

Use Instructions

*for Models - 690HD
- 690HS*

Table of Contents

Please choose:	Page
1. Title page	2
2. Dear Customer	3
3. Packaging information	4
4. Assembly Instructions	5
5. Filtering Procedure - HD Series	6
6. Filtering Procedure - HS Series	7
7. Warranty Registration	8



Model 690HD

(Shown below)

Includes Basin Filter Model 905



Model 690HS

(Shown below)

Includes Pump Out Filter



Model 690HD / Model 690HS

Do Not Exceed Rated oil Capacity of 45 lbs (6.5 gallons)

Dear Customer:

Congratulations on your selection of our Hand Operated Filter Machine which continues over 25 years of leadership in oil management.

Your Filter Machine is an important tool for fryer oil management. It is designed to achieve maximum performance for removal of fine crumb and food materials at the lowest cost.

Another important part of oil management is *Frypowder*® oil stabilizer & filter aid. *Frypowder*® Oil Stabilizer & Filter Aid used with your filter machine will enhance your experience of performance. This combination delivers benefits not available from other filter machines.

- Provides consistent and enhanced food quality
- Oil savings from 25% to 40%
- Fryers stay free of carbon and gum deposits
- The MirOil filter does not leach harmful chemicals like paper filters
- Faster set-up and clean-up will save on labor
- MirOil filter has a 6 months filter life pro rated guarantee.
- Throw-away paper filters, D. E. powder or expensive cartridges are not needed.
- MirOil "Rinse & Reuse" filter bags clean up in seconds under hot water spray.

Why Frypowder Oil Stabilizer and Filter Aid and your filter machine deliver these benefits.

All oil breakdown substances are liquid. They pass through filters and filter aids and remain in the oil. As they accumulate, they undermine the nutritional profile and the cooking performance of the oil. *Frypowder* oil stabilizer captures these breakdown liquid substances as they form.

This is why *Frypowder* oil stabilizer is able to provide total control of food quality and oil performance. *Frypowder* oil stabilizer has no chemistry with the oil or with the food.

When the oil is filtered, the *Frypowder* oil stabilizer mineral leave the fryer with the crumb and performs as a filter aid for improved filtering.

To receive the full benefit from your MirOil Filter Machine, just follow these simple rules.

1. Set up a regular schedule to filter once a day.
2. Add *Frypowder* to your oil before each meal session.
3. Follow the filtering and freshening procedures outlined in this manual.

For questions about *Frypowder* oil stabilizer or your Power Filter Machine. . . .

Frying Hot Line 1.800.523.9844

Additional Tips

Order a spare filter bag so you are prepared if it may be required in the future.

If the oil for discard is held overnight in the kitchen for security reasons or if you need a measure for the freshening oil Order a Model 30LG utility pail - for measuring and / or storing up to 5 gallons of oil.

The following parts are included for assembly
Carton #1 for Model 690HD & Model 690HS

**Assembly of Hot Oil Pump
Mounted on Handle**



Wheel Assembly



**Discharge Hose
Assembly**



Carton #2 for Model 690HD & Model 690HS

Lid and Screws



7.5 gallon Oil Drain Basin



Carton #2 for Model 690HD

also includes **Model D905A Filter Assembly
for drain operation**



**A Model 900 Filter Bag is to be snapped
onto the Model 905C Filter Frame.**

Carton #2 for Model 690HS

also includes Pump Out Filter Assembly
compatible with the lift out fry pan

**Model WDY8A
Holder Frame & Filter Bag
for smaller fryers**

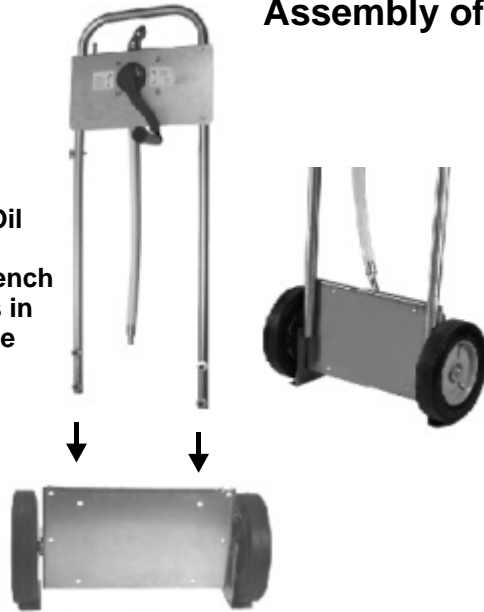


**Model WE28A
Or Model PUM11A Holder
Frame & Filter Bag for
larger lift out fry pans
in larger fryers**



Assembly of models 690HD / HS

Step 1
Attach the Wheel Assembly to the Handle and Hot Oil Pump Assembly. Use the Allen wrench and Allen screws in the nutserts in the handle.



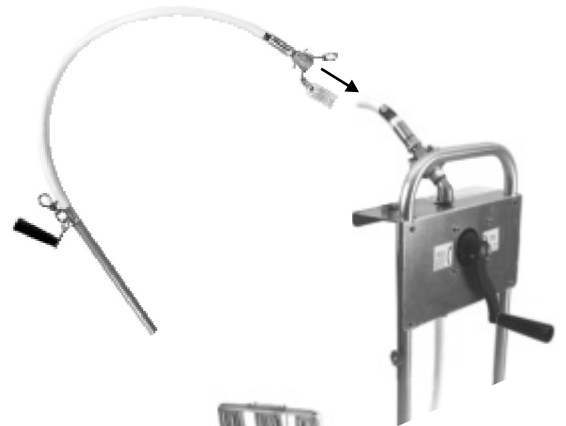
Step 2.
Insert tube at end of hose (from hot oil pump suction) into the socket on the side of the Filter Basin until the tube is fully seated.



Step 3.
Remove pin, turn & remount crank handle from shipping position to the correct position for pumping. Reinstall pin.



Step 4.
Carefully attach the quick coupling on the end of the Discharge Hose to the mating fitting on the pump/handle assembly



The Filter Machine is ready for use.
Be sure to read the instructions before placing machine into service.



Assembled Model 690HD



Assembled Model 690HS

Filter Procedure for Model 690HD for use with fryers with drain valves.

CAUTION: Couple the hose. Pull hard on the hose to make sure the lever arms are locked.
Make sure hose nozzle is in the nozzle holder tube on the pump.
Filter oil at temperatures from 300°F to 350°F

- Step 1 - Swing wheel stabilizers into place as shown in diagram below (figure 1).
- Step 2 - Place EZ Flow Model 905 Filter in the Basin (see diagram Figure 1).
Carefully open the fryer valve to drain oil into the filter basin through the filter bag.
- Step 3 - Use a small amount of *Frypowder* on a damp cloth to clean "ring around the fryer" and any slight residue of previous carbon formation on heating surfaces.
Aim hose nozzle carefully as you pump oil to flush crumb and powder residue from fryer.
- Step 4 - Close the drain valve turn pump to return the oil back to the fryer
- Step 5 - Discard heavy crumb load before filtering the next fryer. Use a bus tray or carton to allow the crumb to cool because hot crumb will melt plastic garbage can liners.

Clean your filter under hot water spray. Store the filter in the filter basin to avoid accidental damage.

Do not wash the filter in a dishwasher or use soap. The least residue of soap is harmful to the oil.

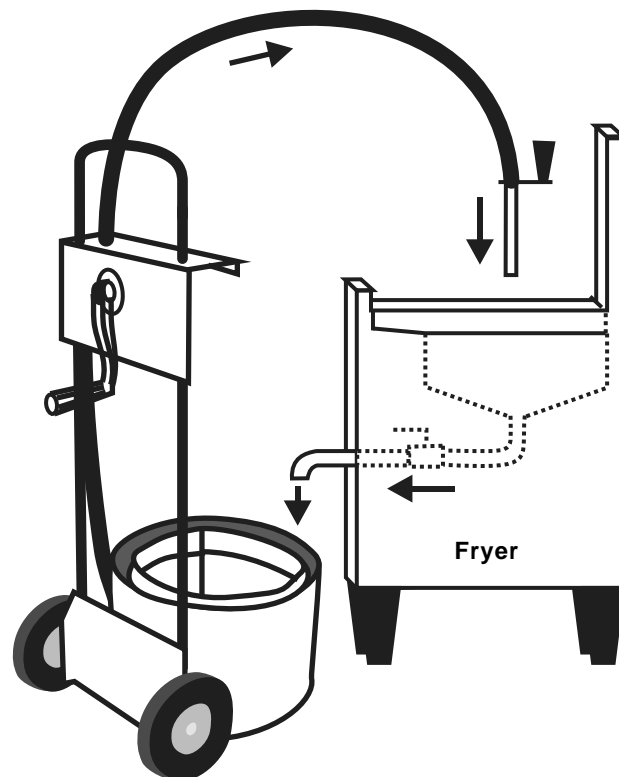
If solid oil or shortening is used, before storing the filter machine, turn the pump handle clockwise to empty the oil from the pump cavity.

Uncouple the hose and store it in a hanging position to prevent a fat plug from forming when it collects and solidifies at a loop or bend of the hose.

More notes for great fried food:

1. Add *Frypowder* oil stabilizer to your oil after filtering and/or before each meal session. This will capture oil breakdown substances as they form in the oil and prevent oil breakdown reactions.
2. Filter once a day when *Frypowder* oil stabilizer is used unless crumb load is extremely heavy.
3. Follow the filtering and freshening procedures described in your brochure for *Frypowder* oil stabilizer and the New Frying Technology to choose an oil management program for your fry station.

For assistance call . . . 1.800.523.9844



Filter Procedure for 690HS Series For countertop fryers with lift out fry pans (No drain valves)

If you also have fryers with drain valves, buy a D Series Drain Filter for this filter machine

Use the Filter Procedure for "D" Series for fryers with drain valves

Refer to diagram on bottom of this page:

CAUTION: Couple the hose. Pull hard on the hose to make sure the lever arms are locked. Make sure hose nozzle is in the nozzle holder on the pump. Lift heaters out of the oil and secure them in this position.

Filter oil at temperatures from 300°F to 350°F.

Step 1 - Swing wheel stabilizers into place as shown in diagram below

Step 2 - Carefully immerse the Pump-Out Filter Bag mounted on its holder frame into the oil.

Install the hose nozzle into the nozzle holder tube of the Pump Out Filter.

Step 3 - Do not tilt the fryer pan to pump the residue of oil.

Adjust the height of the bottom of the nozzle to leave the proper amount of oil in the fry pan for freshening. Discard this left over oil with the crumb.

This controlled discard will take the place of the Partial Discard Procedure of the Frying Program.

Step 4 - Rinse the fry pan only with hot water - no soap. To clean "ring around the fry pan" and any carbon formation on the heating surfaces use some *Frypowder* on a damp cloth.

Step 5 - Turn pump handle counterclockwise to pump the oil back to the the fry pan.

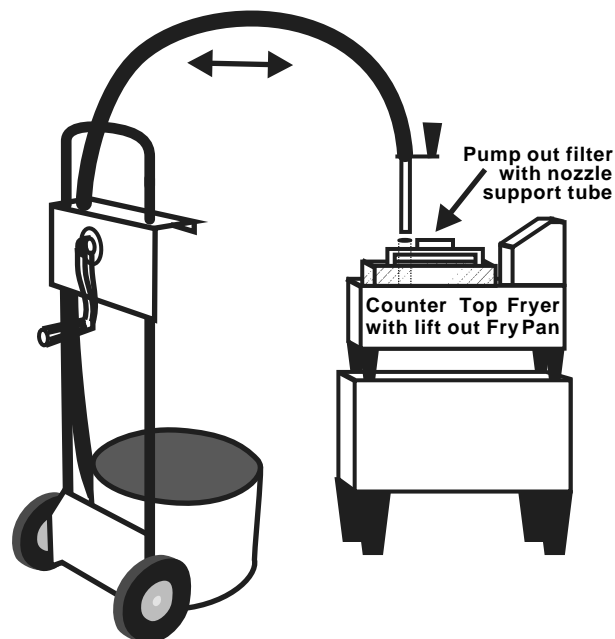
Do not wash the filter in a dishwasher or use soap. The least residue of soap is harmful to the oil.

If solid shortening is used, uncouple the hose and store it in a hanging position to prevent a fat plug from forming when it collects and solidifies at a loop or bend of the hose.

More notes for great fried food:

1. Add *Frypowder* oil stabilizer to your oil after filtering and/or before each meal session. This will capture oil breakdown substances as they form in the oil and prevent oil breakdown reactions.
2. Filter once a day when *Frypowder* oil stabilizer is used unless crumb load is extremely heavy.
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For assistance call . . . 1.800.523.9844



Loss or Damage During Shipment

Inspect all cartons for damage before unpacking. Your MirOil pump was thoroughly inspected before leaving our factory. The carrier is responsible for safe delivery. All claims for any loss or damage in transit must be made to the carrier. MirOil will assist with claims **IF** damage has been promptly reported to the carrier.

1 Year Limited Warranty on your Filter Machine

This product is warranted only against defects in workmanship or materials for 1 year from date of the filter machine is placed in service or not longer than 15 months from date of purchase. Liability under the basic 1 year limited warranty is limited to replacing or repairing parts FOB Allentown PA. Parts must be returned to our factory with shipping costs prepaid. The 1 year warranty does not cover the costs of service labor or shipping to replace parts.

The use of the filter pump for pumping any liquid other than fryer oil will contaminate the pump and piping. This will contaminate the oil and may void this warranty

6 month Limited Warranty on your Filter Bag

The filter bag has a pro rata warranty for 6 months. This is similar to a warranty for a battery or tire. The filter bag must be returned to MirOil for repair, FOB Allentown, PA 18103. If the filter bag is not able to be repaired, It will be replaced with a new filter bag at the prevailing cost. Credit toward the purchase of the new filter bag will be provided for the unused service life of the old filter bag. This warranty does not cover the costs shipping to replace parts.

Important Limits for Coverage Under All Warranties

No warranty described above covers the replacement of parts that become inoperative because of wear (except filter bags) or abuse or for parts subjected to abuse/misuse, negligence, accident or if the product has been improperly repaired or altered by user or a 3rd party. No other warranty, expressed or implied, is authorized to be made by any parties on behalf of MirOil.

The manufacturer and the manufacturer's sales agents and/or agencies accept no liability for the use or misuse of this machine. Expressly excluded from warranty are implied warranties of merchantability and fitness for purpose. Manufacturer, agents and sales agencies disclaim all liability for accidents resulting from use or the misuse of this equipment.

Toll Free Call for warranty information 1.800.523.9844

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Avoid losing protection under the Warranty

FAX this Warranty Registration promptly to (610) 437 3377

or . . . add postage and mail to:

MIR^oIL 602-20 N. Tacoma St., Allentown, PA 18103

Filter Machine Model No. _____

Serial No. _____

Oil Pump Model No. _____

Serial No. _____

Filter Bag Model No. _____

Serial No. _____

Owner _____

Contact Person _____

Purchased From _____

Date purchased _____

Date placed in service _____