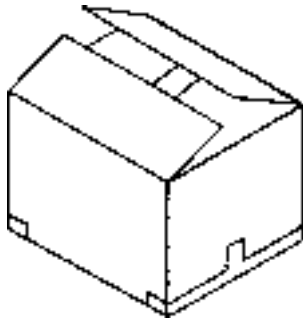


## SHORTENING FILTER

### INSPECT CARTON



Remove product from carton .....

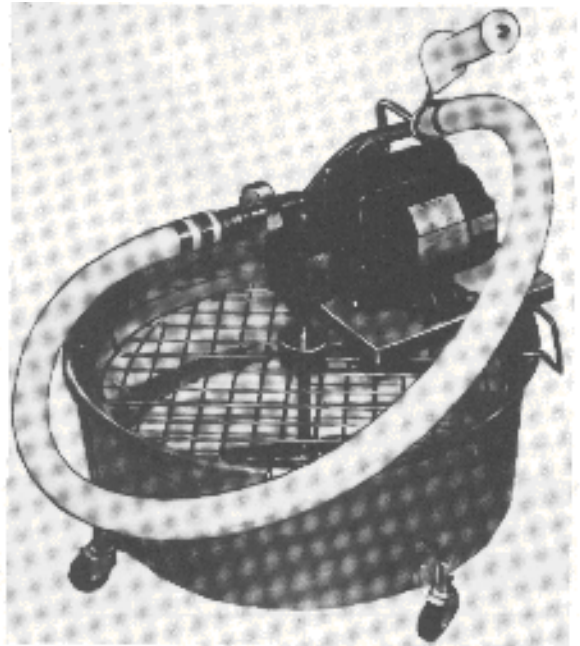
If damaged :

- Notify carrier
- Save carton and packing material
- Contact your Dealer, Distributor or Prince Castle.
- If you find a part, or parts missing, contact our European Distribution Center, Catequip SA, located in Bouilly France at (33)-25-40-29-10 or Fax to (33)-25-40-26-69

### PARTS

1. Always refer to the Parts List in this manual you will then have a part number for reference when ordering.
2. All replacement parts should be purchased from your local PRINCE CASTLE Distributor.

MODEL NO'S 102 & 107 CE Series



### SPECIFICATIONS

**ELECTRICAL:**

All Models 220-230v 1/3 HP 50-60Hz 3 Amps



## LIMITED WARRANTY

This product is warrantied to be free from defects in material and/or workmanship for a period of 1 year from date of original installation, not to exceed 18 months from date of shipment from our factory.

Any component which proves faulty in material and/or workmanship within the warranty period will be replaced or repaired without cost to the customer for parts or labor (at the option of Prince Castle Inc).

This warranty is subject to the following exceptions/conditions:

This equipment is portable, charges for on location service (e.g., trip charges, mileage) are not included in the provisions of the warranty. All labor should be performed during regular working hours. Overtime premium will not be covered.

Damage caused by carelessness, neglect, and/or abuse and misuse (e.g., using wrong electrical current, dropping, tampering with or improper maintenance) is not covered.

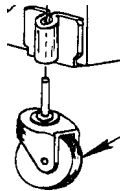
Running water through the pump rusts internal parts and will void this warranty.

Equipment damaged in shipment, by fire, flood or an act of God is not covered.

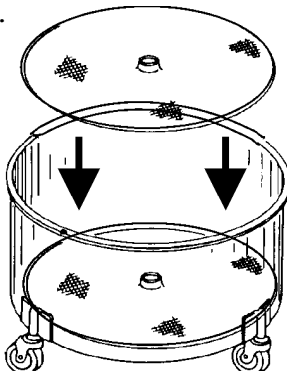
Any use of non-genuine Prince Castle Replacement Spare Parts voids this warranty. All genuine Prince Castle Replacement Spare Parts are warrantied for ninety (90) days from date of purchase. All Service shall be performed by a Prince Castle Authorized and Qualified Service Technician.

## HOW TO SET - UP

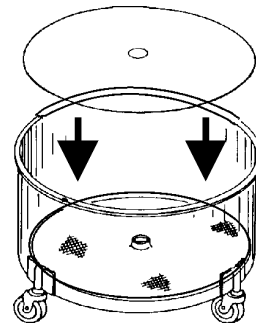
1. Insert ( 4 ) casters into caster bracket weldments.



2. Place Screen assembly, with thread facing up inside filter tank.



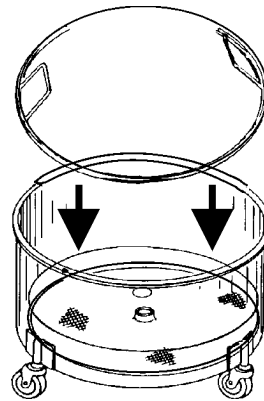
3. Place Filter Paper over thread on top of screen.



**IMPORTANT :** Center paper properly so it lays flat on screen and overlaps on each end. If incorrect, torn or no filter paper are used, the unit will not filter properly.

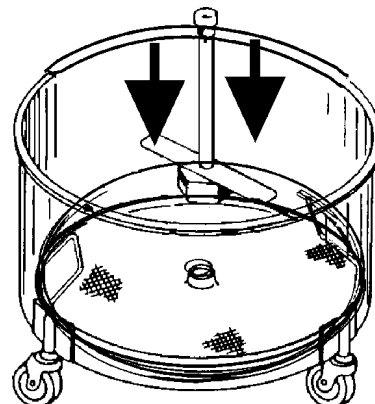
4. Spread approximately 16oz, by volume, of filter powder ( Prince Castle No. 712 ) over filter paper before installing ring weight

5. Place the ring weight on the filter paper.

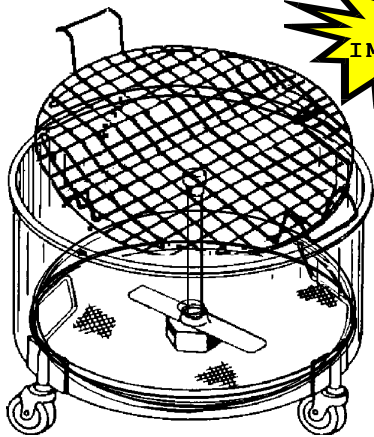


**IMPORTANT:** Make sure paper is not folded or creased under the ring.

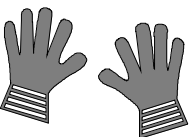
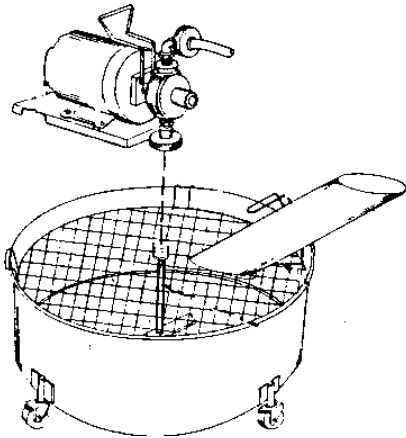
6. Hand tighten standpipe to screen.



7. Place safety guard on tank.

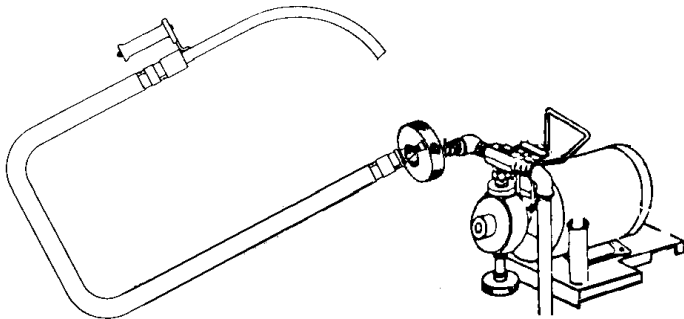


8. Grasp motor assembly by handle on motor and set it on edge of tank so that the pump lines up with the standpipe. Hand tighten the union nut to the standpipe making sure the connection is tight.



9. Attach anti-splash tube on the filter tank by hooking the tube over the rim of the tank so the diffuser end of the tube is closest to the safety guard. (See drawing above)

10. Hand tighten hose to pump union nut, making sure the connection is tight.



**IMPORTANT:** This hose is flexible. However, excessive bending can crease or crack the hose causing hot oil to leak. Do not use a creased or cracked hose.

## HOW TO USE

### REQUIRED PROTECTIVE EQUIPMENT :

Face Shield

Rubber Gloves

Apron



### CAUTION



HANDLE AND HOSE ARE HOT



### IMPORTANT



DISCONNECT POWER PLUG BEFORE PERFORMING SERVICE



ON MOTOR OR PUMP

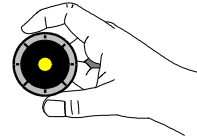


### NOTE

**MAXIMUM NORMAL OPERATING PRESSURE 50PSI (35, 155 KGS/SQ METER)**

1. Remove cooking computer probes from fryer, if present.

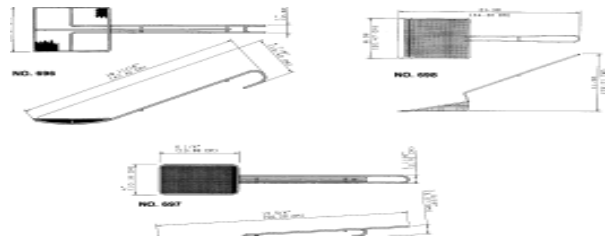
2. Turn on fryer and set thermostat to cooking temperature. **DO NOT TURN OFF FRYER UNTIL YOU ARE READY TO FILTER, THIS WILL ALLOW SHORTENING TO REMAIN HOT FOR FILTERING.**



3. Slowly agitate shortening in all fryers with wood paddle provided. This will blend hot and cold shortening, boil off excess moisture, and bring any debris to the surface.

**CAUTION, EXCESSIVE MOISTURE COULD CAUSE FRYER TO BOIL OVER. CONTINUE AGITATION UNTIL ALL BOILING CEASES.**

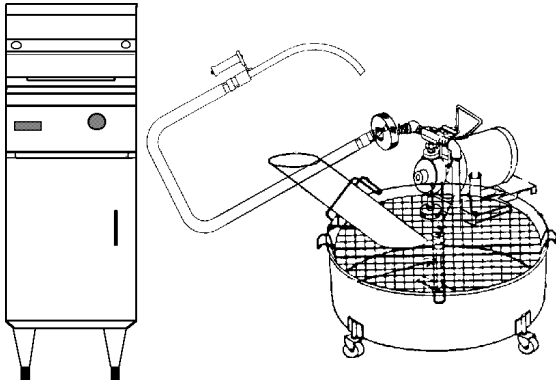
4. Skim off any debris from shortening surface (use a Prince Castle Fry Vat Skimmer).



**IMPORTANT:** Failure to skim the fryer thoroughly could cause excess food particles to clog the drain valve or the filter machine pump.

5. Roll assembled filter machine to fryer and plug power cord into wall outlet. Turn off fryer and engage locking casters.

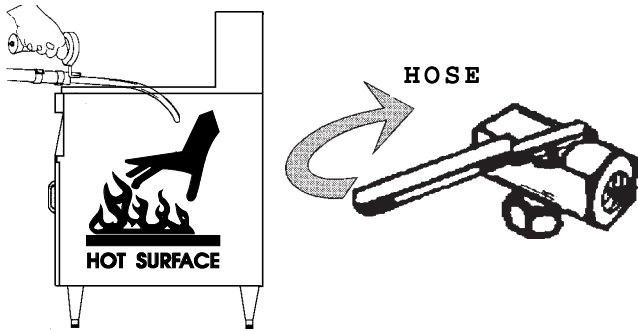
**IMPORTANT: Do not pull filter machine by hose assembly or power cord. Use the handle on the tank assembly to transport the unit.**



6. Connect drain extension to drain of fryer if available, and place a strainer under the drain to catch large particles. Open drain slowly and let hot shortening enter tank. If drain valve is clogged use a drain line clean-out rod to free the drain.

7. When shortening covers ring weight insert nozzle of hose into fryer and turn motor on.

7A. For **Recirculating Motor** move the **recirculating valve to hose** flushing particles from the fryer.



8. When fryer is clean of particles, turn motor off and put nozzle of hose in hole on motor mount.

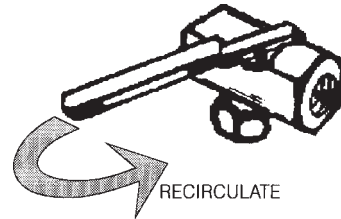
8A. For **Recirculating Motor** leave the **Recirculating Valve in The Center**.



9. Let shortening drain from fryer and proceed to clean fryer according to your accepted method.

9A. For **Recirculating Motor** move the 3 Way Valve On the Pump To the Recirculating Position and turn the motor on allowing the shortening to recirculate for a minimum of 4 to 5 minutes.

**IMPORTANT: Do not leave filter machine unattended while filtering**

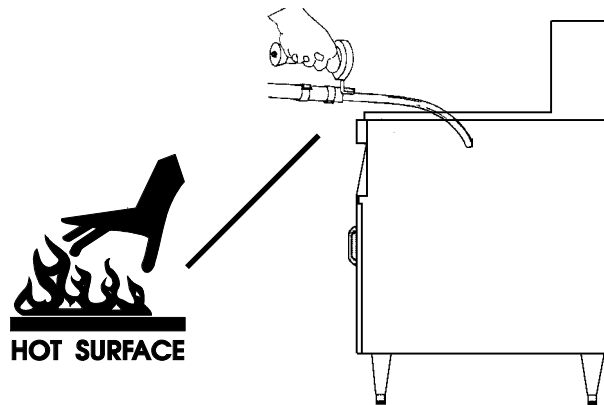


10. After cleaning, insert nozzle into fryer and turn motor on leaving fryer drain open. Rinse fryer clean. Direct flow of shortening against sides of fryer to minimize splashing.

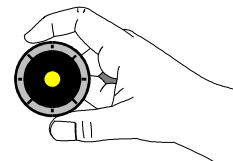
10A. For **Recirculating Motor** turn the 3 Way Valve to **HOSE(Back to the center)** before turning motor on.



12. Close drain valve and fill fryer with filtered shortening until filter machine tank is empty.



13. Turn fryer on and make sure thermostat is set to your cooking temperature. Using fresh shortening carefully refill fryer to proper level. A small amount of shortening will be left in the filter tank, which is normal.




14. Replace the cooking computer probes.

**IMPORTANT: Make sure floor around filtering area is free from any splattering. Floor should be kept clean and dry.**

15. Repeat procedures for remaining fryers.



16. The number of fryers that can be filtered with one dose of powder will depend on the product being cooked and the amount of debris in each fryer.

## HOW TO CLEAN

 THIS APPLIANCE IS NOT OF WATER TIGHT CONSTRUCTION. DO NOT CLEAN WITH A WATER JET / JET SPRAY.

DO NOT IMMERSE APPLIANCE IN WATER

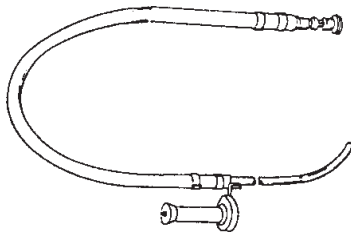
**CAUTION: PARTS ARE EXTREMELY HOT !!**

 **USE PROTECTIVE GLOVES THAT ARE TEMPERATURE AND OIL RESISTANT** 

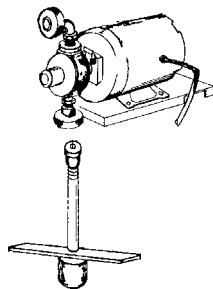
1. Unplug the power cord.

 **GRASP PLUG, DO NOT PULL CORD.**

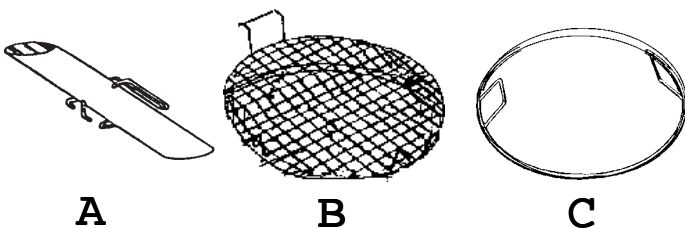
2. Immediately disconnect hose from pump union nut and drain excess shortening from hose into tank.



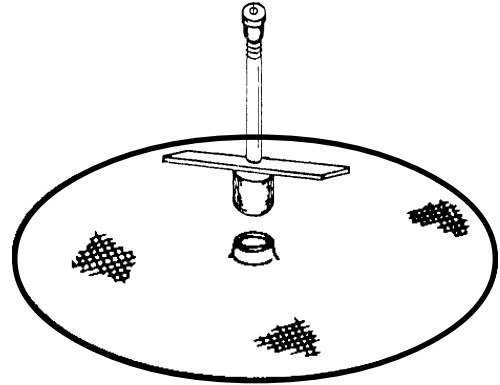
3. Disconnect pump from standpipe and remove motor assembly from tank.



4. Remove anti-splash tube (A), safety guard (B), and ring weight (C) from tank and place in sink.



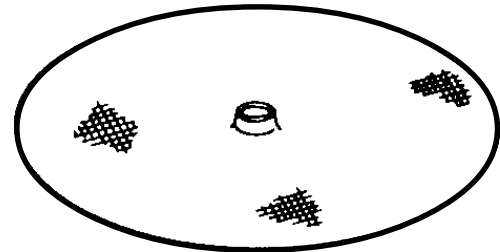
5. Disassemble standpipe from screen and place in sink.



6. Remove filter paper from screen and discard.

**CAUTION: FILTER PAPER MAY BE HOT !!!**

7. Remove screen from tank and place in sink.



9. Wash anti-splash tube (if applicable), ring weight, standpipe, screen and tank with very hot water.

10. Wipe all parts dry with a clean towel.

**IMPORTANT: DO NOT RUN WATER THROUGH MOTOR AND PUMP ASSEMBLY AT ANY TIME !! THIS WILL CAUSE PUMP TO RUST INTERNALLY AND VOID THE WARRANTY.**

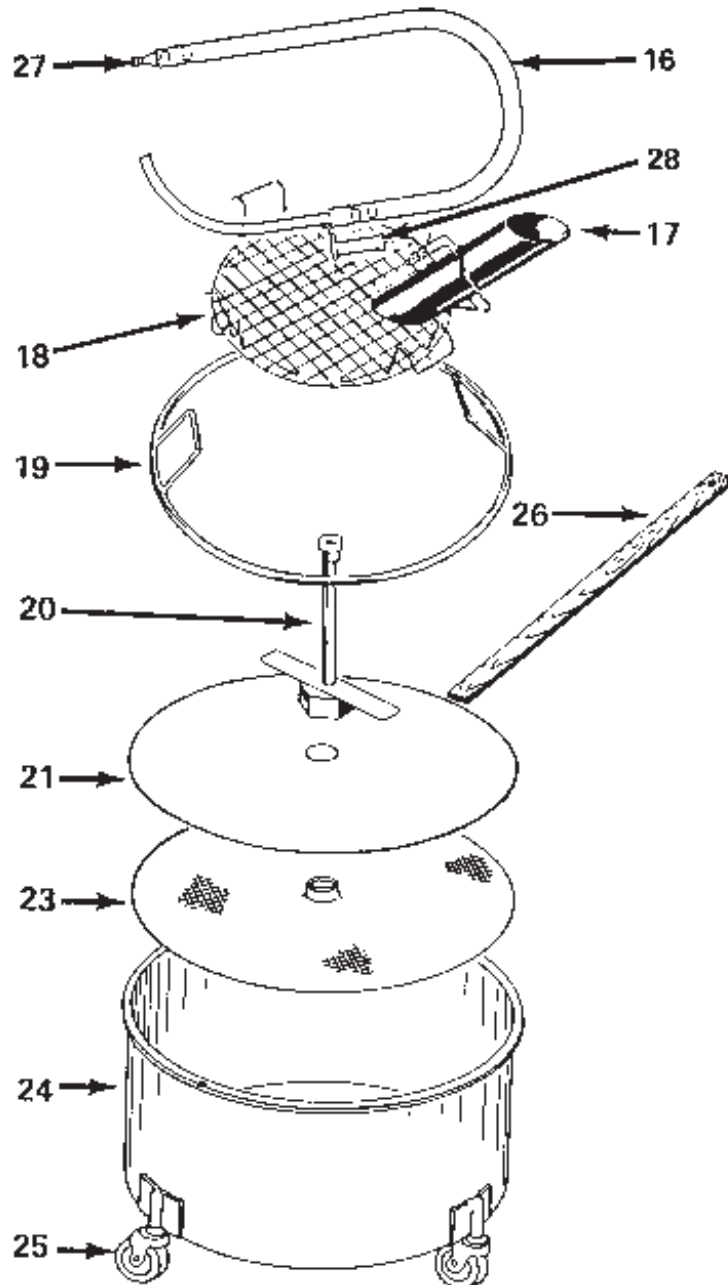
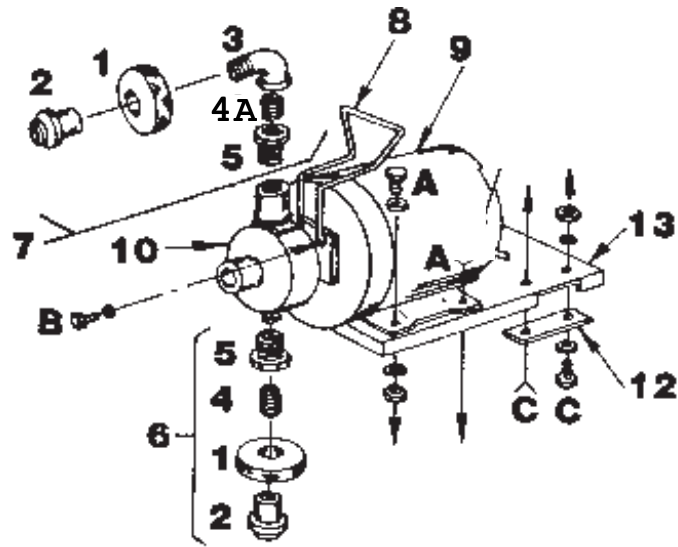
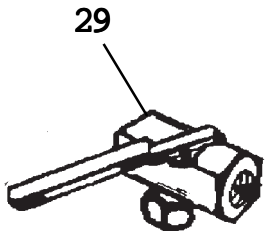


11. Place screen, ring weight, standpipe, anti-splash tube (if applicable), safety guard and hose assembly inside tank and roll into storage area.

**CAUTION: DO NOT STORE MOTOR AND PUMP ASSEMBLY ON THE SCREEN. THIS COULD CAUSE THE SCREEN TO WARP OR CAUSE GREASE TO DAMAGE THE POWER CORD AND MOTOR.**

12. Slide handle down and forward so it lays on the side of the tank when storing filter machine.

# EXPLODED VIEW



## PARTS LIST

ITEM	PART NUMBER	DESCRIPTION
1	102-32	Union Nut
2	102-33	Female Union
3	100-57	Street Elbow
4	102-110	Long Close Nipple (Standpipe Coupling)
4A	100-59	Long Close Nipple (Hose Coupling)
5	100-58	Reducing Bushing
6	102-117S	Standpipe Coupling Assy
7	100-5S	Hose Coupling, Coupling and Nipple Assy
8	102-7	Handle(102 Series)
	107-6	Handle (107 Series)
9	102-338SCE	Motor Only (102-FCE, 107-FCE & 107-FMCCE)
	102-338SGB	Motor Only (102-FGB, 107-FGB & 107-FMCGB)
10	105-77	Pump
□	72-232S	Line Cord (102-FCE, 107-FCE & 107-FMCCE)
	72-233S	Line Cord (102-FGB, 107-FGB & 107-FMCGB)
12	100-22S	Rubber Strip
13	102-8	Motor Base (102-FCE & 102-FGB)
	107-4	Motor Base W/Holster (107-FCE, 107-FGB, 107-FMCCE & 107-FMCGB)
□	78-199S	Rocker Switch
□	66-039	Strain Relief
16	102-286	Hose Assembly
17	110	Anti-Splash Tube
18	102-125	Safety Guard
19	105-22	Ring Weight
20	102-10	Standpipe
21	713	Filter Paper (100 Sheets)
□	712	Filter Powder (50lbs)
23	100-13	Screen
24	105-21	Bowl With Casters
25	89-112S	Casters (Pkg of 2)
	89-410S	Locking Casters (Pkg of 2)
26	126	Wood Paddle
27	100-62	Male Union Fitting
28	102-240S	Handle With Hardware
29	102-171	3 Way Recirculating Valve (107-FCE,107-FGB, 107-FMCE, & 107-FMGB)
A & C	76-061	Hex Head Screw
	79-028	Split Lockwasher
	79-030	Flat Washer
	73-022	Hex Nut
B	76-049	Hex Head Screw
	79-046	Split Lockwasher
□	102-272	Motor Pump And Hardware (102-FCE & 102-FGB)
□	107-82	Motor Pump And Hardware (107-FCE, 107-FGB, 107-FMCCE & 107-FMCGB)
□	Not Shown	





## TROUBLESHOOTING GUIDE

PROBLEM	PROBABLE CAUSE	CORRECTIVE ACTION
Filter will not pump shortening Or pumping shortening slowly	Filter paper too thick	Try a sheet from another part of the package
	Dirt or nick on standpipe pump fittings which results in leaking air into the pump intake	Clean off dirt Replace standpipe assy. Replace standpipe coupling
	Oil seal & Orings	Replace Oil seal & Orings
	Motor not running	Check motor reset Check circuit breaker Replace ON/OFF Switch Clean shortening debris in pump
	Cold shortening	Ensure vat is at cooking temperature
	Hose clogged. Hose not drained at finish of previous operation. (Caution: Hose may burst if used in this condition.)	Soak in hot water until loose (Caution: make sure there is no water in hose before reconnecting to pump.)
	Pump clogged with debris	Clean pump of debris and reattach to motor
	Using too much Gycor or filter aid	Use recommended amount 16oz by volume
	Loose connections	Check all fittings for tightness
	Shortening too cool ( will cause paper to clog and machine to pump slowly)	Keep vat at cooking temperature until emptied into filter machine
	Using too much Gycor or filter aid causing pump to clog	Use recommended amount 16oz by volume (clean pump of debris)
	Power cord attached improperly or not in good repair	Repair or replace cord
	Motor not operating correctly	Repair or replace motor
O rings or Oil seal defective	Replace Orings & Oil seal	
Shortening cannot be completely pumped out	Filter paper not centered or creased under ring	Ensure paper is centered and placed flat on screen
	Ring weight is bent or warped	Warped or bent ring should be replaced
	Tank rim is bent or not clean	Clean bowl thoroughly. Remove dents or replace bowl
	Tank not level ( can cause seal to break )	Repair or replace wheels on filter machine
	Filter paper clogged	Machine must be broken down, cleaned, and set up again
	Too much filter aid or Gycor	Use 16oz by volume
	Excessive food particles	Skim vats before filtering
	Shortening too cool	Shortening must be at cooking temperature prior to filtering
Filter powder pumped back into fryer	Ring weight bent	Straighten or replace
	Nick or debris on seal surface on Tank	Replace bowl
	Screen assembly bent	Straighten or replace
	Filter paper torn	Replace filter paper

