



“S” Type Filtration Procedures

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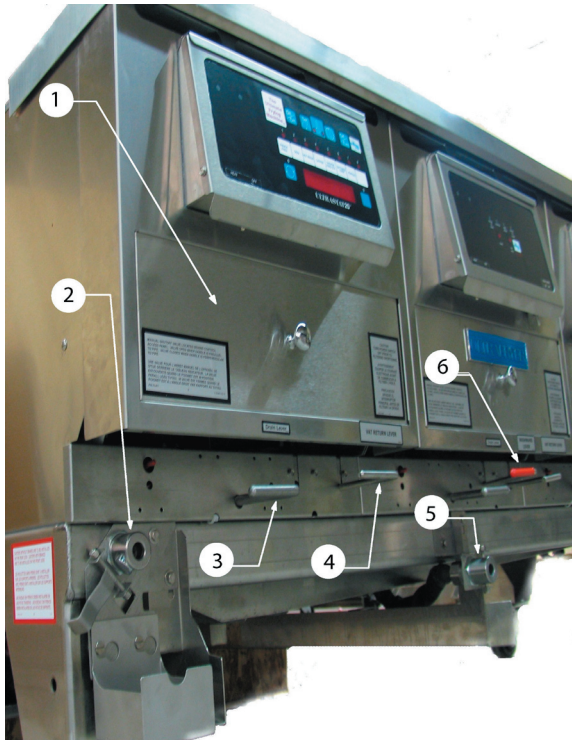
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Shortening Filtration Procedure

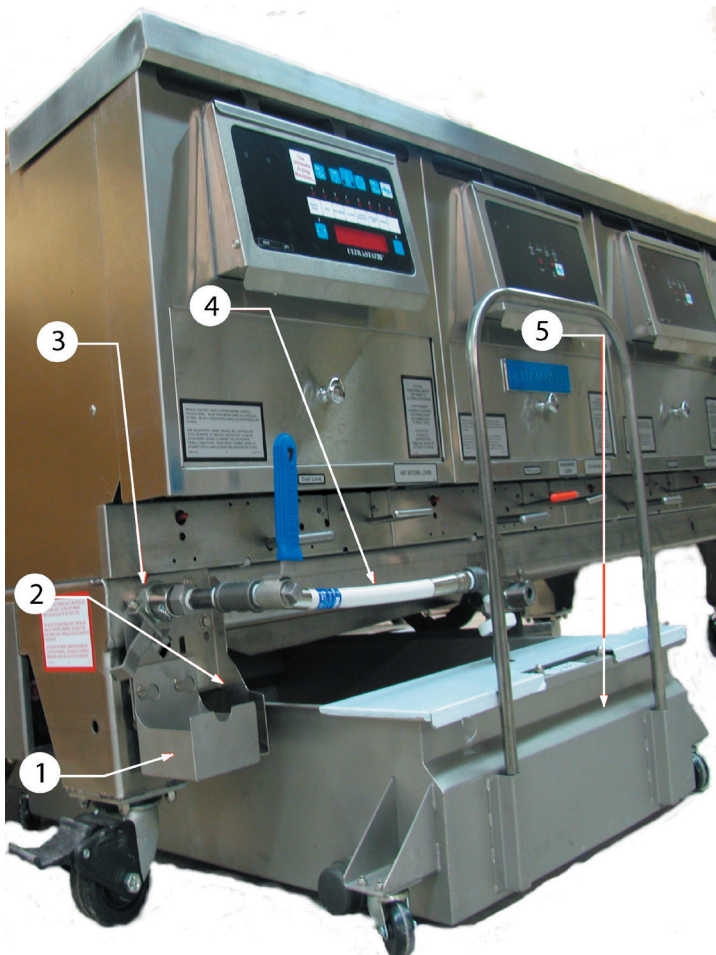
For fryers with “S” style filtration

Fryer Filtration Controls



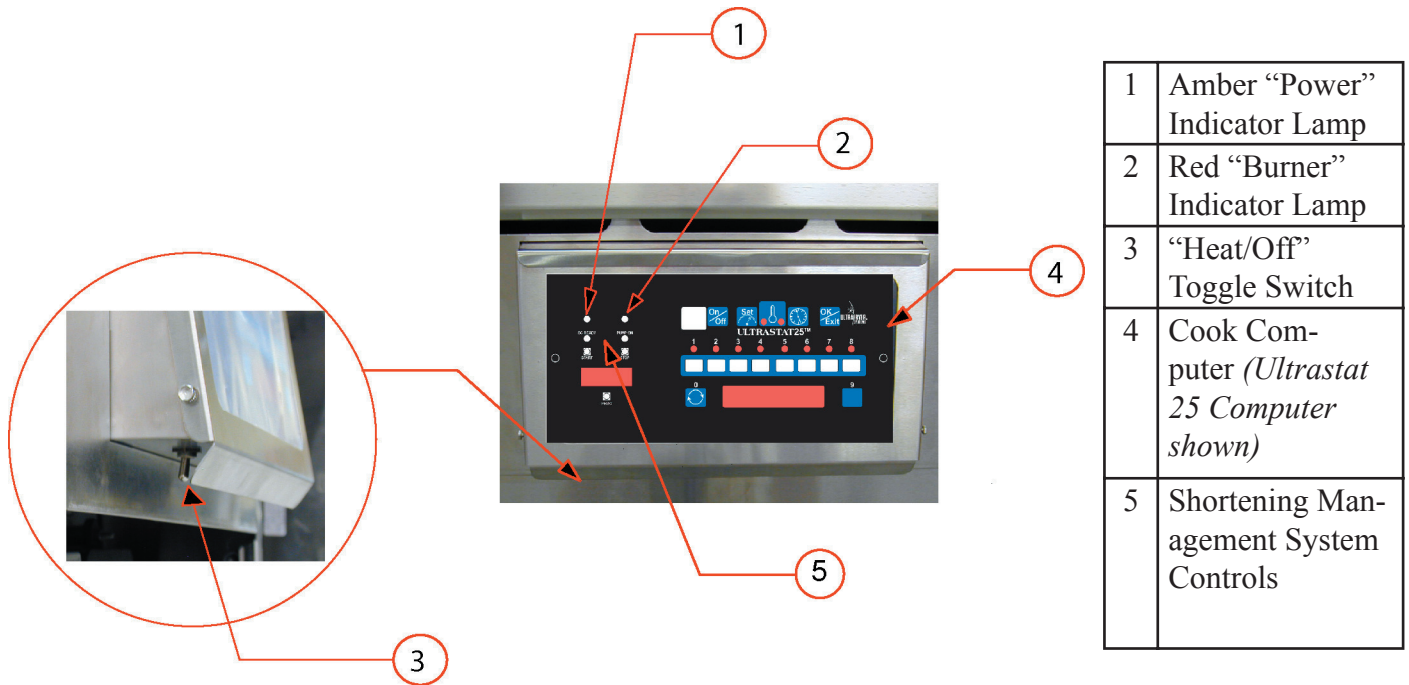
1	Service Access Door
2	Suction Line Hose Connection for Filter Pump (on bulkhead)
3	Shortening Drain Lever (one per vat)
4	Vat Return Lever (one per vat)
5	Wash Wand Connection
6	Red-Handled Lever for Wash Wand (one lever per fryer)

Fryer with Filter Tub and Suction Hose Assembly



1	Grease Cup
2	Filter Tub Guide
3	Suction Line Hose Connection
4	Suction Line Hose Assembly
5	Filter Tub

Cook Computer Control Panel



Effective and safe filtration is accomplished as follows:

1. Turn off the computer on the vat that is to be filtered.
2. Turn the “HEAT / OFF” Switch (labeled “Cook / Filter” on earlier models) on the fryer vat to “OFF” (or to “Filter” on earlier models) and skim the shortening to remove any floating crumbs. Consult company’s operational procedure on the recommended amount of FILTER AGENT in the fryer vat, and then thoroughly stir the filter agent into the shortening using the skimmer.



ATTENTION: Prior to proceeding to the next step, don safety goggles, neoprene-insulated gloves, and an apron.

3. Carefully open the drain valve on the vat to be filtered by turning the **Drain Lever** slightly counterclockwise. When the bottom of the filter tub is covered with about 2” (51 mm) of shortening, OPEN the drain valve and slowly drain shortening to allow the heat mechanism to COOL.
4. When all shortening in the vat has drained into the filter tub, use the **Drain Rod** to stand the wire rack on one side of the vat.
5. Use the drain rod to break up the sediment caked on the inside of the vat and to pull the sediment toward and into the drain valve opening.
6. Use a scraper to remove encrusted material from the sides of the vat and a stopping pad to remove carbon buildup from the top and sides of the heat mechanism.

NOTE: In the event that the wash wand is required, make sure that the **Vat Return Lever** is turned to the “closed” position before activating the Wash Wand. Refer to the “Wash Wand Operation” section for further instructions.

7. Once all shortening and debris are drained, turn on the vat pump by turning the **Vat Return Lever** (previously “pump lever”) counterclockwise. The pump will begin to return shortening into the vat.
8. Once the sediment is removed, replace the wire grill and then turn the **Drain Lever** clockwise to the “closed” position to allow the vat to refill.
9. Once the vat is filled, turn the **Vat Return Pump Lever** clockwise to the “closed” position to turn the pump off.
10. Repeat the above procedure for each vat.

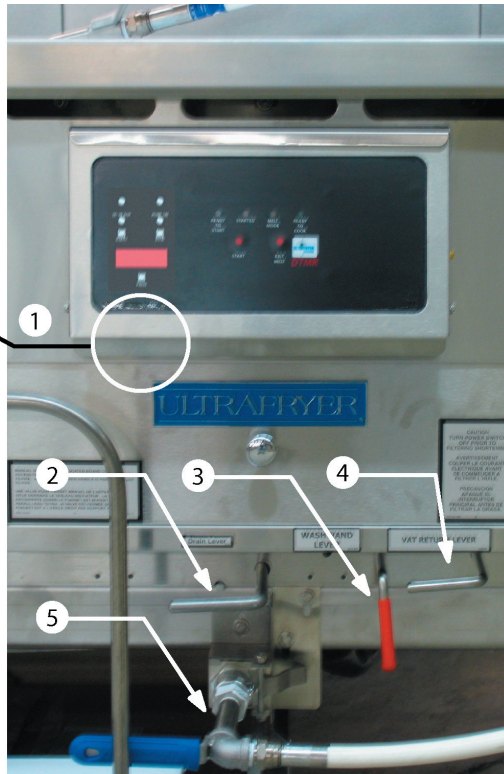
NOTE: If the return flow to the vat is decreased, scrape sediment from the filter screen or pad.



CAUTION: Never use the suction hose or any other device to draw shortening into the pump and fryer plumbing without first going through the filter media (filter screen or filter pad or filter paper). Suspended particles that are not filtered out before entering the pump can damage the pump and cause blockages in the fryer filter plumbing.

Wash Wand Operation

For fryers with “S” style filtration



Wash Wand and Filtration Controls

⚠ Caution: Handles may be HOT!

1	“Heat / Off” Toggle Switch (labeled “Cook / Filter” on older models)	Must be switched to “off” (or to “filter” on older models) during wash wand operation.
2	Drain Lever	Operates the main drain valve, which drains the shortening from the vat to the drain trough to the filter tub.
3	Wash Wand (Red) Handle	(shown in the “on” position) Causes shortening to flow into the Wash Wand. NOTE: The Pump Activation Switch must also be turned on for Wash Wand operation. ⚠ CAUTION: Wash Wand and shortening are HOT!
4	Vat Return Pump Lever	Turns on the pump and returns the oil from the filter tub to the vat.
5	Wash Wand Connection	(shown with Wash Wand installed) NOTE: The Wash Wand must be installed prior to turning the Wash Wand (Red) Handle.

Wash Wand Operation Procedure

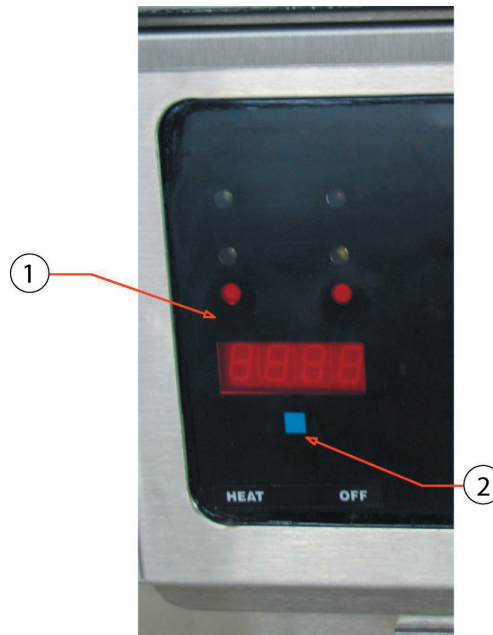
1. Turn off the computer on the vat that is to be filtered.
2. Turn “Heat / Off” toggle switch to “Off” (if using an older model fryer, then switch the “Cook / Filter” toggle to “Filter”). This is the left-hand switch if the controller box has two switches.
3. Open the drain valve on the vat by turning the **drain lever** counterclockwise. Allow shortening to enter the drain trough.
4. Insert the wash wand hose end into the wash wand connection fitting. (This is the fitting that does not have the suction line hose connected to the filter tub.)
5. Place the wash wand hose nozzle into the fryer and hold the nozzle firmly against an inner wall. This will prevent the hose from recoiling upward when the filter pump is turned on.
6. Turn the **wash wand (red) handle** counterclockwise to the “open” position. Push the **left-side red pad** above the timer (see illustration below). Then push the **blue square pad** twice. Shortening will begin to flow into the wash wand.

NOTE: If shortening fails to flow, turn off the timer, turn the wash wand (red) handle to the “closed” position, and ensure that the wash wand connectors are securely seated.

NOTE: If the wash wand handle is closed prior to turning pump on, the pump motor’s thermal reset sensor will trip and disable the motor. Once this happens, it will be necessary to wait for the motor to cool and then to press the “reset” switch on the end of the motor before the motor will be operational again.

NOTE: A drain rod may be required to force sediment through the drain valve.

Timer buttons for wash wand procedure	
1	Left-side red pad
2	Blue square pad



7. Starting at the rear of the vat, use the **wash wand** to rinse sediment off the heat exchanger and the sides of the vat. Wash the sediment towards the drain at the front of the vat.
8. Once sediment is removed, turn the **drain lever** and the **wash wand (red) lever** clockwise to the “closed” position. Then turn the **vat return pump lever** counterclockwise to the “open” position. This will activate the pump and allow the vat to refill.
9. When the vat is filled, turn the **vat return pump lever** clockwise to the “closed” position. This will stop the pump motor.

⚠ CAUTION: Always point the wash wand towards the inner side wall of the vat and away from yourself and co-workers.

10. Turn the **wash wand (red) lever** clockwise to the “closed” position.
11. Disconnect the wash wand from the wash wand connection fitting.

NOTE: When disconnected, let oil in the wash wand hose drain back into the filter tub.

12. Repeat the above steps for each vat.

NOTE: If the return flow to the vat is decreased, scrape sediment from the filter screen or pad.