



southbend

A MIDDLEBY COMPANY

**IMPORTANT
FOR FUTURE REFERENCE**
Please complete this
information and retain this
manual for the life of the
equipment.

MODEL # _____
SERIAL # _____
DATE PURCHASED _____

OWNER'S MANUAL

INSTALLATION
USER'S GUIDE
SERVICE
PARTS

DEEP FAT FRYER MANUAL SUPPLEMENT for FRYER FILTER SYSTEM

MODEL FF-21-36, FF-21-42

These instructions should be read thoroughly before attempting installation. Set up, Installation and Performance Check should be performed by a qualified service technician. The Manufacturer, Southbend (1100 Old Honeycutt Rd., Fuquay-Varina, North Carolina 27526), informs you that unless the installation instructions for the above described Southbend product are followed and performed by a qualified service technician, (a person experienced in and knowledgeable concerning the installation of commercial gas and/or electrical cooking equipment) then the terms and conditions of the Manufacturer's Limited Warranty will be rendered void and no warranty of any kind shall apply.

If the equipment has been changed, altered, modified or repaired by other than a qualified service technician during or after the 12-month limited warranty period, then the manufacturer shall not be liable for any incidental or consequential damages to any person or to any property which may result from the use of the equipment thereafter. Some States do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion thereto may not apply to you.

In the event you have any questions concerning the installation, use, care, or service of the product, write Customer Service Department, Southbend, 1100 Old Honeycutt Rd., Fuquay-Varina, North Carolina 27526.

\$8.00

**FRYER FILTER SYSTEM
DEEP FAT FRYER
(Manual Section SR)**

Congratulations! You have just purchased one of the finest pieces of heavy-duty, commercial cooking equipment on the market today.

You will find that your new equipment, like all Southbend equipment, has been designed and manufactured to some of the toughest standards in the industry — those of Southbend Corporation. Each piece of Southbend equipment has been carefully engineered and designs have been verified through laboratory tests and field installations in some of the more strenuous commercial cooking applications. With proper care and field maintenance, you will experience years of reliable, trouble-free operation from your Southbend equipment. To get the best results, it's important that you read this manual carefully.

TABLE OF CONTENTS:

SECTION ONE - INSTALLATION	
Specifications.....	1
Installation.....	1
Performance Check.....	2
SECTION TWO - USER'S GUIDE	
Warranty.....	See Fryer Manual
Operation.....	1
SECTION THREE - SERVICE	
Adjustments/Service.....	1
SECTION FOUR - PARTS	
Parts List.....	1

NOTE: CONSULT DEEP FAT FRYER MANUAL - PT# [1161609](#) FOR ALL FRYER INFORMATION

CAUTION: POST IN PROMINENT LOCATION INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION SHALL BE OBTAINED FROM LOCAL GAS SUPPLIER

Retain this manual for future reference.
INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.

WARNING - WARRANTY WILL BE VOID IF
A. SERVICE WORK IS PERFORMED BY OTHER THAN QUALIFIED TECHNICIAN.
B. OTHER THAN GENUINE SOUTHBEND REPLACEMENT PARTS ARE INSTALLED.

FOR YOUR SAFETY
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF HIS OR ANY OTHER APPLIANCE.
KEEP AREA AROUND APPLIANCES FREE AND CLEAR FROM COMBUSTIBLES.
IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN EQUIPMENT AT THE MAINSHUT OFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.



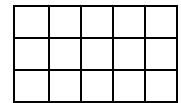
southbend

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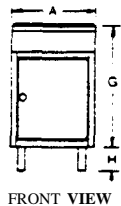
1100 Old Honeycutt Road
Fuquay-Varina, NC 27526
(919) 552-9161
FAX (919) 552-9796
(800)348-2556

FRYER FILTER SYSTEM INSTALLATION

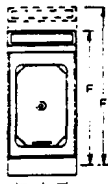
SPECIFICATIONS



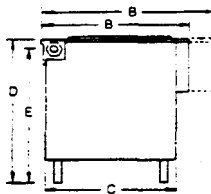
FRYER FILTER ? FF.21-36 ? FF.21.42



FRONT VIEW



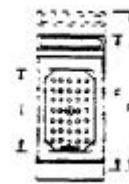
TOP VIEW



SIDE VIEW



FRONT VIEW



TOP VIEW

Scale 1/4" = 1 ft.

DIMENSIONS:

() = Millimeters

MODELS	Width A	DEPTH		Height	1 1/4" GAS CONN.		Q	H	I	J	CRATE SIZE			Cubic Volume	Crated Weight
		B	C		E	F					Width	Depth	Height		
?FF-21-36	21" (533)	36" (914)	31.75" (805)	36" (914)	33.75 (854)	33.5" (851)	30" (762)	8" (152)	N/A	N/A	22.5" (572)	43" (1092)	41" (1041)	23.0cu.ft. .65 cu.ft.	200 lbs. 90.0 kg.
?FF-21-42	21" (533)	42" (1067)	31.75" (805)	36" (914)	33.75 (854)	33.5" (1003)	30" (762)	8" (152)	N/A	N/A	22f (572)	43" (1092)	41" (1041)	23.0cu.ft. .65 cu.ft.	200 lbs. 90.0 kg.

UTILITY INFORMATION

1/3 HP - 115 OR 230 VOLT
AMPS-115 VOLT-6.5
230 VOLT-2.6



INSTALLATION

GENERAL:

THE UNIT WHEN INSTALLED MUST CONFORM WITH LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH THE NATIONAL FUEL GAS CODE ANSI Z223.1.1984.

The unit must be installed in such a manner that the flow of combustion and ventilation air are not obstructed. Provisions for an adequate air supply must also be provided.

ASSEMBLY INSTRUCTIONS:

For battery installation of units consult SECTIONAL RANGE FRONT MANIFOLD - BATTERY TYPE OWNERS MANUAL - Part # 1161610. Follow instructions as outlined in Section 1 - Installation - pages 4 thru 11.

Individual Assembly Instructions for internal piping of drain line to filter will be furnished with each individual battery.

WARNING:
THESE PROCEDURES MUST BE FOLLOWED BY QUALIFIED PERSONNEL OR WARRANTY WILL BE VOIDED.

LEGS OR OPTIONAL CASTERS:

1. A set of legs or casters are packed in the unit. A threaded receptacle is fastened to the base frame at each corner. Each leg or caster has a similar mating thread.
2. Raise unit sufficiently to allow legs or casters to be screwed into the receptacles. For safety, "shore up" and support the unit with an adequate blocking arrangement strong enough to support load.
3. Lower unit gently. Never drop or allow the unit to fall.
4. The legs or casters can be adjusted to overcome an uneven floor.
5. After the unit has been leveled, tighten the lock nuts.

WARNING:
FOR AN APPLIANCE EQUIPPED WITH CASTERS, THE INSTALLATION SHALL BE MADE WITH A CONNECTOR THAT COMPLIES WITH THE STANDARD FOR CONNECTORS FOR MOVABLE GAS APPLIANCES, ANSI Z21.69-1979, AND ADDENDA Z21.69a.1983, AND A QUICK-DISCONNECT DEVICE THAT COMPLIES WITH THE STANDARD FOR QUICK-DISCONNECT DEVICES FOR USE WITH GAS FUEL, ANSI Z21.41-1978, AND ADDENDA Z21.41a.1981 AND Z21.41b.1983. ADEQUATE MEANS MUST BE PROVIDED TO LIMIT THE MOVEMENT OF THE APPLIANCE WITHOUT DEPENDING ON THE CONNECTOR AND THE QUICK-DISCONNECT DEVICE OR ITS ASSOCIATED PIPING TO LIMIT THE APPLIANCE MOVEMENT.

WARNING:
IF DISCONNECTION OF THIS RESTRAINT IS NECESSARY TO REMOVE THE APPLIANCE FOR CLEANING, ETC., RECONNECT IT WHEN THE APPLIANCE IS MOVED TO ITS ORIGINALLY INSTALLED POSITION.

PERFORMANCE CHECK:

The following items should be checked before or within the first 30 days of operation by qualified service technician.

1. Verify correct electrical characteristics.
2. Internal drain piping drains properly.
3. Check gas supply connection on front manifold.
4. Internal electrical connections.
5. Pump operates properly.
6. Advise user on cleaning procedures.



ADJUSTMENTS

SERVICE

WARNING:

ADJUSTMENTS AND SERVICE WORK MAY BE PERFORMED ONLY BY A QUALIFIED TECHNICIAN WHO IS EXPERIENCED IN, AND KNOWLEDGEABLE WITH, THE OPERATION OF COMMERCIAL GAS COOKING EQUIPMENT. HOWEVER, TO ASSURE YOUR CONFIDENCE, CONTACT YOUR AUTHORIZED SERVICE AGENCY FOR RELIABLE SERVICE, DEPENDABLE ADVICE OR OTHER ASSISTANCE, AND FOR GENUINE FACTORY PARTS.

TROUBLE SHOOTING

DESCRIPTION	FUNCTION
1. Quick Disconnect For Filter Pan #1174293	This Quick Disconnect fitting connects the stainless steel braided hose from the filter pan to the fryer's oil return lines. The stainless hose must be disconnected at this fitting prior to sliding the filter pan outward for cleaning or removal. The fitting is operated by pushing upward on the wooden ring and exerting downward pressure on the connecting end of the stainless hose. For reconnection, push upward on the wooden ring while inserting the stainless hose. Release the wooden ring when the hose fitting is fully inserted to lock it in position. Refer to Page 4 Item 4 for the location of this component.
2. Filter Pan #1174289	The Filter Pan contains the filter paper which serves to removes breadings and other impurities from the oil during the filtering procedure. Oil is drained into the filter pan where the fryer's pumping action draws it thru the filter paper and returns it to the cooking vessel by way of the Filter Pan Hose.
3. Filter Pan Hold-Down Bracket and Latches #1174288	The Hold-Down Bracket is contained in the filter pan and serves to insure that the filter paper is held tightly in place by means of the four locking latches. The fryer's filtering action will be reduced or eliminated if these latches are not properly secured.
4. Drain Valve #1134799	Pulling this handle towards you allows shortening to drain from the frying vessel into the filter pan. WARNING: MAKE SURE THERMOSTAT IS IN "OFF POSITION. Open the valve slowly to avoid burns from splashing of hot oil. Always, make sure that the valve is closed prior to adding shortening.
5. Drain Line Piping Nipple	This Pipe-Nipple attaches to the drain piping to minimize splashing of hot oil when the fry-kettle is filtered or drained. The Pipe-Nipple must be removed before sliding the filter pan out of the fryer.

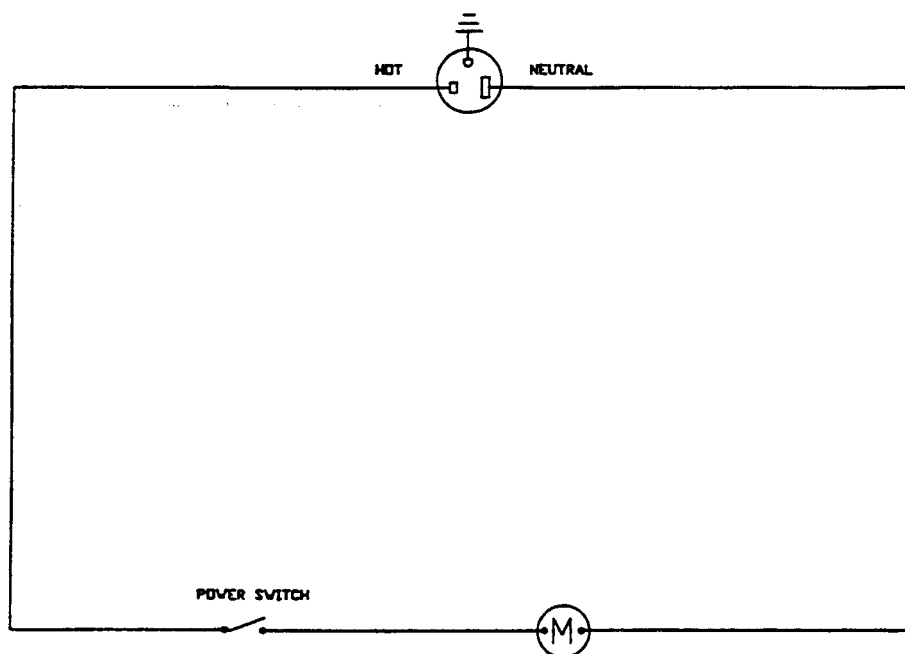
DESCRIPTION	FUNCTION
6. Quick Disconnect for Oil Discharge Wand #1174293	This Quick-Disconnect Fitting is used in conjunction with the oil discharge wand to remove oil from the Fryer that is to be discarded. The Quick Disconnect is operated in the same manner as was explained in Item 1 of this section.

OIL FILTRATION SYSTEM INOPERATIVE; PUMP DOES NOT RUN

1. If switch is in the "On" Position, use a multimeter to verify that the pump switch is functioning properly. If switch is operative, refer to wiring diagram and locate the filter pump and motor assembly and use a multimeter to check for proper voltage at the pump motor. If voltage is correct a defective pump motor is indicated. Remove and replace the pump motor assembly. Otherwise refer to the wiring diagram at the rear of this manual and isolate the defective wiring or wiring connection.

OIL FILTRATION SYSTEM PUMPS SLOWLY

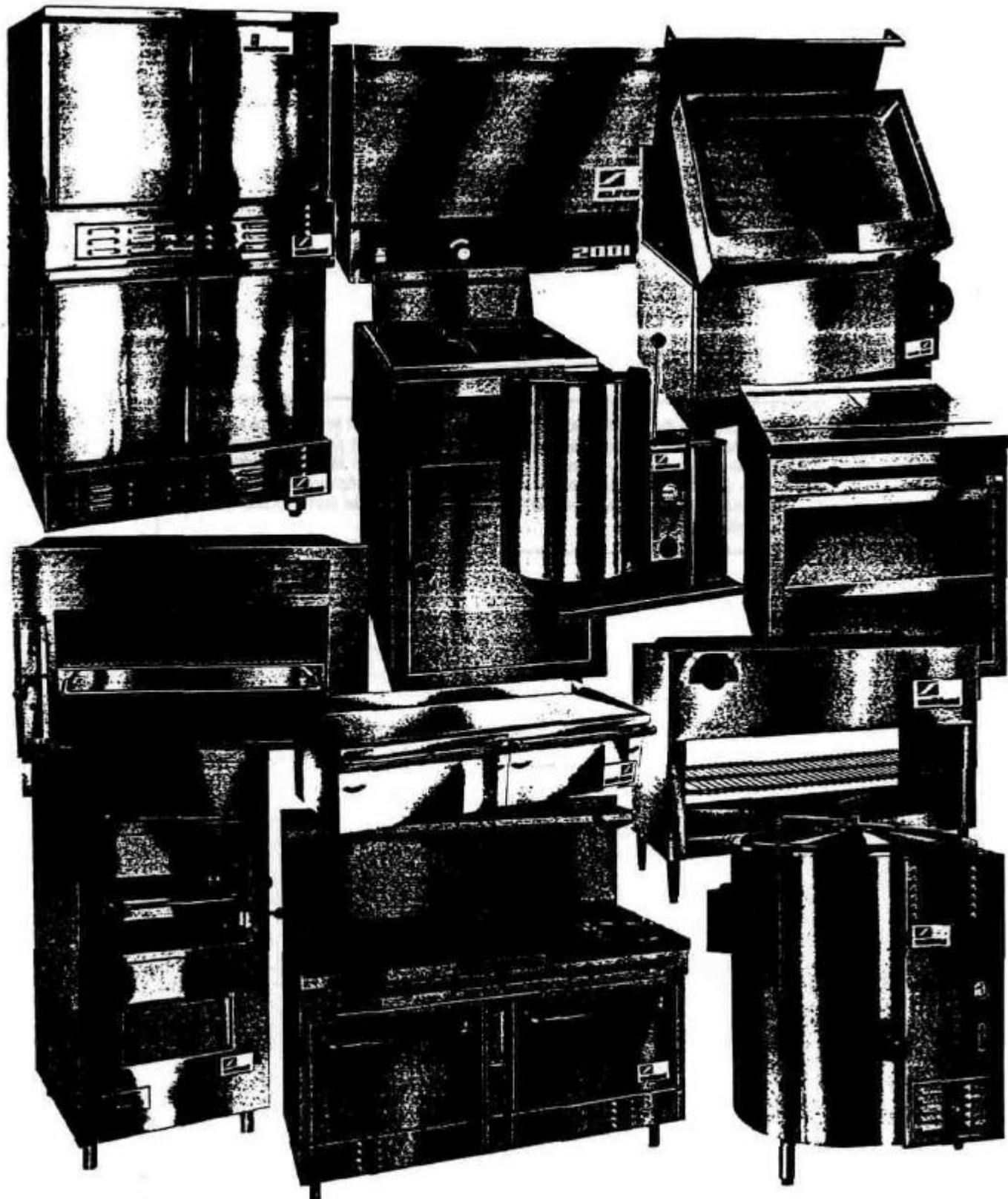
1. Insure that filter paper is not clogged or torn.
2. Insure that hold-down frame in filter pan is latched at all four positions inside filter pan.
3. Insure that the 18" stainless steel flexible hose which leads from filter pan to quick-disconnect fitting is securely locked inside quick-disconnect fitting. If hose will not lock in quick-disconnect, remove and replace quick-disconnect fitting.
4. Examine the 18" stainless steel flexible hose described above for signs of crimping or collapse. If crimping or collapse is noted, remove and replace it.
5. If no defect is found in the 18" stainless steel flexible steel hose, disconnect pump from filter lines and insure that no obstructions exist in the plumbing leading to the pump, if all lines are clear, remove and replace the filter pump assembly.





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Convection ovens
Cook & hold convection ovens
Bake & roast ovens
Pizza ovens
Ranges

Fryers
Special & custom equipment
Convection steamers
Steam kettles
Tilting braising pans

Cooker/mixer kettles
Poor model broilers
Under fired broilers
Salamander broilers
Cheese melters

DEEP FAT FRYER MANUAL SUPPLEMENT FOR FRYER FILTER SYSTEM

A product with the Southbend name incorporates the best in durability and low maintenance. We all recognize however, that replacement parts and occasional professional service may be necessary to extend the useful life of this unit. When service is needed, contact a Southbend Authorized Service Agency, or your dealer. To avoid confusion, always refer to the model number, serial number, and type of your unit.



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southbend

SERVICE BULLETIN

DATE: MAY 18, 1990

SUBJECT: DEEP FAT FRY POTS - 14" X 18"

TO: SOUTHBEND AUTHORIZED PARTS DISTRIBUTORS AND SERVICE
AGENCIES

Please insert in the Sectional Range - Fryer and Accessories section of your Southbend manual. This pertains to Fryer Manual Part #1161609.

Southbend has made stainless steel fry pots standard on all deep fat fryers, eliminating cold rolled steel pots. This will also be true for field replacements, necessitating the following changes:

- #1036691 Cold rolled steel 14" pot is no longer available.
This is replaced by #1036669 stainless steel pot.
- #1036690 Stainless steel 14" pot is replaced by #1036669.
- #1036794 Cold rolled steel 18" pot is no longer available.
This is replaced by #103769 stainless steel pot.
- #1036793 Stainless steel 18" pot is replaced by #1036769.
- #1036685 Old style 14" cold rolled steel pot is no longer available.
Use #1036684 stainless steel pot.
- #1036781 Old style 18" cold rolled steel pot is no longer available.
Use #1036780 stainless steel pot.

To summarize, the following pots are now available:

- #1036669 14" stainless steel fry pot - replaces #1036690 and #1036691.
- #1036769 18" stainless steel fry pot - replaces #1036793 and #1036794.
- #1036684 14" stainless steel fry pot (old style) replaces
#1036685.
- #1036780 18" stainless steel fry pot (old style) replaces
#1036781.

T. S. Enyeart

TSE/tws
cc: Sales Representatives
Internal Distribution

1100 Old Honeycutt Rd.
Fuquay-Varina, NC 27526
(919) 552-9161
FAX (919) 552-9798

OPERATION

FRYER FILTER OPERATION

This section describes the cleaning process for your fryer known as the "Boil -Out". A "Boil-Out" should be performed on new equipment prior to actual cooking and every time shortening is removed from the fryer for cleaning of the fry-kettle and replacement by fresh shortening.

WARNING

Please perform the steps of this procedure as described to avoid possible equipment damage, violation of warranty provisions or personal injury.

1. Always use thermal oven mitts during this procedure to protect skin from burns due to splashing of hot liquids.
2. Make sure the filter has been equipped with filter paper and powder and is correctly positioned.
3. If you are performing a "Boil Out" on a new fryer which DOES NOT contain shortening, go to Step 7, otherwise proceed to Step 4.
4. If the shortening in the fryer is not in a heated state (at least 150°F), go to Step 5. If the fryer has been in operation and the shortening is in a heated state, place the thermostat in the off position and allow the shortening to cool for 2 minutes before continuing.
5. If the shortening in the fryer is "Cold", that is at room temperature, you must first heat the shortening briefly so that it is liquid enough to be removed by the fryer's filter system. Turn the temperature select knob to 150T and heat the oil until the burners go out. Stir the shortening well to insure that it is fully dissolved. Stirring may cause the burners to come on again briefly. When the burners go out again, place the thermostat in the off position and go to Step 5.
6. Insure that the thermostat is in the off position before proceeding.

WARNING

The next step of this procedure requires that the shortening be drained from the fry-kettle into the fryer's filter pan. Failure to insure that the fryer's cook/filter switch is in the "Filter" position prior to draining may result in fire on the exposed heating elements. Always insure that the cook/filter switch is in the proper position.

7. Slowly open the drain valve handle beneath the fry-kettle. The drain is opened by turning it towards you. Use care in opening this valve to avoid being splashed by hot oil. (You may find that the drain requires insertion of the fryer clean out rod through the cold zone with the fryer in order to free the valve of breading which may clog it.
8. Place oil pump switch in the "On" position and allow shortening to return to the fry-kettle and out through the drain. Use this opportunity to "Wash-Down" breading which has accumulated in the bottom of the fry-kettle. Use the larger pot brush supplied with the fryer to help "Wash-Down" this material into the filter-pan below. Use care to avoid being splashed and burned by the hot oil.
9. After "Washing-Down" all accumulated breading and crumbs from the bottom of the fry-kettle, place the oil pump switch in the "Off" position and allow the shortening to accumulate in the filter pan.
10. When all the oil has drained out of the fryer, close the drain valve.

WARNING

ALWAYS INSURE THAT THE CONTAINERS WHICH ARE USED FOR THIS STEP WILL SAFELY HOLD HOT OIL. Plastic is generally not safe as it may melt and break. Metal containers which do not leak are preferable to containers made of other materials. Failure to exercise the above precautions may result in serious personal injury.

11. If you are going to discard the oil, position an appropriate receptacle for the oil you are to discard near the front of the fryer. REMEMBER, YOU WILL BE REMOVING APPROXIMATELY 5 GALLONS OF SHORTENING. Please insure that the container which you have selected will contain all of the shortening. For ease in handling you may find it helpful to use more than a single container. The shortening you will remove weighs about 40 pounds and is still very hot. Placing the discarded shortening in two or more containers for removal makes for a lighter load and decreases the possibility of injury by splashing.
12. Connect the discharge drain hose to the quick disconnect located at the pump motor. Always insure that the hose coupling is securely mated at the quick disconnect fitting.
13. Position the wand end of the drain hose over the receptacle which you have positioned to receive the waste oil from the filter. Always grasp the drain hose by the wooden sleeve near the wand end.
14. Place the oil pump switch in the "ON" position and allow fee fryer filter system to pump the waste oil out of the fryer through the drain hose.
15. When all waste oil has been removed from fee fryer, return fee oil pump switch to the "OFF" position.
16. Disconnect fee drain hose from fee fryer at fee quick disconnect fitting below fee diverter valve. Always hold both ends of fee drain hose in an upright position to avoid spillage of residual oil which may be trapped in fee hose. Carefully drain fee hose into fee receptacle which contains fee waste oil from fee fryer.
17. Disconnect fee filter pan hose from fee back of fee filter pan at fee quick disconnect fitting located above and to-fee-left of fee filter pan.
18. Remove oil drain outlet from oil drain piping by turning it in a clockwise direction.
19. Slide fee filter pan forward and carefully remove it for cleaning. Note - We recommend feat you use Southbend Cleanser or an equivalent cleanser such Ajax or Comet to clean fee filter pan. Avoid liquid dishwashing detergents as they may leave residues which reduce shortening life.
20. Insure feat fee drain valve is closed.
21. Fill fee fryer wife water to fee oil level mark located in fee back of fee fry-kettles interior.
22. Carefully add Southbend Boil Out to fee water following fee directions on fee container.

CAUTION



If you choose to use a cleaner other than Southbend Boil Out to "Boil-Out" your fryer, pay close attention to the instructions listed on the container. Many commercially available cleaners are caustic chemicals which require special precautions for use. If used improperly these chemicals may cause damage to your fryer and potential injury to the user.

23. Set fee temperature control knob to 200°F.

CAUTION

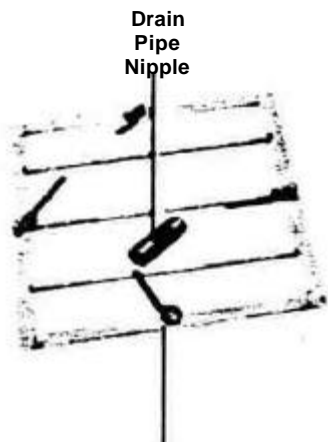
DO NOT UNDER ANY CIRCUMSTANCES LEAVE THE FRYER UNATTENDED DURING THIS PROCEDURE AS HEAT MUST BE CAREFULLY MONITORED TO PREVENT THE FRY-KETTLE FROM OVERFLOW DUE TO BOILING. OVERFLOW OF THE FRY-KETTLE MAY RESULT IN SERIOUS EQUIPMENT DAMAGE.

24. Heat the cleaning solution for 20 minutes. Scrub the interior of the fry-kettle with the large pot brush during this period to remove build-up.
25. Position a heat resistant pail beneath the drain outlet in the filter cabinet. Slowly open the drain valve. Drain the cleaning solution from the fryer. Be careful not to over fill the container which will hold the cleaning solution drained from the fryer.
26. Close the drain valve.
27. Rinse the inside of the fry-kettle with fresh water and repeat the drain procedure described in step 25.
28. Mop-out excess water from the fryer pot with a dry cloth.
29. Close the drain valve again.
30. Replace filter pan after thorough cleaning and attach the filter pan hose at the quick disconnect coupling.
31. Fill fryer with shortening to proper level. Shortening should be filled to the oil level marking the inside of the fry pot.

CLEANING OF OIL FILTER PAN/REPLACEMENT OF FILTER PAPER

The following steps should be taken with the filter pan removed from the fryer. The filter pan should be thoroughly cleaned during each "Boil-Out" procedure.

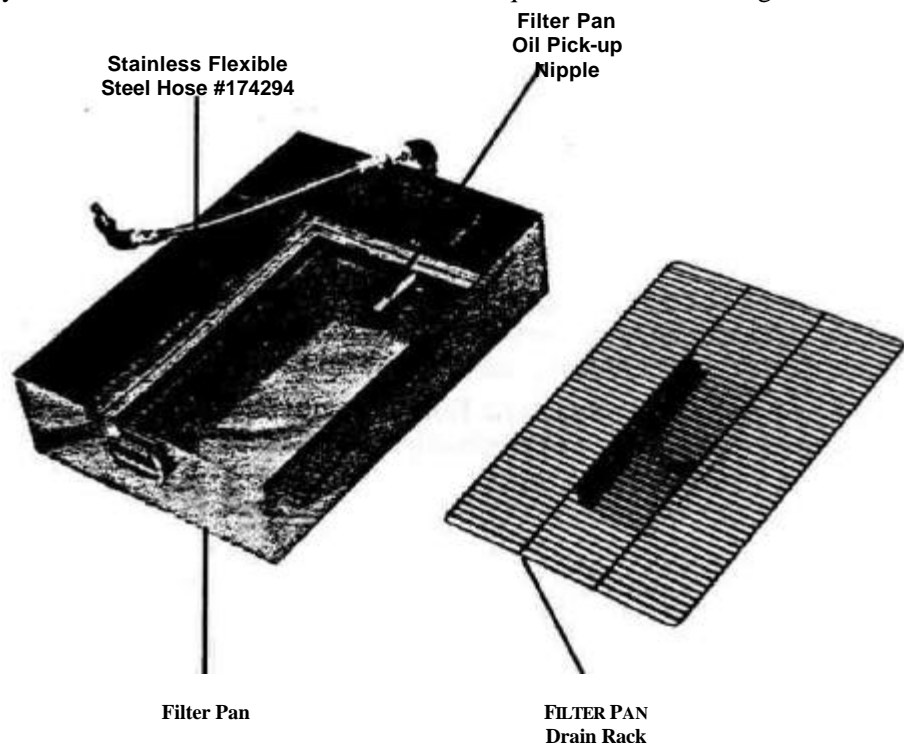
1. Remove accumulated breading and residue from the surface of the filter paper with the metal crumb shovel supplied with the fryer. Remove residue from the small ledge which surrounds the Hold-Down frame.
2. Release the four Hold-Down latches which secure the frame which holds the filter paper in place.
3. Remove the Hold-Down frame from the filter pan and place it in the sink for cleaning. Note - Use only Southbend Boil or a cleanser such as Ajax or Comet to clean the Hold-Down frame as well as the other interior surfaces and components of the filter pan. LIQUID DISHWASHING DETERGENTS MAY LEAVE RESIDUES WHICH REDUCE SHORTENING LIFE.
4. Beginning at one end of the filter pan, carefully roll-up the filter paper to be discarded and throw it away.
5. Remove the wire rack beneath the filter paper and placed it in the sink for cleaning.
6. Drain any remaining oil from the bottom of the filter pan into a proper waste receptacle. You must lift and tilt the filter pan to accomplish this. The filter pan is somewhat heavy, so you may need assistance.
7. Clean the interior of the filter pan with one of the cleaners previously recommended. Clean beneath the oil pick-up tube located in the bottom of the filter pan with a knife blade or other similar thin, fiat instrument. Rinse the pan interior and mop out excess water with a dry doth or paper toweling.
8. Clean and rinse the wire rack and Hold-Down frame which you placed in the sink earlier. Dry them. The filter pan is now ready for a re-assembly and installation of new filter paper.



**Filter Pan
Hold-Down
Rack with
Latches**

Two sheets of filter paper are used in the filter pan. The filter pan must be removed from the fryer to change the filter paper. Both sheets should be changed following a "Boil-Out". During normal operation the top sheet is discarded on a daily basis. The bottom sheet is then placed on top of a new sheet of filter paper and filter paper is replaced in the filter pan with the Hold-Down frame. The following simple steps summarize the procedure for replacement of filter paper on a daily basis:

1. Remove the crumb and breading residue from the small ledge which surrounds the Hold-Down rack that secures the filter paper in place.
2. Remove crumbs and breading residue from the top sheet of filter paper with the metal crumb shovel supplied with the fryer.
3. Release the four Hold-Down latches on the frame assembly which secures the filter paper.
4. Remove the Hold-Down Frame.
5. Carefully remove the top sheet of filter paper by lifting its corner or edge and rolling it toward the other end. Discard the paper.
6. Lift the edge of the bottom sheet and slip a clean sheet of filter paper beneath it.
7. Replace the Hold-Down rack above the filter paper and secure it with the four latches.
8. Replace the filter in the fryer and secure its hose connection with the quick disconnect fitting.



FILTERING THE FRYER

The fryer should be filtered regularly to promote longer oil life.

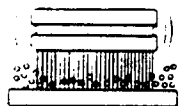
1. Use thermal oven mitts during this procedure to prevent burns from hot oil and metal surfaces of the fryer.
2. Insure that filter paper (2 pieces) is properly positioned in the filter pan as described on Page 4 under the section detailing replacement of the filter paper.
3. Adjust the thermostat to the off position

WARNING

Failure to insure that the Thermostat is in the "Off" position during procedure may result in equipment damage and/or personal injury.

4. Stir 8 ounces of Southbend filter powder in the hot oil. The filter powder helps extend shortening life by removing impurities.
5. Allow the shortening to cool for 3 minutes after adding the filter powder.
6. Slowly open the fry pot drain valve beneath the fry-kettle. Be very careful to avoid being splashed by hot oil.
7. You may need to use a small diameter brush to ream out the drain line from inside the fry tank to open any clogs which might develop as you drain the oil into the filter pan.
8. Connect the discharge drain hose to the quick disconnect located at the pump motor. Always insure that the hose coupling is securely mated at the quick disconnect fitting. Insert hose (wand) into quick release fitting.
9. Position the wand end of the drain hose over the fry tank. Always grasp the drain hose by the wooden sleeve near the wand end.
10. Place the oil pump switch in the "ON" position.
11. Leave the drain valve open and allow the filtered shortening to return to the fry-kettle and drain out the bottom through the drain valve. Use a large brush to "Wash-Down" the fry tank with the hot shortening as it circulates through the fry tank. Continue this for at least 2 minutes.
12. Close the fryer drain valve.
13. Allow the filtered shortening to return to the fry-kettle. The oil will begin to bubble as the pumping action is completed and air fills the oil return lines. Place the pump switch in the "Off" position.
14. Insure that the fryer contains the proper shortening level.
15. Adjust the thermostat to your cooking temperature and heat the oil until it reaches the proper cooking temperature.
16. Remove used filter paper and replace with new filter paper

WARNING;
HOT FRYING COMPOUND CONTACT WITH HOT FRYING COMPOUND WILL CAUSE SEVER
BURNS. ALWAYS USE CAUTION, FRYING COMPOUND AT 200°F IS MORE DANGEROUS THAN
BOILING WATER.



MAINTENANCE

CONSULT DEEP FAT FRYER OWNERS MANUAL - PART # 11611609 FOR CLEANING INSTRUCTIONS.

FRYER FILTER SYSTEM PARTS



PARTS

WARNING:
INSTALLATION OF OTHER THAN GENUINE SOUTHBEND PARTS WILL VOID THE WARRANTY ON THIS EQUIPMENT.

The serial plate is located on the back of the door - upper left corner,

Replacement parts may be ordered either through a Southbend Authorized Parts Depot or a Southbend Authorized Service Agency.

When ordering, please supply the Model Number, Serial Number, Part Number, Description, plus Finish, Type of Gas and Electrical Characteristics, as applicable.

For parts not listed consult a Southbend Authorized Parts Depot or Southbend Authorized Service Agency. If necessary, please consult Southbend Escan Parts Department for assistance.

FIGURE	KEY NO.	PART NO.	DESCRIPTION
		1173418	RUT Paper (100 Sheets per box)
		1173418	Filter Powder (25 Lb. bag.)
		1173417	Fry-Son Out
1	1	1174288	Filter Pan Hold Down Rack with Latches
2	2	1174288	Filter Pan
3	4		
3	1	1174280	Pump
1	3	1174281	Filter Pan Drain Rack
3	4		
2	1	1174282	Oil Return Wand
3	2	1174283	Oil Quick Disconnect
1	4	1174284	18" Stainless Steel Flexible Hose
3	3		

FIG. 1 DISASSEMBLED VIEW

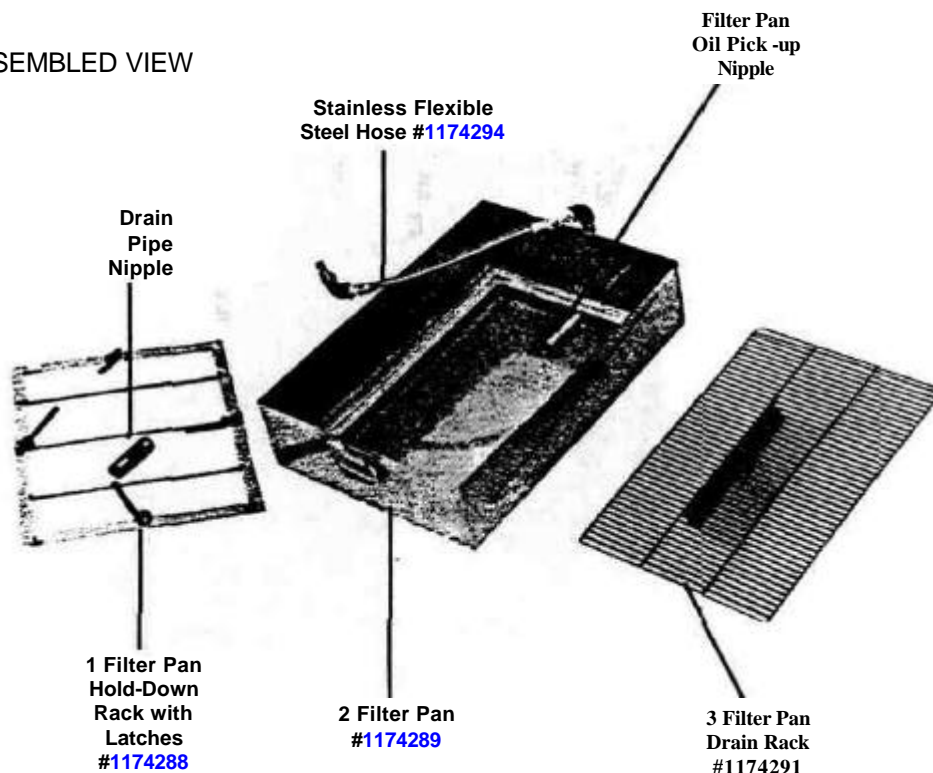
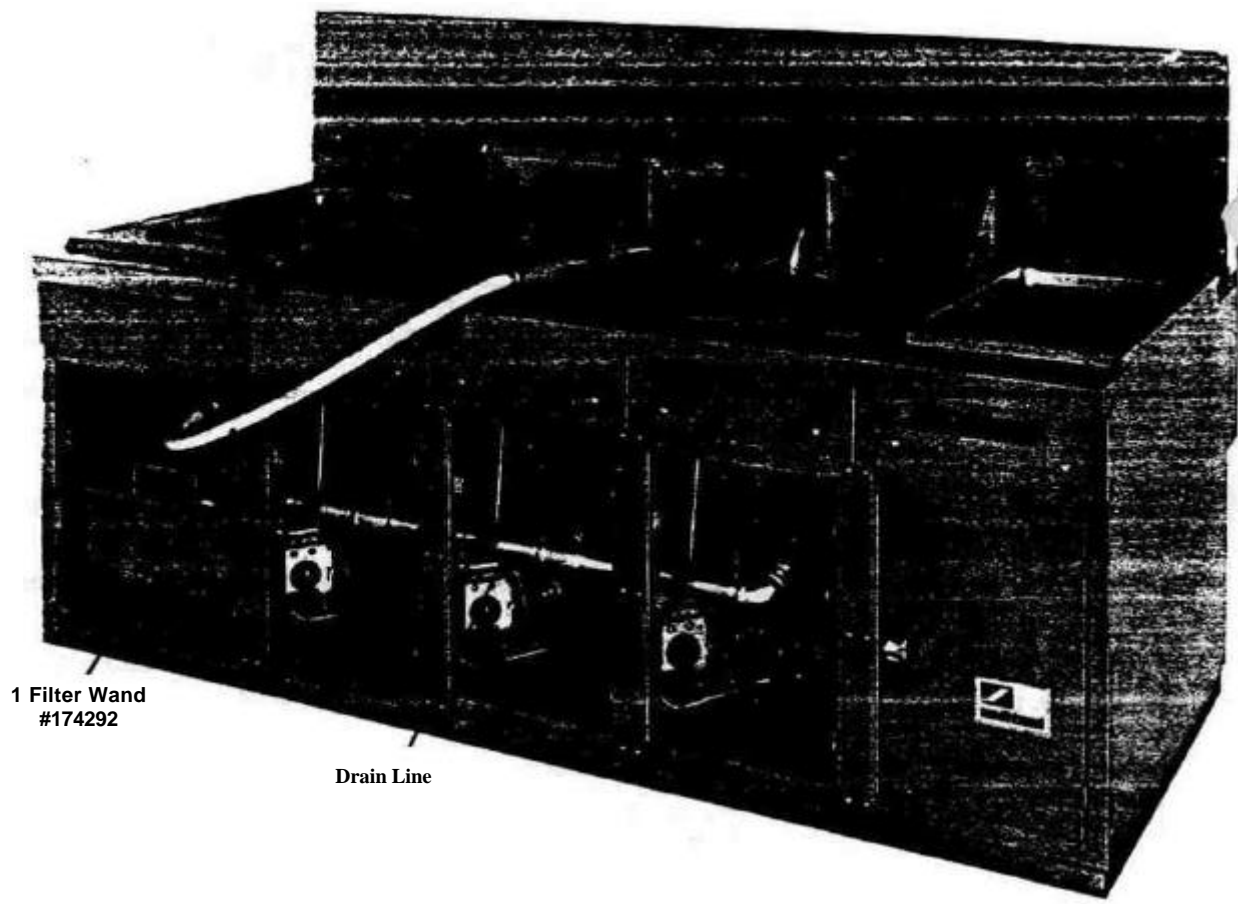


FIG. 2



UNIT SHOWN WITHOUT DOORS FOR IDENTIFICATION PURPOSES

FIG. 3

