

Vulcan Y22281-7

VULCAN-HART Fryer FILTR Hose with Handle (6') Y22281-7 Instruction Manual

Model: Y22281-7 / 228-1262

1. INTRODUCTION

This manual provides essential information for the safe and effective use of the VULCAN-HART Fryer FILTR Hose with Handle (6') Y22281-7. Please read this manual thoroughly before operation to ensure proper handling, maintenance, and to prevent potential hazards.

2. PRODUCT OVERVIEW AND COMPONENTS



Figure 2.1: VULCAN-HART Fryer FILTR Hose with Handle. This image shows the complete assembly, including the 6-foot white hose, the metal nozzle with a black handle, and the threaded connectors at each end of the hose.

The VULCAN-HART Fryer FILTR Hose with Handle is designed for use with commercial fryer filter systems. It consists of a durable hose and a nozzle with an integrated handle for ease of use during the filtering process.

Key Components:

- **6-Foot Hose:** A flexible, durable hose designed to withstand the temperatures and substances associated with fryer oil filtration.
- **Nozzle with Handle:** An ergonomic handle attached to a metal nozzle, providing control and direction during the filtration process.
- **Connectors:** Threaded fittings at both ends of the hose for secure attachment to compatible fryer filter systems.

3. SPECIFICATIONS

Attribute	Value
Model Number	Y22281-7, 228-1262
Length	6 feet (1.83 meters)
Weight	2.535 lb (1.15 kg)
Material	Silicone (Hose)
Includes	Nozzle with Handle
Manufacturer	VULCAN-HART

4. SETUP AND INSTALLATION

Before setting up the hose, ensure the fryer and filter system are cool and disconnected from power. Always wear appropriate personal protective equipment (PPE), such as heat-resistant gloves and eye protection, when handling hot oil or equipment.

1. **Inspect Components:** Before each use, visually inspect the hose, nozzle, and connectors for any signs of wear, cracks, or damage. Do not use if any damage is observed.
2. **Connect to Filter System:** Securely attach one end of the hose to the designated outlet on your VULCAN-HART fryer filter system. Ensure the connection is tight to prevent leaks.
3. **Prepare Fryer:** Position the fryer over the filter system's collection tank or drain.
4. **Position Nozzle:** Place the nozzle end of the hose into the fryer's drain or filter pan opening, ensuring it is stable and will not dislodge during operation.

5. OPERATING INSTRUCTIONS

This hose is designed for transferring hot fryer oil during the filtration process. Follow your fryer and filter system's specific operating instructions in conjunction with these guidelines.

1. **Initiate Filtration:** Once the hose is securely connected and positioned, activate your fryer filter system according to its manufacturer's instructions to begin the oil transfer.
2. **Monitor Flow:** Observe the flow of oil through the hose. The handle provides control for directing the nozzle as needed.
3. **Complete Transfer:** Allow all oil to drain from the fryer into the filter system.
4. **Disconnect:** Once filtration is complete and the system has cooled, carefully disconnect the hose from both the fryer and the filter system.

Important Safety Note: Always handle hot oil with extreme caution. Ensure the hose is not kinked or obstructed during operation, as this can lead to pressure buildup or spills.

6. MAINTENANCE AND CARE

Proper maintenance extends the life of your fryer filter hose and ensures safe operation.

- **Cleaning:** After each use, thoroughly clean the hose and nozzle to remove any oil residue. Use appropriate cleaning agents recommended for food service equipment. Rinse thoroughly with hot water.
- **Drying:** Ensure the hose is completely dry before storage to prevent bacterial growth or degradation of materials.
- **Storage:** Store the hose in a clean, dry place, away from direct sunlight and extreme temperatures. Avoid kinking or bending the hose sharply during storage.
- **Regular Inspection:** Periodically inspect the hose for any signs of wear, such as cracks, hardening, or discoloration. Check the integrity of the handle and connectors. Replace the hose if any damage is detected.

7. TROUBLESHOOTING

This section addresses common issues you might encounter with your fryer filter hose.

Problem	Possible Cause	Solution
Oil Leakage at Connection	Loose connection; Damaged O-ring/gasket; Damaged threads.	Tighten connection; Inspect and replace O-ring/gasket; Inspect threads for damage and replace hose if necessary.
Reduced Oil Flow	Hose kinked or obstructed; Filter system issue.	Straighten hose; Check for internal blockages and clean; Refer to your filter system's manual for troubleshooting.
Hose Appears Stiff or Brittle	Material degradation due to age, heat exposure, or improper cleaning/storage.	This indicates the hose needs to be replaced immediately to prevent rupture during use.

8. COMPATIBLE MODELS

This fryer filter hose is compatible with various VULCAN-HART fryer and filter models, including but not limited to:

- **VULCAN-HART Fryer Models:** 1ER SERIES, 1GR SERIES, 1TR SERIES, 1VK SERIES, 2ER SERIES, 2GR SERIES, 2TR SERIES, 2VK SERIES, 3ER SERIES, 3GR SERIES, 3TR SERIES, 3VK SERIES, 4ER SERIES, 4GR SERIES, 4TR SERIES, 4VK SERIES, 85MF
- **VULCAN-HART Fryer Filter Models:** MF SERIES
- **VULCAN-HART Fryer Filter Shortening Tank & Pump Models:** MF-50, MF-85

For a complete list of compatible models or if your model is not listed, please contact Vulcan customer support.

9. WARRANTY AND SUPPORT

Specific warranty information for the VULCAN-HART Fryer FILTR Hose with Handle (Y22281-7) is typically provided at the point of purchase or can be found on the official Vulcan website. Please retain your proof of purchase for warranty claims.

For technical support, replacement parts, or further inquiries, please contact Vulcan customer service through their official website or authorized distributors.

