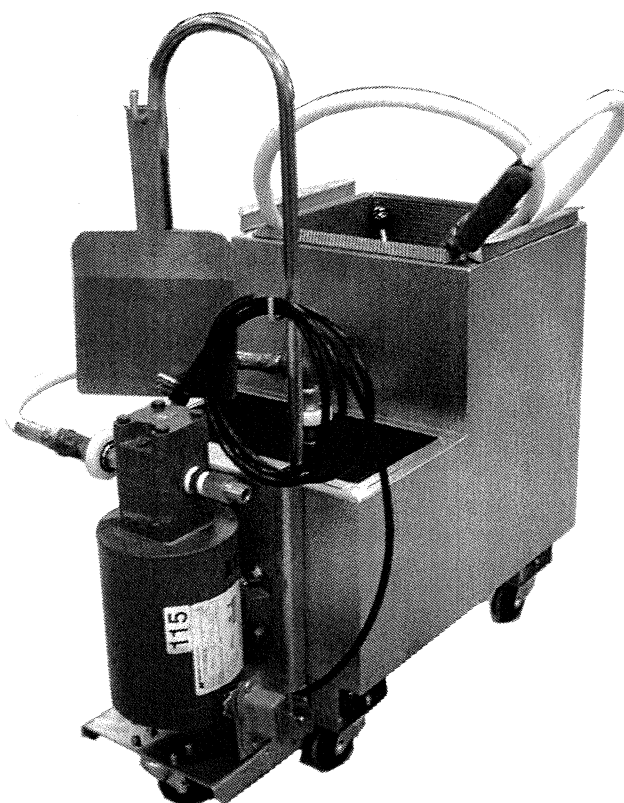
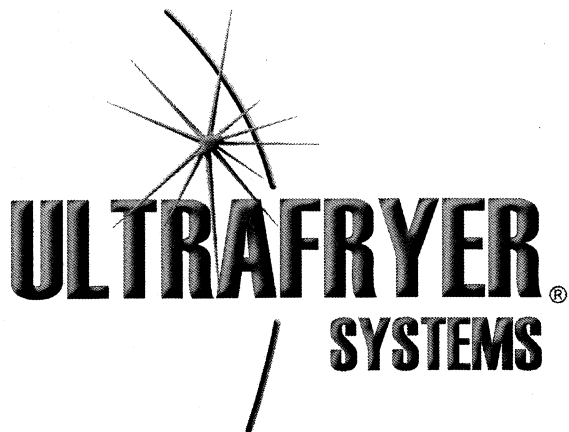




**MODEL P3C COUNTER TOP
FILTER MACHINE**



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San Antonio, Texas 78201

(800) 525-8130 • (210) 731-5000 • FAX: (210) 731-5099

<http://www.ultrafryer.com>

PREFACE

This manual was written and published by the Technical Publications Department, Ultrafryer Systems, for use by store employees who will operate and maintain the Ultrafryer Systems Model P3C Counter Top Filter Machine. Proper use of this Manual will allow store employees to properly operate, clean and maintain this equipment which will reduce service call expenses.

TECHNICAL PUBLICATIONS DEPARTMENT
ULTRAFRYER SYSTEMS
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San Antonio, TX 78201
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GENERAL INFORMATION

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 ONLY COVERED FOR 90 DAYS from the initial start up date.

INSTANT POLISH PAD - (Magnesol) 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. 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 UNES, or to CLEAN THE FILTER SCREEN.

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.

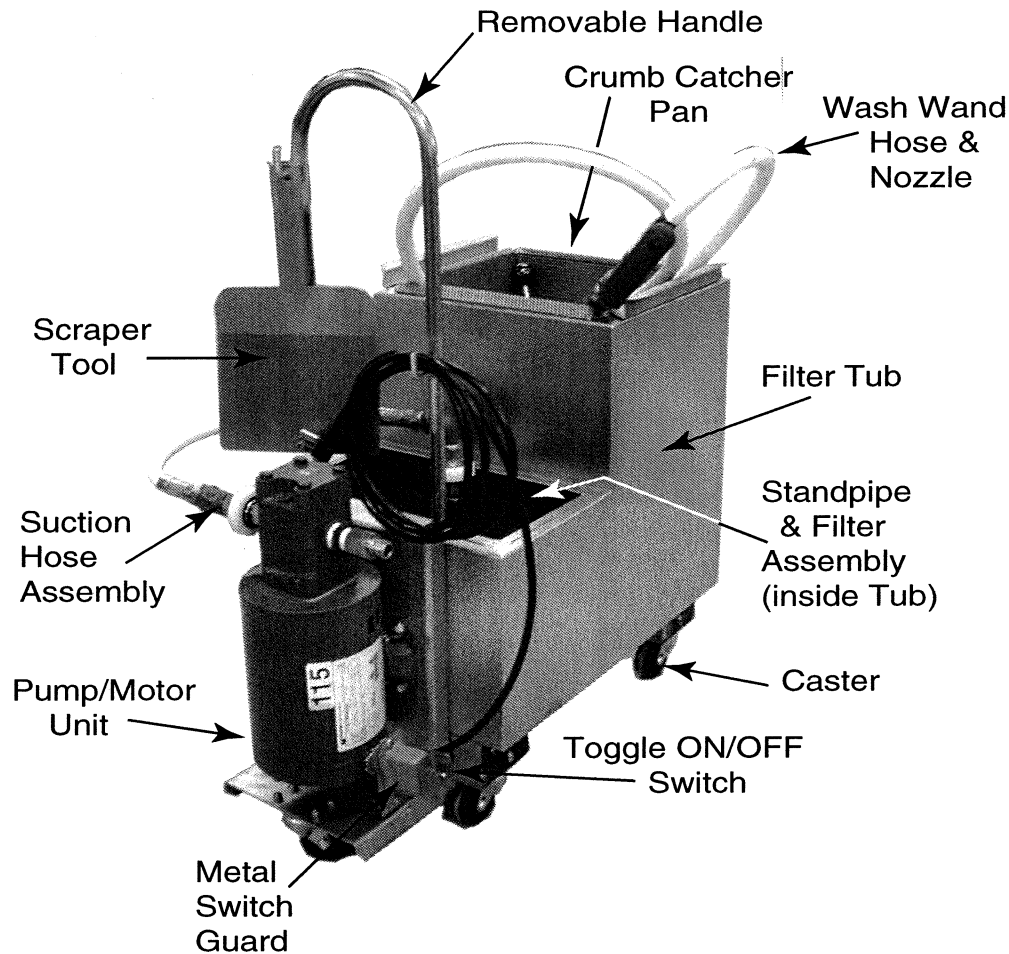
SAFETY

The major safety hazard associated with the Ultrafryer Systems Model P3C Countertop Filter 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 fryer should be kept clean and dry. The Filter Machine operates on 120 Volt single phase electrical power. To prevent serious electrical shock or death **ALWAYS** disconnect electrical power **PRIOR** to disassembly / assembly or cleaning of the Filter Machine. In addition to the above, follow the Safety Precautions listed below:

1. Always use extreme **CAUTION** when working around **HOT** shortening.
2. **NEVER** move a Filter Machine filled with **HOT** shortening.
3. **ALWAYS** wear oil-proof insulated gloves, safety goggles, and an apron when operating the Filter Machine.
4. **NEVER** point the Return Hose Nozzle toward anyone while operating the Filter Machine.
5. **DO NOT** attempt to move the Filter Machine by pulling on the **ELECTRICAL CORD** or **RETURN HOSE**.
6. **ALWAYS** ensure that the Return Hose connection is **SECURE** before operating the Filter Machine.
7. **DO NOT** turn the Filter Pump Motor **ON** unless the Return Hose Nozzle **HAS BEEN** inserted in a fryer.
8. **DO** check the Return Hose for **CRACKS, KINKS, BULGES**, or **SOFT SPOTS** prior to operating the Filter Machine.
9. **NEVER** attempt to repair a defective Return Hose. A replacement Return Hose with **SECURE** fittings is available from Ultrafryer Systems under PN 24A092.
10. **ALWAYS** ensure that the Filter Pump Motor switch is in the **OFF** position when resetting the motor overload switch.

DESCRIPTION / SPECIFICATIONS

The Ultrafryer Systems Model P3C Countertop Filter Machine is designed to be used to filter shortening in a fryer located and operated on a countertop, stand, or table. The **MAJOR** components of the Filter Machine are; a Bi-level Filter Tub with casters for mobility, Crumb Catcher Pan, Filter Assembly, Suction Line and Wash Wand Hose Assembly, and a Pump/Motor Assembly. The Filter Machine can be purchased with either a permanent "Micro Mesh" stainless steel filter or a "Magnepad Paper Envelope" filter with disposable paper filters. The Model P3C Countertop Filter machine can be easily dis-assembled, cleaned and reassembled without use of tools.



ULTRAFRYER SYSTEMS MODEL P3C COUNTERTOP FILTER MACHINE

SPECIFICATIONS

Shortening Capacity	45 lbs (20.4 kg)
Overall Width	13" (330 mm)
Overall Depth	26 ⁵ / ₈ " (676 mm)
Overall Height	22" (559 mm)
Electrical Supply	120 Volt, 60 Hz, 1 Phase, 5 Amps

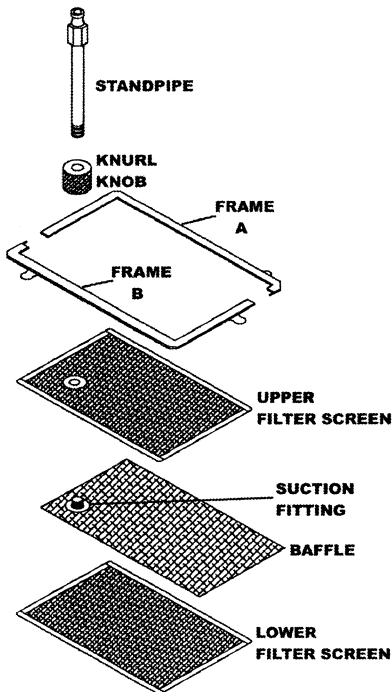
INITIAL CLEANING AND ASSEMBLY

INITIAL CLEANING

New Ultrafryer Systems Model P3C Countertop 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 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.

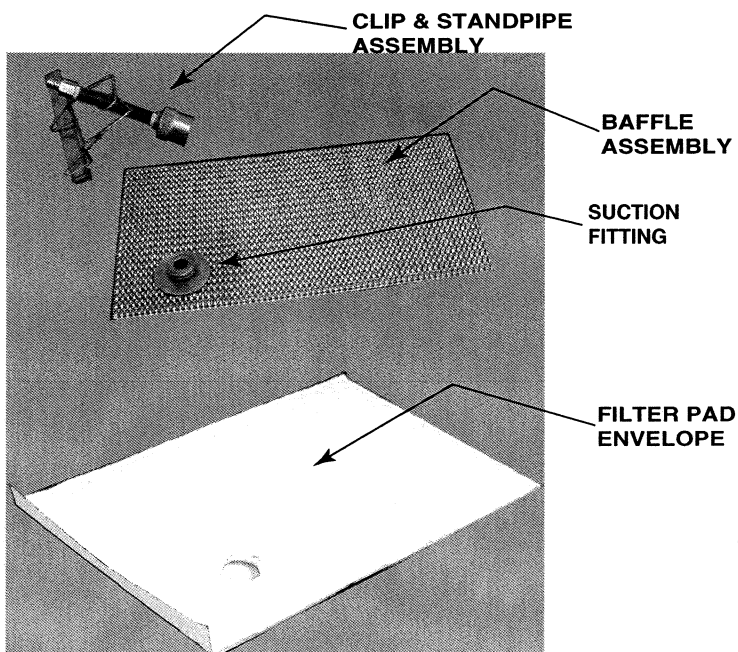
FILTER ASSEMBLY - After the "Micro Mesh" Stainless Steel Filter or the Magnepad Envelope Filter have been cleaned; assemble the filters as follows:



1. Insert the **SUCTION FITTING** on the baffle in the hole of the upper screen; then place these items on top of the lower filter screen.
2. **ENSURE** all sides of the **FILTER SCREENS** are aligned, place the **PIN** end on **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**.
3. 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 A** is seated in the **CHANNEL** of **FRAME B**.

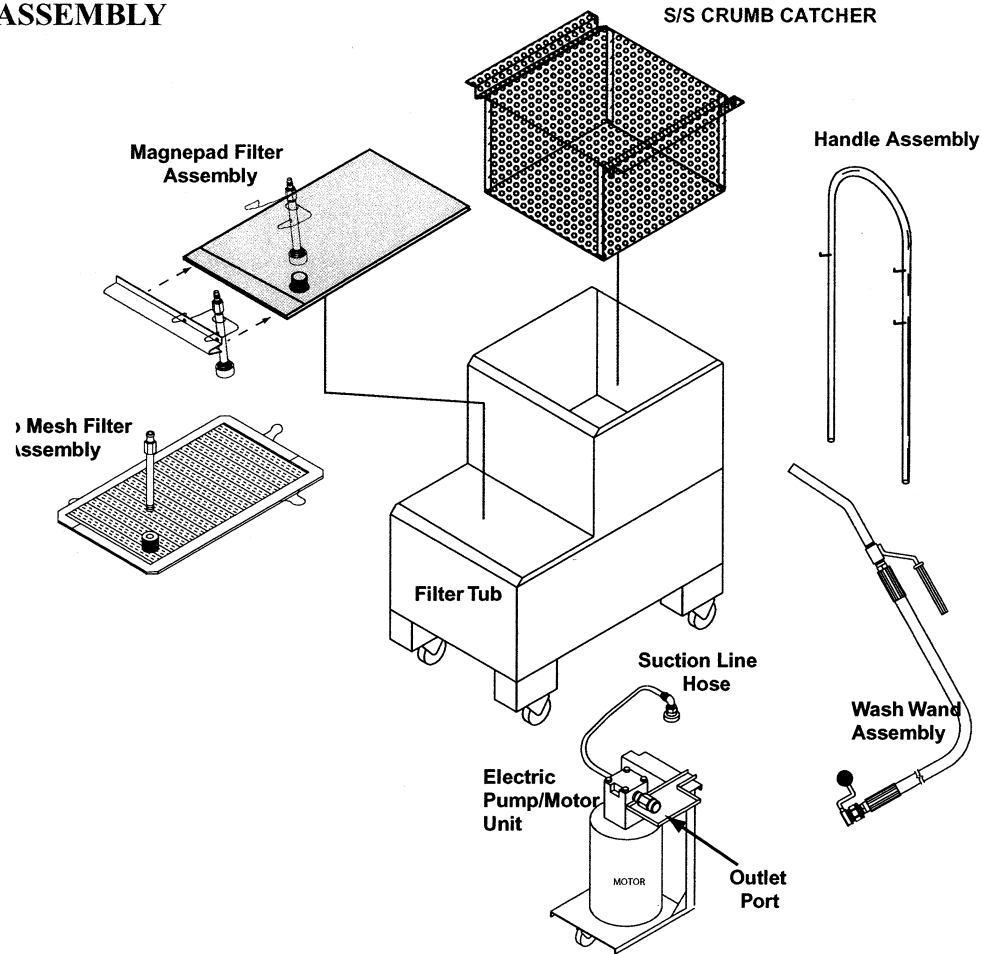
4. Adjust **FRAME A** and **B** so both **PINS** are properly seated in the **CHANNELS** of the opposite frame; then **CAREFULLY** connect the **KNURL KNOB** on the **STANDPIPE** to the **SUCTION FITTING** on the **FILTER SCREEN** assembly. **DO NOT OVER-TIGHTEN!**

B. MAGNEPAD ENVELOPE FILTER



1. Insert the **BAFFLE** into the **FILTER PAD ENVELOPE**, when inserted properly the **THREADED STUD** will protrude through the hole in the pad.
2. Fold **FLAP** over towards 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 **THREADED STUD** protruding through the Envelope.
4. Locate the Knurled **NUT** on the **STANDPIPE** and tighten on **THREADED STUD** protruding through the Envelope.

C. FILTER TUB ASSEMBLY



1. With the Filter Tub Handle removed, insert the Crumb Catcher Pan in the **UPPER** opening of the Filter Tub; then insert the appropriate, assembled, Filter in the **LOWER** opening of the Filter Tub so that the Standpipe is in the **FRONT** right hand corner of the tub.

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

NOTE: It is easier to install or remove a filter from the filter tub with the handle removed.

2. Position the handle so that the **HANGERS** are facing away from the filter tub; then insert the handle into the **SLOTS** to the rear of the narrow opening of the tub until the ends are butted against the bottom of the tub.
3. Grasp the Pump/Motor Unit by the inlet and outlet port fittings and hang the **UPPER** bracket over the rear lip of the tub between the handle.

CAUTION: DO NOT LIFT THE PUMP/MOTOR UNIT BY THE SUCTION LINE HOSE !!!

4. **SECURELY** connect the Suction Line Hose female **QUICK-CONNECT** coupler to the male **QUICK-CONNECT** stem on the filter standpipe.

CAUTION: IF THE COUPLER IS NOT SECURELY ATTACHED TO THE STEM, HOT SHORTENING WILL BE DISCHARGED AROUND THIS CONNECTION WHICH COULD CAUSE SEVERE BURNS.

NOTE: The Wash Wand Hose will be connected to the **QUICK-CONNECT** stem on the **OUTLET** port of the Pump/Motor Unit during Filtering and/or Boil-out of a fryer.

PREVENTIVE MAINTENANCE, TROUBLESHOOTING AND CLEANING

PREVENTIVE MAINTENANCE

Minimal maintenance is required on a Model P3C Countertop 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

<u>ITEM</u>	<u>DAILY</u>	<u>INSPECT FOR:</u>
Hoses		Inspect the Suction Line and Wash Down Hoses for any evidence of deterioration or damage.

<u>WEEKLY</u>		
Connectors		Inspect the Filter Pump Inlet and Outlet Ports, and Suction Line and Wash Down Hose Quick-Connect Fittings for wear or damage
Electrical Cord and Switch		Inspect the Filter Pump/Motor Electrical Cord and Toggle ON/OFF Switch 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		
	<u>PROBLEMS</u>	<u>POSSIBLE SOLUTIONS</u>
A	The filter pump motor fails to operate when the Motor Toggle 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.	1 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.
D	Pump / Motor hums but will not pump shortening.	1 Check for congealed shortening in the pump or in shortening plumbing.

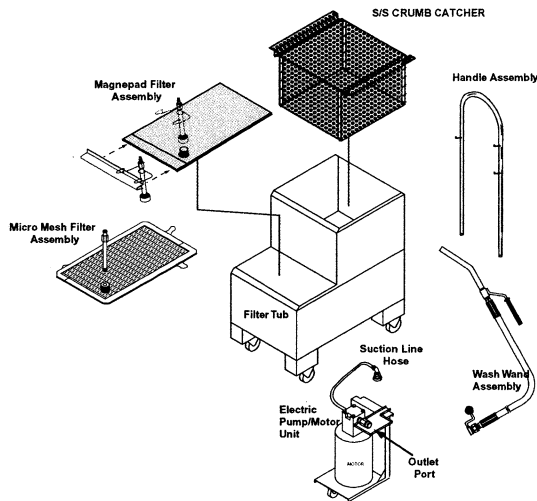
1. CLEANING (DAILY)

Any item of equipment operates better and lasts longer when it is kept clean and properly maintained, and the Model P3C Countertop Filter Machine is no exception. In order for this Filter 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. Clean the “Micro-Mesh” stainless steel filter screen after filtering and at closing as follows:

1) After Filtering

- a) Disconnect the suction line hose from the filter standpipe and **CAREFULLY** remove the Pump/Motor Unit from the Filter Tub by grasping the inlet and outlet port fittings on the Pump.
- b) Discard the crumb fragments in the crumb catcher pan, and **THOROUGHLY** clean the crumb catcher pan with **HOT** water; then let it air dry.



- c) Remove the handle from the Filter Tub, **RAISE** the filter screen above the filter tub and let any sediment and shortening drain into the filter tub, remove any debris or sediment from the screen using the scraper; then wipe the filter screen with paper towels.
- d) Remove any sediment and shortening in the filter tub using the scraper then wipe the tub dry using paper towels.
- e) Insert the Crumb Catcher Pan in the **UPPER** opening of the Filter Tub; then **CAREFULLY** insert the filter screen in the **LOWER** opening of the Filter Tub so that the standpipe is in the **FRONT** right hand corner of the tub.

WARNING: WHEN ASSEMBLED, ENSURE THERE ARE NO FINGER LOOP ON THE THE STANDPIPE END OF THE FILTER.

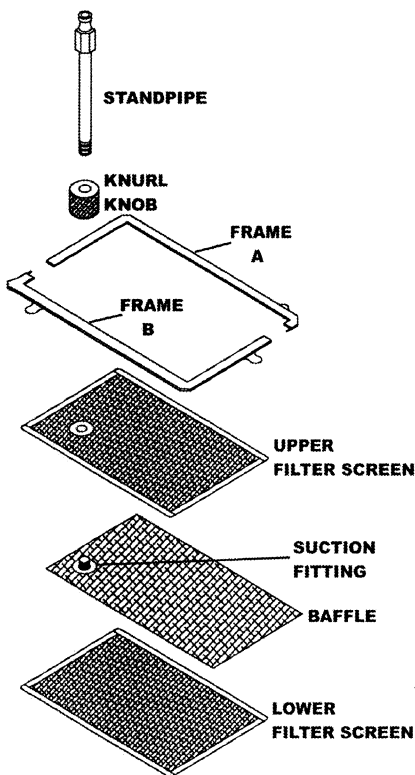
- f) Replace the Handle on the Filter Tub, grasp the Pump/Motor Unit by the inlet and outlet port fittings and hang the **UPPER** bracket over the rear lip of the tub between the handle.
- g) **SECURELY** connect the Suction Line Hose female **QUICK-CONNECT** coupler to the male **QUICK-CONNECT** stem on the filter standpipe.

CAUTION: IF THE COUPLER IS NOT SECURELY ATTACHED TO THE STEM, HOT SHORTENING WILL BE DISCHARGED AROUND THIS CONNECTION WHICH COULD CAUSE SEVERE BURNS.

h) Place the assembled Filter Tub in its storage location.

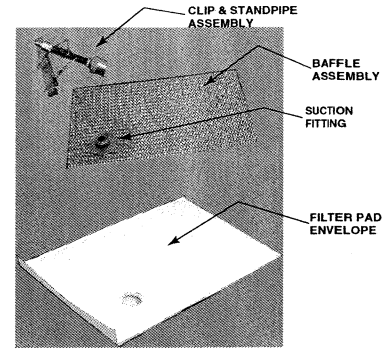
2) At closing

- a) Repeat step 1 A 1) a) through 1A 1) d).
- b) **THOROUGHLY** flush any remaining sediment from both sides of the filter screen with **HOT WATER**.
- c) 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**.
- d) Grasp the **FINGER LOOP** on the straight side of **FRAME B**; then **HINGE** it to remove **FRAME B** from the **FILTER SCREENS**.
- e) Separate the **UPPER FILTER SCREEN** and **BAFFLE** from the **LOWER FILTER SCREEN**.
- f) **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.
- g) 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**.
- h) **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**.
- i) 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 **FINGER 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 A** is seated in the **CHANNEL** of **FRAME B**.
- j) 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!**
- k) Repeat steps 1 A 1) e) through h).



B. Clean the “Magnepad” Envelope Filter after filtering and at closing as follows:

- 1) After Filtering
 - a) Repeat steps 1 A 1) a) and 1 A 1) b) above.
 - b) Remove the Handle from the Filter Tub, **RAISE** the “Magnepad” Envelope Filter above the filter tub and allow any sediment and shortening to drain into the filter tub. then
 - c) Remove any sediment or shortening in the filter tub using the scraper; then wipe the tub dry using paper towels.
 - d) Insert the Crumb Catcher Pan in the **UPPER** opening of the Filter Tub; then **CAREFULLY** insert the “Magnepad Filter” in the **LOWER** opening of the Filter Tub so that the standpipe is in the **FRONT** right hand corner of the tub.
 - e) Repeat steps 1 A 1) f) through 1 A 1) h).
- 2) At Closing
 - a) Repeat steps 1 B 1) a) through 1 B 1) c) above.
 - b) Remove and discard the **USED** 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!!** Re-assemble 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) Position the Knurled **NUT** on the **STANDPIPE** and tighten it on the **SUCTION FITTING** protruding through the Envelope.
 - c) **CAREFULLY** insert the “Magnepad Filter” in the **LOWER** opening of the Filter Tub so that the standpipe is located in the front right section of the tub.
 - d) Insert the Crumb Catcher Pan in the **UPPER** opening of the Filter Tub.
 - e) Repeat steps 1 A 1) f), 1 A 1) g), and 1 A 1) h) above.



2. **CLEANING (WEEKLY)**

As previously stated regarding the daily maintenance of equipment, equipment life is relative to proper cleaning and maintainance. The unit should be cleaned according to instructions listed below:

- A. Perform the daily cleaning steps 1A 1) a) thru 1 A 1) d) above.
- B. Clean the Filter Assembly as follows:
 - 1) “Micro-Mesh” stainless steel filter screen:
 - a) Disassemble the filter according to **DAILY** steps 1 A 2) c) through 1 A 2) e) and clean the two (2) frames as described in step 1 A 2) f).
 - b) 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 SOULUTION!!!** **BOIL-OUT** the fryer vat according to instructions contained in the cleaning manual provided by your chemical supplier.
 - c) 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 break-down of the shortening.
 - d) Reassemble the “Micro-Mesh stainless steel filter screen according to **DAILY** steps 1 A 1) g) through 1 A 1) j).
 - 2) “Magnepad” Envelope Filter - Disassemble, clean, and re-assemble the “Magnepad” Filter Assembly according to **DAILY** cleaning steps 1 B 2) b) above.
- C. Place the **CRUMB CATCHER PAN** in the fryer with the Boil-Out Solution for cleaning, and after it is cleaned, **ENSURE** it is sprayed with a solution of vinegar/water as described in **WEEKLY** step 2 B 1) b) above.
- D. **THOROUGHLY** clean the Filter Tub and Cover with **HOT SANITIZER SOLUTION** and allow them to air dry.
- E. Re-assemble the Filter Tub according to **DAILY** steps 1 A 1) e) through 1 A 1) h) above.

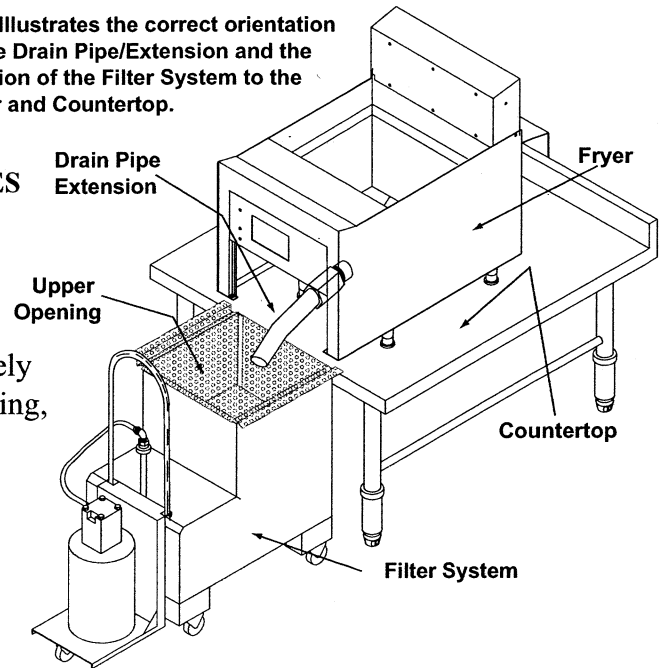
Model P3C COUNTERTOP FILTER MACHINE OPERATION

FILTERING SHORTENING

- A. Turn the **ON/OFF SWITCH** and, if applicable, the **GAS VALVE** on the fryer to the **OFF** position. Roll the “Assembled” Countertop Filter Machine to the counter, stand, or table that supports the fryer.
- B. If applicable, **SECURELY** attach the “Drain Pipe” extension to the fryer’s drain valve; then position the Filter Machine so that the **UPPER** opening of the filter tub is **CENTERED** beneath the fryer’s drain valve/extension as shown below.

This illustrates the correct orientation of the Drain Pipe/Extension and the location of the Filter System to the Fryer and Countertop.

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



- C. Open the drain valve by pulling the **DRAIN VALVE HANDLE SLIGHTLY FORWARD**, 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.
- D. When all shortening has drained into the filter tub, use a **DRAIN ROD** to stand the vat grill on one side of the vat.
- E. 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.
- F. 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.
- G. **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.
- H. 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.
- I. 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, turn the **DRAIN VALVE** to the **CLOSED** position, then replace the grill in the fryer vat.
- J. **FIRMLY GRIP** the Wash Wand Hose and point the nozzle into the fryer vat, then turn the Toggle **ON/OFF Switch** on the motor to the **ON** position to return shortening in the filter tub to the fryer vat.

- K. When all shortening in the filter tub has been returned to the vat, turn the Toggle ON/OFF Switch to the **OFF** position; then check and, if necessary, add fresh shortening so shortening in the fryer vat is at the proper level.
- L. **CAREFULLY** remove the female Quick-Connect Coupler on the wash wand hose from the male stem on the **OUTLET PORT** of the Pump/Motor Assembly; then hang the Wash Wand Hose in an upright position so shortening can drain into a container.

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

- M. Disconnect the suction line hose from the standpipe, **THOROUGHLY** clean the filter tub assembly according to paragraph 1 A 1) page 10; then place it in its storage location.

FRYER BOIL-OUT

- A. Repeat Filtering Shortening steps A, B, C, D, E, and F above.
- B. **FIRMLY GRIP** the Wash Wand Hose and **CAREFULLY** place the nozzle into a **METAL** container and hold it firmly against an inner wall.
- C. 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.
- D. 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.

- E. **THOROUGHLY** clean the Countertop Fryer Filter System as indicated in paragraph 2 page 11 of the Preventive Maintenance, Troubleshooting and Cleaning section of this manual.
- F. **BOIL-OUT** the fryer following the instructions contained in the Cleaning Manual provided by your Chemical supplier.

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.

SERVICE AND PARTS

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

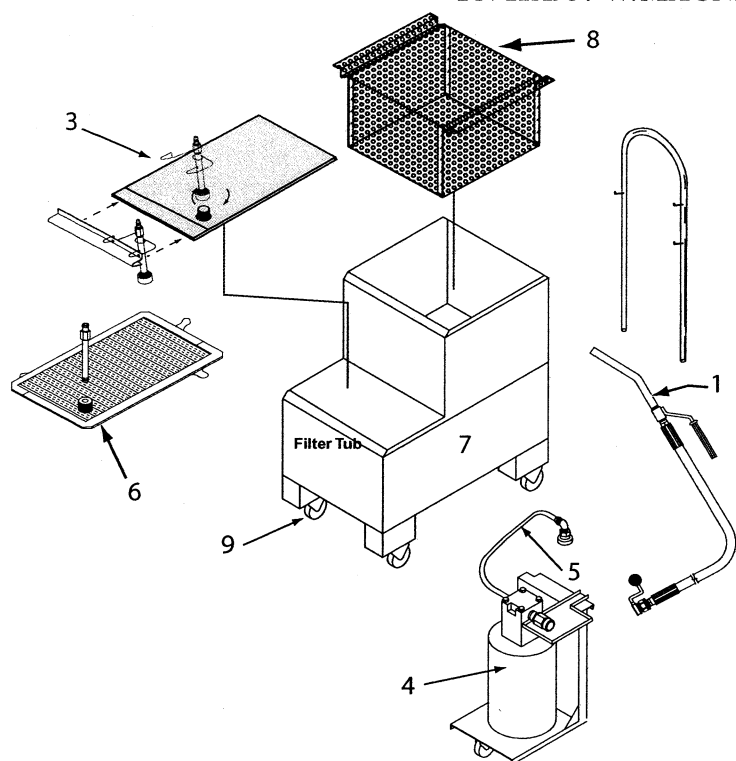
- 2. TERMS** - Net 30 days for customers on open accounts. Past due balances will be charged 1 1/2% per month (18% per annum) until full balance is paid.
- 3. DAMAGES** - Ultrafryer Systems is not responsible for damage occurring in transit. All deliveries must be inspected for damage to shipping containers 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 - 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.

MODEL P3C COUNTERTOP FILTER MACHINE ASSEMBLY

PN 11A926 W/STAINLESS FILTER SCREEN

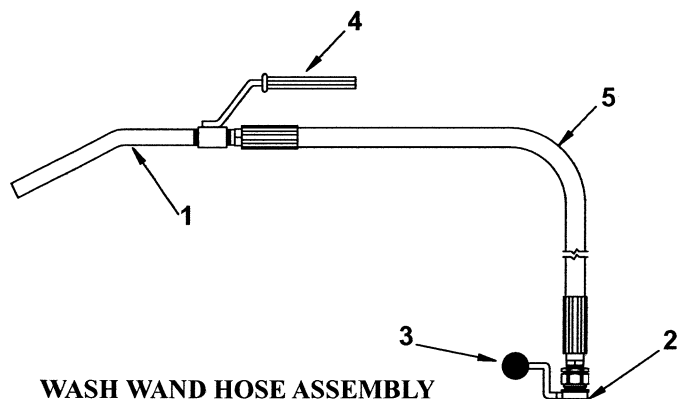
PN 11A937 W/MAGNESOL PAPER FILTER



ITEM	DESCRIPTION	PN
1	Wash Wand Hose Assembly	12-330
*2	Filter Tub Scraper	12-567
3	Magnepad Filter Assembly	12A932
4	Pump/Motor Assembly	12A938
5	Suction Line Hose Assembly	12A940
6	S/S Filter Screen Assembly	12B008
7	Filter Tub Tank Assembly	19A952
8	Crumb Catcher Pan	19A967
9	Medium Duty Caster	28A005

* NOT SHOWN

NOTE: For replacement Baldor Motor and Bracket order PN 12B129 and for Pump **ONLY** order PN 24-329.

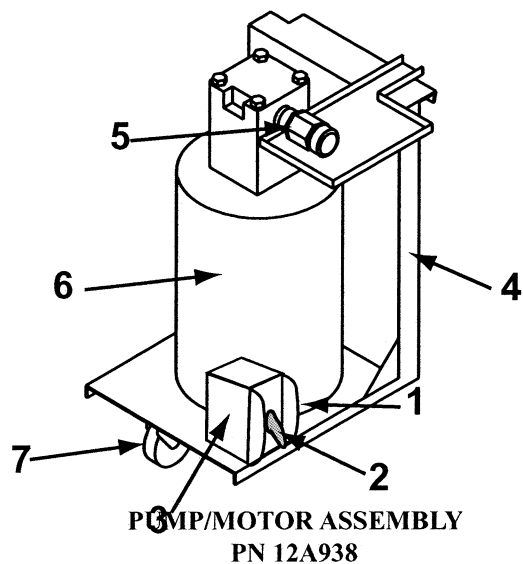


WASH WAND HOSE ASSEMBLY
PN 12-330

WASH WAND ASSEMBLY

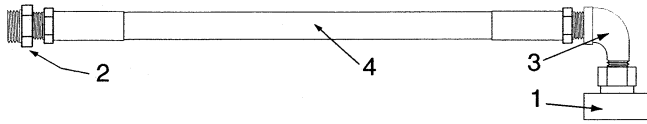
ITEM	DESCRIPTION	PN
1	Wash Wand Handle & Nozzle	12-675
2	Wash Wand Disconnect Assembly	19-248
3	Black Ball Knob	22-620
4	Coolie Handle	22-734
5	6 Ft (1829 mm) Wash Wand Hose with Fittings	24A092

ITEM	DESCRIPTION	PN
1	ON/OFF Switch Guard	12-182
2	10 Amp DPDT "L" Rated ON/OFF Switch	18-025
3	Pump/Motor ON/OFF Switch Box	18-208
4	Pump/Motor Mounting Plate	19A969
5	½" (13 mm) NPT Male Quick-Disconnect Stem	24-396
6	Viking Pump Motor GPV0519-10 (7.7 GPM) NOTE: For replacement Baldor Motor and Bracket order PN 12B129 and for Pump ONLY order PN 24-329.	24A183
7	Medium Duty Swivel Caster 2"	28A005
8	8 Ft (2438 mm) Type SJO 16/3 Electrical Cord w/90° Molded Plug	33-048



PUMP/MOTOR ASSEMBLY
PN 12A938

Model P3C COUNTERTOP FILTER MACHINE COMPONENTS

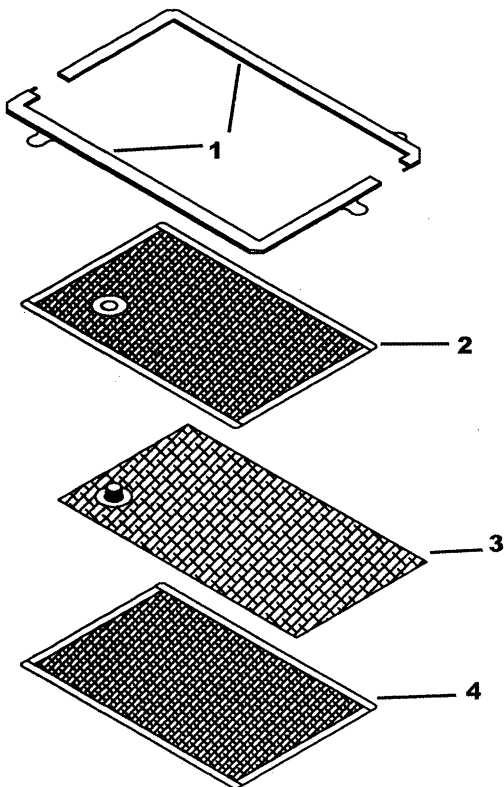
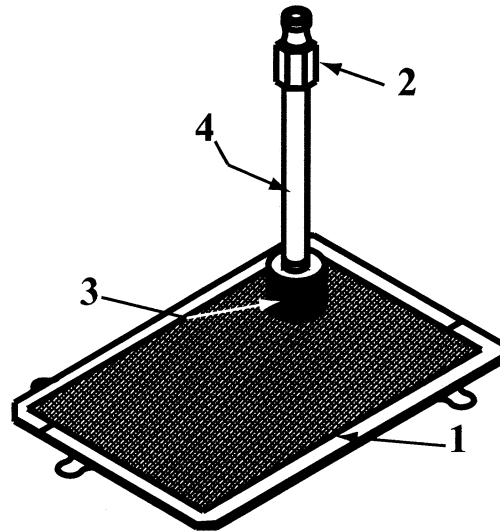


SUCTION LINE HOSE ASSEMBLY
PN 12A940

SUCTION LINE HOSE ASSEMBLY		
ITEM	DESCRIPTION	PN
1	3/8" (10 mm) NPT Female Quick-Connect Fitting	22-677
2	3/4" (10 mm) NPT x 1/2" (13 mm) NPT Black Iron Hex Bushing	24-257
3	3/8" (10 mm) x 1/2" (13 mm) NPT Black Iron Street 90° Elbow	24-376
4	20" (508 mm) Suction Line Hose w/fitings	24A091

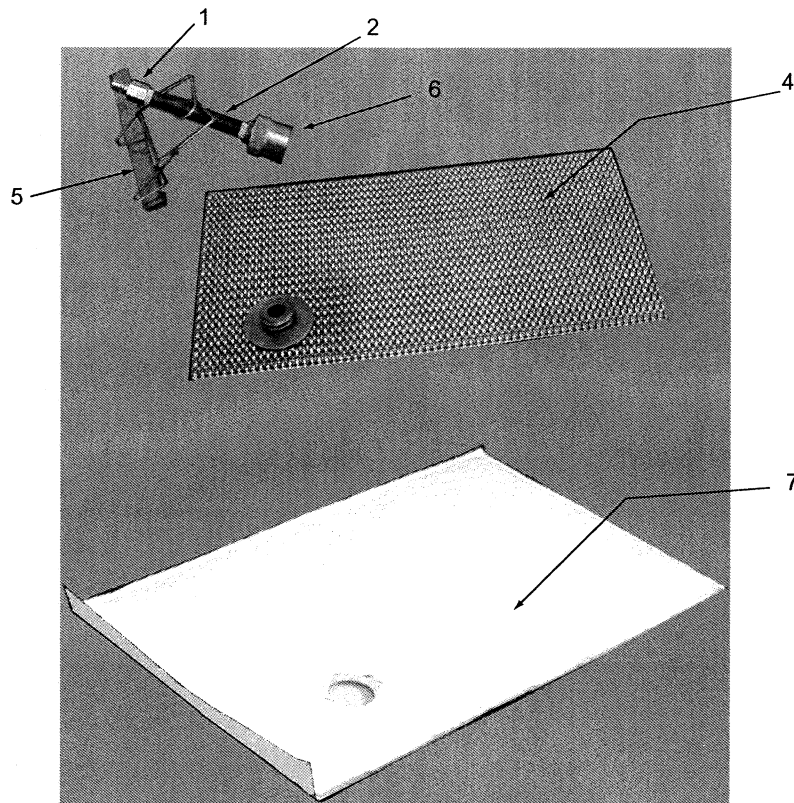
S/S FILTER SCREEN ASSEMBLY 21A278

FILTER ASSEMBLY		
ITEM	DESCRIPTION	PN
1	Permanent Filter Screen (See Exploded View)	21A278
2	3/8" (10 mm) NPT Quick-Connect Male Stem Fitting	22-676
3	Top Compression Cap (Knurled Knob)	24-369
4	3/8" (10 mm) x 7" (178 mm) S/S Nipple	24-471



FILTER SCREEN ASSEMBLY		
ITEM	DESCRIPTION	PN
1	Replacement Frame Set	21A284
2	Replacement "Upper" Screen	21A285
3	Replacement Baffle Assembly	21A286
4	Replacement "Lower" Screen	21A287

MODEL P3C COUNTERTOP FILTER MACHINE COMPONENTS



**MAGNEPAD FILTER ASSEMBLY
PN 12A932
(Consist of all Items but Item #8)**

ITEM	DESCRIPTION	PN
1	3/8" (10mm) NPT Quick-Connect Male Stem	22-676
2	3/8" (10mm) x 5 1/2" (140mm) S/S Nipple	24A171
3	11" (279mm) x 18 1/4" (464mm) Baffle Kit Consisting of Items 4,5, and 6.	29A058
4	11" (279mm) x 18 1/4" (464mm) Baffle	29A060
5	11" (279mm) long Standpipe Clip	29A052
6	Top Compression Cap (Knurl Knob)	24A153
7	11" (279mm) x 18 1/4" (464mm) Filter Pad	29A059
8	Case of 11" (279mm) x 18 1/4" (464mm) Filter Pads	29A057

