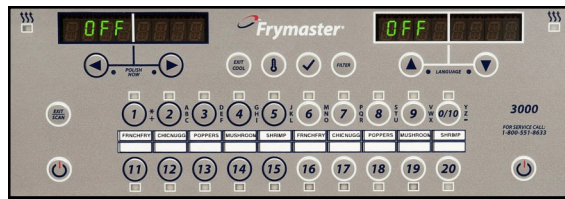
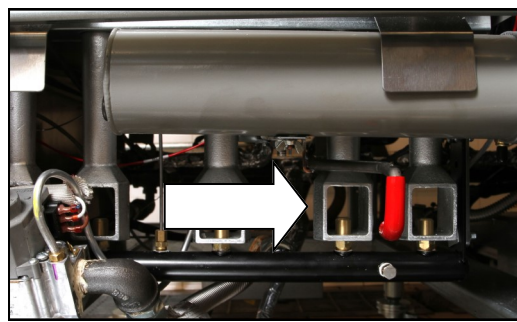


Step-By-Step Manual Filter Guide



1: With the oil at cooking temperature, turn the controller on the vat to be filtered OFF. Continue with step **2A** if not using the wand/disposal hose. Continue with **2B** (below) if using the hose/wand.



2A: Ensure the filter pan is clean and ready for filtering, and open the red-handled drain valve.



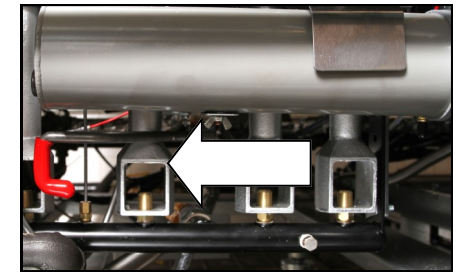
3A: Open the yellow-handled oil return valve. The filter pump comes on and oil flows from the filter pan to the frypot and back to the pan.



4A: Oil flows through the frypot and out the open drain valve.



5A: Carefully brush debris from the pot into the flowing oil.



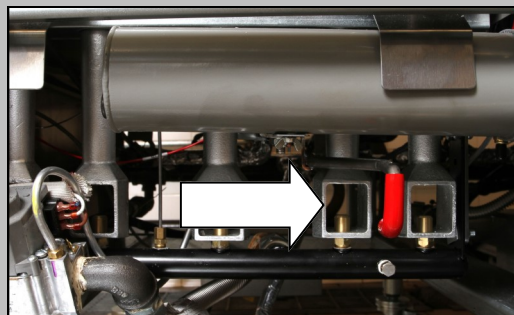
6A: When the pot is clean, close the drain valve. Leave the return valve open and the pump running.

WARNING
Wear protective clothing and use caution. Hot oil can cause serious injury.

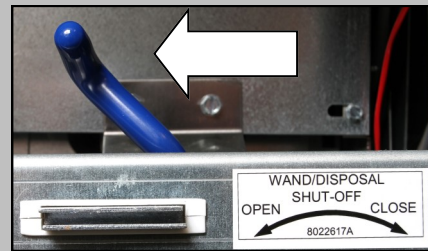
An optional sequence using the wand/disposal hose is shown below.



2B: Connect the wand/disposal hose to the quick disconnect.



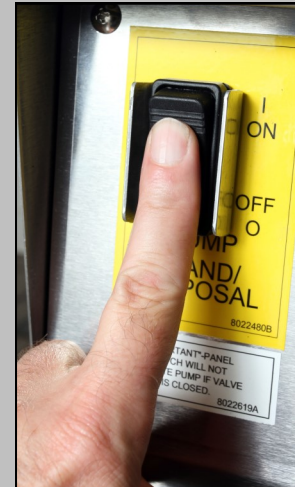
3B: Ensure the filter pan is clean and ready for filtering, and open the red-handled drain valve.



4B: Open the blue-handled wand/disposal valve. Ensure the yellow-handled oil return valve is in the OFF position..



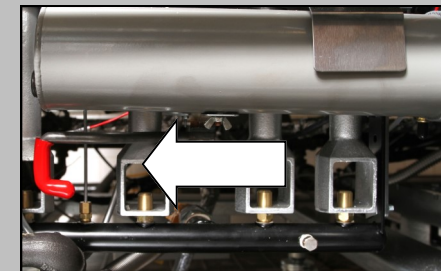
5B: Direct the hose into the empty frypot with drain open.



6B: Switch the wand on with the rocker switch.



7B: Use the wand to rinse debris from the frypot.



8B: Close the drain valve and allow the frypot to fill.

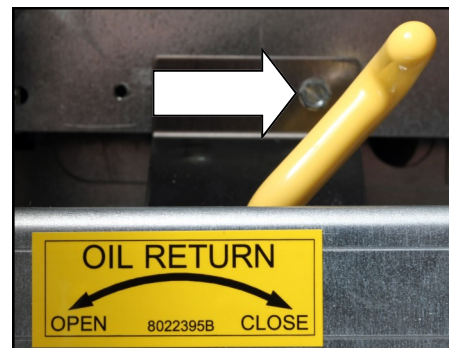


9B: Turn off the wand when the frypot is full.
10B: Close the Wand/Disposal valve.
11B: Remove, drain and store the wand/disposal hose.
12B: Clean the filter pan as shown in step 9A through 12A below.

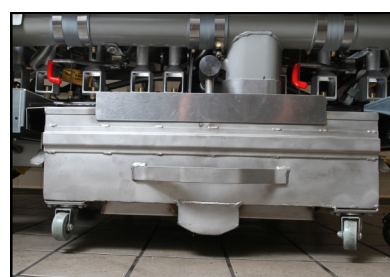
NOTE: The shape and placement of handles can vary, depending on fryer configuration. These instructions are intended as a quick reference. Read the manual, which accompanied your fryer, and follow all safety guidelines.



7A: Oil will bubble in the frypot as the filter pan empties. Allow the bubbling to continue for 10-15 seconds.



8A: Close the yellow-handled oil return valve.



9A: Allow the filter pan to cool.



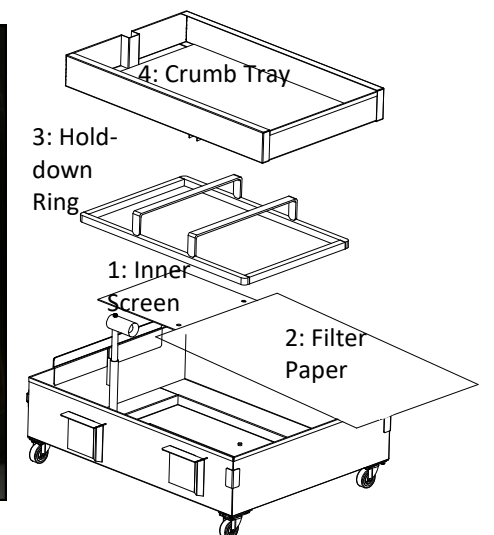
10A: Remove the filter pan. Clean debris from the crumb tray.



11A: Clean the filter pan and reassemble: perforated metal screen in first, filter paper in second, then hold-down ring and crumb tray. Change filter paper after each filtering. See Pan Assembly illustration at right.



12A: Add one cup of Mag-nesol to the filter pan or to oil in the filtered vat.



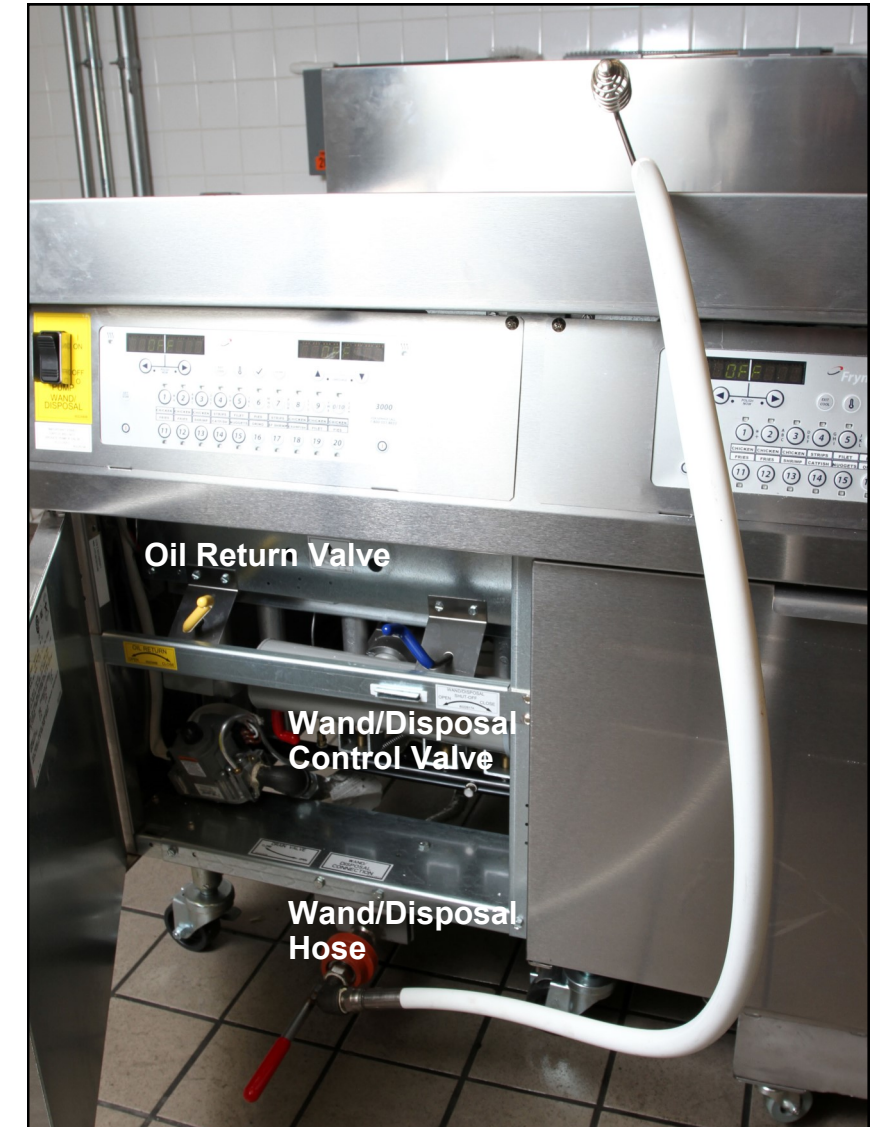
Follow this sequence when re-assembling the filter pan. Replace the crumb tray after adding filter powder.



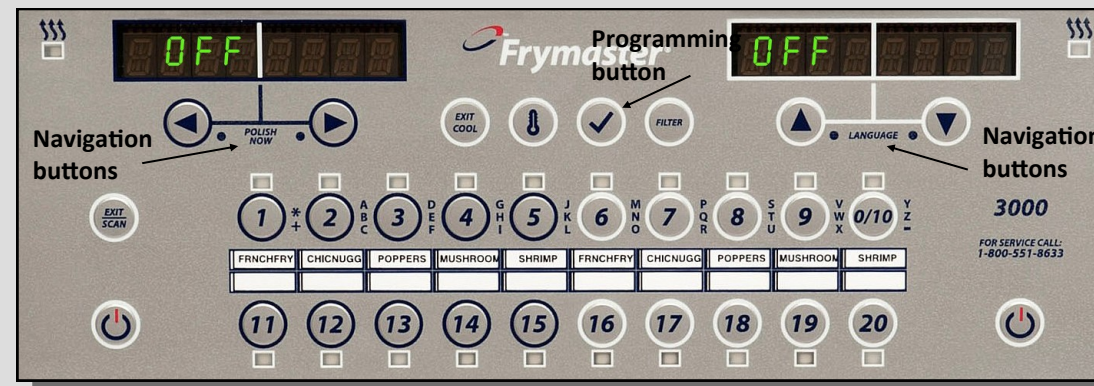
FPLHD65 Fryer

The FPLHD65 fryer has built-in filtration and an optional hose and wand system for rinsing the frypot during cleaning and filtering.

- Annotated views of the fryer and the controls for filtering and wand use are shown at right.
- A step-by-step guide to add a product to the 3000 controller is shown below.
- Step-by-step manual filtering guides, with and without the use of the wand/disposal hose, are shown on the back.



Adding a Single-Temperature Product to the 3000 Controller



Left Display	Right Display	Action
1 TEMPR •	TEMP	Enter new cook temperature. Press ▶.
1 SENSITIVI- TY	NUMBER	Set to desired position with ▼▲keys. Press ▶.
1 ALARM TIME	0:00 or previ- ously entered time	Enter time in cook cycle for audible alarm for shaking. Press ▶.

Left Display	Right Display	Action
1 ALARM NAME	SHAKE	Set to desired position with ▼▲keys. Press ▶.
1 ALARM MODE	AUTO or MANU- AL	Set to desired position with ▼▲keys. Press ▶.
1 ALARM TONE	SHORT	Set to desired position with ▼▲keys. Press ▶.
2 ALARM TIME	:00	This is a second alarm and is entered like the first.
FILTER PROMPT ••	0	Enter the number of cook cycles for the product before a filter cycle is prompted.
HOLD TIME	0	Enter time in minutes to hold product before discarding. Press ▶.
EXIT	EXIT	Press Scan button to exit or the ✓ button for additional programming.
SELECT PRODUCT	Blank	More Programming? Press product button and follow instructions above. Exit Programming? Press Scan Button.
PRODUCT SETUP	Blank	Press Scan
OFF	OFF	

Left Display	Right Display	Action
OFF	OFF	Press ✓ until Main Menu changing to Product Setup is displayed.
PRODUCT SETUP	Blank	Press ✓.
PRODUCT SETUP	ENTER CODE	Enter 1650.
SELECT PRODUCT	Blank	Press desired product button.
LONG NAME	PRODUCT NAME or BUTTON NUMBER	Enter product name with letter keys. Press ▶.
SHORT NAME	PRODUCT NAME or BUTTON NUMBER	Enter abbreviated product name with letter keys. Press ▶.
1 TIME	0:00 or previously entered time	Enter cook time with numbered keys. Press ▶.