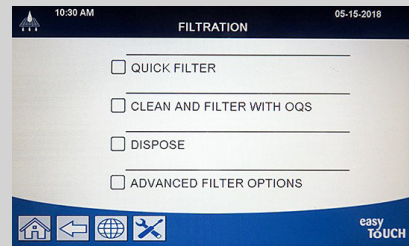


# FilterQuick Touch

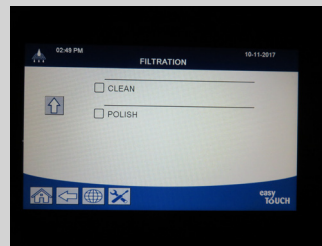
## Quick Reference: Boil Out



1 Tap filtration button.



2 Tap the Advance Filter Options.



3

- Tap Clean.
- Tap Yes next to Boil Out.
- Tap No next to Is Oil Disposed?
- Draining is displayed.
- Tap Yes when draining is complete and question is displayed.

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



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.



6

- Tap Yes when Cleaning Done is displayed.
- Remove and clean the filter pan.



7

- Place water removal caddy capable of holding four gallons under fryer at prompt and tap Yes.
- Water drains.



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.



9

- Tap Yes to confirm filter pan is clean.
- Tap Yes when the vat and filter pan are dry.



10

- Insert filter pan.
- Follow store procedures to refill vat.
- Tap Yes when the vat is full.
- Controller switches to off.

**CAUTION:** Wear proper personal protective equipment when performing boil out. Hot water can cause burns.



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

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8 1 9 8 0 2 1