Problem with building power supply.	Check circuit breaker at building power panel. If problem persists, have customer contact building maintenance for corrective action.
	Pump motor thermal overload tripped.	Allow motor to cool 20 – 30 minutes then press motor reset button on the back of the unit below the motor.
	Defective power cord, motor or other component.	Contact BKI authorized service agency.
Pump energizes but unit does not transfer fluid.	Bypass Valve set to <i>Fill From Fryer</i> position.	Rotate Bypass Valve handle to the <i>Onboard Pump</i> position.
	Hose coupler not completely connected.	Check the tank coupler and hose coupler connections.
	Blockage in unit plumbing.	Contact BKI authorized service agency

Replacement Parts

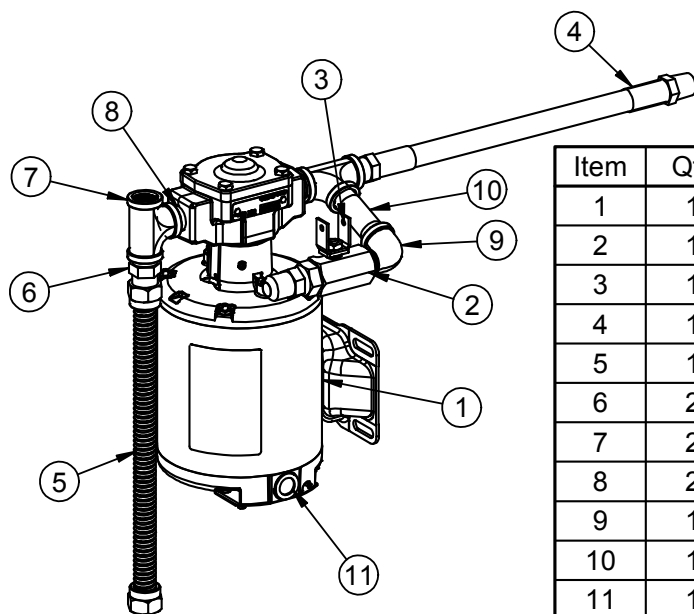
Use the information in this section to identify replacement parts. To order replacement parts, call your local BKI sales and service representative. Before calling, please note the serial number on the rating tag affixed to the unit.

General



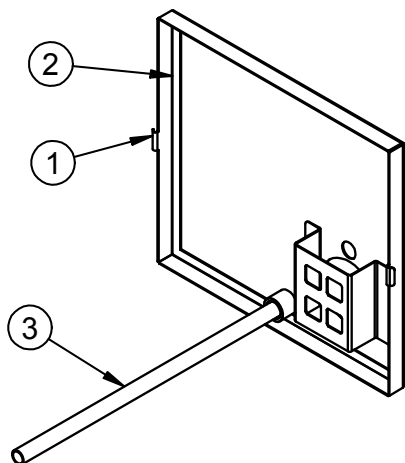
Item	Qty	Part No.	Description
1	1	AB16117200	ASSEMBLY, PUMP w/ BYPASS VALVE
2	1	H0135	HOSE, 1/2" ID x 35" HOT LIQUID
3	2	S0136	COUPLER, 1/2" NPTF
4	4	C0406	CASTER, 5" SWIVEL
5	1	CS0005	CORDSET, 14/3 x 90", NEMA 5-15
6	1	F0406	CORD GRIP, STRAIGHT, 025-038
7	1	S0104	SWITCH, RKR DPDT 15A 250V LAMP
8	1	R0197	RELAY, DPDT, 115V, 15A
9	2	TB0124	TERMINAL BLOCK, 2 CONDUCTOR
10	5	TB0123	TERMINAL BLOCK, 3 CONDUCTOR
11	1	MA16117100	HANDLE, VALVE
	1	F0255	PIN, CLEVIS, 3/16 x 1-1/4
	2	SP0014	SPACER, ALUM .5 X .125
	1	F0254	PIN, COTTER HAIRPIN #213
12	1	WB16115200	WELDMENT, TANK
13	1	V0041	VALVE, DRAIN, 3/8 NPT
14	1	P0081	NIPPLE, QUIK DISCONNECT
15	1	AB16116200	ASSEMBLY, LID
16	1	FB16116903	COVER, PUMP
17	1	N0716	DECAL PDC-B OPERATION

Pump with Bypass Valve

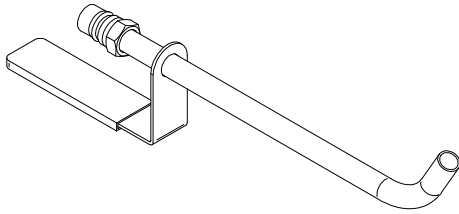
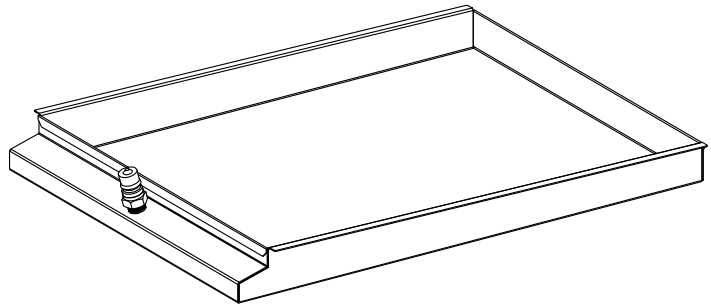


Item	Qty	Part No.	Description
1	1	M0047	PUMP / FILTER ASSEMBLY
2	1	V0040	VALVE, 1/2" BALL
3	1	LZ0105	FILL VALVE BRACKET
4	1	H0172	HOSE, 1/2" ID x 14" OAL
5	1	TU0205	TUBING, 12" 1/2" ID
6	2	FT0536	COUPLING, 1/2" MPT x FLARE
7	2	FT0643	TEE, 1/2" BLACK IRON
8	2	FT0235	NIPPLE, 1/2" x CLS,
9	1	FT0132	ELBOW, 1/2 STREET x 90
10	1	FT0644	NIPPLE, 1/2" x 3"
11	1	F0155	BUSHING, 7/8" SNAP (BLACK)

Tank Lid

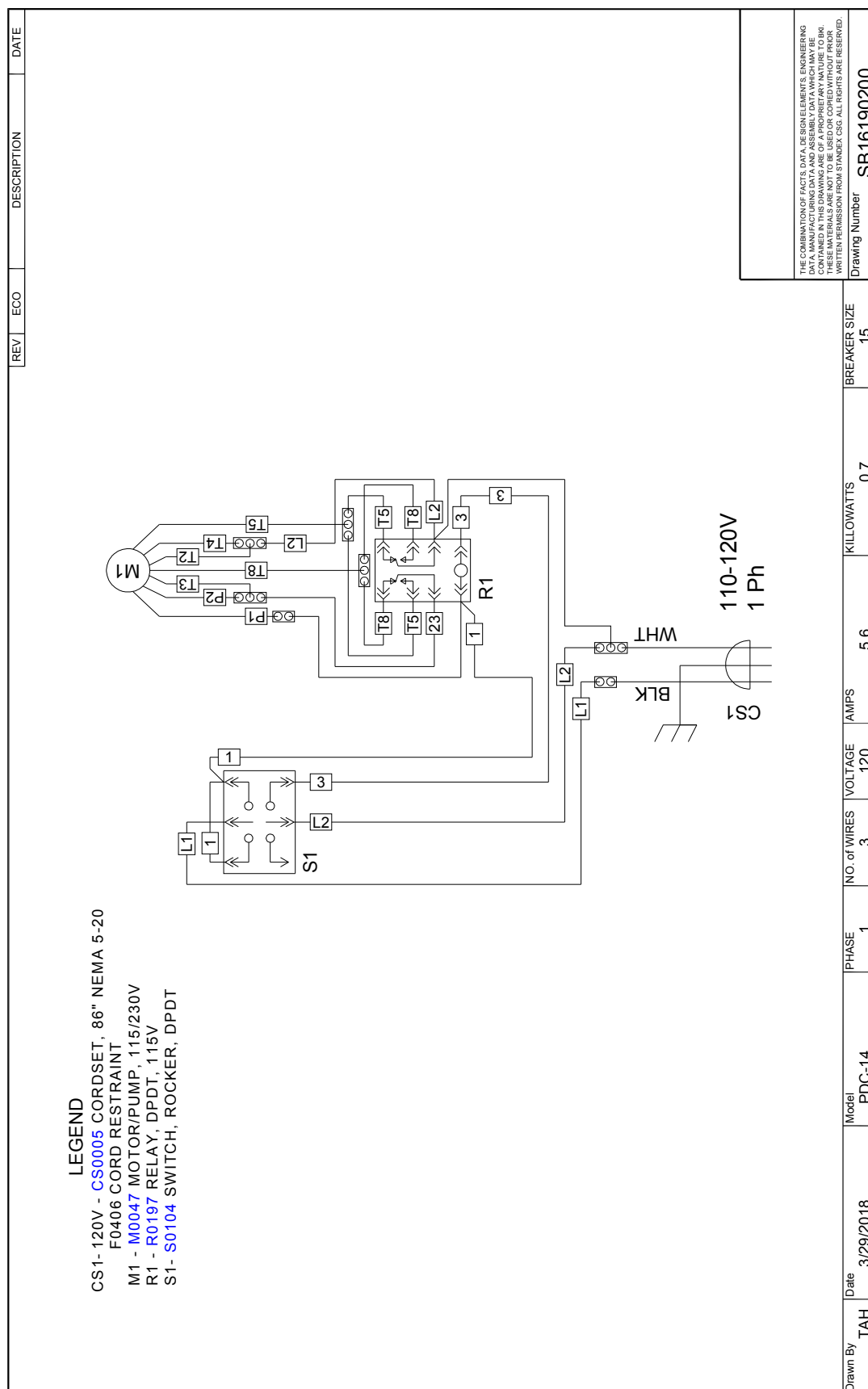


Item	Qty	Part No.	Description
1	1	WB16115900	WELDMENT, PDC LID
2	1	TP0041	TAPE, 1/16 x 1/2 SILICONE
3	1	MA16116000	TUBE, PICKUP

Accessories**HAND WAND ASSEMBLY**[AA16117400](#)**EXTRACTION DRAWERS for OVENS**

PART NO.	DESCRIPTION
AB16117400	HAND WAND
AB55013300	VGG8 ROTISSERIE OVEN
AB55013700	VGG5 ROTISSERIE OVEN
AB10231800	102 COMBI OVEN
AB10232100	101 COMBI OVEN

Wiring Diagram



Notes



2812 Grandview Dr., Simpsonville, S.C. 29680, USA
<http://www.bkideas.com>

Made and printed in the U.S.A

REVISION HISTORY

<u>REVISION</u>	<u>DATE</u>	<u>REVISED BY</u>	<u>DESCRIPTION</u>
01	03/27/13	KW	Initial Release-Supersedes all previous releases