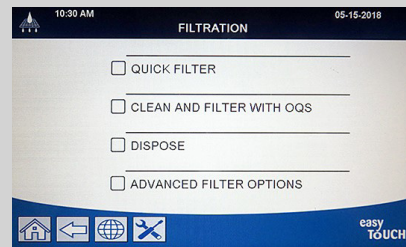


FilterQuick Touch

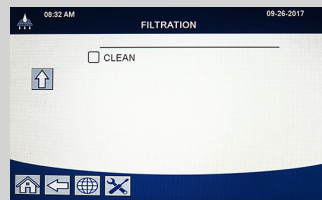
Quick Reference: Fryer Cold Soak



1 Tap hand icon.



2 Tap the Advance Filter Options.



3

- Tap Clean.
- Tap Yes next to Cold Clean Now.
- Tap No next to Saving Oil?
- Tap No to Is Oil Disposed?
- If using bulk oil disposal skip to step 5.
- Remove Filter Pan.
- Dispose of the filter paper.
- Remove the components from the pan.



4

- Insert oil disposal shuttle under the drain.
- Tap Yes to Is Dispose Unit in Place?
- Draining is displayed.
- Tap Yes to Is Frypot Empty?
- Tap Yes to Remove Dispose Unit.
- Tap Yes to Is Filter Pan Empty?
- Skip to step 6



5

- Open left door and pull dispose valve handle if bulk oil disposal is used.
- Follow displayed instructions.
- Tap Yes to Filter Pan Empty? once the pan is empty.

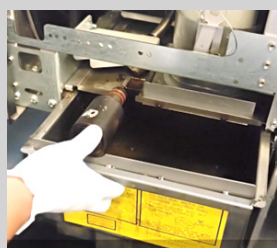


6

- Add cleaning solution & warm water.
- Tap Yes to Solution Added?
- The timer will count down for 60 minutes.
- Tap Yes when Clean Done is displayed.

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

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



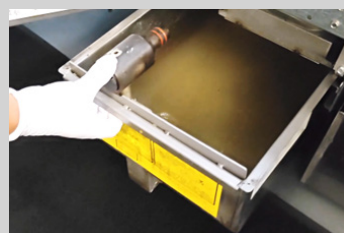
7

- Ensure the filter pan is in place and all components removed & tap Yes.
- Water drains.
- Scrub the frypot.
- Empty the filter pan.



8

- Reinsert the filter pan.
- Follow prompts to rinse vat after draining.
- Tap Yes to Is Rinse Complete? after rinsing.
- Tap Yes to Is Solution Removed.



9

- Remove and clean the filter pan and components.
- Tap Yes to confirm filter pan is clean.



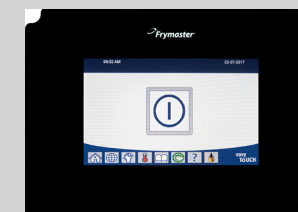
10

- Tap Yes when the frypot, filter pan & components are completely dry.



11

- Reassemble the filter pan with filter paper & components.



12

- Insert filter pan.
- Fill the frypot with oil.
- Tap Yes when the frypot is full.
- Power on the fryer.

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

Frymaster®



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