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OWNER'S MANUAL

INSTRUCTIONS, INSTALLATION, OPERATION, MAINTENANCE

MODEL: Built In FRYER FILTER SYSTEM (BI)

****READ THIS MANUAL IN ITS ENTIRETY BEFORE USING THE FILTER ****

RETAIN THIS MANUAL FOR FUTURE REFERENCES.

NOTE: Please refer to the corresponding Fryer manual for Fryer installation, operation and maintenance instructions.

IMPORTANT

Operation of the equipment should be performed by qualified personnel who have read this manual and are familiar with the functions of the equipment. Service of the equipment should be performed by qualified personnel who are knowledgeable with Royal equipment. Contact the factory, Representative of factory or authorized Service Company to perform maintenance and repairs.

ELECTRICAL CONNECTION

The filter system requires 115V, 60 HZ, 1 PH electrical supply to operate. The electrical service in the building must be equipped with a properly grounded 3-prong receptacle in accordance with local codes or in the absence of local codes, with the national electrical code, ANSI/NFPA 70-2017. Disconnect power supply before cleaning or servicing.

WARNING

This appliance is equipped with a 3-prong grounded plug for your protection against shock hazard and should be plugged directly into a properly grounded 3-prong receptacle. Do not cut, remove or bypass the grounding prong from the plug.

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INSTALLATION INSTRUCTIONS

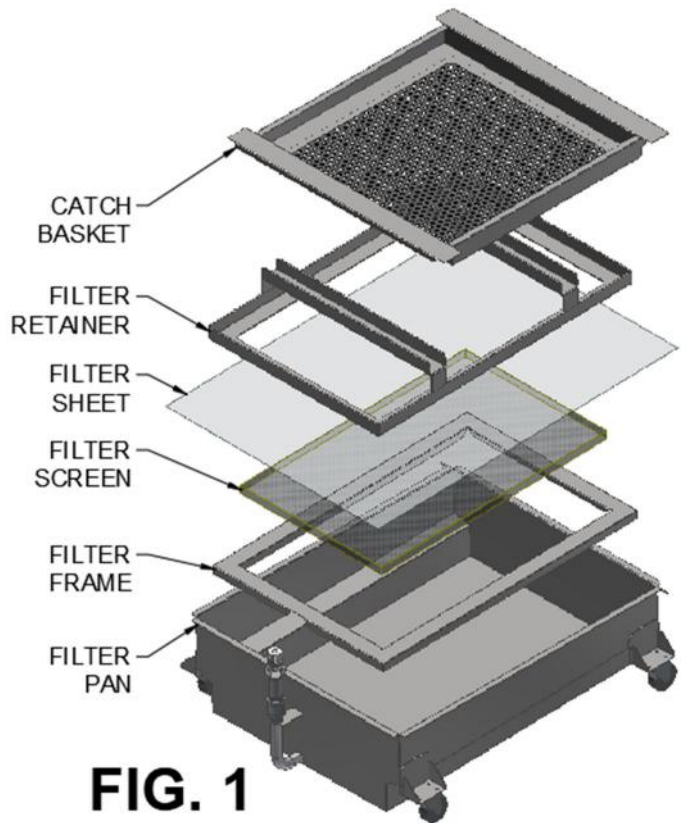
PREPERATION

Separate the Filter pan assembly parts and clean/rinse all parts before use. After cleaning, slide the pan under the fryer.

Filter Sheets Style (FIG. 1)

Parts included: Filter Pan, Filter Frame, Filter Screen, Filter Sheets (purchased separately), Filter Retainer, Catch Basket.

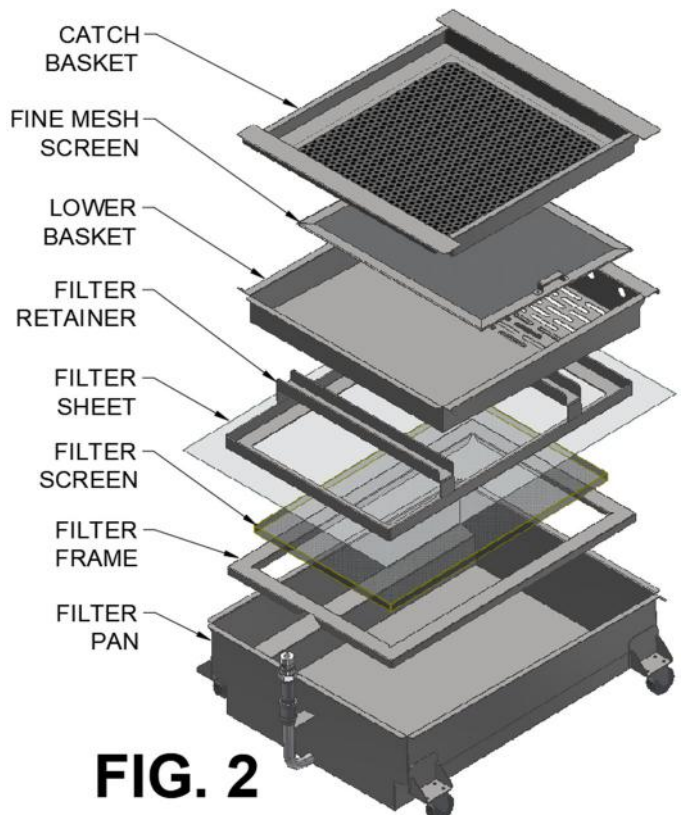
- Place Filter Frame & Filter Screen in the bottom of the Filter Pan.
- Set Filter Sheet under Filter Retainer, hold together and insert them into the pan.
- Push Filter Retainer firmly all the way down to hold Filter Sheet in place.
- Place Catch Basket on Filter Pan.
- Slide Filter Pan assembly under fryer and connect suction line.



Filter Sheets & Triple Filtration Style (FIG. 2)

Parts included: Filter Pan, Filter Frame, Filter Screen, Filter Sheets (purchased separately), Filter Retainer, Lower Basket, Fine Mesh Screen, Catch Basket.

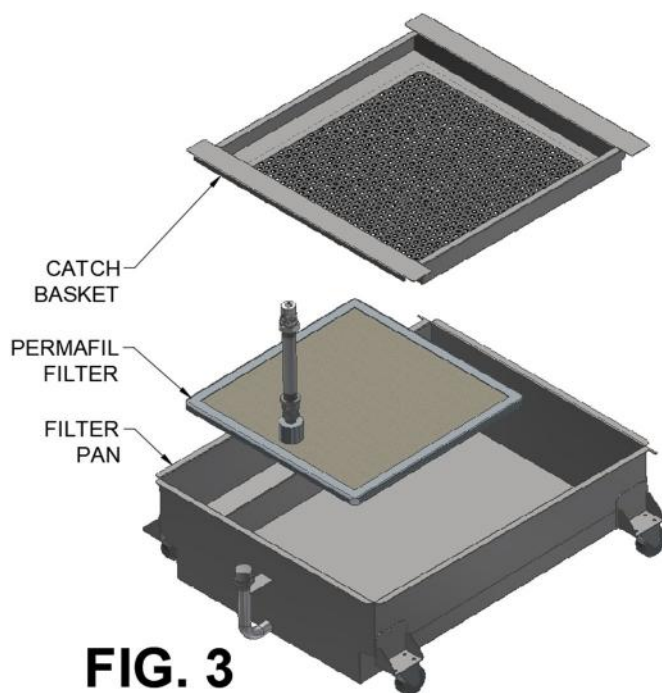
- Place Filter Frame & Filter Screen in the bottom of the Filter Pan.
- Set Filter Sheet under Filter Retainer, hold together and insert them into the pan.
- Push Filter Retainer firmly all the way down to hold Filter Sheet in place.
- Place Lower Basket into Filter pan.
- Set Fine Mesh Screen into Lower Basket.
- Place Catch Basket on Filter Pan.



Permafil Filter Style (FIG 3)

Parts included: Filter Pan, Permafil Filter, Catch Basket.

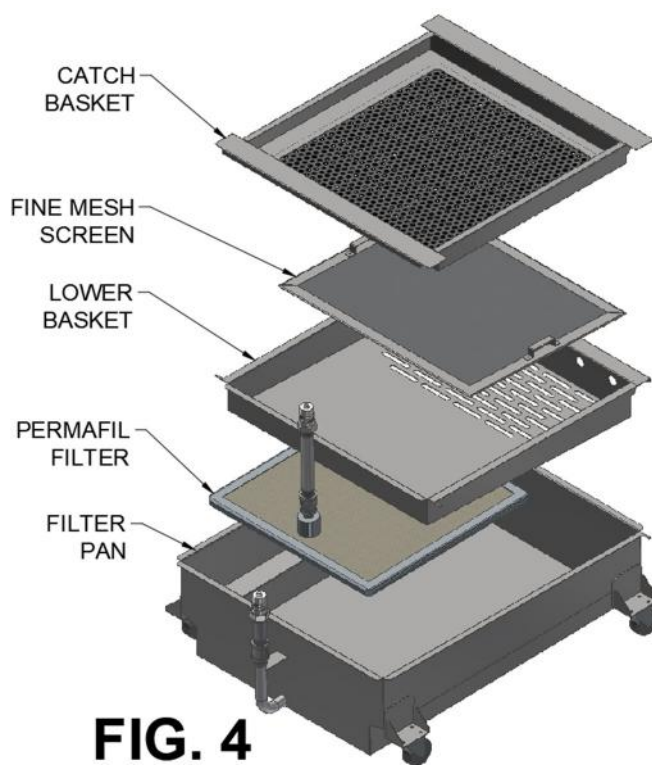
- Place Permafil Filter into Filter Pan.
- Set Catch Basket on Filter Pan.



Permafil Filter & Triple Filtration Style (FIG. 4)

Parts included: Filter Pan, Permafil Filter, Lower Basket, Fine Mesh Screen, Catch Basket.

- Place Permafil Filter into Filter Pan.
- Set Lower Basket onto Filter Pan.
- Place Fine Mesh Screen into Lower Basket.
- Place Catch Basket on Filter Pan.



OPERATION

WARNING: Oil is hot. Please use all precaution when operating Fryer Filter System. Apply all safety practices and attire to avoid getting burned.

CAUTION: Filter oil from **ONE** Fryer at a time. Draining two Fryers at the same time will cause an overflow in the Filter pan and create a hazardous situation.

CAUTION: DO NOT pump or circulate water through the pump. Failure to do so will damage the pump and void the warranty. Pump is designed for oil only.

NOTE: For the Fryer operation, please refer to the corresponding fryer manual.

DRAINING OIL

- When draining for filtering, please make sure oil is 300° F - 350° F. Use extreme caution.
- When draining for disposal, please make sure oil is less than 100° F.
- Ensure fryer is turned “OFF” before draining oil.
- Make sure filter pan is connected and aligned with the drain chute.
- Turn drain handle to the OPEN position.
- Allow oil to drain completely into pan.

USING FLUSH HOSE (WAND)

- Ensure fryer is turned “OFF”
- Make sure oil is 300° F - 350° F. Use extreme caution.
- Drain oil into filter pan.
- Connect Wand hose. Make sure quick disconnects are properly mated.
- Place wand well into fry tank.
- Turn Filter power switch to “ON”.
- Oil will return to the fry tank via wand hose. Flush any debris forward towards the drain opening.
- Normal filter time is about 5 minutes. When satisfied with filter process, close drain valve.
- Continue to Fill tank..
- Oil will fill tank. When oil starts to bubble in the fryer, turn the switch to “OFF” to stop pump.

MAINTENANCE

NOTE: For continued performance, efficiency and longevity of your Filter, it is essential to carry out a good maintenance program.

CLEANING THE FILTER SYSTEM

If you have the Filter Sheets Style, Change filter paper as necessary. Use Royal filter paper only.

If you have the Permafil Screen Style, remove that screen and wash to remove all sediment/debris.

If you have the Triple Filtration Style, remove from pan and wash to remove all sediment/debris.

WARNING:

Hot oil and hot surfaces can cause severe burns. Use caution when operating the filter. Do not attempt to move the filter pan filled with hot oil or shortening, severe burns may be caused. Drain hot oil in metal containers, do not use plastic buckets or glass containers.

DAILY

- Filter the oil at the end of the day, replace if necessary. If the fryer is in heavy use, filter as often as necessary.
- After filtering, scrape the inside walls of the filter pan to remove any debris.
- Remove debris/sediments from the filter system according to establishment maintenance procedure policy. Make sure that any debris/sediment do not get into the return line opening at the bottom of the pan
- Remove all “LOOSE” parts and wash. Rinse thoroughly.
- Wash the filter pan. Rinse thoroughly
- Wipe dry and re-assemble.

WEEKLY

- Check the drain and return lines for leaks or residual debris. Tighten fittings if leak is detected.
- Thoroughly clean the area around and inside the filter cabinet.
- Remove all “LOOSE” parts and wash. Rinse thoroughly.
- Wipe dry and re-assemble.

CAUTION: DO NOT pump or circulate water through the pump. Water will damage the pump and void the warranty. Pump is designed for oil only.

STAINLESS STEEL PARTS

Do not use steel wool, abrasive cloths, cleaners or powders to clean stainless steel surfaces. All stainless steel parts should be wiped regularly with hot soapy water during the day and a stainless steel liquid cleaner at the end of the day. To remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper.

Contact the factory, Representative of factory or authorized Service Company to perform maintenance and repairs.