



FRYCLONE™

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#2590FM55 • #2590FM85 • #2590FM110

OIL FILTRATION MACHINE

USER MANUAL

Please read the manual thoroughly prior to equipment setup, operation, and maintenance.

KEEP THESE INSTRUCTIONS

Congratulations on your purchase of the Fryclone Filtration Machine. Fryclone takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

| CRITICAL INFORMATION



WARNING

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- **Avoid Sucking Sediment:** Do not suck sediment through this unit. Drawing sediment into the system can cause damage and reduce efficiency.
- **Cool Before Filtering:** Allow the oil to cool to 250°F - 300°F before filtering it. Filtering hot oil can cause injury and damage to the unit.
- **Do Not Pump Water:** Never pump water through the system. Only rinse and dump to avoid damaging the unit.
- **Proper Grate Placement:** Ensure the grate is always properly in place. Without the grate, the unit will underperform and may become less efficient.

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Filtration machines must be used with caution. Please read the following warnings and instructions to avoid potential injury.



HAZARD STATEMENTS

- **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the filter machine.
- **Dedicated Circuit:** For optimal performance and safety, the filter machine must be connected to a dedicated electrical circuit. Sharing a circuit with other appliances can lead to power fluctuations, potential tripping of the circuit breaker, and a reduced lifespan of the filter machine.
- **Proper Voltage:** Plug the filter machine into a grounded outlet with the correct voltage to prevent electrical hazards. The plug that comes pre-attached cannot be replaced without professional installation. Never operate the filter machine using an extension cord.
- **Grounding:** Ensure that the filter machine is properly grounded to prevent electric shock.
- **Overheat Control:** Monitor the filter machine to prevent overheating, especially during extended use. This filter machine has an automatic shutoff to prevent overheating for safety and can be reset after the unit has cooled down.
- **Ventilation:** Ensure the filter machine has adequate ventilation to prevent overheating and ensure efficient operation.
- **Surfaces:** Do not touch hot surfaces. Use handles and filter wand.
- **Child Safety:** Keep children away from the filter machine and its controls to prevent accidents and misuse.
- **Cord Safety:** To protect against electric shock, do not immerse cords, plugs, or equipment in water or other liquid and keep cords away from wet areas. Do not let cords hang over counters to prevent tripping hazards. Replace cords only with the manufacturer's cord set.
- **Cleaning and Maintenance:** Regularly clean and maintain the filter machine according to the instructions to ensure safe and hygienic operation.
- **Chemical Usage:** If using cleaning chemicals, follow the chemical manufacturer's guidelines for safe handling and storage.
- **Sanitization:** After cleaning, ensure that the filter machine's interior is sanitized to prevent food contamination.
- **Instruction and Training:** Instruct and train users in safe and correct filter machine operation and use to prevent accidents and achieve consistent cooking results.
- **No Modifications:** Never modify the filter machine's settings, components, or features, or use such components or features in unintended ways outside of the manufacturer's specifications, as this may compromise safety and void warranties.
- **Emergency Procedures:** Know how to turn off the filter machine quickly in case of emergencies or accidents.
- **Instruction Labels:** Ensure any operational or safety labels on the filter machine are visible and legible. Do not remove any operational or safety labels.

- **Regular Inspection:** Regularly inspect the filter machine, including filter stages, for signs of wear, damage, or malfunction, and address any issues promptly.
- **Maintenance Schedule:** Adhere to the recommended maintenance schedule in the “Maintenance” section to ensure the filter machine's longevity and safety.
- **Do Not Operate Unattended:** Never operate the filter machine unattended to ensure safety and prevent accidents.
- **Wear Proper Apparel:** Always wear appropriate clothing. Do not wear loose-fitting or hanging garments while operating the filter machine to avoid potential hazards.
- **Unplug and Cool Before Cleaning:** Unplug the equipment, turn it off, and let it cool completely before cleaning, inspecting, or moving it to ensure safety.
- **Indoor Use Only:** Use the filter machine indoors only. Do not use it outdoors to maintain safety and proper functionality.
- **Shortening Temperature:** Use the filter machine with only warm oil (250-300°F). Do not attempt to filter using oil outside of this temperature range, as cool oil will not filter effectively and strain components, and extremely hot oil will trigger the overheating protection on the filter machine.

INITIAL SETUP

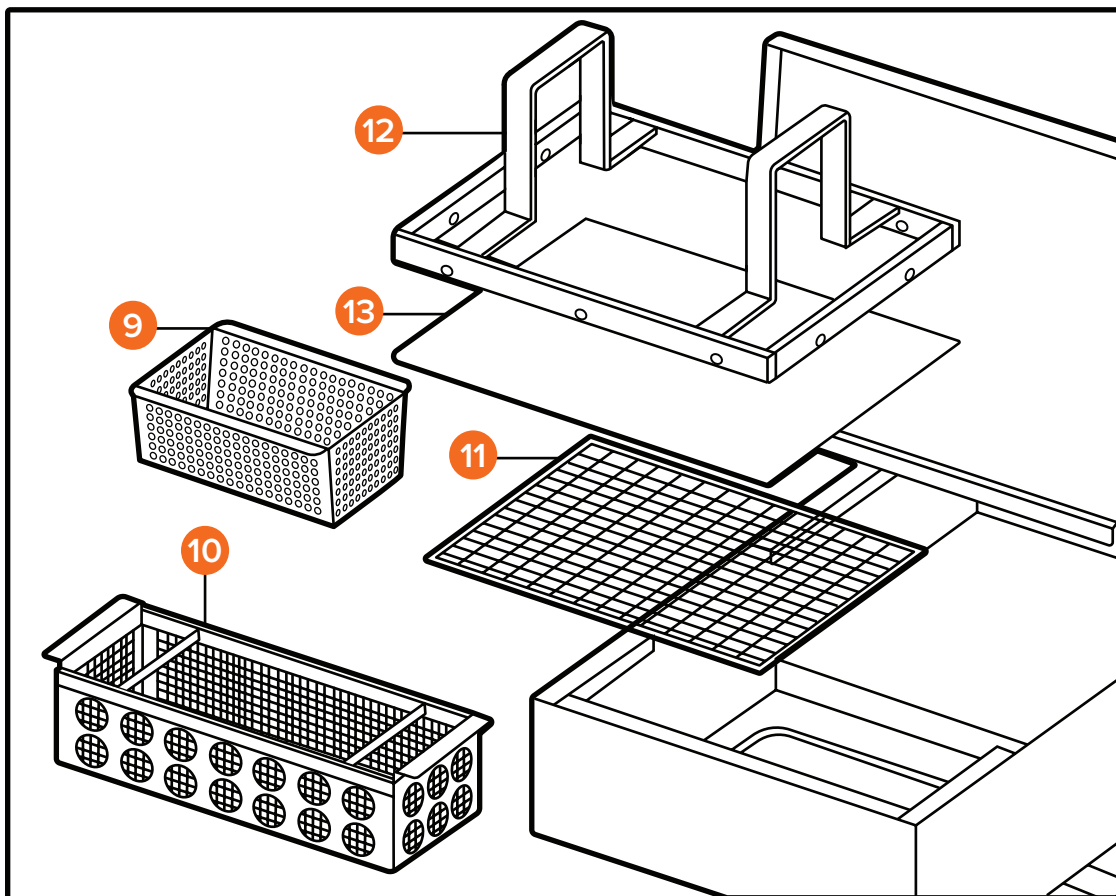
- **Inspect the Packaging:** Examine the filter machine's packaging for any signs of damage that may have occurred during shipping.
- **Unboxing:** Open the packaging with care. Use scissors or a box cutter to cut open the box, ensuring you do not damage the filter machine or its components.
- **Remove All Components:** Remove the equipment and any included accessories from the box. This should include 1 oil hose wand, 1 crumb basket, 1 filter paper holder, 10 sheets of filter paper cut to size, 1 wand cap screen, and 1 push handle.
- **Push Handle:** Take the push handle and place it into the two brackets (facing upwards) located on the back of the filter machine. Make sure that the handle is pushed all the way down and is securely in place.

#	DESCRIPTION
1	Selection Switch
2	Indicator Light
3	Wand Flow Selection
4	Motor Reset Cover
5	Circuit Breaker
6	Drain Valve
7	Quick Connect

#	DESCRIPTION
8	Oil Hose Wand
9	Initial Coarse Pre-Filter Basket (Stage 1)
10	Medium Pre-Filter Basket (Stage 2)
11	Filter Paper Grate (Stage 3)
12	Filter Paper Holding Ring
13	Filtering Paper

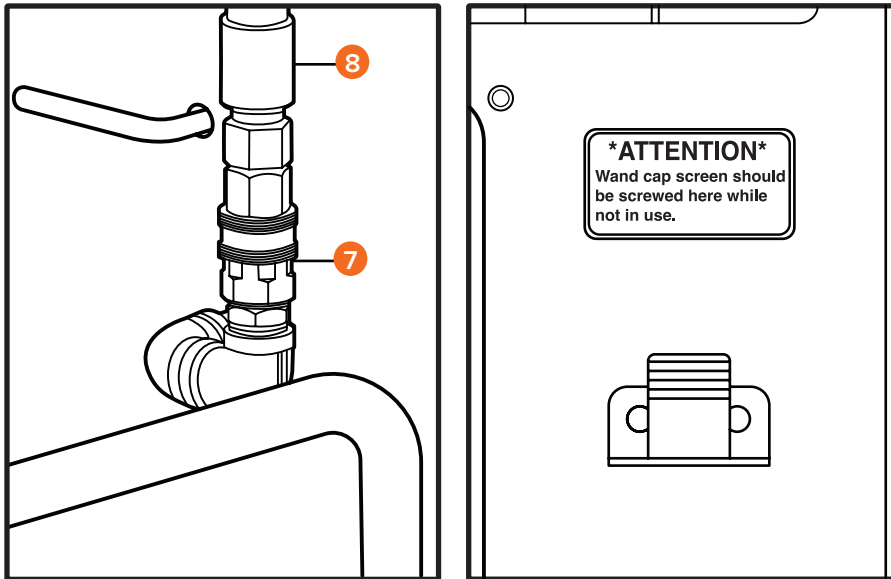
FILTER MACHINE PARTS ASSEMBLY

- **Placing Filter Paper:** Take one sheet of Filtering Paper [13] and place it evenly over the Filter Paper Grate [11] at the bottom of the filter chamber, ensuring the filter paper fully covers the grate and is squared off with the grate.
- **Securing Filter Paper:** Place the Filter Paper Holding Ring [12] over the filter paper and grate, ensuring it is correctly seated.
- **Inserting Coarse Pre-Filter Basket:** Place the Coarse Pre-Filter Basket [9] into the Medium Pre-Filter Basket [10].
- **Inserting Medium Pre-Filter Basket:** Position the Medium Pre-Filter Basket [10] at the front of the filter chamber.
- **Closing the Lid:** Close the lid securely.



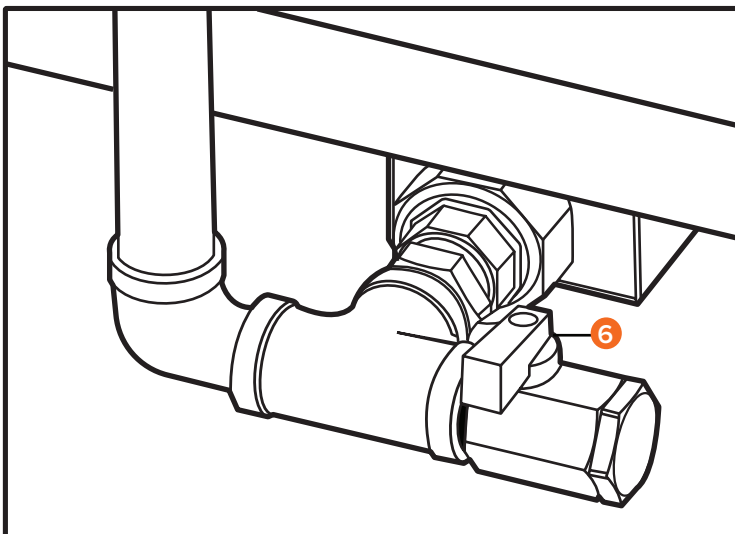
HOSE WAND CONNECTION INSTRUCTIONS

1. **Attach the Oil Hose Wand:** Securely connect the Oil Hose Wand [8] to the Quick Connect [7]. Ensure that the wand connector is fully seated onto the Quick Connect.
2. **Install the Wand Cap Screen:** If the wand cap screen is not currently in use, screw it into the back of the filter machine as shown in the image below.



DRAIN VALVE INSTRUCTIONS

1. **Tighten the Drain Valve:** Securely tighten the Drain Valve [6] located at the back of the filter machine.
2. **Ensure Closed Position:** Confirm that the Drain Valve is in the closed position. The handle should be perpendicular (knob pointed away from valve) to the direction of the valve to prevent oil leakage.



CLEANING



WARNING

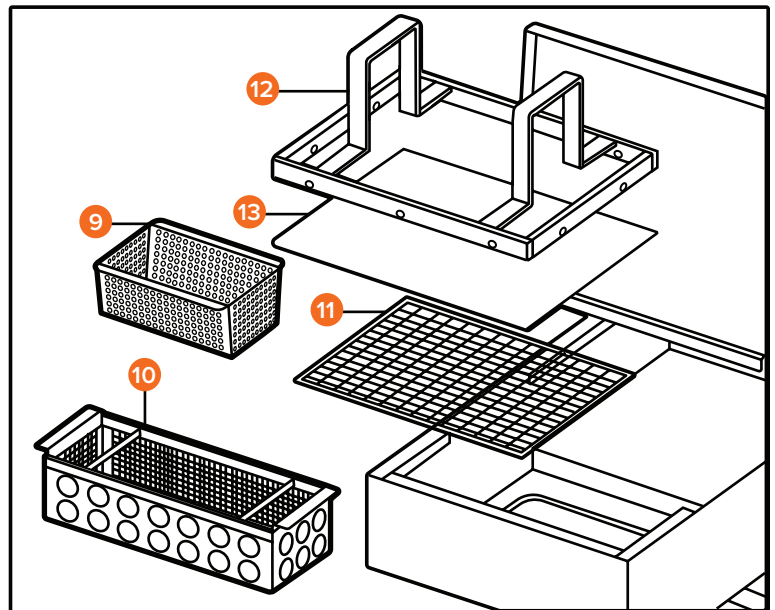
Please make sure that the filter machine has cooled before cleaning the unit.

EMPTYING AND CLEANING INSTRUCTIONS

1. **Unplug the Machine:** Always unplug the filter machine from the electrical outlet before cleaning to prevent the risk of electrical shock.
2. **Cleaning Between Uses:**
 - Wipe down the filter machine with a damp cloth and a mild cleaning solution.
 - Ensure all food particles are removed. For stubborn residues, a gentle degreaser cleaner may be used.
 - Always make sure the filter machine is cool before cleaning.
3. **Important Note:** Never pour water into the filter hose, as this can cause rusting of the pipe and pump.

DISASSEMBLY INSTRUCTIONS

1. **Unplug the Unit:** Disconnect the plug from the outlet. If the machine is hot, allow it to cool before proceeding. Once cooled, open the lid.
2. **Remove the Crumb Trays:**
 - Start by removing the Coarse Pre-Filter Basket [9].
 - Next, remove the Medium Pre-Filter Basket [10].
3. **Detach the Filter Paper Holder:** Carefully remove the Filter Paper Holding Ring [12] from the bottom of the filter machine.
4. **Remove and Discard the Filter Paper:** Take out the used filter paper from the bottom of the filter machine and dispose of it properly.
5. **Remove the Filter Grate:** Take out the Filter Paper Grate [11] from the bottom of the filter machine.
6. **Disconnect the Oil Hose Wand:** Detach the Oil Hose Wand [8] from the Quick Connect [7].



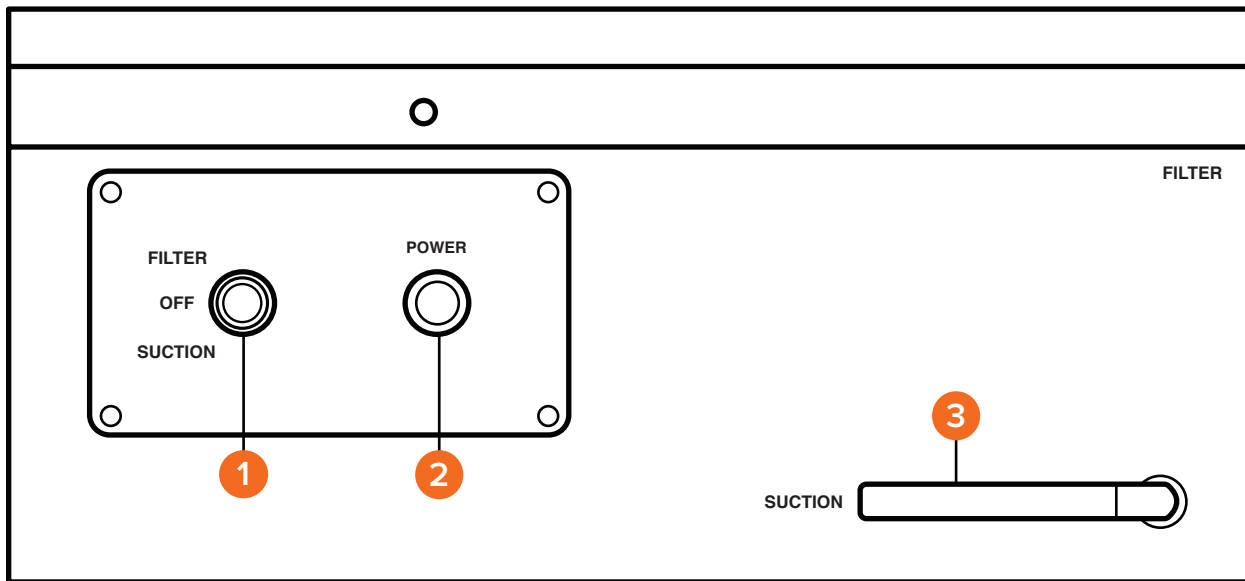
CLEANING

1. **Water Temperature:** Clean the removable parts using warm water combined with a gentle dish detergent.
NOTE: Never pour water into the filter hose to prevent rusting of the pipe and pump.
2. **Use a Soft Sponge:** Always clean the filter machine and its parts with a non-abrasive sponge to avoid scratching the surfaces.
3. **Thorough Rinsing:** After washing, thoroughly rinse all parts to ensure no soap residue remains, which could affect the flavor of your food.
4. **Use a Brush:** Clean hard-to-reach areas, particularly around the bottom of the filter tank, with a soft-bristle brush. Avoid using abrasive materials to prevent damage.
5. **Wiping Down the Exterior:** Regularly wipe down the exterior of the filter machine to prevent buildup and maintain its appearance.
6. **Safe Cleaners:** If stronger cleaning is needed, use non-abrasive, food-safe cleaning solutions. Noble Chemical offers a range of suitable cleaners for kitchen appliances.
7. **Choose a Sanitizer:** For parts that regularly contact food, apply a food-grade sanitizer.
 - **Sanitizer Residue:** Ensure all sanitizing solution is fully removed.
8. **Air Dry:** Allow all removable parts to air dry in a well-ventilated area. Ensure they are completely dry before reassembling the machine.
9. **Inspection:** Before reassembly, inspect all parts to confirm they are clean, sanitized, and entirely dry.

REASSEMBLY INSTRUCTIONS

1. **Replace the Filter Grate:** Slide the Filter Paper Grate [11] into place at the bottom of the filter machine.
2. **Replace the Filter Paper:** Place a fresh sheet of filter paper over the filter grate, ensuring it covers the entire surface and square.
3. **Replace the Filter Paper Holder:** Gently position the Filter Paper Holding Ring [12] over the filter paper and filter grate. Ensure it is securely in place.
4. **Replace the Crumb Trays:**
 - First, insert the Medium Pre-Filter Basket [10] into the front of the filter machine.
 - Then, place the Coarse Pre-Filter Basket [9] inside the Medium Pre-Filter Basket.
5. **Reattach the Oil Hose Wand:** Reconnect the Oil Hose Wand [8] to the Quick Connect [7].
6. **Plug the Unit In:** Finally, plug the unit into the electrical outlet.

OPERATION



OPERATION PROCEDURE FOR FRYERS WITH DRAIN VALVE

1. **First Time:** Before using this equipment for the first time, complete the cleaning procedure as instructed in the Cleaning section of the manual.
2. **Filter Paper Installation:**
 - **WARNING:** Do not replace the filter paper until the filter machine has cooled down.
 - Ensure the filter machine is turned OFF.
 - Verify that the oil is in the fryer and not in the filter machine.
 - Follow the instructions for installing or replacing the filter paper, found in the Initial Setup and Cleaning sections.

SETTING UP THE FILTER MACHINE

1. **Plug in the Filter Machine:**
 - Before plugging in, confirm the filter machine is in the "OFF" position.
 - Ensure all components are correctly installed as per the user manual.
 - Plug the appliance into a dedicated circuit with the correct breaker size as indicated on the data plate.
2. **Attach Fryer Drain Valve Extension:** If your fryer has a drain valve, attach the drain valve extension to the front of the fryer to allow proper oil flow into the filter machine.
3. **Position the Filter Machine:** Move the filter machine under the fryer drain valve extension so that the crumb tray is directly beneath the drain.

WARNING: Do not move the filter machine or use the fryer during the filtering process.

WARNING: Ensure the oil temperature is between 250°F and 300°F before starting the filtering process. If the oil is too cold, it will not flow properly through the machine.

FILTERING PROCESS

1. **Open Fryer Drain Valve:** With the filter machine in position, open the fryer drain valve and allow the oil to flow into the filter machine through the crumb tray.
2. **Turn Switch to "Filtered" Setting:** Set the rod switch [3] on the front of the filter to the "Filter" position, aligning it North and South. Let the filter machine filter oil for multiple cycles.
NOTE: It is recommended to cycle the oil through the filtering process for 15 minutes before stopping the filtering process.
3. **Close Fryer Drain Valve:** Close the fryer drain valve to prevent additional oil from passing through the fryer.
4. **Position the Oil Hose:** Place the filter machine's oil hose into the fryer vat.
 - **WARNING:** Ensure the oil hose is properly aligned with the fryer tank or oil container to avoid spills. Make sure that the oil hose is held so that it does not move during the "Filter" process.
 - **WARNING:** Be cautious of burns from hot oil spouting from the oil hose.
5. **Turn Filter Machine "ON":**
 - Switch the filter machine to "Filter" mode and start filling the fryer with filtered oil.
 - Once the fryer is filled, switch the filter machine back to the "OFF" position.
 - **WARNING:** To prevent pump damage, avoid running the filter machine idly for extended periods after filtering. The oil acts as a lubricant for the machine so running it dry can cause damage.

SAFETY AND MAINTENANCE

1. **Safety:** Always wear oven mitts when handling hot oil from the fryer to avoid burns.
2. **Long-Term Storage:** After use and cleaning, store the filter machine in a dry place, preferably covered, to protect it from dust and ensure its longevity.

OPERATION PROCEDURE FOR FRYERS WITHOUT DRAIN VALVE

PREPARATION AND SETUP

1. **Position the Filter Machine:**
 - Move the filter machine to the front of the fryer.
 - **WARNING:** Do not move the filter machine or use the fryer during the filtering process.
 - **WARNING:** Only perform the filtering operation when the oil temperature is between 250°F and 300°F.
2. **Plug in the Filter Machine:**
 - Before plugging in, ensure the filter machine is in the "OFF" position.
 - Confirm that all components are installed as specified in the user manual.
 - Connect the filter machine to a dedicated circuit with the appropriate breaker size as indicated on the data plate.

3. Filter Paper Installation:

- **WARNING:** Do not replace the filter paper until the filter machine has cooled down.
- Ensure the filter machine is turned OFF.
- Verify that the oil is in the fryer and not in the filter machine.
- Follow the instructions for installing or replacing the filter paper, found in the Initial Setup and Cleaning sections.

4. Attach the Wand Cap Screen: Carefully screw the wand cap screen onto the top of the oil hose.**5. Position the Oil Hose:**

- Insert the filter machine's oil hose into the fryer vat.
- **WARNING:** Ensure the oil hose is properly submerged in the fryer tank or oil container during operation.
- **WARNING:** Be cautious of burns from hot oil spouting from the oil hose.

FILTERING PROCESS**1. Turn Switch to "Suction" Setting:** Set the rod switch on the front right of the filter machine to the "Suction" position, aligning it East and West (pointed to the left).**2. Turn Filter Machine "ON":**

- Switch the filter machine to "Suction" mode and begin filling the filter machine with oil.
- When the fryer is fully emptied of oil, turn the switch to the "OFF" position.

3. Turn Switch to "Filter" Setting: Set the rod switch on the front right of the filter machine to the "Filter" position, aligning it North and South. Let the filter machine filter oil for multiple cycles.

NOTE: It is advisable to cycle the filtering process for 15 minutes before returning all the oil to the fryer tank or container.

4. Turn Filter Machine Back "ON":

- Switch the filter machine to "Filter" mode and start filling the fryer with filtered oil.
- Once the fryer is filled, turn the filter machine back to the "OFF" position.
- **WARNING:** To avoid damaging the pump, do not run the filter machine idly for extended periods after filtering.

SAFETY AND MAINTENANCE

- 1. SAFETY:** Always wear oven mitts when handling hot oil from the fryer to prevent burns.
- 2. LONG-TERM STORAGE:** After using and cleaning the equipment, store it in a dry place, preferably covered, to protect it from dust and maintain its longevity.

| MAINTENANCE

REGULAR CLEANING - DAILY WIPE

PURPOSE: To prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the food and the machine's overall performance.

1. Turn off the machine and disconnect it from the power source.
2. Remove any remaining oil or food particles.
3. Please perform a complete cleaning process as outlined in the “Cleaning” section.
4. Use a clean, damp cloth to wipe down all exterior surfaces, including trays, handles, and sides.
5. Dry all wiped areas with a clean, dry towel to prevent moisture buildup.

MONTHLY CHECKS - INSPECT FOR WEAR

PURPOSE: To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
3. Inspect all seals, gaskets, and hoses for signs of wear or leakage.
4. Check the integrity of electrical cords and plug points.
5. Examine taps, levers, and other manual components for ease of operation.
6. If any issues are detected, consult the “Troubleshooting” section, or contact a service provider for recommended actions or replacements.

PROFESSIONAL SERVICING - ANNUAL MAINTENANCE

PURPOSE: To ensure that specialized features like electrical components and temperature controls are working correctly.

- Schedule an annual service appointment with a certified technician who specializes in electric cooking equipment.
- The technician will perform a comprehensive inspection, checking electrical components and gas or plumbing connections, if applicable.
- Any worn-out or damaged parts will be replaced.
- Obtain a detailed service report for your records, beneficial for both warranty claims and future troubleshooting.

TROUBLESHOOTING

PROBLEM	CAUSE	REMEDY
Pump Won't Start	Insufficient Power Supplied	Ensure the main power supply is plugged in and providing the required current.
	Power Switch Has Not Been Turned On	Check that the unit is plugged in and switched on.
	Plug and/or Lead are Damaged	Contact manufacturer or qualified technician for replacement.
	On/Off Switch is Faulty	Contact a service agent or qualified technician for replacement.
	Faulty Internal Wiring	Contact a service agent or qualified technician for replacement.
	Tripped Thermal Overload Switch	Allow the unit to cool for at least 45 minutes, then reset the thermal overload switch.
Pump Stops During Filtering Process	Tripped Thermal Overload Switch	Allow filter unit to cool for at least 45 minutes, then reset the thermal overload switch.
	Filter Paper is Dirty or Incorrectly Installed	Turn off the filter pump. Allow the oil to cool, then empty the pan. Verify the filter paper is clean and correctly installed. Refill the pan and restart the process.
Pump Starts and Abruptly Stops	Tripped Thermal Overload Switch	Allow the unit to cool for at least 45 minutes, then reset the thermal overload switch.
	Pump is Blocked or Wiring is Loose	Contact a service agent or qualified technician for replacement.
	Motor Has Failed	Contact a service agent or qualified technician for replacement.
Pumping is Erratic	Filter Paper is Incorrectly Installed	Verify that the filter paper is properly installed under the hold-down ring.
	Filter Hose Connection is Incorrectly Installed	Ensure that the filter hose connection is tight and secure.
Oil is Not Being Returned to Fry Pot	The Filter Hose is Clogged with Debris	Clear the hose.
	Clogged Filter Paper	Scrape off excess sediment or replace the filter paper.
	Filter Pan Suction Tube is Blocked	Use a thin, flexible wire to unclog the tube.