



# How To Use the Portable Filter

## A. Preparation

1. Operator should be outfitted with the proper protective gear.
  - a. Goggles or face shield.
  - b. Gloves, apron, footwear (oil and heat resistant).
2. Heat oil in fryer to between 250°F to 350°F.
3. Remove screen over tubes/elements with tongs.
4. Stir oil thoroughly (with wooden paddle) until all water is removed and shut fryer off (including pilot) before filtering.

**WARNING: OIL IS HOT. USE CARE WHEN FILTERING.**

5. Prepare filter tub.
  - a. Insert filter screen.
  - b. Insert filter paper on top of screen (use new sheet for each fryer to be filtered).
  - c. Insert hold down ring.
  - d. Add Acidox powder on top of paper.
  - e. Insert strainer basket into filter tub.

**NOTE:** For proper filtration, paper must be fitted neatly and sealed with hold down ring to bottom of filter.

**NOTE:** One package of Acidox for 40 lbs. of hot fat.

## B. Filtration

1. Place filter tub under fryer drain. Open main valve and drain the hot oil flow into filter vessel. (See Figure 1)
2. Turn on pump and flush down the sides and bottom of the fryer into filter to clean out all food and burned particles. (See Figure 2)
3. Clean fryer vessel with non-abrasive scrub pad and Keating Klenzer (rinse with hot oil from filter).
4. When fry pot is clean, drain and pump nutroilrated oil thru the filter and back into the fryer. (See Figure 3 & 4)

## C. Clean-Up

**CAUTION: FILTER PARTS WILL REMAIN HOT FOR 15 MINUTES, ALLOW TO COOL BEFORE CLEAN UP.**

Always prepare your Nutroilator for use for the next period by removing the old filter paper and debris. Wipe out filter vessel, install a new filter paper and replace the filter ring. Wipe down and cover the equipment.

1. Remove strainer basket and hold down ring (clean thoroughly).
2. Remove and discard old filter paper and debris.
3. Wipe out filter vessel.
4. Hold the hose upright and allow to drain.
5. Replace filter screen.
6. Install new filter paper and replace filter ring.
7. Wipe down and cover the filter.

**CAUTION: IF YOU RUN WATER THROUGH THE FILTER DURING CLEANING YOU MUST RUN SOME OIL THROUGH THE PUMP TO COAT THE MOVING PARTS.**

Fig. 1

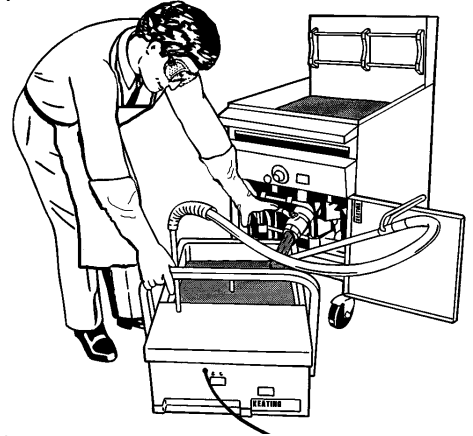


Fig. 2

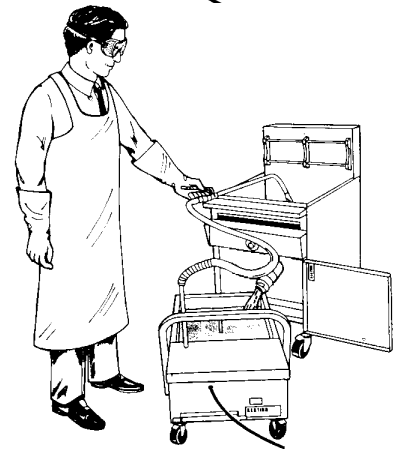


Fig. 3

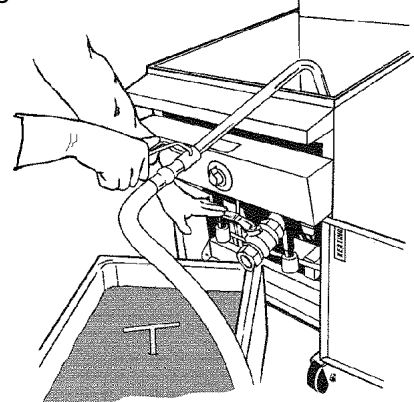


Fig. 4

