ELECTRIC AND GAS FRYER
AUTOMATIC BASKET LIFT SYSTEM

Operating Instructions
Ultrafryer systems, Inc., offers two (2) versions of the Automatic Basketlift system. One is manufactured by SKF Motion Technologies and the other is fabricated by Ultrafryer Systems. The Physical difference between the two can be determined by the top cap of the Basketlift Box assembly. The SKF manufactured Basketlift assembly does NOT have a removable top cap whereas the Basketlift system manufactured by UFS does. When ordering replacement parts it is important to specify which version of the Automatic Basketlift system the replacement parts are for. The following manuals are provided for the applicable system:

30A081 - SKF Motion Technologies' Manufactured Automatic Basketlift System Operating Instructions.
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BASKET LIFT SYSTEM LIMITED WARRANTY

WARRANTY - SKF Motion Technologies warrants to the original purchaser of a Model S5420212 Automatic Basket Lift System, sold within the United States, its territories and Canada, that it will be free of defects in material and workmanship for a period of one (1) year from the date the Basket Lift System was placed in operation.

NON-WARRANTY COVERAGE - LOCAL OR IN-HOUSE Repair of the Basket Lift Electrical Control Assembly consisting of the 1.) Transformer, 2) Printed Circuit Boards, 3) DC Motors, 4) Gear Boxes, and 5) Lifter Rods is PROHIBITED!!!. Adjustment to the BASKET LIFT HEIGHT may be accomplished according to procedure contained in this manual, but any other repair attempted WITHOUT the expressed approval of SKF Motion Technologies will VOID this limited warranty.

PROCESSING WARRANTY REPAIR - Should a Model S5420212 Automatic Basket Lift System become inoperative, the customer MUST PROMPTLY contact Mr. Bob Bender, SKF Motion Technologies, at 1-800-541-3624 for a RETURN GOODS AUTHORIZATION (RGA) number for return and repair of the defective item. Upon receipt of the RGA NUMBER, the system is to be sent POSTAGE PREPAID to:

SKF Motion Technologies
1530 Valley Center Parkway
Bethlehem, PA 18018-2266
(RGA NUMBER)
B. SAFETY: The Model S5420212 Automatic Basket Lift System operates on 120 Volts, 60HZ, single phase electrical power, and like other electrical equipment, should not be operated with wet hands or while standing in water. Water should NEVER be sprayed on or at the rear of the Basket Lift System as there is danger of electrical shock and/or serious damage to the system electrical circuitry. The Basket Lift System is located in close proximity to HOT shortening and care must be taken to avoid serious burns from accidental shortening splatters. The floors in front and behind the fryer should be kept clean and dry.

WARNING: DO NOT OPERATE THE BASKET LIFT WHEN A PRODUCT BASKET IS IN THE VAT BENEATH THE BASKET HANGER PLATE

C. SAFE CLEANING PROCEDURES: Before performing any cleaning routine, electrical power to the Basket Lift system MUST be removed by disconnecting the fryer’s 120 Volt electrical plug from the 120 Volt electrical receptacle. A dampened cloth with sanitizer solution may then be used to clean debris from the Basket Lift Arms, Rollers, Roller Guides and Basket Lift System.

D. MANUFACTURED BASKET LIFT COMPONENTS - Although the basket lift assembly is provided by SKF Motion Technologies, Ultrafryer Systems, Inc. provides the necessary sub components to complete the system. These parts include:
1. Basket Lift Arms
2. Roller Guide Basket Bracket
3. 90° Angle Mounting Brackets
4. Modified Fryer Back Panel
These are identified in the Parts section of this manual.

E. DESCRIPTION / SPECIFICATIONS:
1. DESCRIPTION: The Model S5420212 Automatic Basket Lift system consists of an Electrical Control Box which contains the following SKF Components:
   1) One (1) 120-24 Volt Step-Down Transformer
   2) Two (2) Printed Circuit Boards (PCB)
   3) Two (2) 24 Volt DC Motors
   4) Two (2) Gear Boxes
   5) Two (2) Lifter Rods
In addition, there are Two (2) Electrical Cords, One (1) with a Three (3) pin male connector and One (1) with a Four (4) pin male connector. The three (3) pin male connector connects to a three (3) pin female socket on the fryer which provides electrical power to the Basket Lift system. The Four (4) pin male connector connects to a Four (4) pin female socket attached to the fryer which interfaces with the fryer’s computer to control operation of the Basket Lift system. This Basket Lift system is applicable for ALL three (3) currently produced vessel sizes; 14” (356mm), 18” (457mm) and 20” (508mm) Gas or Electric Ultrafryer Systems, Inc. fryers.

2. SPECIFICATIONS: The Model S5420212 Automatic Basket Lift system, Manufactured by SKF Motion Technologies, is 3 1/2” (89mm) deep, 14” (356mm) Wide and 23” (584mm) high and operates on standard 120 Volt single phase 60 Hz electrical power.

NOTE: THE ULTRASTAT COOKING COMPUTER IS PROGRAMMED SO THAT THE BASKET LIFT SYSTEM CAN ONLY BE OPERATED WHEN SHORTENING IS AT ITS PRE-SET COOKING TEMPERATURE.

Basket Lift System Shown With Rear Panel Removed
OPERATING INSTRUCTIONS
A. GENERAL: The Automatic Basket Lift System can be used on any Ultrafryer Systems Electric or Gas fryer equipped with an Ultrastat 11, 21 or 25 cooking computer. When the fryer’s 120 Volt electrical plug is connected to the 120 Volt power source, BOTH (LH & RH) Basket Lift Arms will automatically RAISE to their UPWARD position. When the fryer’s toggle switch and computer are turned ON, the computer places the fryer in the MELT MODE and will periodically cycle the fryer’s heat mechanism ON and OFF to gradually heat the shortening. As long as the fryer is in MELT MODE, the Basket Lift Arms CANNOT be LOWERED into the shortening. When the fryer is taken OUT of the MELT MODE and shortening is heated to its PRE-SET (COOKING) TEMPERATURE, the Basket Lift Arms can be LOWERED into the shortening as shown below.

WARNING: DO NOT OPERATE THE BASKET LIFT WHEN A PRODUCT BASKET IS IN THE VAT BENEATH THE BASKET HANGER PLATE

B. COOK COMPUTER BASKET LIFT CONTROL OPERATION KEYS

1. ULTRASTAT 11 COOKING COMPUTER BASKET LIFT CONTROL KEYS

TO LOWER LH BASKET
DEPRESS 1 KEY

ULTRASTAT 11 COOKING COMPUTER

TO LOWER LH BASKET
DEPRESS 2 KEY

2. ULTRASTAT 21 COOKING COMPUTER BASKET LIFT CONTROL KEYS

TO LOWER LH BASKET
DEPRESS ANY OF THE FOLLOWING KEYS

ULTRASTAT 21 COOKING COMPUTER

TO LOWER RH BASKET
DEPRESS ANY OF THE FOLLOWING KEYS
3. ULTRASTAT 25 COOKING COMPUTER BASKET LIFT CONTROL KEYS

TO LOWER LH BASKET
DEPRESS ANY OF THE FOLLOWING KEYS

ULTRASTAT 25 COOKING COMPUTER

TO LOWER RH BASKET
DEPRESS ANY OF THE FOLLOWING KEYS

C. ULTRASTAT 11 BASKET LIFT OPERATION

1. In order to operate the Basket Lift system, 120 Volts must be applied to the fryer, the fryer’s ON/OFF switch and Ultrastat 11 computer MUST be in the ON position, and shortening temperature MUST be at the PRE-SET (COOKING) TEMPERATURE for the product to be cooked.

   NOTE: PRIOR TO PROCEEDING TO THE NEXT STEP, ENSURE BOTH BASKET LIFT ARMS ARE PROPERLY SEATED ON THE LIFT ROLLER GUIDE PLASTIC ROLLERS.

2. As soon as electrical power is applied to the fryer, the Basket Lift Arms will RAISE to their UPWARD position and when the computer and fryer are turned ON, it will place the fryer in the MELT MODE. While in the MELT MODE, the computer will cycle the fryer’s heat mechanism ON and OFF to gradually and safely raise the shortening temperature.

3. When the MELT MODE is canceled by depressing the EXIT MELT key, the computer will place the fryer in FULL ON mode to heat the shortening to it’s PRE-SET (COOKING) temperature, and HEAT will appear on the computer’s display.

4. When shortening temperature reaches it’s SET POINT (COOKING) temperature, DROP will appear on the display indicating that products with THAT cook temperature may now be cooked.

5. Depress the applicable PRODUCT KEY (1 ▲ / 2 ▼) to LOWER the Basket Lift Arm into the shortening and start the PRE-SET COOK TIMER. The cook time will appear on the computer display, ie. 3:00, and immediately begin counting down.

6. When the cook timer counts down to 00:00 an alarm will sound, and the Basket Lift Arm will RISE to the UPPER position. To turn the alarm OFF and reset the computer for another cook cycle, depress the PRODUCT KEY (1 ▲ / 2 ▼) depressed in step 5 above.
D. ULTRASTAT 21 BASKET LIFT OPERATION

1. The Basket Lift Arms will RISE to their UPWARD position when 120 Volts is applied to the fryer and when the fryer and computer are turned ON, it will place the fryer in the MELT MODE. While in the MELT MODE, the computer will cycle the fryer’s heat mechanism ON and OFF to gradually and safely raise the shortening temperature to the programmed cook temperature. While in MELT MODE, the Basket Lift Arms CANNOT be lowered.

NOTE: PRIOR TO PROCEEDING TO THE NEXT STEP, ENSURE BOTH BASKET LIFT ARMS ARE PROPERLY SEATED ON THE LIFT ROLLER GUIDE PLASTIC ROLLERS.

2. When the SHORTENING MELT LIMIT temperature is reached, the shortening MELT MODE may be CAN-CELLED by depressing the Exit Melt 7 key.

NOTE: THE MELT LIMIT TEMPERATURE IS FACTORY SET FOR A LOW [Room Temperature < 75°F (24˚C)] OR A HIGH MELT LIMIT TEMPERATURE [135˚F (57˚C)] AS REQUESTED AT THE TIME OF THE PURCHASE ORDER.

3. When the fryer is taken out of the MELT MODE, the computer will turn the fryer’s heat mechanism ON until the the LOWEST PRE-SET(COOKING) temperature is reached and ---- appears on the display. If a product needs a HIGHER cook temperature, press the COOK KEY for that product.

4. When ---- appears on the computer’s display, place the product to be cooked in the basket and depress the applicable PRODUCT COOK KEY;  to LOWER the LH BASKET LIFT ARM or  to LOWER the RH BASKET LIFT ARM and activate a cook cycle for the cook key depressed.

5. As soon as the COOK KEY is depressed the L.E.D. for that key will light BRIGHTLY and the cook time (ie. 3:00) will appear in the display and IMMEDIATELY start counting down.

6. When the computer timer counts down to 00:00, an alarm will sound, the Basket Lift Arms will rise to their UPWARD position and done will appear on the computer’s display.

7. To silence the alarm, and to reset that cook key for another cook cycle, depress the COOK KEY/S used to start the last cook cycle.

NOTE: TWO (2) DIFFERENT PRODUCTS CAN BE COOKED IN THE SAME VAT, AS LONG AS, THEY HAVE IDENTICAL SET POINT COOKING TEMPERATURES.

NOTE: TWO (2) PRODUCTS WITH DIFFERENT COOK TIMES CAN BE COOKED IN THE SAME VAT, AS LONG AS, THEY HAVE IDENTICAL SET POINT COOKING TEMPERATURES.

NOTE: DO NOT ATTEMPT TO USE A BASKET LIFT SYSTEM WITH AN ULTRASTAT 21 COOKING COMPUTER THAT HAS BEEN PROGRAMMED FOR STAGED COOK TEMPERATURES. IF A COOK KEY WITH PROGRAMMED STAGES IS DEPRESSED, IT WILL CANCEL OUT THE REMAINING COOK KEYS.

E. ULTRASTAT 25 BASKET LIFT OPERATION

1. As previously mentioned, the Basket Lift Arms will RISE to their UPWARD position when 120 Volts is applied to the fryer and when the fryer and computer are turned ON, it will place the fryer in the MELT MODE. While in the MELT MODE, the computer will cycle the fryer’s heat mechanism ON and OFF to gradually and safely raise the shortening temperature. While in MELT MODE, the Basket Lift Arms CANNOT be lowered into the shortening.

NOTE: PRIOR TO PROCEEDING TO THE NEXT STEP, ENSURE BOTH BASKET LIFT ARMS ARE PROPERLY SEATED ON THE LIFT ROLLER GUIDE PLASTIC ROLLERS.

2. When the SHORTENING MELT RELEASE temperature is reached, the shortening MELT MODE may be CAN-CELLED by depressing the  key.
NOTE: THE SHORTENING RELEASE TEMPERATURE IS FACTORY SET FOR A LOW [Room Temperature <75°F (24°C)] OR A HIGH [135°F (57°C)] RELEASE TEMPERATURE AS REQUESTED AT THE TIME OF THE PURCHASE ORDER.

3. When the fryer is taken out of the shortening MELT MODE, the computer will turn the fryer’s heat mechanism ON until the PRE-SET(COOKING) temperature is reached and READY appears on the display.

4. When READY appears on the computer’s display, depress the applicable COOK KEY to LOWER the LH BASKET LIFT ARM and/or COOK KEY to LOWER the RH BASKET LIFT ARM into the shortening.

5. As soon as the COOK KEY is depressed the L.E.D. for that key will start BLINKING FAST, COOK KEY CK# and cook time, i.e. 3:00, will appear on the display and immediately start counting down.

6. When the computer timer counts down to 00:00, an alarm will sound, the Basket Lift Arms will rise to their UPWARD position and done# will appear on the computer’s display.

7. To silence the alarm, and to reset that cook key for another cook cycle, depress the COOK KEY/S used to start the last cook cycle.

NOTE: TWO (2) DIFFERENT PRODUCTS CAN BE COOKED IN THE SAME VAT, AS LONG AS, THEY HAVE IDENTICAL SET POINT COOKING TEMPERATURES.

NOTE: TWO (2) PRODUCTS WITH DIFFERENT COOK TIMES CAN BE COOKED IN THE SAME VAT, AS LONG AS, THEY HAVE IDENTICAL SET POINT COOKING TEMPERATURES.

NOTE: DO NOT ATTEMPT TO USE A BASKETLIFT SYSTEM WITH AN ULTRASTAT 25 COOKING COMPUTER THAT HAS BEEN PROGRAMMED FOR STAGED COOK TEMPERATURES. IF A COOK KEY WITH PROGRAMMED STAGES IS DEPRESSED, IT WILL CANCEL OUT THE REMAINING COOK KEYS.

F. ABBREVIATED OPERATION STEPS

1. Connect the fryer’s 120 volt electrical plug to the 120 volt receptacle on the wall. The Basket Lift Arms will raise the product baskets to the UPWARD position.

2. Turn the fryer and computer ON. The computer will place the fryer in the shortening MELT MODE.

3. The computer gradually cycles the fryer ON and OFF until the MELT MODE can be EXITED; then the computer gradually raises the shortening to its SET POINT COOKING temperature.

4. When cooking temperature is reached drop, ready or ---- appears on the display, and the cooking cycle is started by depressing the applicable PRODUCT/COOK key. The Basket Lift Arms will be LOWERED into the shortening and the COOK TIMER will immediately start counting down.

5. When the COOK TIMER counts down to 00:00, an alarm will sound and the Basket Lift Arms will automatically rise to their UPWARD position.

6. Depress the PRODUCT/COOK key to silence the alarm and reset the computer for another cook cycle.
A. GENERAL - Maintenance or repair of components located on the REAR of the fryer may become necessary in which case the Basket Lift system will have to be removed to provide access to the rear of the fryer. The ONLY maintenance which is authorized on the Basket Lift system is the adjustment of the Basket Lift Arm height.

B. ULTRAFRYER FRYER MAINTENANCE: Maintenance relating to the Electric or Gas fryer SHALL be performed by following the procedures in the applicable Operating Manual included with the fryer. If maintenance is required on a component on the REAR of the fryer, the Basket Lift system can be easily removed to perform maintenance as follows:
1. Turn the electrical power for the fryer OFF by disconnecting it’s 120 volt electrical plug from the electrical receptacle.
2. Disconnect the Basket Lift system three (3) pin and four (4) pin male white plastic plugs from the female sockets connected to the fryer.
3. While someone supports the weight of the Basket Lift system, remove the assembly from the 90° mounting brackets by removing the two (2) 10-24 x 1/2” (13mm) truss head screws from each bracket.
4. While someone supports the weight of the Basket Lift system, remove the assembly from the 90° mounting brackets by removing the two (2) 10-24 x 1/2” (13mm) truss head screws from each BRACKET.
5. Remove both Basket Lift Arms by raising them OFF of the Lifter Rods, then lift the Arms slightly to the front of the fryer.
6. Remove the two (2) 90° mounting brackets from the ANGLED fryer back panel by removing the the three (3)10-24 x 1/2” (13mm) truss head screws from each bracket.
7. To gain access to components mounted to the REAR of the fryer, REMOVE the angled back panel by removing the two (2) 10-24 x 1/2” (13mm) truss head screws on each side of the upper section and the two (2) 1/2” (13mm) drive screws on each side of the lower section.
8. Test operate the fryer and Basket Lift system.

C. BASKET LIFT HEIGHT CHECK: The product baskets are properly adjusted when: 1) LOWERED, the basket should be RESTING on the vat grill and there should be a 1/2” (13mm) gap between the PRODUCT BASKET hanger and LIFTER HANGER Bracket, and 2) RAISED, the product baskets MUST be above the shortening. Check for proper Basket Lift Adjustments as follows: (Refer to figures 1 and 3, on the following page, for illustration and parts identification.)
1. Raise the shortening to it’s pre-set cook temperature.
2. Depress the applicable computer key to LOWER the basket.
3. Check to see if the product basket is resting on the vat grill with about a 1/2” (13mm) GAP between the PRODUCT BASKET HANGER and the BASKET HANGER PLATE. (Refer to figure 3, on the following page, for illustration.)
4. Depress the same computer key used to LOWER the basket.
5. The product basket will raise to it’s UPPER position.
6. Check to see if the product basket is ABOVE the shortening.

NOTE: THE 1/2” (13MM) GAP BETWEEN THE PRODUCT BASKET HANGER AND BASKET HANGER PLATE IS TO ALLOW THE BASKET TO BE SHOOK DURING REQUIRED SHAKE TIMES.

D. BASKET LIFT HEIGHT ADJUSTMENT:
1. If the above check indicates a Basket Lift needs to be adjusted, raise the shortening to it's pre-set cook temperature and perform the following steps. (Refer to figure 2, on the following page, for illustration and component location.)
   a. Remove the Basket Lift system three (3) pin white plastic male electrical power plug from the fryer, then remove the REAR PANEL of the Basket Lift Control Box Assembly by removing the eight (8) 10-24 x 1/2” (13mm) truss head screws.
   b. Replace the Basket Lift system electrical power plug; then depress the applicable computer key to LOWER the product basket.
   c. If the basket is not resting on the vat grill with about a 1/2” (13mm) GAP between the PRODUCT BASKET HANGER and the HANGER PLATE, loosen the allen head set screw of the LOWER Lift Arm Adjustment Magnet (as illustrated on the following page), raise or lower the magnet until the basket is properly adjusted; then CAREFULLY tighten the screw on the magnet.
   d. Depress the applicable computer key to RAISE the product basket.
   e. If the product basket is not ABOVE the level of the shortening, loosen the allen head set screw of the UPPER Lifter Arm Adjustment Magnet, RAISE the magnet until the basket clears the level of the shortening; then CAREFULLY tighten the set screw on the magnet.
   f. REMOVE the Basket Lift system Electrical Power Plug, CAREFULLY, replace the rear panel of the Control Box by replacing the eight (8) 10-24 x 1/2” (13mm) truss head screws removed in step 1.; then replace the Basket Lift system Electrical Power Plug.
   g. TEST operate the Basket Lift system, to assure the product basket is properly adjusted, by repeating the steps in paragraph C steps 1. through 6. and repeat adjustment if necessary.
TECHNICAL ASSISTANCE & ORDERING INFORMATION
A. TECHNICAL ASSISTANCE - Contact an authorized service agent or the Customer Service Department, Ultrafryer Systems at 1-800-525-8130 for technical assistance.

B. ORDERING INFORMATION:
   1. REPLACEMENT PARTS - Provide the following information when ordering replacement parts by phone, fax or mail:

   - Your company name and phone number
   - Your company purchase order number
   - Bill-to address
   - Ship-to address
   - Quantity desired
   - Part number and description of the desired-item
   - Your name or signature of authorized-buyer

   Phone in order to: 1-800-545-9189 Ext 5029
   FAX order to: 1-210-731-5099
   Mail order to:
      Ultrafryer Systems
      ATTN: Order Entry Office
      P.O. Box 5369
      San Antonio, TX 78201
      or
      E-Mail your order to: Ultrafryerservice@ultrafryer.com

C. TERMS - Net 30 days for customers on approved accounts. Past due balances will be charged 1% per month (12% per annum) until full balance is paid.

D. DAMAGES - Ultrafryer Systems is not responsible for damage occurring in transit. All deliveries must be inspected for damage to shipping containers prior to departure of the delivering carrier. Any damage must be notated on the receiving document to facilitate filing of freight claims. Carriers must be notified immediately and freight inspections must be requested from the carrier. Ultrafryer Systems can and will gladly assist you in preparing and processing of the necessary claims only if proper notification has been accomplished on the carrier delivery document. Damaged equipment and or containers must be available for the claims inspector to inspect.

E. RETURNS - Ultrafryer Systems cannot guarantee credit for items returned without proper authorization. All returns must have prior Ultrafryer Systems Customer Service or Warranty department approval. An assigned number will be issued by the approval authority. Please print the assigned number on all returned packages and corresponding paper work. Returned goods are subject to a 15% restocking charge. Ultrafryer Systems is not responsible for freight charges on returned goods unless authorized by Customer Service and or Warranty personnel. Ultrafryer Systems does not receive freight collect or C.O.D. shipments.
A. PARTS IDENTIFICATION - Locate the part on the following sketches and note the index number i.e, 3, 6, etc; then obtain the part number and description for that index number on the page facing the sketches. Use that part number when ordering a replacement part.
A. PARTS IDENTIFICATION - Locate the part on the following sketches and note the index number i.e., 3, 6, etc; then obtain the part number and description for that index number on the page facing the sketches. Use that part number when ordering a replacement part.
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<td>Three (3) Pin Power Cable F/ Connection To Basket Lift System Three (3) Pin Power Cable (For ALL Fryers)</td>
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<td>SET</td>
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<td>Basket Lift Cabinet Support Structure - 14&quot; (356mm) Fryer</td>
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<td>Basket Lift Cabinet Support Structure - 18&quot; (457mm) Fryer</td>
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<td>Rear Panel F/ 20&quot; (508mm) Fryers</td>
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* - NOT SHOWN

NOTE - This includes the Basket Lift Actuator Assembly (PN 21A303), Applicable Cabinet Support Structure and Arms (PN 12B477)
Applicable Only To Electric Fryers With U25 Controllers WITH Basket Lifts
Applicable Only Electric Fryers With U21 Controllers
WITH Basket Lifts
Applicable Only To Electric Fryers With U22 Controllers WITH Basket Lifts
Applicable Only To Gas PAR-2 Bank or PAR-2/3 Stand Alone Fryers With U25 Controllers WITH Basket Lifts
Applicable Only To Gas PAR-3 Bank Fryers With U25 Controllers WITH Basket Lifts
Applicable Only To Gas PAR-2/3 Fryers With U21 Controllers WITH Basket Lifts
Applicable Only To Gas PAR-2/3 Fryers With U22 Controllers WITH Basket Lifts