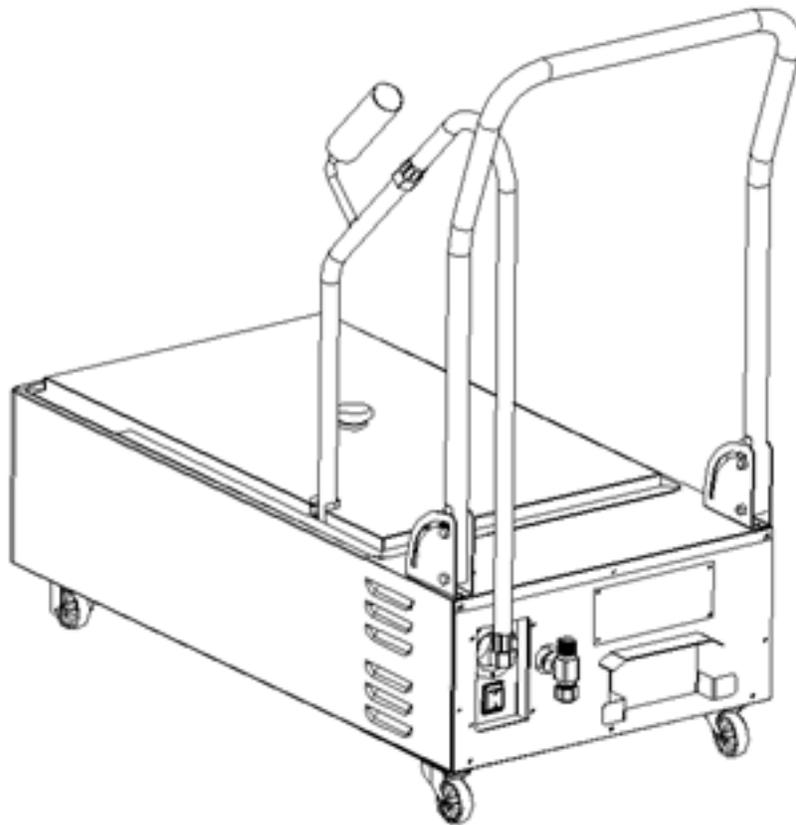




User Manual



OIL FILTER MACHINE

#259FLTRM50

Please read the manual thoroughly prior to equipment set-up, operation and maintenance.

KEEP THESE INSTRUCTIONS

INDEX

Congratulations on your purchase of the Fryclone Oil Filter Machine. Fryclone takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

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SPECIFICATIONS

MODEL	VOLTAGE	POWER	WEIGHT	WIDTH	DEPTH	HEIGHT
FLTRM50	120V • 60Hz	5.1 Amps	70 lb.	430mm	885mm	900mm



SAFETY

As is the case with most cooking equipment, your shortening filter should be used with caution. Please read the following warnings to avoid potential injuries.



WARNING

**CAN CAUSE SERIOUS INJURY OR DEATH.
DO NOT ATTEMPT TO SERVICE THIS EQUIPMENT UNLESS
YOU ARE A LICENSED ELECTRICIAN OR TRAINED SERVICER.**

- Because this equipment utilizes high voltage, it should only be installed and serviced by a licensed electrician or trained servicer. Attempting to install or service the equipment yourself could result in serious, potentially fatal injuries.
- If an electrical shock is felt when touching equipment, shut off power immediately (pull cord or turn off circuit breaker) and call a trained servicer for repair. Failure to do so could result in serious, potentially fatal injuries.
- Always turn power switch off any time the equipment is not in use.



WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

CAUTION This equipment is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the equipment by a person responsible for their safety.

CAUTION Children should be supervised to ensure that they do not play with the equipment.

CAUTION This equipment is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

CAUTION These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

Fryclone will not accept liability for product failures in the event that:

- The instructions in this manual have not been followed correctly.
- Unqualified personnel have adjusted the Fryer Frame.
- Non-original spare parts are used.



PACKAGING

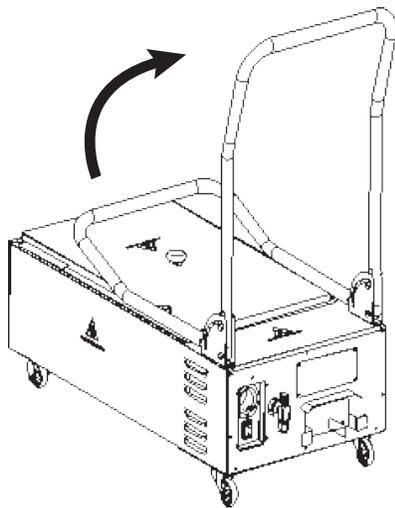
All Fryclone products are inspected and tested prior to packing.

If any of the following parts are found to be missing or damaged after transit, you must contact your supplier immediately.

DESCRIPTION	#
Oil Filter Assembly	1
Oil Pipe	1
Oil Gun	1
Seal Ring	2
Filter Net Assembly	1
Silicon Seal Ring	1
Fixed Pole	4
Filter Paper	1
Manual	1

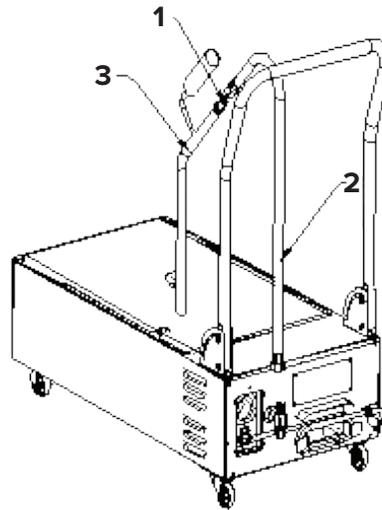
SETUP

Remove the Oil Filter from the packaging, ensuring that all protective packaging, plastic and residues are cleaned from its surfaces. Lay out all components of the Oil Filter on the floor to ready for assembly. You will need an Allen key to assist in the assembly process.



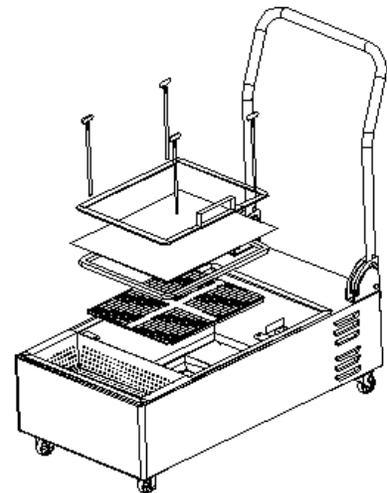
STEP 1

Move the handle from horizontal to vertical position and tighten the screws behind the handle base.



STEP 2

Thread the nut of the flexible hose line onto the oil gun assembly.



STEP 3

Put the silicon seal ring into the pan and filter net, then put filter paper on filter net.



WARNING

DO NOT operate appliance unless all panels and access covers are attached correctly.

OPERATION

This appliance is intended for professional use only and should be operated by fully trained and qualified personnel.

This appliance is intended for indoor use only.

CAUTION Prior to using this equipment for the first time, perform the daily cleaning procedure on page 7.

WARNING

SERIOUS INJURY OR PROPERTY DAMAGE CAN OCCUR IF PROPER PRECAUTIONS ARE NOT FOLLOWED

- DO NOT USE if the filter pan is not completely dry and free of water droplets.
- DO NOT overfill the filter pan. The maximum capacity is 50 lb. of oil.
- DO NOT use water jets to clean this equipment. Doing so will damage the unit and void the warranty.
- DO NOT use the electrical cord as a leash to move the appliance.
- DO NOT attempt to move this appliance or transfer hot liquids from one container to another when the unit is at operating temperature or filled with hot liquids.
- DO NOT leave appliance unattended while draining or refilling with oil/shortening.

1. Ensure that the filter paper is fresh and in place properly. Refer to instructions on page 6 if you need to replace or install the filter paper.
2. Ensure that you have the filter machine plugged in and turned OFF.
3. Open your fryer and attach the drain valve.
4. Position the front of the filter machine under the fryer drain valve extension.
5. Turn the fryer power switch OFF.
6. Open the drain valve on the fryer and allow the frypot oil to drain into the filter machine.
7. With the filter machine hose positioned in its holster on the machine, turn the filter machine ON as the oil drains into the machine.
8. Allow the machine to pump the oil through the paper and cycle it back into the machine until the oil has been filtered
9. Once all of the oil has drained from the Fryer and has been filtered through the machine, turn the machine OFF and close the drain valve on the fryer.
10. Move the filter machine hose from the machine and into the frypot and turn the machine back on.
11. Return the oil to the fryer and allow the filter machine to run for 10-15 seconds after no more oil is coming through the hose.

CLEANING & MAINTENANCE



WARNING

SERIOUS INJURY OR PROPERTY DAMAGE CAN OCCUR IF PROPER PRECAUTIONS ARE NOT FOLLOWED

- The power supply must be disconnected before servicing, maintaining, or cleaning this machine.
- DO NOT pump water through the filter pump system. The pump functions using the lubrication of oil and using water will damage the pump.
- DO NOT attempt to lift filter machine off floor for cleaning. Bodily injury may occur.
- DO NOT attempt to circulate water through pump. Internal rusting in pump will occur.
- DO NOT use the appliance as a step for cleaning or accessing the ventilation hood. Serious injury could result from slips, trips, or contact of hot liquids.
- If the supplied power cord or receptacle is damaged, it **MUST** be replaced by an authorized service and parts company technician in order to avoid a hazard.

NOTE: Follow these cleaning instructions before using machine for the first time.

NOTE: Shortening Filter must be cleaned DAILY. Failure to do so will void warranty.

NOTE: The contents of crumb catch and/or filter pan of any filter system must be emptied into a fireproof container at the end of each day. Some food particles can spontaneously combust if left soaking in certain types of oil or shortening.

NOTE: It is recommended that this appliance be inspected by a qualified service technician for proper performance and operation on a yearly basis.

DAILY CLEANING

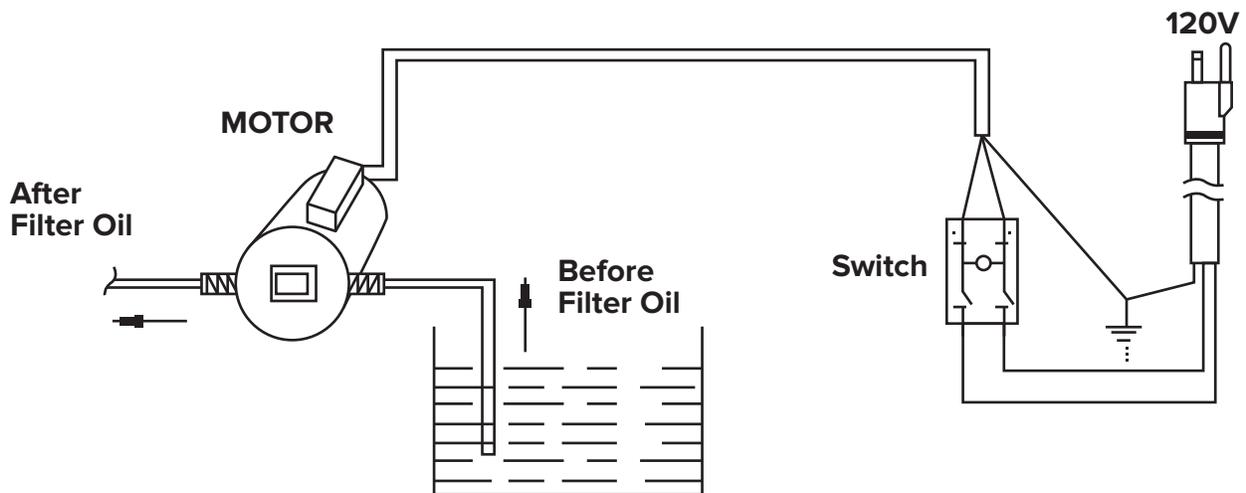
1. Disconnect filter hose wand and drain.
2. Disconnect filter tube and turn pump on for 3-5 seconds to force shortening from pump. Failure to do this will cause pump or hose to clog with shortening.
3. Unplug shortening filter.
4. Remove filter tube and clamp assembly.
5. Unscrew wing nuts on filter clamp assembly to remove filter paper from filter plate.
6. Discard used paper; wash filter plate and thoroughly rinse with hot water; dry well.
7. Remove and wash tank. Rinse and dry thoroughly.
8. Replace tank onto filter.
9. Wash clamp assembly, rinse with hot water, and dry well.
10. Replace filter paper on tube and clamp assembly and install in tank.

CLEANING & MAINTENANCE

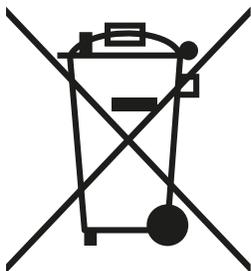
REPLACING FILTER PAPER

1. Ensure that the machine is OFF and oil has been returned to the Fryer
2. Unscrew the 4 clamps pressing the filter paper frame down.
3. Remove the metal frame and, if necessary, the used filter paper.
4. Place a new sheet of filter paper into the filter pan.
5. Measure 8 ounces of filter powder and distribute evenly over the paper surface.
6. Place the metal frame over the gasket and filter paper.
7. Reinstall the 4 clamps and ensure the filter paper is securely in place.

ELECTRICAL DIAGRAM



COMPLIANCE



The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

Fryclone parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities. Fryclone products have been approved to carry the following symbols:



TROUBLESHOOTING



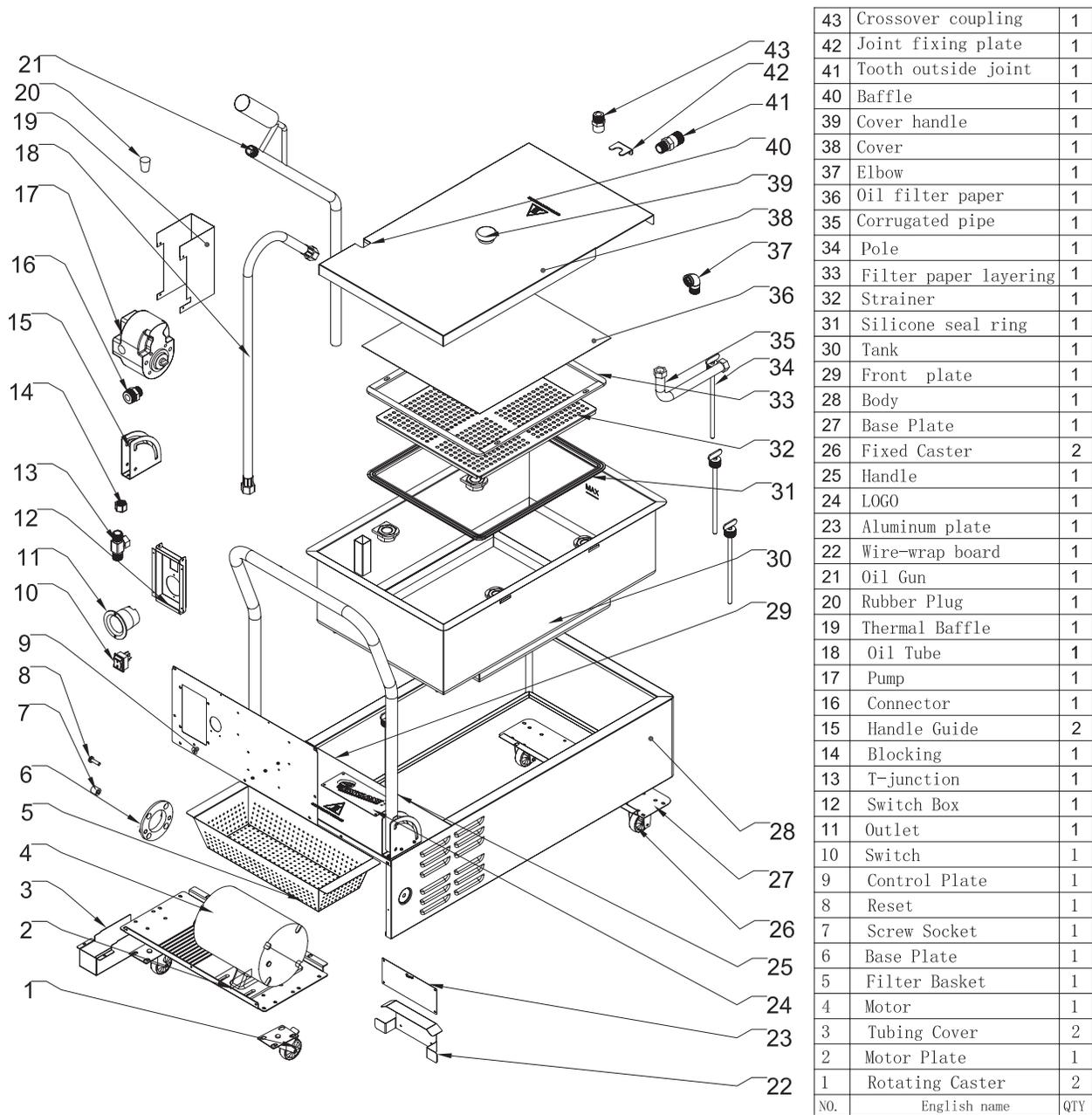
WARNING

SERIOUS INJURY OR PROPERTY DAMAGE CAN OCCUR IF PROPER PRECAUTIONS ARE NOT FOLLOWED

- The power supply must be disconnected before servicing, maintaining, or cleaning this machine.
- If the supplied power cord or receptacle is damaged, it **MUST** be replaced by an authorized service and parts company technician in order to avoid a hazard.

PROBLEM	CAUSE	REMEDY
Pump won't start	Insufficient power supplied	Check that main power supply is plugged in and supplying required current
	Power switch has not been turned on	Check that the unit is plugged in and turned on
	Plug and/or lead are damaged	Call service agent or qualified technician to replace
	On/Off switch is faulty	Call service agent or qualified technician to replace
	Faulty internal wiring	Call service agent or qualified technician to replace
	Tripped thermal overload switch	Allow filter unit to cool for at least 45 minutes, then reset the thermal overload switch
Pump stops during filtering process	Tripped thermal overload switch	Allow filter unit to cool for at least 45 minutes, then reset the thermal overload switch
	Filter paper is dirty or incorrectly installed	Turn filter pump off. Allow oil to cool, then empty pan. Verify filter paper is clean and properly installed. Refill pan and restart process.
Pump starts and abruptly stops	Tripped thermal overload switch	Allow filter unit to cool for at least 45 minutes, then reset the thermal overload switch
	Pump is blocked or wiring is loose	Call service agent or qualified technician to replace
	Motor has failed	Call service agent or qualified technician to replace
Pumping is erratic	Filter paper is incorrectly installed	Verify that the filter paper is properly installed under hold-down ring
	Filter hose connection is incorrectly installed	Verify that the filter hose connection is tight and secure
Oil is not being returned to fry pot	The filter hose is clogged with debris	Clear hose
	Clogged filter paper	Scrape off excess sediment or replace filter paper
	Filter pan suction tube is blocked	Use a thin, flexible wire to unclog

PARTS DIAGRAM



Tips: remove the rubber plug (20) from the oil cylinder before using this product.