

**Models HOD0640
HOD0800
HOD1050**

(Shown below)
Includes Basin Filter Model D900



**Models HOS0640
HOS0800
HOS1050**

(Shown below)
Includes Pump Out Filter



Model HOD0640 / Model HOS0640
Do Not Exceed Rated oil Capacity of 70 lbs (10 gallons)

Model HOD0800 / Model HOS0800
Do Not Exceed Rated oil Capacity of 85 lbs (12 gallons)

Model HOD1050 / Model HOS1050
Do Not Exceed Rated oil Capacity of 105 lbs (15 gallons)

Dear Customer:

Congratulations on your selection of our High Performance Power Filter Machine which continues over 30 years of leadership in oil management.

Your Filter Machine is an important tool for fryer oil management. It is designed to achieve maximum performance for removal of fine crumb and food materials at the lowest cost.

Another important part of oil management is **fryliquid™ antioxidant**. When you use this product with your filter machine you will experience enhanced oil performance and enhanced food quality. This combination delivers benefits not available from other filter machines.

- Provides consistent and enhanced food quality
- Oil savings from 25% to 40%
- Fryers stay free of carbon and gum deposits
- The MirOil filter does not leach harmful chemicals like paper filters
- Faster set-up and clean-up will save on labor
- Throw-away paper filters, D. E. powder or expensive cartridges are not needed.
- MirOil "Rinse & Reuse" filter bags clean up in seconds under hot water spray.

Why fryliquid™ antioxidant and your filter machine deliver these benefits.

All oil breakdown substances are liquid. They pass through filters and filter aids and remain in the oil. As they accumulate, they undermine the nutritional profile and the cooking performance of the oil. **fryliquid™ antioxidant** prevents these breakdown liquid substances from forming in the oil.

This is why **fryliquid™ antioxidant** is able to provide total control of food quality and oil performance. **fryliquid™ antioxidant** prevents off flavors and odors. **fryliquid™ antioxidant does not react** with the oil or with the food.

To receive the full benefit from your MirOil Filter Machine, just follow these simple rules.

1. Set up a regular schedule to filter once a day.
2. Add **fryliquid™ antioxidant** to your oil before each meal session.
3. Follow the filtering and freshening procedures outlined in this manual.

For questions about **fryliquid™ antioxidant** or your **Power Filter Machine** . . .

Frying Hot Line 800.523.9844

Additional Tips

Order a spare filter bag so you are prepared if it may be required in the future.

If the oil for discard is held overnight in the kitchen for security reasons or if you need a measure for the freshening oil Order a Model 30LG utility pail - for measuring and /or storing up to 5 gallons of oil.

Loss or Damage During Shipment

Inspect all cartons for damage before unpacking. Your MirOil pump was thoroughly inspected before leaving our factory. The carrier is responsible for safe delivery. All claims for any loss or damage in transit must be made to the carrier. MirOil will assist with claims **IF** damage has been promptly reported to the carrier.

1 Year Limited Warranty on your Filter Machine

This product is warranted only against defects in workmanship or materials for 1 year from date of the filter machine is placed in service or not longer than 15 months from date of purchase. Liability under the basic 1 year limited warranty is limited to replacing or repairing parts FOB Allentown PA. Parts must be returned to our factory with shipping costs prepaid.

The 1 year warranty does not cover the costs of service labor or shipping to replace parts.

The use of the filter pump for pumping any liquid other than fryer oil will contaminate the pump and piping. This will contaminate the oil and may void this warranty

6 month Limited Warranty on your Filter Bag

The filter bag has a pro rata warranty for 6 months. This is similar to a warranty for a battery or tire. The filter bag must be returned to MirOil for repair, FOB Allentown, PA 18109. If the filter bag is not able to be repaired, it will be replaced with a new filter bag at the prevailing cost. Credit toward the purchase of the new filter bag will be provided for the unused service life of the old filter bag. This warranty does not cover the costs shipping to replace parts.

Important Limits for Coverage Under All Warranties

No warranty described above covers the replacement of parts that become inoperative because of wear (except filter bags) or abuse or for parts subjected to abuse/misuse, negligence, accident or if the product has been improperly repaired or altered by user or a 3rd party. No other warranty, expressed or implied, is authorized to be made by any parties on behalf of MirOil.

The manufacturer and the manufacturer's sales agents and/or agencies accept no liability for the use or misuse of this machine. Expressly excluded from warranty are implied warranties of merchantability and fitness for purpose. Manufacturer, agents and sales agencies disclaim all liability for accidents resulting from use or the misuse of this equipment.

Toll Free Call for warranty information 1.800.523.9844

Priming for Hand Operated Pumps

An oil film is needed as a seal between the internal parts to prime the pump. During storage and shipping the oil may degrade and become ineffective as a seal. If there is no pumping, disconnect the discharge hose assembly at the quick coupler and pour a quarter cup of oil into the top of the pump through the hose connection. CAUTION: After adding oil, reconnect the hose coupler carefully. Before turning the pump handle, make sure the nozzle is aimed at the fryer or it is installed into the nozzle holder. Use this procedure when the pump does not prime because it has not been used for an extended period.

If your oil / fat is solid at room temperature:

If a plug of solid fat or shortening forms in the hose, it will prevent pumping.

Procedure to prevent plug of solid oil, fat or shortening:

The oil film on the inside wall may collect at a loop in the hose and form a plug of solid fat. This will prevent the pump from priming. After filtering, disconnect the discharge hose and hang it from a hook to drain. Use a small collector pan or place hose nozzle in holder tube on Mobility Basin to avoid oil dripping on the floor.

Procedure for correcting blockage from plug of solid fat:

Try to pour some water through the discharge hose. If the water will not pass through the hose it is blocked with fat. Melt the fat plug by placing the hose in a large tub or sink with hot water.

Safety Caution:

Residue of water in the hose can cause a dangerous splatter of hot oil.

After the fat plug is melted, make sure the water is fully drained before the hose is recoupled. Before turning ON the power filter always make sure the discharge hose nozzle is directed at the fryer. If the pump is still not primed, allow the pump to run for about 3 to 5 minutes so the pump heat may melt any residue of fat in or near the pump body.

Safety first - Make sure the hose nozzle is in the holder tube on the Pump Module when the pump is running.

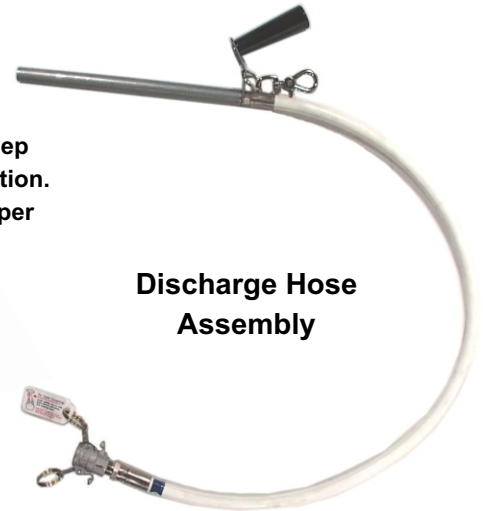
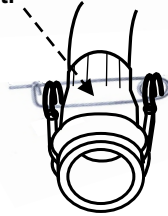
The following parts are included for assembly

Carton #1 for Model HOD & Model HOS



Assembly of Hot Oil Pump Mounted on Handle

Use attached safety pin to keep the lever arms in locked position. Pull on coupler to insure proper attachment.



Discharge Hose Assembly

Carton #2 for Model HOD & Model HOS

Mobility Basin Assembly



**fryliquid™
Antioxidant**



Carton #2 for Model HOD

**Model D901 Filter Assembly
- for HOD0640**

**Model FM1812 Filter Assembly
- for HOD0800 & HOD1050**



Carton #2 for Model HOS



**Model WDY8A
Frame & Filter Bag
for smaller fryers**



**Model PUM11A
Frame & Filter Bag for larger
lift out fry pans in larger fryers**

Assembly of Models HOD0640, HOD0800 & HOD1050

Step 1

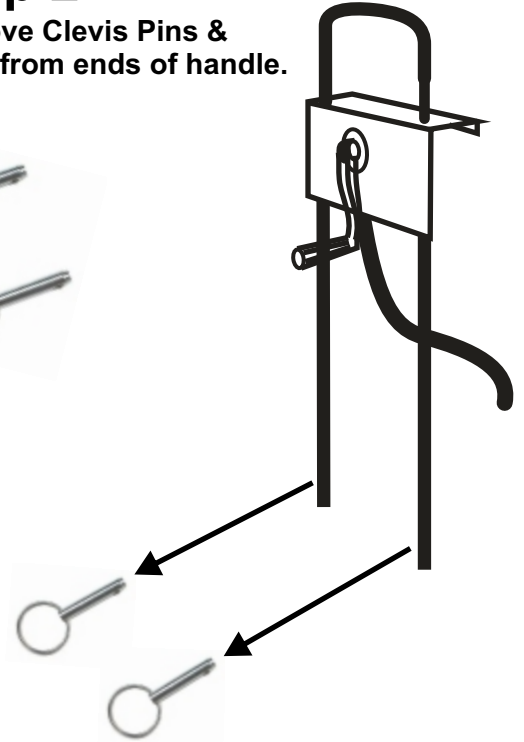
Crank handle is shipped in reverse position on Pump & Handle Assembly.

Remove clevis pin from crank handle. Remove crank handle from pump shaft. Reinstall crank handle in reverse position. Install clevis pin and ring to secure handle.



Step 2

Remove Clevis Pins & rings from ends of handle.

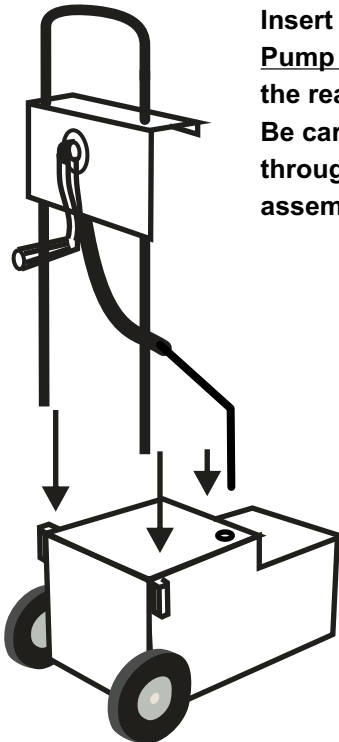


Step 3

Attach the Pump & Handle Assembly to the Mobility Basin Assembly.

Insert the square ends of the Handle & Pump Assembly into the square tubes at the rear of the Mobility Basin Assembly.

Be careful to insert suction tube and hose through the black bushing as handle assembly is inserted. (shown below)



Make sure the open end of the suction tube is positioned at the rear right corner of the basin.

Filter Procedure for HOD Series for use with fryers with drain valves.

CAUTION: Attach the hose with the quick coupler. Pull hard on the hose to make sure the lever arms are locked. Make sure hose nozzle is in the nozzle holder tube built into the pump "roof".

Filter oil at temperatures from 300°F (148°C) to 350°F (176°C)

- Step 1- Swing wheel stabilizers into place under the wheels as shown in diagram below (figure 1).
- Step 2- Place EZ Flow filter bag mounted on the filter frame into the Basin.
Replace hinged lid. Open the front section of the lid. Position the filter under the drain valve.
Carefully open the valve to drain oil into the filter basin through the filter bag.
- Step 3- Close the drain valve and pump the oil back to the fryer
- Step 4- Discard heavy crumb load before filtering the next fryer. Use a bus tray or carton to allow the crumb to cool because hot crumb will melt plastic garbage can liners.

Clean your filter under hot water spray. Store the filter in the filter basin to avoid accidental damage.

Do not wash the filter in a dishwasher or use soap. The least residue of soap is harmful to the oil.

There is NO need to remove filter bag from holder / frame to clean.

More notes for great fried food:

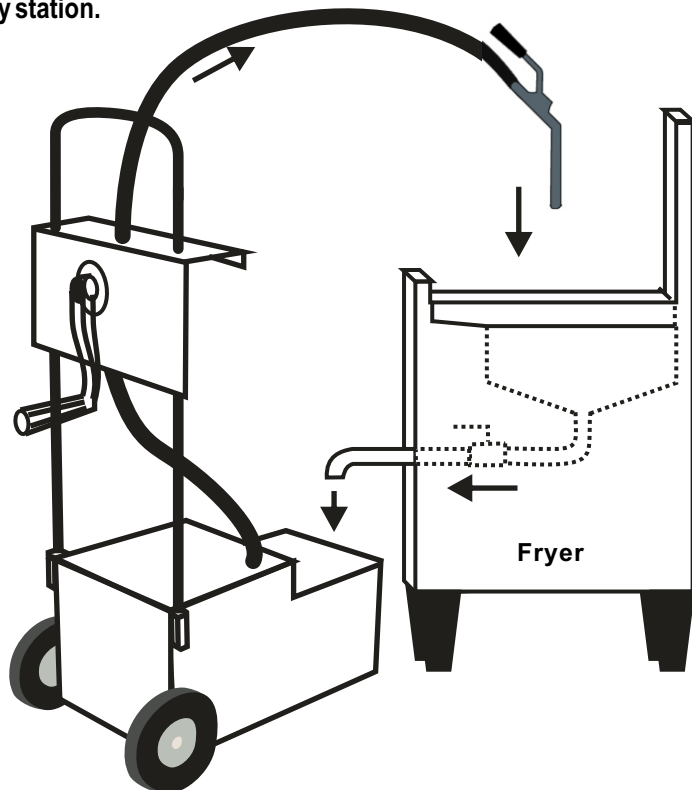
1. Use *fryliquid*[™] antioxidant as a filter aid before you filter OR use *fryliquid*[™] antioxidant as an oil stabilizer by adding it to your oil after filtering and/or before each meal session. This will capture oil breakdown substances as they form in the oil and prevent many oil breakdown reactions.
2. Filter once a day when *fryliquid*[™] antioxidant is used unless crumb load is extremely heavy.
3. Follow the filtering and freshening procedures described in your brochure for *fryliquid*[™] antioxidant to choose an oil management program for your fry station.

For assistance call 1.800.523.9844

Figure 1



Wheel stabilizer in pumping position



Filter Procedure for HOS Series For counter top fryers with lift out fry pans (No drain valves)

If you also have fryers with drain valves, buy a D Series Drain Filter for this filter machine

Use the Filter Procedure for "D" Series for fryers with drain valves

Refer to diagram on bottom of this page:

CAUTION: Couple the hose. Pull hard on the hose to make sure the lever arms are locked. - Make sure hose nozzle is in the nozzle holder on the pump. - Lift heaters out of the oil and secure them in this position.

Filter oil at temperatures from 300°F (148°C) to 350°F (176°C)

Step 1 - Swing wheel stabilizers into place under the wheels as shown in diagram below (figure 1).

Step 2 - Carefully immerse the Pump-Out Filter Bag mounted on its holder frame into the oil.

Install the hose nozzle into the nozzle holder tube of the Pump Out Filter.

Step 3 - Do not tilt the fryer pan to pump the residue of oil.

Adjust the height of the bottom of the nozzle to leave the proper amount of oil in the fry pan for freshening. Discard this left over oil with the crumb.

This controlled discard will take the place of the Partial Discard Procedure of the Frying Program.

Step 4 - Rinse the fry pan only with hot water - no soap.

Step 5 - Turn pump handle counter-clockwise to pump the oil back to the fry pan.

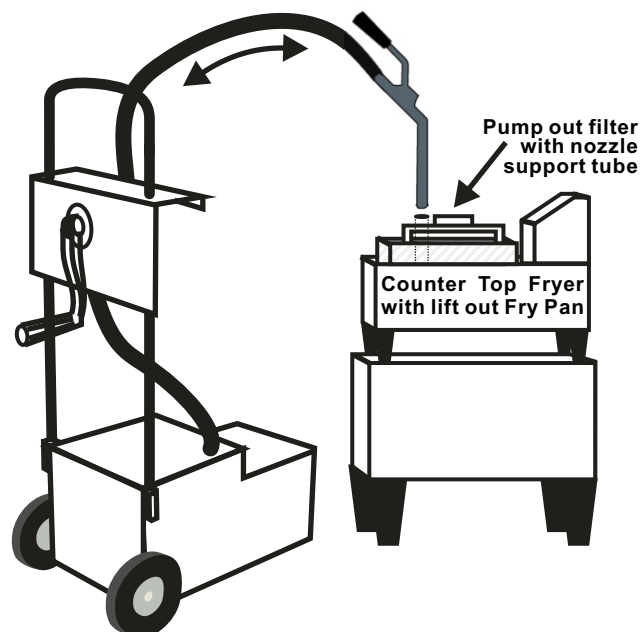
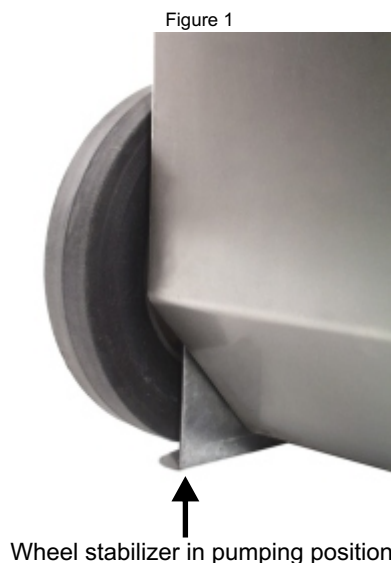
Do not wash the filter in a dishwasher or use soap. The least residue of soap is harmful to the oil.

If solid shortening is used, uncouple the hose and store it in a hanging position to prevent a fat plug from forming when it collects and solidifies at a loop or bend of the hose.

More notes for great fried food:

1. Add *fryliquid*[™] antioxidant to your oil after filtering and/or before each meal session. This will capture oil breakdown substances as they form in the oil and prevent oil breakdown reactions.
2. Filter once a day when *fryliquid*[™] antioxidant is used unless crumb load is extremely heavy.
3. Follow the filtering and freshening procedures described in your brochure for *fryliquid*[™] antioxidant and the New Frying Technology to choose an oil management program for your fry station.

For assistance call . . . 1.800.523.9844



Proper Installation of Suction Tube Assembly



- 1.** Feed tube assembly through the black bushing on the top of the basin.



- 2.** Make sure the open end is positioned at the right rear corner of the basin.



WRONG

- 3.** End of suction tube must be under axle at rear corner of basin as shown in view 4.



Correct

- 4.** The open end of the tube is at rear corner of basin under the axle.