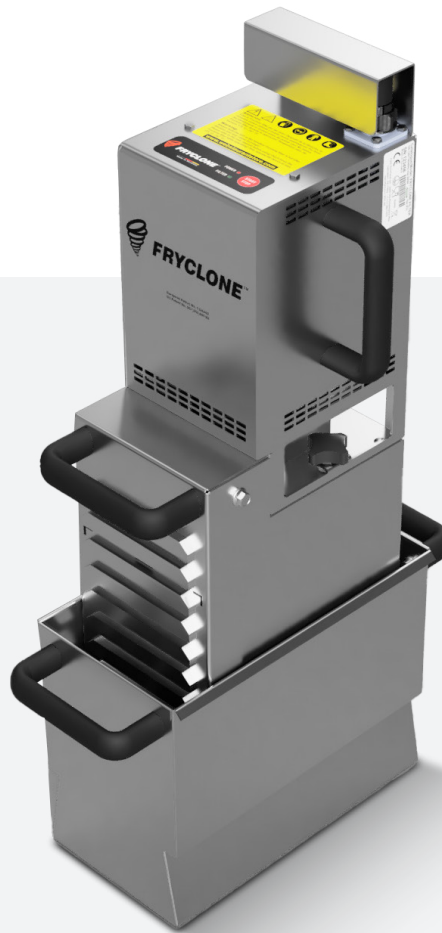




**FRYCLONE™**

12/2022



#259FLTRP70

# **PORTABLE OIL FILTER MACHINE**

## **USER MANUAL**

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

**KEEP THESE INSTRUCTIONS**



# **| INDEX**

Congratulations on your purchase of the Fryclone Portable 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**



<i>MODEL</i>	<i>VOLTAGE</i>	<i>POWER</i>	<i>WEIGHT</i>	<i>WIDTH</i>	<i>DEPTH</i>	<i>HEIGHT</i>
<b>259FLTRP70</b>	120V • 60Hz	4 Amps	19.4 lb	7 5/8"	12 1/4"	19"

# 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.

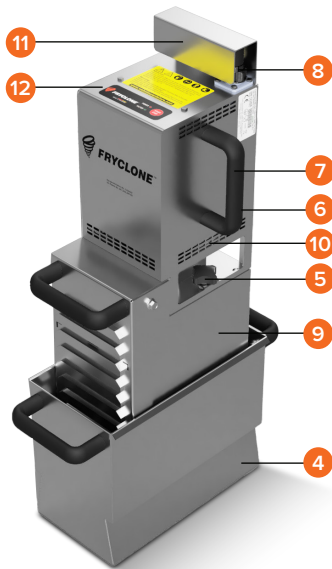
**CAUTION** These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly 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 Fryclone Filter Machine.
- 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.



CONTROL PANEL



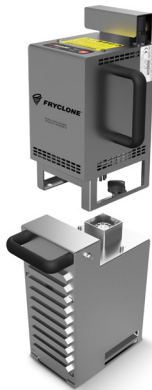
## DESCRIPTION

1. Power indicator (red LED)
2. Filtration indicator (green LED)
3. Start/Stop button
4. Drip pan
5. Star handles (both sides)
6. Control Unit
7. Handles
8. Power cord
9. Pump-Filter unit
10. Vent Slots
11. Cable protection
12. Control panel

# 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 a table to prepare for assembly.

## GUIDELINES FOR USE



### STEP 1

Take the control unit “6” and place it on top of the pump filter unit “9.”



### STEP 2

Tighten the star handles “5” on both sides until snug.



### STEP 3

Ensure there is filter paper installed in the pump filter unit “9.” Once paper is installed you are ready to filter. Refer to page 4 for filter instructions.



## WARNING

DO NOT operate appliance unless filter paper has been installed. Designed to be used on commercial fryer oil only.

# **FILTRATION**

***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 5.



## **WARNING**

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

- DO NOT use Fryclone to clean/filter of liquids other than frying oil.
- DO NOT use Fryclone outside.
- DO NOT filter more than (4) fryers consecutively. There is a risk of overheating/fire hazard.
- DO NOT use the electrical cord as a leash to move the appliance.
- DO NOT cover the vents on the filter machine.
- DO NOT operate this machine with wet hands.

## **GUIDELINES FOR USE**

1. Clean FRYCLONE prior to using for the first time (see cleaning instructions on page 5).
2. Ensure the FRYCLONE FILTER is properly assembled (see setup instructions on page 3).
3. Turn off the fryer you are about to clean and let the oil cool down.
4. DO NOT run the FRYCLONE FILTER outside of the fryer.
5. Maximum temperature the FRYCLONE FILTER can withstand is 392 degrees Fahrenheit.
6. Do not place FRYCLONE FILTER on top of fryer heating elements.
7. To transport FRYCLONE FILTER only pick it up by the handles.
8. Do NOT let the power cord (8) or control unit (6) come in contact with hot oil.
9. Filter duration is 4.5 minutes per cycle with a max of 4 cycles (once maximum cycles have been reached the unit must cool down for 2 hours prior to next use).

## **OPERATION**

1. Place the FRYCLONE FILTER in the deep fryer.
2. Ensure that FRYCLONE FILTER stands firmly.
3. Check the frying oil level (take care of MIN and MAX levels).
4. Plug in the power cord (8). Power indicator (1) lights up.
5. Press Start / Stop button (3). The filter indicator (2) lights up during filtration.
6. Once filter cycle is complete unplug the FRYCLONE FILTER and place in drip pan (4).
7. Change filter paper as needed (max of 10 filtrations per paper).

\*IF you need to stop the filtration prematurely press the start/stop button (3) and then lift the FRYCLONE FILTER and let residual oil flow into fryer.\*

# **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 clean the FRYCLONE FILTER if it has not had sufficient time to cool down.
- DO NOT attempt to circulate water through pump. Internal rusting in pump will occur.
- DO NOT use abrasive cleaners, wire brush, or similar items to clean unit.
- 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:** Clean the pump-filter unit (9) every time the filter paper is changed.

## **PREPARING FOR CLEANING**

1. Make sure that FRYCLONE FILTER has cooled down.
2. Loosen the star handles (5) (on both sides).
3. Detach the control unit (6) from the pump-filter unit (9).
4. Open the pump-filter unit (9).
5. Remove and dispose of the filter paper.
6. Manual cleaning or cleaning with the dishwasher.

### **Boil out:**

If the pump-filter unit (9) is heavily soiled, deep clean it with water and soap or deep fryer cleaner.

Regular boil outs are recommended for optimal cleaning and maintenance results.

### **Cleaning with Dishwasher:**

Clean the control unit (6) only with a damp cloth!

NEVER put the control unit (6) in the dishwasher! This will damage the unit.

Put the pump-filter unit (9) and the drip tray (4) into the dishwasher.

Start the cleaning program.

### **Manual Cleaning:**

Clean the control unit (6) with a damp cloth!

DO NOT use running water! This will damage the control unit!

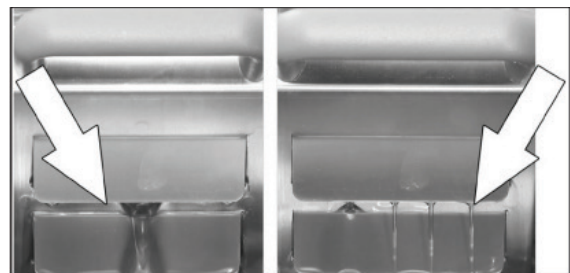
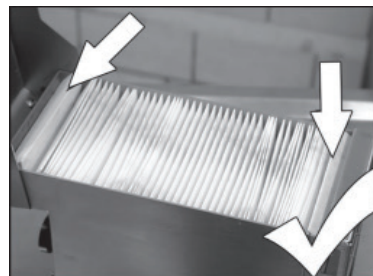
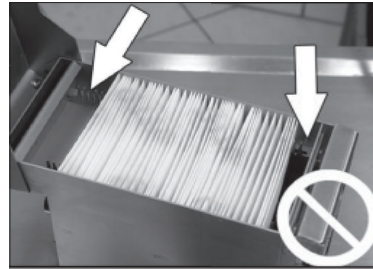
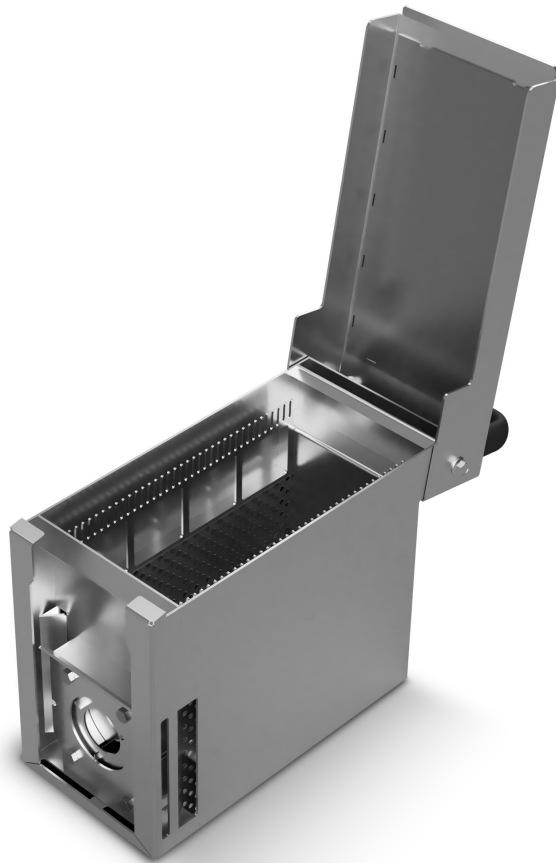
Wash the pump-filter unit (9) and the drip tray (4).

Dry FRYCLONE FILTER.

# **CLEANING & MAINTENANCE**

## **REPLACING FILTER PAPER**

1. Ensure the FRYCLONE FILTER is unplugged.
2. Lift up the compartment on the pump-filter unit (9) where the filter paper is housed (image below).
3. Remove old paper and replace with new FRYCLONE FILTER paper.
4. Overlap the last fold on both sides of the pump-filter unit (do not leave gaps between the filter and the edges of the unit).



Normal flow

Low flow



*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
Power indicator (red LED) (1) remains inactive	Power cord (8) not plugged in	Plug in FRYCLONE FILTER
	Power cord (8) defective	Please contact service
	Device defective	Please contact service
FRYCLONE FILTER is very noisy during operation	Star handles (5) are loose	Tighten star handles (5)
	Rotor defective	Please contact service
	Rotor scratches on the fryer	Change the position of FRYCLONE FILTER in the deep fryer
Power indicator (red LED) (1) flashes	Overtemperature	Let FRYCLONE FILTER cool down
FRYCLONE FILTER doesn't start	Control unit (6) defective	Please contact service
	Power cord (8) or other electrical components defective	Please contact service
Line fuse / Ground fault circuit fuse (GFCI) blow-out	Rotor defective / blocked	Please contact service
	Circuit overloaded	Change socket/circuit
Low filtration performance	Particle filter is full	Change particle filter
	Pump-filter unit (9) clogged	Empty pump-filter unit (9) & boil out to remove heavy contamination
	Motor defective	Please contact service
Oil splashed sideways and / or at the back of the pump-filter unit (9)	Particle filter full	Change particle filter
	Too much space between filter cover and pump-filter unit (9)	Please contact service
	Filter paper not inserted / overlapping	Insert particle filter as described in user manual
Power and filter indicator (1 & 2) flash and alternating acoustic signal 10 sec. after plugging FRYCLONE FILTER in	Start / Stop button (3) defective	Please contact service
	Control unit (6) wet inside	Please let it dry
Power and filter indicator (1 & 2) flash and continuous acoustic signal	FRYCLONE FILTER is tilted more than 15°, Strong vibrations	Check position of FRYCLONE FILTER Defective rotor or motor