



PROFESSIONAL QUALITY COOKING EQUIPMENT

OWNER'S MANUAL FOR **PORTABLE FRYER FILTRATION SYSTEM**

MODEL NUMBERS: ARPFS-35/50 AND ARPFS-85



DESIGN



CLASS



FUNCTION



FOR
YOUR
SAFETY

FOR YOUR SAFETY!

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

FOR
YOUR
SAFETY

WARNING

IMPROPER
INSTALLATION

WARNING!

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

WARNING

IMPROPER
INSTALLATION

IMPORTANT SERVICE NOTICE!

Using any part other than genuine American Range factory supplied parts relieves the manufacturer of all liability. American Range reserves the right to change product design and specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for the previously purchased equipment.

Instructions to be followed in the event the user smells gas should be posted in a prominent location. This information should be obtained by consulting the local gas supplier.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

This equipment is design engineered for commercial use only.

Model Number: _____

Serial Number: _____

Purchase Date: _____

Installed By: _____ Install Date: _____

Gas Type: _____

Electrical Information: _____



PROFESSIONAL QUALITY COOKING EQUIPMENT

To Our Most Valued Customer:

Congratulations on your purchase of an American Range product. We hope you will enjoy the design, manufactured quality, innovative features and cooking performance of this product – it represents our continuing dedication to satisfying the most demanding needs of customers like you.

Please read this manual and become familiar with important safety information about how to install and set-up the unit, basic operating instructions, and how to maintain that just-like-brand-new appearance and performance - over years of day-to-day use.

If you should encounter any sort of problem, turn to the section of the manual entitled, "Troubleshooting" – for a quick solution or guidance regarding the next step required to get back to tip-top condition.

Thank you for choosing an American Range product for your kitchen. As you can expect, this appliance is designed for years of reliable service. If you have any questions or comments, please contact the dealer from whom you purchased the unit, or contact American Range Customer Service via email: info@americanrange.com at www.americanrange.com, or call 888.753.9898.

Sincerely,

Shane Demirjian

President, American Range Corporation



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ABOUT THIS MANUAL

The Use and Care Manual is divided into several sections:

The Safety Section informs you about significant safety precautions when installing and operating your new fryer. This is a must read section of the manual.

Quick Start and Installation Section describes how to unpack the unit, what to save and what to discard, installation dimensions, gas and electrical connections and how to identify the primary parts of the product so you can better understand what's going on "under the hood".

The Care and Maintenance and Troubleshooting and Service Sections discuss how to keep your product in good operating condition, how to identify what might be going wrong with the unit, and how to communicate your observations with authorized field service technicians.

Before using your appliance, please read this manual paying special attention to the important safety instructions located in the next several pages.



This is the SAFETY ALERT SYMBOL. This symbol alerts you to hazards which will result in severe injury or death.



Hazards or unsafe practices which will result in severe personal injury or death.



Hazards or unsafe practices which may result in severe personal injury or death.



Hazards or unsafe practices which may result in minor personal injury or property damage.

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products which are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the Owners Manual, ensuring you provide proper ventilation when cooking with gas.

WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing damage, personal injury or death.

- Please observe all local and national codes and ordinances.
- Do not remove any permanent warning labels or plates from this product.
- Consumers should retain these instructions for local inspectors and for future use.

IMPORTANT - PLEASE READ AND FOLLOW!

- Before beginning, please read all the instructions carefully.
- DO NOT remove permanently affixed labels, warnings, or plates from product. This will void the warranty.
- All local and national codes and ordinances must be observed; installation must conform with local codes.
- The Installer must leave these instructions with the consumer who should retain for local inspector's use and for future reference.
- Installation and service must be performed by a certified / licensed installer; service agency or gas supplier.

Your safety and the safety of others is very important. We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is crafted and inspected carefully by skilled personnel before leaving the factory. The transportation company assumes full responsibility for the safe delivery upon acceptance of the equipment.

If you receive a damaged product, immediately contact your delivery company, your dealer, your builder or installer. Do not install or attempt to operate a damaged appliance.

1. Note on the freight bill or express delivery any visible loss or damage and have the note signed by the person making the delivery.
2. File claim for damages immediately regardless of the extent of damages.
3. For damage noticed after unpacking (concealed loss or damage), notify the transportation company immediately and file a "Concealed Damage" claim with them. This should be done within fifteen (15) days from the date that delivery is made to you. Retain the shipping container for inspection.

RATING PLATE The information on the rating plate defines the model, serial number, and electrical rating. Keep this information for future reference. It is essential for proper identification of the unit when requesting additional information or factory support.

OPERATING INSTRUCTIONS / MAINTENANCE

The American Range Portable Fryer Filter has been designed to operate very simply. It is designed as a one-way filter having a simple on/off switch to engage the motor. The quick-disconnect fitting allows for only one way hook up of hoses.



WARNING

Always wear splash goggles or face shield, protective gloves, and appropriate protective safety wear.

Never attempt to remove or disconnect hoses when the filter motor is operating.



WARNING

The American Range Portable Fryer Filter can hold 85 pounds of cooking oil. Do not try to filter a fryer with a larger capacity than the fryer filter.



WARNING

The end of the drain as well as other parts of the fryer and filter may be hot! Use protective gloves.



WARNING

Always position the filter system so that the filter pan is in the proper location beneath the drain. This will prevent heated cooking oil from splashing on the floor.



CAUTION

During cleaning, do not pump water with the filter pump. Wait for the filter to cool before cleaning. For safe operation, be sure to wear protective clothing, a safety mask, boots and gloves while operating the unit. The hose ends are equipped with quick-disconnect fitting and Delrin™ safety collars. To prevent burns, always grasp the fittings by these collars.

1. Fryer cooking temperature should never exceed 360°F / 185°C. Preferably, cook less than 350°F / 175°C.
2. Remove the tank cover from the unit.
3. To connect the hoses to the unit, grasp the Delrin™ safety ring and while applying pressure to the matching fitting pull the ring back to allow the quick disconnect to engage. Next, press the fittings together and release the ring. The ring should return to its initial position and seal the connection. Check engagement by tugging on the fitting.
4. To disconnect the fittings, grasp the Delrin™ safety ring and pull it back until the fitting is dis-engaged.
5. After the hose connections have been completed, put a SuperSorb CarbonPad into the filter pad holder. Place the filter pad holder into the bottom of the filter pan.
6. Check the fryer vat capacity and oil volume to ensure cooking oil does not overflow the pan.

NOTE: The oil should be at cooking temperature.

7. Open the fryer access door and swing it aside.
8. Turn off the fryer.
9. Attach the drain extension to the fryer drain by threading it into the drain fitting.
10. Roll the American Range Portable Fryer Filter System up to the fryer, making sure the fryer drain extension will drain into the

pan. Connect the power cord to the filter receptacle. Plug the electrical cord into an electrically grounded wall power receptacle.

11. Lock the rear casters on the fryer filter to insure that it remains in place during the filtering operation.
12. Verify that all quick-disconnect fittings are fully seated and secure by lightly tugging on the fittings.

NOTE: Having verified that Steps 1 through 10 have been completed, grasp the wand and place it in the fryer vat. (Be sure to maintain control of the wand at all times while using the fryer filter).

13. Open the fryer drain valve, draining the hot cooking oil from the fryer into the American Range Portable Fryer Filter System filter pan.
14. Verify that the nozzle is directed into the fryer vat and after 2 minutes, turn on the filter pump by depressing the OFF/ON switch.
15. As the cooking oil is filtered through the Super-Sorb CarbonPad and returned to the fryer, use the nozzle's flow to wash down the sides of the fryer.
16. Once the sides of the fryer are washed down and the bottom of the fryer is clean of all debris, close the fryer drain valve and pump all remaining oil from the American Range Portable Fryer Filter System back into the fryer vat.
17. The filtration cycle is now complete. If necessary, move to the next fryer vat and repeat Steps 1 – 14.
18. When the final vat has been filtered, pump a small amount of air through the American Range Portable Fryer Filter System to ensure that cooking oil is not present in the hoses or pump.

When the filtering procedure is completed, turn OFF the switch, place the wand in its holder on the inside of the filter tank, allow the unit to cool and clean the filter tank and replace the SuperSorb filter.

STORING THE UNIT

1. Unplug the main power cord from the wall outlet
2. Disconnect inlet suction tube at lower quick-disconnect ring.
3. Remove filter pad holder assembly.
4. Discard used Carbon Pad(s) into an appropriate trash receptacle.
5. Disconnect the return hose from upper quick-disconnect ring.
6. Prior to storing hose, drain excess cooking oil from hose by holding nozzle over the fryer vat and elevating opposite end of return hose.
7. Clean the inside of the pan and wipe dry.

CARE AND MAINTENANCE

FRYING GUIDELINE

1. Never operate the filter system unless the fryer has been brought up to cooking temperature.
2. Cooking temperature not to exceed 360°F / 185°C. Preferably less than 350°F / 175°C
3. Never turn the fryer temperature up before or during a busy period.
4. Turn fryers down or off when not in use. Cover fryers when they are not in use.
5. Never load baskets over a fryer. Never salt food over a fryer.
6. Cook similar foods in the same fryer and separate food types if possible.
7. Skim the fryers often
8. Add make-up oil often. Do not allow the fryer to be under-filled – also, do not overfill fryers.
9. Never cascade or downstream oil; never add old cooking oil to new cooking oil.

CARE AND MAINTENANCE

FILTERING GUIDELINE

1. Filter each and every day. (Each day of missed filtering reduces oil life by 1 to 2 days)
2. Use a new SuperSorb CarbonPad each day.
3. It is preferable to filter at the close of business or after peak periods.
4. Ensure that no water is in the filter pan before inserting a SuperSorb CarbonPad.
5. Always turn fryer off before filtering, however, filter while cooking oil is still hot.
6. Filter the newest cooking oil first; oldest cooking oil last.
7. After rinsing the fryer, check to make sure the fry vat is clean of all debris. Remember to close the drain valve and refill the fryer.
8. After filtering, clean the filter pan, but never use soap. Dry completely before setting up with a new SuperSorb Carbon Pad.

REPLACING THE SUPERSORB FILTER

1. Allow the filter pan to cool completely before changing the filter pad.
2. Elevate the filter assembly and allow the oil to drain from the assembly.
3. Grasp the filter assembly and "unsnap" the four (4) retainers located around the perimeter of the filter holder assembly.
4. Allow the hinged frame assembly to drop down and remove and replace the SuperSorb filter pad.

DISCARDING OIL

1. Discard only on the basis of a quality standard. Use a color tube test kit or similar method to determine cooking oil quality.
2. Discard on the quantity of oil that misses the quality mark.
3. Discard cooking oil based on a quality standard, not operational ease or by the day of the week.
4. Have a manager make the discard decision.
5. To maintain consistent oil quality, have the same person make all discard decisions.



Never use the filter pan to transport used oil to the disposal receptacle.
Use a stock pot to perform this function.

SERVICING THE COMPONENTS



Before servicing any components on this unit, be sure the power cord is removed, and that no oil remains in the tank or hoses.

QUICK DISCONNECT FITTING REPLACEMENT

1. Unplug the unit and remove the hoses.
2. Remove the empty tank from the unit.

UPPER

3. Remove the quick disconnect fitting using a 15/16" end wrench, check the nipple located behind it to be sure it is tight. To check the upper nipple, remove the front panel as described in Steps 1-3 of wire harness replacement procedure (See Fig. 1).

LOWER

4. After removing the quick-disconnect fitting with a 7/8" end wrench, check the nipple located behind it to be sure it is tight.
5. To check the nipple remove the lower cover by removing the four (4) screws securing it, located on the back of the unit.
6. Install the new quick-disconnect fitting(s) and tighten hand tight plus one additional turn (See Fig 2).

NOTE: To prevent leaks, be sure to use pipe thread sealant when re-installing the quick-disconnect.

PUMP/MOTOR REPLACEMENT

1. Remove the upper quick-disconnect fitting from the front of the panel.
2. Remove the six (6) screws securing the top panel to the top and front of the unit.
3. Remove the quick-disconnect fitting protruding from the lower panel.
4. Remove the four (4) screws located on the back side of the unit, which secure the lower front panel and remove the lower panel.
5. Remove the four nuts and lock washers holding the motor located beneath and to the right of the upper structure.
6. Rotate the motor assembly enough to expose the wire cover plate.
7. Unscrew and remove the wire cover plate and remove and replace the wire nuts securing the motor wires.

NOTE: To assure proper reconnection to the new motor and pump assembly, remove and replace the wires and wire nuts one at a time.

8. Rotate the motor and pump assembly enough to allow the elbows, nipples and fittings to clear the hole located on the bottom of the motor shelf.
9. Remove the motor and pump assembly as a unit.
10. Install the new motor and pump assembly in the reverse order of disassembly (See Figure 1).

NOTE: When installing the new motor leave the mounting bolts a bit loose until the proper alignment of the hole for the nipples/ elbows and quick-disconnect fittings have been achieved, (test fit the top cover) then tighten the motor mount nuts securely. To prevent leaks, be sure to use pipe thread sealant when re-installing the quick-disconnect fittings (see Fig 5).

Sealant or Teflon tape will damage the pump if it is allowed to enter the pipe system.



When servicing or replacing fittings or nipples, be certain that Teflon tape or pipe sealant is applied to the thread areas only. Verify that no sealant or Teflon tape has migrated into the fittings or nipples.

SERVICING THE COMPONENTS

MOTOR CAPACITOR REPLACEMENT

1. Remove the six (6) screws securing the top assembly to the cart.
2. Remove the quick-disconnect assembly from the nipple which protrudes through the top cover.
3. Remove the top cover
4. Remove the two (2) screws securing the capacitor cover to the motor case.
5. Remove the capacitor from its cavity and disconnect the wires.
6. Replace the capacitor and reverse the order of disassembly to complete the installation (See Fig 3).

ON/OFF SWITCH REPLACEMENT

1. Remove the six (6) screws securing the top assembly to the cart.
2. Remove the upper quick-disconnect assembly from the nipple which protrudes through the top cover.
3. Remove the top cover.
4. Disconnect the wires from the switch, noting their locations for accurate reconnection.
5. Push the switch out of the switch panel by pressing in the locking tabs while applying pressure to the back side of the switch.
6. Install the new switch by reversing the order of disassembly (See Fig 4).

SNAP BUSHING REPLACEMENT

UPPER

1. Remove the quick-disconnect assembly from the nipple protruding through the front cover.
2. Remove the six (6) screws securing the front panel.
3. Applying pressure from the back of the bushing, snap the bushing out of its hole.
4. Replace the bushing and reverse the order of disassembly. (See Fig 11).

LOWER

1. Remove the lower quick-disconnect fitting.
2. Remove the four (4) screws on the back of the unit.
3. Remove the lower panel and press out the bushing.
4. Replace the bushing and reverse the order of disassembly (See Fig 11).

SERVICING THE COMPONENTS

1. Remove the quick-disconnect assembly from the nipple which protrudes through the top cover.
2. Remove the six (6) screws securing the top assembly to the cart.
3. Remove the top cover.
4. Remove the three (3) screws and nuts securing the round receptacle assembly.
5. Disconnect the wires from the receptacle, noting their locations for accurate reconnection.
6. Install the new receptacle by reversing the order of disassembly. (See Fig 5).

CASTER REPLACEMENT

1. Remove the empty tank from the unit.
2. Tip the cart on its side to expose the casters and their fasteners.
3. Remove the four (4) nuts securing each caster to the cart assembly.
4. Pull the caster assembly off of the cart assembly.
5. To install the new caster(s) reverse the order of disassembly. (See Fig 6).

SERVICING THE COMPONENTS

HANDLE REPLACEMENT

1. Remove the quick-disconnect assembly from the nipple protruding through the front cover.
2. Remove the six (6) screws securing the front panel.
3. Remove the front cover and remove the four (4) bolts securing the handle end caps.
4. Remove the handle assembly.
5. Replace and reinstall the new handle by reversing the order of disassembly. (See Fig 7).

NOTE: To prevent leaks, be sure to use pipe thread sealant when reinstalling the quick-disconnect fitting.

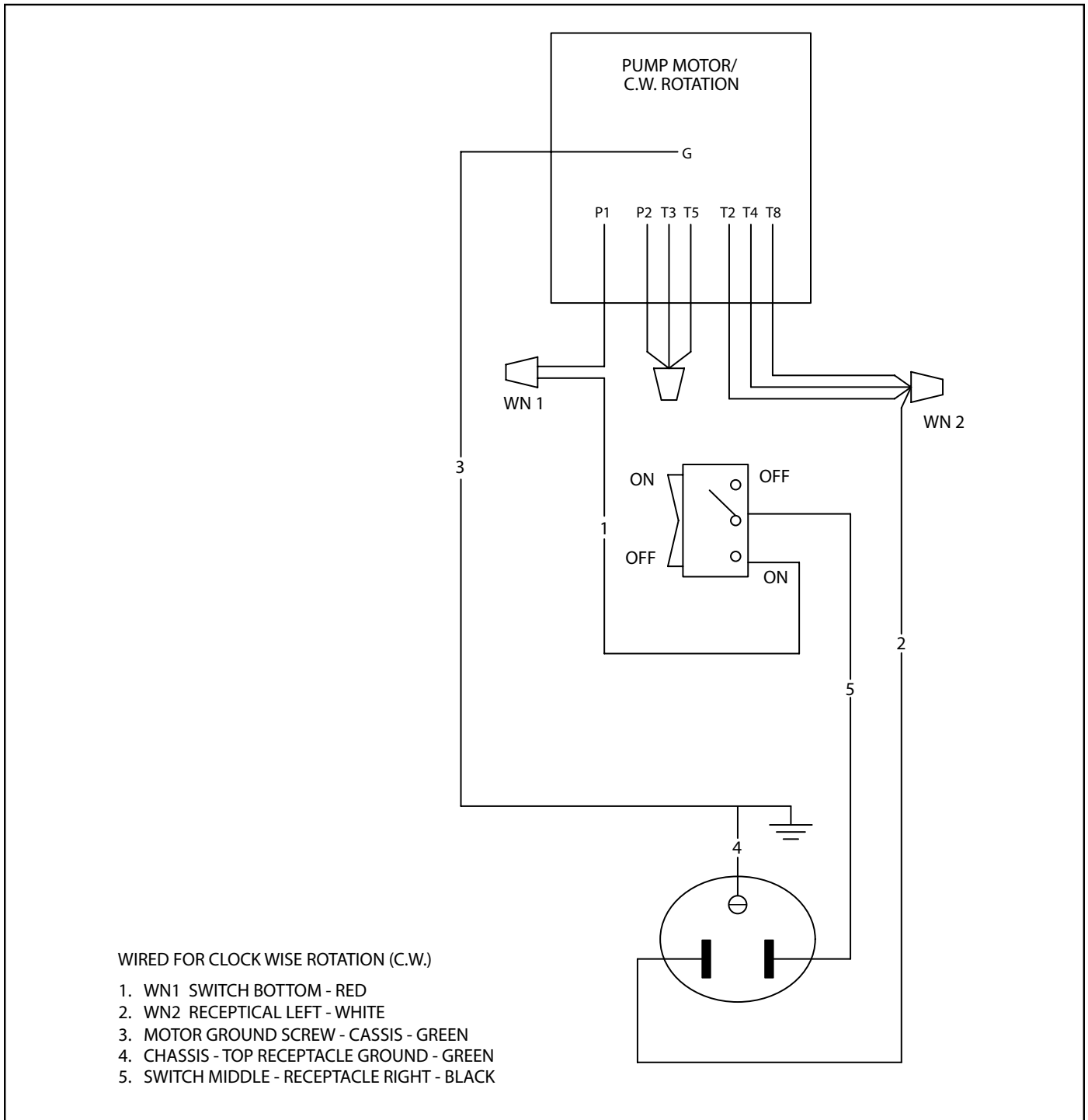
WIRE HARNESS REPLACEMENT

1. Remove the quick-disconnect assembly from the nipple protruding through the front cover.
2. Remove the six (6) screws securing the front panel.
3. Remove the front cover.
4. Unbolt the motor assembly and rotate it to expose its wire cover plate.
5. Remove the cover plate.
6. Remove and replace the wires one by one to ensure accurate reconnection.
7. Reinstall the pump and motor assembly.
8. Reinstall the front cover (See Fig. 9).

AMERICAN RANGE LOGO REPLACEMENT

1. Remove the quick-disconnect assembly from the nipple protruding through the front cover.
2. Remove the six (6) screws securing the front panel.
3. Pry the clips securing the logo off the logo studs.
4. Replace the logo and reverse the order of disassembly (See Fig. 10).

WIRING DIAGRAM



TROUBLESHOOTING GUIDE

POSSIBLE CAUSE	SUGGESTED ACTION
SYMPTOM: Unit will not turn on.	
Power cord is not plugged in	Check both filter connection and power outlet
Power breaker is tripped	Check to ensure the power outlet breaker in your building is on and has not been tripped
Motor is overloaded	Set temperature to desired value
SYMPTOM: Motor runs but will not pump.	
Hose or pump is blocked	Disconnect and clean hoses with warm water to loosen solidified shortening. Drain and dry completely.
SYMPTOM: Hose leaks at the connections.	
Loosen connections	Check to ensure all hose connections are properly attached and locked

WARRANTY REQUIREMENT

For reliable operation and for your own safety, this professional cooking equipment must be installed by a certified/licensed contractor.

Failure to comply will void any written or implied warranty.

Should the equipment require service during the standard warranty period, the receipt proving certified installation must be made available to American Range for verification.

If installation was not performed by a certified/licensed contractor be prepared to submit a major credit card for payment for proper installation prior to service.



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