Built-In Filtration Step-by-Step Guide

Hot frying oil and equipment can cause severe burns. They must be handled with care to avoid such injury caused by improper handling techniques or inadequate protective gear. Be sure to wear all appropriate safety gear as directed in store operating manual when handling hot frying oil or equipment.



For all built-in fryers except fryers with the 3000 Controller, press OFF button to stop cooking cycle. Filtration works best when done near cooking setpoint temperature.

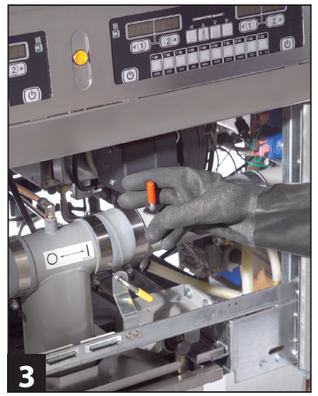
For Fryers with the 3000 Controller



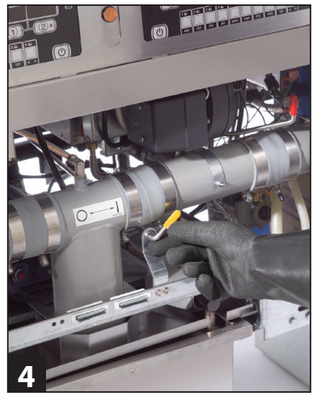
To count filters and utilize filtration prompts, press Filter button with controller on to start filtration.



To bypass filter counts and filtration prompts, press OFF button to stop cooking cycle before starting filtration.



Make sure the filter pan is clean and prepared for filtering.Open the drain valve (red handle) and allow oil to drain into filter pan.



Turn on filter pump (yellow handle) allowing oil to circulate back to frypot.



Brush crumbs from frypot with brush or scouring pad using circulating oil.



Turn off filter pump (yellow handle). Wipe out frypot with paper towels.



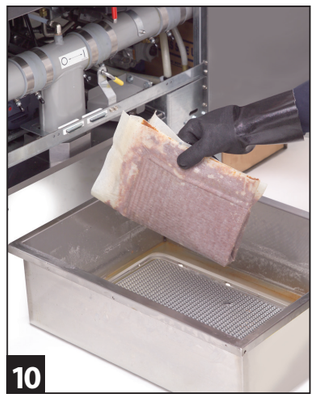
Close drain valve (red handle). Turn ON filter pump (yellow handle) and return filtered oil to the frypot. Allow oil to bubble for 15-30 seconds to clear return lines of oil.



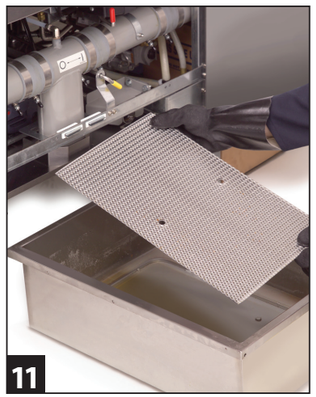
Turn off filter pump (yellow handle) and pull out filter pan. Remove, empty and wipe off crumb tray with paper towels. Discard crumbs into a fireproof container.



Remove and wipe off hold-down ring with paper towels.



Remove and discard used filter paper.



Remove and wipe off filter screen with paper towels.



Wipe out filter pan with paper towels.

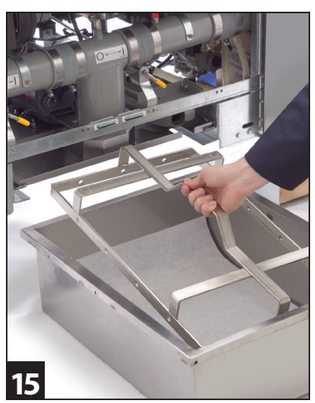
Wait until filter parts have cooled to the touch then return parts and prepare pan for filtration either now or just before the next filtration.



Return the filter screen *to the filter pan and be sure that it is* **securely in place.**



Install filter paper making sure it evenly laps all pan walls.



Make a good seal by placing hold-down ring over filter paper securing paper evenly and completely around all sides of the filter screen.



Sprinkle one filter powder packet (1 cup) over filter paper and return crumb tray.



Slide filter pan back in place.



Built-in filtration accessories

TO ORDER MORE FILTRATION SUPPLIES PLEASE CALL

1-800-221-4583 or visit www.frymaster.com

For more information about best practices for preparing healthier fried foods, visit www.FitFrying.com, a ground-breaking foodservice resource proudly sponsored in part by Frymaster, LLC.

8700 Line Avenue
Shreveport, LA 71106-6814, USA
318-865-1711, fax 318-868-5987

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Portable Filtration Step-by-Step Guide

Hot frying oil and equipment can cause severe burns. They must be handled with care to avoid such injury caused by improper handling techniques or inadequate protective gear. Be sure to wear all appropriate safety gear as directed in store operating manual when handling hot frying oil or equipment.



Press OFF button to stop cooking cycle. Filtration works best when done near cooking setpoint temperature.



Retrieve stored portable filter and place near fryer. Remove filter pan lid. Make sure the filter pan is clean and prepared for filtering.



Remove optional crumb tray.



Remove hold down ring.



Install filter paper.



Replace hold down ring. Sprinkle one filter powder packet (1 cup) over filter paper.



Replace optional crumb tray.



Plug filter power cord into electrical outlet. Attach drain pipe to fryer drain. Make sure drain pipe spout is pointed down.



Position filter securely under the drain pipe.



Open the drain valve (red handle) and allow oil to drain into the filter pan.



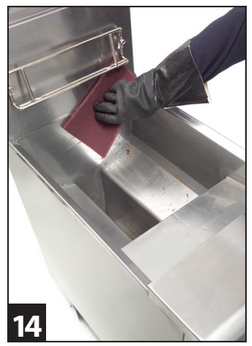
Place the filter's wand assembly securely in the frypot.



Hold the wand securely while turning on the filter pump. Allow the oil to circulate back to the frypot.



Use filter wand and fryer brush to remove crumbs from frypot sides and bottom.



Use scouring pad if needed. Turn off filter pump. Then wipe out frypot with paper towels.



Close the drain valve (red handle). Hold the wand securely while turning on the filter pump. Return filtered oil to the frypot. Allow oil to bubble for 15-30 seconds to clear the wand hose of oil.



When all the oil is returned to the frypot, turn off the filter pump and unplug the filter power cord.



Remove, empty and wipe off crumb tray with paper towels. Discard crumbs into a fireproof container.



Remove and wipe off hold-down ring with paper towels.



Discard filter paper.



Remove and wipe off filter screen with paper towels.



Wipe out filter pan with paper towels.



After filter parts have cooled to the touch, **return the filter screen** *(making sure it is* **securely in place***), hold-down ring, crumb tray, and lid to the filter pan.*



Return portable filter to storage area.



Portable filtration accessories

Frymaster Dean

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