

Installation Instructions

Frymaster Oil Conserving Fryer OCF (FPGL or FPEL)

SuperSorb[®]
CarbonPads

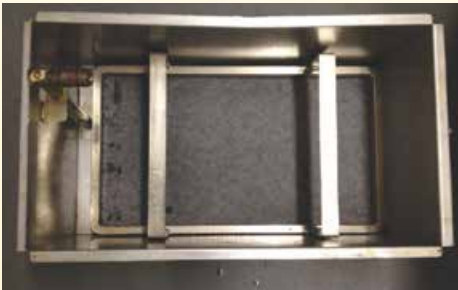
Getting the most out of your frying program



- 1)** Open the fryer doors and pull the filter pan out. Place the screen on the bottom of the pan. The holes of the screen should line up with the posts on the bottom of the pan.



- 2)** Insert the F-24 CarbonPad into the pan with the bumpy side up (smooth side down).



- 3)** Insert the existing hold down ring and press it firmly into place. Place the crumb catcher on top of the hold down ring.



“O” ring in good condition



Frymaster OCF Filter pan has a pipe connection which uses 2 “O” rings, part number 816-0596.

These “O” rings must be checked frequently and changed every 3-4 months. Pipe connections must always be kept clean to reduce oil build up.

“O” ring in bad condition



Example of oil build up and missing “O” ring. This pipe condition will have a negative effect on oil pumping through CarbonPad and back to the fryer.

Frymaster OCF Fryer requires several oil filterings throughout the day in all fry vats. WHEN NEEDED, scrape the crumb debris off the CarbonPad before continuing the oil filtrations. Please allow filter pan to cool before scraping CarbonPad. Removing crumb debris will help oil flow back to the fryer vats.

The F-24 CarbonPad[®] dimension is 11.25" x 19.16" (11 1/4" x 19 5/32").



FILTERCORP

9805 NE 116th Street
PMB A-200
Kirkland, WA 98034
USA

Toll Free: (800) 473-4526
Telephone: (425) 820-4850
Fax: (425) 820-2816
Web: www.filtercorp.com



www.filtercorp.com