



Anetsberger Brothers, Inc.

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For ANETS Factory Warranty Service • 800-837-2638



Model Filt II-14W shown banked  
to (2) 14" fryers



Model FM-14 Filter Mate  
shown under the base system  
of (2) 14" fryers

# ANETS GoldenFRY Models

FM-14 Filter Mate  
FM-18 Filter Mate  
Filt II-14/14W Filtronic  
Filt II-18/18W Filtronic

## Installation, User Operation, & Maintenance Manual

### **DANGER**

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

### **FOR YOUR SAFETY**

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

### **WARNING**

After installation of this equipment, immediately contact your local gas supplier to obtain information about what action to take whenever any person smells gas. *Post this information in a prominent location.*

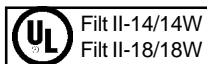
**Keep this Manual in a Convenient Location for Reference**



The Anets GoldenLine  
Quality Equipment For The Restaurant, Supermarket, and Bakery Industries

Form I-225

Rev. 6/03  
Price \$20.00 US



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### **DANGER**

*Read these specifications, Code Requirements, Installation Requirements, Installation Instructions, and Operating Instructions very carefully. Failure to follow the Instructions could cause the filter system to malfunction. A filter system malfunction can result in property damage, serious bodily injury, or death.*

## SHIPPING CONTAINER INSPECTION

1. Carefully examine the shipping container for external damage. When damage is noted, notify the delivery carrier immediately. **Save all packing materials for damage claim examination.**
2. If no external damage is noted, remove the shipping container from the filter and examine the unit carefully for damage. Place the filter in a safe location, if damage is noted, so that the freight damage claims adjuster can examine it.

### *Models Covered By This Manual*

<i>FM-14</i>	<i>Filter Mate, Under Fryer Filter System - 14"</i>
<i>FM-18</i>	<i>Filter Mate, Under Fryer Filter System - 18"</i>
<i>Filt II-14</i>	<i>14" Filtronic Filter System in Cabinet</i>
<i>Filt II-14W</i>	<i>14" Filtronic Filter System with Heat Lamp</i>
<i>Filt II-18</i>	<i>18" Filtronic Filter System in Cabinet</i>
<i>Filt II-18W</i>	<i>18" Filtronic Filter System with Heat Lamp</i>

**Standard Accessories** furnished in the shipping carton with this filter include:

(1) Filter Screen Assembly  
Box of Filter Paper (100 pcs.)

Other available **Optional** equipment may include a separate hose assembly for shortening removal and a cleaning brush. These would be packed with the fryers, if ordered.

*NOTE: A Parts List for each **Anets** Filter System is among the items shipped with each unit. If an additional copy of this list is needed, please contact the factory as directed on the back cover.*

# INSTALLATION

*This Manual will detail the Installation and Operation of the Filter-Mate system, with notes where the Filtronic II System differs.*

Both the Filter Mate and Filtronic II Systems enable the user to safely and efficiently filter the cooking oil or shortening from a fryer in a banked row while the other fryers in that row are still being used. Even though these two Filtration Systems are slightly different in physical dimensions and design, the Installation and Operation is basically the same.

## FILTER ELECTRICAL SPECIFICATIONS

Please make sure that your desired filter location has electrical supply factors that are suitable for this product. Requirements are **120 Volts, 60 Hz, 8 Amps, 1-phase, three-wire connection, including an electrical ground.**

### WARNING

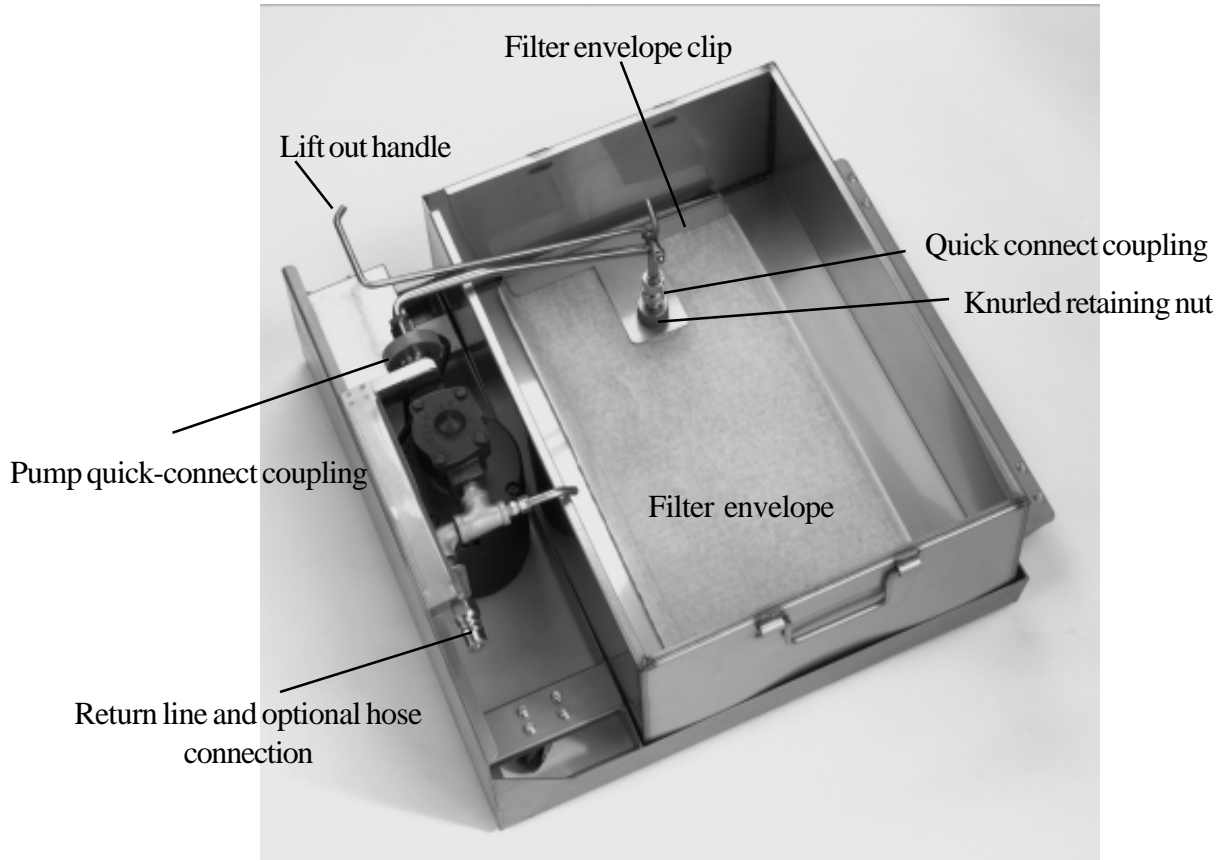
#### Electrical Grounding Instructions

*This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard, and should be plugged directly into a properly grounded, three-prong receptacle. **DO NOT** cut or remove the grounding prong from this plug.*

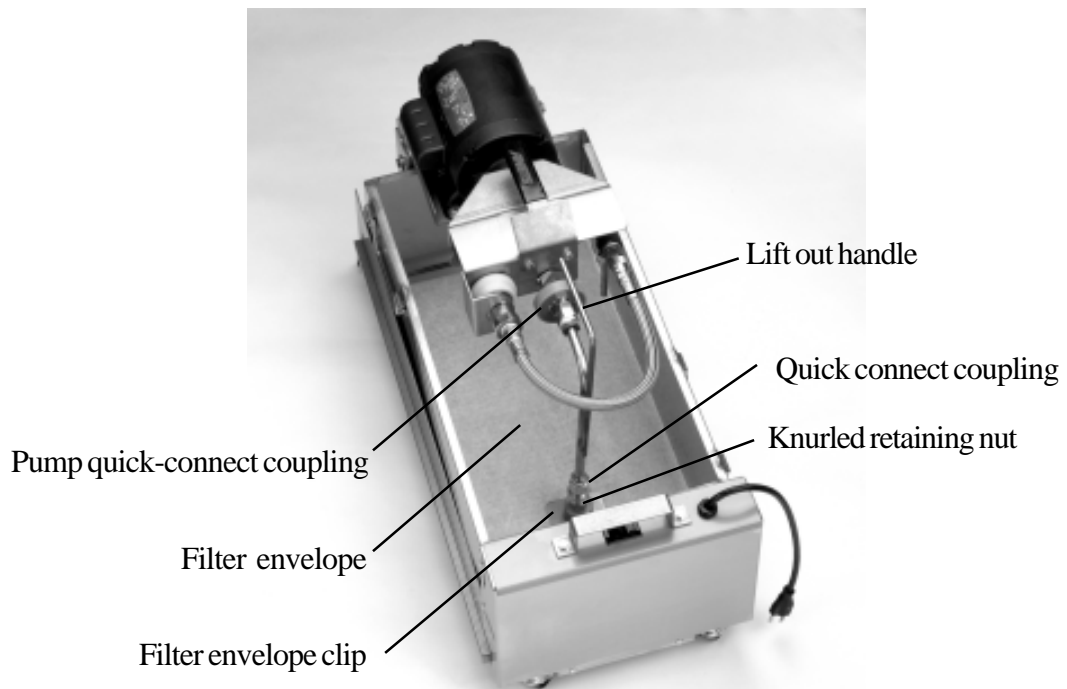
## FILTER UNIT PREPARATION *(Refer to Photos On Page 4)*

1. Assemble filter envelope to filter screen by sliding the envelope over the filter screen, folding back the open end over the filter screen. Make sure the hole in the filter envelope fits over the fitting on the filter screen.
2. Assemble filter envelope clip over folded back end of envelope and over fitting on filter screen.
3. Attach knurled retaining nut onto fitting on screen, securing the assembly.
4. Attach quick-connect coupling on drain tube to knurled retaining nut.
5. Place filter unit into the filter tank using the lift-out handle.
6. Connect the filter assembly to the pump using the quick-connect assembly.
7. Put the filter tank cover on the tank.
8. Slide the filter tank unit into its location under the fryers or in the filter cabinet.
9. Make the connection from the fryer return line to the filter pump with the quick-connect fitting.
10. Plug the cord on the side of the filter unit into the receptacle on the fryer frame. Make sure that the power switch located on the side or top of filter unit is ON.

## ***FILTER MATE TANK***



## ***FILTRONIC II TANK***



# ***FILTERING INSTRUCTIONS***

## **CAUTION**

*Never operate the filter unit unless the cooking oil or shortening in the fryers has been brought up to cooking temperature.*

## **WARNING**

*Always wear protective heat-resistant gloves when performing the filtering operation.*

## **FILTERING**

1. Before filtering the shortening in a fryer, turn the thermostat knob to “OFF” or the Gas Valve to “PILOT” to prevent the fryer from re-lighting during filtering. On some models the system automatically prevents the burners from lighting when the door of the fryer is open.
2. Open the drain valve (black handle) on the fryer to be filtered, letting all the shortening drain into the filter tank. Leave this valve open.

## **⚠ DANGER ⚠**

*Never drain more than one fryer at a time – the filter pan may overflow.*

3. Open the return line valve (yellow handle) for the fryer being filtered. This activates the power to the pump. If the pump does not start immediately check that the switch on the side or top of the pump frame is “ON”. While the filter system is cycling, use a long-handled cleaning brush to wipe the bottom of the fryer and push excess crumbs through the drain and into the filter machine.

## **WARNING**

*When cleaning the inside of the frypot, do not damage the temperature and hi-limit probes that protrude into the frypot.*

4. When the shortening returning into the fryer is clear, close the drain valve (black handle) and allow the fryer to refill.
5. Allow the pump to run until no more oil is returning into the vat. Then close the return line valve (yellow handle), which de-activates the power to the pump.

## **WARNING**

*If solid shortening is being used it is very important that all oil is allowed to flow back into the vat and none is left in the hoses. Failure to do so could cause the pump to fail if the oil solidifies in the line.*

### **Note On Using Filter Powder**

*If filter powder is being used, add 1 cup of powder (for 14” fryers) or 2 cups (for 18” fryers) to either the fry tank or the filter tank. If added to fry tank, make sure powder is completely flushed during fry tank cleaning (Step 3) before closing drain valve (Step 4). If added to filter tank, the powder will be removed when the filter envelope is changed and the filter tank is cleaned.*

6. On gas-operated thermostat models (14G, 14GS, MXEG, 18EG, 20EG) the thermostat knob can now be turned back to the desired temperature. CAUTION: On these models the thermostat must be set to "OFF" or the Gas Valve to "PILOT" before filtering or the burners MAY come back on if the doors are closed during filtering.
7. On electric-operated thermostat models (MX-14E, MX-14AA, 18E, 18AA, 20E, and 14EL-17) the power switch on the control panel must be reset for the fryer to operate again.
8. The other fryers in the bank can be filtered using the same procedure.

### IMPORTANT NOTE:

The pump on this filter unit is equipped with a safety that will turn off the motor if it overheats or an electrical fault occurs. If this occurs, let the pump motor cool for 15 minutes, then press the manual reset button on the bottom of the motor and restart the motor.

### DANGER

*Never run water through the filter system. This will cause rust and corrosion in the motor and pump and will void the Warranty.*

## OIL DISPOSAL

### WARNING

*Always wear protective heat-resistant gloves when performing the oil disposal operation.*

If the cooking oil or shortening from a fryer is to be disposed, follow steps 1 and 2 from Filtering Instructions in previous section. Disconnect the line from the pump to the fryer return line, and connect the **optional** hose assembly to the pump. Turn on the pump using the manual switch on the side or top of the filter and direct the oil into an appropriate device such as an oil shuttle to move the used oil to its disposal tank.

# REPLACING THE FILTER PAPER

If the filter paper becomes torn, or if the time to filter the oil from one unit becomes excessive, it is time to replace the Filter Envelope.

 **DANGER** 

*Make sure the filter pan has cooled completely to room temperature before attempting to change the paper.*

1. Disconnect the oil return line from the pump.
2. Unplug the cord from the receptacle on the side of the cabinet.
3. Pull the filter unit from the cabinet.
4. Disconnect the line from the pump to the filter screen.
5. On the Filtronic II models, pivot the motor assembly up out of the way.
6. Remove the filter cover. Use lift out handle to remove screen assembly. Place on a clean surface for disassembly.
7. Detach quick-connect coupling on drain tube from knurled retaining nut.
8. Detach knurled retaining nut from fitting in screen.
9. Remove filter envelope clip from end of filter screen and folded back end of envelope .
10. Remove filter envelope from filter screen.

**WARNING**

*The oil soaked filter envelope may still be very hot and could cause burns.*

11. Clean the filter pan, filter screen and all components thoroughly using a solution of hot water and detergent. Make sure that all food and breading particles are removed from the pan and from the filter screen.
12. Dry the pan, the screen and all components completely before starting to reassemble.
13. Follow instructions under FILTER UNIT PREPARATION to install new filter envelope.

# FILTER SYSTEM TROUBLESHOOTING GUIDE

<i>PROBLEM</i>	<i>SOLUTION</i>
<p>Pump does not start when the return line valve (yellow handle) on the fryer is opened.</p>	<ol style="list-style-type: none"> <li>1. Make sure the power cord is plugged into the receptacle in the cabinet and the main power cord from the system is plugged into the appropriate power supply.</li> <li>2. Turn the switch on the side of the filter to "ON".</li> <li>3. Close the return line valve (yellow handle) and try opening the return line valve on another fryer. If the pump starts, the problem is with the microswitch that contacts the return line valve on the first fryer.</li> <li>4. If pump still hasn't started, depress the thermal overload button on the bottom of the motor. If the motor is hot to the touch, wait at least 45 minutes before trying this.</li> <li>5. If the pump starts and stops again in a short time, or if it hums but does not pump, there is a restriction somewhere in the filter screen or in the pump itself. Go to Step 6. If there is no reaction from the pump, go to step 7.</li> <li>6. Allow the oil/shortening in the filter pan to cool, then empty the pan and verify that the filter paper and screen assembly is assembled correctly. Disassemble the filter screen and look for blockages of sediment or solid shortening within.</li> <li>7. Problem is with the motor/pump or the wiring. Remove the motor from the filter and bench test by connecting a 120V line to the motor leads. If it runs, the problem is with the wiring between the motor and the power supply. If it does not run, the motor needs to be replaced.</li> </ol>
<p>Filtering procedure is very slow. Shortening/oil returning to the fryer very slow.</p>	<ol style="list-style-type: none"> <li>1. After all the shortening/oil has been pumped back into the fryer, inspect the filter paper envelope. Make sure that any excess sediment is removed from the top of the filter paper envelope.</li> <li>2. If the filter paper envelope is dirty or torn, disassemble the filter screen assembly. Inspect for blockages in the lines. Replace with a clean filter paper envelope.</li> </ol> <div style="border: 1px solid black; padding: 10px; text-align: center; margin: 10px 0;"> <p><b>WARNING</b></p> <p>Only use filter paper envelopes from Anetsberger Brothers that have been specifically designed for this filter system. Using the wrong type of filter paper can cause damage to the pump system, and will void the warranty.</p> </div> <ol style="list-style-type: none"> <li>3. If the oil still returns to the fryer slowly, the problem may be a blockage within the pump itself. The pump section of the motor can be easily disassembled to look for blockages of sediment or solid shortening within.</li> </ol>
<p>Fryers do not re-fire after filtering.</p>	<ol style="list-style-type: none"> <li>1. Make sure the door on the fryer is completely closed.</li> <li>2. Reset the ON/OFF switch on the fryer by flipping to OFF position and then back to ON. (Note: Each time the fryer door is opened the ON/OFF switch needs to be reset.</li> </ol>



# LIMITED WARRANTY

ANETSBERGER BROTHERS, INC., Northbrook, Illinois, USA, certifies that all equipment of its manufacture is, to the best of its knowledge, free from defective material and workmanship.

ANETSBERGER BROTHERS, INC., agrees to replace any integral part of its equipment that proves defective within 15 months of date of original shipment from the factory, or 12 months from the date of installation, whichever is sooner. Buyer must return the defective part to the factory, freight prepaid, for inspection. Anetsberger Brothers, Inc., further agrees to assume the cost of installing said replacement part within the same period.

All frypots are covered by the warranty above for the first year of operation. Various models have an extended warranty that cover the replacement of the frypot only. See the individual specification sheets for details.

Overtime charges, calibration, adjustments and abnormal installation charges shall not be at the expense of Anetsberger Brothers, Inc.

The conditions and warranty expressed above are valid only if equipment has been properly installed and operated. No other warranty, expressed or implied, shall govern equipment manufactured by Anetsberger Brothers, Inc. Under no circumstances shall Anetsberger Brothers, Inc., be liable for loss of profits or any direct or indirect cost, expenses, loss or damages arising out of defects in or failure of the equipment or any part thereof.



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*Anetsberger Brothers, Inc.*

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