




PrepPal *CookRite* MIX RICE



FRYER PORTABLE OIL FILTRATION OPERATOR'S MANUAL

FPOF-50 / FPOF-80

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Table of Contents

Safety Precautions	3
Product Overview	4
Manufacture’s Authority and Responsibility	4
Parameter Specifications	5
Transportation and Storage	6
Unpacking and Installation	6
Safety Notices and Precautions	8
Operating Instructions	10
Cleaning and Maintenance	13
Troubleshooting	15

1. Safety Precautions

Please ensure that the operator has read and understood this manual before you allow them to install and operate the product. It is important to strictly follow the instructions in this manual during installation and use. The manufacturer is not responsible for any accidents resulting from improper operation or maintenance of the product.

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

Do not store flammable or explosive materials near the product. Keep all such item at a safe distance. The product should not be operated by anyone under the age of 18. Additionally, individuals with a physical or mental disorders, or disabilities, who lacks the necessary knowledge and experience, should not operate this product without proper instruction and adequate safety measures in place.

WARNING! - When working with HOT oil, protective clothing must be worn. This should include, but not be limited to, insulated rubber gloves, eye protection or a face mask, and long sleeves.

WARNING! - Installation and all connections must be made in accordance to national and local regulations and codes.

2. Product Overview

The product has features an oil pump that circulates dirty fryer oil through filter paper to remove debris. This process extends the life of the fryer oil and enhances the taste of the food. The product is easy to use, making the oil filtering process quick and efficient.

3. Manufacturer's Authority and Responsibility

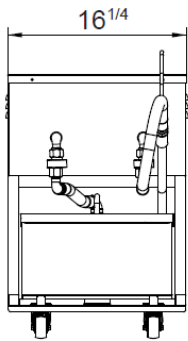
Any modification, whether partial or complete, of the product is strictly prohibited without the manufacturer's explicit authorization. The manufacturer will not be held responsible for any injuries or losses sustained by third parties due to the following reasons:

- Failure to follow the instructions and warnings in this manual while using or testing this product.
- Failure to use the product within the requirements of the technical parameters outlined in this manual.
- Incorrect or improper use of the product by any untrained personnel.
- Failure to adhere to local laws, regulations, and codes while using this product.
- Product failure if repaired by an unlicensed or unauthorized technician.
- Use of third-party parts or accessories.
- Accidents caused by force majeure.
- Failure to strictly comply with the regulations of this manual for any reason.

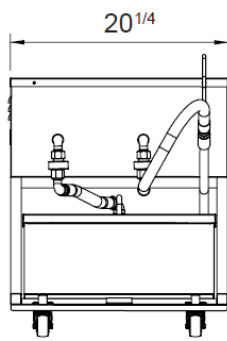
4. Parameter Specifications

Specifications											
Models	Capacity (lb)	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	RPM	Gallons Per Min	Exterior Dimensions (inch)	Packing Dimensions (inch)	Net Weight (lb)	Gross Weight (lb)
FPOF-50	50	3	6	115/650/1	1/3	1450	3.43	16 ¹ / ₄ ×29 ¹ / ₂ ×24	18 ⁷ / ₈ ×31 ⁷ / ₈ ×29 ³ / ₄	81	135
FPOF-80	80	3	6	115/650/1	1/3	1450	3.43	20 ¹ / ₄ ×33 ¹ / ₂ ×24	22 ⁷ / ₈ ×35 ⁷ / ₈ ×29 ³ / ₄	97	156

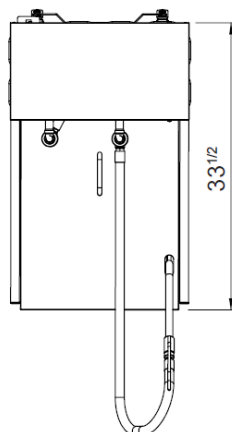
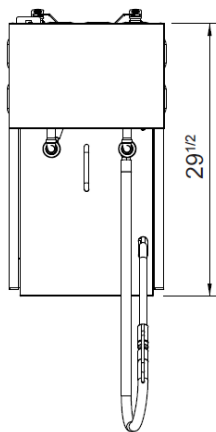
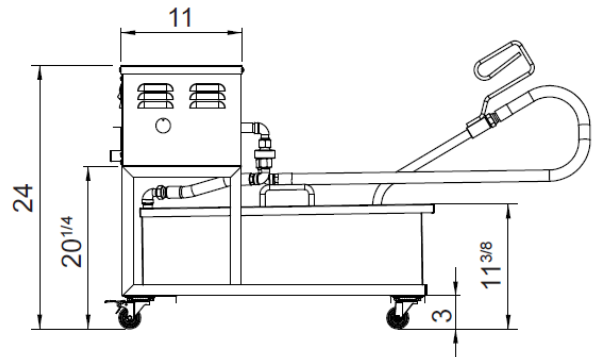
FPOF-50



FPOF-80



SIDE VIEW



5. Transportation and Storage

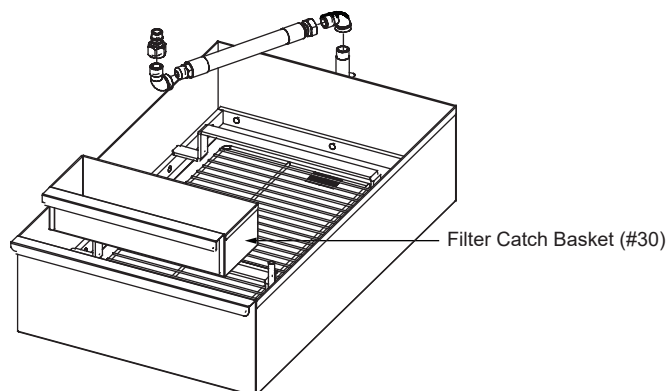
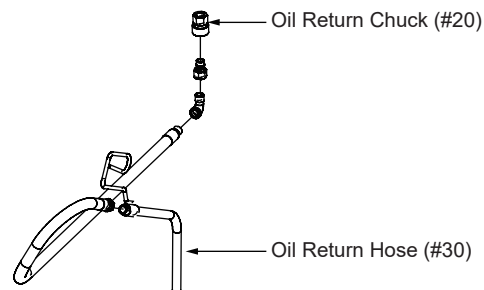
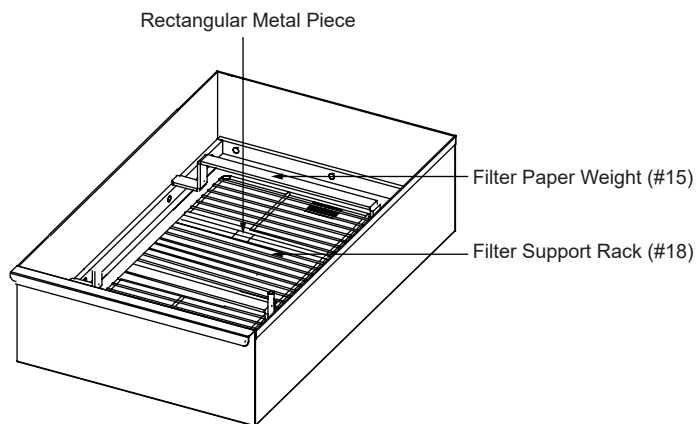
During transportation, handle the product with care and keep it upright to prevent damage to the product. Wrapped equipment should not be stored outdoors for extended periods and must be kept in a well-ventilated area free from corrosive gases. If the equipment needs to be temporarily stored, waterproofing measures should be implemented.

6. Unpacking and Installation

- Dispose of all packaging materials and debris after unpacking and inspecting the equipment.
- Inspect the equipment for any damage. If damage is found, keep the packaging and receipt signed by the carrier's representative then contact the carrier to file a claim within 3 days of receiving the product.
- Do not remove any label or logo before using the product.
- Carefully read these instructions carefully before installation and operation. If you have questions, please contact Atosa for assistance.
- Any incorrect installation, adjustment, refitting, overhaul, or maintenance may result in property damage or personal injury. The work should be performed by authorized and licensed technicians; otherwise the manufacturer reserves the right to deny warranty service.
- This appliance must be properly grounded in accordance to local electrical codes. If local codes are not available, refer to the National Electrical Code (ANSI/NFPA 70) or the Canadian Electrical Code (CSA C22.2), as applicable.

Installation Steps

1. Align the center hole of the filter support rack (#18) with the rectangular metal piece on the bottom of the unit.
2. When inserting the filter paper, ensure it covers the oil inlet at the back.
3. Place the filter paper on top of the filter support rack (#18).
4. Once the filter paper is in position, install the filter paper weight (#15) and ensure it does not touch the filter support rack (#18).
5. Connect the oil return hose (#30) to the oil return chuck (#20).
6. Hook the filter catch basket (#16) in front of the unit.



7. Safety Notices and Precautions

- **Warning!** - For your safety, do not place gasoline or other flammables nearby. Keep the area clean and free from flammable surroundings. (Refer to ANSI Z83.14B, 1991 for reference.)
- **Warning!** – Incorrect installation, adjustment, and modifications may result in property damage, personal injury, or equipment failure. Read the instruction manual carefully before installation and use.
- Always disconnect the power supply before servicing, maintaining, or cleaning the appliance.
- Never use third-party parts or accessories with this equipment, as doing so may pose hazards. The manufacturer reserves the right to refuse warranty service in such cases.
- **DO NOT** sit or stand on this appliance. Serious injury or death could result from slipping, falling, or contact with hot liquids.
- The contents of the crumb catch and/or filter pan of any filter system must be emptied into a fireproof container at the end of each day. Some food particles can spontaneously combust if left soaking in certain types of oil or shortening.
- It is recommended that this appliance be inspected by a qualified service technician annually to ensure proper performance and operation on a yearly basis.
- **WARNING!** - Draining and filtering of oil must be done with caution to prevent the risk of serious burns due to careless handling. It is recommended that the oil being filtered be at approximately 250°F (121°C).

- **WARNING!** - In the event of power failure during the filtering process, make sure to turn the pump switch to the “OFF” position. Failure to turn may result in uncontrolled oil flow when the power is restored.
- Do not attempt to lift the filter machine off the floor for cleaning, as bodily injury may occur.
- This machine is designed to operate on a specific voltage, which can be found on the data plate located on the rear of the machine.
- **WARNING!** - This machine is intended for use by professional, trained personnel in the commercial cooking industry and, should only be used in commercial applications by trained individuals.
- The filter is equipped with an oil-proof electrical supply cord with a three-prong safety plug, to protect operators from electrical shock in the event of an equipment malfunction. DO NOT cut or remove the grounding (third) prong from this plug.
- **WARNING!** - Do not pump water through the filter pump system. The pump operates using the lubrication of the shortening, and using water will damage the pump.

8. Operating Instructions

- When filtering the oil, it is recommended that the oil be approximately 250°F (121°C). If the oil temperature is too high, it can damage the seals in the pump. Conversely, if the oil temperature is too low, the oil can become thick and sticky, putting excessive strain on the pump.
- **WARNING! - DO NOT PUMP WATER THROUGH THE FILTER PUMP SYSTEM.** The pump operates using the lubrication of the oil, and using water will damage the pump. If water enters the piping of the filter unit, it must be drained. When breaking down the unit for cleaning, tip the pan towards the intake piping and gently raise the hose so the fluid drains into the pan. Then, remove the fluid from the pan.
- **DO NOT** attempt to move this appliance or transfer hot liquids from one between containers when the unit is at operating temperature or filled with hot liquids. Serious personal injury could occur if skin comes into contact with the hot liquids or surfaces.

Filter the fryer twice daily for optimal results. Follow these steps:

- Pull the filter pan out on the carriage slide.
- Place the paper support rack in the bottom of the pan.
- Lay the paper on top of the support rack.
- Insert the paper retainer rack in the pan. Position the rack so that the support rod for the flush nozzle sits in the front right corner of the pan.
- Add the filter aid on top of the paper:
 - Model FPOF-50: 12 oz.
 - Model FPOF-80: 16 oz.
- Securely connect the filter pan hose to the inlet fitting on the filter.
- Attach the flush hose to the outlet fitting. Place the end of the hose nozzle over the holding rod in the filter pan.
- Position the filter catch basket and support at the front of the pan.
- Install the extension onto the drain valve of the fryer. With the filter catch basket under the drain extension, open the drain valve to drain the oil into the filter pan.
- Hold the hose nozzle at the bottom of the fryer. Turn the filter switch on and wash all debris from the sides of the fryer and down the drain. Once the tank is clean, turn the filter switch off and close the drain valve. Return the nozzle to the holding rod on the filter pan.
- With the nozzle on the holding rod, circulate the oil through the filter. Turn the filter switch on for about five minutes to circulate the oil.
- Turn the filter switch off, place the nozzle in the tank, and turn the filter switch on again. The pump will return the filtered oil to the tank. After all the oil has been returned and the filter machine starts pumping air, allow the filter unit to run for an additional fifteen seconds before turning the filter power switch to the “OFF” position. Return the nozzle to the holding rod in the filter pan. The fryer is now ready to be put back into service.

- If you plan to filter another fryer at this time, scrape up the debris from the filter paper. Add another 6 oz. of the filter aid for the next fryer. (If you filter additional fryers during this session, add another 6 oz. each time you begin filtering a new fryer) For each fryer, repeat steps 10, 11, and 12. Change the filter paper when it becomes dark, scuffed, or torn.
- After filtering is complete, clean the filter to ensure it is dry before the next use.
- Remove the filter paper retainer rack, the used filter paper, and the filter paper support rack. The filter pan can then be removed for cleaning. Clean the pump and dolly assembly by wiping down the unit with a damp cloth.
- **WARNING!** - The contents of the crumb catch and/or filter pan of any filter system must be emptied into a fireproof container at the end of each day. Some food particles can spontaneously combust if left soaking in certain types of oil or shortening.

9. Cleaning and Maintenance

- **WARNING!** - Allow the filter assembly to cool to room temperature before handling any filter parts for easier and safer maintenance.
- **WARNING!** - The appliance is NOT approved for use with a water jet stream. DO NOT clean the appliance using a water jet or steam cleaner.
- **WARNING!** – Disconnect the power supply before servicing or cleaning the appliance.
- If the appliance will not be used for an extended period, clean the surface by wiping it with a soft cloth and store it in a well-ventilated area.
- A comprehensive inspection of the equipment should be conducted at least once a year by an authorized and licensed technician.
- **DO NOT** use abrasive cleaning materials to clean the appliance.
- **DO NOT** use corrosive detergents or solvents.

Maintenance Steps

1. Allow the oil to cool down to 225°F. If the oil exceeds 225°F, it may damage to the machine.
2. Lock the wheels on the back of the filter machine.
3. Once the oil and fryer are cooled sufficiently, screw the downspouts into the drain valve, ensuring the spouts are facing the filter catch basket on the filter machine.
4. Plug in the unit.
5. Drain the oil into the oil filter machine. (Avoid opening the spouts all the way to prevent splashing.)
6. Keep the drain valve in the fryer open.
7. Place the hose of the filtration machine into the fryer and turn the filtration machine on.
8. Using the filtration machine hose, wash the inside of the fryer. Make sure to remove all leftover food particles from the fryer vat, washing them down to the drain into the filtration machine. Allow the filtration machine to run for at least 5 minutes.
9. After 5 minutes are up, close the drain valve on the fryer and allow the oil filtration machine to pump all the oil back into the fryer.
10. Once the fryer is refilled, turn off the oil filtration machine and place the hose back on the hose holder.
11. With the oil filtering process is complete, disconnect the hose from the oil filtration machine and set it aside. Unscrew the downspouts from the fryer. (Be cautious, as the downspouts may still be hot from draining the oil.)
12. Once the downspouts are removed, take out the filter catch basket from the filtration machine.
13. Remove the filter weight. (Be cautious, as the filter weight may still be hot from draining the oil.)
14. Remove the filter paper and dispose of it. Place a new filter paper in the machine and reattach the filter weight.

10. Troubleshooting

Pump does not run.	<ul style="list-style-type: none"> • Make sure power switch is in the “ON” position. • Ensure the power cord is properly plugged into the wall socket and filter machine. • Press the RED motor overheat reset button located on the back of the filter motor.
Pump runs, but oil is not being pumped.	<ul style="list-style-type: none"> • Inspect the piping of the filter unit for any blockages or obstructions that could be preventing oil flow.
Pump is running, but oil is pumping slowly and not in a steady stream.	<ul style="list-style-type: none"> • Inspect the suction side of the pump for any air leaks. Pay close attention to the quick disconnect. • If the filter paper is clogged or worn, replace it with a new one. • Dirty filter components can impede oil flow. Clean all relevant components to ensure proper functioning.
Filter leaves excessive amount of shortening in the bottom of the filter pan.	<ul style="list-style-type: none"> • The filter paper may be torn, allowing air to be drawn through the system instead of shortening. Replace the filter paper to resolve the issue.

If the problem still persists after following the troubleshooting table steps, please contact Warranty/Technical Support for further assistance.



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CONFORMS TO UL STD.1889
CERTIFIED TO CSA STD. C22.2 No.109



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CONFORMS TO NSF/ANSI STD. 4

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Version Number 20250303





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We Make the First Call the Right Call!

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