



150 lb PORTABLE FILTRATION MACHINE



Operating Instructions

WARNING!!! TO PRECLUDE THE POSSIBILITY OF SPONTANEOUS COMBUSTIBLE FILTER TUB FIRES; SLUDGE AND CRUMBS MUST BE REMOVED AND DISCARDED AND THE FILTER TUB MUST BE THOUGHLY CLEANED AFTER CLOSING THE STORE EACH NIGHT!!!

PREFACE

This Manual was written and published by the Engineering Department, Ultrafryer Systems for use by personnel who will operate a 150 lb. Portable Filtration Machine in a commercial cooking environment.

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GENERAL INFORMATION

A. WARRANTY

Ultrafryer Systems, Inc. Portable Filter Machine Warranty

Ultrafryer Systems, INC. warrants to the original purchaser of the PORTABLE FILTER MACHINE sold within the United States, it's territories and Canada, that the machine will be free of defects in material and workmanship for the period listed below:

PARTS WARRANTY – Parts are covered for a period of one (1) year from the initial start up date. Ultrafryer Systems, INC. reserves the right to charge for certain parts that exceed the price of \$100.00 until the defective part is returned to Ultrafryer Systems, INC., attention WARRANTY DEPARTMENT. After inspection, a determination will be made whether the claims the result of defect in materials or workmanship. If the defect is the result of neglect or abuse credit will not be issued. All parts are to be shipped back PREPAID BY THE CUSTOMER.

FILTER HOSES – FILTER HOSES ARE COVERED FOR 90 DAYS from the initial start up date.

INSTANT POLISH PAD – (Magnesol) This component part is proprietary to the O.E.m. and therefore Ultrafryer Systems, INC. does not warranty any part of the filter pad system that come with a PORTABLE FILTER MACHINE.

PROCESSING WARRANTY CLAIMS – The equipment owner must promptly notify Ultrafryer Systems, INC. Warranty Department of any alleged defects by calling 800-525-8130. After such notice, the Warranty Department will perform its obligation under this warranty within a commercially reasonable period of time. If alleged defects develop after normal business hours, on weekends, or holidays the owner must call the Warranty Department at the above number. This number is monitored 24 hours a day and 7 days a week. Ultrafryer Systems, INC. will notify an AUTHORIZED service agent to make repairs during normal working hours and if necessary, after normal working hours. Payment for any repairs done without AUTHORIZATION from Ultrafryer Systems, INC. Warranty Department may become the responsibility of the owner of the equipment.

NON WARRANTY COVERAGE – This warranty does not include coverage for any consequential cost of damages including, but not limited to, any loss in store sales, spoiled food products, transportation, duty or custom cost. This does not cover original installation and adjustments such as leveling and electrical connections. This warranty does not cover travel over 100 miles or 2 hours drive time from the location of the PORTABLE FILTER MACHINE, or overtime or unauthorized repairs or installation, damage in shipment, and normal maintenance. This warranty does not cover the cost to UNCLOG FILTER LINES, CLEAN THE FILTER SCREEN, or repair any unit used for purposes other than to pump LIQUID SHORTENING from the tub to the fryer vats. Ultrafryer Systems, INC. reserves the right to void any component warranty on the PORTABLE FILTER MACHINE that is stored for more than 6 (six) months after shipment from Ultrafryer Systems, INC and not put into service.

LABOR COVERAGE- The cost for labor to replace parts or service the PORTABLE FILTER MACHINE is covered for a period of 1 (one) year from the initial start up date. The Warranty Department must be promptly notified prior to summoning of any service organization during the first year of operation.

DISCLAIMER OF WARRANTY

Other than as stated herein Ultrafryer Systems, INC. makes no warranty of any kind, express or implied, including but not limited to any warranty merchantability of fitness for a particular purpose, including trade usage. Ultrafryer Systems, INC. sole obligation, and purchaser's sole remedy, under this warranty is repair or replacement, at the discretion of Ultrafryer Systems, INC. of any part or component that proves to be defective in materials or workmanship. In no event shall Ultrafryer Systems, INC. be liable for consequential, incidental, or special loss or damages arising from the use of, or inability to use, the PORTABLE FILTER MACHINE. There are no other documents or oral statements for which Ultrafryer Systems, INC. will be responsible.

B. SAFETY

The major safety concern associated with the 150 lb. Portable Filtration Machine is burns from hot shortening. In order to prevent serious burns, good housekeeping habits are required. The floor in front of and the area around the Filtration Machine should be kept clean and dry. Safety goggles, neoprene insulated gloves and an apron must be worn while operating the Filter Machine. Electrical controls on all Ultrafryer Fryers operate on 120 volts single phase electrical power. No adjustments or replacement of electrical controls should ever be attempted without first disconnecting electrical power. The fryer should never be operated with wet hands or while standing in water. To do so can result in serious electrical shock or death. In addition to the above, the following safety precautions must be adhered to:

1. Always use extreme CAUTION when working around HOT shortening.
2. NEVER move a Filter Machine filled with HOT shortening.
3. NEVER point the Return Hose Nozzle anywhere other than the inside of a Fryer vat while operating the Filter Machine.
4. DO NOT attempt to move a Filter Machine by pulling on the ELECTRICAL CORD or RETURN HOSE.
5. ALWAYS ensure that the Return Hose connection is SECURE before operating a Filter Machine.
6. DO NOT turn the Filter Pump Motor ON unless the Return Hose Nozzle HAS BEEN inserted in a fryer vat.
7. DO check the Return Hose for CRACKS, KINKS, BULGES, or SOFT SPOTS prior to operating a Filter Machine.
8. NEVER attempt to repair a defective Return Hose. A replacement Return Hose with SECURE fittings is available from Ultrafryer Systems through normal supply channels.
9. ALWAYS ensure that the Filter Pump Motor switch is in the OFF position when resetting the motor overload switch.
10. ALWAYS store hoses upright, hanging from one end, to prevent congealed shortening from forming inside the hose.

C. DESCRIPTION/SPECIFICATIONS

The Filtration Machine is constructed from 16 and 18 gauge, type 304 polished satin finish stainless steel. Most Models are equipped with a Permafil Stainless Steel Filter Screen. The Customer has the option of ordering a Magnepad Filter System that uses a magnesol impregnated Filter Pad in lieu of the S/S filter screen or a disposable paper filter. The dimensions and specifications are listed below:

150 LB. FILTRATION MACHINE SPECIFICATIONS	
Overall Depth	30" (762mm)
Overall Width	20" (508mm)
Overall Height w/o Handle	6" (152mm)
Shortening Capacity	150 lbs (68.1kg)
Electrical Supply	120 Volt 6.6 Amps 1 Phase 60 Hz

This Filtration Machine is designed to be used with either a Stand Alone or bank of gas or electric fryers with a vat shortening capacity of 150 lbs. (68.1kg) or less.

D. COMPONENT IDENTIFICATION AND OPERATING CONTROLS LOCATION

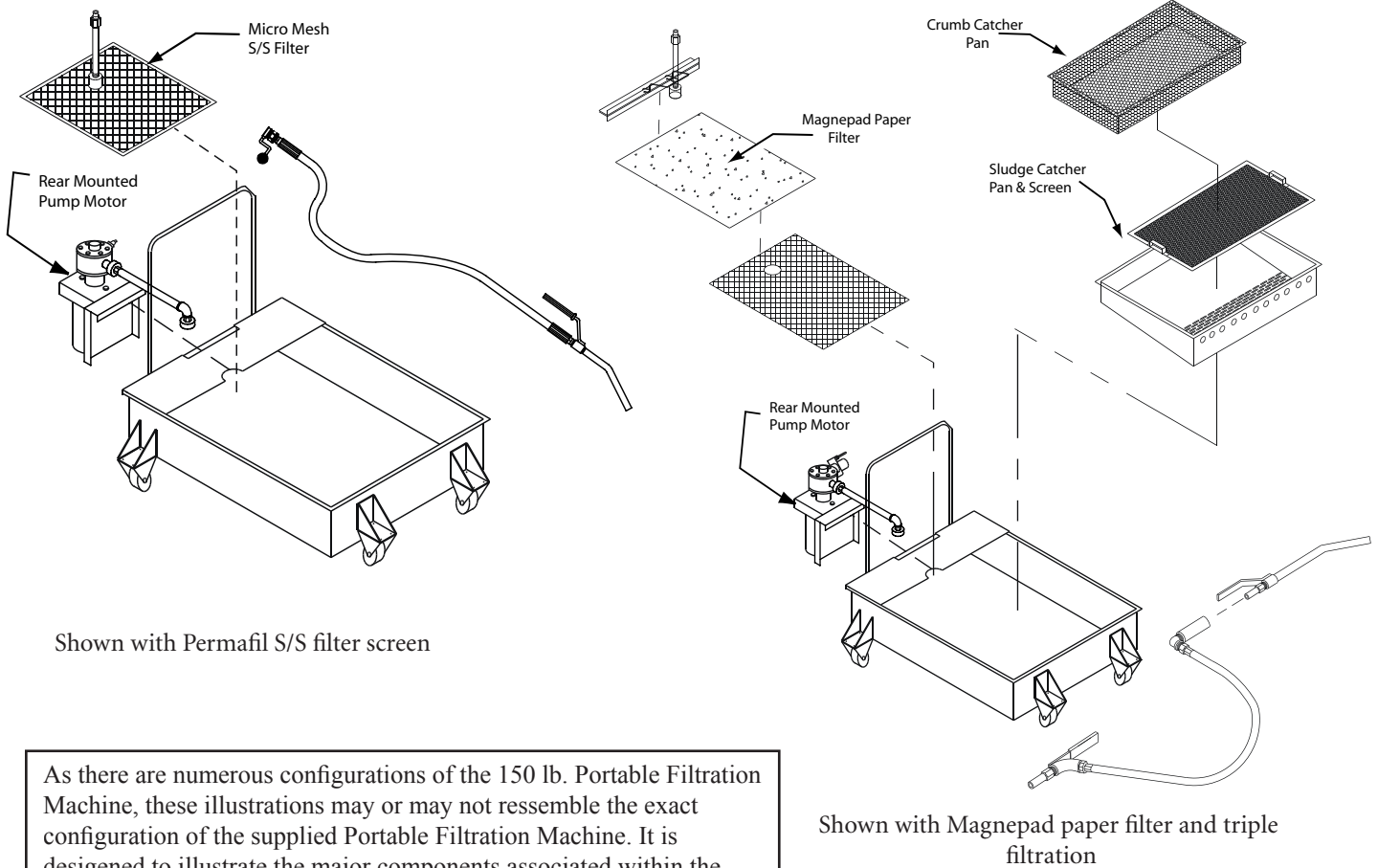
The major “common” assemblies of these machines are:

- 1) Filter Tub w/casters for mobility
- 2) Filter Assembly
- 3) Suction Line and Wash Wand Hose Assemblies
- 4) Pump / Motor Assembly

In addition the Model FM99 Filter Machine can also be equipped with:

- 1) Crumb Catcher Pan
- 2) Sludge Catcher Screen
- 3) Sludge Catcher Pan

All Portable Filter Machines have been designed so that they can be easily disassembled, cleaned and reassembled quickly and easily without the use of tools.



As there are numerous configurations of the 150 lb. Portable Filtration Machine, these illustrations may or may not resemble the exact configuration of the supplied Portable Filtration Machine. It is designed to illustrate the major components associated within the assembly.

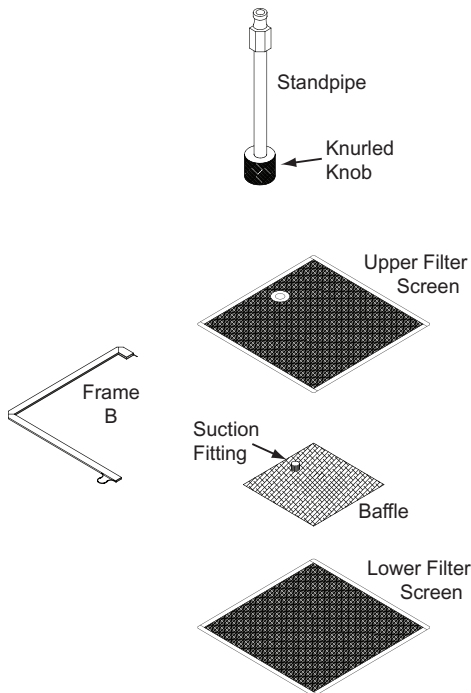
FILTER MACHINE
INITIAL CLEANING AND ASSEMBLY

INITIAL CLEANING

New Ultrafryer Systems Filter Machines are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, grease, etc., remaining from the manufacturing process; then given a light coat of oil. Each Filter machine, and its components, should be THOROUGHLY washed with HOT sanitizer solution to remove film, dust or debris and wiped dry prior to placing the filter machine in operation.

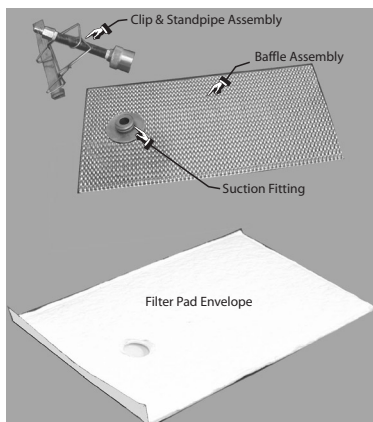
A. FILTER MACHINE DISASSEMBLY

1. Disassemble the Filter Machine by removing the major components in the following sequence; CRUMB CATCHER PAN, SLUDGE CATCHER PAN AND SCREEN, if applicable, FILTER TUB HANDLE, COVER, PUMP/MOTOR ASSEMBLY, WASH DOWN HOSE, SUCTION LINE HOSE, and FILTER ASSEMBLY.
2. THOROUGHLY clean all components EXCEPT the Filter Assembly with HOT sanitizer solution and allow those items to air dry.
3. THOROUGHLY clean the Filter Assembly as follows:



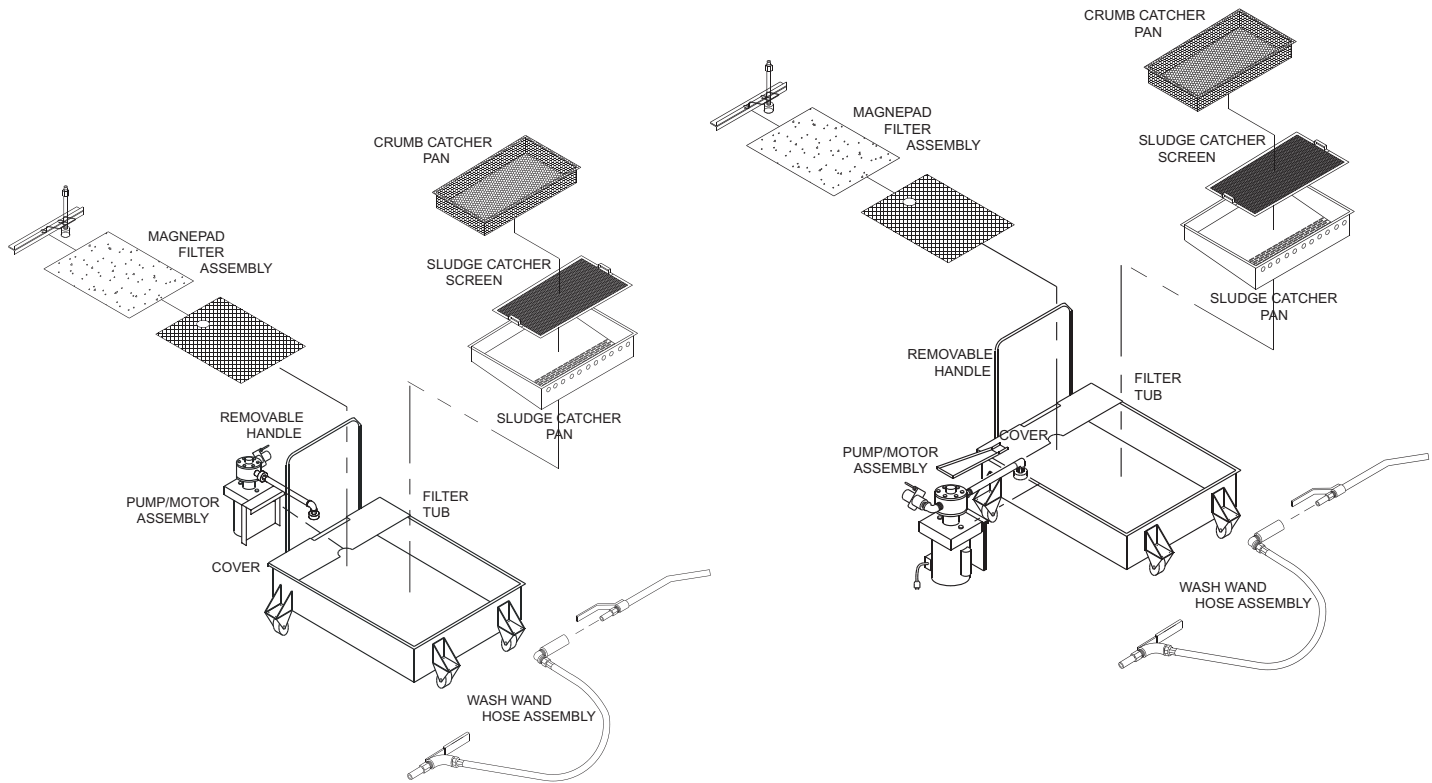
a. "Micro-Mesh" Stainless Steel Filter Screen

- 1) Remove the STANDPIPE from the FILTER SCREEN assembly, grasp the FINGER LOOP on FRAME A and adjacent FINGER LOOP on FRAME B, EVENLY pull the frames apart; then HINGE FRAME A to remove it from the FILTER SCREENS FIRST.
- 2) Grasp the FINGER LOOP on the straight side of FRAME B; then HINGE it to remove FRAME B from the FILTER SCREENS.
- 3) Separate the UPPER FILTER SCREEN and BAFFLE from the LOWER FILTER SCREEN.
- 4) CAREFULLY clean the two frames, screens and baffle in the 3 compartment sink with hot water and allow these items to air dry. DO NOT USE SOAP. If necessary the channels in each frame can be cleaned with the edge of a scotch-brite pad.
- 5) Insert the SUCTION FITTING on the BAFFLE in the hole of the UPPER FILTER SCREEN; then place these items on top of the LOWER FILTER SCREEN.
- 6) ENSURE all sides of the FILTER SCREEN assembly are aligned, place the PIN end of FRAME A on the FILTER SCREENS, place the CHANNEL on the frame adjacent to the PIN end over the FILTER SCREENS; then HINGE the frame so the edge of the FILTER SCREENS are inserted in the other CHANNEL of FRAME A.
- 7) Place the PIN end of FRAME B on the FILTER SCREENS so the PIN is seated in the CHANNEL of FRAME A near the FINGER LOOP, place the CHANNEL on the frame adjacent to the PIN end over the edge of the FILTER SCREENS; then HINGE the frame so the edge of the FILTER SCREENS are inserted in the other CHANNEL of FRAME B and the PIN of FRAME A is seated in the CHANNEL of FRAME B.
- 8) Adjust FRAME A and B so both PINS are properly seated in the CHANNEL of the opposite frame; then CAREFULLY connect the KNURL KNOB on the STANDPIPE to the SUCTION FITTING on the FILTER SCREEN assembly. DO NOT OVERTIGHTEN!



b. "Magnepad Paper Envelope" Filter

- 1) Remove and discard the Filter Pad Envelope, CAREFULLY clean the Baffle Assembly and Clip/ Standpipe Assembly in the 3 compartment sink with HOT water and allow these items to air dry. DO NOT USE SOAP!! Reassemble the Magnepad Envelope Filter using a NEW Filter Pad Envelope as follows:
 - a) Insert the BAFFLE into the FILTER PAD ENVELOPE, when inserted properly the SUCTION FITTING will protrude through the hole in the pad.
 - b) Fold FLAP over (in the direction of the hole), securing the Baffle inside the FILTER PAD ENVELOPE.
 - c) CAREFULLY, align the CLIP & STANDPIPE ASSEMBLY so that the CLIP can secure the FLAP on the Envelope and the STANDPIPE will align over the SUCTION FITTING protruding through the Envelope.
- d) Tighten the Knurled NUT on the STANDPIPE on the SUCTION FITTING protruding through the Envelope.



SC FILTRATION
PORTABLE FILTER MACHINE

TRIPLE STAGE FILTRATION
PORTABLE FILTER MACHINE

B. FILTER MACHINE ASSEMBLY

1. Reassemble the Filter Tub by replacing the components in the following sequence; 1) FILTER ASSEMBLY, 2) SLUDGE CATCHER SCREEN, AND PAN (if applicable), 3) CRUMB CATCHER PAN (if applicable), 4) PUMP/MOTOR ASSEMBLY, 5) COVER, 6) SUCTION LINE HOSE AND WASH DOWN HOSE and 7) FILTER TUB HANDLE.

- a. CAREFULLY insert the Filter Assembly in the bottom of the Filter Tub with the STANDPIPE centered in the handle end of the tub.

CAUTION: WHEN ASSEMBLED, ENSURE THERE ARE NO FINGER LOOPS ON THE STANDPIPE SIDE OF THE FILTER.

- b. If applicable, CAREFULLY insert the Sludge Catcher Screen and Pan, and the Crumb Catcher Pan in the Filter Tub.
- c. Lift the Pump/Motor Assembly by its HANDLE and install it on the Filter Tub.
- d. Place the Cover on the Filter Tub; then SECURELY connect the Suction Line Hose on the INLET PORT of the pump to the Standpipe.
- e. Install the Handle on the Filter Tub, then SECURELY connect the Wash Down Hose to the OUTLET PORT of the Pump.
- f. Place the assembled Filter Machine in its storage location.

PREVENTIVE MAINTENANCE, TROUBLESHOOTING AND CLEANING

PREVENTIVE MAINTENANCE

Minimal maintenance is required on a Portable Filter Machine because of its design and materials used in its manufacture. However, some preventive maintenance and inspection must be performed periodically to prevent break downs which could curtail food sales. Any preventive maintenance or inspection should be accomplished with CAUTION while the Filter Machine is in operation since HOT liquid shortening could cause severe burns. If service or repair is required, electrical power MUST BE TURNED OFF PRIOR TO performing that service or repair.

PREVENTIVE MAINTENANCE SCHEDULE	
DAILY	
ITEM	INSPECT FOR:
Hoses	Inspect the suction line and Wash Wand hoses for any evidence of deterioration or damage.
WEEKLY	
Connectors	Inspect the Filter Pump inlet and outlet ports as well as the Suction line and Wash Wand hose Quick-Disconnect fittings for wear or damage.
Electrical Cord and Switch	Inspect for any evidence of deterioration or damage.

TROUBLESHOOTING

- A. **GENERAL:** The problems and possible solutions listed in the troubleshooting chart below are typical Problems that are frequently encountered. ONLY qualified repairmen are to use the troubleshooting chart to repair this Filter Machine.
- B. **TROUBLESHOOTING CHART:** Should a problem occur that cannot be easily corrected, contact an authorized repairman and/or Ultrafryer Systems Customer Service at 1-800-525-8130.

TROUBLESHOOTING CHART	
PROBLEM	POSSIBLE SOLUTION
A The filter pump motor fails to operate when the Motor ON/OFF switch is placed in the ON position.	1. Check the manual reset button on the filter pump motor. WARNING!!! TURN THE FILTER PUMP ON/OFF SWITCH TO THE OFF POSITION PRIOR TO DEPRESSING THE RESET BUTTON. FAILURE TO TURN THE SWITCH OFF COULD RESULT IN SEVERE BURNS FROM HOT COOKING OIL! 2. If the filter pump motor fails to operate after the reset button has been depressed, repair or replace the motor.
B Decreased shortening flow rate while filtering.	Check for excessive sediment on the filter screen, standpipe suction fitting or in filter tub.
C Pump / Motor operates but does not pump shortening.	1 Check for congealed shortening in the shortening system. 2 Check that the Standpipe is seated on the baffle fitting. 3 Check for loose Standpipe / Suction Line Coupler connection.

CLEANING

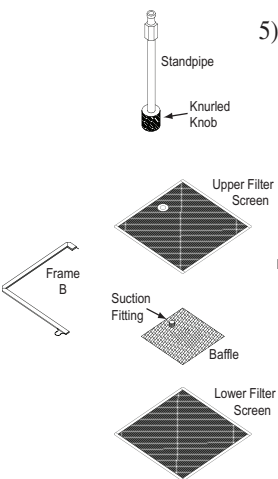
Any item of equipment operates better and lasts longer when it is kept clean and properly maintained, and the Portable Filter Machine is no exception. In order for a Portable Machine to provide years of trouble-free service, it should be CLEANED and MAINTAINED DAILY and WEEKLY according to the following instructions or those provided by your operations department.

A. Daily

1. Clean the Filter Machine and Filter Assembly after FILTERING and AT CLOSING as follows:

a. After Filtering Shortening:

- 1) Disassemble the Filter Machine by removing the following items in the order listed; (1) CRUMB CATCHER PAN, SLUDGE CATCHER PAN and SCREEN (if applicable), (2) FILTER TUB HANDLE, (3) COVER, (4) PUMP/MOTOR ASSEMBLY, (5) WASH DOWN HOSE, (6) SUCTION LINE HOSE, and (7) FILTER ASSEMBLY.
- 2) Clean the Suction Line Hose and Wash Down Hose with sanitizer solution; then hang these hoses in an upright position so any shortening can drain into a container.
- 3) If applicable, discard crumb fragments in the Crumb Catcher Pan and THOROUGHLY clean the pan with HOT water and let it air dry.
- 4) If applicable, remove sludge from the Sludge Catcher Screen and Pan using a scraper and THOROUGHLY clean these items with HOT water and allow them to air dry.
- 5) Raise the Filter Assembly above the Filter Tub and let any sediment or shortening drain into the tub; then THOROUGHLY clean the filter assembly as follows:



a) “Micro-Mesh” Stainless Steel Filter Screen

- (1) CAREFULLY remove any debris from the screen using a scraper.
- (2) Remove the STANDPIPE from the FILTER SCREEN assembly, grasp the FINGER LOOP on FRAME A and adjacent FINGER LOOP on FRAME B, EVENLY pull the frames apart; then HINGE FRAME A to remove it from the FILTER SCREENS FIRST.
- (3) Grasp the FINGER LOOP on the straight side of FRAME B; then HINGE it to remove FRAME B from the FILTER SCREENS.
- (4) Separate the UPPER FILTER SCREEN and BAFFLE from the LOWER FILTER SCREEN.
- (5) CAREFULLY clean the two frames, screens and baffle in the 3 compartment sink with hot water and allow these items to air dry. DO NOT USE SOAP. If necessary the channels in each frame can be cleaned with the edge of a scotch-brite pad.
- (6) Insert the SUCTION FITTING on the BAFFLE in the hole of the UPPER FILTER SCREEN; then place these items on top of the LOWER FILTER SCREEN.
- (7) ENSURE all sides of the FILTER SCREEN assembly are aligned, place the PIN end of FRAME A on the FILTER SCREENS, place the CHANNEL on the frame adjacent to the PIN end over the FILTER SCREENS; then HINGE the frame so the edge of the FILTER SCREENS are inserted in the other CHANNEL of FRAME A.
- (8) Place the PIN end of FRAME B on the FILTER SCREENS so the PIN is seated in the CHANNEL of FRAME A near the FINGER LOOP, place the CHANNEL on the frame adjacent to the PIN end over the edge of the FILTER SCREENS; then HINGE the frame so the edge of the FILTER SCREENS are inserted in the other CHANNEL of FRAME B and the PIN of FRAME A is seated in the CHANNEL of FRAME B .
- (9) Adjust FRAME A and B so both PINS are properly seated in the CHANNEL of the opposite frame; then CAREFULLY connect the KNURL KNOB on the STANDPIPE to the SUCTION FITTING on the FILTER SCREEN assembly. DO NOT OVERTIGHTEN!!!

b) “Magnepad Paper Envelope” Filter:

NOTE: Magnepad Paper Filter Assemblies DO NOT have to be SCRAPED after filtering shortening.

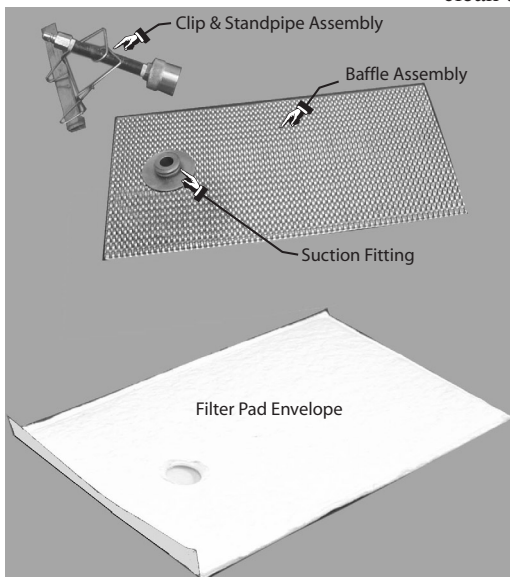
- 6) Remove any sediment and shortening in the Filter Tub using a scraper; then wipe the tub dry with paper towels.
- 7) Carefully insert the Filter Assembly in the bottom of the Filter Tub with the STANDPIPE centered in the handle end of the tub. WARNING: WHEN ASSEMBLED, ENSURE THERE ARE NO FINGER LOOPS ON THE STANDPIPE SIDE OF THE FILTER.
- 8) If applicable, CAREFULLY insert the Sludge Catcher Screen and Pan in the Filter Tub; then replace the Crumb Catcher Pan.
- 9) SECURELY connect the Wash Down Hose and Suction Line Hose to the Pump/Motor; then connect the Suction Line Hose to the Standpipe on the Filter Assembly.
- 10) Place the assembled Filter Tub in its storage location.

b. At Closing

- 1) Repeat DAILY steps A 1 a 1) thru A 1 a 6) above.
- 2) THOROUGHLY clean the Filter Assembly as follows:
 - a) "Micro-Mesh" s/s Filter Screen:
 - (1) THOROUGHLY flush any remaining sediment from both sides of the filter screen with HOT WATER.
 - (2) Remove the STANDPIPE from the FILTER SCREEN assembly, grasp the FINGER LOOP on FRAME A and adjacent FINGER LOOP on FRAME B, EVENLY pull the frames apart; then HINGE FRAME A to remove it from the FILTER SCREENS FIRST.
 - (3) Grasp the FINGER LOOP on the straight side of FRAME B; then HINGE it to remove FRAME B from the FILTER SCREENS.
 - (4) Separate the UPPER FILTER SCREEN and BAFFLE from the LOWER FILTER SCREEN.
 - (5) CAREFULLY clean the two frames, screens and baffle in the 3 compartment sink with hot water and allow these items to air dry. DO NOT USE SOAP. If necessary the channels in each frame can be cleaned with the edge of a scotch-brite pad.
 - (6) Insert the SUCTION FITTING on the BAFFLE in the hole of the UPPER FILTER SCREEN; then place these items on top of the LOWER FILTER SCREEN.
 - (7) ENSURE all sides of the FILTER SCREEN assembly are aligned, place the PIN end of FRAME A on the FILTER SCREENS, place the CHANNEL on the frame adjacent to the PIN end over the FILTER SCREENS; then HINGE the frame so the edge of the FILTER SCREENS are inserted in the other CHANNEL of FRAME A.
 - (8) Place the PIN end of FRAME B on the FILTER SCREENS so the PIN is seated in the CHANNEL of FRAME A near the FINGER LOOP, place the CHANNEL on the frame adjacent to the PIN end over the edge of the FILTER SCREENS; then HINGE the frame so the edge of the FILTER SCREENS are inserted in the other CHANNEL of FRAME B and the PIN on FRAME B is seated in the CHANNEL of FRAME A.
 - (9) Adjust FRAME A and B so both PINS are properly seated in the CHANNEL of the opposite frame; then CAREFULLY connect the KNURL KNOB on the STANDPIPE to the SUCTION FITTING on the FILTER SCREEN assembly. DO NOT OVERTIGHTEN!!!

- b) "Magnepad" Envelope Filter - Remove and discard the USED Filter Pad Envelope, CAREFULLY clean the Baffle Assembly and Clip / Standpipe Assembly in a 3 compartment

sink with HOT water and allow these items to air dry. DO NOT USE SOAP!! Reassemble the Magnepad Envelope Filter using a NEW Filter pad Envelope as follows:



- (1) Insert the BAFFLE into the FILTER PAD ENVELOPE, when inserted properly the SUCTION FITTING will protrude through the hole in the pad.
- (2) Fold FLAP over (in the direction of the hole), securing the Baffle inside the FILTER PAD ENVELOPE.
- (3) CAREFULLY, align the CLIP & STANDPIPE ASSEMBLY so that the CLIP can secure the FLAP on the Envelope and the STANDPIPE will align over the SUCTION FITTING protruding through the Envelope.
- (4) Tighten the knurled NUT on the STANDPIPE to the SUCTION FITTING protruding through the Envelope.

- 3) Repeat DAILY steps A1 a 6) through steps A1 a 10) above.

B. WEEKLY

1. Perform the daily cleaning steps A 1 a) 1) thru A 1 a) 6) above.

2. Clean the Filter Assembly as follows:
 - a) "Micro-Mesh" stainless steel filter screen:
 - 1) Disassemble the filter according to DAILY steps A 1 a 5) a) (1) through A 1 a 5) a) (4) and clean the two (2) frames as described in step A 1 a 5) a) (5).
 - 2) Place the upper and lower FILTER SCREENS in the fryer with BOIL-OUT SOLUTION for cleaning. DO NOT PLACE THE BAFFLE OR STANDPIPE IN THIS SOLUTION!!! BOIL-OUT the fryer vat according to instructions contained in the cleaning manual provided by your chemical supplier.
 - 3) After the filter screens have been cleaned in the Boil-Out Solution, ENSURE they are THOROUGHLY sprayed with a solution of 1 PART vinegar to 25 PARTS of water to NEUTRALIZE the boil-out solution, then allow the screens to air dry. NOTE: any residue of boil-out solution on the filter screens could cause the rapid breakdown of the shortening.
 - 4) Reassemble the "Micro-Mesh stainless steel filter screen according to DAILY steps A 1 a 5) a) (6) through A 1 a 5) a) (9).
 - b) "Magnepad" Envelope Filter - Disassemble, clean, and re-assemble the "Magnepad" Filter Assembly according to DAILY cleaning steps A 1 b 2) b) above.
3. If applicable, place the CRUMB CATCHER PAN and SLUDGE CATCHER SCREEN in the fryer with the Boil-Out Solution for cleaning, and after they are cleaned, ENSURE they are sprayed with a solution of vinegar/water as described in WEEKLY step B2 a) 3) above.
4. THOROUGHLY clean the Filter Tub, Cover, and if applicable, Sludge Catcher Pan with HOT SANITIZER SOLUTION and allow them to air dry.
5. Re-assemble the Filter Tub according to DAILY steps A 1 a 7) through A 1 a 10) (pg 12).

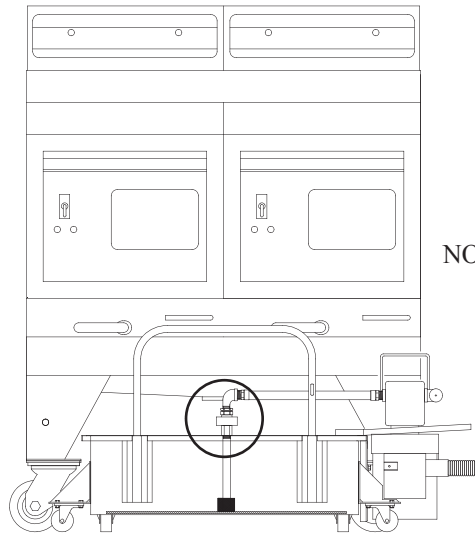
CAUTION: WHEN ASSEMBLED, ENSURE THERE ARE <u>NO</u> FINGER LOOPS ON THE STANDPIPE SIDE OF THE FILTER.

PORTABLE FILTER MACHINE OPERATION

FILTERING SHORTENING - Shortening should be filtered at least twice a day, once after the lunch rush and again after the dinner rush. In a bank of fryers, the fryer used to cook French Fries should be filtered **FIRST** followed by fryers used to cook other products. Filter shortening in a fryer as follows:

after the

1. Turn the ON/OFF Switch and, if applicable, the Gas Valve on the fryer to the OFF position; then roll the ASSEMBLED Filter Machine under the fryer until the DRAIN VALVE is centered directly ABOVE the Crumb Catcher Pan and/or Filter Assembly as shown below:



NOTE: SIDE MOUNTED PUMP/MOTOR
FILTER MACHINE MODEL TSF-150 SHOWN.

CAUTION: BEFORE PROCEEDING TO THE NEXT STEP, PUT ON SAFETY GOGLES, NEOPRENE INSULATED GLOVES AND AN APRON.

2. Open the drain valve **SLIGHTLY**, when the bottom of the tub is covered with about two (2) inches, completely **OPEN** the drain valve and while the shortening is draining, scrape all sides of the vat to remove encrusted material using the scraper.
3. When all shortening has drained into the filter tub, use a **DRAIN ROD** to stand the vat grill on one side of the vat, then use the drain rod to pull the sediment on the bottom of the vat towards the valve opening, then use the rod to push sediment through the valve opening.
4. Connect the electrical cord on the Filter Machine Pump/Motor Unit to an electrical receptacle; then **SECURELY** connect the Wash Wand Hose Female **QUICK-CONNECT COUPLER** to the **MALE STEM** on the **OUTLET PORT** of the Pump/Motor Assembly.
5. **FIRMLY GRIP** the Wash Wand Hose and point the nozzle into the fryer vat. **DO NOT AIM THE NOZZLE OUTSIDE OF THE VAT AREA.** Turn the Toggle ON/OFF Switch on the pump/motor to the ON position; then **CAREFULLY**, rinse the vat with the Wash Wand by holding the nozzle at a 45° angle to the bottom of the vat so shortening and debris will bounce off the rear wall and flow towards the drain opening.
6. Use a Drain Rod or a brush to push the sediment through the drain to keep the drain valve clear. Hose off the heat mechanism and walls of the vat until shortening and residue has been flushed through the drain and into the filter tub
7. After all debris and sediment has been flushed into the filter tub, turn the Toggle ON/OFF Switch on the motor to the OFF position, then replace the grill in the fryer vat.

NOTE: Step 8 & 9 is **ONLY** applicable to Filter Machines with the Micro-Mesh Stainless Steel Filter Screen.

8. Set a Timer for the amount of time established for **POLISHING** shortening, **FIRMLY** hold the Wash Down Hose Nozzle against an inner wall of the fryer; then turn the Pump/Motor Toggle ON/OFF Switch to the ON position to allow shortening to circulate through the Filter Tub **POLISHING** the shortening.
9. When the Timer sounds, turn the Pump/Motor Toggle ON/OFF Switch to the OFF position.
10. Place the **DRAIN VALVE** to the **CLOSED** position, hold the Wash Down Hose **NOZZLE** firmly against an inner

11. When all shortening in the Filter Tub has been returned to the fryer, turn the Pump/Motor ON/OFF Switch to the OFF position, remove the Wash Down Hose Nozzle from the fryer; then remove the Filter Machine from the fryer.
12. Check and if necessary add fresh shortening to the fryer until shortening is at the proper level.
13. THOROUGHLY clean the Filter Machine according to DAILY CLEANING steps 1 a 1) through 1 a 10) on page 11 and 12.

FRYER BOIL-OUT

1. Repeat Filtering Shortening steps 1 through 7 above; then turn the DRAIN VALVE to the CLOSED position.
2. FIRMLY GRIP the Wash Wand Hose and CAREFULLY place the nozzle into a METAL container and hold it firmly against an inner wall.
3. Turn the Toggle ON/OFF Switch on the Pump/Motor to the ON position, and pump shortening in the Filter Tub into a metal container for disposal.
4. When ALL shortening has been pumped into the container, turn the Toggle ON/OFF Switch on the pump motor to the OFF position, remove the Wash Wand Hose from the pump/motor; then hang the hose in an upright position so shortening can drain into a metal container.

NOTE: Failure to hang the Wash Wand Hose in an upright position to drain may cause the hose to become clogged with congealed shortening.

5. THOROUGHLY clean the Filter Machine as indicated in paragraph B 1 through B 5 page 13 of the Preventive Maintenance, Troubleshooting and Cleaning section of this manual.
6. BOIL-OUT the fryer following the instructions contained in the Cleaning Manual provided by your Chemical supplier. DO NOT USE CHLORINE BASED CLEANER.

CAUTION: DO NOT USE THE PUMP/MOTOR UNIT TO REMOVE WATER FROM THE FRYER, AS THIS WILL CAUSE PREMATURE FAILURE OF THE UNIT AND VOID THE WARRANTY.

TECHNICAL ASSISTANCE & ORDERING INFORMATION

TECHNICAL ASSISTANCE

Contact an authorized service agent or the Customer Service Department, Ultrafryer Systems at 1-800-525-8130 for technical assistance.

ORDERING INFORMATION:

1. REPLACEMENT PARTS

Provide the following information when ordering replacement parts by phone, fax or mail:

Your company name and phone number
Your company purchase order number
Bill-to address
Ship-to address
Quantity desired
Part number and description of the desired-item
Your name or signature of authorized-buyer

Phone in order to: 1-800-545-9189 Ext 5029
FAX order to: 1-210-731-5099
Mail order to: Ultrafryer Systems
Order Entry Office
P.O. Box 5369
San Antonio, TX 78201

E-Mail your order to: Ultrafryerservice@afce.com

2. TERMS

Net 30 days for customers on open accounts. Past due balances will be charged 1 1/2% per month (18% per annum) until full balance is paid.

3. DAMAGES

Ultrafryer Systems is not responsible for damage occurring in transit. All deliveries must be inspected for damage to shipping containers prior to departure of the delivering carrier. Any damage must be notated on the receiving document to facilitate filing of freight claims. Carriers must be notified immediately and freight inspections must be requested from the carrier. Ultrafryer Systems can and will gladly assist you in preparing and processing of the necessary claims only if proper notification has been accomplished on the carrier delivery document. Damaged equipment and or containers must be available for the claims inspector to inspect.

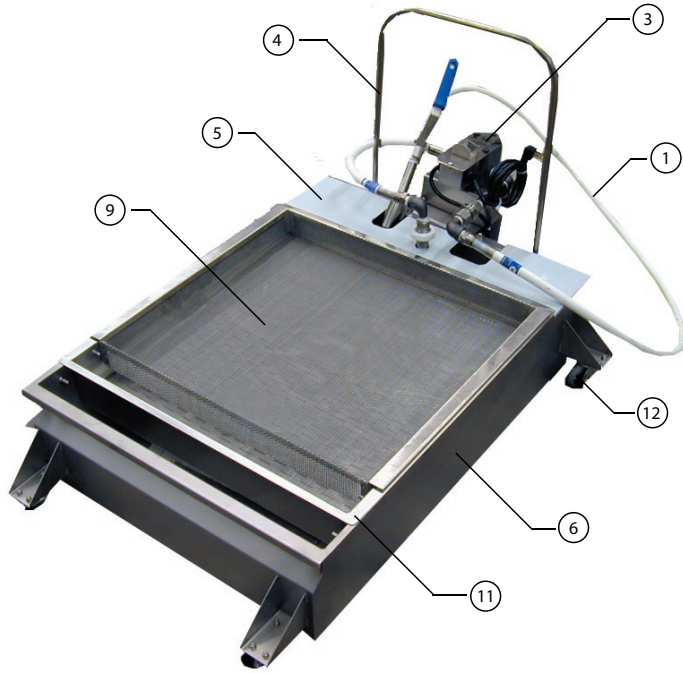
4. RETURNS

Ultrafryer Systems cannot guarantee credit for items returned without proper authorization. All returns must have prior Ultrafryer Systems Customer Service or Warranty department approval. An assigned number will be issued by the approval authority. Please print the assigned number on all returned packages and corresponding paperwork. Returned goods are subject to a 15% restocking charge. Ultrafryer Systems is not responsible for freight charges on returned goods unless authorized by Customer Service and or Warranty personnel. Ultrafryer Systems does not receive freight collect or C.O.D. shipments.

PARTS IDENTIFICATION

PARTS IDENTIFICATION

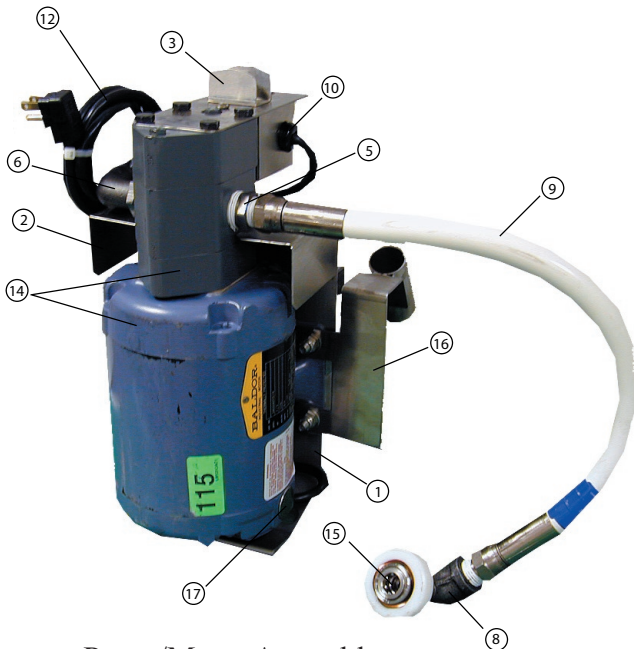
Locate the part on the following sketches and note the index number i.e, 1, 2, etc; then obtain the part number and description for that index number on the page facing the sketches. Use that part number when ordering a replacement part.



150 lb. Portable Filtration Machine
PN 11B567

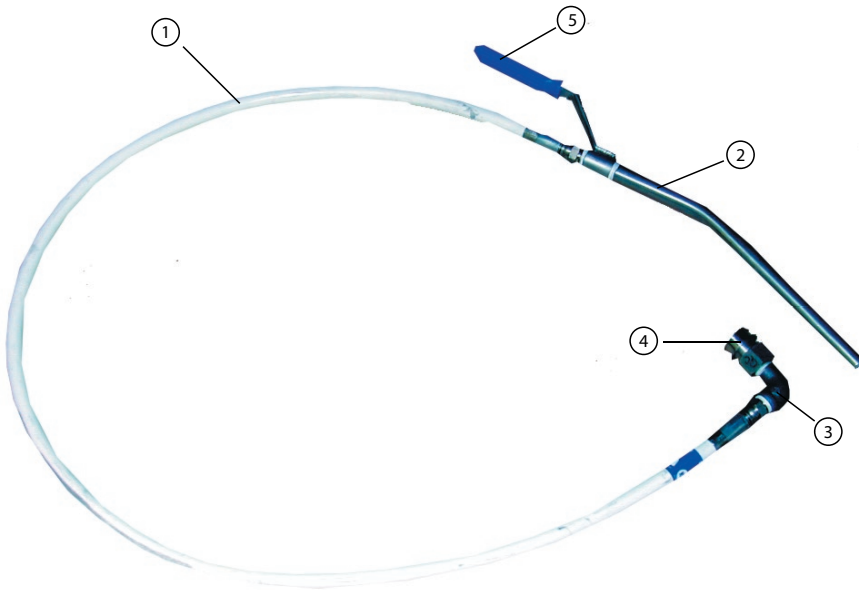
ITEM	DESCRIPTION	PN
1	Wash Wand Assembly	12B649
* 2	Filter Tub Scraper	12567
3	120V Pump/Motor Assembly	12B648
4	Filter Tub Handle	19B526
5	Filter Tub Cover	19B670
6	Filter Tub Assembly	19B354
* 7	.5 Magnapad Assembly	12A814
* 8	1.25" (32mm) Black Iron Pipe Cap	24A152
9	Sludge Screen	29A045
* 10	Crumb Catcher	19A796
11	Sludge Pan	19A797
12	Medium Duty Caster	28A005

* - Not Shown



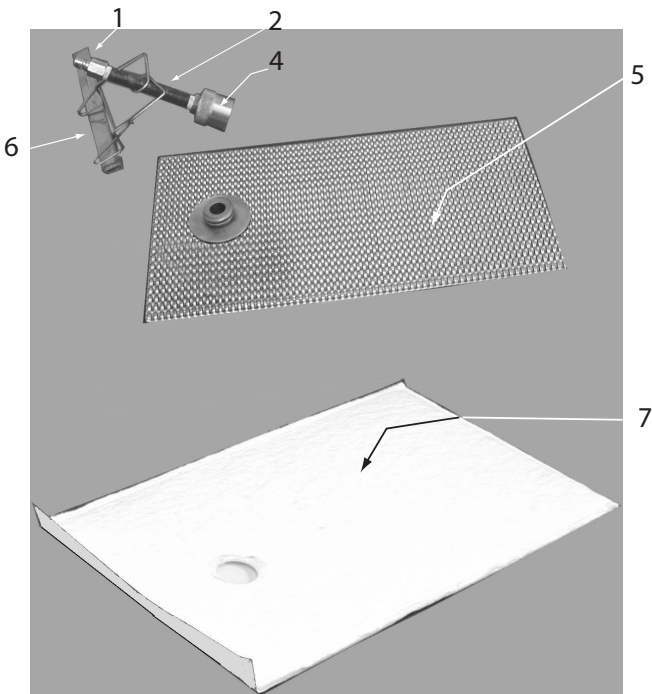
Pump/Motor Assembly
PN 12B648

ITEM	DESCRIPTION	PN
1	Bracket, Motor Mount	19B488
2	Bracket, Motor Protect	19B669
3	Switch Guard	12182
* 4	1/2" NPT Hydraulic Male QD Stem	24396
5	3/4 x 1/2 Black Iron Hex Bushing	24257
6	1/2 90° Street Elbow	24256
* 7	1/2 x 5" Black Iron Nipple	24A096
8	1/2 x 3/8 90° Street Elbow reducer	24376
9	21" Vacuum Hose	24A234
10	Strain Relief Bushing	18128
* 11	Protective Rubber Switch Boot	23402
12	#16-3 Molded Electrical Cord	33048
* 13	10A L Rated On/Off Switch	18025
14	7.6 GPM Class H Pump/Motor Assembly	24A207
15	Quick Disconnect Female Fitting	22677
16	Bracket, Wash Wand Holder	12711
17	7/8" Closure Button	18020



WASH DOWN HOSE ASSEMBLY
PN 12B649

ITEM	DESCRIPTION	PN
1	72" Hose Assembly	12541
2	Nozzle Handle assembly	12675
3	Elbow 90° Street	24256
4	1/2" Quick Disconnect Coupling	24246
5	Wash Wand Handle	22734



MAGNEPAD FILTER ASSEMBLY
PN 12A814

ITEM	DESCRIPTION	PN
1	3/8" (10mm) NPT Quick-Connect Male Stem Fitting	22676
2	3/8" x 7" (10mm x 178mm) S/S Nipple	24471
3	23" x 19.5" Baffle Kit consisting of items 4, 5, & 6.	29A056
4	Top Compression cap (Knurl Knob)	24A153
5	21 1/2" x 29" (456 x 737mm) Baffle	29A049
6	23" (584mm) Long Standpipe Clip	29A051
7	23" x 19.5" Filter Pad	29A048
*8	Case of 30 Filter Pads	29A054

* Not Shown

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