

Automatic Lift Fryer

MODELS BLF-F, & BLF-FC

Service Manual

Serial Numbers 121836 and higher



Warranty Information

LIMITED ONE YEAR WARRANTY

BKI (The "Company") warrants to the original purchaser/user, that at time of shipment from the Company factory, this equipment will be free from defect in materials and workmanship. Written notice of a claim under this Warranty must be given within **ONE YEAR AND THREE MONTHS** from date of shipment from the factory. Defective conditions caused by abnormal use or misuse, lack of maintenance, damage by third parties, alterations by unauthorized personnel, acts of God, failure to follow installation instructions or any other events beyond the control of the company will **NOT** be covered under Warranty. The obligation of the Company under this Warranty shall be limited to repairing or replacing (at the option of the company) any part which is defective in reasonable opinion of the Company. The user will have the responsibility and expense of removing and returning the defective part to the Company as well as the cost of reinstalling the replacement or repaired part.

IN NO EVENT SHALL THE COMPANY BE LIABLE FOR LOSS OF USE, LOSS OF REVENUE OR LOSS OF PRODUCT OR PROFIT OR FOR INDIRECT OR CONSEQUENTIAL DAMAGES INCLUDING BUT NOT LIMITED TO, FOOD SPOILAGE OR PRODUCT LOSS. WARRANTY DOES NOT COVER GLASS BREAKAGE. THE ABOVE WARRANTY IS EXCLUSIVE AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, ARE EXCLUDED INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. THIS WARRANTY SHALL APPLY ONLY WITHIN THE CONTINENTAL UNITED STATES, ITS TERRITORIES, AND POSSESSIONS AND IN CANADA.

LIMITED NINETY DAY LABOR WARRANTY

All labor necessary to repair or replace factory defective parts will be performed, without charge, to the end user, by service personnel of a **BKI** Authorized Distributor during the first ninety days after the date of installation of the new equipment.

Replacement parts: Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within 90 days from date of original installation will be repaired or replaced without charge F.O.B. Factory, Simpsonville, S.C. or F.O.B. authorized distributor.

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Introduction

The BLF Fryer is compact, attractive and functional in design. It is constructed of a stainless steel fryer pot for cleaning ease. Exclusive BKI patented features and safety devices offer flexibility, efficiency and reliability plus **PERFECTION IN FRYING!**

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, contact the BKI Technical Service Department, toll free: 1-800-927-6887. Outside the U.S., call 1-864-963-3471.

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 which, 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.

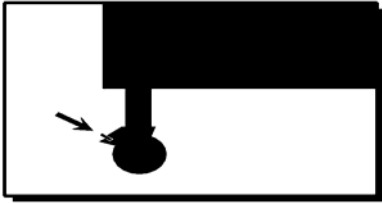
⚠ CAUTION

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



Keep The Casters Locked

To avoid spilling shortening, keep the casters locked. If any shortening spills near your fryer, clean it up immediately.



Noncombustible Floors Only

Make sure your floor is noncombustible. Do not operate your fryer on floors that are wood, carpeted or have rubber mats.

- Placing your fryer on a combustible floor could cause a fire. Serious injury could result.
- Examples of noncombustible floors where you can safely place your fryer are concrete, tile, and ceramic.



Keep The Area Around Your Fryer Uncluttered

Make sure to keep the area around your fryer clear of any obstacles.

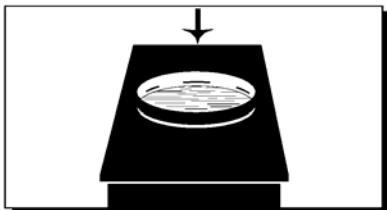
Serious injury can occur if you trip or fall near the fryer. You could be burned by hot shortening that splashes out of the fryer or by falling against the hot metal of the fryer.



Keep The Floor Around Your Fryer Clean Of Shortening

Make sure to keep the floor around your fryer clean of shortening and other liquids.

Serious injury can occur if you slip near your fryer. You could be burned by hot shortening that splashes out of the fryer or by falling against the hot metal of the fryer.



Do Not Overfill The Fryer With Shortening

Hot shortening and steam may escape and burn you if you put too much shortening in the fryer. Fill the fryer to approximately one inch below the fill marks that are inside the fryer pot. Heat the shortening. If needed, carefully add more shortening to bring the level to the fill marks.



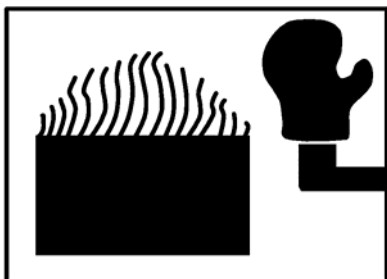
Do Not Let Any Water Get Into The Fryer

Always remove excess moisture from food before placing it into the fryer basket. Water will cause the hot shortening to spatter. You could be burned.



Do Not Overload The Basket With Food

Hot shortening and steam may escape and burn you if you place too much food in the basket.



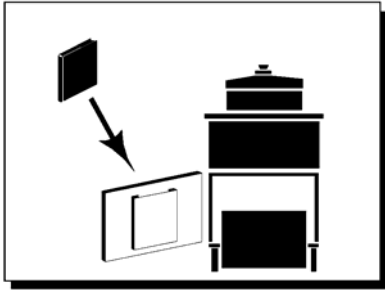
Wear Safe Clothing Appropriate To Your Job

Always wear your insulated mitts when handling the fryer basket or touch any hot metal surfaces. You received a pair of insulated mitts with your fryer. If you lose or damage your mitts, you can buy new ones at your local restaurant equipment supply store or from your local **BKI** Distributor.

Always wear non-skid shoes when working around the fryer or any other equipment that uses shortening. Never wear loose clothing such as neckties or scarves while operating your fryer. Keep loose hair tied back or in a hair net while operating your fryer.

Always wear appropriate personal protection equipment during the filtering process to guard against possible injury from hot oil.

Always wear appropriate personal protection equipment during the boil-out process to guard against possible injury from hot cleaning solution.



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

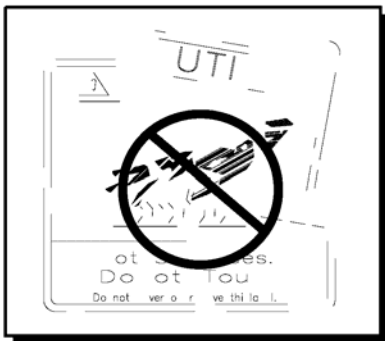
Technical Services Department
P.O. Box 80400
Simpsonville, S.C. 29680-0400
Or call toll free: 1-800-927-6887
Outside the U.S., call 864-963-3471



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.



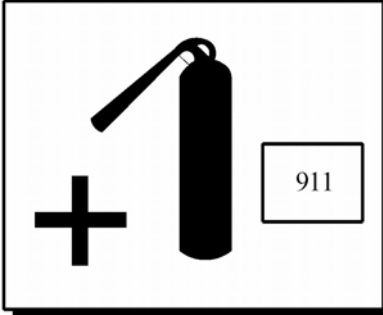
Keep Safety Labels Clean and in Good Condition

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 7, then contact:

BKI

Technical Services Department
P.O. Box 80400
Simpsonville, S.C. 29680-0400
Or call toll free: 1-800-927-6887
Outside the U.S., call 864-963-3471

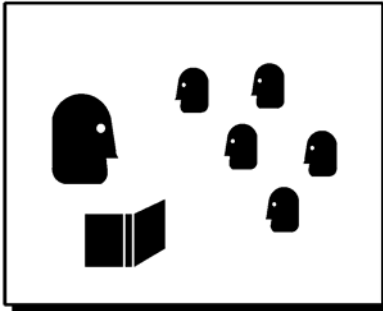


Be Prepared for Emergencies

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.

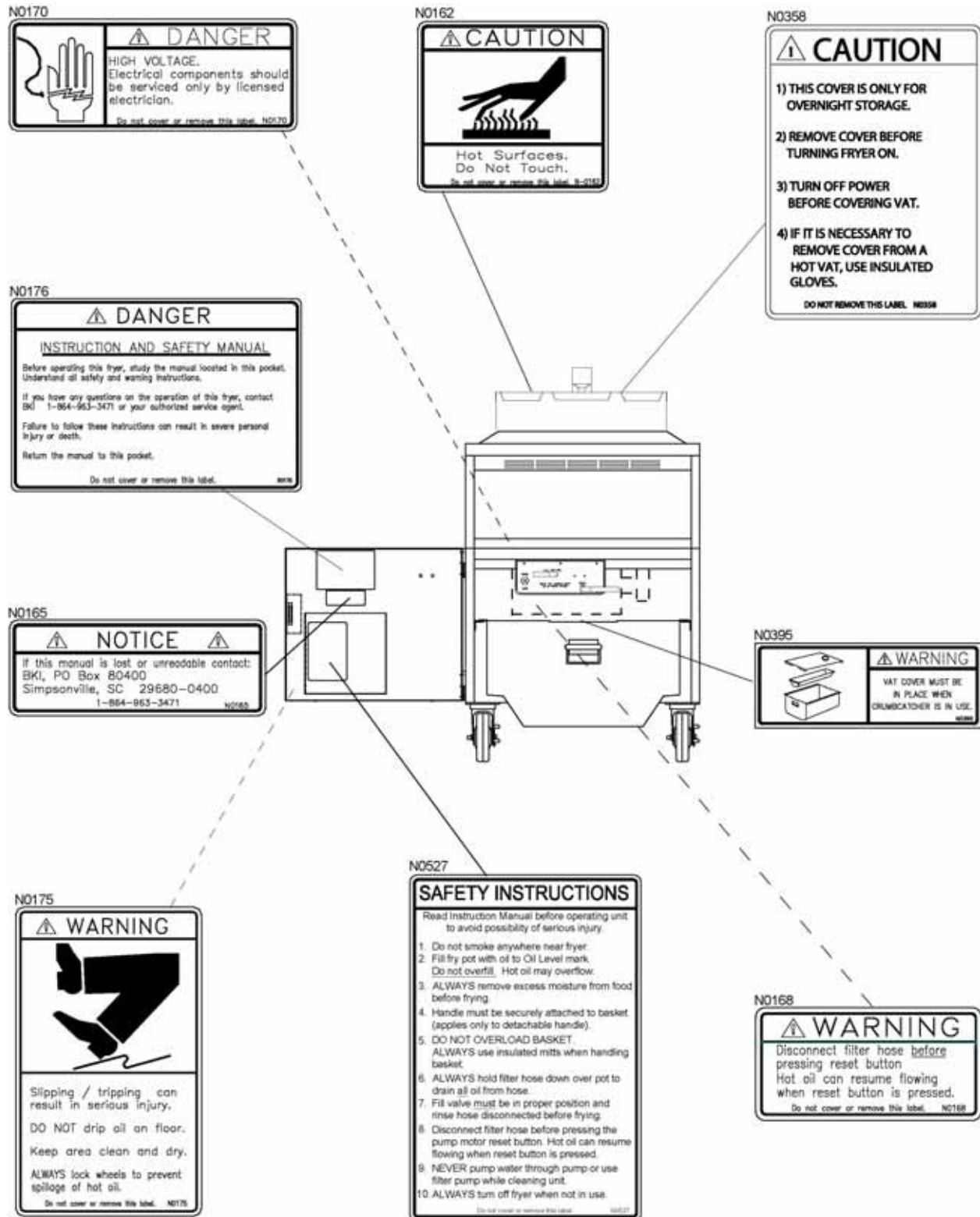
Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.



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.

Safety Labels



Installation

⚠ WARNING

Serious injury, equipment damage or death could result if attempting to install this fryer yourself. Ensure that an authorized BKI service agent installs the fryer.

Unpacking and Handling

It is the owners' responsibility to file all freight claims with the delivering truck line. Inspect all cartons and crates for damage as soon as they arrive. If damage to cartons or crates is found, or if a shortage is found, note this on the bill of lading (all copies) prior to signing.

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

Assembly and Mounting

1. Remove all packing materials from the interior and exterior of the fryer.
2. Lock the casters so the fryer does not move. Every time the fryer is used, make sure the casters are locked so the fryer cannot move.
3. Clean the fryer pot before filling with shortening.
4. Place the DRAIN handle in the CLOSED position.

Wiring

⚠ 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 unit, when installed by an authorized BKI service agent, must be wired for use in accordance with all applicable local, state, and federal codes. For specific electrical requirements and connections refer to the wiring diagram attached to the unit or provided in the Service Manual.

Initial Test and Adjustment

1. Fill pot with shortening to about one inch below the mark.

NOTICE

Use only high-quality shortening that has low moisture content, a high smoke point and no additives.

CAUTION

Overfilling the fryer pot with shortening could lead to serious injury. Ensure that the fryer pot is filled with shortening only to the fill mark when shortening is hot. Do not use any shortening other than what is specified in this manual and do not overfill the fryer pot.



2. Place the **FILTER/OFF/FRY** switch to the **FRY** position. The shortening should begin to heat and begin to reach the fill mark inside the pot. Add more shortening as required to reach the fill mark. Refer to the troubleshooting section if this does not occur.

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, model number and voltage on the rating tag affixed to the unit.

Assemblies

Description	Assembly #	Figure #	Table #
DOOR ASSEMBLY	AB16006700	Figure 1	Table 1
DRAIN VALVE & PLUGS	SB1999S	Figure 2	Table 2
DRAIN/MOTOR/PIPING ASSEMBLY	N/A	Figure 3	Table 3
FRONT PANEL BLF-F EUROPE FRONT PANEL BLF-F DOMESTIC	AN16017700 AN16017300	Figure 4	Table 4
FRONT PANEL BLF-FC EUROPE FRONT PANEL BLF-FC DOMESTIC	AN16017800 AN16017400	Figure 5	Table 5
REAR PANEL BLF-F EUROPE REAR PANEL BLF-F DOMESTIC	AN16017500 AN16017100	Figure 6	Table 6
REAR PANEL BLF-FC EUROPE REAR PANEL BLF-FC DOMESTIC	AN16017600 AN16017200	Figure 7	Table 7
OIL VAT ASSEMBLY	AN16010200	Figure 8	Table 8
QUICK DISCONNECT ASSEMBLY	AN19103300 SB1997S	Figure 9	Table 9
TERM BLOCK ASSEMBLY ENGLAND	AN19102100	Figure 10	Table 10

Figure 1. Door Assembly

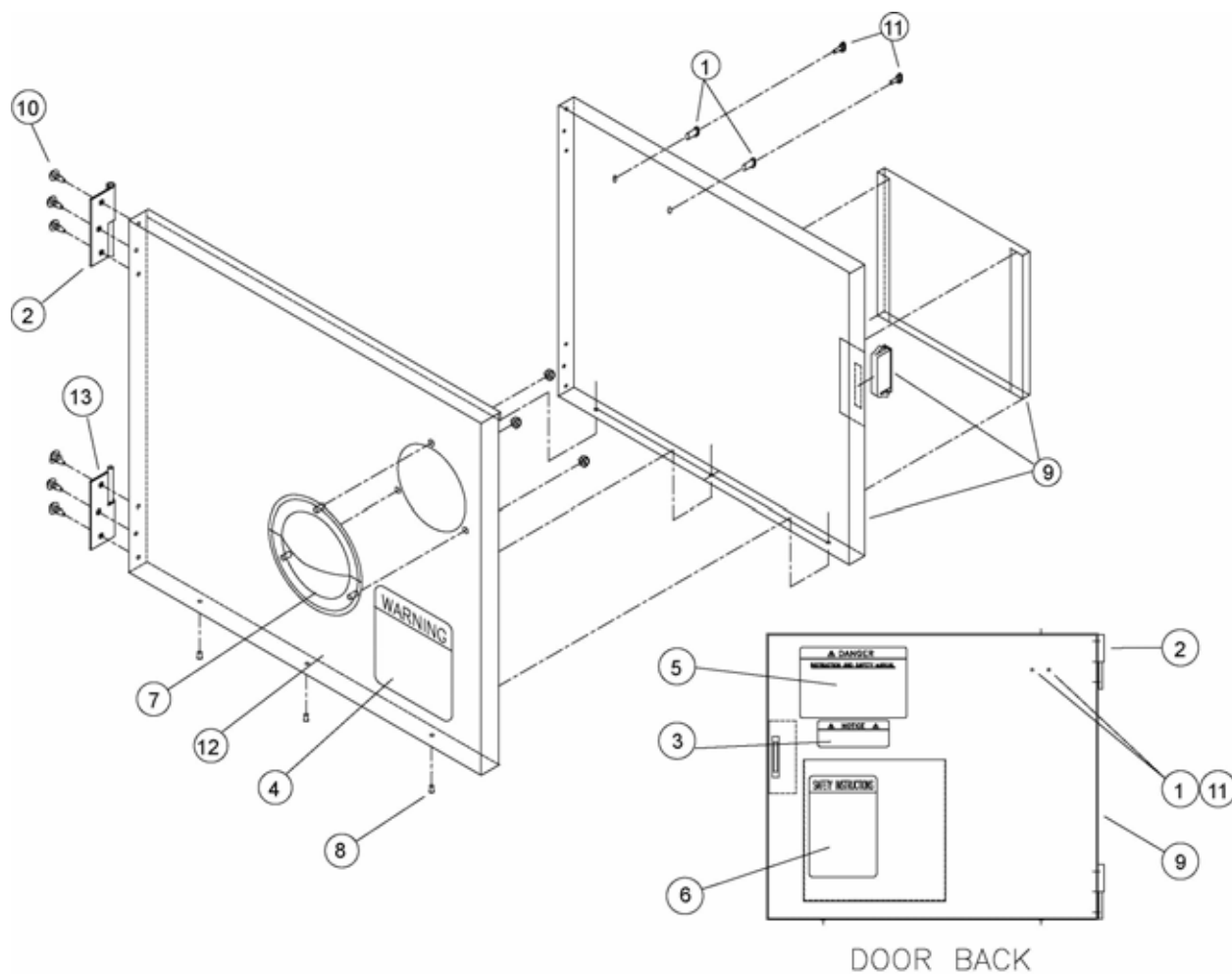


Table 1. Door Assembly Parts

ITEM #	PART #	QTY	DESCRIPTION
1	F0083	2	THREAD INSERT 10-24 STEEL
2	H0010	1	HINGE, LH PIN HALF
3	N0165	1	DECAL, NOTICE LOST MANUAL
4	N0175	1	DECAL, SLIPPING ADMONITIONS
5	N0176	1	DECAL, INSTR & SAFETY MANUAL
6	N0527	1	DECAL, SAFETY INSTR FRYERS
7	P0022	1	HANDLE, PULL SS P60-1010
8	RIV172	3	RIVET, 1/8 X 1/4 CS PLT POP
9	SB1951	1	INSIDE DOOR POCKET/MAGNET WELD BLF
10	SCR008	6	SCREW, 10 X 1/2 PHIL TRUSS HD
11	SCR383	2	SCREW, 10-24 X 1/2" PHIL TRUSS HD
12	WFKMA178	1	DOOR, FRYER OUTSIDE WELD
13	H0009	1	HINGE, RH PIN HALF

Figure 2. Drain Valve & Plugs

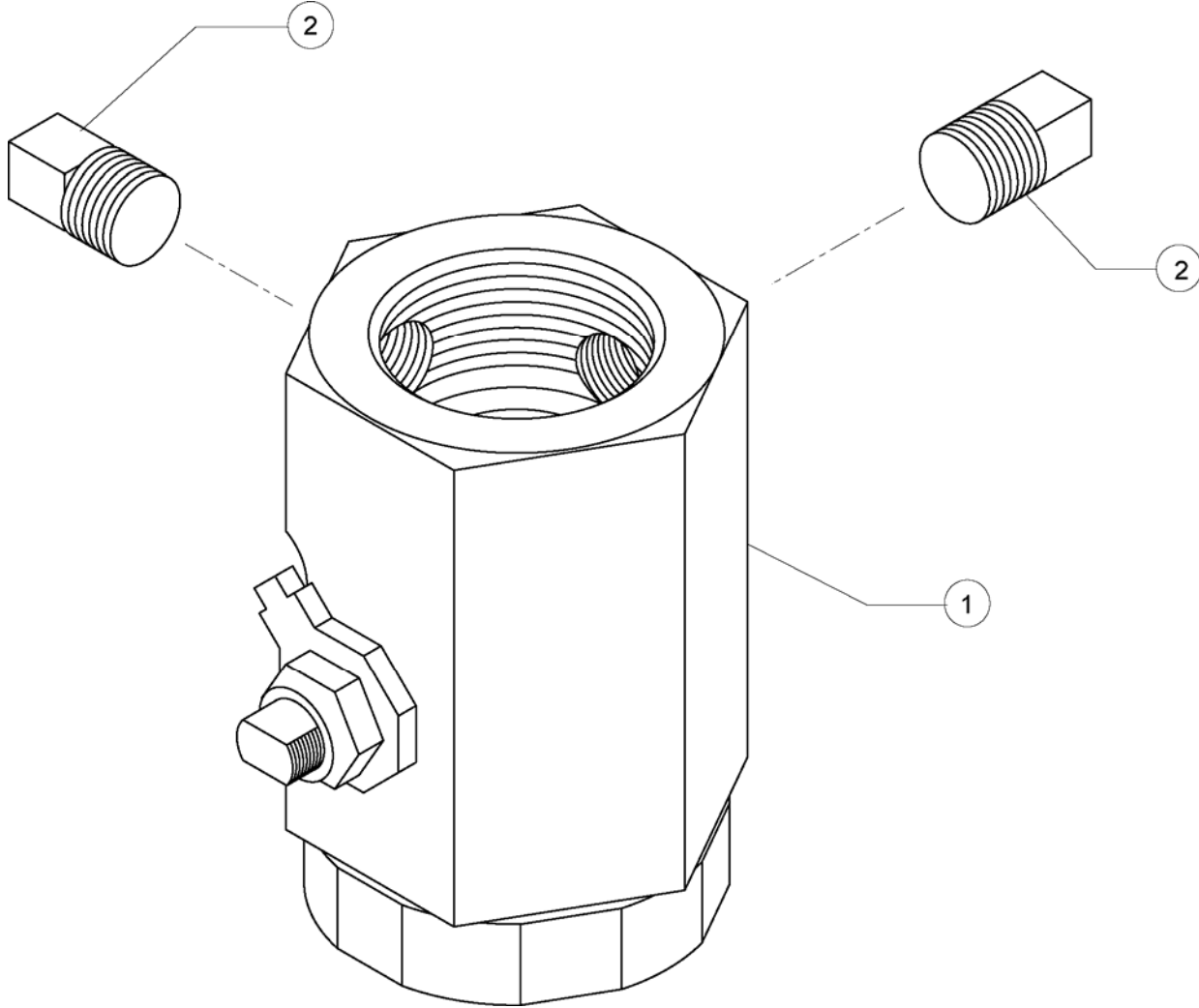


Table 2. Drain Valve & Plugs Parts

ITEM #	PART #	QTY	DESCRIPTION
1	MB19101000	1	DRAIN VALVE REPLACEMENT
2	FT0243	2	PLUG, 3/8" SQ HEAD PIPE

Figure 3. Drain/Motor/Piping Assembly

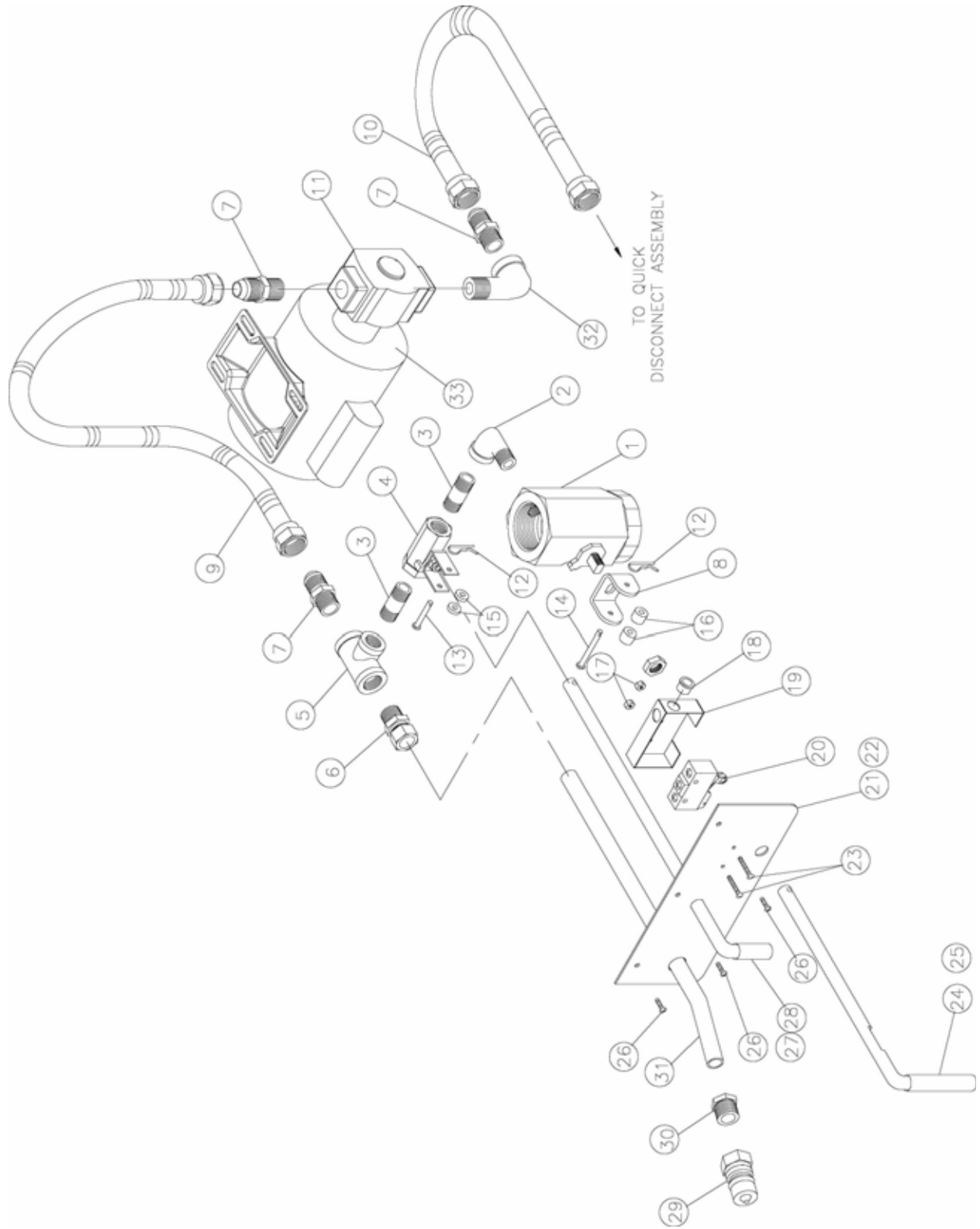


Table 3. Drain/Motor/Piping Assembly Parts

ITEM #	PART #	QTY	DESCRIPTION
1	MB19101000	1	DRAIN VALVE REPLACEMENT
2	FT0044	1	ELL, STREET 3/8 90 DEG BLACK
3	FT0412	2	NIPPLE, 3/8 NPT X 1 1/2 SCH 40
4	SB1314	1	BALL VALVE ASSY, FRYERS
5	FT0538	1	TEE, 1/2 X 1/2 X 3/8 BLK
6	FT0507	1	CONNECTOR, MALE 10FBU-S NKL PLTD
7	FT0536	3	COUPLING, 5/8 45° FLARE TO
8	FT0543	1	DRAIN VALVE BRACKET, FRYERS
9	TU0206	1	TUBING, 29" 1/2" ID
10	TU0205	1	TUBING, 12" 1/2" ID
11	P0070	1	PUMP ONLY FOR HAIGHT MOTOR
12	F0254	2	PIN, COTTER HAIRPIN #213
13	F0255	1	PIN, CLEVIS 3/16 X 1-1/4
14	F0253	1	PIN, CLEVIS 3/16 X 1 3/4
15	SP0014	2	SPACER, ALUM .5 X .125
16	SP0034	2	SPACER, DRAIN VALVE BRKT FRYERS
17	NUT253	2	NUT, 6-32 S/S 18-8 NYLON
18	F0158	1	BUSHING, BLK 1/2 HEYCO SNAP
19	LZ0130	1	SWITCH, ACT. COVER FKMA247
20	S0054	1	SWITCH, MICRO BZ-2RW822-A2
21	H0089	1	HANDLE SUPPORT PLATE
22	N0285	1	DECAL, BLF-F DRAIN HNDL PLATE
23	SCR194	2	SCREW, 6-32 X 1 SL RD HD MS
24	H0215	1	HANDLE, DRAIN VALVE BLF
25	C0672	1	COVER, DRAIN HANDLE RED
26	SCR006	3	SCREW, 8 X 1/2 PHIL PAN HEAD
27	MA19100508	1	FILL VALVE HANDLE, FRYERS
28	C0668	1	COVER, FILL HANDLE BLACK
29	P0081	1	PLUG, F-H4F4-7-7 QUIK DISCONN
30	B0851	1	BUSHING, BLK HEX REDUCING
31	MA19100800	1	TUBING, TEE TO DISCONNECT
32	FT0132	1	ELL, STREET 1/2 90 DEG BLACK
33	M0053	1	MOTOR, LEESON LESS CORD/PUMP

Figure 4. Front Panel BLF-F

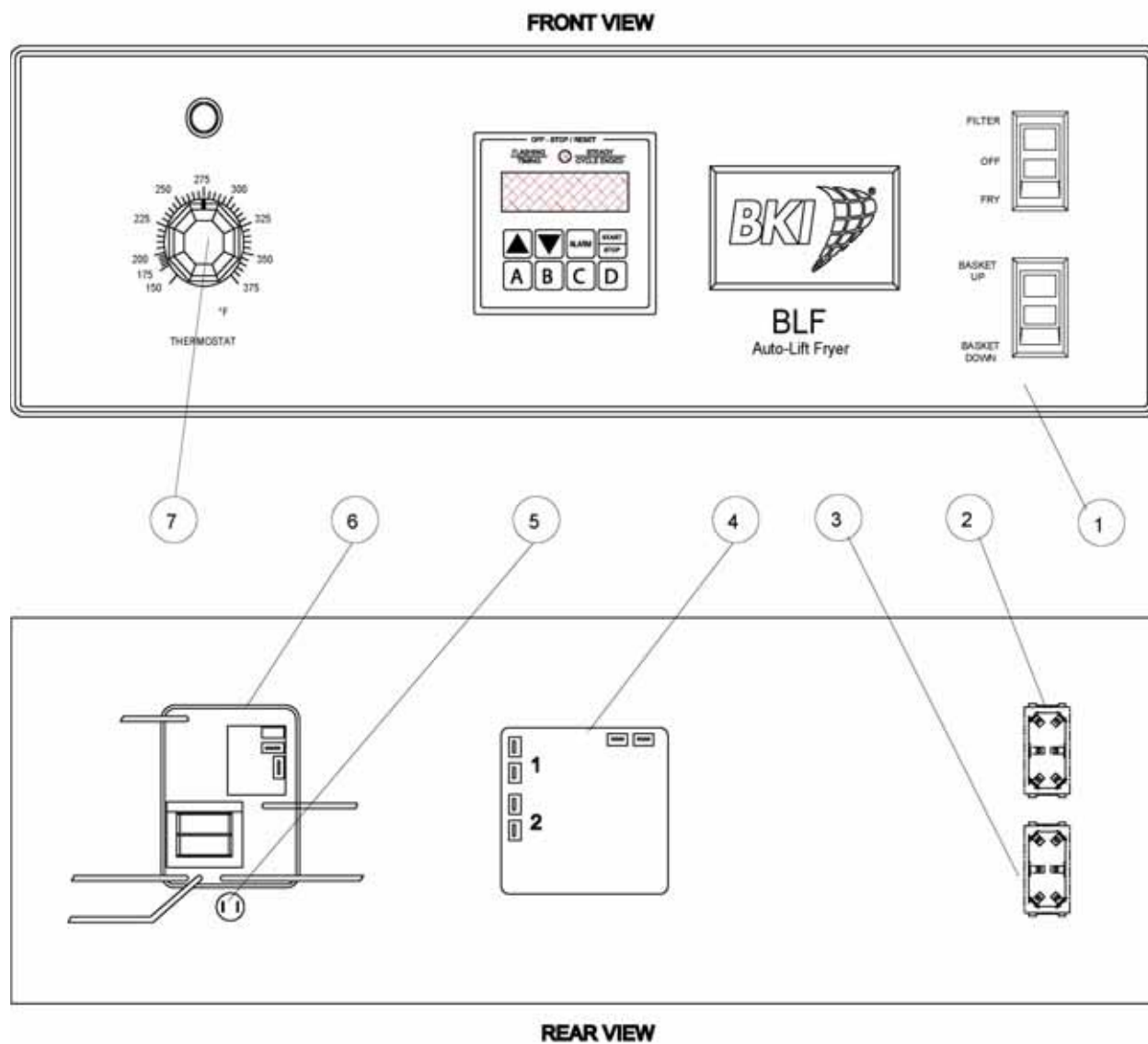


Table 4. Front Panel BLF-F Parts

ITEM #	PART #	QTY	DESCRIPTION
1	N0523	1	DECAL, CTL PNL BLF-F
2	S0127	1	SWITCH, ROCKER 2P,3 POS
3	S0104	1	SWITCH, RKR DPDT 15A 250V LAMP
4	TI0032	1	TIMER, 230V DIGITAL 4 BUTTON
5	PL0004	1	PILOT LIGHT, ROUND 250V
6	T0075	1	THERMOSTAT, SOLID STATE FRYER
7	K0040	1	KNOB, S/S STRAT T0075

Figure 5. Front Panel BLF-FC

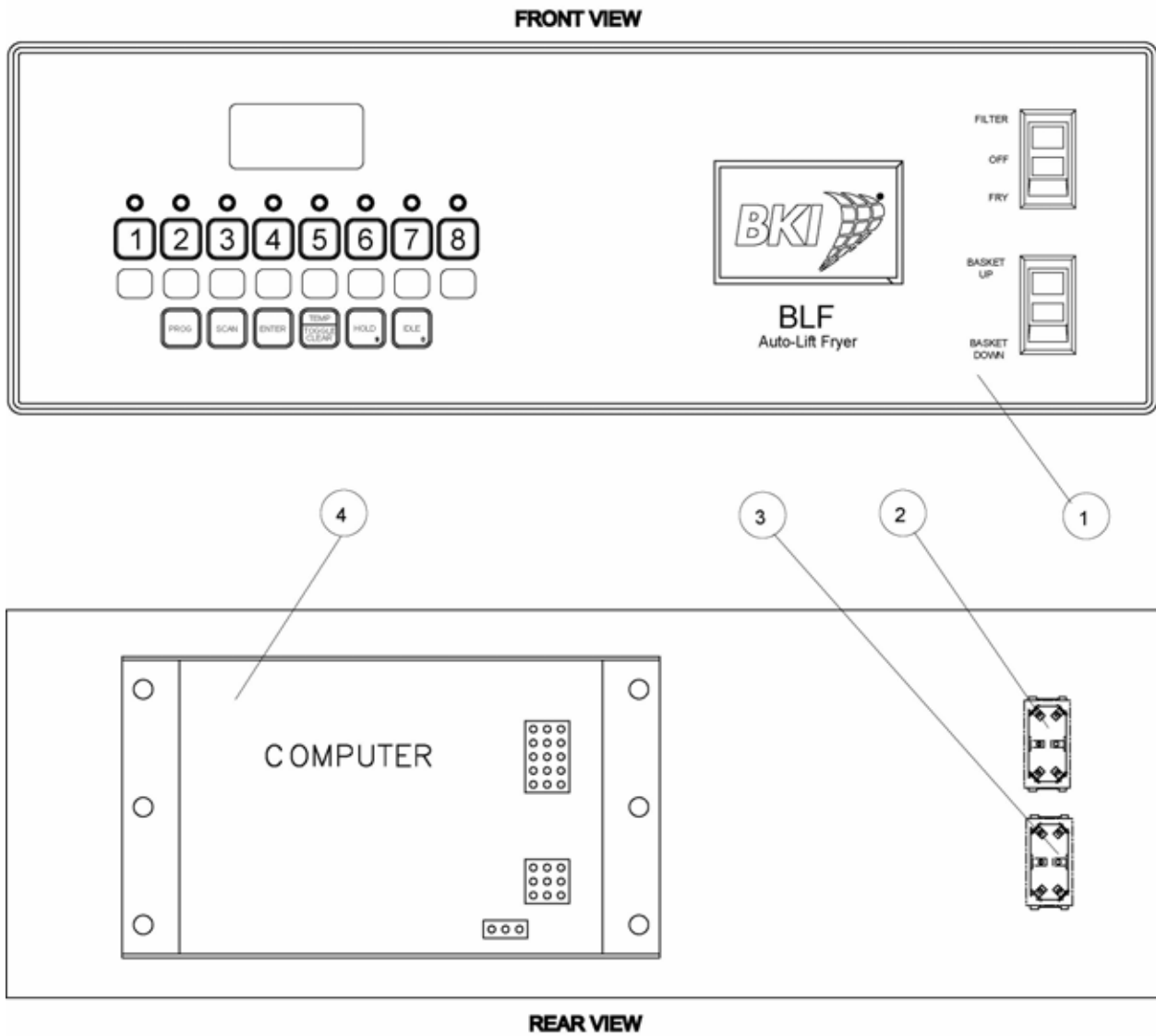


Table 5. Front Panel BLF-FC Parts

ITEM #	PART #	QTY	DESCRIPTION
1	N0525	1	DECAL, CTL PNL BLF-FC
2	S0127	1	SWITCH, ROCKER 2P, 3 POS
3	S0104	1	SWITCH, RKR DPDT 15A 250V LAMP
4	CP0039	1	CONTROLLER, VFD LESS HARNESS

Figure 6. Rear Panel BLF-F

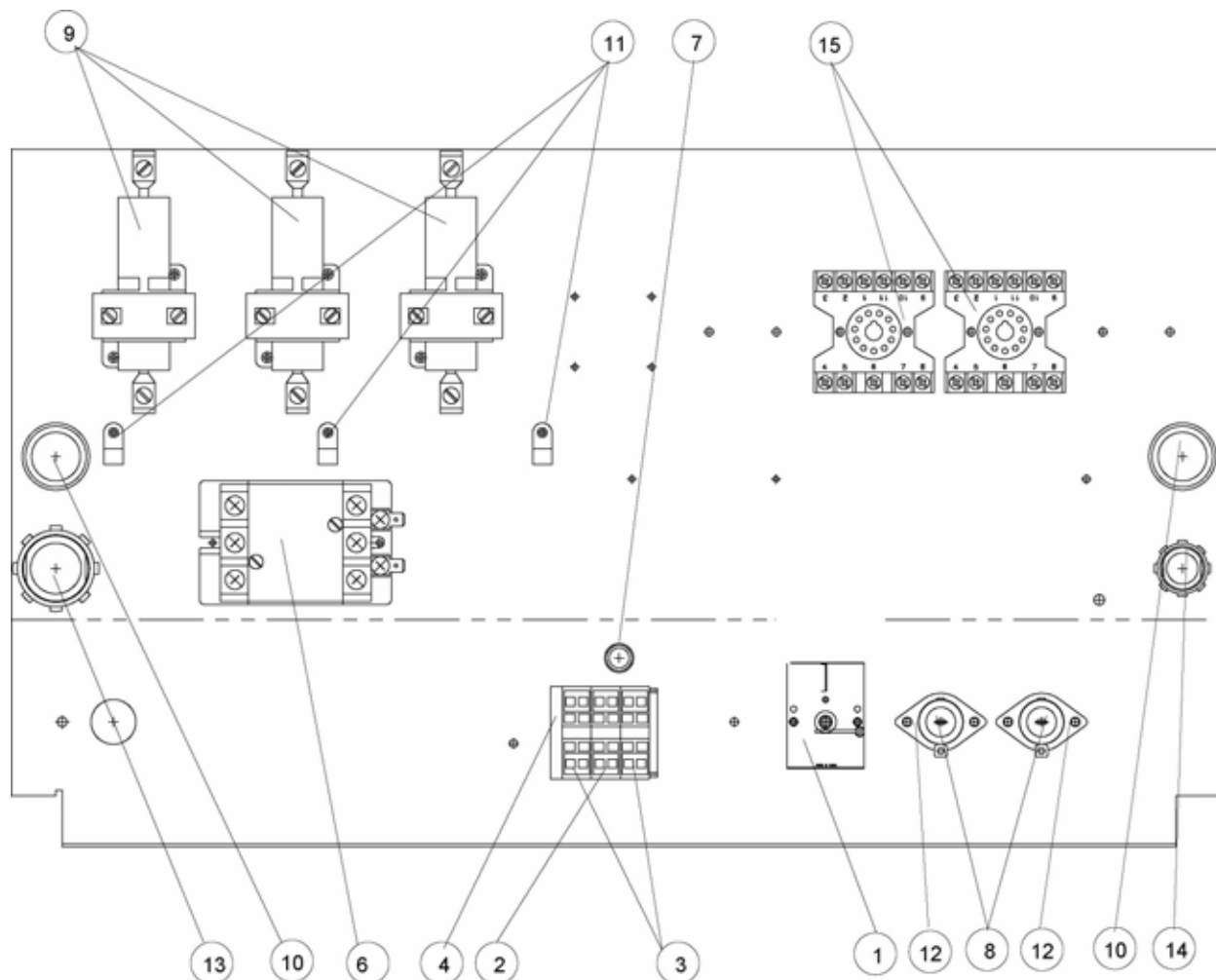


Table 6. Rear Panel BLF-F Parts

ITEM #	PART #	QTY	DESCRIPTION
1	T0036	1	THERMOSTAT, HI LIMIT 540 DEG
2	TB0064	1	TERM BLOCK 4 CONDUCTOR CTR
3	TB0065	2	TERM BLOCK 4 CONDUCTOR W/MTG FOOT
4	TB0068	1	TERM BLOCK END PLATE
5	TB0069	1	TERM BLOCK JUMPER BAR (not shown)
6	R0148	1	RELAY, 3 POLE 42CF35AG
7	F0158	1	BUSHING, BLK 1/2 HEYCO SNAP
8	F0097	2	FUSE, 15A 300V SC15 TIME DELAY
9	R0134	3	RELAY, MERCURY MDI 60NO220A
10	F0154	2	BUSHING, BLK 1-3/16 HEYCO SNAP
11	F0342	3	CLAMP, CABLE 3/16"
12	FH0001	2	FUSE HOLDER, 15A 300V HPF-EE
13	FT0080	1	CONNECTOR, BOX #7483 1"
14	FT0277	1	PLUG, HOLE 7/8" (1/2" CONDUIT)
15	R0131	2	RELAY. PLUG IN 3PDT 240V COIL

Figure 7. Rear Panel BLF-FC

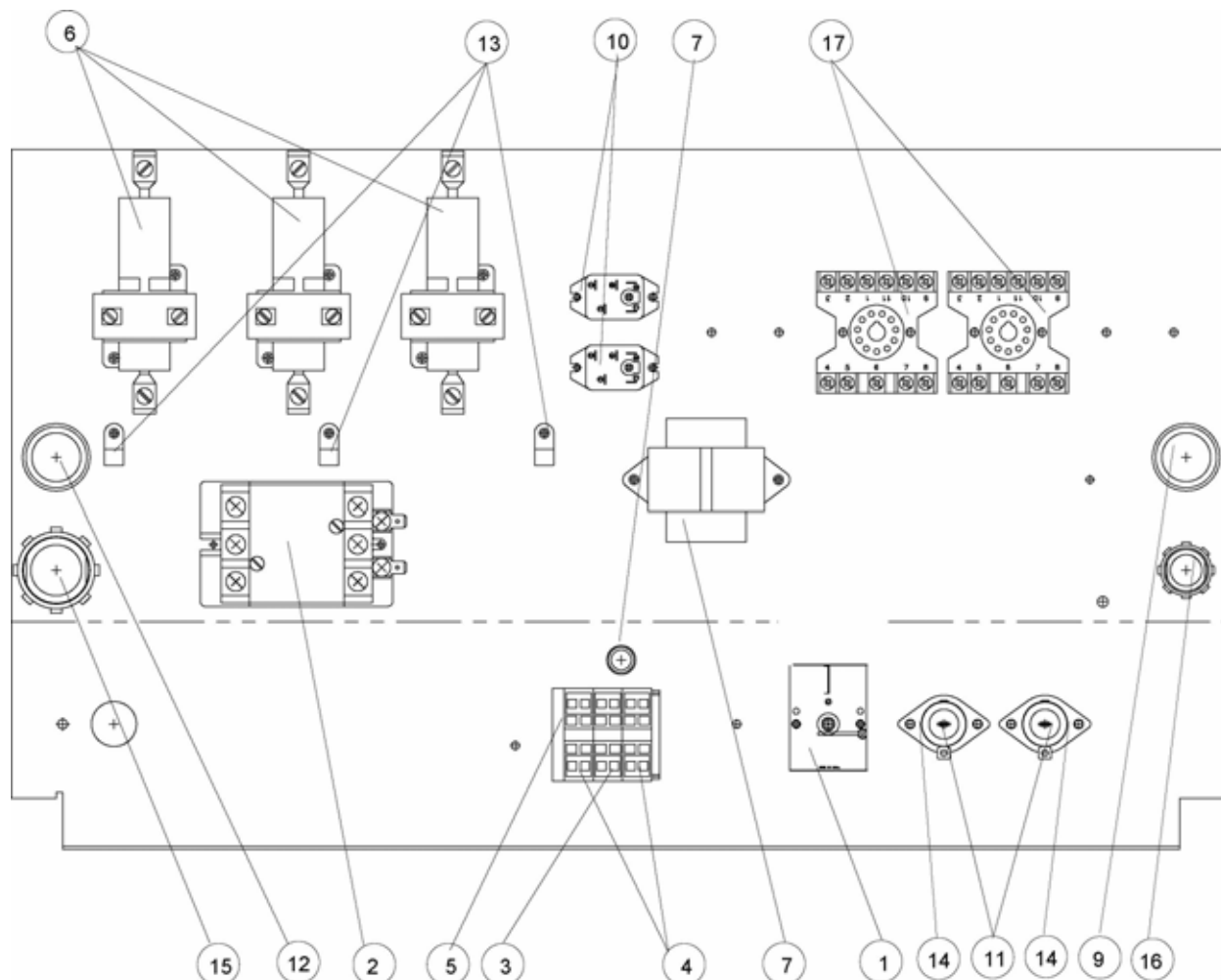


Table 7. Rear Panel BLF-FC Parts

ITEM #	PART #	QTY	DESCRIPTION
1	T0036	1	THERMOSTAT, HI LIMIT 540 DEG
2	R0148	1	RELAY, 3 POLE 42CF35AG
3	TB0064	1	TERM BLOCK 4 CONDUCTOR CTR
4	TB0065	2	TERM BLOCK 4 CONDUCTOR W/MTG FOOT
5	TB0068	1	TERM BLOCK END PLATE
6	R0134	3	RELAY, MERCURY MDI 60NO220A
7	W0054	1	TRANSFORMER ASSY 240V
8	TB0069	1	TERM BLOCK JUMPER BAR (not shown)
9	F0154	2	BUSHING, BLK 1-3/16 HEYCO SNAP
10	R0044	2	RELAY, X-40, SGL FRYER
11	F0097	2	FUSE, 15A 300V SC15 TIME DELAY
12	F0158	1	BUSHING, BLK 1/2 HEYCO SNAP
13	F0342	3	CLAMP, CABLE 3/16"
14	FH0001	2	FUSE HOLDER, 15A 300V HPF-EE
15	FT0080	1	CONNECTOR, BOX #7483 1"
16	FT0277	1	PLUG, HOLE 7/8" (1/2" CONDUIT)
17	R0131	2	RELAY. PLUG IN 3PDT 240V COIL

Figure 8. Oil Vat Assembly

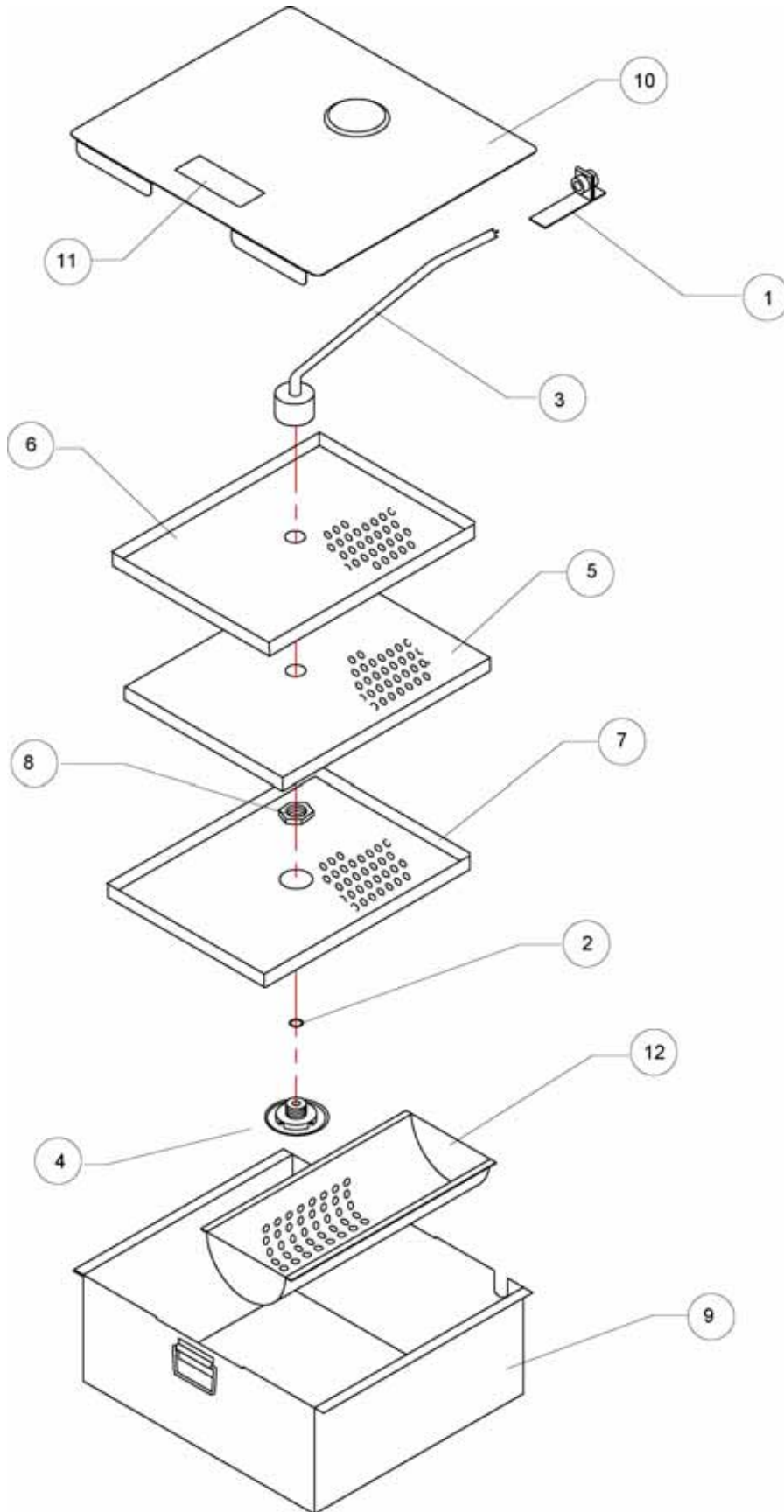
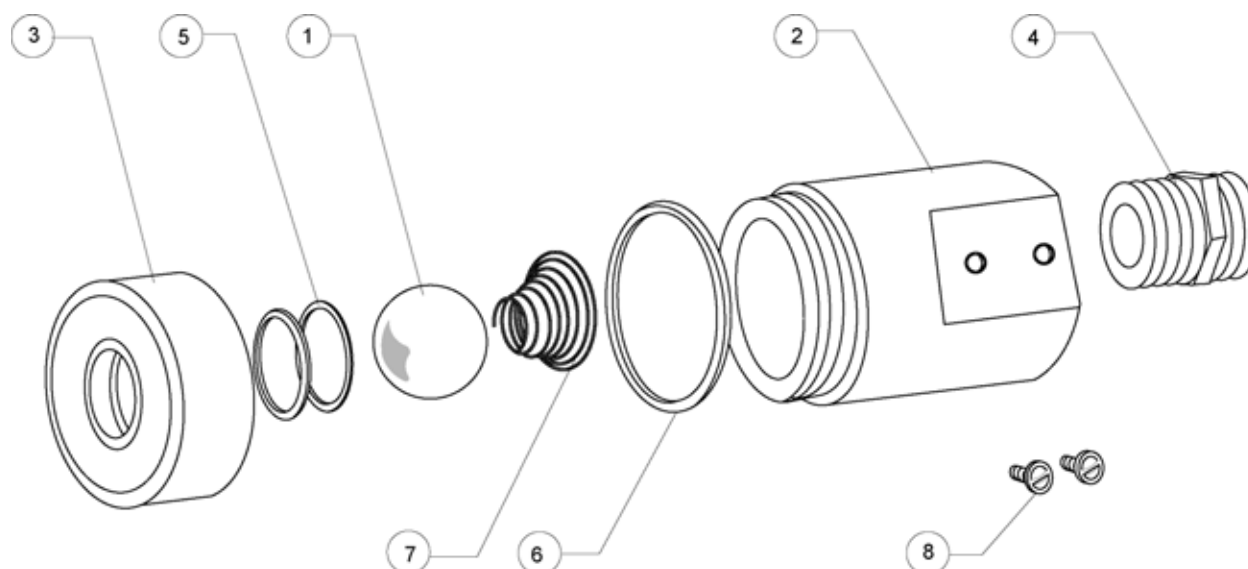


Table 8. Oil Vat Assembly Parts

ITEM #	PART #	QTY	DESCRIPTION
1	SB1991	1	QUIK DISCONNECT BRACKET WELDMENT
2	O0013	1	O-RING, FLUOROCARBON V680-70
3	WB16010400	1	FILTER VAT TUBE WELD, BLF
4	SB7659	1	FILTER SCREEN FITTING SPOTWELD
5	FS0003	1	FILTER SCREEN, TOP
6	FS0002	1	FILTER SCREEN, INTERCEPTOR
7	FS0001	1	FILTER SCREEN, BOTTOM
8	FC0004	1	NUT SCREEN RETAINING BLF-F &
9	WB16010600	1	FILTER VAT WELD QUIK DISC
10	FKMA357	1	COVER, FILTER VAT
11	N0395	1	DECAL, VAT COVER SAFETY WARN
12	SB7675	1	CRUMB BASKET WELD

Figure 9. Quick Disconnect Assembly**Table 9. Quick Disconnect Assembly Parts**

ITEM #	PART #	QTY	DESCRIPTION
1	B0996	1	BALL, 11/16" STEEL BEARING
2	FT0429	1	QUIK DISCONNECT, PUMP SIDE
3	FT0500	1	QUIK DISCONNECT, VAT SIDE
4	FT0536*	1	COUPLING, 5/8 45° FLARE TO
5	O0013	2	O-RING, FLUOROCARBON V680-70
6	O0014	1	O-RING, PARKER #2-124 LARGE
7	S0138	1	SPRING, FOR QUIK DISCONNECT
8	SCR453*	2	SCREW, #10 24X3/8" WASHERED

* - Not included with SB1997S

Figure 10. Terminal Block Assembly

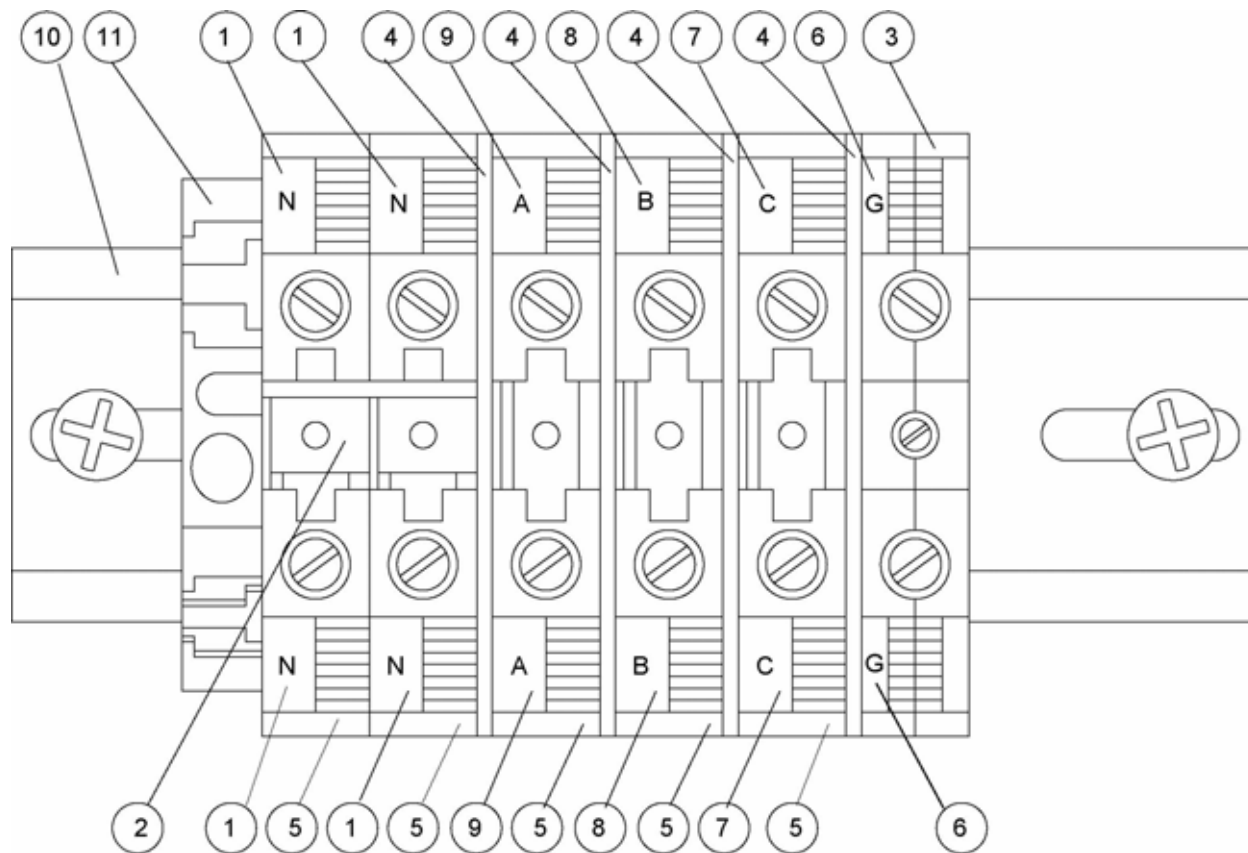


Table 10. Terminal Block Assembly Parts

ITEM #	PART #	QTY	DESCRIPTION
1	TB0044-N	4	TERM BLOCK TAGS "N"
2	TB0049	1	TERM BLOCK 2 POLE JUMPER
3	TB0048	1	TERM BLOCK GROUND BLOCK
4	TB0047	4	TERM BLOCK END PLATE WAP
5	TB0046	5	TERM BLOCK, WDU10 #102030
6	TB0044-G	2	TERM BLOCK TAGS PIC/GROUND
7	TB0044-C	2	TERM BLOCK TAGS "C"
8	TB0044-B	2	TERM BLOCK TAGS "B"
9	TB0044-A	2	TERM BLOCK TAGS "A"
10	MA10503700	1	RAIL CUT TO 3.94" TB0045
11	TB0051	1	TERM BLOCK END BRKT EW35

Accessories

Description	Accessory #	Figure #	Item #
BASKET, BLF	B0112	Figure 11	1
BRUSH, DRAIN (LONG WHITE)	B0075	Figure 11	2
BRUSH, L TIPPED 40152	B0063	Figure 11	3
BRUSH, POT SCRUBBER, WHITE	B0049	Figure 11	4
CORD SET, BLF-FC 7'	SB7655	Figure 11	5
FILTER HOSE, FEMALE SOCKET	SB2332	Figure 11	6
FILTER VAT DOLLY BLF-F	SB7650	Figure 11	7
INSULATED MITT 13"	G0052	Figure 11	8
FILTER, FKM-F 13.5 X 20.5	FI0007	Figure 11	9
STORAGE COVER	AN16007300	Figure 12	Table 11

Figure 11. Accessories



1



2



3



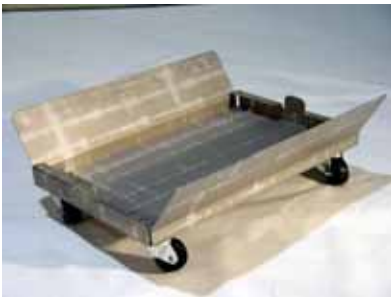
4



5



6



7



8



9

Table 11. Storage Cover Assembly Parts

ITEM #	PART #	QTY	DESCRIPTION
1	FB16009303	1	HANGER, FRY POT COVER BLF
2	SCR136	1	SCREW, 10-24 X 3/8 SLTD TRUSS
3	N0358	1	DECAL, BLF COVER CAUTION
4	K0044	1	KNOB, LARGE COVER, #3200
5	FB16007003	1	COVER, STORAGE BLF TOP
6	N0162	1	DECAL, CAUTION HOT SURFACES
7	SCR007	2	SCREW, 8 X 3/4 PHIL TRUSS HD
8	SCR005	1	SCREW, 8 X 1/2 PHIL TRUSS HD

Figure 12. Storage Cover Assembly

Components

Description	Component #	Figure #	Item #
CALROD, 208V 5675W FKM-F CALROD, 240V 5675W FKM-F	C0030 C0031	Figure 13	1
CASTER, W/TOP PLATE 5"	C0406	Figure 13	2
CAPACITOR, 7.5 MFD 370 VAC	CP0102	Figure 13	3
WASHER, TEFLON-FRYER CALROD	FT0059	Figure 13	4
HINGE, SLIP WING RH	H0051	Figure 13	5
HINGE, SLIP WING LH	H0052	Figure 13	6
BRACKET, CALROD FKMA258	LZ0006	Figure 13	7
BRACKET BACK PLATE FKMA259	LZ0007	Figure 13	8
MOTOR, BALL DRIVE ACTUATOR	M0084	Figure 13	9
NUT, 5/8-18 HEX	NUT237	Figure 13	10
SWITCH 1A 250VAC SPDT	S0353	Figure 13	11
PROBE ASSEMBLY KIT, COMPUTER	SB1938	Figure 13	12
THERMISTER PROBE/FTGS ASSEMBLY	SB7656	Figure 13	13
FILTER BAG CLIP FKM-F	ST0015	Figure 13	14
COLLAR/LIFT ADJ WELD BLF	WA16015600	Figure 13	15
BASKET LIFT ARM WELD, LINEAR ACTUATOR	WB16015800	Figure 13	16
WASHER, 5/8 INT TOOTH LOCK	WSH107	Figure 13	17

Figure 13. Components



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