

Fryer Made Simple



Filtering Instructions: Read Manual Before Operating Filter.

Warning: Before filtering, turn fryer off. Wear oil-proof insulated gloves.



Turn fryer off and skim large debris from oil.



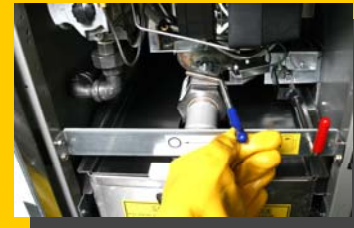
Ensure filter pan is in place and clean. Push blue-handled drain handle to the right



Brush or scrub the tank interior to remove caramelized buildup. Remove and clean the mesh screen.



Turn on the filter pump by rotating the red-handled filter lever. Leave the drain valve open.



Close the blue-handled drain valve after the pump has run 60 seconds.



Turn off the filter pump 60 seconds after bubbles appear in the fry tank.

Changing Filter Paper/Cleaning Filter Pan

Warning: Before changing paper, make sure pan is cooled. Wear oil-proof insulated gloves.



Remove the filter pan and remove the crumb tray, hold-down ring, filter paper and inner screen.



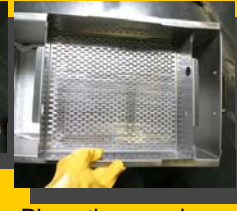
Clean the pan and its components.



Place the inner screen in the bottom of the pan.



Lay the filter paper over the pan and press into place with the hold-down ring.



Place the crumb tray in the pan, ensuring it will rest below the drain.



Place the lid on the filter pan and return it to the fryer cabinet.



Ensure the pan is firmly seated and the tank drain is above the pan opening.

Changing Oil/Fryer Cleaning: Read Manual Before Changing Oil.

Warning: Before draining fryer, make sure oil is cooled.



Remove the filter pan and position a stock pot under the drain.



Ensure the oil is cool and open the drain valve slowly.



Dispose of the oil properly. Use two people to carry the full stock pot.



Close drain valve, remove fry tank's mesh screen and discard debris. Clean the tank with Titan Degreaser (purple bottle).



Rinse the tank and use a clean, dry stock pot to catch the hot water.



Wipe the fry tank dry.



Refill the fryer to the lower of the two etched lines at the rear of the tank.