
INSTALLATION AND OPERATION MANUAL SHORTENING FILTER CART INF-OF48

The logo for infernus, featuring the word "infernus" in a bold, sans-serif font with a red flame icon above the 'i' and a red checkmark-like shape to the right.





WARNING

Safe and satisfactory operation of your equipment depends on its proper installation. Installation must conform to local electrical safety codes.



WARNING: ELECTRICAL GROUNDING INSTRUCTIONS

This filter is equipped with a three-prong, grounded plug for your protection against shock hazard and should be plugged directly into a properly grounded, 3 pole receptacle. Do not cut off, remove or otherwise bypass the grounding prong on this plug



DANGER

Do not filter more than one fry tank at a time.
Hot fluid – Do not fill above a point 2 inches below the OIL CONTAINER RIM.



WARNING

This filter unit is not suitable for outdoor use. When operating this unit, it **MUST** be placed on a horizontal surface.



WARNING

This filter unit is not suitable for installation in an area where a water jet can be used, and this appliance **MUST NOT** be cleaned with a water jet.



NOTICE

If this filter unit is cleaned with water, disconnect the unit from power source before cleaning and thorough dry the filter unit before reconnecting to electrical power source

Thank you for purchasing our shortening filter. In order to prevent accidents from happening, you are advised to read this manual carefully to further understand the features, installation, and operational details of this equipment, especially the “Warning” and “Notice” sections, which are highlighted in red.

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Introduction

The crumbs and other food particles left over during subsequent fry cycles easily contaminate the oil. This actually degrades food quality and reduces the usable life of shortening. Our oil filtering machine enables operators to filter the shortening regularly, thereby improving food taste and extending shortening life. It helps to reduce your operating costs. The unit is a space-saving design that does not take up your valuable space. It comes with castor wheels, so you just need one unit to filter the oil in different fryers.

All units are adjusted, tested and inspected at the factory before shipment.



WARNING

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent dangers of operating a hot oil filter system, particularly the aspects of oil filtration, and draining / cleaning procedures.

Product features

The filter unit has casters for easy movement.



Technical specification

Dimensions: 420 (W) X 890 (L) X 890(360+530) (H) mm

Voltage: 230V/50Hz

Power: 0.37KW

Capacity: 48L

Accessories: 5 pcs of filter envelops.

Rating plate:

Information on the rating plate includes model and serial numbers, as well as electrical requirements.

Unpacking the filter unit

Ensure the crate is upright. Unpack the filter carefully and remove all accessories from the carton. Do not discard or misplace parts and/or accessories; they will be needed for filter setup and operation.

After unpacking, immediately check the equipment for visible signs of shipping damage. If such damage has occurred, contact the carrier and file the appropriate freight claims. The responsibility for shipping damage is shared between the carrier and dealer or end user.

If your equipment arrives damaged:

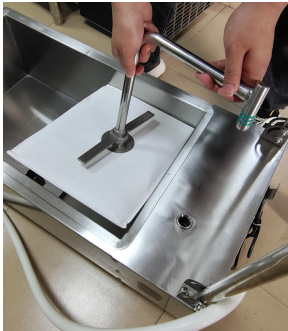
- File a claim for damages immediately
- Visible loss or damage – have it noted on the freight bill and is signed by the person making the delivery
- Concealed loss or damage – if the damage is unnoticed until equipment is unpacked, notify the freight company or carrier immediately, and file a concealed damage claim as soon as possible.

Note: The manufacturer does not assume responsibility for damage or loss incurred in transit.

Installation

Accessories: hose assembly rifle, filter mesh, oil pipe, filter envelope, sieve.

Filter paper installation:

	1. Insert filter mesh into filter bag. The hole of the filter mesh should align with that of the filter envelope.		4. Connect the oil pipe and filter mesh assembly. No need to tighten the screw that much now for easy alignment at the other end.
	2. Alignment properly done		5. Fold filter paper as shown. The opening should be folded face down. The mesh and filter envelop the flat bar, and the pipe becomes one filter assembly.
	3. Screw in the flat bar to press the filter tightly.		6. Put the filter assembly into the tank as illustrated. Note that the filter paper should be folded and face down, and tighten the flat steel nut.



Filter hose installation

1. Filter hose assembly.



2. Screw the filter hose assembly into the pump outlet.



3. Tighten the connection.



4. When not in use, the filter hose assembly can rest on the filter unit as shown.

Put the sieve on top of the fryer tank.

DO NOT BEND THE HOSE TOO MUCH TO CAUSE KINKING.

Operation

1. Fix filter envelop as instructed. Make sure every connection is tightened.
2. Let the fryer oil cool down to about 130 deg C.
3. Wear gloves for protection. Lock the filter castors. Drain the fryer oil into the filter sieve, which screens out larger particles.



WARNING

Hot oil may splash onto the oil tank during draining and cause injury. Take precautions to avoid scalding.

4. When all oil drains into the filter unit, direct the hose outlet into the fryer tank.
5. If more filtering cycles are desired, do NOT shut the fryer drain valve at this time.
6. Turn on the power of filter unit. Oil will come out immediately. Make sure the hose outlet is pointed into the oil tank.
7. Oil will drain back into the filter unit and be filtered repeatedly.
8. Turn off the power of filter unit.
9. Shut the fryer valve.
10. Turn on the power of filter unit again. Make sure the hose outlet is pointed into the oil tank.
11. Oil is now pumped back into the fryer. When the filter tank is empty, turn the filter unit off.
12. Insert the hose assembly outlet into the opening of the filter.
13. Disconnect power and pull out power supply after finishing filtering.



NOTICE

For best oil quality, filter paper should be replaced after each filter process.

Filter powder can be added to improve filtering effect.



NOTICE

Filter unit should be cleaned up daily after use (see below). No oil should remain in the system lest that piping be clogged up.

Cleaning

1. Empty the oil. Let the filter unit cool down.
2. Loosen oil outlet pipe from pump.
3. Take out the filter assembly from oil tank.
4. Use a clean towel to wipe motor cover. Do not spray water onto any parts of filter unit.
5. Clean the oil tank with soap water. Drain the water. Wipe the unit dry thoroughly. Replace the filter mesh assembly as illustrated in INSTALLATION section.
6. Rest the hose onto the filter unit as illustrated.

Photo 1



Photo 2



Filter paper replacement

1. Empty the oil tank. Let the filter unit cool down.
2. Loosen oil outlet pipe from pump.
3. Take out the filter assembly from oil tank. The procedure in the INSTALLATION section above is reversed.
4. Replace filter paper.
5. Repeat installation procedure.

Warranty

This equipment is designed for oil filtering. It voids the warranty if users put this unit in other applications, leading to the malfunction of this unit.

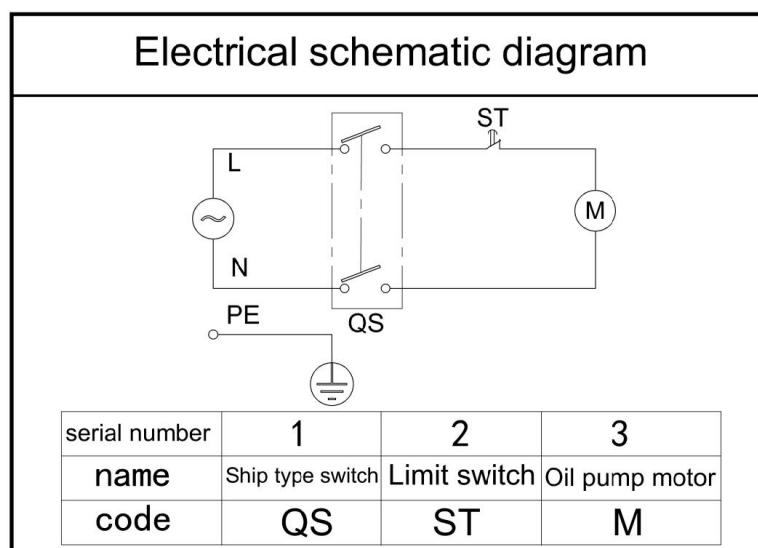
Warranty does not cover the following areas:

1. Misapplication
2. Incorrect installation or maintenance. Continue using the equipment even when part is already damaged
3. Damage due to operational negligence.
4. Change parts without prior approval from our company or authorized maintenance agents.
5. No maintenance for the spare parts that require regular attention.

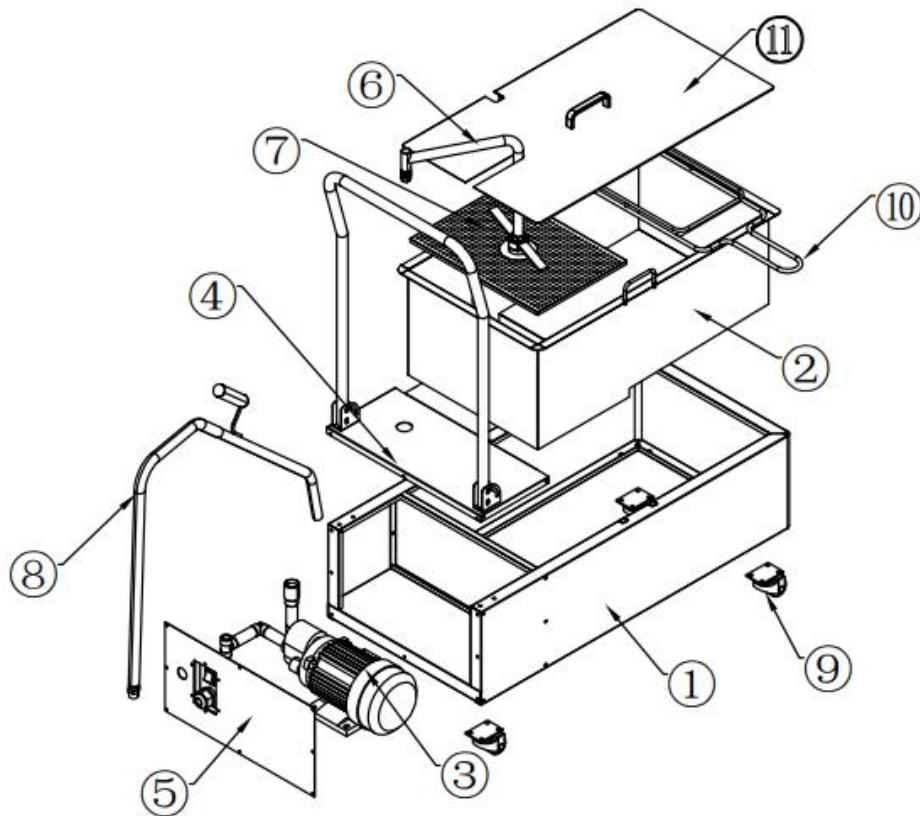
Trouble shooting

Symptoms	Cause	Solutions
No power after turning on switch	No line voltage	Check wall jack power
	Damaged chord	Replace chord
	Faulty Switch.	Replace switch
There is power but motor does not work	Faulty motor	Replace motor
	Loose circuitry	Check filter circuitry
Pump stops during filtering process	Pump too hot	Allow filter unit to cool down
No oil coming out or erratic pumping	Faulty pump	Replace pump
	Kinked hose	Replace hose
	Solidified oil or sediment clogs the filter hose	Clear hose
	Filter envelop not properly installed.	Follow procedure and re-install filter envelop
	Oil leaks in one or more couplings	Tighten coupling

Circuit diagram



Exploded view



11		Cylinder head	1		
10		Bag holder	1		
9		castor	4	1.5"	
8		Oil assembly	1		
7		Separate slag net	1	201sus	
6		Oil bending pipe	1		
5		The body seal plate	1	201sus	
4		Fold the handle component	1	201sus	
3		oil pump	1		
2		hydro-cylinder	1	201 sus	
1		organism	1	201 sus	
index	part number	product-name	QTY	material	Remarks