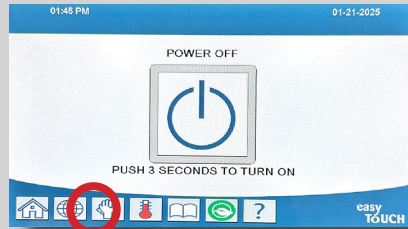
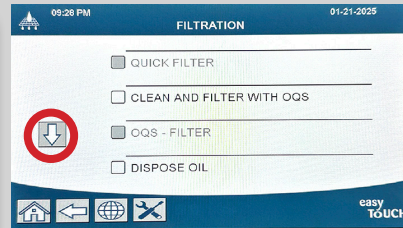


FilterQuick FS Touch

Quick Reference: Boil Out

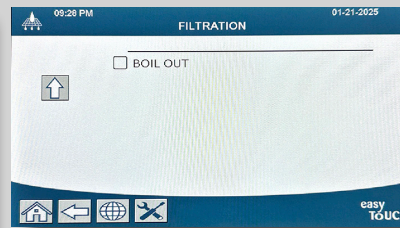


- 1 Tap filtration button.



- 2 Press the down arrow twice.

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



- 3
 - Tap Boil Out.
 - Tap Yes next to Boil Out Now?.
 - Remove Filter Pan
 - Tap Yes if the pan is empty and re-insert pan
 - Tap No next to Is Vat Oil Removed?
 - Draining is displayed.
 - Tap Yes when draining is complete and Vat Empty? is displayed.



- 4
 - Open left door and pull dispose valve handle.
 - Follow displayed instructions.



- 5
 - Tap Yes to "Is Pan Empty?" question when the pan is empty.
 - Close the dispose valve.
 - Follow prompts.
 - Add water and boil out solution at prompt and boil out the vat.



- 6
 - Tap Yes when Boil Out Done is displayed.
 - Remove and clean the filter pan.



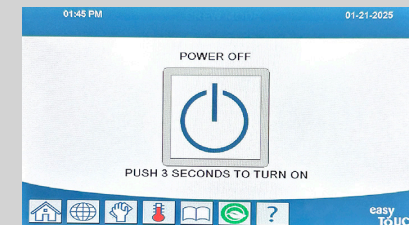
- 7
 - Place Cleaning Disposal Unit capable of holding four gallons under fryer at prompt and tap Yes once in place.
 - Water drains.



- 8
 - Follow prompts to clean and to rinse vat.
 - Tap Yes after cleaning is complete.
 - Tap Yes after rinse is complete.



- 9
 - Tap Yes when the vat and filter pan are dry.
 - Tap Yes when the Cleaning Disposal Unit is removed.



- 10
 - Insert filter pan.
 - Follow store procedures to refill vat.
 - Tap Yes when the vat is full.

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.

Frymaster®



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