



# GYCOR's Filtering Instructions For Filter Powder Pads

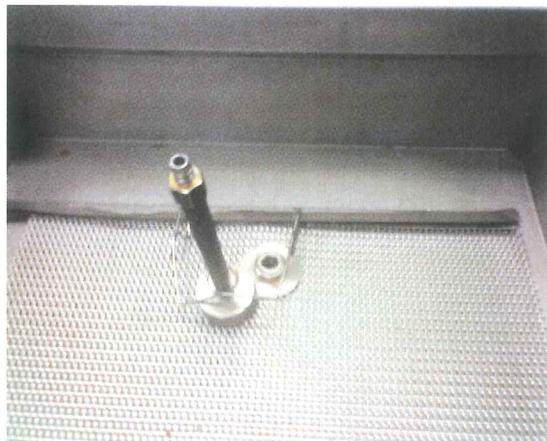
For Use on UltraFryer Equipment

## Remove Filter Machine



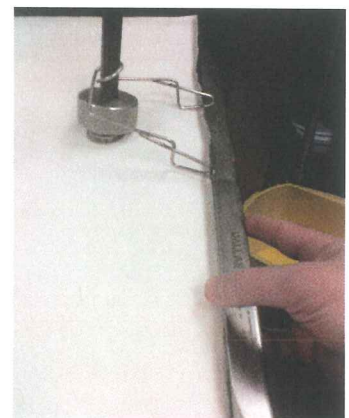
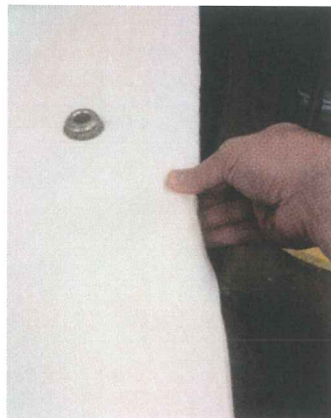
- Gycor Filter Powder Pads need to be placed in a completely dry filter machine. We recommend that the filter machine be cleaned out the night before and the parts allowed to air dry overnight. A new filter pad should be installed prior to filtering, but not the night before.

## Remove All Components



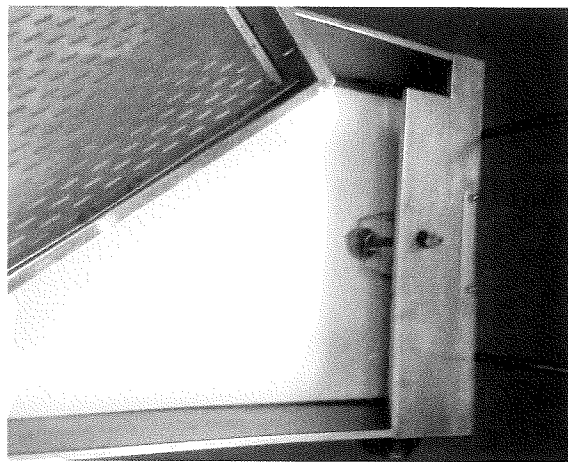
- Remove all the components of the filter machine and ensure that they are dry. If they are still wet, wipe excess moisture with a dry towel or paper towel. Also, ensure that the bottom of the filter machine where the pad sits is free from any moisture.

## Assemble Filter Powder Pad on Screen



- Place filter screen on a flat surface and carefully slide inside of filter pad envelope.
- Fold the open end of the envelope down using your finger as a guide to the amount needed for the fold (the fold **should not** be right on the edge of the screen).
- Carefully secure the stainless steel clip over the folded end and tighten the standpipe to the screen (make sure standpipe is screwed all the way down to the pad).

## Assemble Filter Machine



- Carefully place filter pad set-up in bottom of filter machine (when handling set-up grab by standpipe to reduce possible tearing on sides).
- Add the crumb catcher. Although the filter pads can be carefully scraped with a dull scraper (i.e. - french fry scooper), the crumb catcher and sediment tray are useful tools to reduce shortening flow rate problems due to excessive crumbs.

## Return Assembled Filter Machine Under Fryers



- Push filter pan back into place and make sure that it is completely in. Connect pump hose and return hose before filtering.

## Turn Off Fryer and Drain Into Filter Machine



- Turn off fryer to be filtered and open the drain valve. If drain clogs use long handled "Fryer's Friend" to clear the drain.

## Start Filtration



- Once the fryer is fully drained, keep the drain open and turn on the filter pump. The filtered oil will return to the fryer via the return hose and drain back into the filter pan.
- Direct the filtered oil to the side of the fryer to reduce excessive aeration (i.e. – splashing of the oil as it drops from the hose). Clean out the fryer during this time while making sure not to come in contact with the hot oil.

## Polishing



- Let the filter motor run for **5 minutes** while the drain is left open.
- This procedure, called polishing, is what actually cleans the shortening. If you run the filter motor for more than 5 minutes, the shortening may become aerated and start smoking. If you run it for less than 3 minutes, it does not give the pad enough time to completely clean the shortening.

## Filtration Ends



- After the polishing cycle is complete, close the drain valve and refill the fryer. Again, direct the filtered oil to the side of the fryer to reduce excessive aeration.
- When the shortening starts to bubble, let it run for another 15 – 20 seconds to clear the lines and then turn off the filter pump. If you let the shortening bubble too long it will aerate the shortening and cause it to smoke.

## Turn the Fryer On and Top-Off



- Turn the fryer back on and top off with fresh shortening to reach the correct level for frying.
- The filtering process is now complete. At this time you can filter another fryer using the same filter pad by following the procedures starting with **“Turn off fryer and drain into filter machine”**. Leave the pad in the filter machine for the night filtration.
- After all of the fryers are filtered at the night filtration, let the filter machine cool down and then clean out with **HOT WATER ONLY**. Let the parts dry overnight for the next days filtering cycle.