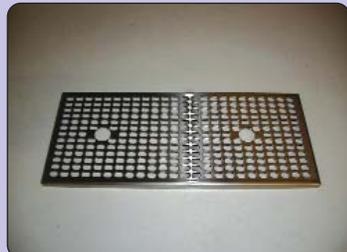


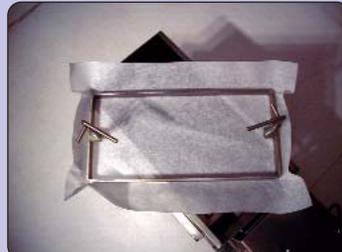
EQUIPMENT & SUPPLIES



Filter Tub



Sump Screen



Hold Down Ring and Paper



Acidox Powder

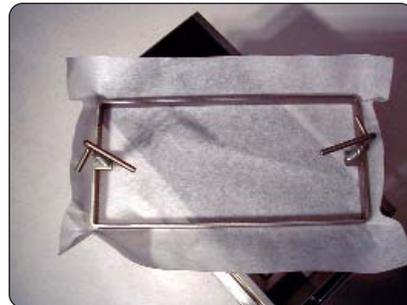


Crumb Basket

INSTRUCTIONS



1A. Place sump screen into the filter tub bottom.



1B. Center the hold down ring onto the filter paper.



1C. Place the filter paper and hold down ring into the tub together.



1D. Ensure there are no folds in the paper and press down and turn the hold down ring handles, locking each in place. Sprinkle 1 pkg. Acidox on top of paper.



1E. Place the crumb basket on top of the filter tub.



2. Install the tub onto the filter cart as shown (rear lip under the cart first, then lay down the front).



3. Lock the filter tub in place by pulling the tub forward as shown.



4A. Roll filter machine under fryer and lock into place. Pull on the filter lightly to ensure a good connection.

INSTRUCTIONS CONTINUED



4B. Insert plug into receptacle.



5. Remove screen over tubes. Stir oil thoroughly to evaporate moisture in the fry tank.



6. Turn fryer off. Slowly drain oil by pulling the drain handle forward (oil must be between 250°-300°.)



With drain handle still open, oil may be pumped into the fryer through the return lines (step 7a and 7b), or the hose (step 8-9) if debris in fryer is excessive.



7A. Turn pump on and rinse tank into filter. Turn pump off. Wipe fry tank with a cloth.



7B. Close drain valve. Lock the handle in place to activate the safety switch. Refill fryer. Turn pump off 15 seconds after air bubbles appear in the oil.



8. If debris is excessive, connect the hose to the filter tub as shown in Step 9. Open the valve for the hose by pushing the black knob to the left. Turn pump on and rinse side of tank with hose.



9. After rinsing debris, close drain valve and disconnect hose. Push black knob on valve to the right (Oil to Fryer). Turn on pump and refill fryer.

TROUBLESHOOTING

PROBLEM	PROBABLE CAUSE	SOLUTION-FOLLOW SEQUENTIALLY
Filter Motor runs but will not pump oil.	Tub not set up properly. Oil is too cold.	a. Place components in tub per the above instructions. a. Filter oil between 250°-300°
Filter Motor not operating.	Not plugged in. Motor has overheated.	a. Insert plug into the receptacle inside of the cabinet. b. Turn ON/OFF switch to ON. a. Allow motor to cool for approx.10 minutes. b. Press the reset button near ON/OFF switch and try again.
Oil not pumping through the hose. Fryer does not work after filtering.	Value not switched to "Oil to Hose." Drain Handle not locked in place.	a. Set the black knob in the middle of the filter control panel to the far left (refer to step 8.) a. Lift up on the drain handle and push forward, locking it in place. b. Turn the fryer off and then on.

SAFETY AND SPECIAL TIPS

1. Familiarize yourself with the proper filtering procedures prior to attempting to filter.
2. Wear the proper safety attire: Safety goggles, oil and heat resistant gloves, apron and footwear.
3. Always stir the oil prior to filtering.
4. Use only one sheet of filter paper properly sealed under hold-down ring.
5. After boiling out fryer, DO NOT RUN WATER/CLEANING POWDER THROUGH FILTER PUMP SYSTEM. EMPTY COOLED CLEANING SOLUTION INTO MUSH POT AND DISPOSE. Will require repeated fills of mush pot to empty the fryer completely.
6. Clean filter and all components after each use. Do not permit oil to remain in filter drawer: it will clog the pump.
7. Change filter paper after each use.

⚠ WARNING
WATER AND HOT OIL DON'T MIX! DO NOT LEAVE FILTER OPERATING UNATTENDED