



# ULTRAFRYER<sup>®</sup> SYSTEMS



**MODEL SB - 150  
FILTER MACHINE**

## **150 POUND PORTABLE FILTER 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 THOROUGHLY CLEANED AFTER CLOSING THE STORE EACH NIGHT!!!

302 Spencer Lane • P.O. Box 5369

San Antonio, Texas 78201

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

## 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 150 Pound Portable Filter Machines. Proper use of this manual will allow store employees to properly operate, clean and maintain these filter machines which will reduce service call expenses.

TECHNICAL PUBLICATIONS DEPARTMENT

ULTRAFRYER SYSTEMS

302 Spencer Lane

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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 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.

## SAFETY

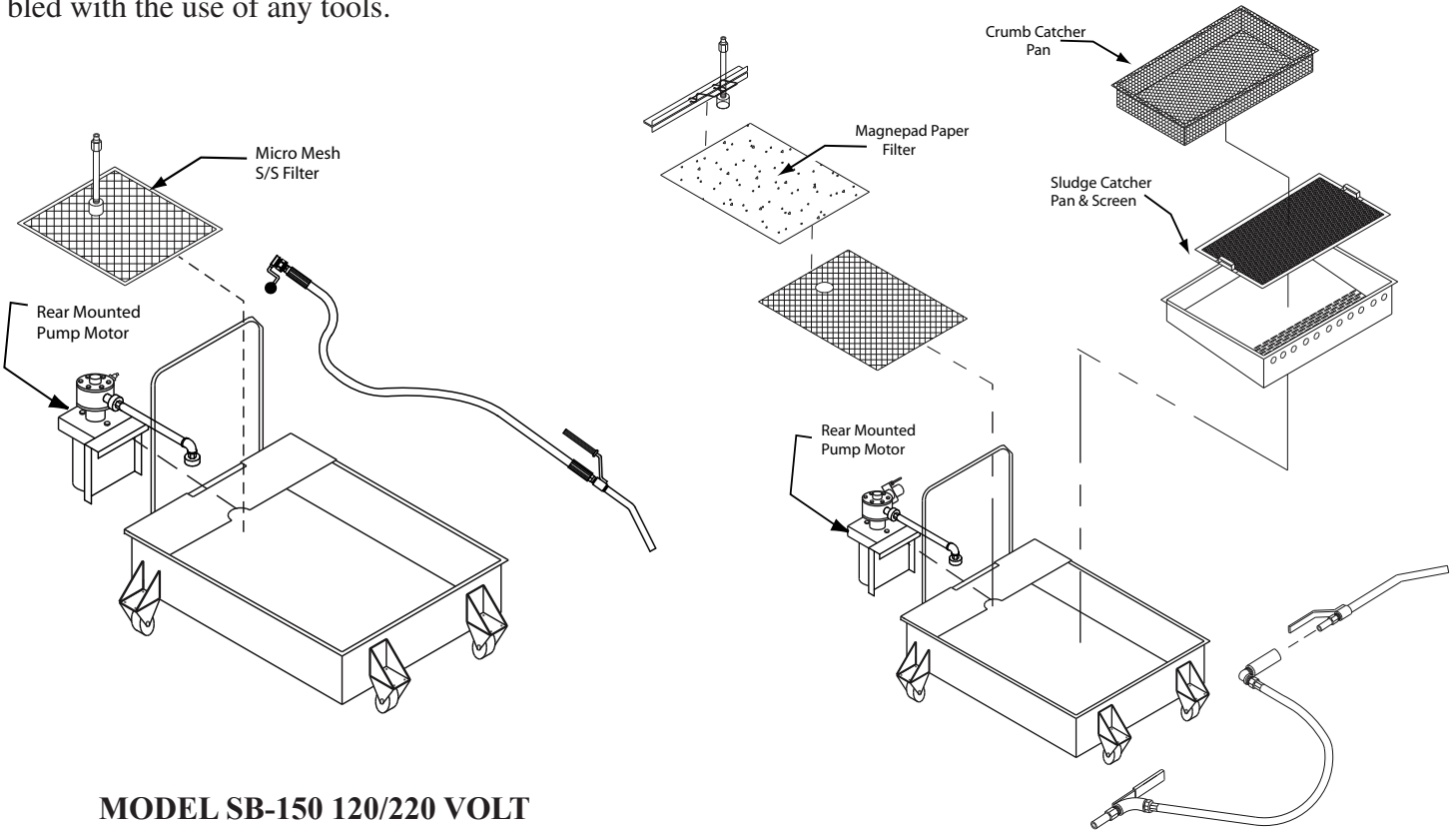
The major safety hazard associated with the Ultrafryer Systems 150 Pound Portable Filter Machines is burns from HOT shortening. In order to prevent serious burns, good housekeeping habits are required. The floor in front of and the area around the fryer should be kept clean and dry. These Filter Machines operate on 120 / 240 Volt electrical power. To prevent serious electrical shock or death ALWAYS disconnect electrical power PRIOR to disassembly / assembly or cleaning of a 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. OSHA Regulations require oil-proof insulated gloves, safety goggles, and an apron be worn when operating the Filter Machine.
4. NEVER point the Return Hose Nozzle anywhere other than the inside of a Fryer vat while operating the Filter Machine.
5. DO NOT attempt to move a Filter Machine by pulling on the ELECTRICAL CORD or RETURN HOSE.
6. ALWAYS ensure that the Return Hose connection is SECURE before operating a Filter Machine.
7. DO NOT turn the Filter Pump Motor ON unless the Return Hose Nozzle HAS BEEN inserted in a fryer vat.
8. DO check the Return Hose for CRACKS, KINKS, BULGES, or SOFT SPOTS prior to operating a Filter Machine.
9. NEVER attempt to repair a defective Return Hose. A replacement Return Hose with SECURE fittings is available from Ultrafryer Systems through normal supply channels.
10. ALWAYS ensure that the Filter Pump Motor switch is in the OFF position when resetting the motor overload switch.
11. ALWAYS store hoses upright, hanging from one end, to prevent congealed shortening from forming inside the hose.

DESCRIPTION / SPECIFICATIONS

DESCRIPTION

This Operating Instruction applies to the four 150 Pound Portable Shortening Filtering Machines manufactured by Ultrafryer Systems which are designed for Front Drain Fryers. They are: 1) Model SB - 150 120 Volt Portable Filter Machine PN 11A655; 2) Model SB - 150 220 Volt Portable Filter Machine PN 11A788; 3) Model SB - 150 120 Volt Portable Filter Machine w/SC (self-cleaning) Filtration, PN 11A902; and 4) Model TSF 150 120 Volt Portable Filter Machine w/Triple Stage Filtration, PN 11A961. Each of these Filter Machines were designed to be used to filter shortening in 18" (457 mm) or 20" (508 mm) Front Drain Electric or Gas Fryers. 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; and 4) Pump / Motor Assembly. In addition the Model SB-150 Filter Machine w/SC Filtration PN 11A902 and Model TSF - 150 Filter Machine w/Triple Stage Filtration PN 11A961 are also equipped with a Crumb Catcher Pan, Sludge Catcher Screen, Sludge Catcher Pan and a Magnepad Filter Assembly which uses disposable paper filter pads in lieu of a stainless steel micro mesh filter screen. All four (4) Portable Filter Machines can be easily disassembled, cleaned and re-assembled with the use of any tools.



**MODEL SB-150 120/220 VOLT  
FILTER MACHINE  
PN 11A655 / 11A788**

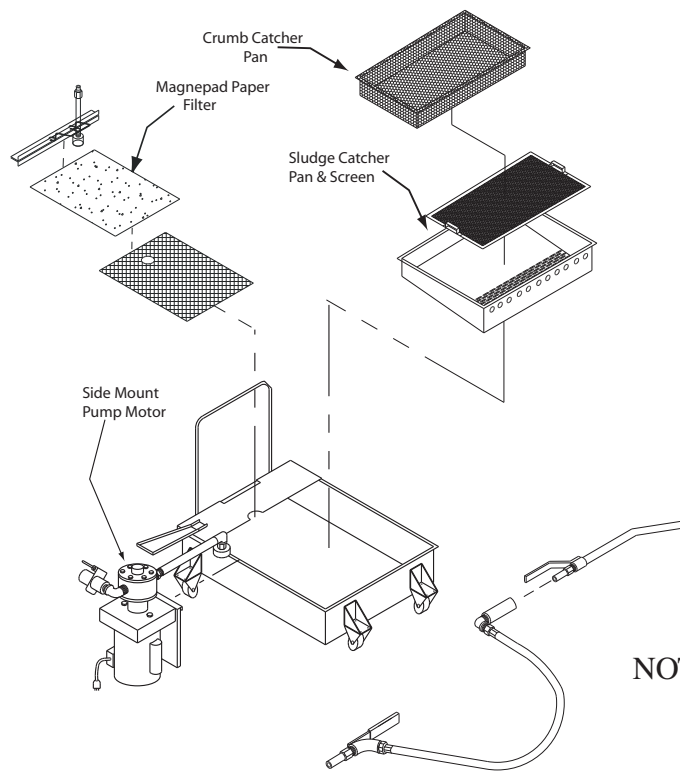
**MODEL SB-150 W/SC FILTRATION  
FILTER MACHINE  
PN 11A902**

Shortening Capacity	150 lbs (68.1 kg)
Overall Width	24 3/4" (629 mm)
Overall Depth	41" (1042 mm)
Overall Height w/out Handle	14 1/2" (369 mm)

Shortening Capacity	150 lbs (68.1 kg)
Overall Width	24 3/4" (629 mm)
Overall Depth	41" (1042 mm)
Overall Height w/out Handle	14 1/2" (369 mm)

Electrical Supply 11A655 120 Volt 5.0 Amps 60 hz  
11A788 230 Volt 2.7Amps 60 hz

Electrical Supply 120 Volt 5.0 Amps 60 hz



NOTE: NSF CERTIFICATION IS PENDING.

ULTRAFRYER SYSTEMS TSF - 150 W/TRIPLE STAGE FILTRATION  
 FILTER MACHINE PN 11A961

SPECIFICATIONS

Shortening Capacity	150 lbs (68.1 kg)
Overall Width	32¼" (819 mm)
Overall Depth	33" (838 mm)
Overall Height w/out Handle	14" (356 mm)
Electrical Supply	120 Volt 6.2 Amps 60 Hz,

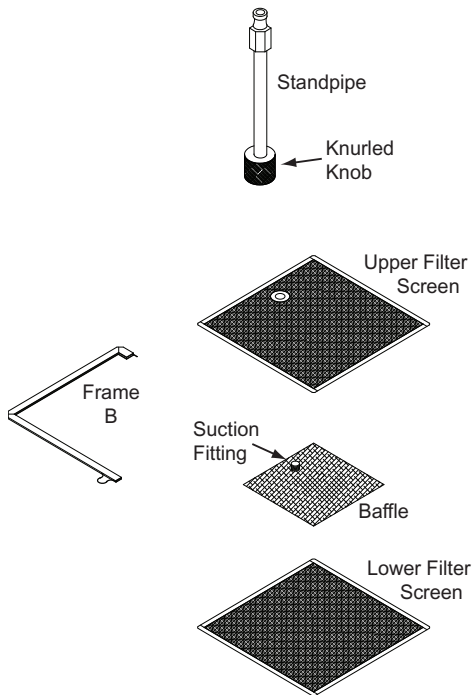
FILTER MACHINE  
INITIAL CLEANING AND ASSEMBLY

## 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

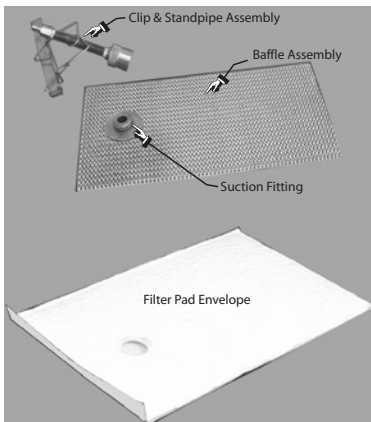
1. Disassemble the Filter Machine by removing the major components in the following sequence; CRUMB CATCHER PAN, SLUDGE CATCHER PAN AND SCREEN, if applicable, FILTER TUB HANDLE, COVER, PUMP/MOTOR ASSEMBLY, WASH DOWN HOSE, SUCTION LINE HOSE, and FILTER ASSEMBLY.
2. THOROUGHLY clean all components EXCEPT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



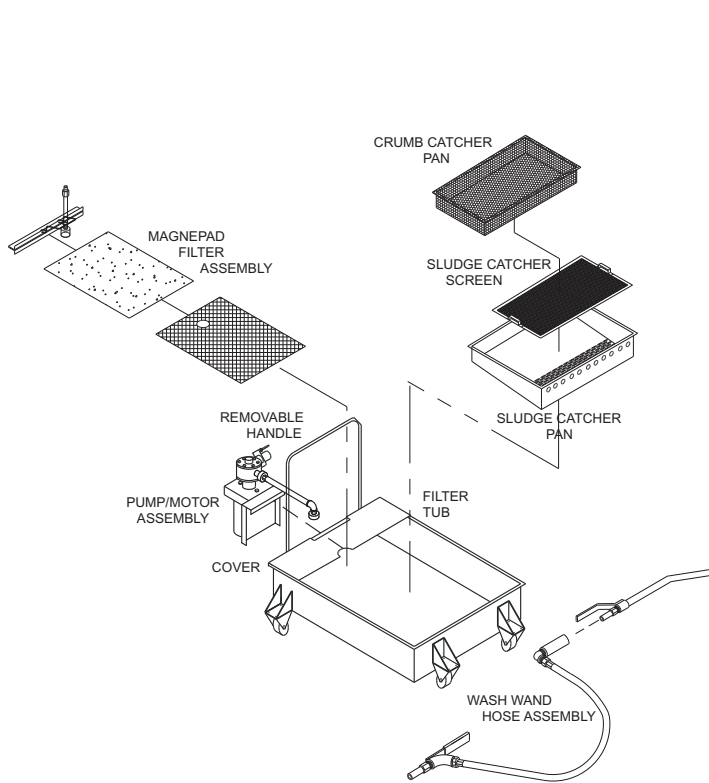
#### a. "Micro-Mesh" Stainless Steel Filter Screen

- 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!**

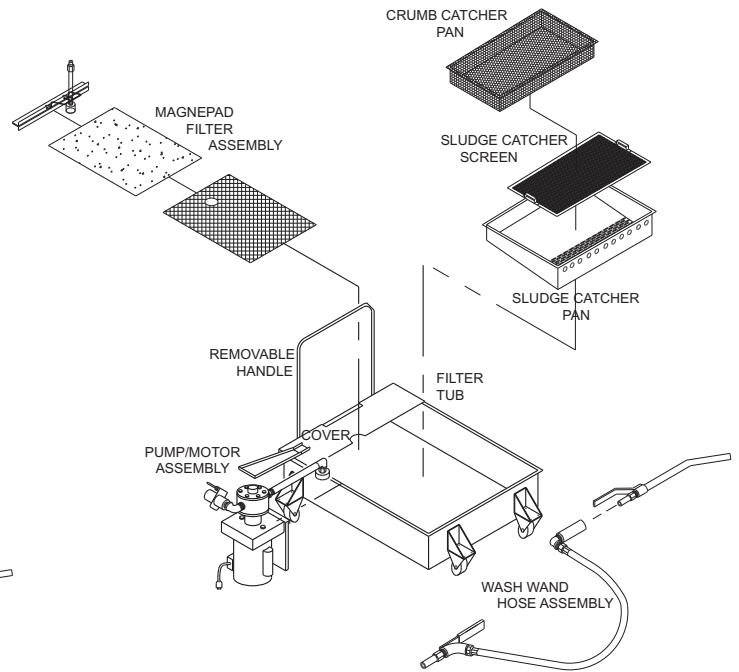
#### b. "Magnepad Paper Envelope" Filter



- 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.



MODEL SB-150 W/SC FILTRATION  
PORTABLE FILTER MACHINE



**NOTE: NSF CERTIFICATION IS PENDING.**

MODEL TSF-150 W/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**

<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.

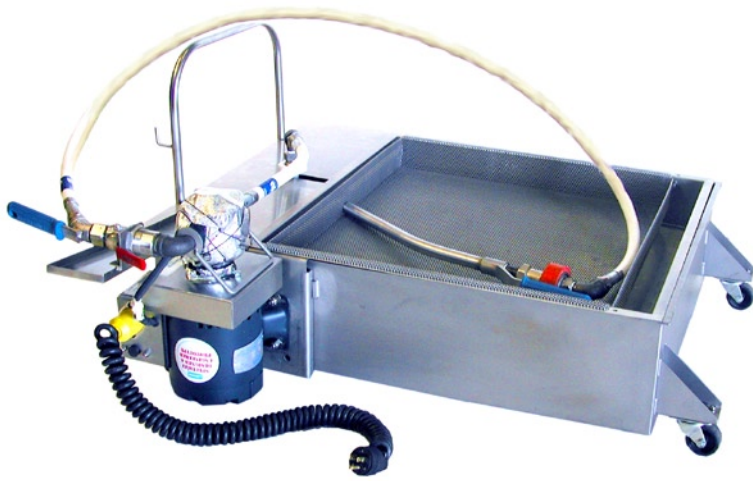
**TROUBLESHOOTING**

- 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.

## 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.



NOTE: NSF CERTIFICATION  
IS PENDING.

MODEL TSF-150 W/TRIPLE STAGE FILTRATION  
FILTER MACHINE PN 11A961



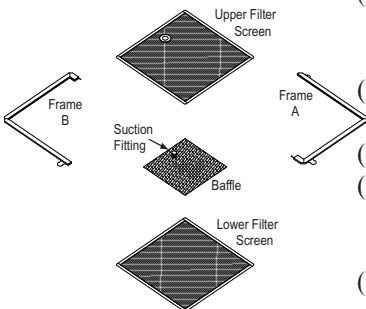
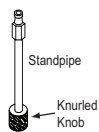
MODEL SB-150 W/SC FILTRATION  
FILTER MACHINE PN 11A902

### 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.

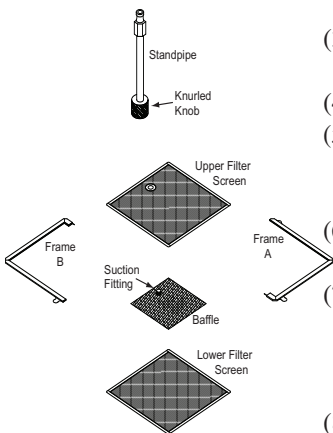
- 6) Remove any sediment and shortening in the Filter Tub using a scraper; then wipe the tub dry with paper towels.
- 7) Carefully insert the Filter Assembly in the bottom of the Filter Tub with the **STANDPIPE** centered in the handle end of the tub. **WARNING: WHEN ASSEMBLED, ENSURE THERE ARE NO FINGER 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.

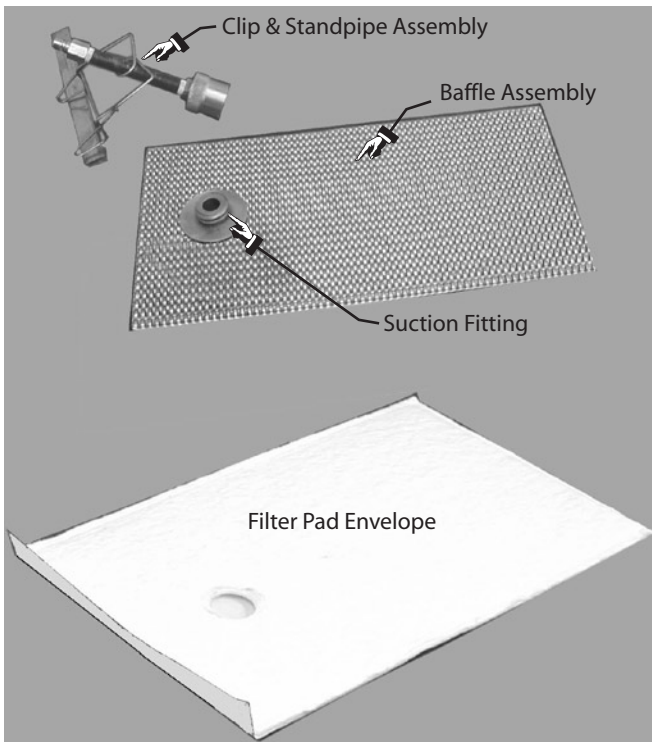
b. At Closing

- 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 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 ad 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** protruing through the Envelope.

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

## B. WEEKLY

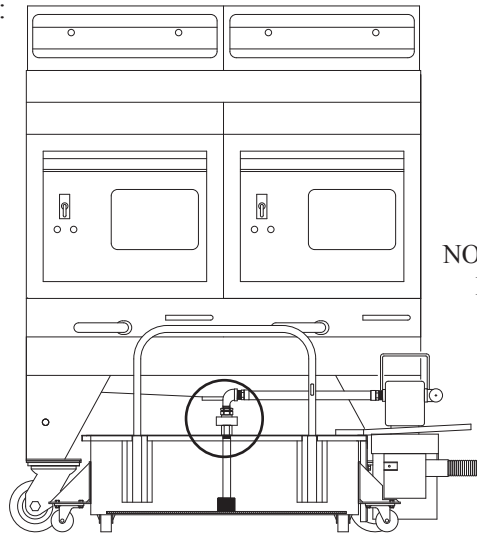
1. Perform the daily cleaning steps A 1 a) 1) thru A 1 a) 6) above.
2. Clean the Filter Assembly as follows:
  - a) “Micro-Mesh” stainless steel filter screen:
    - 1) Disassemble the filter according to **DAILY** steps A 1 a 5) a) (1) through A 1 a 5) a) (4) and clean the two (2) frames as described 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 SOULUTION!!!** **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 break-down 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).

**WARNING:** WHEN ASSEMBLED, ENSURE THERE ARE NO 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:

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 wall of the fryer; then turn the Pump/Motor Toggle **ON/OFF** Switch to the **ON** position to return shortening in the Filter Tub to the Fryer.

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.**

**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:

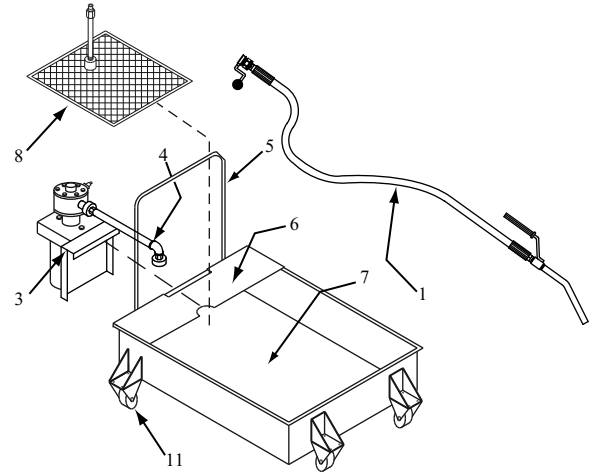
Your company name and phone number  
Your company purchase order number  
Bill-to address  
Ship-to address  
Quantity desired  
Part number and description of the desired-item  
Your name or signature of authorized-buyer  
Phone in order to: 1-800-545-9189 Ext 5029  
FAX order to: 1-210-731-5099  
Mail 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 (1 8% 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 SB - 150 FILTER MACHINE ASSEMBLY**  
**PN 11A655 / 11A788**

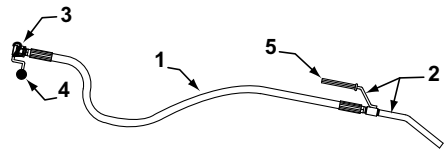
<u>ITEM</u>	<u>DESCRIPTION</u>	<u>PN</u>
1	Wash Down Hose Assembly	12-330
* 2	Filter Tub Scraper	12-567
3	120 Volt Pump / Motor Assembly (11A655) 220 Volt Pump / Motor Assembly (11A788)	12A608 12A752
4	Suction Line Hose Assembly	12A698
5	Filter Tub Handle	19-423
6	Filter Tub Cover	19A481
7	Filter Tub Tank Assembly	19A801
8	S/S Filter Screen Assembly	12A807
*9	1 1/4" (32 mm) Boil-Out Drain Ball Valve (Optional)	24A069
*10	1 1/4" (32 mm) Black Iron Pipe Cap	24A152
11	Medium Duty Caster	28A008



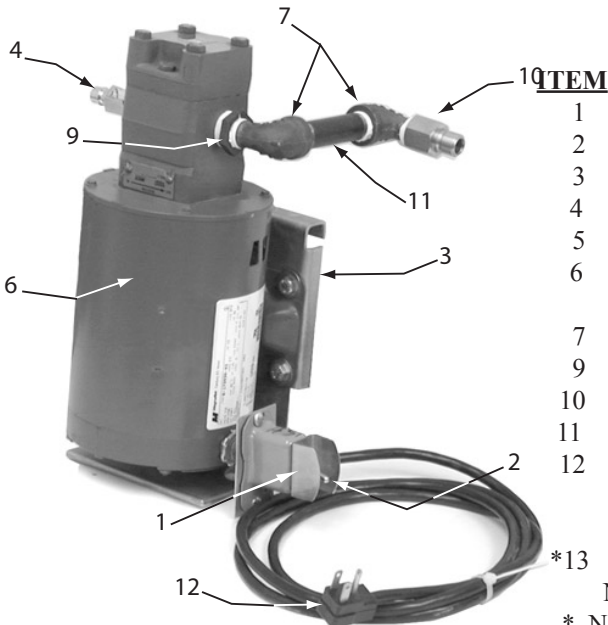
\* Not shown

**WASH DOWN HOSE ASSEMBLY**  
**PN 12-330**

<u>ITEM</u>	<u>DESCRIPTION</u>	<u>PN</u>
1	6 Foot (1829 mm) Hose w/fittings	12-541
2	Hose Handle & Nozzle	12-675
3	Hose Quick Disconnect Assembly	19-248
4	Black Ball Knob	22-620
5	Cool II Wash Down Hose Handle	22-734



**PUMP / MOTOR ASSEMBLY**  
**PN 12A608 & 12A752**



<u>ITEM</u>	<u>DESCRIPTION</u>	<u>PN</u>
1	Toggle ON/OFF Switch Guard	12-182
2	DPDT 10 Amp "L" Rated ON/OFF Toggle Switch	18-025
3	Pump / Motor Mounting Bracket	19-424
4	3/8" (10 mm) Male Quick-Disconnect Stem	22-676
5	3/8" (10 mm) Female Quick-Disconnect Fitting	24-191
6	120 VAC Viking Mod.GPV0519-10 7.7 GPM Pump Motor (Note) 230 Volt Viking Model GPV0519-10 7.7 GPM Pump Motor	24A183 24A036
7	1/2" (13 mm) x 90° Black Iron Street Elbow	24-256
9	3/4" (19 mm) x 3/8" (10 mm) Black Iron Hex Bushing	24-356
10	1/2" (13 mm) NPT Male Quick-Disconnect Stem	24-396
11	1/2" (13 mm) x 4" (102 mm) Black Iron Nipple	24-014
12	SJO 16/3 8" (2438mm) Elect. Cord w/90° Molded Plug f/Pump/Motor 24-239 SJO 16/3 8" 125/250 VAC Elect. Cord f/Pump/Motor 24A036	33-048 23-061
*13	125/250 Volt 20 Amp Twist-Lock Elect. Plug NEMA L14-20P f/Pump/Motor 24A036	23-293

\* Not Shown

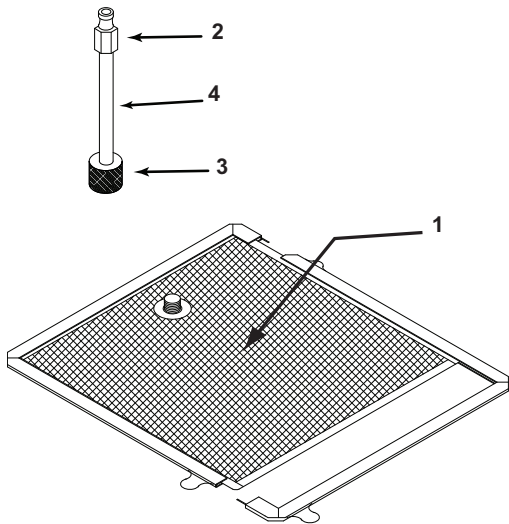
**NOTE:** For pump **ONLY** order Viking Pump GPV 0519-10 PN 24-329 and for Motor **ONLY** order Baldor 1/3 HP 115 VAC 60Hz 1Ø Motor and Bracket Kit PN 12B129.

**SUCTION LINE HOSE ASSEMBLY  
PN 12A698**



<u>INDEX NUMBER</u>	<u>DESCRIPTION</u>	<u>PN</u>
1	15" (381 mm) Suction Line Hose w/Fitting	12-499
2	3/8" (10 mm) Female Quick-Disconnect Fitting	22-676
3	3/8" (10 mm) x 90° Black Iron Elbow	24-376
4	3/8" (10 mm) x 3" (76 mm) NPT Black Iron Nipple	24-193
5	3/8" (10 mm) x 1/2" (13 mm) NPT Black Iron Street Elbow 90°	24-376
6	3/8" (10 mm) x 1/2" (13 mm) NPT Black Iron	24A006

**Micro Mesh Filter Screen Assembly  
PN 12A807**

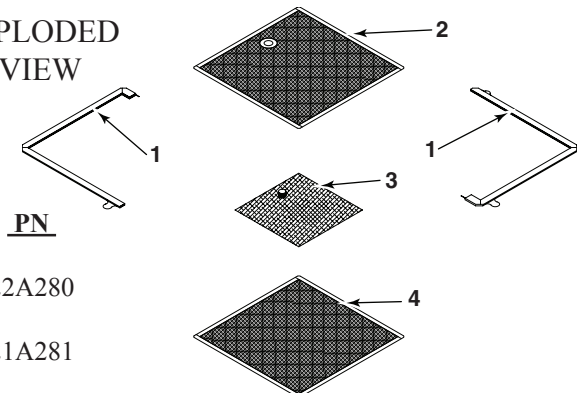


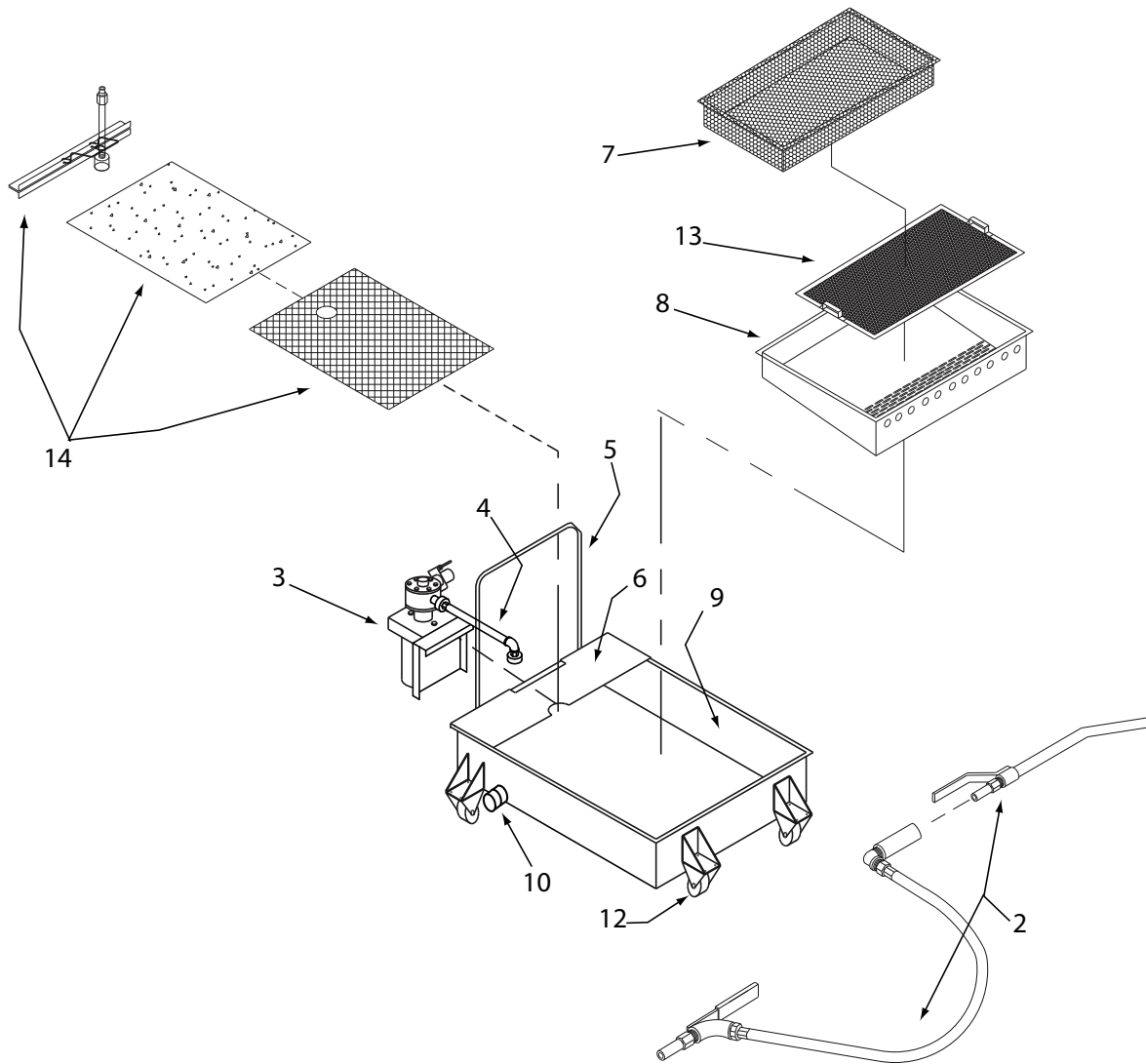
<u>INDEX NUMBER</u>	<u>DESCRIPTION</u>	<u>PN</u>
1	Micro Mesh Filter Screen (see exploded view)	21A279
2	3/8" (10 mm) NPT Quick Connect	22-676
3	Top Compression Cap (Knurl Knob)	24-369
4	3/8" (10 mm) x 7" (178 mm) S/S Nipple	24-471

**INDEX NUMBER      DESCRIPTION**

1	Filter Screen Frame Set	22A280
2	Upper Filter Screen	21A281
3	Baffle w/suction line fitting	21A282
4	Lower Filter Screen	21A274

**EXPLODED VIEW**

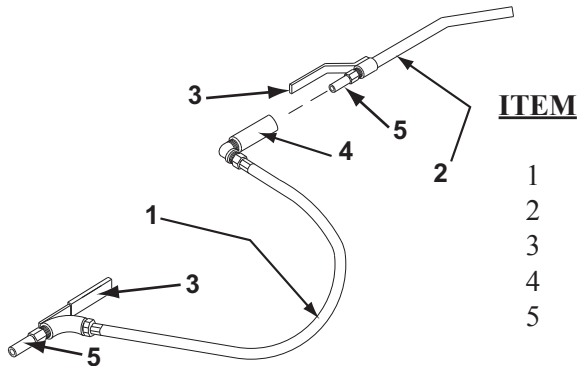




**MODEL SB - 150 W/SC FILTRATION  
PN 11A902**

<u>ITEM</u>	<u>DESCRIPTION</u>	<u>PN</u>
* 1	Filter Tub Scraper	12-567
2	Wash Down Hose Assembly	12A850
3	Pump / Motor Assembly	12A857
4	Suction Line Hose Assembly	12A940
5	Filter Tub Handle	19-423
6	Filter Tub Cover	19A481
7	Crumb Catcher Pan	19A796
8	Sludge Catcher Pan	19A797
9	Filter Tub Tank Assembly	19A801
10	1 <sup>1</sup> / <sub>4</sub> " (32 mm) Boil-Out Drain Ball Valve (Optional)	24A069
*11	1 <sup>1</sup> / <sub>4</sub> " (32 mm) Black Iron Pipe Cap	24A152
12	Medium Duty Caster	28A005
13	Sludge Catcher Screen	29A045
14	Magnepad Filter Assembly	12A813

\* Not shown



WASH DOWN HOSE ASSEMBLY  
PN 12A850

**WASH DOWN HOSE ASSEMBLY**

**PN 12A850**

**DESCRIPTION**

**PN**

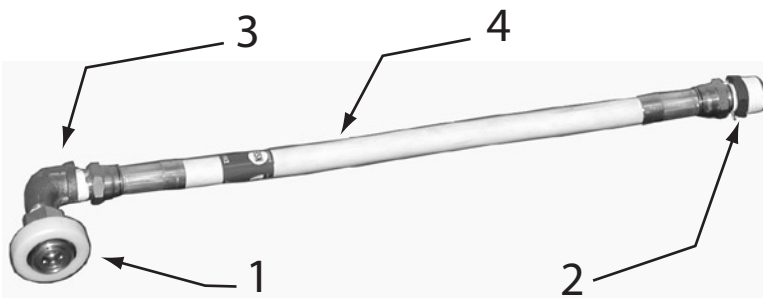
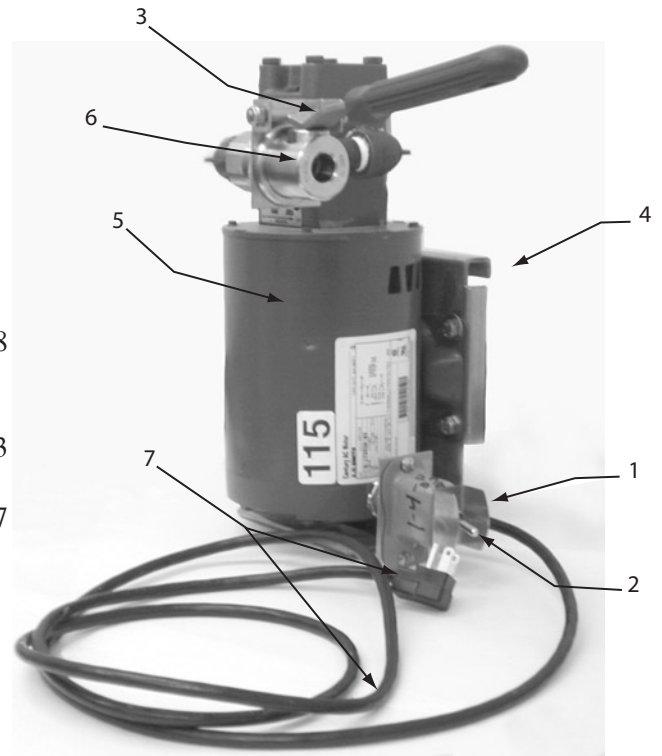
ITEM	DESCRIPTION	PN
1	6 ft (2438mm) Wash Down Hose w/Fittings	12-541
2	Wash Down Handle & Nozzle	12A852
3	Cool II Handle	22-734
4	½" (13 mm) Female S/S Locking Seal Coupling	24A158
5	½" (13 mm) Male S/S Locking Seal Plug	24A160

**PUMP / MOTOR ASSEMBLY**

**PN 12A857**

ITEM	DESCRIPTION	PN
1	Toggle ON/OFF Switch Guard	12-182
2	DPDT 10 amp "L" Rated ON/OFF Toggle Switch	18-025
3	Button Release Handle F/Female S/S Bulkhead Coupling	19A948
4	Pump/Motor Mounting Bracket	19-424
5	Viking Model GPV0519-10 7.7 GPM Pump/Motor (Note(	24A183
6	½" (13 mm) Female S/S Bulkhead Coupling w/Push Button Release	24A157
7	8ft (2438mm) 16/3 Electrical Cord w/90° Molded Plug	33-048

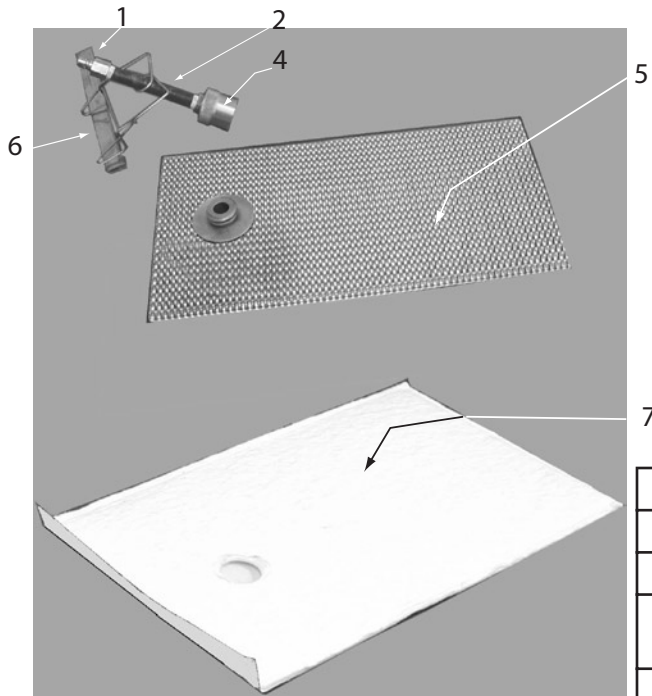
NOTE: For pump ONLY order Viking Pump GPV 0519-10 PN 24-329 and for Motor ONLY order Baldor ⅓ HP 115 VAC 60Hz 1Ø Motor and Bracket Kit PN 12B129.



**SUCTION LINE HOSE ASSEMBLY**

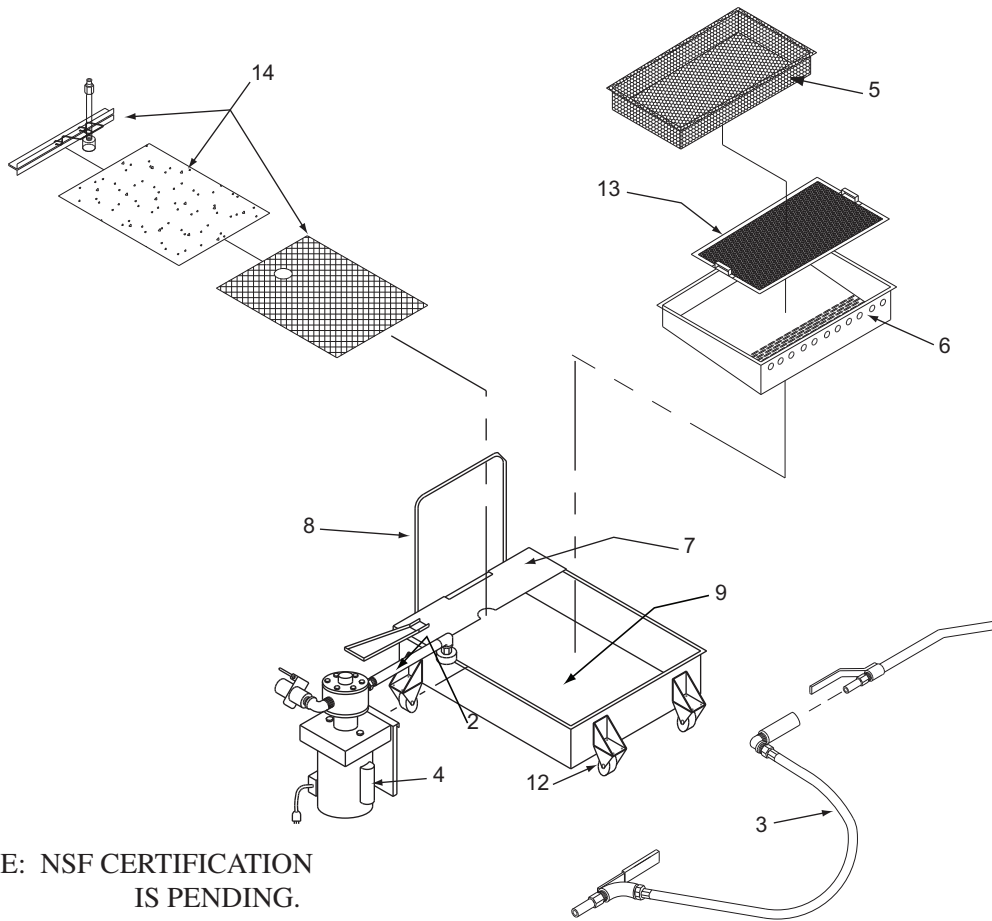
**PN 12A940**

ITEM NUMBER	DESCRIPTION	PN
1	3/8" (10 mm) Female Quick-Disconnect Fitting	22-677
2	3/4" (19 mm) x 1/2" (13 mm) NPT Black Iron Hex Bushing	24-257
3	3/8" (19 mm) x 1/2" (13 mm) NPT Black Iron Street Elbow 90°	24-376
4	20" (508 mm) Suction Line Hose w/Fitting	24A091



**MAGNEPAD FILTER ASSEMBLY**  
PN 12A813

<u>ITEM</u>	<u>DESCRIPTION</u>	<u>PN</u>
1	3/8" (10mm) NPT Quick-Connect Male Stem Fitting	22-676
2	3/8" x 7" (10mm x 178mm) S/S Nipple	24-471
3	23" x 30 1/2" (597 x 775mm) Baffle Kit consisting of items 4, 5, & 6.	29A055
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 1/2" (597mm) x 30" (762mm) Filter Pad	29A047
*8	Case of 30 Filter Pads	29A053

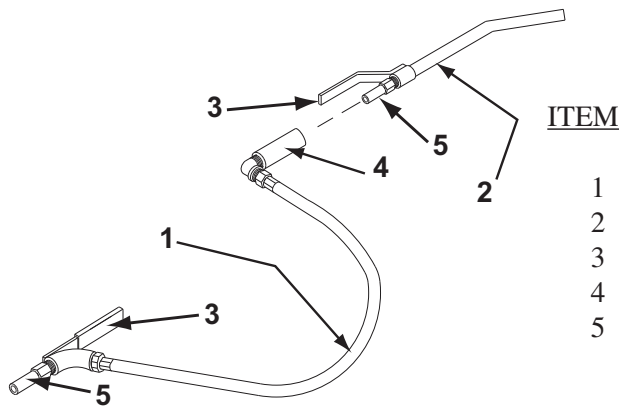


NOTE: NSF CERTIFICATION  
IS PENDING.

MODEL TSF - 150 "TRIPLE STAGE FILTRATION" FILTER MACHINE ASSEMBLY  
PN 11A961

<u>ITEM</u>	<u>DESCRIPTION</u>	<u>PN</u>
* 1	Filter Tub Scraper	12-567
2	Suction Line Hose Assembly	12A940
3	Wash Down Hose Assembly	12A965
4	Pump / Motor Assembly	12A966
5	Crumb Catcher Pan	19A796
6	Sludge Catcher Pan	19A797
7	Filter Tub Cover	19B017
8	Filter Tub Handle	19B018
9	Filter Tub Tank Assembly	19B020
*10	1 <sup>1</sup> / <sub>4</sub> " (32 mm) Boil-Out Drain Ball Valve (Optional)	24A069
*11	1 <sup>1</sup> / <sub>4</sub> " (32 mm) Black Iron Pipe Cap	24A152
12	Medium Duty Caster	28A005
13	Sludge Catcher Screen	29A045
14	Magnepad Filter Assembly	12A813

\* Not shown



WASH DOWN HOSE ASSEMBLY  
PN 12A965

WASH DOWN HOSE ASSEMBLY

PN 12A965

DESCRIPTION

PN

<u>ITEM</u>	<u>DESCRIPTION</u>	<u>PN</u>
1	10 ft (3048mm) Wash Down Hose w/Fittings	12A454
2	Wash Down Handle & Nozzle	12A852
3	Cool II Wash Down Hose Handle	22-734
4	1/2" (13 mm) Female S/S Locking Seal Coupling	24A158
5	1/2" (13 mm) Male S/S Locking Seal Plug	24A160

PUMP / MOTOR ASSEMBLY

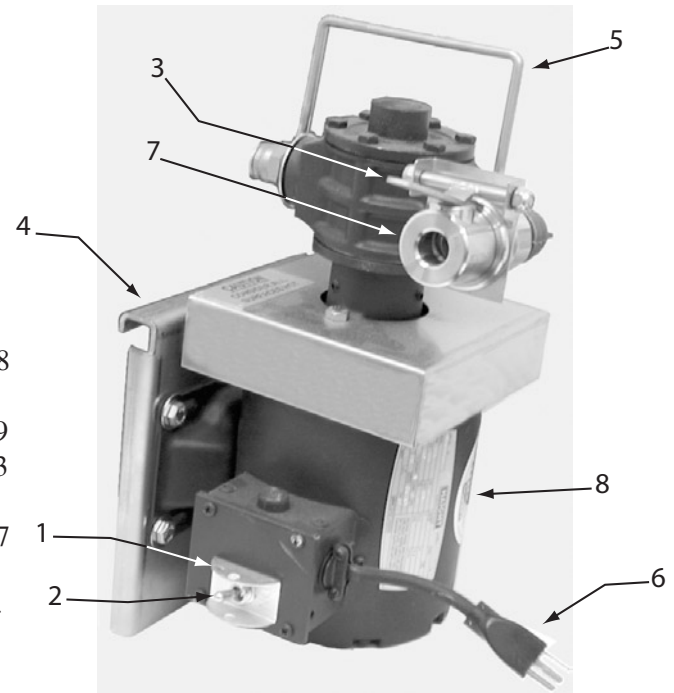
PN 12A966

ITEM

DESCRIPTION

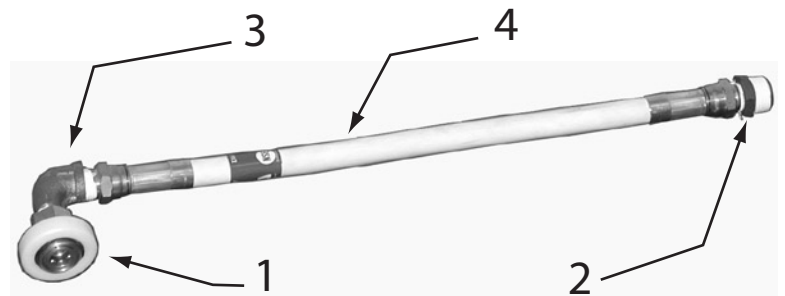
PN

1	Toggle ON/OFF Switch Guard	12-182
2	SPST ON/OFF Toggle Switch	18-204
3	Button Release Handle F/Female S/S Bulkhead Coupling	19A948
4	Pump/Motor Mounting Bracket	19B019
5	Pump/Motor Handle	19B023
6	3 Conductor Coiled Electrical Cord	23-158
7	1/2" (13 mm) Female S/S Bulkhead Coupling w/Push Button Release	24A157
8	Haight 1/3 H.P. 7.6 GPM 115 Volt 60 Cycle 1 Phase Pump/Motor Assembly	24A164



SUCTION LINE HOSE ASSEMBLY

PN 12A940

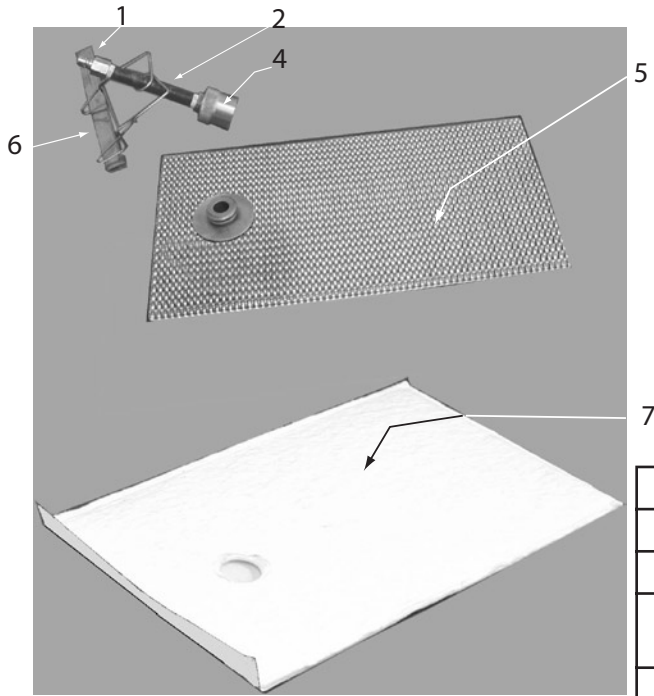


ITEM NUMBER

DESCRIPTION

PN

1	3/8" (10 mm) Female Quick-Disconnect Fitting	22-677
2	3/4" (19 mm) x 1/2" (13 mm) NPT Black Iron Hex Bushing	24-257
3	3/8" (19 mm) x 1/2" (13 mm) NPT Black Iron Street Elbow 90°	24-376
4	20" (508 mm) Suction Line Hose w/Fitting	24A091



**MAGNEPAD FILTER ASSEMBLY**  
PN 12A813

<u>ITEM</u>	<u>DESCRIPTION</u>	<u>PN</u>
1	3/8" (10mm) NPT Quick-Connect Male Stem Fitting	22-676
2	3/8" x 7" (10mm x 178mm) S/S Nipple	24-471
3	23" x 30 1/2" (597 x 775mm) Baffle Kit consisting of items 4, 5, & 6.	29A055
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 1/2" (597mm) x 30" (762mm) Filter Pad	29A047
*8	Case of 30 Filter Pads	29A053