

OWNERS MANUAL
INSTALLATION, OPERATION, & MAINTENANCE INSTRUCTIONS



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BUILT-IN FILTER/FRYER SYSTEM

NOTE: This is an addendum for built-in filter when assembled in a line-up with Fryer(s). Refer to corresponding Fryer manual for Fryer installation, operation, and maintenance instructions.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE

IMPORTANT

Installing, Operating and Service Personnel:

Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes. Operation of the equipment should be performed by qualified or authorized personnel who have read this manual and are familiar with the function of the equipment. Service of the equipment should be performed by qualified personnel who are knowledgeable with Imperial Ranges.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected & crated carefully by skilled personnel before leaving factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

1. Visible loss or damage: Note on freight bill or express delivery and have signed by person making delivery.
2. File claim for damages immediately: Regardless of extent of damages.

Concealed loss or damage: If damage is noticed after unpacking, notify transportation company immediately and file "Concealed Damage" claim with them. This should be done within fifteen (15) days from date delivery is made to you. Retain container for inspection

INSTALLATION INSTRUCTIONS:

GENERAL

1. Installation of this equipment should be made by a licensed plumber for gas unites or electrician if electric unit
2. Installation must conform to state and local codes
3. Contact the factory, the factory representative or authorized Service Company to perform maintenance and repairs.

ELECTRICAL CONNECTION

The filter requires a 115v, 60 Hz, 1 PH electrical supply to operate.

WARNING

This appliance is equipped with a 3-prong grounded plug for your protection against shock hazard and should be plugged directly into a properly grounded 3-prong receptacle. Do not cut, remove, or by-pass the grounding prong from the plug.

The electrical service in the building must be equipped with a properly grounded 3-prong receptacle, in accordance with local codes, or in the absence of local codes, with the national electrical code, ANSI/NFPA 70-1987.

Discount power supply before cleaning or serving.

PROCEDURE

The Fryer/filter system is pre-assembled at the factory with the line-up specified. The drain and oil return line are rigidly secured in place.

1. Set the Fryer/filter system in place.
2. Connect gas supply to the common manifold at rear. The gas supply (service) line must be the same size (1 ¼") or greater than the inlet line of the appliance. Sealant on all pipe joints must be resistive to LP gas.
3. Connect the electric plug from the filter to power supply.

FLEXIBLE COUPLINGS, CONNECTORS AND CASTERS

If the unit is to be installed with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy-duty, AGA design-certified commercial flexible connector of at least ¾" NPT (with suitable strain reliefs). The flexible connector must comply with the standard for Connectors for Movable Gas Appliances, ANSI Z21.69 and addendum Z21.69a (or latest edition) and a quick-disconnect device that complies with the standard for quick-disconnect devices for use with Gas Fuel should comply with ANSI Z21.41 and addendum Z21.4a (or latest edition). If disconnection of the restraint is necessary, make sure to reconnect restraint after the appliance has been returned to its originally installed position. Domestic gas or water connectors are not suitable!

Restraining device may be attached to the back frame/panel of the unit.

Locking front casters are provided to limit the movement of the appliance without depending on the connector or associated piping.

OPERATION INSTRUCTIONS

Refer to Fryer manual for Fryer operation.

The draining and filtering operation must be performed very carefully to avoid the possibility of burn from careless handling.

PREPARATION FOR USE

Remove all loose parts from the filter pan assembly. Was all parts, including filter pan, with hot soapy water or washing soda, rinse thoroughly and drain. Wipe dry.

FILTER PAN ASSEMBLY (With filter paper)

1. Set filter pan screen (cross bars up) on bottom of filter pan
2. Set filter paper evenly over the screen
3. Place the hold down ring over the filter paper. Push down between the screen and filter pan wall. The paper will wrap around the ring
4. Hang the crumb basket under the lid and place lid on filter cart
5. Slide cart under fryer and connect quick disconnect fittings together.

OPERATION

CAUTION

Filter oil from one fryer at a time. Draining two fryers into the pan at a time will cause overflow causing hazardous situation.

DRAINING OIL

1. Rotate the drain valve handle of the Fryer to be filtered, ¼ turn so the handle is vertical.
2. Wait till oil/shortening is completely drained.
3. If it is necessary to wash the debris in the fry tank, keep the drain valve open and pump oil back, 10 to 15 seconds, into the fry tank through return line or using a wash down hose.
4. Close the drain valve by rotating ¼ turn so the handle is horizontal.

FILTERING AND RETURNING OIL

1. After draining oil from above steps select the vessel to return the oil to and pull the associated return handle for that vessel which will turn on the return pump and open the valve.
2. When oil starts to bubble in fryer, allow it to continue for a few seconds before pressing in on the return handle.

MAINTANENCE INSTRUCTIONS – For continued performance efficiency and longevity of your filter, it is essential to carry out a good maintenance program.

CHANGING FILTER PAPER

Change filter paper as frequently as necessary. When the paper become dark or is scuffed, it is time to change.

Exhibit caution when replacing paper. Make sure that any debris or sediment does not get into the return line opening at the bottom of the pan.

NOTE: To prolong the life of the paper, periodically remove debris/sediments accumulated on the paper. Reorder filter paper, quantity of 100 sheets, PN: 28209 directly from factory.

DAILY

1. Filter the liquid oil/shortening at the end of the day, replace if necessary. If fryer is under heavy use, filter as often as necessary.
2. After filtering, scrape the inside walls of the filter pan to remove debris.
3. Remove and wash filter pan and all loose parts thoroughly.
4. Wipe dry and re-assemble.

WEEKLY

1. Check the drain and return line for leaks or residual debris. Tighten fittings if leak is detected. Clean the debris in the line(s).
2. Thoroughly clean the area around and inside the filter cabinet.
3. Wash the pan with hot soapy water. Scrub the insides with brush and rinse thoroughly.
4. Wipe dry with soft towels and re-assemble.

CAUTION: **DO NOT** pump water to clean the system. This will not only void warranty, but also may cause the pump to fail, as it is designed to pump **OIL** only.

STAINLESS STEEL

All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day. **DO NOT USE** steel wool, abrasive cloths, cleansers or powders to clean stainless surfaces! If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. **DO NOT USE** a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are almost impossible to remove.