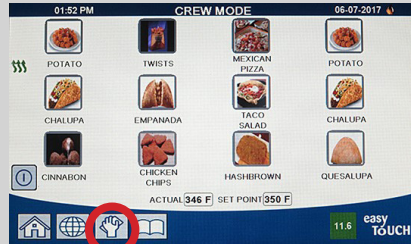
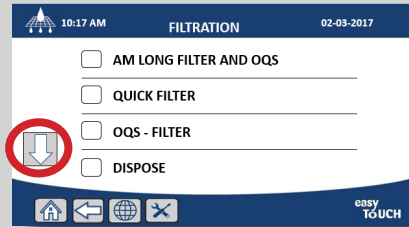


FilterQuick Touch Taco Bell

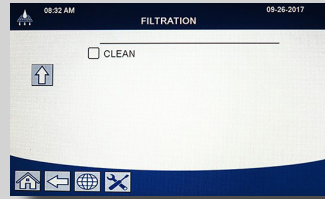
Quick Reference: Cold Clean



1 Tap filtration button.



2 Press the down arrow two (2) times.



3 Tap Clean.
 Tap Yes next to Cold Clean Now.
 Tap No next to Saving Oil?



4 Open left door and pull dispose valve handle.
 Follow displayed instructions.



5 Tap Yes to Filter Pan Empty question when the pan is empty.
 Close the drain valve.
 Follow prompts.
 Add water and cleaning solution at prompt and clean vat.
 Repeat steps 1-5 on next frypot.



6 Tap Yes when Cleaning Done is displayed.
 Remove and clean the filter pan.
 Repeat on next frypot.

Note: Ensure oil is at or near cooking temperature before disposal.

Remove Filter Pan.
 Tap Yes if the filter pan is empty.
 Insert the Filter Pan.
 Draining is displayed.
 Tap Yes when draining is complete and question is displayed.



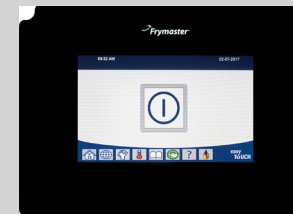
7 Place water removal caddy capable of holding four gallons under fryer at prompt and tap Yes.
 Water drains.
 Repeat on next frypot.



8 Follow prompts to rinse vat after draining.
 Tap Yes after rinse is complete.
 Tap Yes that solution is removed.
 Tap Yes when water caddy is removed.
 Repeat on next frypot.



9 Tap Yes to confirm filter pan is clean.
 Tap Yes when the vat and filter pan are dry.
 Repeat on next frypot.



10 Insert filter pan.
 Follow store procedures to refill vat.
 Tap Yes when the vat is full.
 Controller switches to off.
 Repeat on next frypot.

NOTE: The controller displays steps sequentially. Follow the steps. This quick reference is intended as a visual guide.

CAUTION: Wear proper personal protective equipment when performing cold clean. Hot liquids can cause burns.



Frymaster



8 1 9 8 0 4 2