



Commercial fryer oil filtration machine

Instruction manual



**Model:
CU489**

Please take a few moments to carefully read through this manual. Incorrect operation of the appliance can lead to danger and injury. No liability will be accepted for improper use! Possible dangers are marked with these symbols:



Warning: Risk of injury if not observed
Caution: Important safety instructions



Risk of electric shock due to incorrect handling or opening of the housing



Risk of slipping: Contamination on the floor possible



Operation instructions: Information on the operation of appliance



Danger of burnings due to incorrect operation

Safety Instructions

Intended use:

- **Designed for commercial use in the hospitality industry.**
 - **Filtration is only possible when the oil is liquid.**
 - **The appliance should only be used by appropriately trained personnel.**
 - **Designed for intermittent operation only. DO NOT use for continuous operation! Risk of overheating/fire!**
-
- Position on a flat, stable surface.
 - A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
 - Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - BS EN Codes of Practice
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations

- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- Always switch off and disconnect the power supply to the unit when not in use, before cleaning and service.
- If the power cord is damaged, it must be replaced by a BUFFALO agent or a recommended qualified technician in order to avoid a hazard.
- Buffalo recommends that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Earth Continuity, Insulation Resistance and Functional Testing.
- Buffalo recommend that this product is connected to a circuit protected by an appropriate RCD (Residual Current Device).
- The appliance is NOT approved for filtration of liquids other than frying oil.
- DO NOT use or store outdoors! Damage may occur due to rain or moisture.
- Children are strictly prohibited from using the appliance!
- DO NOT touch the power cord and control unit with wet hands!
- DO NOT pinch or bend the power cord!
- DO NOT let the power cord come into contact with hot oil or other hot objects.
- Operate the appliance only on protection class I connections (with protective earth contact).
- Clean the appliance before initial use (see chapter "Cleaning, Care & Maintenance").
- The local voltage must match the voltage on the type plate.
- The maximum operating temperature is 200°C (recommended frying temperature 175°C).

- DO NOT run the pump-filter unit while dry!
- Pay attention to heating elements, grids or thermal sensors of the deep fryer!
- Carry the appliance only using the black handles!
- DO NOT operate the appliance in an inclined position!
- DO NOT move the appliance during filtration!
- DO NOT cover the ventilation slots!

Pack Contents

The following is included:

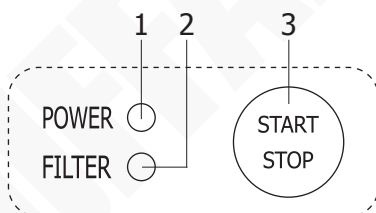
- BUFFALO filtration machine
- Instruction manual
- Short instruction
- Particle filter
- Drip pan

BUFFALO prides itself on quality and service, ensuring that at the time of unpacking the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your BUFFALO dealer immediately.

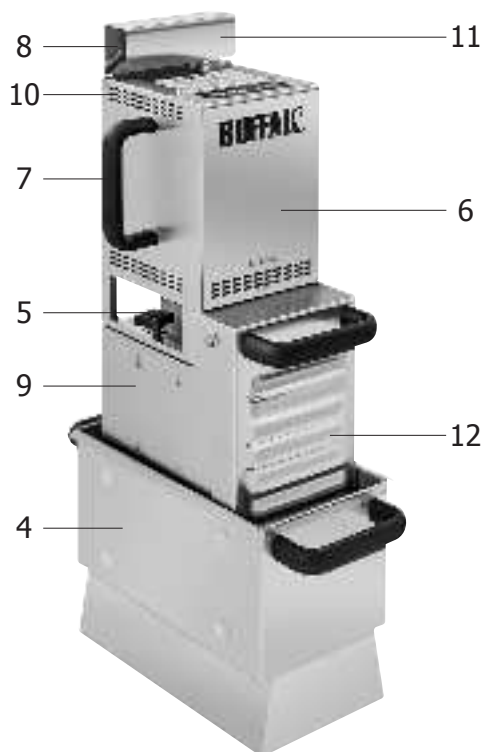
Knowing your appliance

Control panel:



Product description:

1. Power indicator (red LED)
2. Filter indicator (green LED)
3. Start / Stop button
4. Drip pan
5. Star handles (x2)
6. Control unit
7. Handles
8. Power cord
9. Pump-filter unit
10. Ventilation slots
11. Cable protection
12. Filter cover



Safety functions

Tilt and vibration protection

- If the appliance is placed inclined more than 15°, or tilts/vibrates too much due to a defect or incorrect placement, the appliance will immediately stop the filtration.
- The power indicator and the filter indicator flash and a continuous acoustic signal sounds.

Acoustic signal

At the end of each filtration cycle, an acoustic signal sounds for 5 seconds. The appliance also beeps if any error occurs. The acoustic signal can be deactivated (see chapter "Getting started").

Over-temperature

- In case of overheating (control unit >75°C), the appliance will stop the filtration process.
- The power indicator (1) flashes.
- Remove the appliance from the fryer and store it (see chapter "Storage / cooling time").

Getting started

Filtration time

The factory setting of the filtration time is 4 min. 30 sec. Up to 4 filtration cycles are possible directly one after the other.

Checking the factory settings

1. Press and hold the Start / Stop button.
2. Plug in the power cord. Meanwhile, hold the Start / Stop button.
3. Hold the Start / Stop button for 5 seconds.
4. Release the Start / Stop button. The filter indicator lights up briefly.
5. The programmed filtration cycle time is indicated by the flashing of the LEDs.
6. The power indicator shows 1 minute per flash.
7. The filter indicator shows 30 seconds per flash.

E.g.,
 4 x red LED flashing = 4 min.,
 1 x green LED flashing = 30 sec.
 = filtration time: 4 min. 30 sec.

Adjusting the filtration time

To set the filtration time, follow the steps in chapter "Checking the factory settings", then:

1. Press Start / Stop button immediately after the filtration time is displayed.
2. Press Start / Stop button to extend the filtration time by 30 seconds (starts at 0 second.). (E.g. press 3x for 1 minute 30 seconds, etc.)
3. When the desired filtration cycle time has been set, wait until the filter indicator lights up briefly.
4. Unplug the power cord.

Adjusting the acoustic signal

To adjust the volume of the signal, follow the instructions in chapter "Checking the factory settings", then:

1. Wait until the filter indicator lights up briefly and a short acoustic signal sounds.
2. Press Start / Stop button to adjust the signal.
3. The LEDs show the status:
 Power indicator = Sound off
 Filter indicator = Half volume
 Power indicator + filter indicator = Sound on
4. When the desired setting has been made, wait until the filter indicator lights up briefly and an acoustic signal is audible.
5. Unplug the power cord.

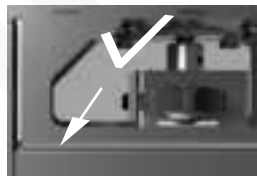
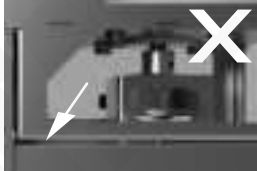
Filtration process

Preparing for filtration

1. Lift the appliance out of the drip pan.
2. Insert the filter paper into the pump-filter unit (see chapter "Changing the filter paper").
3. Close the filter cover. Snap the filter cover into the clips at the bottom of the pump-filter unit.



4. Place the control unit on the pump-filter unit.



There must be no gap between the control unit and the pump-filter unit

5. Tighten the star handles.

Starting the filtration process

1. Place the appliance in the deep fryer.
2. Ensure that the appliance stands firmly.
3. Check the frying oil level (take care of MIN and MAX levels).
4. Plug in the power cord. Power indicator lights up.
5. Press Start / Stop button. The filter indicator lights up during filtration.

Stopping filtration prematurely



1. Press the Start / Stop button. The filter indicator shuts off.
2. Lift the appliance and let residual oil flow into the fryer.
3. Store the appliance in the drip pan (see chapter "Storage / cooling time").

Storage / cooling time



- Place The appliance in the drip pan after use or for transport.
- Permissible storage temperature: +10°C to +30°C.

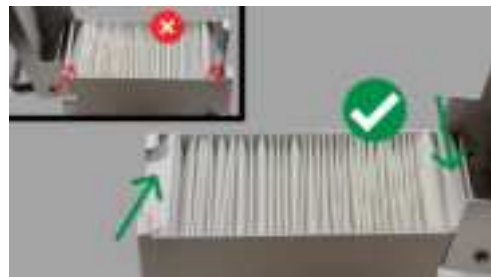
Cooling phases: Up to 2.5 hours

Changing the filter paper



Change the filter paper as needed. The change frequency depends on the use of appliance and the contamination degree of the frying oil. Maximum 10 filtrations can be performed with one filter before change. Pay attention to the cleaning performance and how much oil comes out at the front of the pump-filter unit.

Do not leave gaps between the filter and the edges of the pump-filter unit



Overlap the last fold of the filter paper on both sides of the pump-filter unit

Cleaning, Care & Maintenance

Notes

- Switch off and disconnect from the power supply before cleaning and service.
- Clean the pump-filter unit every time the filter paper is changed.
- Clean The appliance only when it is cooled down.
- DO NOT use abrasive cleaners.
- DO NOT use a wire brush or similar.

Preparing for cleaning

1. Make sure that The appliance has cooled down.
2. Loosen the star handles (on both sides).
3. Detach the control unit from the pump-filter unit.
4. Open the pump-filter unit.
5. Remove and dispose of the filter paper (see chapter "Filter disposal").
6. Manual cleaning or cleaning with the dishwasher

Manual Cleaning

1. Clean the control unit with a damp cloth!
- **DO NOT use running water! This will damage the control unit!**
2. Wash the pump-filter unit and the drip tray.
3. Dry Appliance.

Cleaning with the dishwasher

1. Clean the control unit only with a damp cloth!
- **NEVER put the control unit in the dishwasher! This will damage the unit.**
2. Put the pump-filter unit and the drip tray into the dishwasher.
3. Start the cleaning program.



Do not open the filter cover completely



Only put the pump-filter unit and the drip tray in the dishwasher

Boil out

If the pump-filter unit is heavily soiled, deep clean it with water and soap or deep fryer cleaner. Regular boil-outs are recommended for optimal cleaning and maintenance results.

Filter disposal

Used particle filter must be disposed according to your local regulations.

Troubleshooting

If you find any faults not listed here, please Call Buffalo agent or qualified technician.

Fault	Probable Cause	Solution
Power indicator (red LED) remains inactive	- Power cord not plugged in - Power cord defective - Device defective	- Plug in the appliance - Call Buffalo agent or qualified technician - Call Buffalo agent or qualified technician
Unit is very noisy during operation	- Star handles are loose - Rotor defective - Rotor scratches on the fryer	- Tighten star handles - Call Buffalo agent or qualified technician - Change the position of the appliance in the deep fryer
Power indicator (red LED) flashes and an acoustic signal sounds	Over-temperature	- Let the appliance cool down. - Place the appliance in a cool place
Power indicator (red LED) and filter indicator (green LED) flash and an acoustic signal sounds	- Appliance is at an angle of more than 17° - Strong vibrations	- Check position of the appliance in the fryer - Please contact service - Damaged rotating parts - Filter cover not closed properly
Appliance doesn't start	Control unit defective	Call Buffalo agent or qualified technician
Line fuse / Ground fault circuit fuse (GFCI) blow-out	- Power cord or other electrical components defective - Rotor defective / blocked - Circuit overloaded	- Call Buffalo agent or qualified technician - Call Buffalo agent or qualified technician - Change socket/circuit
Low filtration performance	- Particle filter is full - Pump-filter unit clogged - Filter paper not inserted properly - Motor defective	- Change particle filter - Empty pump-filter unit - Boil out to remove heavy dirt - Insert filter as described - Call Buffalo agent or qualified technician
Oil splashed sideways and / or at the back of the pump-filter unit	- Particle filter full - Too much space between filter cover and pump-filter unit - Filter paper not inserted overlapping	- Change particle filter - Please contact service - Insert particle filter as described
Power and filter indicators flash 10 seconds after plugging in and an acoustic signal sounds	- Start / Stop button defective - Control unit wet inside	- Call Buffalo agent or qualified technician - Please let it dry
Gap between control unit and pump-filter unit	- Filter cover not closed properly - Filter cover or pump-filter unit bent	- Close the filter cover properly and snap it into the pump-filter unit - Call Buffalo agent or qualified technician

Technical Specifications

Note: Due to our continuing program of research and development, the specifications herein may be subject to change without notice.

Model	CU489
Nominal voltage	220-240V~, ±10%, 50-60Hz
Nominal power consumption	Approx. 2.0A at 230V
Maximum power	500W
Noise level	<85db
User control	Start / Stop button
Operating temperature	Control unit (6): Max. 75°C; Pump-filter unit (9): Max. 200°C; (Recommended frying temperature: Max. 175°C)
Storage temperature	+10°C to +30°C
Weight	10.2kg (with drip pan); 8.8kg (without drip pan)
Acoustic signal	Yes
Particle uptake	Approx. 2.5kg* (3 l)
Particle filter	Cellulose FDA-CFR 21
Operation	Intermittent operation

*Regular bread crumbs

Electrical Wiring

This appliance is supplied with a 3 pin BS1363 plug and lead.

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed.



If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.



BUFFALO parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

BUFFALO products have been approved to carry the following symbol:



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Every effort is made to ensure all details are correct at the time of going to press, however, BUFFALO reserves the right to change specifications without notice.



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CU489_EN_A5_v1_2023/04/14