

Assembling Filter Pan

PF50 Series portable filtration systems use a filter support grid, one sheet of filter paper and a hold-down ring to secure the filter paper in place.

NOTE: The filter paper for this unit is oversized, which ensures a good seal. Lap excess paper up the walls of the pan. **Do Not** fold the paper to fit the pan.

See illustration for proper assembly.

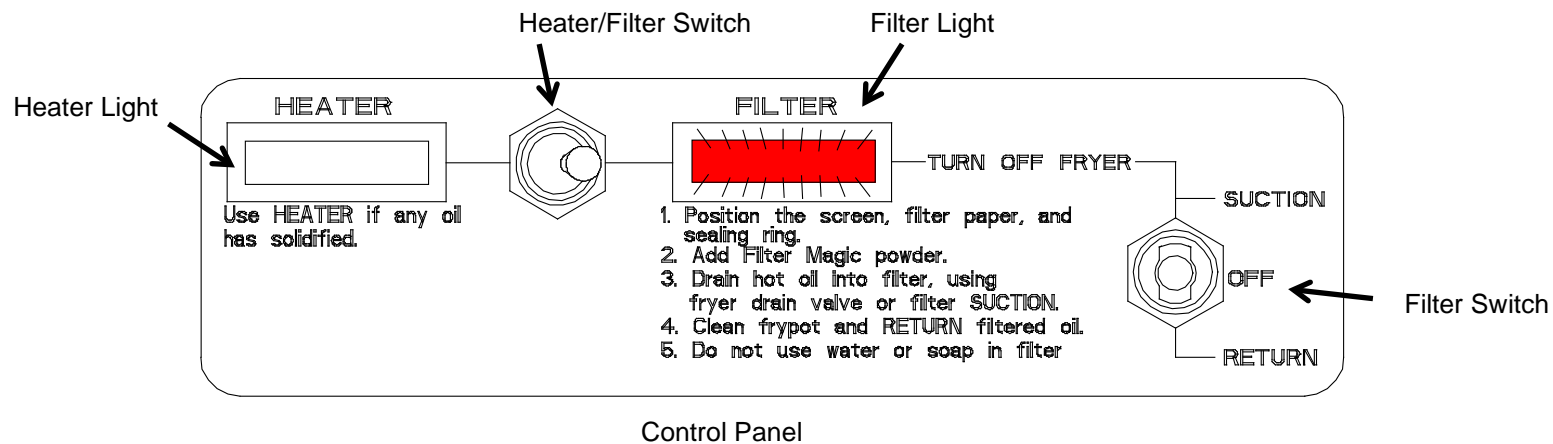
1. Filter Pan Cover
2. Hold-Down Ring
3. Filter Paper (one sheet)
4. Screen/Support Grid
5. Filter Pan



PF50

 **FRYMASTER®**

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Using the Portable Filter

1. Sprinkle one packet filter powder over the filter paper.
2. Ensure the power cord is securely plugged into the receptacle.
3. If solid shortening is filtered turn the Heater/Filter switch to **HEATER**. The white indicator light will illuminate. Leave the heater on for 20-30 minutes before operating the filter.
4. Ensure the Suction/Off/Return (PF50) or Off/Return (PF50S) switch is **OFF**. Turn the Heater/Filter switch to **FILTER** for filter operation. The red indicator light will illuminate.
5. Ensure the oil is at operating temperature 350°F (177°C). Turn the fryer off.

Continue in following columns based on filter style.

PF50 Suction/Return Models

6. Ensure the filter pan lid is in place.
7. Place the filter hose nozzle into the frypot.
8. Turn the Suction/Off/Return switch to **SUCTION**. Oil will transfer from the frypot to the filter pan.
9. When the frypot is empty, place the hose nozzle into the filter pan.
10. Turn the Suction/Off/Return switch to **RETURN**. Circulate the oil through the filter for approximately 5 minutes.
11. Turn the Suction/Off/Return switch to **OFF**.
12. Carefully clean the empty frypot.
13. Ensure the frypot drain valve is closed. Place the hose nozzle into the frypot and turn the Suction/Off/Return switch to **RETURN**. Ensure all oil is returned to the frypot before turning filter off.
14. Follow step 12 under Gravity Drain Models to clean the portable filter.

Gravity Drain Models

6. Place filter pan directly under fryer drain valve.
7. Drain oil into the filter.
8. Place the filter hose nozzle inside the frypot.
9. Turn the Off/Return (PF50S) or Suction/Off/Return (PF50) switch to **RETURN** to start the filter pump.
10. Allow the oil to circulate through the frypot and filter for approximately 5 minutes.
11. Close the drain valve and return the filtered oil to the frypot. Ensure all oil is returned to the frypot before turning filter off.
12. Allow the portable filter to cool, then remove and discard the filter paper. Clean the interior of the filter pan and all components. **Do not** use detergent or water in the filter pan for cleaning. Water in the pump can cause permanent damage.