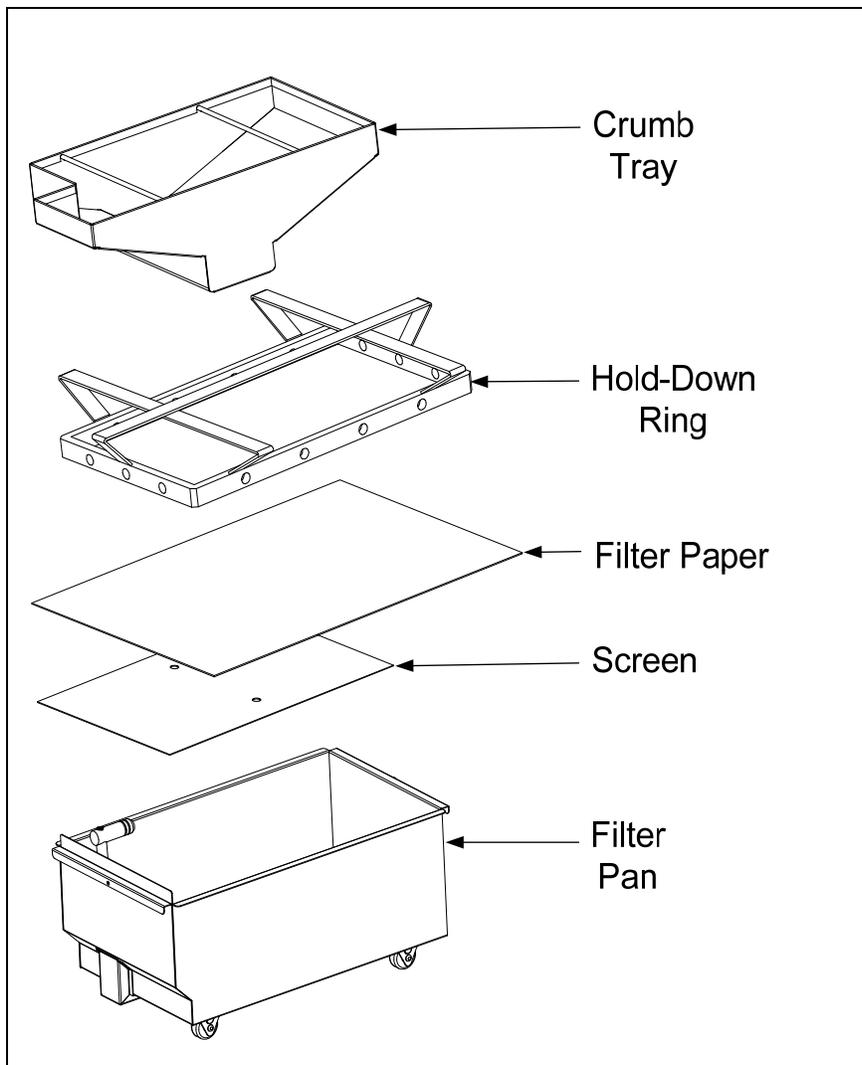


Store Instructions

Assembling the Filter Pan

The illustration below shows the order to assemble the filter pan components.

1. Place the metal filter screen in the center of the bottom of the pan, then lay a sheet of filter paper on top of the screen, overlapping on all sides. If using a filter pad, ensure the rough side of the pad is up and lay the pad over the screen, making sure that the pad is in between the embossed ridges of the filter pan.
2. Position the hold-down ring over the filter paper and lower the ring into the pan, allowing the paper to rest on the sides of the filter pan.
3. When the hold-down ring is in position, if using filter paper, sprinkle one packet of filter powder evenly over the paper.
4. Replace the crumb tray in the filter pan, then push the filter pan into the fryer, positioning it under the drain.



Cleaning the Pre-Filter

The pre-filter requires regular maintenance. Every 90 days, or more frequently if the flow of oil slows, remove the cap and clean the attached screen.



Wear protective gloves when removing the pre-filter. The filter may be hot and cause severe burns.



DO NOT remove the pre-filter cap when a filter cycle is under way. DO NOT operate the filter system with the cap removed. Wear protective gloves when handling the cap. The metal and the exposed oil are hot.

1. **Wearing protective gloves**, use the **supplied wrench** to remove the cap from the pre-filter (Figure 1).
2. Use a small brush to clear debris from the attached screen (Figure 2).
3. Clean under a water tap and thoroughly dry.
4. Return the cap to the pre-filter housing and tighten with the **attached wrench**, ensuring the pre-filter is tight. **If the cap is not tight, air will leak around the pre-filter and slow the return of oil and may create filter errors.**



Figure 1



Figure 2