



PORTABLE FILTER OPERATING INSTRUCTIONS

A. PREPARING THE PORTABLE FILTER

1. Remove screen from over tubes/element with tongs or a Drain Clean Out Rod (See Figure 1-1).

⚠ CAUTION

SCREEN OVER TUBES/ELEMENTS WILL BE VERY HOT AND SHOULD BE MOVED TO A SAFE PLACE.

2. Heat fryers to 325°F. Stir oil thoroughly until all water is removed and shut fryer off (including pilot light) before filtering (Figure 1-2).

NOTE: Water settles in the cooler oil in the Cold Zone. If the water is not removed, the filter paper absorbs the water preventing the oil from passing through it.

⚠ WARNING OIL IS HOT. USE CARE WHEN FILTERING.

3. Use the spoon and stir oil thoroughly until bubbling stops, resulting in removal of all water (Figure 1-2).

4. Place in clean filter tub (See Figure 1-3):

- 1st: Filter Screen
- 2nd: Filter Paper (new sheet for each fryer)
- 3rd: Hold down ring
- 4th: Secure hold down ring at each corner with "T" rod handles
- 5th: Acidox filter powder (new powder for each fryer)
- 6th: Strainer basket

NOTE: Hold down ring makes a gasket-like seal on filter paper. Filter paper must be placed edge to edge from front to back, overlapping on sides. Filter Paper must be smooth and flat under hold down ring to get a proper seal. Lock the two tension arms into place by pushing down and rotating 90°.

NOTE: One package of Acidox is needed for every 40 lbs. of oil.

5. Completely shut off fryer (main and pilot on gas models or main electrical power on electric models) before proceeding with filtration.

B. FILTRATION

1. Oil being filtered is hot. Use proper protective attire and caution to prevent injury.

2. Plug filter into a suitable electrical power source.

3. Open fryer cabinet door and position portable filter vessel under fryer drain valve. Slowly open drain valve to avoid splashing and permit oil in fryer vessel to drain into filter vessel (Figure 2-1).

4. Direct end of filter wand into fryer vessel and then place filter MELT/OFF/FILTER toggle switch to FILTER position. If oil does not flow through wand and into fryer vessel, position toggle switch to MELT position for ten minutes to melt any oil in filter lines/hoses. Then place toggle switch to FILTER position.

5. For a period not to exceed twenty minutes, direct wand to flush all crumbs and other residue out of fryer vessel and from splashdeck into filter vessel (Figure 2-2). Operating the motor-pump for more than twenty minutes may overheat the motor, tripping the motor internal overload switch. If this occurs, it will be necessary to permit the motor to cool down for five to ten minutes and then press the reset switch at the rear of the motor. The reset switch is accessible through the button plug opening at the right side of the filter.

6. Repeat this procedure as necessary until fryer vessel is completely flushed out. Partially close drain valve to permit fryer vessel to fill above tubes/elements permitting swirling action to rinse down fryer vessel.

7. Close fryer drain valve (See Figure 2-3).

DRAIN CLEAN OUT ROD



Figure 1-1
Remove screen over elements/tubes

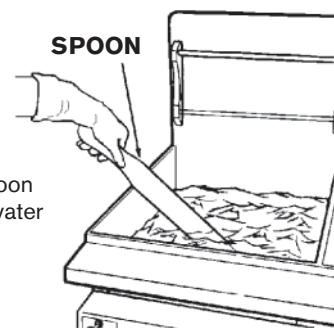
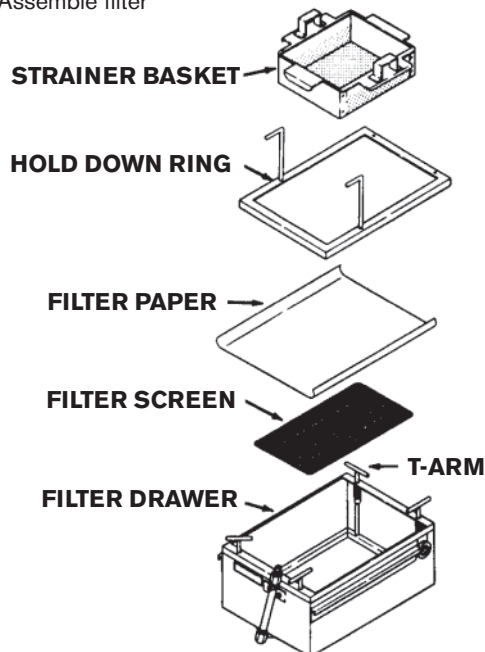


Figure 1-2
Stir with spoon to remove water

Figure 1-3
Assemble filter



8. Clean fryer vessel with non-abrasive scrub pad & Keating Klenzer.

9. Fill fryer with filtered oil by turning on pump and directing end of wand into vessel (See Figure 2-4).

NOTE: Filters with two-way pump - do NOT place wand in cold zone of fryer pot as it may pick up crumbs & other debris and excessively clog filter paper.

10. Operate pump for approximately thirty seconds after filter vessel is empty to clear any residual oil from the filter's lines/hoses. This will prevent blockage resulting from solidified oil during subsequent filtering operations.

⚠ WARNING

FILTER UNIT AND PIPES WILL REMAIN HOT FOLLOWING FILTRATION. ALLOW THE UNIT TO COOL DOWN BEFORE CLEAN-UP. FAILURE TO DO SO MAY RESULT IN SERIOUS INJURY TO THE OPERATOR.

C. CLEAN-UP

1. Turn MELT/OFF/FILTER toggle switch to "OFF" position and disconnect from electrical source.
2. Remove strainer basket and hold down ring for cleaning.
3. Remove and discard filter paper and any residue.
4. Clean filter tub thoroughly.
5. Coat inside of pump with oil if water has been running through it.
6. Place hose so that remaining oil will drain out.
7. Move filter to storage and close fryer cabinet door. Start up fryer in accordance with technical manual provided with fryer.

D. MELTING SOLID SHORTENING

1. Clean filter tub and remove all accessories.
2. Place a cube of shortening in filter tub.
3. Turn fat melter on. (50 lbs. takes 1 hr. to melt)
4. Once shortening is melted fill fryer with oil by turning on pump and directing end of wand into vessel (See Figure 2-4).

⚠ CAUTION

DO NOT ALLOW SHORTENING TO SOLIDIFY IN FILTER AS IT WILL ALSO SOLIDIFY IN PIPES.

⚠ CAUTION

DO NOT TURN ON FAT METER WITHOUT SHORTENING IN TUB.

⚠ WARNING

DO NOT USE TO TRANSPORT HOT OIL. FILTER HAS BEEN DESIGNED TO FILTER OIL INDOORS ONLY.

E. FILTER FAILURE

If filter will not pump, solidified shortening may have plugged pipes. Turn on fat melter for 20 minutes. This will heat filter tub and pipes to free system of solidified shortening. Reset motor before attempting filtering (reset button is located on rear of pump motor.)

⚠ CAUTION

HOT FLUID. DO NOT FILL BEYOND MAXIMUM FILL LINE LOCATED IN THE FRYER VESSEL.

WARRANTY REPAIRS

Keating's 1 year parts & labor warranty begins with the date of installation.

In the event that your filter, under warranty, needs repairs other than routine cleaning, you are requested to contact KEATING OF CHICAGO, INC. (1-800-KEATING) before calling a local service company.

Figure 2-1
Drain fryer

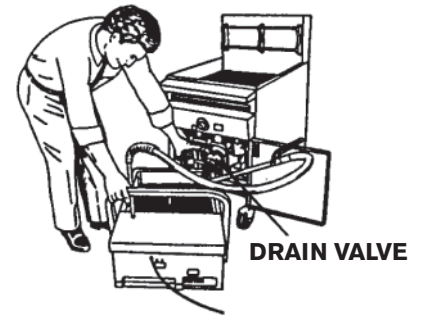


Figure 2-2
Flushing fryer vessel

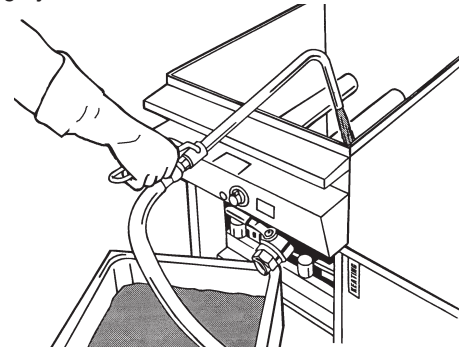


Figure 2-3
Close drain valve

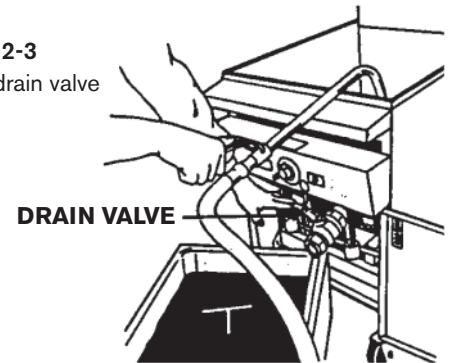
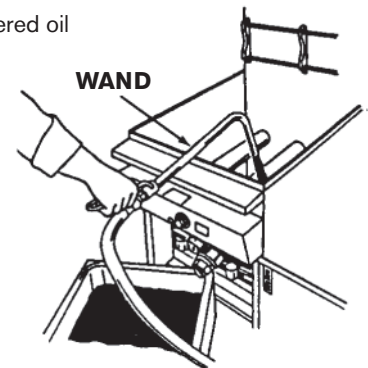


Figure 2-4
Fill fryer with filtered oil



Fill Level Line

