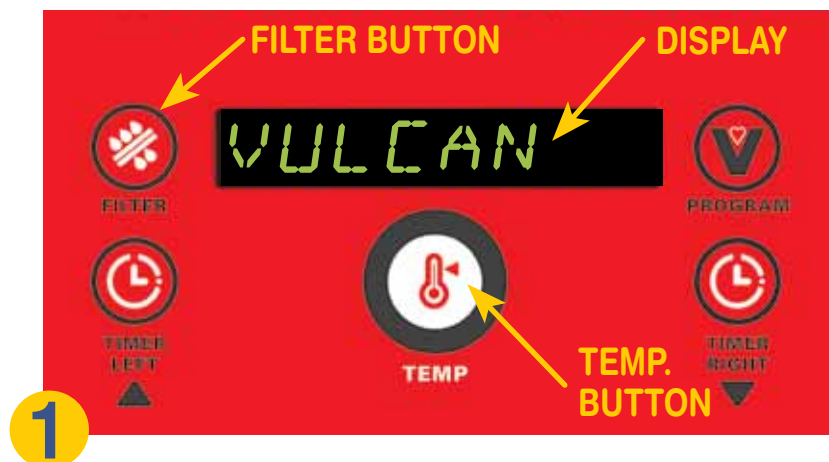


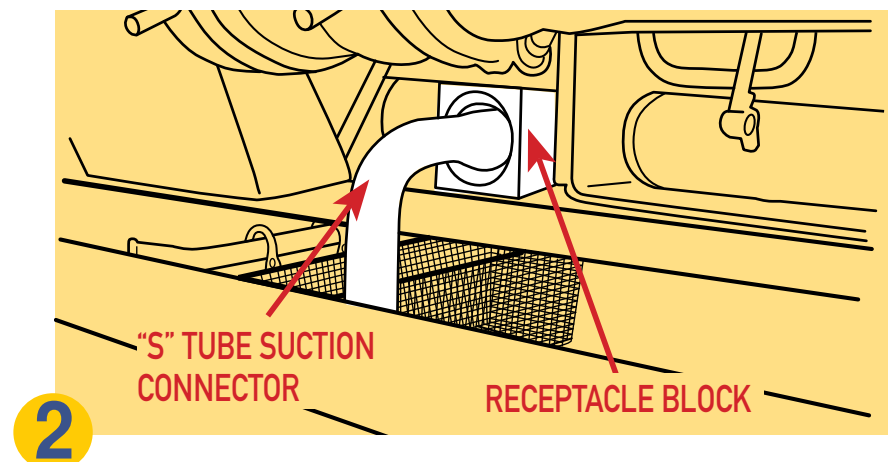
# FILTERING in 7 Easy Steps (for revisions V4.00 or higher)

## STEPS 1-3

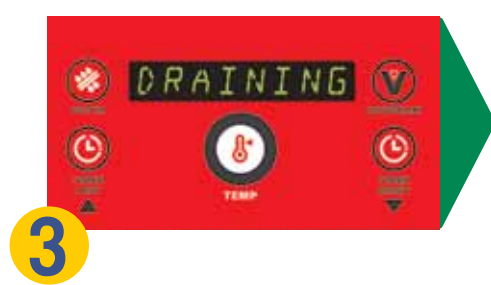
**TIP:** Use provided crumb scoop to remove and suspend crumbs on the bottom of tank before proceeding to Step 1.



- 1 **Make sure that the Power Switch is in the "ON" position.** Fryer must have power to operate the motor/pump. Fryer Temperature should be between 300-350 Degrees Fahrenheit. **RECOMMENDED: ADD OIL TREATMENT MEDIA.**



- 2 Open the fryer doors and ensure that the filter drawer is pushed back into place under the fryer with the "S" Tube Suction Connector and Receptacle Block engaged.



- 3
  - Turn the drain valve to allow the oil to drain into the filter pan below. The burners will automatically turn off.
  - While draining the tank, use the provided tank brush to move the residue at the bottom and sides of the tank down into drain tube.
  - To turn on the filter motor/pump, push the FILTER button located on the control panel, holding it for approximately 3 seconds.
  - Allow the oil to cycle through the filtering operation for about 3 minutes or until satisfied that the oil and fry tank are clean. **DRAINING** displays.

**TIP:** Use provided tank brush to clean and remove food particles on the fry tank.

## STEPS 4-7



- 4 When filtering is finished, close the red drain valve by turning the red drain handle. **FILL VAT** displays.



- 5
  - Allow all of the oil to flow back into the fryer from the filter pan. It is normal to see air bubbles in the tank towards the end of filtering.
  - When the filter pan is empty, push the FILTER button to turn off the motor/pump.
  - Oil level should be between the Min/Max lines on the tank back. **VAT FULL** displays. (Display is asking if the tank is full).



Once the oil level has been checked and verified, press the TEMP button. The burners will automatically turn back on and the fryer will resume heating. **HIT TEMP** displays.



After pressing the TEMP button the fryer resumes heating. **HEATING** displays.

## DRAINING AND DISCARDING OIL FROM THE FRYER

**A** Follow filtering instructions steps 2 - 4, however **DO NOT** put oil treatment media into fryer. Drain the fryer oil into the filter pan.

- Attach the quick disconnect hose to the discard male quick disconnect fitting. Do not connect hose while motor/pump is running.
  - Place other end of the discard hose into a container that is large enough to retain the discarded shortening.
  - To start the discard operation, filter switch behind door must be in the "use hose to discard only" position.
- YOU MUST USE THE FILTER BUTTON ON THE DIGITAL CONTROL TO DISCARD THE OIL.** Press the FILTER button on the digital control and hold for approximately 3 seconds to activate the motor/pump. Oil will begin to flow through the hose and into the container. **PLEASE NOTE** that the display will not change for this operation.
- To turn off the motor/pump, simply push the FILTER button on the digital control again. Push the filter switch behind door back to the "use hose to rinse & fill" position. Disconnect the discard hose. Be careful to let the hose drain before putting away. Close the drain valve and refill the fry tank with new oil.

**WARNING:** Hose connection will be HOT. Use protective heat resistant gloves when handling.

**NOTE:** If discard vessel is not large enough to hold the entire shortening amount, stop the flow by pushing the FILTER button to turn the motor/pump off. Empty the container and resume discard operation by pushing the FILTER button and holding it for approximately 3 seconds.

**THESE INSTRUCTIONS ARE FOR FRYERS WITHOUT REAR OIL RECLAMATION CONNECTIONS.**

**NOTICE** Open the filtering drawer approximately 1" to allow any oil in the return line to run back into the filter pan. This will take about 30 seconds to complete. Then open the drawer completely to clean filter components.

**THESE INSTRUCTIONS ARE FOR FRYERS WITHOUT REAR OIL RECLAMATION CONNECTIONS.**

## WARNING

**HOT FRYING COMPOUND AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING, CLEANING, OR SERVICING THE FRYER. USE CARE WHEN FILTERING. DO NOT LEAVE UNATTENDED.**

**SPILLING HOT FRYING COMPOUND CAN CAUSE SEVERE BURNS. DO NOT MOVE THE FRYER WITHOUT FIRST DRAINING ALL FRYING COMPOUND FROM TANK.**

### IMPORTANT:

IF POWER IS MISTAKENLY TURNED OFF DURING THE FILTERING OPERATION, THE CORRECTIVE ACTION IS AS FOLLOWS:

1. CLOSE DRAIN VALVE
2. TURN POWER SWITCH ON
3. **IMMEDIATELY** OPEN DRAIN VALVE
4. CONTINUE FILTERING OPERATION PER STEPS 1-6

**NOTE:** NOT RECOMMENDED TO BE USED WITH SOLID SHORTENING.