



UNITOP II ELECTRIC FRYER STANDARD / TRIPLE FILTRATION SYSTEMS

Operating Manual



302 Spencer Lane • P.O. Box 5369

San Antonio, Texas 78201

(800) 525-8130 • (210) 731-5000 • Fax: (210) 731-5099

www.ultrafryer.com

30A076

PREFACE

This Manual was written and published by the Engineering Department, Ultrafryer Systems for use by store personnel who will operate and maintain a “Standard” or a “Triple” Filtration system used on a Uni-Top II Cold Zone Electric Fryer.

**ENGINEERING DEPARTMENT
ULTRAFRYER SYSTEMS
302 SPENCER LANE
SAN ANTONIO, TX 78201**

TABLE OF CONTENTS

GENERAL INFORMATION	PAGE
Warranty	2
Safety	3
Description / Specifications	3
INITIAL CLEANING , DISASSEMBLY AND REASSEMBLY	
Initial Cleaning	6
Disassembly	6
Reassembly	7
PREVENTATIVE MAINTENANCE AND TROUBLESHOOTING	
Preventative Maintenance	9
Troubleshooting	9
STANDARD AND TRIPLE FILTRATION SYSTEM OPERATION	
General	11
Filtering Shortening	11
Shortening Disposal	12
Fryer Boil-Out	13
CLEANING	
General	15
SERVICE AND PARTS	
Technical Assistance	20
Ordering Information	20
Parts Identification	20

GENERAL INFORMATION

A. WARRANTY

**Ultrafryer Systems, INC.
Portable Filter Machine Warranty**

Ultrafryer Systems, INC. warrants to the original purchaser of the PORTABLE FILTER MACHINE sold within the United States, it's territories and Canada, that the machine will be free of defects in material and workmanship for the period listed below:

PARTS WARRANTY – Parts are covered for a period of one (1) year from the initial start up date. Ultrafryer Systems, INC. reserves the right to charge for certain parts that exceed the price of \$100.00 until the defective part is returned to Ultrafryer Systems, INC., attention WARRANTY DEPARTMENT. After inspection, a determination will be made whether the claims the result of defect in materials or workmanship. If the defect is the result of neglect or abuse credit will not be issued. All parts are to be shipped back **PREPAID BY THE CUSTOMER**.

FILTER HOSES – FILTER HOSES ARE COVERED FOR 90 DAYS from the initial start up date.

INSTANT POLISH PAD – (Magnesol) This component part is proprietary to the O.E.m. and therefore Ultrafryer Systems, INC. does not warranty any part of the filter pad system that come with a PORTABLE FILTER MACHINE.

PROCESSING WARRANTY CLAIMS – The equipment owner must promptly notify Ultrafryer Systems, INC. Warranty Department of any alleged defects by calling 800-525-8130. After such notice, the Warranty Department will perform its obligation under this warranty within a commercially reasonable period of time. If alleged defects develop after normal business hours, on weekends, or holidays the owner must call the Warranty Department at the above number. This number is monitored 24 hours a day and 7 days a week. Ultrafryer Systems, INC. will notify an AUTHORIZED service agent to make repairs during normal working hours and if necessary, after normal working hours. Payment for any repairs done without AUTHORIZATION from Ultrafryer Systems, INC. Warranty Department may become the responsibility of the owner of the equipment.

NON WARRANTY COVERAGE – This warranty does not include coverage for any consequential cost of damages including, but not limited to, any loss in store sales, spoiled food products, transportation, duty or custom cost. This does not cover original installation and adjustments such as leveling and electrical connections. This warranty does not cover travel over 100 miles or 2 hours drive time from the location of the PORTABLE FILTER MACHINE, or overtime or unauthorized repairs or installation, damage in shipment, and normal maintenance. This warranty does not cover the cost to UNCLOG FILTER LINES, CLEAN THE FILTER SCREEN, or repair any unit used for purposes other than to pump LIQUID SHORTENING from the tub to the fryer vats.

Ultrafryer Systems, INC. reserves the right to void any component warranty on the PORTABLE FILTER MACHINE that is stored for more than 6 (six) months after shipment from Ultrafryer Systems, INC and not put into service.

LABOR COVERAGE- The cost for labor to replace parts or service the PORTABLE FILTER MACHINE is covered for a period of 1 (one) year from the initial start up date. The Warranty Department must be promptly notified prior to summoning of any service organization during the first year of operation.

DISCLAIMER OF WARRANTY

Other than as stated herein Ultrafryer Systems, INC. makes no warranty of any kind, express or implied, including but not limited to any warranty merchantability of fitness for a particular purpose, including trade usage. Ultrafryer Systems, INC. sole obligation, and purchaser's sole remedy, under this warranty is repair or replacement, at the discretion of Ultrafryer Systems, INC. of any part or component that proves to be defective in materials or workmanship. In no event shall Ultrafryer Systems, INC. be liable for consequential, incidental, or special loss or damages arising from the use of, or inability to use, the PORTABLE FILTER MACHINE. There are no other documents or oral statements for which Ultrafryer Systems, INC. will be responsible.

B. SAFETY

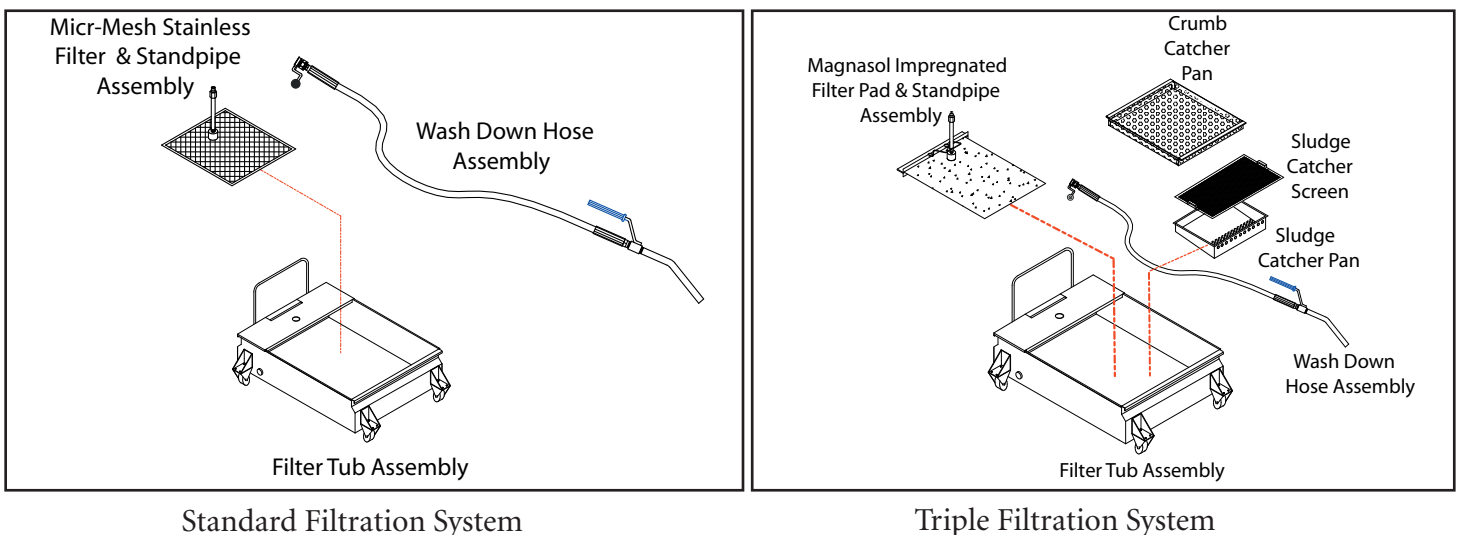
The major safety concern associated with the Ultrafryer Systems Standard or Triple Filtration system is burns from HOT shortening. In order to prevent serious burns, good housekeeping habits are required. The floor in front of and the surrounding area around the fryer should be kept clean and dry. To provide proper safety, observe the following safety precautions:

CAUTION: THE UNITOP II COLD ZONE ELECTRIC FRYER IS NOT EQUIPPED WITH A DRAIN VALVE LEVER “SAFETY SWITCH”! IF THE FRYMASTER COMPUTER ON/OFF SWITCH IS LEFT “ON” WHILE DRAINING SHORTENING, A VAT FIRE “WILL” OCCUR. PRIOR TO PLACING THE DRAIN VALVE LEVER TO THE “OPEN” POSITION, TURN THE APPLICABLE FRYMASTER COMPUTER TO THE “OFF” POSITION.

1. Always use extreme **CAUTION** when working around **HOT** shortening.
2. **NEVER** move a Filtration System filled with **HOT** shortening.
3. **OSHA** Regulations require oil-proof insulated gloves, safety goggles and an apron be worn while using the Filtration System.
4. **NEVER** point the Wash Down Hose Nozzle anywhere other than the inside of a fryer vat or shortening disposal container while operating the Filtration System.
5. **DO NOT** attempt to move a Filtration System by pulling on the **Wash Down Hose**.
6. **ALWAYS** ensure that the Wash Down Hose Nozzle connection is **SECURE** before beginning filtering operation.
7. **DO NOT** turn the filter valve lever to the ON position unless the Wash Down Hose Nozzle **HAS BEEN** inserted in a fryer vat or disposal container.
8. **Do** check the Wash Down and Suction hose for **CRACKS, KINKS, BULGES, or SOFT SPOTS** prior to operating a Filtration System.
9. **NEVER** attempt to repair a defective Suction line or Wash Down hose. Replacement hoses with **SECURE** fittings are Available through normal supply channels.
10. **ALWAYS** store hoses upright, hanging from one end, to prevent congealed shortening from forming in the hose.

C. DESCRIPTION/SPECIFICATIONS

1. **DESCRIPTION** - The Standard and Triple Filtration systems are constructed from 12,14,16 and 18 gauge type 304 stainless steel with a #3 polished finish; and they are manufactured to National Sanitation Foundation (NSF) standards. The Standard Filtration system consists of a; **Filter Tub Assembly, Micro-Mesh Stainless Filter Screen, Standpipe, Suction Line Hose** and **Wash Down Hose Assembly**. The Triple Filtration system assembly consists of a; **Filter Tub Assembly, Magnepad Magnesol Impregnated Filter Assembly, Standpipe, Suction Line Hose Assembly, Wash Down Hose Assembly, Crumb Catcher Pan and Sludge Catcher Pan & Screen** as shown below. Both Filtration Systems can be easily disassembled, cleaned and reassembled without the use of tools.



Standard Filtration System

Triple Filtration System

2. SPECIFICATIONS - Two slightly different Standard Filtration systems have been provided with the UniTop II Electric fryer first equipped with a built-in filter system. The MAJOR difference of these systems is the FILTER TUB. The latest filter tub is designed to be used with FILTER TUB GUIDES beneath the fryer and is two (2) “ (51mm) longer than the previous filter tub. However, either filter tub can accommodate the Magnepad, Magnesol Impregnated Filter, crumb catcher pan, sludge catcher screen and sludge catcher pan.

a. Filter tub inside dimensions and shortening capacity

<u>PREVIOUS MODEL TUB</u>		<u>LATEST MODEL TUB</u>
Depth -	71/2” (191mm)	71/2” (191mm)
Width -	24” (610mm)	24” (610mm)
Length -	32” (813mm)	34” (864mm)
Shortening Capacity - 150 Pounds (75kg)		160 Pounds (80kg)

b. Triple filtration system components outside dimensions

	CRUMB CATCHER PAN	SLUDGE CATCHER PAN	SLUDGE CATCHER SCREEN	MAGNEPAD MAGNESOL FILTER
DEPTH	2 5/8” (28mm)	3” (76mm)	1/4” (6mm)	3/8” (9mm)
WIDTH	21 3/8” (543mm)	23 1/2” (597mm)	22 7/8” (581mm)	19 1/2” (495mm)
LENGTH	24 1/2” (622mm)	24” (610mm)	23 1/4” (591mm)	23” (584mm)

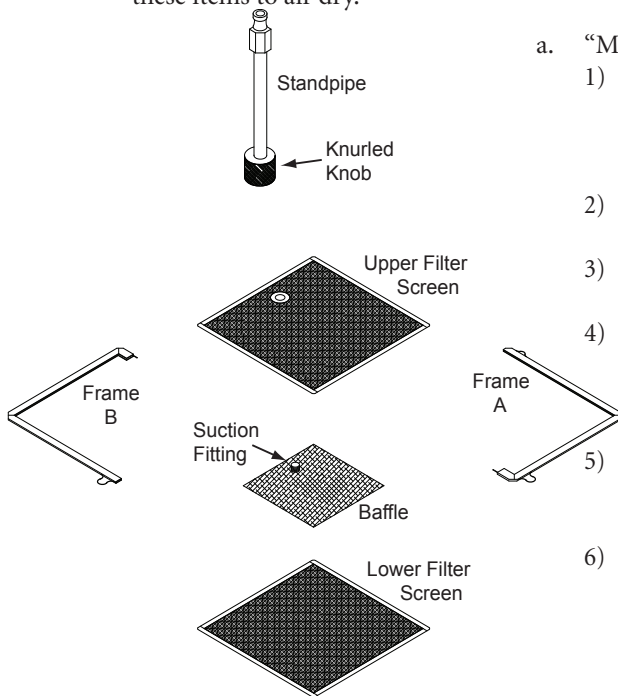
INITIAL CLEANING, DISASSEMBLY, REASSEMBLY

A. INITIAL CLEANING - Both Filtration systems and their components should be **THOROUGHLY** washed with **HOT** sanitizer solution to remove any film, dust or debris and wiped dry **PRIOR** to placing a system into operation.

1. Filtration System Disassembly

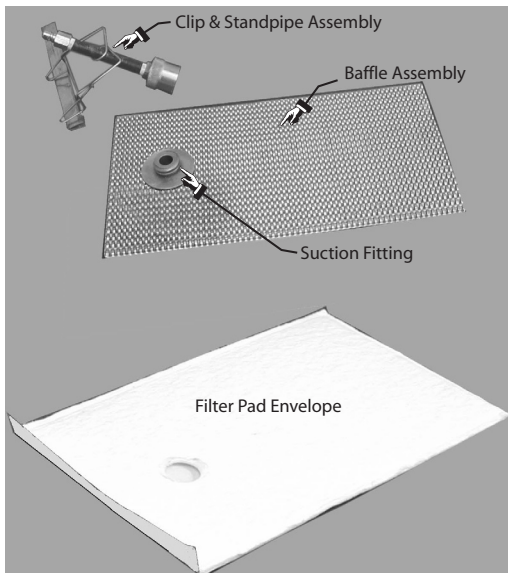
- a. Standard Filtration System - Remove the major components in the following sequence; Filter Tub **Handle, Cover, Wash Down Hose** and **Micro-Mesh Stainless Steel Filter**.
- b. Triple Filtration System - Remove the major components in the following sequence; **Crumb Catcher Pan, Sludge Catcher Screen, Sludge Catcher Pan, Filter Tub Handle, Cover, Wash Down Hose** and **Magnepad Filter**.

2. **THOROUGHLY** clean the major components listed above **EXCEPT** the Filters with **HOT** sanitizer solution and allow these items to air dry.



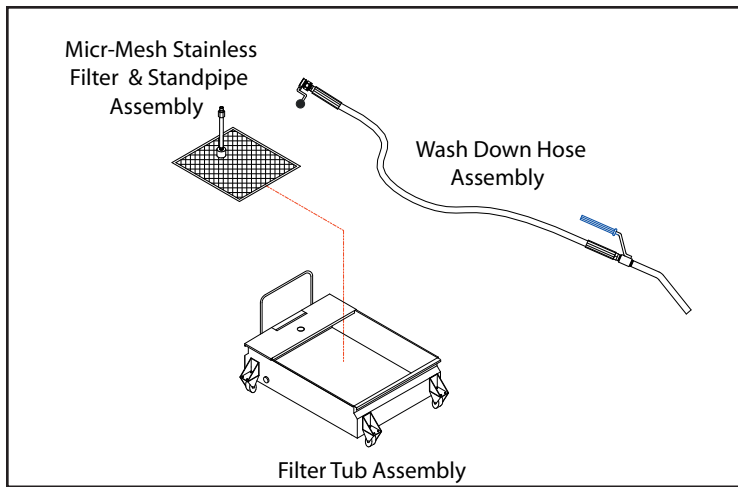
a. "Micro-Mesh" Stainless Steel Filter Screen

- 1) Remove the **STANDPIPE** from the **FILTER SCREEN** assembly, grasp the **FINGER LOOP** on **FRAME A** and adjacent **FINGER LOOP** on **FRAME B**, **EVENLY** pull the frames apart; then **HINGE** **FRAME A** to remove it from the **FILTER SCREENS FIRST**.
- 2) Grasp the **FINGER LOOP** on the straight side of **FRAME B**; then **HINGE** it to remove **FRAME B** from the **FILTER SCREENS**.
- 3) Separate the **UPPER FILTER SCREEN** and **BAFFLE** from the **LOWER FILTER SCREEN**.
- 4) **CAREFULLY** clean the two frames, screens and baffle in the 3 compartment sink with hot water and allow these items to air dry. **DO NOT USE SOAP**. If necessary the channels in each frame can be cleaned with the edge of a scotch-brite pad.
- 5) Insert the **SUCTION FITTING** on the **BAFFLE** in the hole of the **UPPER FILTER SCREEN**; then place these items on top of the **LOWER FILTER SCREEN**.
- 6) **ENSURE** all sides of the **FILTER SCREEN** assembly are aligned, place the **PIN** end of **FRAME A** on the **FILTER SCREENS**, place the **CHANNEL** on the frame adjacent to the **PIN** end over the **FILTER SCREENS**; then **HINGE** the frame so the edge of the **FILTER SCREENS** are inserted in the other **CHANNEL** of **FRAME A**.
- 7) Place the **PIN** end of **FRAME B** on the **FILTER SCREENS** so the **PIN** is seated in the **CHANNEL** of **FRAME A** near the **FINGER LOOP**, place the **CHANNEL** on the frame adjacent to the **PIN** end over the edge of the **FILTER SCREENS**; then **HINGE** the frame so the edge of the **FILTER SCREENS** are inserted in the other **CHANNEL** of **FRAME B** and the **PIN** of **FRAME A** is seated in the **CHANNEL** of **FRAME B**.
- 8) Adjust **FRAME A** and **B** so both **PINS** are properly seated in the **CHANNEL** of the opposite frame; then **CAREFULLY** connect the **KNURL KNOB** on the **STANDPIPE** to the **SUCTION FITTING** on the **FILTER SCREEN** assembly. **DO NOT OVERTIGHTEN!**

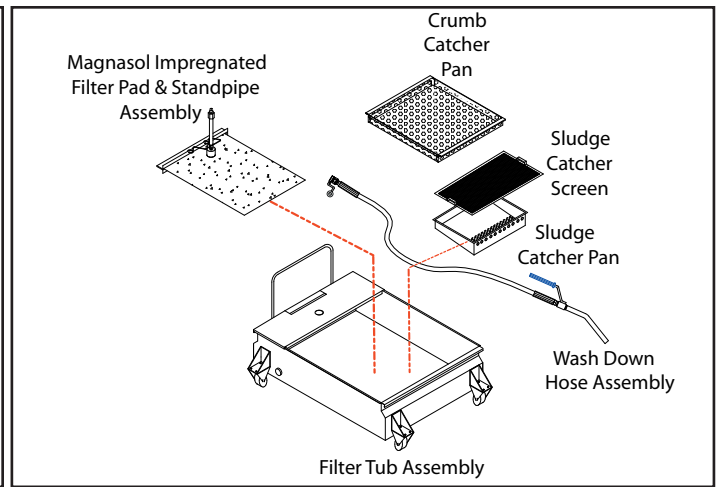


b. "Magnepad Envelope" Filter

- 1) Remove and discard the Filter Pad Envelope, **CAREFULLY** clean the Baffle Assembly and Clip/ Standpipe Assembly in the 3 compartment sink with **HOT** water and allow these items to air dry. **DO NOT USE SOAP!!** Reassemble the Magnepad Envelope Filter using a **NEW** Filter Pad Envelope as follows:
 - a) Insert the **BAFFLE** into the **FILTER PAD ENVELOPE**, when inserted properly the **SUCTION FITTING** will protrude through the hole in the pad.
 - b) Fold the **FLAP** over (in the direction of the hole), securing the Baffle inside the **FILTER PAD ENVELOPE**.
 - c) **CAREFULLY**, align the **CLIP & STANDPIPE ASSEMBLY** so that the **CLIP** can secure the **FLAP** on the Envelope and the **STANDPIPE** will align over the **SUCTION FITTING** protruding through the Envelope.
 - d) Tighten the Knurled **NUT** on the **STANDPIPE** on the **SUCTION FITTING** protruding through the Envelope.



Standard Filtration System



Triple Filtration System

3. Filtration System Reassembly

- a. Standard Filtration System - Replace the major components in the REVERSED sequence listed in paragraph A1a above.
- b. Triple Filtration System - Replace the major components in the REVERSED sequence listed in paragraph A1b above.
- c. Hang the Wash Down Hose in an UPRIGHT position until it is needed.

PREVENATIVE MAINTENANCE AND TROUBLESHOOTING

A. PREVENTATIVE MAINTENANCE

Minimal maintenance is required on a Filtration system because of its design and the materials used in its manufacturing. However, some preventive maintenance and inspection must be performed periodically to prevent break downs which could curtail food sales. Any preventive maintenance or inspection should be accomplished with CAUTION while the Filtration system is in operation since HOT liquid shortening could cause severe burns.

PREVENTIVE MAINTENANCE SCHEDULE

<u>ITEM</u>	<u>DAILY</u>	<u>INSPECT FOR:</u>
Hoses		Inspect the Suction Line and Wash Down Hoses for any evidence of deterioration or damage.
	<u>WEEKLY</u>	
Connectors		Inspect the Suction Line and Wash Down Hose Quick-Connect Fittings for wear or damage

B. TROUBLESHOOTING

1. GENERAL: The problems and possible solutions listed in the troubleshooting chart below are typical Problems that are frequently encountered. ONLY qualified repairmen are to use the troubleshooting chart to repair these Filtration systems.
2. TROUBLESHOOTING CHART: Should a problem occur that cannot be easily corrected, contact an authorized repairman and/or Ultrafryer Systems Customer Service at 1-800-525-8130.

TROUBLESHOOTING CHART		
	<u>PROBLEMS</u>	<u>SOLUTIONS</u>
A	Decreased shortening flow rate while filtering	1. Check for excessive sediment on the filter screen, standpipe suction fitting or in the filter tub.
B	Pump/Motor operates but does not pump shortening	1. Check for congealed shortening in the shortening system. 2. Check that the standpipe is seated on the baffle fitting 3. Check for loose standpipe / suction line coupler connection.
C	Pump/Motor hums but will not pump shortening	1. Check for congealed shortening in the pump or in the shortening plumbing.

STANDARD AND TRIPLE FILTRATION SYSTEM OPERATION

A. GENERAL - Shortening should be filtered at least twice during operating hours, once after the lunch rush and again after the dinner rush. In addition, shortening should be filtered after store closure and the Filtration system **MUST** be **THOROUGHLY** cleaned **PRIOR** to departing the store. The fryer used to cook french fries should be filtered **FIRST** followed by fryers used to cook other products. Assemble a **CLEAN** Filtration system according the following steps.

B. FILTERING SHORTENING



NOTE: Unless stated otherwise, the following Filtering steps are applicable to **BOTH** Filtration systems.

1. Assemble a **CLEAN** Filtration system according to page 17 of the CLEANING section, position the system **SLIGHTLY** beneath the fryer as shown above, connect the Suction Line Hose **FEMALE** fitting to the **MALE** plug on the filter **STAND PIPE**; then **CAREFULLY** insert the Filtration system until the **DRAIN VALVE** is directly above the **MICRO-MESH S/S FILTER** or **CRUMB CATCHER PAN**.

WARNING: PRIOR TO PROCEEDING - TURN THE FRYMASTER COMPUTER OFF!

NOTE: Steps in **BRACKETS** [] below are **NOT** applicable to the **TRIPLE FILTRATION SYSTEM**.

- [2.] Place the recommended amount of **FILTER AGENT** in the fryer's vat, thoroughly stir the agent into the shortening; then skim the shortening to remove any floating crumbs.
3. Carefully open the drain valve on the vat to be filtered by turning the **DRAIN LEVER** slightly downward. When the bottom of the filter tub is covered with about two (2) inches (51mm) of shortening, **OPEN** the drain lever and slowly drain shortening to allow the heat elements to gradually **COOL**.
4. When all shortening in the vats has drained into the filter tub, use the **DRAIN ROD** to stand the wire rack on one side of the vat.
5. Use the drain rod and/or the "L" shaped brush to pull the sediment on the bottom of the vat towards the valve opening, then use the rod to push the sediment through the opening.
6. **SECURELY** connect the Wash Down Hose **QUICK DISCONNECT FITTING** to the **STEM** on the rear wall of the vat (pull the coupler bracket with the **BLACK** knob towards the hose, place the coupler over the stem until it is **SEATED**, then release the coupler bracket). A distinct **CLICK** will be audible when the coupler seats on the stem.

CAUTION: IF THE FITTING IS NOT SECURELY ATTACHED TO THE STEM, HOT SHORTENING WILL BE DISCHARGED AROUND THIS CONNECTION WHICH COULD CAUSE SEVERE BURNS.

7. Place the Wash Down Hose Nozzle into the vat and hold it firmly against the inner wall. This will prevent the hose from "recoiling up" when the filter pump is turned on.
8. Turn the fryer's pump switch to the **ON** position, turn the **PUMP LEVER** to the open (**DOWN**) position, then hold the nozzle at a 45 ° angle from the bottom of the vat causing the shortening and debris to bounce off the rear wall of the vat and flow towards the drain valve.
9. Use the drain rod and/or the "L" shaped brush to push the sediment through the drain valve to keep the drain clear. Hose off the heat elements and all walls of the vat until all the shortening and residue at the bottom of the vat has been flushed through the drain to the filter tub.
10. Turn the fryer's pump switch to the **OFF** position, turn the **PUMP LEVER** to the closed (**UP**) position, and then disconnect the Wash Down Hose **QUICK DISCONNECT FITTING** from the **STEM** on the rear wall of the vat.

11. Replace the wire grill in the fryer with the **SHORTENING DEFLECTOR** on the **RIGHT SIDE** of the vat, covering the quick disconnect stem.
- [12.] Turn the **PUMP SWITCH** on the fryer **ON**, set a timer for the amount of time established by your Operations Department for **POLISHING** the shortening; then turn the **PUMP LEVER** to the open (**DOWN**) position to allow shortening in the filter tub to circulate through the system.

CAUTION: DO NOT POLISH THE SHORTENING LONGER THAN THE ESTABLISHED TIME AS IT WILL PUMP EXCESS AIR INTO THE SHORTENING CAUSING SHORTENING BREAKDOWN.

NOTE: The UniTop II Cold Zone electric fryer is equipped with a **PUMP SWITCH** which **ONLY** applies electrical power to the **FILTER PUMP MOTOR!**

- [13.] When **POLISHING** is complete, turn the **PUMP LEVER** and **DRAIN LEVER** to the closed (**UP**) position.
14. Turn the Pump Switch on the fryer to **ON**; then turn the pump lever to the open (**DOWN**) position to automatically return the shortening in the filter tub to the vat.
15. When all shortening has been returned to the vat, turn the Pump switch to **OFF**; then turn the Pump Lever to the closed (**UP**) position.
- [16.] **CAREFULLY** remove any sediment on the micro-mesh stainless steel filter screen using the filter scraper.

NOTE: If there is an **EXCESSIVE** amount of sediment on the Magnepad Magnesol Impregnated filter pad, remove it using the filter scraper.

17. Add shortening to the fryer, if applicable.
18. Repeat step B1 through B17 to filter and polish, if applicable, the shortening in the remaining vats..
19. When all vats have been filtered/polished, **IMMEDIATELY** hang the Wash Down Hose assembly in an upright position so shortening can drain into a container, disconnect the **SUCTION LINE HOSE** from the **STANDPIPE**, and remove the filter tub from beneath the fryer bank.

NOTE: Failure to hang the Wash Down Hose in an upright position to drain may cause the hose to become clogged with hardened shortening.

20. **THOROUGHLY** clean the Filter Tub Assembly according to procedure in the **CLEANING** section.
- 21.. **RESUME NORMAL OPERATIONS** - **VISUALLY** check and if necessary, add fresh shortening to each fryer vat until shortening reaches the middle line of the “**E**” in the word **LEVEL** of the applicable shortening level mark on the rear wall of the fryer; then turn the Frymaster computer to the **ON** position to return to Normal Operation.

C. SHORTENING DISPOSAL/FRYER BOIL-OUT

1. **SHORTENING REMOVAL / DISPOSAL** - Fryer vats should be **BOILED-OUT** at least every **7 DAYS** to remove carbon build up and other encrusted materials.
 - a. If the store is equipped with a Shortening Disposal System remove used shortening from the fryer vat that is **CLOSEST** to the Shortening Disposal System connector. If the store is **NOT** equipped with a Shortening Disposal System, remove used shortening from the first fryer vat.
 - b. Assemble the Filter Tub as described on page 17, position the system **SLIGHTLY** beneath the fryer, connect the Suction Line Hose **FEMALE** fitting to the **MALE** plug on the Filter Standpipe, then **CAREFULLY** insert the Filtration system until the **DRAIN VALVE** is directly above the Micro-Mesh S/S Filter/Crumb Catcher Pan..
 - c. Turn the **Frymaster computer** to the first vat **OFF**.

CAUTION: PRIOR TO PROCEEDING TO THE NEXT STEP, PUT ON SAFETY GOGGLES, NEOPRENE INSULATED GLOVES AND AN APRON.

- d. Turn the venthood Exhaust Fan **ON** and drain shortening from **EACH** fryer vat as follows:
 - 1) Carefully open the drain valve by turning the **DRAIN LEVER** slightly downward. When the bottom of the filter tub is covered with about 2” (51 mm) of shortening, **OPEN** the drain valve and slowly drain shortening to allow the heat elements to gradually **COOL**.
 - 2) When all shortening has drained into the filter tub, use the **DRAIN ROD** to stand the wire rack on one side of the vat.
 - 3) Use a scraper to remove encrusted material from the sides of the vat and a scrubbing pad to remove carbon buildup from the top and sides of the heat elements.

- 4) **SECURELY** connect the Wash Down Hose female **QUICK-CONNECT FITTING** to the male **QUICK-CONNECT STEM** on the rear wall of the vat.

CAUTION: IF THE FITTING IS NOT SECURELY ATTACHED TO THE STEM, HOT SHORTENING WILL BE DISCHARGED AROUND THIS CONNECTION WHICH COULD CAUSE SEVERE BURNS.

- 5) Place the Wash Down Hose Nozzle into the fryer and hold it firmly against an inner wall. This prevents the hose from “recoiling up” when the filter pump is turned on.
- 6) Turn the pump switch on the fryer to the **ON** position; then turn the **PUMP LEVER** to the open (**DOWN**) position, hold the nozzle at a 45 ° angle from the bottom of the vat causing the shortening and debris to bounce off the rear wall of the vat and flow towards the drain valve.
- 7) Use the “L” shaped vat brush to push the sediment through the valve to keep the drain clear. Hose off the heat elements and walls of the vat until all the shortening and residue at the bottom of the fryer has been flushed through the drain into the filter tub.
- 8) Turn the pump switch to the **OFF** position; then turn the **PUMP LEVER** to the closed (**UP**) position, disconnect the Wash Down Hose **FITTING** from the **STEM** on the rear wall of the vat; then hang the wash down hose in an upright position so shortening can drain into a container.
- 9) Dispose of used shortening as follows:
 - a) Restaurants **NOT** equipped with a Shortening Disposal System
 - (1) Connect the Wash Down Hose female **QUICK-CONNECT FITTING** to the male **QUICK-CONNECT STEM** on the rear wall of the vat, place the hose nozzle into a **METAL** container and hold it firmly against an inner wall.
 - (2) Turn the pump switch to the **ON** position; then turn the **PUMP LEVER** to the open (**DOWN**) position and pump shortening in the filter tub into the metal container.
 - (3) When all shortening has been pumped into the container, turn the pump switch to the **OFF** position; then turn the **PUMP LEVER** to the closed (**UP**) position, disconnect the Wash Down Hose **FITTING** from the **STEM** on the rear wall of the vat; then hang the wash down hose in an upright position so shortening can drain into a container.
 - b) Restaurants **EQUIPPED** with a Shortening Disposal System
 - (1) **SECURELY** connect the Shortening Disposal System Hose fitting to the male **QUICK-CONNECT STEM** on the rear wall of the vat and connect the fitting on the other end of the hose to the Disposal System connector on the wall.
 - (2) Turn the pump switch to the **ON** position; then turn the **PUMP LEVER** to the open (**DOWN**) position and pump shortening in the filter tub into the exterior rendering tank.
 - (3) When all shortening has been pumped into the rendering tank, turn the pump switch to the **OFF** position; then turn the **PUMP LEVER** to the closed (**UP**) position, remove the shortening disposal hose from the Disposal System connector on the wall and vat stem; then hang the disposal hose in an upright position so shortening can drain into a container.
- 10) Repeat steps 1a through 1d 9) above to dispose of shortening in remaining vats.
- 11) When shortening has been removed from all Fryers, **THOROUGHLY** clean and re-assemble the filter tub.

2. FRYER BOIL-OUT

- a. **BOIL-OUT** each fryer following cleaning instructions contained in the Cleaning Manual provided by your approved chemical supplier. The following are generic procedures:
 - 1) Ensure all Drain Levers are in the closed (**UP**) position, then add water to each vat until it reaches a point 2” (51 mm) **BELOW** the middle line of the “E” in the word **LEVEL** of the **UPPER** shortening level mark on the rear wall of the vats.

WARNING: ONLY USE A COMMERCIAL GRADE “NON-CHLORINE” BOIL-OUT COMPOUND!!

- 2) Add the amount of **BOIL-OUT COMPOUND** in each fryer vat as prescribed in the Cleaning Manual provided by the Chemical Supplier.
- 3) Turn the Frymaster computer for each fryer vat to the **ON** position.
- 4) Place the Frymaster computer in the **BOIL MODE** by pressing the following Computer keys in the order shown:



NOTE: The Computer will turn the fryer ON and OFF to heat and maintain the boil-out solution at 195°F (91°C). Page 13 of 25

- 5) Frequently scrub the sides, front and rear of each fryer vat with a long handled synthetic bristle scrub brush.
- 6) Turn the Frymaster computer to the **OFF** position and **CAREFULLY** dispose of the boil-out solution in each fryer in a floor drain.

NOTE: Do not use the filter pump to remove water from the vats as this will cause premature pump failure and void the pump warranty.

- 8) Use a scrubbing pad to remove carbon buildup from the top of the heat elements. To remove carbon buildup on the sides and bottom of the heat elements; slide one end of a stropping pad under each heat element, grasp that end with a pair of tongs, and rock the pad up and down along the length of each heat element until all encrusted material has been removed.
- 9) Rinse each fryer with hot water until the water coming out of the drain valve is clear.
- 10) Mix a solution of **ONE PART** vinegar to **25 PARTS** of water. Place this mixture into a one gallon garden pressure sprayer; and **THOROUGHLY** spray this solution onto the **SIDES, HEAT ELEMENTS,** and **BOTTOM** of each fryer to neutralize the Boil-Out Compound.

NOTE: Boil-Out Compound will cause shortening to break down rapidly if it is not neutralized.

- 11) **THOROUGHLY** wipe the sides, heat elements, and bottom of each fryer with clean, lint-free, dry towels to remove any remaining water; then fill each fryer with **NEW** shortening.

CLEANING

A. GENERAL - Any item of equipment operates better and lasts longer when it is kept clean and properly maintained. The UniTop II electric fryer and its Filtration systems are no exceptions. Clean the **Standard** and **Triple** Filtration systems after filtering shortening and at closing; and **Thoroughly** clean these systems Daily and Weekly as described below:

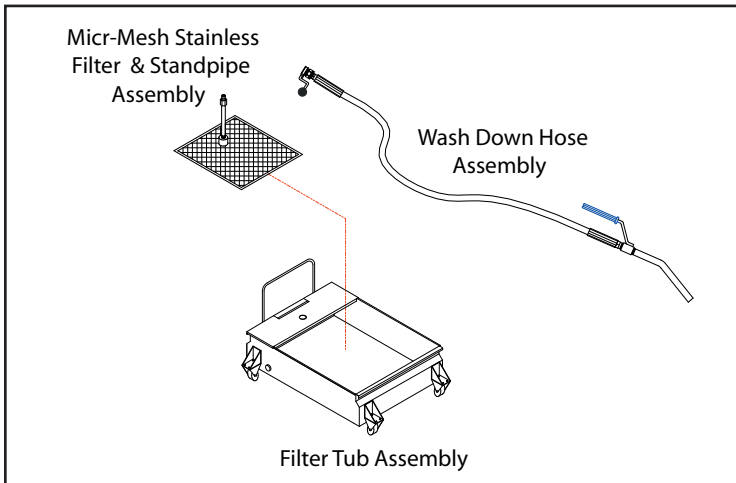
1. Disassemble the Standard and Triple Filtration systems as follows:

a. Standard Filtration system - Remove the major components in the following sequence:

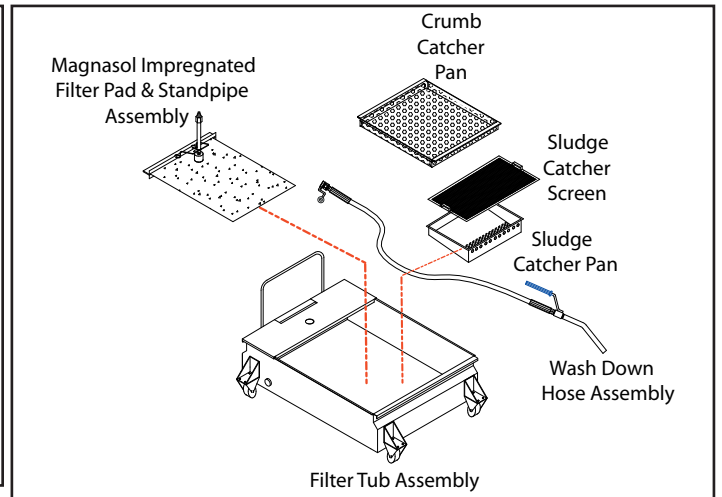
1.) Filter Tub Handle, Cover, Wash Down Hose and Micro-Mesh S/S Filter

b. Triple Filtration system - Remove the major components in the following sequence:

2.) Crumb Catcher Pan, Sludge Catcher Screen, Sludge Catcher Pan, Filter Tub Handle, Cover, Wash Down Hose and Magnepad Filter.



Standard Filtration System



Triple Filtration System

B. DAILY CLEANING

1. Clean the Filtration systems after **FILTERING** and **AT CLOSING** as follows:

a. After Filtering Shortening disassemble the **Standard** and **Triple** Filtration systems as follows:

1) Standard Filtration system - Remove the major components in the following sequence:

a.) Filter Tub Handle, Cover, Wash Down Hose and Micro-Mesh S/S Filter

2) Triple Filtration system - Remove the major components in the following sequence:

b.) Crumb Catcher Pan, Sludge Catcher Screen, Sludge Catcher Pan, Filter Tub Handle, Cover, Wash Down Hose and Magnepad Filter.

3) Clean the Suction Line Hose and Wash Down Hose with sanitizer solution; then hang the Wash Down hose in an upright position so any shortening can drain into a container.

4) Discard crumb fragments in the Crumb Catcher Pan, if applicable, and **THOROUGHLY** clean the pan with **HOT** water and let it air dry.

5) Remove sludge from the Sludge Catcher Screen and pan, if applicable, using the scraper and **THOROUGHLY** clean these items with **HOT** water and allow them to air dry.

6) Raise the Filter Assembly above the Filter Tub and let any sediment or shortening drain into the tub; then **THOROUGHLY** clean the filter assembly as follows:

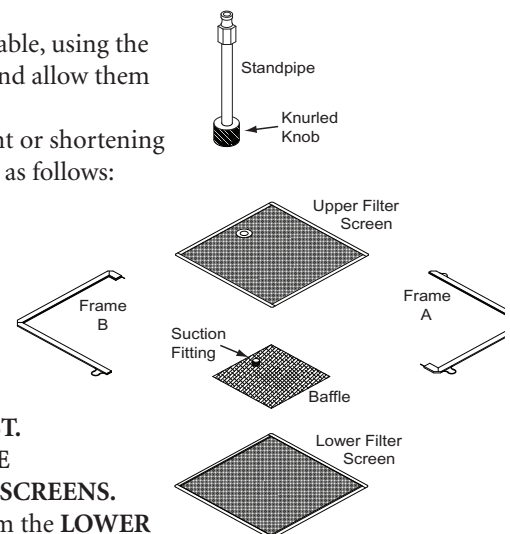
a) "Micro-Mesh" Stainless Steel Filter Screen

(1) **CAREFULLY** remove any debris from the screen using a scraper.

(2) Remove the **STANDPIPE** and **KNURL** knob from the **FILTER SCREEN** assembly, grasp the **FINGER LOOP** on **FRAME A** and adjacent **FINGER LOOP** on **FRAME B**, **EVENLY** pull the frames apart; then **HINGE** **FRAME A** to remove it from the **FILTER SCREENS FIRST**.

(3) Grasp the **FINGER LOOP** on the straight side of **FRAME B**; then **HINGE** it to remove **FRAME B** from the **FILTER SCREENS**.

(4) Separate the **UPPER FILTER SCREEN** and **BAFFLE** from the **LOWER FILTER SCREEN**.



- (5) **CAREFULLY** clean the two frames, screens and baffle in the 3 compartment sink with hot water and allow these items to air dry. **DO NOT USE SOAP.** If necessary the channels in each frame can be cleaned with the edge of a scotch-brite pad.
- (6) Insert the **SUCTION FITTING** on the **BAFFLE** in the hole of the **UPPER FILTER SCREEN**; then place these items on top of the **LOWER FILTER SCREEN**.
- (7) **ENSURE** all sides of the **FILTER SCREEN** assembly are aligned, place the **PIN** end of **FRAME A** on the **FILTER SCREENS**, place the **CHANNEL** on the frame adjacent to the **PIN** end over the **FILTER SCREENS**; then **HINGE** the frame so the edge of the **FILTER SCREENS** are inserted in the other **CHANNEL** of **FRAME A**.
- (8) Place the **PIN** end of **FRAME B** on the **FILTER SCREENS** so the **PIN** is seated in the **CHANNEL** of **FRAME A** near the **FINGER LOOP**, place the **CHANNEL** on the frame adjacent to the **PIN** end over the edge of the **FILTER SCREENS**; then **HINGE** the frame so the edge of the **FILTER SCREENS** are inserted in the other **CHANNEL** of **FRAME B** and the **PIN** of **FRAME A** is seated in the **CHANNEL** of **FRAME B**.
- (9) Adjust **FRAME A** and **B** so both **PINS** are properly seated in the **CHANNEL** of the opposite frame; then **CAREFULLY** connect the **KNURL KNOB** and **STANDPIPE** to the **SUCTION FITTING** on the **FILTER SCREEN** assembly. **DO NOT OVERTIGHTEN!!!**
- (7) Remove any sediment and shortening in the Filter Tub using a scraper; then wipe the tub dry with paper towels.
- (8) Carefully insert the Filter Assembly in the bottom of the Filter Tub with the **STANDPIPE** centered in the handle end of the tub.

WARNING: WHEN ASSEMBLED, ENSURE THERE ARE NO FINGER LOOPS ON THE STANDPIPE SIDE OF THE FILTER.

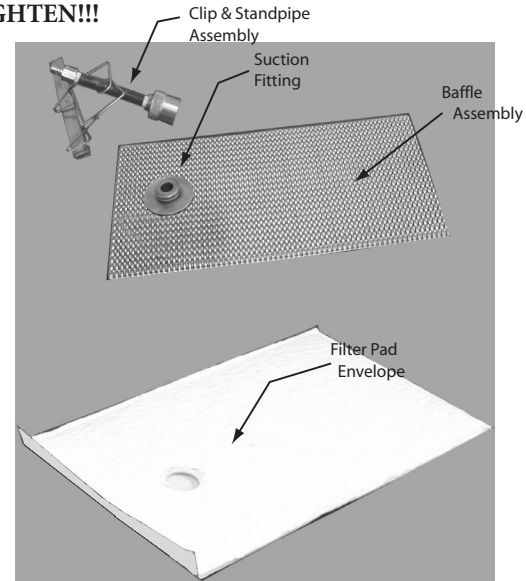
- (9) **SECURELY** connect the **FEMALE** fitting on the Suction Line Hose to the **MALE** stem on the Filter Screen **STANDPIPE**, install the assembled Filter Tub beneath the fryer until it's handle is butted against the fryer.
- b. At Closing
- 1) Repeat **DAILY** steps B1 a 1) thru B1 a 6) above.
 - 2) **THOROUGHLY** clean the Filter Assembly as follows:
 - a) "Micro-Mesh" s/s Filter Screen:
 - (1) **THOROUGHLY** flush any remaining sediment from both sides of the filter screen with **HOT WATER**.
 - (2) Remove the **STANDPIPE** and **KNURL** knob from the **FILTER SCREEN** assembly, grasp the **FINGER LOOP** on **FRAME A** and adjacent **FINGER LOOP** on **FRAME B**, **EVENLY** pull the frames apart; then **HINGE FRAME A** to remove it from the **FILTER SCREENS FIRST**.
 - (3) Grasp the **FINGER LOOP** on the straight side of **FRAME B**; then **HINGE** it to remove **FRAME B** from the **FILTER SCREENS**.
 - (4) Separate the **UPPER FILTER SCREEN** and **BAFFLE** from the **LOWER FILTER SCREEN**.
 - (5) **CAREFULLY** clean the two frames, screens and baffle in the 3 compartment sink with hot water and allow these items to air dry. **DO NOT USE SOAP.** If necessary the channels in each frame can be cleaned with the edge of a scotch-brite pad.
 - (6) Insert the **SUCTION FITTING** on the **BAFFLE** in the hole of the **UPPER FILTER SCREEN**; then place these items on top of the **LOWER FILTER SCREEN**.
 - (7) **ENSURE** all sides of the **FILTER SCREEN** assembly are aligned, place the **PIN** end of **FRAME A** on the **FILTER SCREENS**, place the **CHANNEL** on the frame adjacent to the **PIN** end over the **FILTER SCREENS**; then **HINGE** the frame so the edge of the **FILTER SCREENS** are inserted in the other **CHANNEL** of **FRAME A**.
 - (8) Place the **PIN** end of **FRAME B** on the **FILTER SCREENS** so the **PIN** is seated in the **CHANNEL** of **FRAME A** near the **FINGER LOOP**, place the **CHANNEL** on the frame adjacent to the **PIN** end over the edge of the **FILTER SCREENS**; then **HINGE** the frame so the edge of the **FILTER SCREENS** are inserted in the other **CHANNEL** of **FRAME B** and the **PIN** on **FRAME B** is seated in the **CHANNEL** of **FRAME A**.
 - (9) Adjust **FRAME A** and **B** so both **PINS** are properly seated in the **CHANNEL** of the opposite

frame; then **CAREFULLY** connect the **KNURL KNOB** and **STANDPIPE** to the **SUCTION FITTING** on the **FILTER SCREEN** assembly. **DO NOT OVERTIGHTEN!!!**

b) “Magnepad” Envelope Filter

(1) Remove and discard the **USED** Filter Pad Envelope, **CAREFULLY** clean the Baffle Assembly and Clip / Standpipe Assembly in the 3 compartment sink with **HOT** water and allow these items to air dry. **DO NOT USE SOAP!!** Reassemble the Magnepad Envelope Filter using a **NEW** Magnesol Impregnated Filter Pad Envelope as follows:

- (a) Insert the **BAFFLE** into the **FILTER PAD ENVELOPE**, when inserted properly the **SUCTION FITTING** will protrude through the hole in the pad.
- (b) Fold the **FLAP** over (in the direction of the hole), securing the Baffle inside the **FILTER PAD ENVELOPE**.
- (c) **CAREFULLY**, align the **CLIP & STANDPIPE ASSEMBLY** so that the **CLIP** can secure the **FLAP** on the Envelope and the **STANDPIPE** will align over the **SUCTION FITTING** protruding through the Envelope.
- (d) Tighten the knurled **NUT** on the **STANDPIPE** to the **SUCTION FITTING** protruding through the Envelope.



c) Repeat DAILY steps B1 a6) a) (7) through B1 a6) a) (9) on Page 17.

WARNING AFTER CLOSING EACH DAY ENSURE THE TRIPLE FILTRATION SYSTEM IS THOROUGHLY CLEANED PRIOR TO DEPARTING THE STORE TO AVOID ANY POSSIBILITY OF A SPONTANEOUS COMBUSTIBLE FIRE!

B. WEEKLY

1. Perform the daily cleaning steps B1a1) through B1a6) above.
2. Clean the Filter Assembly as follows:
 - a) “Micro-Mesh” stainless steel filter screen:
 - 1) Disassemble the filter according to **DAILY** steps B1a6)a)(1) through B1a6)a)(4) and clean the two (2) frames as described in step B1 a6 a) (5) Page 16.
 - 2) Place the upper and lower **FILTER SCREENS** in the fryer with **BOIL-OUT SOLUTION** for cleaning. **DO NOT PLACE THE BAFFLE OR STANDPIPE IN THIS SOLUTION!!!** **BOIL-OUT** the fryer vat according to instructions contained in the cleaning manual provided by your chemical supplier.
 - 3) After the filter screens have been cleaned in the Boil-Out Solution, **ENSURE** they are **THOROUGHLY** sprayed with a solution of **1 PART** vinegar to **25 PARTS** of water to **NEUTRALIZE** the boil-out solution, then allow the screens to air dry. **NOTE:** any residue of boil-out solution on the filter screens could cause the rapid break-down of the shortening.
 - 4) Reassemble the “Micro-Mesh stainless steel filter screen according to **DAILY** steps B1a3)a)(6) through B1 a3) a) (9) Page 17.
 - b) “Magnepad” Envelope Filter - Disassemble, clean, and re-assemble the “Magnepad” Filter Assembly according to **DAILY** cleaning steps B1 b2) b) above.
3. **THOROUGHLY** clean the Filter Tub and Cover with **HOT SANITIZER SOLUTION** and allow them to air dry.
5. Re-assemble the Filter Tub according to **DAILY** steps B1 a6) and B1 a9) on page 17.

WARNING: WHEN ASSEMBLED, ENSURE THERE ARE NO FINGER LOOPS ON THE STANDPIPE SIDE OF THE MICRO-MESH FILTER.

SERVICE AND PARTS

A. **TECHNICAL ASSISTANCE** - Contact an authorized service agent or the Customer Service Department, Ultrafryer Systems at 1-800-525-8130 for technical assistance.

B. ORDERING INFORMATION:

1. **REPLACEMENT PARTS** - Provide the following information when ordering replacement parts by phone, fax or mail:

Your company name and phone number

Your company purchase order number

Bill-to address

Ship-to address

Quantity desired

Part number and description of the desired-item

Your name or signature of authorized-buyer

Phone in order to: 1-800-545-9189 Ext 5029

FAX order to: 1-210-731-5099

Mail order to: Ultrafryer Systems

Order Entry Office

P.O. Box 5369

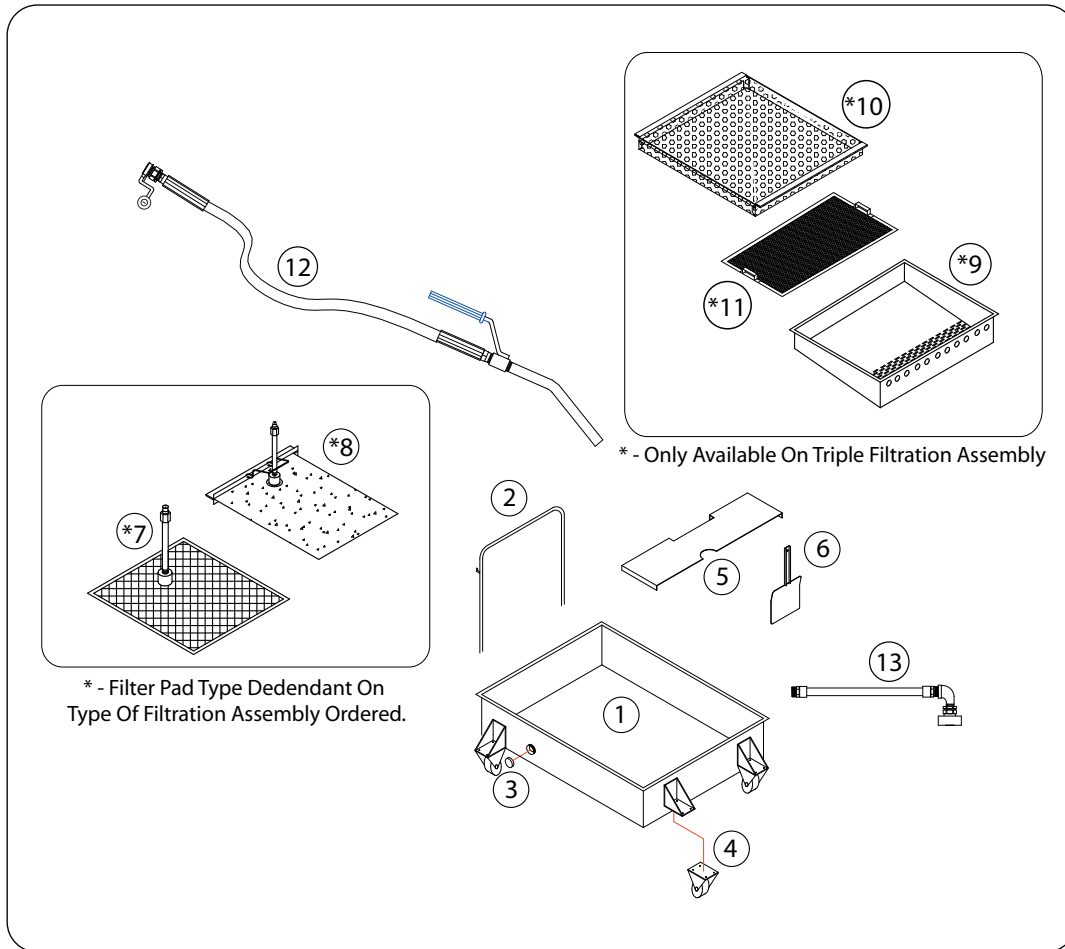
San Antonio, TX 78201

E-Mail your order to: Ultrafryerservice@ultrafryer.com

2. **TERMS** - Net 30 days for customers on open accounts. Past due balances will be charged 1 per month (1 2% per annum) until full balance is paid.
3. **DAMAGES** - Ultrafryer Systems is not responsible for damage occurring in transit. All deliveries must be inspected for damage to shipping containers prior to departure of the delivering carrier. Any damage must be notated on the receiving document to facilitate filing of freight claims. Carriers must be notified immediately and freight inspections must be requested from the carrier. Ultrafryer Systems can and will gladly assist you in preparing and processing of the necessary claims only if proper notification has been accomplished on the carrier delivery document. Damaged equipment and or containers must be available for the claims inspector to inspect.
4. **RETURNS** - Ultrafryer Systems cannot guarantee credit for items returned without proper authorization. All returns must have prior Ultrafryer Systems Customer Service or Warranty department approval. An assigned number will be issued by the approval authority. Please print the assigned number on all returned packages and corresponding paperwork. Returned goods are subject to a 15% restocking charge. Ultrafryer Systems is not responsible for freight charges on returned goods unless authorized by Customer Service and or Warranty personnel. Ultrafryer Systems does not receive freight collect or C.O.D. shipments.

C. **PARTS IDENTIFICATION** - Locate the part on the following sketches and note the index number i.e, 4, 7, etc; then obtain the part number and description for that index number on the right side of the page facing the sketch. Use that part number when ordering a replacement part.

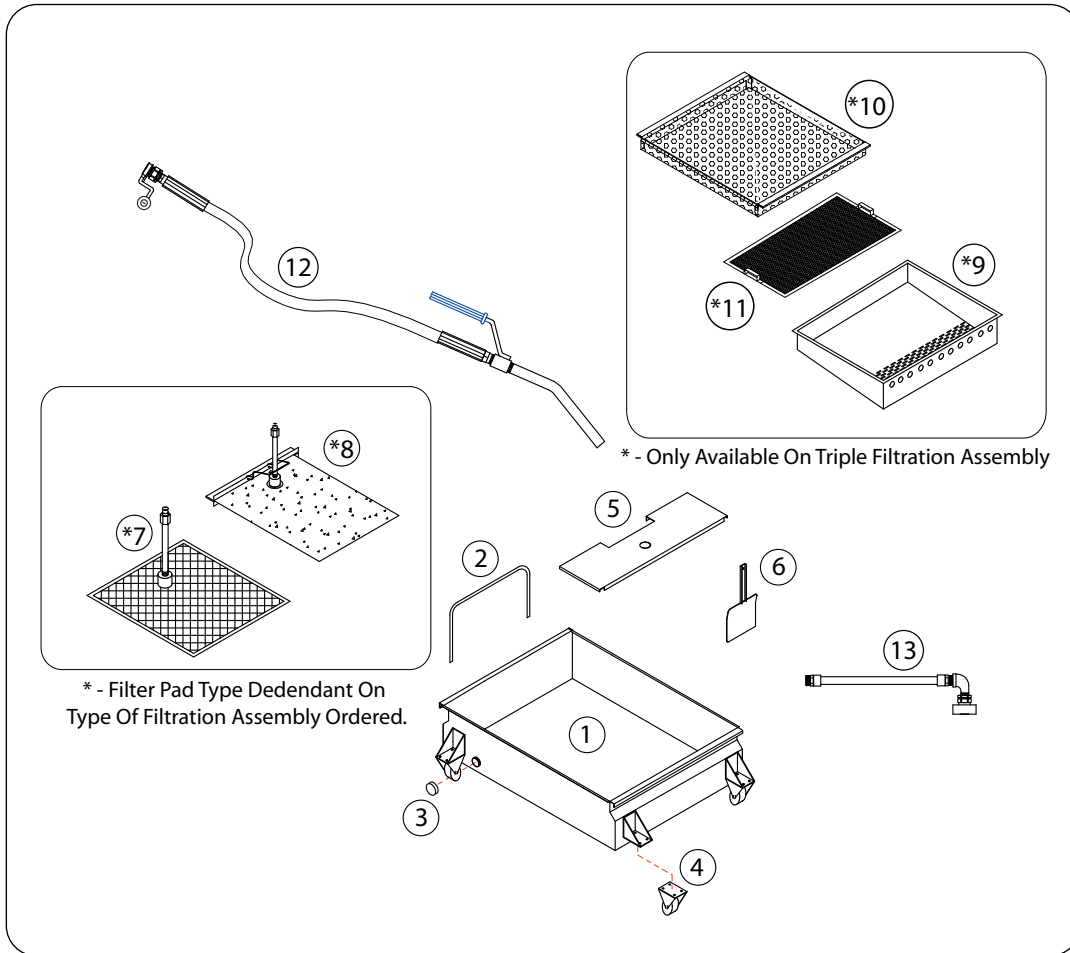
**UNITOP II ELECTRIC FRYER
STANDARD AND TRIPLE FILTRATION SYSTEMS
PREVIOUS TUB DESIGN**



	QTY	NBR	DESCRIPTION	P/N
	1	1	Large Bank Filter Tub	19A801
	1	2	Filter Tub Handle W Hook	19423
	1	3	Pipe Cap, 1.25In (31.75mm)	24A152
	4	4	Filter Tub Caster TP4020-01-LDP	28A005
	1	5	Filter Tub Cover	19A481
	1	6	Filter Tub Scraper	12567
	1	7	Micro-Mesh S/S Filter Assembly	12A807
	1	8	Magnepad Filter Assembly	12A814
	1	9	Sludge Catcher Pan(Triple Filtration Only)	19A797
	1	10	Crumb Catcher Pan(Triple Filtration Only)	19A796
	1	11	Sludge Catcher Screen(Triple Filtration Only)	29A045
	1	12	Wash Down Hose Assembly	12330
	1	13	Suction Line Assembly Unitop II	12B538
*	1	14	1 1/4" (32mm) Boil-Out Drain Ball Valve (Optional)	24A069

* - NOT SHOWN

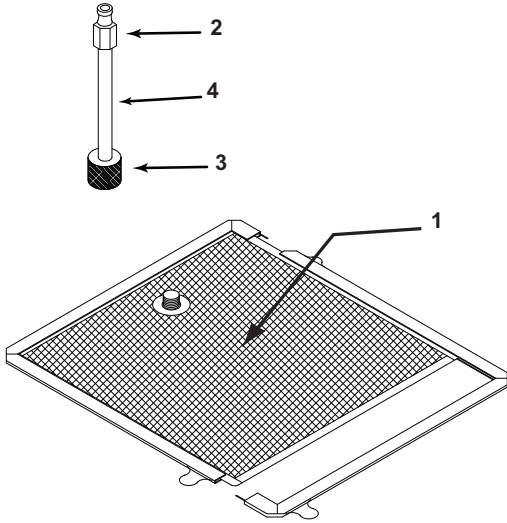
**UNITOP II ELECTRIC FRYER
STANDARD AND TRIPLE FILTRATION SYSTEMS
CURRENT TUB DESIGN**



	QTY	NBR	DESCRIPTION	P/N
	1	1	Large Bank Filter Tub With Recess Handle	19B354
	1	2	Filter Tub Handle No Hook	19B526
	1	3	Pipe Cap, 1.25In (31.75mm)	24A152
	4	4	Filter Tub Caster TP4020-01-LDP	28A005
	1	5	Filter Tub Cover Recess Handle	19B369
	1	6	Filter Tub Scraper	12567
	1	7	Micro-Mesh S/S Filter Assembly	12A807
	1	8	Magnepad Magnesol Impregnated Filter Assembly	12A814
	1	9	Sludge Catcher Pan (Triple Filtration Only)	19A797
	1	10	Crumb Catcher Pan(Triple Filtration Only)	19A796
	1	11	Sludge Catcher Screen(Triple Filtration Only)	29A045
	1	12	Wash Down Hose Assembly	12330
	1	13	Suction Line Assembly Unitop II	12B538
	*	14	1 1/4"(32mm) Boil-Out Drain Ball Valve (Optional)	24A069

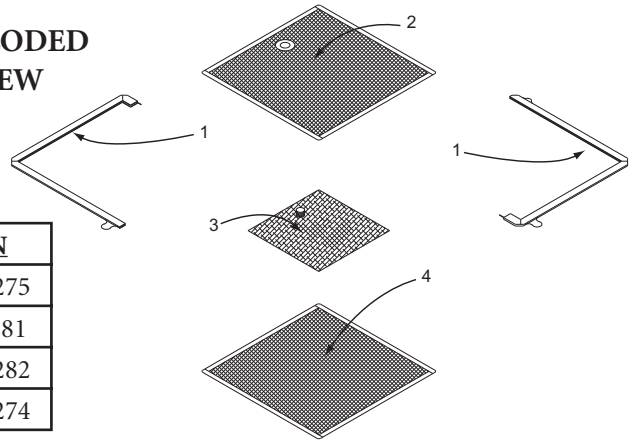
* - NOT SHOWN

MICRO MESH FILTER SCREEN ASSEMBLY PN 12A807

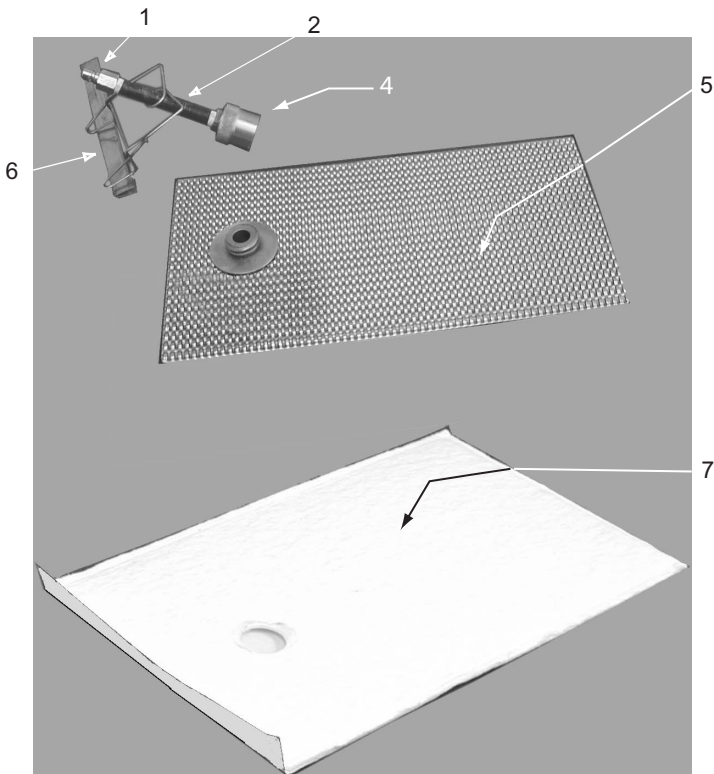


ITEM	DESCRIPTION	PN
1	Micro Mesh Filter Screen (see exploded view)	21A279
2	3/8" (10 mm) NPT Male Stem Quick-Connect Fitting	22-676
3	Top Compression Cap (Knurl Knob)	24369
4	3/8" (10 mm) x 7" (178 mm) S/S Nipple	24471

EXPLODED VIEW



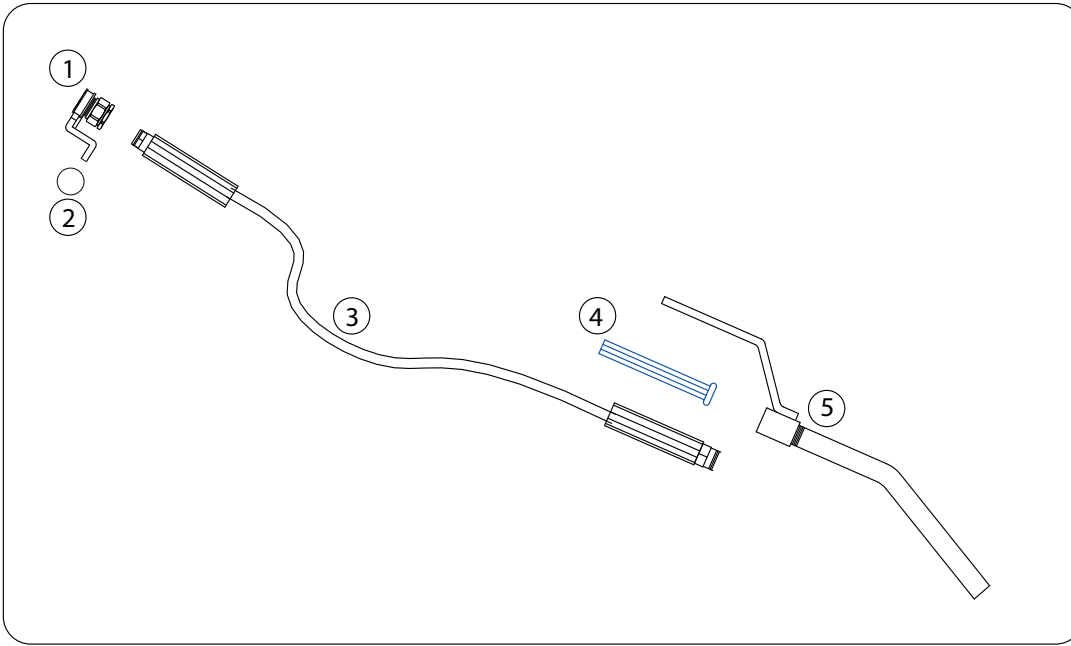
ITEM	DESCRIPTION	PN
1	Filter Screen Frame Set	21A275
2	Upper Filter Screen	21A281
3	Baffle w/suction line fitting	21A282
4	Lower Filter Screen	21A274



MAGNEPAD FILTER ASSEMBLY PN 12A814

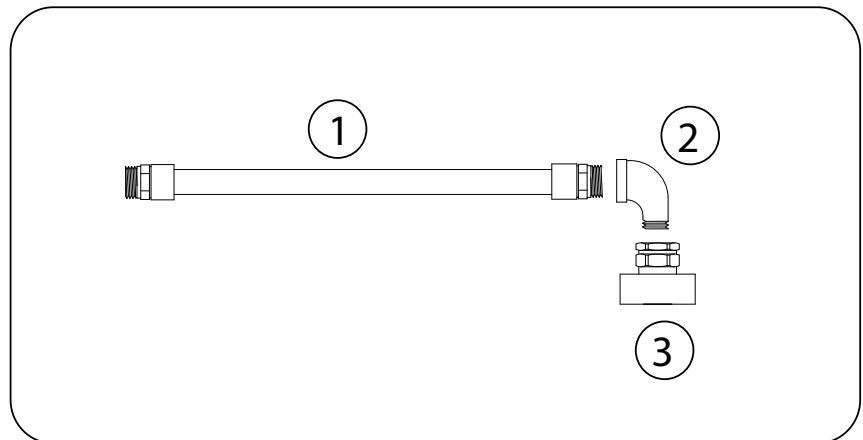
ITEM	DESCRIPTION	PN
1	1" (10mm) NPT Quick-Connect Male Stem	22676
2	1" (10mm) x 7" (178mm) S/S Nipple	24471
3	19½" (495mm) x 23" (584mm) Baffle Kit (consisting of items 4,5, & 6)	29A056
4	Top Compression Cap (Knurl Knob)	24A153
5	19½" (495mm) x 23" (584mm) Baffle	29A050
6	23½" (597mm) Standpipe Clip	29A051
7	19½" (495mm) x 23" (584mm) Filter Pad	29A048
*8	Case of 30 Filter Pads	29A054

* NOT SHOWN



12330 - Wash Wand Assembly

1	Wand Disconnect Weldment	19248
2	Ball Knob 1 3/8”(34.925mm) Black	22620
3	72”(19608.8mm) Diebolt Hose	12541
4	Cool Blue Handle	22734
5	Nozzle Handle Assembly	12675



12B538 - Suction Line Assembly

1	15IN (381mm) Vacuum Hose	24A229
2	3/8” (10mm) x 90 Degree W 1/2”(13mm) Reducing Street Elbow	24376
3	Quick Disconnect Fitting Female	22677

THIS PAGE INTENTIONALLY BLANK