

OPERATION OF THE CORDLESS FILTER MACHINE



WARNING

- ALWAYS TURN THE DEEP FRYER OFF BEFORE USING THE FILTER MACHINE, AS
 IT WILL VERY QUICKLY REACH FLASHPOINT.
- ALWAYS USE PPE's WHEN USING THE FILTER MACHINE

Preparation of Deep Fryer

1. Turn off fryer and allow oil to cool. For safe working practice the fryer should only be filtered with the oil temperature between 120° - 150° C.

Preparation of Cordless Filter Machine

1. Ensure filter bag is correctly fitted to the filter frame. Ensuring all metal domes are fastened around the frame. (Never place a metal sieve or metal utensils in the filter bag while filtering as this will damage the material)

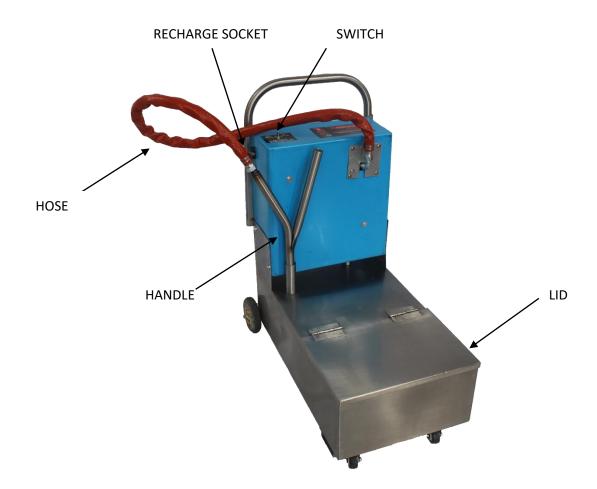


- 2. Open the lid of the Cordless Filter Machine and place the filter over the opening.
- 3. Open the fryer door and move the Cordless Filter Machine into place with the fryer drain valve positioned over the filter bag.
- 4. Ensure you are wearing correct PPE's for working with hot oil.
- 5. Once in the correct position slowly open the valve on the fryer and drain fryer contents into the Filter Machine. (When the filter bag starts fill up with crumb rock the frame from side to side to allow the oil to pass through)
- 6. Once empty, place the hose into the fryer, positioning the nozzle down and turn on the Cordless Filter Machine to PUMP OUT and SLOW if you have the 2 switches or just OUT if you have 1 switch.
- 7. Whilst valve is still open wash down the inside of the deep fryer with the oil. (Do not pull on the hose harshly)
- 8. Once all the particles have been removed, turn OFF the Cordless Filter Machine.
- 9. Close the valve on the deep fryer, turn the machine onto PUMP OUT and FAST if you have 2 switches or just OUT if you have 1 switch and refill the deep fryer.



NOTE – Never use the Cordless Filter Machine to suck up dirty oil out of the deep fryer. This will cause the pump to block as you are sucking up crumb matter, always empty deep fryer via the drain valve.

- 10. Once all the filtered oil is pumped back into the deep fryer turn the machine OFF. Carefully holding the hose by its handle, point it straight up in the air and turn on IN for 3 sec and then return it to its storage position.
- 11. You can now move the Cordless Filter Machine clear from the fryer and close the fryer door.
- 12. Remove the filter bag from the Cordless Filter Machine and clean it by discarding sediment contents into a bin and washing the filter bag with hot water, this should be done after every use of the Cordless Filter Machine.
- 13. You can now top up the fryer according to the "Operation of Poly Trolley"
- 14. Always recharge the Cordless Filter Machine after use.





REMOVING OLD OIL FROM DEEP FRYER

- 1. Ensure you are wearing correct PPE's for working with hot oil.
- 2. Empty the oil from the fryer according to "Operation of Cordless Filter Machine".
- 3. Once all the oil has been drained into the Cordless Filter Machine, and the fryer has been cleaned close the valve.
- 4. Remove the filter bag from the Cordless Filter Machine and close the lid down.
- 5. Clean the filter bag.
- 6. Wheel the Cordless Filter Machine to the hot collection unit, stick the hose nozzle into the hot collection unit and turn the machine on PUMP OUT and FAST if you have a 2 switch Cordless Filter Machine or just OUT if you have a 1 switch Cordless Filter Machine.
- 7. NEVER leave the Cordless Filter Machine unattended when ON.
- 8. Once all collected oil has been pumped into the Hot Collection Unit carefully return hose to storage position and ensure screw on cap is securely fastened on hot collection unit.





CLEANING

EXTERIOR

It is recommended to clean the exterior of the Cordless Filter Machine regularly with hot water and detergent to ensure it remains hygienic.

INTERIOR

As clean filtered oil is processed inside of the Cordless Filter Machine it is very important to never run a water/detergent solution or hot water through it. This will lead to oil breaking down when it comes into contact with the moisture and detergent residue inside the filter machine.

If it is required to clean the inside tank of the Cordless Filter Machine this can be done with paper towel.

FILTER BAG

The filter bag should be cleaned after every use this includes discarding the sediment contents into a bin and washing the filter bag with hot water only. Always allow the filter bag to completely dry before using it again.

Once you have cleaned the filter bag; hang up to dry, do not place inside the filter machine.

