



ACE FILTERS
AUSTRALASIA ABN: 57 006 949 006
Tel: (03) 9761 4920
Fax: (03) 9761 6127
Email: enquiries@acefilters.com.au
Web: www.acefilters.net

ECONOPUMP FRY OIL FILTER MACHINE

SERVICE AND USER MANUAL

To be read by all users for safety and problem solving.

WARNING!!

For safe filtering practice let oil in fryer cool to approximately 120° to 140° before filtering

The best time to filter oil is at the end of the day to avoid leaving dirty oil lying in your fryer overnight generating bacteria and fatty acids.

HOW TO OPERATE:

1. Insert filter bag over filter insert ensuring hole in bag is directly over hole in filter insert. Fold excess bag under insert and place bag and insert in the base of the tank with the folded end to back of tank.
2. Screw up-pipe firmly to bottom of pump ensuring tight fit to avoid air suction.
Note: There should be a silicone washer on the bottom of pump
3. Place motor and pump with up-pipe on top of tank ensuring up-pipe lower end drops into hole of filter bag and filter insert. Ensure washer on pipe sits flat on filter bag.
4. Place hose into top of pump making sure Camlock arms are fully down.
Note:- Place safety pin through holes to secure arm down so it cannot lift up, therefore stopping the hose coming out accidentally. DO NOT use filter machine without safety pin
5. For safety ensure hose wand is placed into holding bracket in tank when not using.
6. Run your 240v 10amp extension lead to Econopump plug. Turn on at GPO.
Note---always test run filter machine before using to make sure pump runs before dropping cooking into tank.
7. Wheel Econopump to fryer outlet pipe.
8. Open fryer outlet valve and drain into Econopump tank. When filter is covered with oil turn on pump and recirculate within the tank. This is called polishing oil. (this also enables the operator to see that the pump works before dropping all the oil)
9. Scrape and clean fryer tank. **DO NOT** use detergent or water.
10. Pick up hose wand and point into fryer. Carefully turn on filter machine. Machine will start to pump oil out of wand. Wash down inner fryer tank allowing oil to flow out of fryer outlet into filter machine tank.
11. If blockage occurs at fryer outlet we recommend an ACE Clearing Rod to clear outlet from inner tank side of outlet.
12. When fry tank is empty turn filter machine off and place wand back into wand bracket.
CLOSE FRYER VALVE.
13. To polish oil turn on filter machine with wand still in the wand bracket. Oil will circulate through paper. Do this for only a few minutes or you may thin out oil too much.
14. Pick up filter machine wand and insert into fryer tank and pump cleaned oil back into fryer.

Cleaning at end of filtration cycle:

15. After filtering is completed wheel machine to cleaning area. Lift motor/pump out of filter allowing oil to run out and turn pump on for 30 seconds to pump out remaining oil in hose and pump. **Note that if tallow style oil is used it is a must to drain out of the pump and hose because when it goes cold it becomes hard and therefore next time filtration is to be done the machine will not work.**

Place motor/pump in a safe place away from tank and wipe down excess oil around pump

- a) Lift filter/filter insert at the closed end allowing filter insert to drop out and then place dirty filter in rubbish bin
- b) Tip left over oil into waste tank.
- c) Wash tank & insert
- d) Now reset Econopump up and store for next filtration of oil

SPECIAL NOTE:

If you do not clean the filter machine at the end of the day the following must be done.

Lift pump and rest in a 45° angle in the back of the tank.

1. **Allow excess oil to drop out of pick-up pipe**
2. **Turn pump on and pump out excess oil from hose**
3. **Disconnect hose and turn pump upside down to remove any leftover oil in pump**

SERVICE FACTORS:

Note----Always test run filter machine before dropping oil into tank

- Pump has cast iron inner. Never wash out with water. Fry oil in itself will clean and lubricate pump.
- Ensure red silicone washers do not get damaged. If so ring ACE for replacement washers. Do not use black washers as they are not FDA Food Grade approved and will destroy in hot fry oil over 80°C and will encourage air to suck past washer.
- Ensure washers fit snugly into screw-on fittings.
- Ensure screw-on fittings always are screwed onto pump tightly to avoid air sucking.
- Ensure up-pipe is well inserted down into filter bag hole and that up-pipe washer sits on filter paper. End of up-pipe should be 1-2mm off tank base.
- Ensure hose clamps are tight around fittings at either end of hose.
- Ensure hose is always clean and in good condition.
- When pumping ensure that the hose is free to flow and not kinked to cause back pressure on pump or hose not separating from fittings.

PROBLEM SOLVING

1. *The Econopump will not run and there is a hum in the motor.*

This is caused by jammed pump gears as oil has been left in pump over night

LIFT PUMP OUT OF OIL

- a) **Remove Up Pipe and look into pump and you will see pump gears.**

By using flat head screw driver push gently on gears in an upward motion

This should release blocked gears in pump.

Turn pump on and it should run.

If the above does not work then following must be done

- a) **Undo the 6 nuts on front of pump with 6mm Alan Key and gently remove front housing plate**
- b) **Push the two gears upwards and clean food finds between the gears.**
Quickly turn on and off pump to make sure pump gears turn
- c) **If all OK screw front housing back on but before doing final tightening run pump as over tightening will cause pump to jam up**

2. *Motor runs but does not pump....*

This is due to the pump sucking air. Check the seal and all connections.

There are only a few parts to look after. Do it well and the Econopump will live long and serve you well. Simplicity is the key.

WARRANTY:

The motor/pump has 12 months warranty from date of invoice. Labour and oil hose has six months warranty from date of invoice.