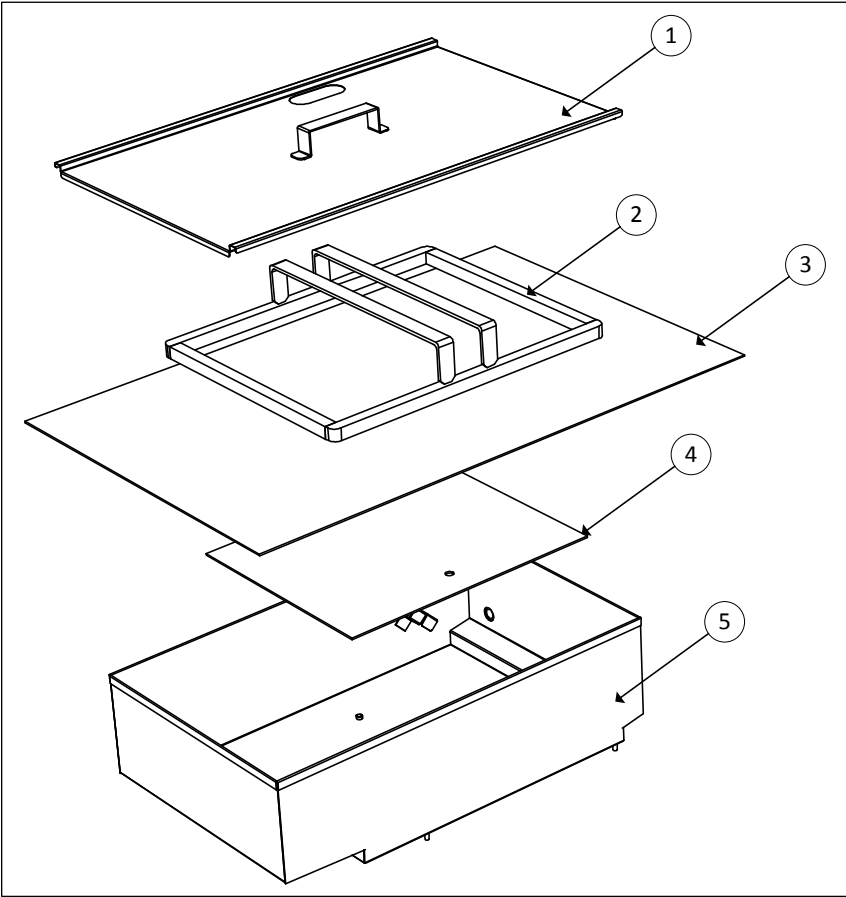


Assembling Filter Pan



PF-Series



PF-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. (PF50 hold-down ring is shaped differently than shown.)

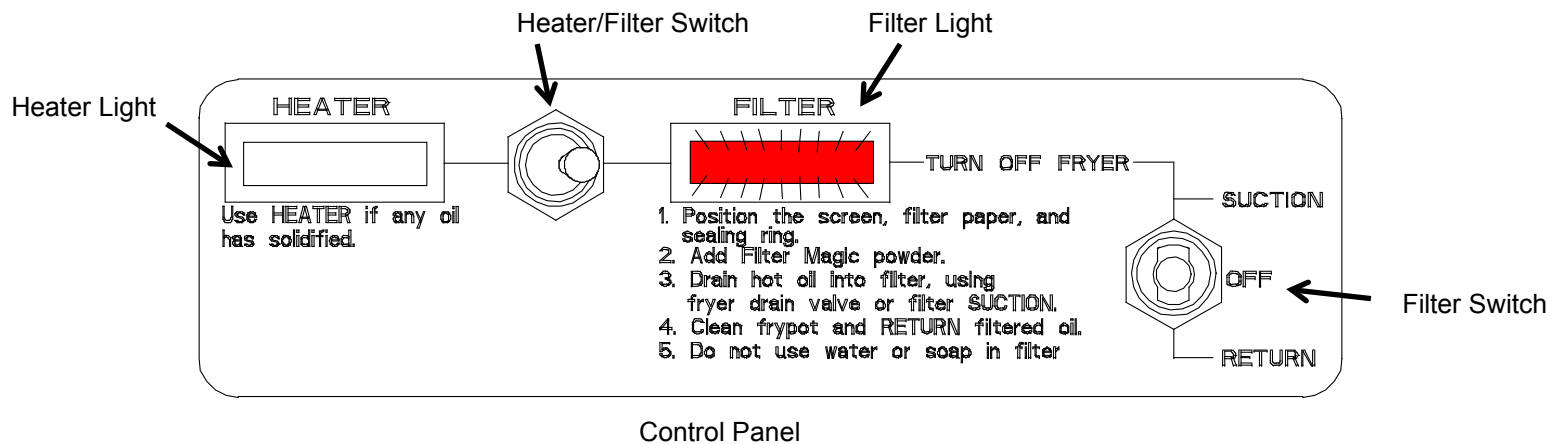
See illustration for proper assembly.

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

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.

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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 for 20-30 minutes before operating the filter.
4. Ensure the Suction/Off/Return 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.

Suction/Return

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 securely 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

6. Remove the lid and place filter pan directly under fryer drain valve.
7. Open the frypot drain valve and drain oil into the filter.
8. Place the filter hose nozzle securely inside the frypot.
9. Turn 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.