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HAKKA FOOD PROCESSING LYC-03

Hakka Restaurant Oil Filter Machine User Manual

Brand: [HAKKA FOOD PROCESSING](#) | Model: [LYC-03](#)

PRODUCT OVERVIEW

The Hakka Commercial Mobile Oil Filter Machine is designed to seamlessly integrate into any kitchen, offering efficient oil filtration for deep fryers. This system helps extend oil life, reduce operational costs, and maintain the quality and flavor of fried foods. It features a 48L removable oil tank, a 12L/min oil pump flow rate, and a 370W motor, providing 20um filtration density. Constructed from ultra-durable stainless steel, it is built to withstand rigorous commercial use and is easy to clean. Safety measures are integrated to prevent overheating, protecting staff and establishment.



Figure 1: Hakka Commercial Mobile Oil Filter Machine.

WHAT'S INCLUDED

Upon unpacking, please verify that all components listed below are present and in good condition:

- Mobile Oil Filter Machine with Lid (1 unit)
- Oil-filter Screen (1 unit)
- Filter Hose (1 unit)
- Filter Paper (5 pieces)

- Rubber Rings (8 pieces)
- Instruction Manual (1 unit)



Figure 2: Included components of the oil filter machine.

SETUP

Before initial use, assemble the oil filter machine as follows:

1. Place one filter paper onto the oil-filter screen. Ensure it covers the entire screen surface.
2. Secure the filter paper by attaching the filter hose assembly to the screen, pressing down firmly to hold the paper in place.
3. Carefully insert the assembled filter screen and hose into the oil tank of the machine. Ensure it sits flat at the bottom.
4. Add the recommended oil filtering powder (if applicable, refer to specific product instructions for powder usage) into the tank, ensuring it is evenly distributed over the filter paper.

Your browser does not support the video tag.

Video 1: Demonstrates the setup process for the Hakka Commercial Mobile Oil Filter Machine, including filter paper and hose assembly.

OPERATING INSTRUCTIONS

Follow these steps to effectively filter your cooking oil:

1. Ensure the oil to be filtered is at a safe temperature, typically below 170°F (77°C), to prevent burns and ensure efficient filtration.
2. Carefully pour the used cooking oil into the machine's tank, ensuring it flows over the filter screen.
3. Plug in the machine and turn on the power switch. The pump will begin to circulate the oil through the filter system.
4. Allow the machine to run until all the oil has been filtered and returned to the fryer or a clean storage container. The filtration process removes impurities and extends the oil's usability.

5. Once filtration is complete, turn off the power switch and unplug the machine.



Figure 3: Visual representation of oil clarity before and after filtration.

MAINTENANCE

Regular maintenance is crucial for the longevity and optimal performance of your oil filter machine:

- **Filter Paper Replacement:** The filter paper must be replaced regularly. Failure to replace the filter paper can lead to oil residue buildup, potentially clogging the pump and causing machine failure.
- **Cleaning:** The stainless steel construction allows for easy cleaning. After each use, or as needed, clean the oil tank and all removable parts thoroughly to prevent residue accumulation. A single wipe is often sufficient for routine cleaning.
- **Pump Inspection:** Periodically inspect the oil pump for any signs of blockage or reduced flow. Ensure no oil residue is sucked into the pump, as this can cause it to become stuck.

Stainless steel construction

Easy to clean



Figure 4: The stainless steel design facilitates easy cleaning and maintenance.

TROUBLESHOOTING

If you encounter issues with your oil filter machine, consider the following common problems and solutions:

- **Machine Failure/Pump Stuck:** This is often caused by not adding filter paper or by oil residue being sucked into the oil pump.
 - Ensure filter paper is always used during operation.
 - Regularly clean the oil tank and filter screen to prevent residue buildup.
- **Reduced Oil Flow:** If the oil flow rate is lower than expected, it could be due to a clogged filter paper or uncleaned oil residue.
 - Replace the filter paper if it appears saturated or dirty.
 - Clean any visible oil residue from the tank and filter components.

If the problem persists after attempting these solutions, please contact customer support for further assistance.

SPECIFICATIONS

Feature	Detail
Model Name	LYC-03
Brand	HAKKA FOOD PROCESSING
Material	Stainless Steel
Color	Silver
Product Dimensions	21.7"D x 16.5"W x 14.1"H
Item Weight	84.8 Pounds
Wattage	110 watts
Oil Capacity	48 Liters (Tank), 12 Liters (Pump Flow Rate)
Motor Power	1/2 HP (370W)
Filtration Density	20um

Item Model Number: LYC-03

Oil Tank Capacity: 48L

Power: 370w

Dimension: 16.54 X 35.04 X 35.04(14.17+20.87) cm

Motor Power: 3/4HP

Filter density: 20um

Oil pump flow: 12L/min

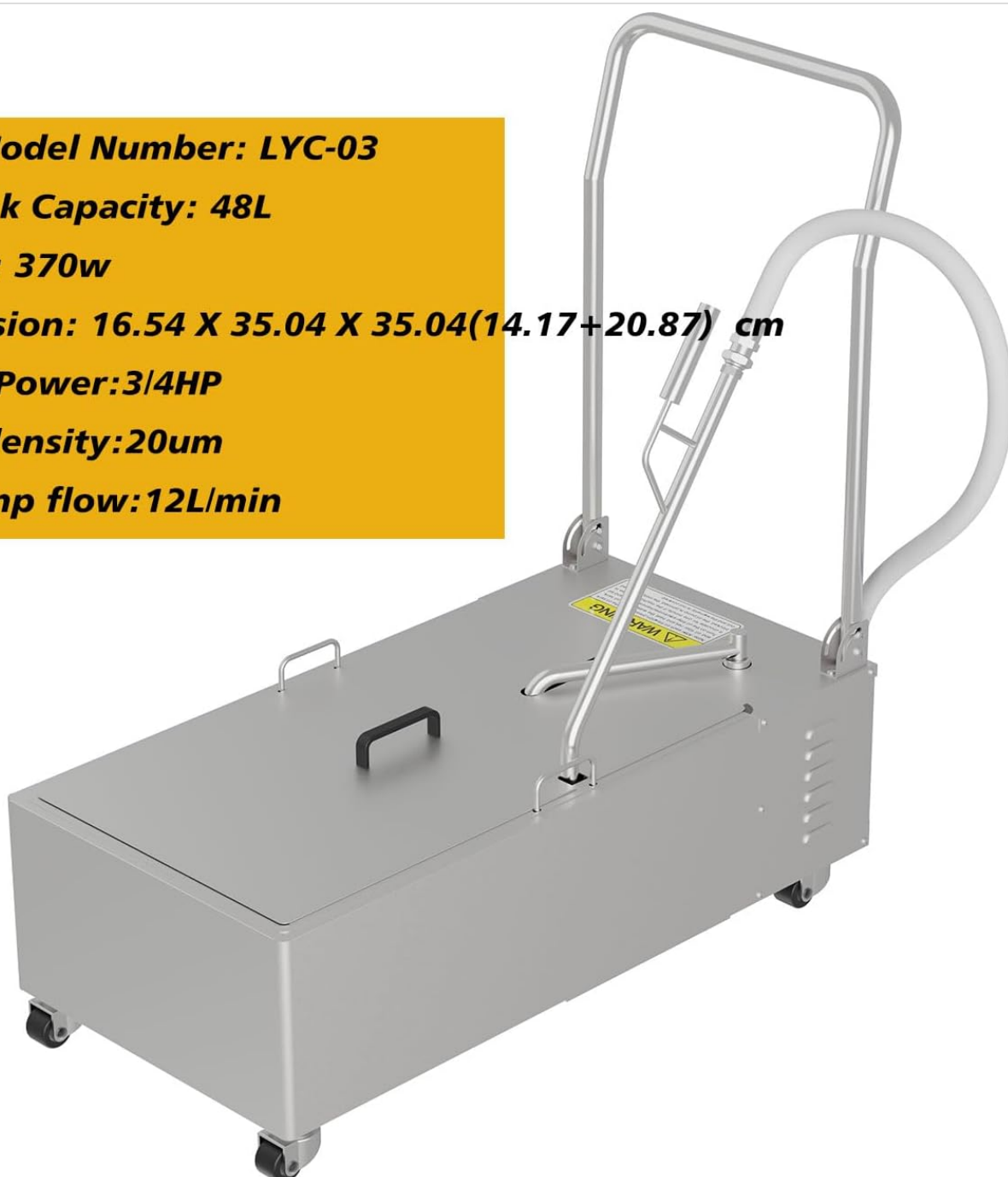


Figure 5: Key specifications of the Hakka Oil Filter Machine.

WARRANTY AND SUPPORT

For information regarding product warranty, returns, or technical support, please refer to the documentation provided with your purchase or contact Hakka Food Processing directly through their official website or customer service channels. Keep your purchase receipt as proof of purchase for any warranty claims.

Manufacturer: [HAKKA](#)

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Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question