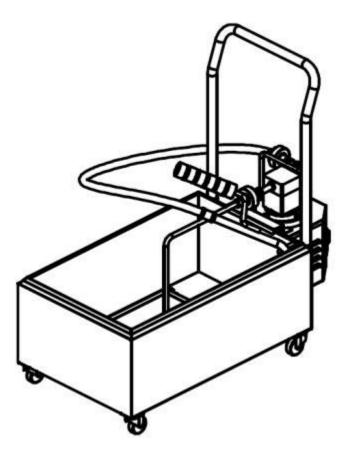


# Oil Fliter Operation Manual



## Model No.: PA0118

### Please read and keep these instructions for future reference. For indoor use only.

### **IMPORTANT SAFETY INFORMATION**

As is the case with most commercial equipment, your oil filter should be used with caution. Please read the following warnings to avoid potential injuries.

- This equipment utilizes high voltage, it should only be installed and serviced by a licensed electrician or trained servicer. Attempting to install or service the equipment yourself could result in serious, potentially fatal injuries.
- 2. If an electrical shock is felt when touching equipment, shut off power immediately (pull cord or turn off circuit breaker) and call a trained servicer for repair. Failure to do so could result in serious, potentially fatal injuries.
- 3. Always turn power switch off any time the equipment is not in use.
- 4. CAUTION : This equipment is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the equipment by a person responsible for their safety.
- 5. **CAUTION :** Children should be supervised to ensure that they do not play with the equipment.
- 6. **CAUTION**: This equipment is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc.
- 7. **CAUTION** : These models are designed, built, and sold for commercial use only. Make sure that cautions, warnings, and operating instructions are clearly posted near the filter so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.
- 8. DO NOT USE if the filter pan is not completely dry and free of water droplets.
- 9. DO NOT overfill the filter pan. The maximum capacity is **95** lb. of oil.
- 10. DO NOT use water jets to clean this equipment. Doing so will damage the unit and void the warranty.
- 11. DO NOT use the electrical cord as a leash to move the appliance.

12. DO NOT attempt to move this appliance or transfer hot liquids from one container to another when the unit is at operating temperature or filled with hot liquids.

13. DO NOT leave appliance unattended while draining or refilling with oil/shortening.

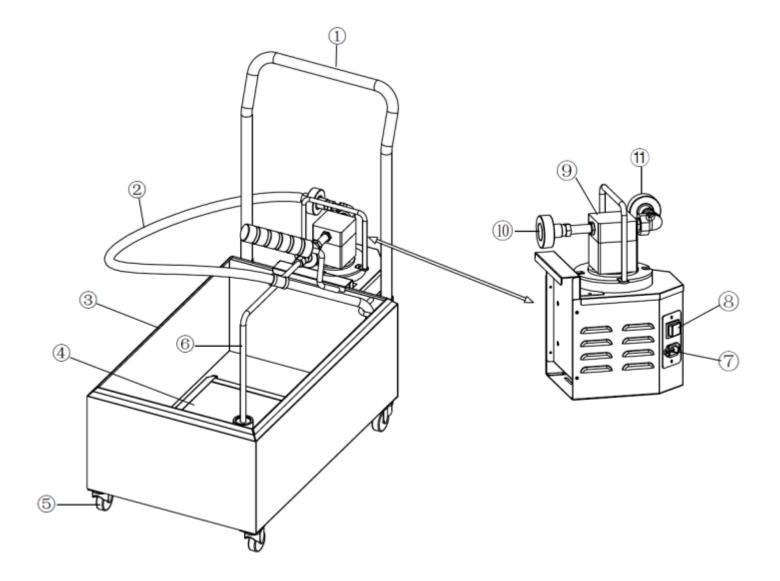
- 14. The power supply must be disconnected before servicing, maintaining, or cleaning this machine.
- 15. DO NOT pump water through the filter pump system. The pump

functions using the lubrication of oil and using water will damage the pump.

- 16. DO NOT attempt to lift filter machine off floor for cleaning. Bodily injury may occur.
- 17. DO NOT attempt to circulate water through pump. Internal rusting in pump will occur.
- 18.DO NOT use the appliance as a step for cleaning or accessing the ventilation hood. Serious injury could result from slips or contact of hot liquids.
- 19. If the supplied power cord or receptacle is damaged, it MUST be replaced by an authorized service and parts company technician in order to avoid a hazard.

### **NOTE:** Save these instructions for future reference.

## **IDENTIFICATION OF KEY PARTS**



Handle ②Hose ③Filter Tank ④ Filter Leaf Assembly ⑤Caster
⑥Standpipe Assembly ⑦Power supply socket ⑧Power switch
⑨ Pump motor ⑩Suction Assembly ⑪Discharge Assembly

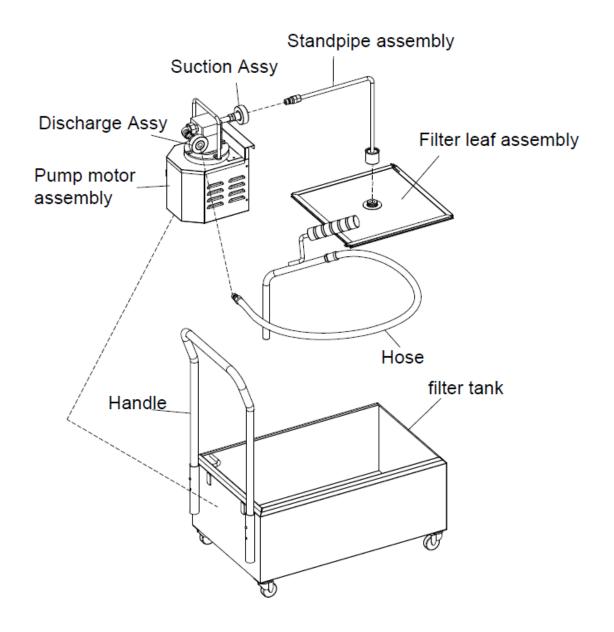
## SPECIFICATION

Model No.	Voltage/ Power	Product Size	Package Size
PA0118	115V/250W	17.13"L x 36"W x 33.5"H	30"L x 19"W x 14.8"H

## INSTALLATION

# After removing the outer shipping carton and packaging, place the machine on the floor or other flat surface.

- 1. Hang the motor assembly on the filter tank.
- 2. Screw the standpipe assembly onto the filter leaf assembly.
- 3. Make sure that the two thumb knobs on the filter leaf assembly and facing up.
- 4. Insert the standpipe quick disconnect nipple into the quick disconnect coupling on the pump.
- 5. Insert the quick disconnect nipple on the end of the hose and nozzle assembly into the quick disconnect coupling on the discharge assembly.
- 6. Insert the handle into the handle holder to easily move the filter. (There are two height options for the end-user)
- 7. Open fryer drain and drain the frying oil into the oil filter.



## OPERATION

- 1. Shut off fryer. Be sure frying oil is at frying temperature before filtering.
- 2. Be sure the power switch is in the "OFF" position.
- 3. Plug the male end of the power cord into the socket and socket into a 110 volt receptacle.
- 4. Position the oil filter in front of the fryer on a level surface and ake sure filter is stable.
- 5. Add the recommended amount of filter powder evenly over the filter screen in the oil filtration system.
- 6. Open fryer drain and drain the frying oil into the oil filter.

### CAUTION:

#### DO NOT MOVE FILTER MACHINE DURING USE. DO NOT TOUCH FILTER TANK. IT CONTAINS HOT FRYING OIL.

- 7. Position the discharge nozzle over the fryer. Turn the power switch to the "ON" position. With the drain open, rinse the crumbs and sediment form the fryer with hot oil.
- 8. After debris is rinsed from fryer, turn the power switch"OFF" and close fryer drain.
- 9. Insert the discharge nozzle into the tube in the left rear corner of the filter tank. This will allow frying oil to circulate within the filter tank.
- 10. Turn "ON" power switch, circulate frying oil for 5-10 minutes.
- 11. Turn "OFF" power switch.
- 12. Remove discharge nozzle from holster and complete filtration by turning "ON" power switch and filling fryer with filtered frying oil.

# CAUTION: ALWAYS KEEP A FIRM HOLD ON THE NOZZLE HANDLE WHEN DISCHARGING HOT OIL.

- 13. When filter tank is empty, turn power switch "OFF". DO NOT let pump run dry.
- 14. Repeat steps for additonal fryers.

## CLEANING

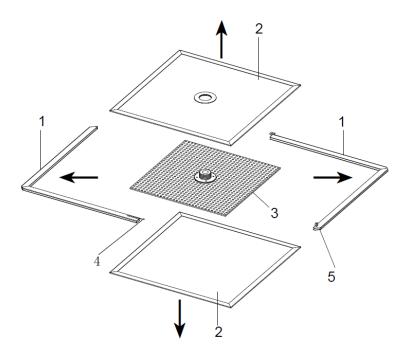


- 1. Disconnect filter hose wand and drain.
- Disconnect filter tube and turn pump on for 3-5 seconds to force oil from pump. Failure to do this will cause pump or hose to clog with oil.
- 3. Unplug oil filter.
- 4. Remove filter tube and clamp assembly.
- 5. Unscrew wing nuts on filter clamp assembly.

- 6. Wash filter plate and thoroughly rinse with hot water; dry well.
- 7. Remove and wash tank. Rinse and dry thoroughly.
- 8. Replace tank onto filter.
- 9. Wash clamp assembly, rinse with hot water, and dry well.
- 10. Screw wing nuts back on clamp assembly and install in tank.

### Disassemble Filter Leaf Assembly & Clean Daily

- A. Unscrew the standpipe and remove the filter leaf assembly.
- B. Grasp the seal frame thumb knobs (5) near the corner with the locking tab (4) and pull apart. The seal frame (1) will be in two pieces as shown in diagram.
- C. The two screens (2) and insert (3) will then separate



### To Clean the Filter Leaf Assembly

- A. Clean the two seal frame pieces (1), screens (2), and insert (3) with hot water from a spray nozzle. If necessary, the groove in the seal frame pieces (1) can be cleaned with the edge of a SCOTCH-BRITE type pad.
- B. Thoroughly rinse and dry all assembly parts. (Air-drying is recommended)
- C. Reassemble in the above reverse order, with seal frame thumb knobs facing up.