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## Frymaster 2309470

# Frymaster Pan, Filter OCF Gas/Electric 2309470 Instruction Manual

Genuine OEM Replacement Part



## 1. INTRODUCTION

This manual provides essential information for the proper installation, operation, and maintenance of the Frymaster Pan, Filter OCF Gas/Electric, part number 2309470. This component is a genuine OEM replacement part designed to ensure optimal performance and compatibility with your Frymaster equipment.

The filter pan is an integral part of the oil filtration system in compatible Frymaster gas and electric deep fryers, designed to hold the filter media and collect oil during the filtration process.

## 2. PRODUCT OVERVIEW



**Figure 2.1:** Top-down view of the Frymaster Filter Pan (Part No. 2309470). This image shows the rectangular shape and the

internal structure of the pan, designed to fit into the filtration system of Frymaster deep fryers.



**Figure 2.2:** Angled view of the Frymaster Filter Pan, highlighting its depth and the smooth internal surfaces. This perspective helps visualize how the pan would contain oil and filter media.



**Figure 2.3:** Side view of the Frymaster Filter Pan, showing its height and the sturdy construction. This view is important for understanding its fit within the fryer's filtration compartment.



**Figure 2.4:** Another angled view of the Frymaster Filter Pan, providing a comprehensive look at its design and dimensions. This view emphasizes the pan's capacity and overall form factor.

### 3. SETUP AND INSTALLATION

The Frymaster Filter Pan (2309470) is designed for straightforward replacement. Always ensure the fryer is turned off, unplugged, and cooled down before attempting any installation or maintenance.

- 1. Safety First:** Disconnect the fryer from its power source (gas and/or electric) and allow the oil to cool completely.
- 2. Access the Filtration System:** Refer to your specific Frymaster fryer's main instruction manual to locate and access the oil filtration pan compartment. This typically involves opening a cabinet door or removing a cover.
- 3. Remove Old Pan:** Carefully slide out the existing filter pan. Be mindful of any residual oil or filter media. Dispose of old components according to local regulations.
- 4. Inspect Area:** Clean the filtration compartment thoroughly to remove any debris or oil residue before installing the new pan.
- 5. Install New Pan:** Insert the new Frymaster Filter Pan (2309470) into the designated slot. Ensure it is seated correctly and securely.
- 6. Reassemble:** Close any access panels or covers that were removed.
- 7. Test:** Once fully reassembled, you may reconnect power and perform a test filtration cycle as per your fryer's operational guidelines to ensure proper function.

**Note:** For detailed steps specific to your fryer model, always consult the original equipment manufacturer's manual.

### 4. OPERATING CONSIDERATIONS

The filter pan operates as a passive component within the fryer's oil filtration system. Its primary function is to hold the filter paper or envelope and collect the filtered oil before it is returned to the frypot.

- Proper Filter Media:** Always use the correct size and type of filter paper or filter envelope recommended by Frymaster for your specific fryer model. Incorrect media can lead to inefficient filtration or damage.
- Regular Filtration:** Implement a consistent oil filtration schedule to maintain oil quality and extend its lifespan.

The filter pan is crucial for this process.

- **Monitoring:** Periodically check the filter pan area for any signs of leaks or improper seating during filtration cycles.

## 5. MAINTENANCE AND CLEANING

Regular cleaning of the filter pan is essential for maintaining hygiene and efficient filtration.

- **Daily Cleaning:** After each filtration cycle or at the end of the day, remove the filter pan. Dispose of used filter media and any collected sediment.
- **Washing:** Wash the filter pan with hot, soapy water. Use a non-abrasive brush or sponge to remove any stubborn oil residue.
- **Rinsing:** Rinse thoroughly with clean water to remove all soap residue.
- **Drying:** Allow the pan to air dry completely or dry with a clean cloth before reinserting it into the fryer. Ensure no moisture remains, as water can degrade oil quality.
- **Deep Cleaning:** Periodically, a more thorough cleaning might be necessary, potentially using a degreaser designed for commercial kitchen equipment. Always follow the degreaser manufacturer's instructions.

## 6. TROUBLESHOOTING

While the filter pan itself is a simple component, issues related to its function usually stem from improper installation or maintenance.

Problem	Possible Cause	Solution
Oil not filtering properly / Slow filtration	Clogged filter media; Incorrect filter media; Pan not seated correctly.	Replace filter paper/envelope; Ensure correct filter media is used; Re-seat the filter pan properly.
Oil leaks from filtration area	Filter pan not seated correctly; Damaged pan (unlikely for new OEM part); Seal issues in the fryer's filtration system.	Ensure pan is fully inserted and aligned; Inspect pan for visible damage (if any); Check fryer's internal seals and gaskets (consult a technician if needed).
Unpleasant odors from filtration system	Accumulated old oil or food particles in the pan or compartment.	Thoroughly clean the filter pan and the entire filtration compartment. Increase cleaning frequency.

If issues persist after following these steps, it may indicate a problem with other components of your Frymaster fryer's filtration system. In such cases, it is recommended to contact a qualified service technician.

## 7. SPECIFICATIONS

Attribute	Detail
Part Number	2309470

Attribute	Detail
<b>Product Type</b>	Filter Pan for OCF Gas/Electric Fryers
<b>Brand</b>	Frymaster
<b>Compatibility</b>	Genuine OEM replacement part for compatible Frymaster gas and electric deep fryers.
<b>Dimensions (Approx.)</b>	24 x 12 x 13 inches (Length x Width x Height)
<b>Weight (Approx.)</b>	13.62 Pounds
<b>Material</b>	Durable metal construction (typical for commercial kitchen equipment)
<b>Country of Origin</b>	USA

## 8. WARRANTY AND SUPPORT

As a genuine OEM (Original Equipment Manufacturer) replacement part, the Frymaster Pan, Filter OCF Gas/Electric 2309470 is manufactured to the highest standards and is designed to meet the exact specifications of your Frymaster equipment. Using genuine OEM parts helps to:

- Ensure guaranteed compatibility and a perfect fit.
- Provide higher quality and reliability, reducing the risk of premature failure.
- Assure safety in operation.
- Help maintain your equipment's original warranty.

For specific warranty details regarding this replacement part or for technical support, please refer to the documentation provided with your original Frymaster deep fryer or contact Frymaster customer service directly. You can typically find contact information on the Frymaster official website or through your authorized Frymaster dealer.

**Online Resources:** For additional information, parts diagrams, or service manuals for your specific Frymaster model, visit the official Frymaster website or consult your equipment supplier.