

Using a Dean Portable Filter

1 Heat oil to operating temperature before filtering.

2 Prepare the filter:

- Disassemble and clean the filter pan.
- Ensure that all parts are completely dry.
- Reassemble the pan in the following order:

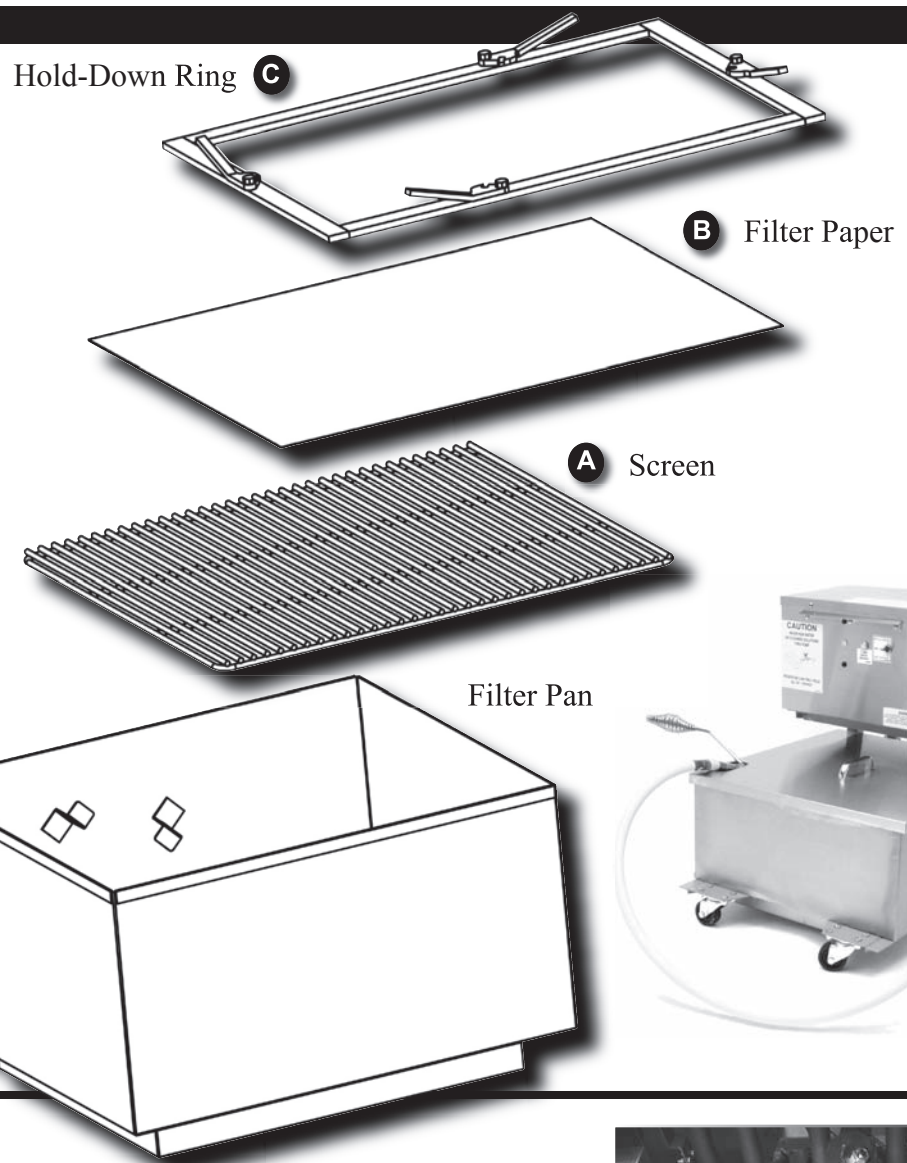
A Screen

B Filter Paper

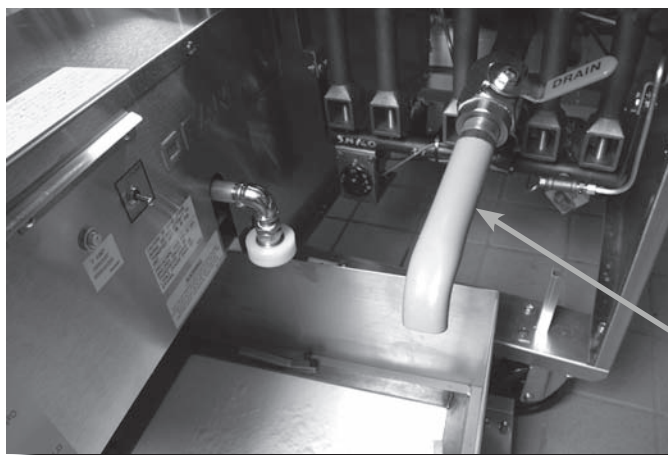
C Hold-Down Ring

Position filter paper on the screen and lock it down with the hold-down ring. Apply a layer of filter powder to the paper.

The filter pan assembly must be completely dry. Mixing hot oil and water may cause injury.



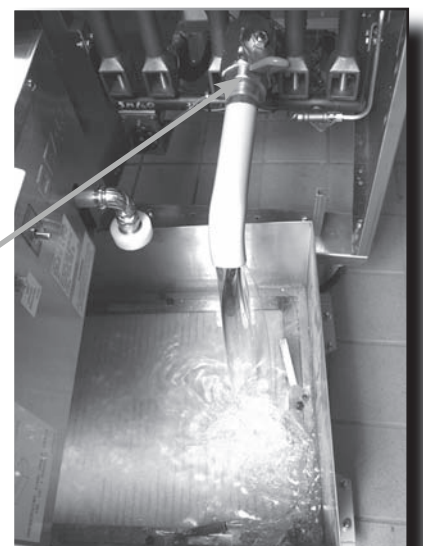
3 Skim all large debris from the frypot.



4 Attach the drain extension to the drain valve.

5 Turn fryer OFF, position the filter under the drain extension, and lock the brakes on the rear casters.

6 Slowly, open the drain valve, allowing the oil to flow out.



7 Place the end of the wand in the frypot. **Do not let go of the wand during filtering.**

Move the switch on the front of the portable filter into the ON position. Oil will flow from the filter pan through the hose and wand, into the frypot, and out the drain to the filter pan. Allow the oil to circulate in this manner for five minutes. Use the flow from the wand to rinse debris from the wall of the frypot.



8 After five minutes, turn off the filter pump and close the drain valve. With the filter hose and wand still in the frypot, turn the pump ON and allow the flowing oil to fill the frypot.

Do not let go of the wand during filtering.

9 When the filter pump begins to sputter, move the power switch to the OFF position and remove the wand from the frypot.