

The BOSS Oil Filter® (Battery Operated Shortening Shuttle Oil Filter®)

User Manual

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Details for Pump and Charger System - User Instructions and Safety Precautions
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1. Introduction

Thank you for purchasing our fryer oil filtering and transfer equipment, designed to extend the life of your frying oil while also simplifying the process of transferring used oil for recycling. The rechargeable battery-powered pump ensures convenient, cordless operation, while the transfer function allows for easy removal and disposal of used fryer oil.

VIDEO: Please scan this QR Code for direct access to an Instructional Video that is a helpful supplement to this User Manual.



2. Safety Precautions

Please follow these safety guidelines for your safety and to extend the lifespan of the equipment:

- **Hot Oil Hazard:** Always use safety gear when handling hot oil. We include heat-resistant gloves, a protective apron, and safety glasses in your kit. Additionally, always close the BOSS Cover before turning On the pump and whenever the pump is On.

- **Fire Risk:** Never leave the equipment unattended during use.
 - **Burn Risk:** Ensure oil temperature is safe (100°F to 250°F) before draining oil from fryer.
 - **Battery Safety:** Use only the provided charger. Do not expose the battery to water or extreme heat.
 - **Electrical Safety:** Ensure the battery is charged and correctly installed before operation.
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3. Equipment Components

- **Battery-Powered Pump:** Used for both filtering and transferring oil.
 - **On/Off Switch:** Powers the pump on and off.
 - **Rechargeable Battery (2):** Powers the pump for filtering and oil transfer. 2 batteries are included in your Kit, so you have a spare battery.
 - **Battery Charger:** Use to charge the batteries.
 - **BOSS Tank:** Holds oil when drained from the fryer vat.
 - **Basket Filter:** Provides initial filtration of larger impurities when draining oil from fryer vat into BOSS tank.
 - **Basket Filter Cover:** Covers the basket filter and latches to the BOSS Tank.
 - **Filter Housing and Canister Filter:** Filter Housing contains the stainless-steel canister filter to remove small impurities from the oil.
 - **Connector Fitting:** Allows the Pump to bypass the Filter Housing and pump directly through the Oil Return Hose and Wand, by connecting the Pump Discharge Hose directly to the Oil Return Hose.
 - **Filter Housing Drain Line and Valve:** To drain the Filter Housing into BOSS Tank
 - **BOSS Cover:** Covers the Pump, Filter Housing and associated hose connections.
 - **Pump Discharge Hose:** One end always connects directly to the Pump. The other end connects to the inlet of the Filter Housing, or it is positioned through the Back Hole and attached to the Oil Return Hose using the Connector Fitting.
 - **Oil Return Hose and Wand:** Attaches to the Pump or the Filter Housing to direct oil into fryer vat or into recycling dumpsters.
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4. Battery Setup and Charging

- **Charging the Battery:**
 - Use the provided charger to fully charge the battery (typically 4-6 hours). The indicator light will signal when the battery is fully charged.
- **Battery Installation:**
 - Ensure the battery is fully charged before use. Insert the battery into the slot on the pump unit and secure it in place.
- **Battery Life:**
 - A fully charged battery supports several filtering cycles and oil transfers, depending on oil load and operation time.

➤ **Low Battery Warning:**

- If the pump slows or stops during operation, recharge the battery.

5. Preparation Before Filtering Oil (Step #6) or Transferring Used Oil (Step #7)

A. Turn Off the Fryer:

Switch off the fryer and allow the oil to cool to a safe temperature (100°F to 250°F).

B. Set Up the Equipment:

- a. Ensure the battery is fully charged and correctly inserted.
- b. Connect the fryer's oil drainpipe to the fryer's drain valve.
- c. Position the BOSS near the fryer.

C. Safety Precautions:

Wear safety gear (heat-resistant gloves, protective apron, safety glasses).

D. Inspect Filters are clean:

Ensure the Basket Filter and Canister Filter are clean. They can be washed by hand with warm soapy water, and they are dishwasher safe.

6. Operating Instructions for Cleaning Fryer Vat and Filtering Oil

Note: Steps A thru H are for Cleaning the Fryer Vat prior to Filtering the Oil

A. Drain the Oil from Fryer Vat:

- a. Ensure the fryer's oil drainpipe is connected to the fryer's drain valve.
- b. Open BOSS Basket Filter Cover.
- c. Ensure the Basket Filter is securely in its position in the BOSS Tank.
- d. Position the BOSS so the fryer's oil drain pipe is positioned to drain into the BOSS Basket Filter.
- e. **Slowly** open the fryer's drain valve and allow oil to flow into the Basket Filter unit via the fryer drain pipe.
- f. You may need to reposition the BOSS Tank to prevent splashing.

Note: Picture showing oil draining from fryer into basket filter.



- g. The Basket Filter will collect the larger particles. If it has been a long time since the fryer has been cleaned, then a substantial amount of residual fried particles may build up within the Basket Filter and cause the oil level to rise within the Basket Filter. If the oil level is rising within the Basket Filter:

➤ **NOTE: Before** the oil reaches the top of the basket filter, close the fryer vat drain valve to stop the flow. Empty the material collected by the Basket Filter into the garbage as needed, reinstall the Filter Basket into the BOSS Tank, and continue to drain the fryer vat. Repeat this step as needed until all oil is drained into the BOSS tank.

➤ **NOTE:** If the fryer vat drain plugs, you will need a tool like a clean out rod to dislodge the debris from the fryer vat drain line and resume draining oil from the fryer vat.

B. Remove debris from bottom of fryer

If it has been a long time since the fryer vat was cleaned, then a substantial amount of residual fried particles may be on the bottom of the fryer vat. Remove this with a crumb scoop (if unavailable, you might use a large, slotted spoon or tongs) and dispose in garbage.

C. Scrub Fryer Vat

Scrub the inner surfaces of the fryer vat with a non-abrasive pad or brush to remove residual fried materials sticking to the inner surfaces of the fryer vat.

D. Attach Wand Hose to Pump Discharge Hose (to bypass Filter Housing)

- a. Disconnect the Pump Discharge Hose from the Filter Housing inlet.
- b. Slide the Pump Discharge Hose out through the Back Hole. Use the Connector Fitting to connect the Pump Discharge Hose directly to the Wand Hose.

Note: Pictures showing completion of Step 6. D.



E. Place Wand in Fryer Vat. We want the Wand discharge to flow into the fryer vat.

F. Activate the Pump:

- a. Close BOSS Cover.
- b. Turn on the pump using the On/Off switch. The pump will draw oil from the BOSS tank and pump it out through the Wand, discharging oil.

G. Flush Fryer Vat

Use pumped oil to wash the inner sides of the fryer vat and flush the remaining debris from fryer vat.

H. Monitor Basket Filter

- **NOTE:** Observe if debris is building up within the basket filter and causing the oil level to rise within the basket filter. **If the oil level is rising within the Basket Filter:**
- **Before** the oil reaches the top of the basket filter, turn OFF the BOSS Pump and close the fryer vat drain to stop the flow. Empty the material collected by the Basket Filter into the garbage, reinstall the Filter Basket, and re-open the fryer vat drain. Ensure the Wand discharge will flow into the fryer vat. Turn on the BOSS pump. Repeat this step as needed until all debris is flushed from the fryer vat.

I. Proceed to Filtration Mode

- a. Once you have flushed all of the debris from the fryer vat, it is time to move on to the Filtration Mode.
- b. Turn OFF the BOSS Pump.
- c. Undo Step D:
 - i. Open BOSS Cover.
 - ii. Disconnect the Wand Hose from the Pump Discharge Hose.
 - iii. Connect the Wand Hose to Filter Housing discharge.
 - iv. Remove Connector Fitting and place in its storage location.
 - v. Connect Pump Discharge Hose to inlet of the Filter Housing.

NOTE: Picture showing steps iv. and v. completed and connecting step iii.



- vi. Close BOSS Cover.
 - vii. Ensure the Filter Housing Drain is closed.
 - viii. Ensure the Wand is placed in the fryer vat.
 - ix. Ensure the fryer vat drain is open.
- d. Turn ON the BOSS Pump and flush the fryer vat for several seconds with the clean filtered oil.

J. Fill Fryer Vat with Filtered Oil:

- a. Close the fryer vat drain valve and fill the vat with clean filtered oil discharged by the BOSS Wand. Continue until BOSS tank is empty and oil stops flowing from the BOSS Wand.

Note: Picture showing step J

- **NOTE:** If you observe oil in the BOSS tank and slowing flow from the Wand, this probably indicates the Canister Filter is plugged and needs to be cleaned:

Installing a Clean Canister Filter:

- i. Turn OFF the BOSS pump.
- ii. Open drain valve underneath the Filter Housing to empty oil from the Filter Housing. Close drain valve.
- iii. Open BOSS Cover.
- iv. Open lid of Filter Housing and remove Canister Filter.
- v. Install clean Canister Filter and close lid of the Filter Housing. Ensure drain valve under Filter Housing is closed.
- vi. Close BOSS Cover.
- vii. Ensure BOSS Wand will discharge into Fryer Vat.
- viii. Turn ON the BOSS Pump. Flow should resume from the Wand.



7. Transferring Used Oil to Dumpster

A. Turn Off the Fryer and Cool Oil:

Ensure the fryer is OFF, and the oil is at a safe temperature (100°F - 250°F).

B. Attach Wand Hose Directly to Pump (bypass Filter Housing) – see pictures Step 6. D.

- a. Open BOSS Cover.
- b. Slide the Pump Discharge Hose out through the Back Hole. Use the Connector Fitting to connect the Pump Discharge Hose directly to the Wand Hose.
- c. Close BOSS Cover.

C. Prepare for Oil Transfer:

Place the Wand into the designated oil recycling container or dumpster.

D. Empty Filter Housing

Open drain at bottom of Filter Housing to drain oil from Filter Housing into BOSS Tank.

E. Activate the Pump:

Turn ON the pump using the On/Off switch. The pump will now draw the used oil from the BOSS Tank and pump it into the dumpster.

F. Monitor the Transfer:

Keep an eye on the oil flow to ensure that all oil is transferred efficiently without spills. Adjust hose positioning if necessary.

G. Complete Transfer: Once all oil has been transferred, switch **OFF** the pump.

8. Post-Operation Maintenance

- **Turn Off the Pump:**
 - After filtering or transferring oil, switch off the pump and disconnect the battery.
 - Recharge the battery with the charger supplied in the BOSS Kit.
 - **Battery Storage:**
 - Detach the battery and store it in a cool, dry place when not in use.
 - **Clean the Basket Filter and Canister Filter**
 - Remove and clean the Basket Filter and Canister Filter.
 - They can be cleaned by hand with warm, soap water or in a dishwasher.
 - **Inspect Equipment:**
 - Check hoses, pump, and battery for any wear or damage.
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9. Troubleshooting

Problem	Possible Cause	Solution
Pump not operating	Low or dead battery	Recharge the battery and ensure it's properly connected.
Slow flow from Basket Filter (plugs quickly)	Very dirty oil or a lot of debris in fryer vat	Use the Accessory, <i>The BOSS Basket Strainer</i> . Before proceeding with the standard 1 st step with the Basket Filter, use the BOSS Basket Strainer when flushing the fryer vat of debris. The BOSS Basket Strainer can be purchased from our website here: Basket Strainer
No flow from Pump (no Wand discharge)	Air lock in pump suction from tank.	Holding the blue Top Handle, rock The BOSS back and forth with pump ON and Wand discharge in fryer vat.
Slow Flow from Pump	Clogged canister filter	Clean canister filter.
No flow through Filter Housing	Filter Housing Drain	Ensure Filter Housing Drain is CLOSED
Battery not charging	Faulty charger or battery	Inspect the charger or replace the battery.
Oil leaks during transfer	Poor connections	Ensure quick-connect fittings are securely attached. Ensure gasket is secure within Filter Housing

10. Cleaning and Storage

- **Cleaning After Use:**
 - Disconnect the battery and wipe down the equipment's exterior. As needed, wash detachable parts with warm soapy water, and rinse thoroughly.
 - **You can pump hot, soapy water through all systems of The BOSS, from the Tank through the pump, hoses & Basket Filter, if desired.**
 - **NOTE: Ensure everything is completely rinsed of soapy water and dried before resuming standard operations.**
 - **Inspect Hoses:**
 - Regularly check hoses for cracks, leaks, or damage.
 - **Battery Storage:**
 - Store the battery in a cool, dry place. For long-term storage, keep the battery partially charged.
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11. Battery Care and Maintenance

- **Recharge Promptly:** Recharge the battery when it is low. Avoid letting it discharge completely.
 - **Avoid Water Exposure:** Never expose the battery to water, which could damage it.
 - **Store in a Dry Environment:** Keep the battery in a dry, cool location when not in use.
 - **Long-Term Storage:** If storing for an extended period, keep the battery at approximately 50% charge.
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12. Technical Specifications

- **Power Source:** Rechargeable battery
 - **Pump Flow Rate:** 1-2 GPM
 - **BOSS Tank Capacity:** 95 lbs (12.5 gallon)
 - **Battery Life:** 2-4 hours of pumping time
 - **Weight:** 80 lbs
 - **Dimensions:** 39" x 22.4" x 11"
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13. Warranty Agreement

Covered Product

The BOSS (Battery Operated Shortening Shuttle) Oil Filter®
Foodservice Equipment for Filtering and Transporting Fryer Oil

Limitation of Damages

In no event shall Shortening Shuttle® be liable for consequential damages for breach of this warranty.

Warranty Coverage

Warranty is for Manufacturer's Defects only.

This product comes with a 1-year warranty for the following:

- all Aluminum parts
- all hoses and associated fittings
- Wand
- Filter Housing, Canister Filter, Basket Filter

This product comes with a 3-month warranty for the following:

- the pump kit (pump, battery, and battery charger)

For service or warranty claims, contact the supplier from which you purchased the product. Please keep your receipt as proof of purchase is required. This warranty extends to the original purchaser only.

If a fully compliant claim is made within the period of this warranty, Shortening Shuttle® will repair or replace, free of charge; any part proving defective in material or workmanship.

Warranty Exclusions

This warranty does not apply to any costs, repairs, or services for the following:

1. Repairs necessitated by use other than normal use.
 2. Damage resulting from misuse, abuse, accidents, alterations, or improper installation.
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14. Spare Parts and Support

We offer Spare Parts for many of the usable parts within your BOSS Cooking Oil Filter® on our website. For additional help or support, please contact our Shortening Shuttle® Customer Service Team.

PHONE: (508) 757-5161 or (800) 533-5711.

EMAIL: Sales@Shortening-Shuttle.com

WEB: www.shortening-shuttle.com



WEB:

