



## **FRYRITE FRY OIL FILTER MACHINE**

### **SERVICE AND USER MANUAL**

*To be read by all users for safety and problem solving*

#### ***Recommended Oil Filtration Temperature 302° Fahrenheit***

**FRYRITE FILTER MACHINES HAVE THERMAL PROTECTORS TO ENSURE MOTOR DOES NOT BURN OUT WHEN CONTINUALLY FILTERING AT ABOVE 335° F FOR MORE THAN 25 MINUTES. THE MOTOR WILL SHUT DOWN AND WILL REQUIRE A COOLING OFF PERIOD OF ABOUT 45 MINUTES.**

**This may happen after filtering 15-21 gallons of hot oil. For filtering larger amounts of oil, it is suggested to filter at 260° F**

The best time to filter oil is at the end of the day to avoid leaving dirty oil lying in your fryer overnight generating bacteria and fatty acids.

***Always filter with hot oil and NOT cold oil***

***DO NOT RUN MACHINE CONTINUALLY WITHOUT OIL AS THIS CAUSES DAMAGE TO PUMP***

#### **HOW TO OPERATE:**

1. Insert filter mesh frame into bottom of tank FACE UP.
2. Fit filter sheet into bottom of filter tank so that it fits evenly in bottom of the tank.
3. Insert filter retaining frame and lock down to the side of tank.
4. For safety ensure hose wand is placed into holding bracket in tank when not using.
5. Plug filter machine into GPO and test run.

***Note---always test run filter machine before using to make sure pump runs before dropping oil into tank.***

7. Wheel Fryrite Filter machine to fryer outlet pipe.
8. Open fryer outlet valve and drain into tank. When filter is covered with oil, turn on pump and recirculate within the tank. This is called polishing oil. (This also enables the operator to see that the pump works before dropping all the oil). Polish oil for about 4 minutes.
9. Scrape and clean fryer tank.

10. Pick up hose wand and point into fryer. Carefully turn on the filter machine. Machine will start to pump oil out of wand. Hose crumbs in fryer tank with the filtered oil allowing oil to flow out of fryer outlet back to filter machine tank.

11. If blockage occurs at fryer outlet, we recommend an ACE Clearing Rod to clear outlet from inner tank side of outlet.

12. When the fryer tank is empty turn filter machine off and place wand back into wand bracket. CLOSE FRYER VALVE.

13. Pick up filter machine wand and insert into fryer and pump filtered oil back into fryer.

#### **Cleaning at end of filtration cycle:**

14. After filtering is completed wheel machine to cleaning area. Place the small metal tray under tap at the back of machine, open tap and drain last remaining oil from machine. This oil is filtered and can be emptied into fryers.

15. Wash out tank, dry and reset for next filtration. Pump is Stainless steel so can be flushed out with HOT water.

#### **PROBLEM SOLVING**

1. The Filter Machine will not run and there is a hum in the motor.

This is caused by jammed pump gears as oil has been left in pump overnight. Refer to instructions below.

A--- If using solid oil pour hot oil down the pump/hose connection. When it comes out the outlet pipe test run pump again.

2. If pump runs and no oil comes out--- This could be that there is a blockage in the tank pipe or hose connection.

A--- Poke the clearing rod up the outlet pipe to clear any blockage. Any queries please contact Frymate customer service.

3. No Power to Filter Machine. Reset overload button next to on/off switch. Also check that power cord is not damaged.

4. Hose leaks from Female coupling. Refer to instructions below to change. There are only a few parts to look after. Do it well and the Fryrite Filter Machine will live long and serve you well. Simplicity is the key. Any issues, please contact Frymate customer service.

**Fryrite Motor Tool:** Enclosed is a hand tool to manually turn the motor in case the motor fails to start

You should be able to hear a hum from the motor

- Place the tool through the side hole (on the right side from the back)

and place the tool on the shaft of the motor

- Rotate 3 or 4 times to turn the motor
- Remove the tool and test run
- If the motor still fails to start, try above procedure again
- If motor still fails to start, please contact Frymate 1-833-FRYMATE (379-6283)

