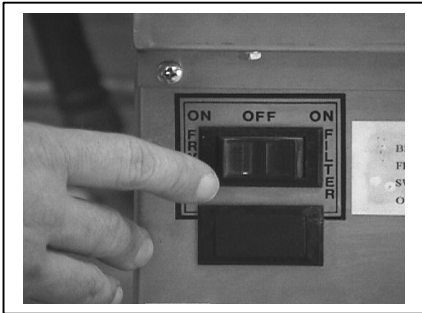
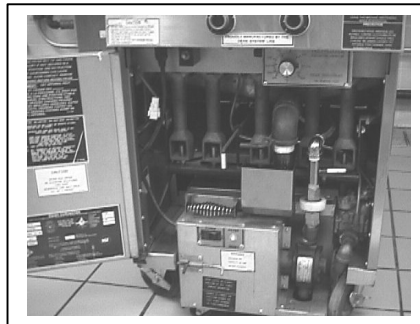


CASCADE FILTER OPERATIONS

FOR BEST RESULTS, ENSURE OIL IS APPROXIMATELY 350°F (175°C) BEFORE FILTERING.



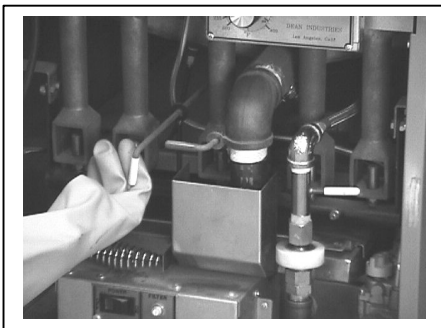
1. Turn fryer OFF. If fryer has an oil return line heater and solid shortening is used, turn the filter switch to the heater position for a few minutes to melt solid shortening in the pump lines before filtering.



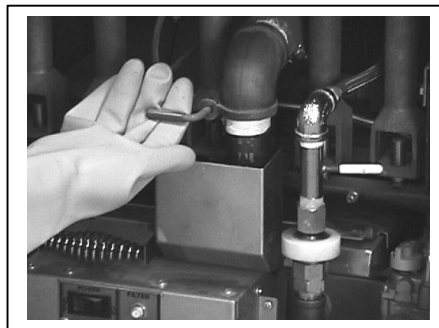
2. Open the fryer door. Check that the filter is in the proper position under the fryer drain valve and is ready for operation. [See flip-side of this card to ensure filter is prepared properly.]



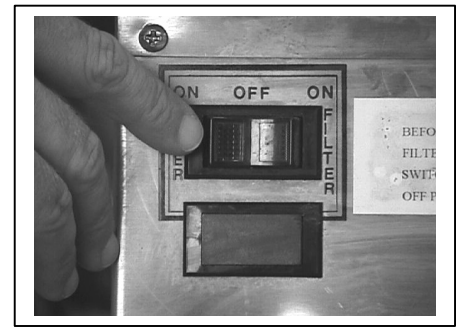
3. Remove screen from fry vessel. Mix crumbs and oil by stirring with a brush. Open the drain valve by pulling the red handle out. Oil will drain from the fry vessel into the filter pan.



4. Pull the yellow oil return handle out to open return line to the fryer. Turn filter switch "ON" to begin pumping clean oil back into the fryer. Allow the oil to flow until all sediments are washed out of the cooking vessel.



5. Use a brush to scrub around the heating tubes, removing remaining crumbs. Push the red drain valve handle in to close the drain and fill the fry vessel. The filter pump takes approximately 3 to 5 minutes to pump all the oil back into the fryer vessel.



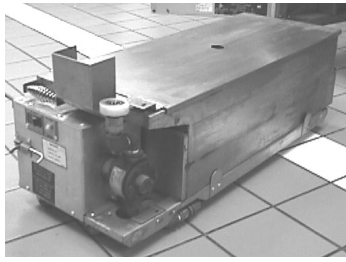
6. Allow the pump to run for 20 – 30 seconds after air bubbles appear in the fryer vessel before shutting off to clear shortening/oil from the return lines. Turn filter switch "OFF" after all the oil has been pumped back into the fryer. Push the yellow oil return handle in.

WARNING!

ENSURE HOSES ARE CONNECTED PROPERLY AND DRAIN HANDLES ARE IN PROPER POSITIONS PRIOR TO OPERATING ANY SWITCHES OR VALVES. FAILURE TO DO THIS CAN RESULT IN SEVERE BURNS.

CAUTION

DO NOT DRAIN MORE THAN ONE FRYER AT A TIME INTO THE FILTER PAN TO AVOID SERIOUS SPILLING OF HOT OIL ONTO FLOOR.



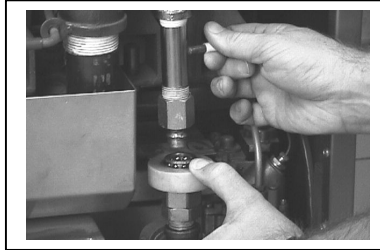
CASCADE FILTER PREPARATION



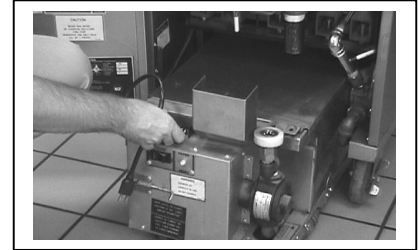
CAUTION
WEAR PROTECTIVE GLOVES IF FILTER
IS STILL WARM FROM OPERATION.



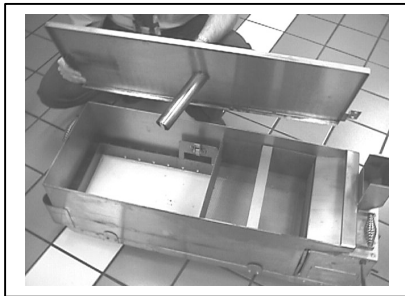
1. Turn fryer "OFF".



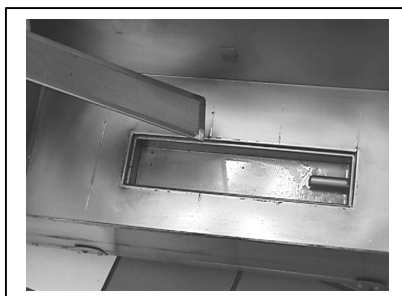
2. Disconnect oil return line from fryer quick disconnect.



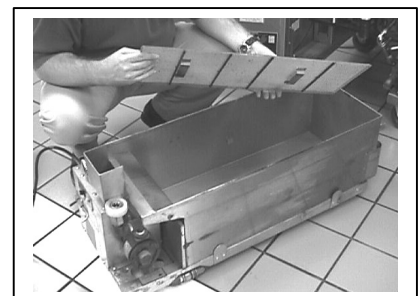
3. Pull filter unit from the fryer.



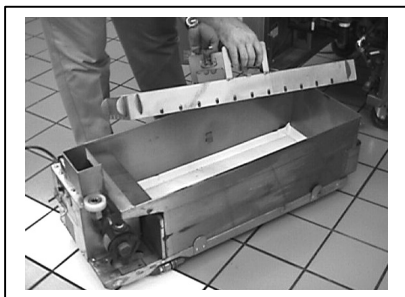
4. Remove filter pan cover and crumb tray. Visually inspect filter paper sheets. Scrape debris off top filter sheet. Remove hold-down ring.



5. Discard top sheet if scuffed or darkened. Lift out protection screen and clean around the nipple in the pan bottom.



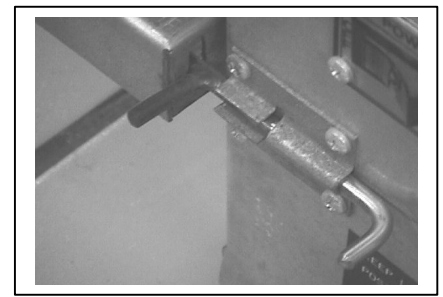
6. Reinsert the protection screen. Lay a new filter paper sheet on protection screen. Then lay the old bottom filter sheet on top of the new sheet.



7. Position the hold-down ring on top of the filter papers. Filter paper will be slightly larger than filter pan bottom. Ensure all paper edges are covered by hold-down ring to prevent crumbs from escaping under paper. Latch hold-down ring and filter papers securely against the filter pan bottom.



8. Sprinkle 16oz of filter powder onto filter paper in filter pan. Make sure top filter sheet is covered evenly.



9. Reinstall crumb catcher and filter pan cover. Slide the filter back into the fryer. Re-latch the filter unit to the fryer cabinet.

10. Reconnect filter oil return line to the fryer quick disconnect. Plug filter power cord into fryer's power receptacle. Close fryer door. The Cascade Filter is ready to operate. Turn filter power switch "ON" when ready to use.

