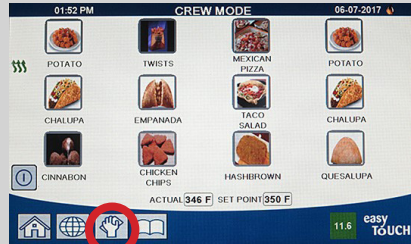
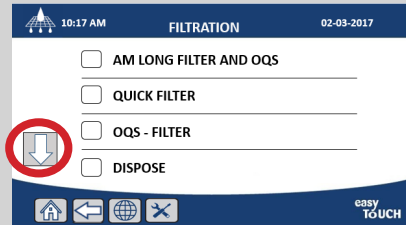


FilterQuick Touch Taco Bell

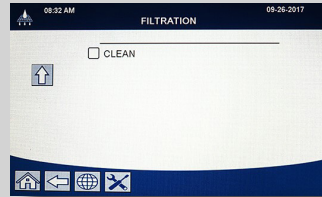
Quick Reference: Cold Clean



1 Tap filtration button.



2 Press the down arrow two (2) times.



- 3
- Tap Clean.
 - Tap Yes next to Cold Clean Now.
 - Tap No next to Saving Oil?
 - Remove Filter Pan.
 - Tap Yes if the filter pan is empty.
 - Insert the Filter Pan.
 - Draining is displayed.
 - Tap Yes when draining is complete and question is displayed.

Note: Ensure oil is at or near cooking temperature before disposal.



- 4
- Open left door and pull dispose valve handle.
 - Follow displayed instructions.



- 5
- Tap Yes to Filter Pan Empty question when the pan is empty.
 - Close the drain valve.
 - Follow prompts.
 - Add water and cleaning solution at prompt and clean vat.
 - Repeat steps 1-5 on next frypot.



- 6
- Tap Yes when Cleaning Done is displayed.
 - Remove and clean the filter pan.
 - Repeat on next frypot.



- 7
- Place water removal caddy capable of holding four gallons under fryer at prompt and tap Yes.
 - Water drains.
 - Repeat on next frypot.

NOTE: The controller displays steps sequentially. Follow the steps. This quick reference is intended as a visual guide.



- 8
- Follow prompts to rinse vat after draining.
 - Tap Yes after rinse is complete.
 - Tap Yes that solution is removed.
 - Tap Yes when water caddy is removed.
 - Repeat on next frypot.



- 9
- Tap Yes to confirm filter pan is clean.
 - Tap Yes when the vat and filter pan are dry.
 - Repeat on next frypot.

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- 10
- Insert filter pan.
 - Follow store procedures to refill vat.
 - Tap Yes when the vat is full.
 - Controller switches to off.
 - Repeat on next frypot.

CAUTION: Wear proper personal protective equipment when performing cold clean. Hot liquids can cause burns.

