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Pitco B6602501-C Filter Hose Instruction Manual

Genuine OEM Replacement Part for Pitco Frying Equipment

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1. PRODUCT OVERVIEW

The Pitco B6602501-C Filter Hose is a genuine Original Equipment Manufacturer (OEM) replacement part specifically designed for Pitco frying equipment. This component plays a critical role in the fryer's filtration system, facilitating the removal of sediment and debris from cooking oil to maintain oil quality and extend its lifespan.

Key features of this OEM replacement part include:

- **Guaranteed Compatibility:** OEM parts are engineered to fit and function precisely like the original components, ensuring seamless integration and performance.
- **Higher Quality and Reliability:** Manufactured to the same rigorous quality standards as the original equipment, reducing the risk of premature failure and ensuring consistent operation.
- **Safety Assurance:** Utilizing genuine parts provides confidence that your equipment continues to operate safely and efficiently.
- **Maintain Your Warranty:** The use of genuine OEM parts is essential for upholding the validity of your equipment's warranty.



Figure 1: Pitco B6602501-C Filter Hose. This image displays the Pitco B6602501-C Filter Hose. It features a flexible white hose connected to a metal nozzle assembly on one end and a metal elbow fitting on the other, designed for integration into a fryer's filtration system.

2. INSTALLATION

Proper installation of the Pitco B6602501-C Filter Hose is crucial for safe and effective operation. Always prioritize safety during the installation process.

2.1 Safety Precautions

- **Disconnect Power:** Before beginning any installation or maintenance, ensure the fryer is completely disconnected from its power source.
- **Allow Cooling:** Allow the fryer and its components, especially the oil, to cool down to a safe temperature to prevent burns.
- **Wear Protective Gear:** Use appropriate personal protective equipment (PPE), such as heat-resistant gloves and safety glasses.
- **Consult Fryer Manual:** Refer to your specific Pitco fryer's instruction manual for detailed, model-specific installation procedures and safety guidelines.

2.2 Installation Steps

1. **Prepare the Fryer:** Ensure the fryer is clean and free of oil in the filtration area.
2. **Remove Old Hose:** Carefully disconnect and remove the existing filter hose. Note the orientation and connection points for proper installation of the new hose.
3. **Inspect Connections:** Examine the connection points on the fryer for any damage or debris. Clean if necessary.

4. **Install New Hose:** Connect the Pitco B6602501-C Filter Hose to the designated ports on the fryer. Ensure all connections are secure and hand-tightened, then use appropriate tools to tighten to the manufacturer's specifications (refer to your fryer manual). Avoid over-tightening.
5. **Check for Leaks:** After installation, perform a leak test before returning the fryer to full operation.

3. OPERATION

The filter hose is an integral part of the fryer's oil filtration system. Its operation is typically managed by the fryer's control system during a filtration cycle.

3.1 Role in Filtration

During a filtration cycle, the filter hose directs hot cooking oil from the fryer vat through the filtration media (e.g., filter paper, crumb tray) and then back into the vat. The nozzle end of the hose is typically used to spray filtered oil back into the vat, helping to wash down crumbs and ensure even oil distribution.

3.2 Filtration Cycle

Refer to your Pitco fryer's main instruction manual for specific instructions on initiating and completing a filtration cycle. Regular filtration is essential for maintaining oil quality and extending the life of your cooking oil.

4. MAINTENANCE

Regular maintenance of the filter hose ensures its longevity and the efficiency of your fryer's filtration system.

4.1 Cleaning

- **Daily Cleaning:** After each filtration cycle or at the end of the day, clean the exterior of the hose to remove any oil residue.
- **Internal Cleaning:** Periodically, or as recommended by your fryer's manual, flush the hose with hot water and a mild detergent solution to remove internal buildup. Ensure thorough rinsing to remove all detergent residue.
- **Nozzle Cleaning:** Inspect the nozzle for blockages. Use a brush or a thin probe to clear any accumulated crumbs or debris.

4.2 Inspection

Regularly inspect the filter hose for signs of wear, damage, or degradation:

- **Cracks or Kinks:** Check the hose for any cracks, kinks, or hardening that could impede oil flow or lead to leaks.
- **Connection Integrity:** Ensure all fittings are tight and free from leaks. Look for oil seepage around the connections.
- **Nozzle Condition:** Verify that the nozzle is not clogged or damaged, which could affect oil return and filtration effectiveness.

4.3 Replacement

Replace the filter hose if any significant damage, leaks, or signs of degradation are observed. The lifespan of the hose can vary depending on usage and cleaning practices. Always use genuine Pitco OEM replacement parts like the B6602501-C to ensure compatibility and performance.

5. TROUBLESHOOTING

This section addresses common issues related to the filter hose. For comprehensive fryer troubleshooting, consult your Pitco fryer's main instruction manual.

5.1 Oil Leaks from Hose or Connections

- **Loose Connections:** Ensure all fittings are securely tightened. Avoid over-tightening, which can damage threads.
- **Damaged Gaskets/Seals:** Inspect any gaskets or O-rings at the connection points. Replace if worn or damaged.
- **Hose Damage:** Check the hose itself for cracks, punctures, or cuts. If damaged, the hose must be replaced.

5.2 Poor Oil Flow During Filtration

- **Clogged Nozzle:** The nozzle at the end of the hose can become clogged with food particles. Clean the nozzle thoroughly.
- **Kinked Hose:** Ensure the hose is not kinked or bent, which can restrict oil flow.
- **Internal Blockage:** If the hose has not been cleaned regularly, internal buildup can restrict flow. Perform a thorough internal cleaning.
- **Filter Media Issue:** While not directly related to the hose, ensure the filter paper or crumb tray is not excessively clogged, as this can affect overall filtration system pressure and flow.

6. SPECIFICATIONS

Attribute	Value
Brand Name	Pitco
Model Info	B6602501-C
Item Weight	3.71 pounds
Product Dimensions	26 x 12 x 9 inches
Item Model Number	B6602501-C
Part Number	B6602501-C
ASIN	B00HWS7YPM
Batteries Required?	No
Date First Available	January 6, 2014

7. WARRANTY AND SUPPORT

As a genuine Pitco OEM replacement part, the B6602501-C Filter Hose is designed to meet the highest standards of quality and compatibility. Using genuine OEM parts helps ensure the continued validity of your Pitco equipment's warranty.

For specific warranty information regarding your Pitco equipment or for technical support related to the B6602501-C Filter Hose, please refer to the documentation provided with your original Pitco fryer or visit

the official Pitco website for customer service contact details.

Pitco Official Website: www.pitco.com