



Anets, Inc.

PO Box 501 Concord, New Hampshire 03302-0501

Tel: 603-225-6684 • Fax: 603-228-5231



*Model Filt II-14W shown banked
to (2) 14" fryers*



*Model FM-14 Filter Mate
shown under the base system
of (2) 14" fryers*

ANETS GoldenFRY

Models

FM-14 Filter Mate

FM-18 Filter Mate

Filt II-14/14W Filtronic

Filt II-18/18W Filtronic

Installation, User Operation & Maintenance Manual

DANGER

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

FOR YOUR SAFETY

DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

After installation of this equipment, immediately contact your local gas supplier to obtain information about what action to take whenever any person smells gas. *Post this information in a prominent location.*

Keep this Manual in a Convenient Location for Reference



The Anets GoldenLine
Quality Equipment For The Restaurant, Supermarket, and Bakery Industries

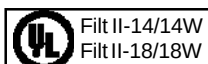


TABLE OF CONTENTS

Shipping Container Inspection	2
Code Requirements	2
Filter Unit Preparation Instructions	3
Filter System Diagrams	4
Filtering Instructions	5
Oil Disposal Instructions	6
Replacing the Filter Paper	7
Filter Troubleshooting Guide	8
Filter Warranty	9



DANGER

Read these specifications, Code Requirements, Installation Requirements, Installation Instructions, and Operating Instructions very carefully. Failure to follow the Instructions could cause the filter system to malfunction. A filter system malfunction can result in property damage, serious bodily injury, or death.

SHIPPING CONTAINER INSPECTION

1. Carefully examine the shipping container for external damage. When damage is noted, notify the delivery carrier immediately. **Save all packing materials for damage claim examination.**
2. If no external damage is noted, remove the shipping container from the filter and examine the unit carefully for damage. Place the filter in a safe location, if damage is noted, so that the freight damage claims adjuster can examine it.

Models Covered By This Manual

FM-14	Filter Mate, Under Fryer Filter System - 14"
FM-18	Filter Mate, Under Fryer Filter System - 18"
Filt II-14	14" Filtronic Filter System in Cabinet
Filt II-14W	14" Filtronic Filter System with Heat Lamp
Filt II-18	18" Filtronic Filter System in Cabinet
Filt II-18W	18" Filtronic Filter System with Heat Lamp

Standard Accessories furnished in the shipping carton with this filter include:

- (1) Filter Screen Assembly
- (1) Sample Package Filter Paper

Other available **Optional** equipment may include a separate hose assembly for shortening removal and a cleaning brush. These would be packed with the fryers, if ordered.

*NOTE: A Parts List for each **Anets** Filter System is among the items shipped with each unit. If an additional copy of this list is needed, please contact the factory as directed on the back cover.*

INSTALLATION

This Manual will detail the Installation and Operation of the Filter-Mate system, with notes where the Filtronic II System differs.

Both the Filter Mate and Filtronic II Systems enable the user to safely and efficiently filter the cooking oil or shortening from a fryer in a banked row while the other fryers in that row are still being used. Even though these two Filtration Systems are slightly different in physical dimensions and design, the Installation and Operation is basically the same.

FILTER ELECTRICAL SPECIFICATIONS

Please make sure that your desired filter location has electrical supply factors that are suitable for this product. Requirements are **120 Volts, 60 Hz, 8 Amps, 1-phase, three-wire connection, including an electrical ground.**



WARNING



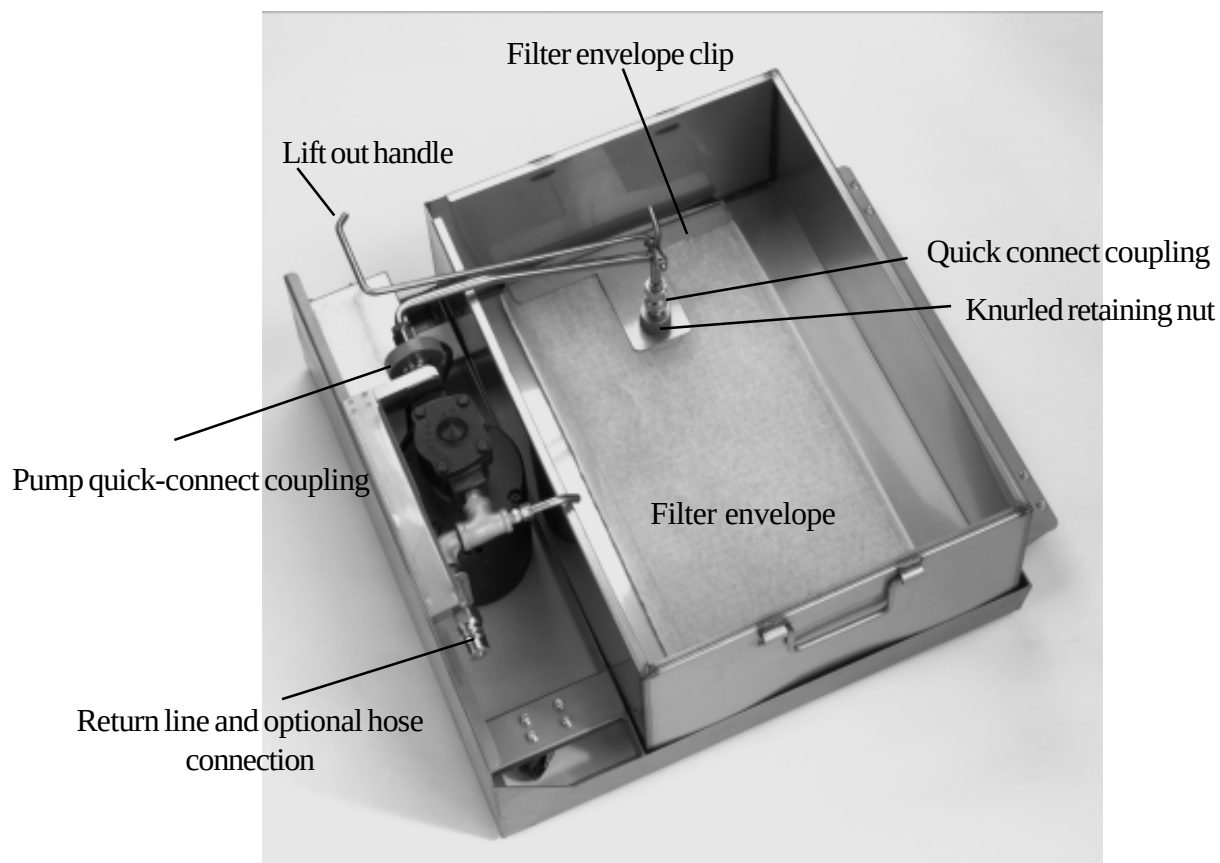
Electrical Grounding Instructions

*This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard, and should be plugged directly into a properly grounded, three-prong receptacle. **DO NOT** cut or remove the grounding prong from this plug.*

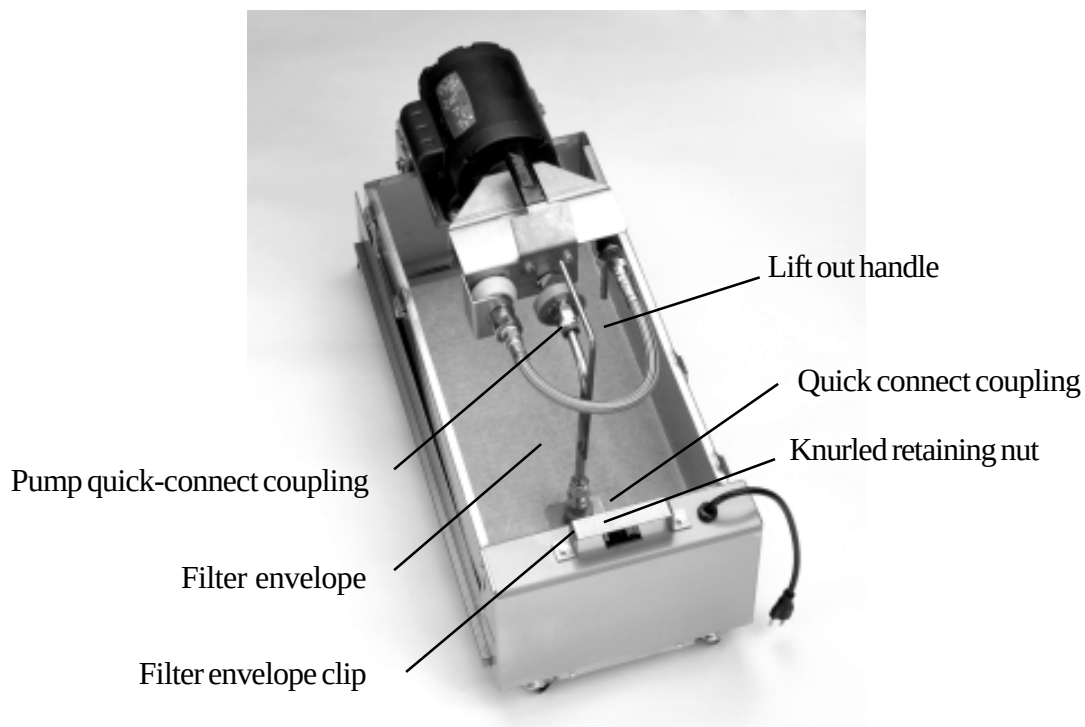
FILTER UNIT PREPARATION *(Refer to Photos On Page 4)*

1. Assemble filter envelope to filter screen by sliding the envelope over the filter screen, folding back the open end over the filter screen. Make sure the hole in the filter envelope fits over the fitting on the filter screen.
2. Assemble filter envelope clip over folded back end of envelope and over fitting on filter screen.
3. Attach knurled retaining nut onto fitting on screen, securing the assembly.
4. Attach quick-connect coupling on drain tube to knurled retaining nut.
5. Place filter unit into the filter tank using the lift-out handle.
6. Connect the filter assembly to the pump using the quick-connect assembly.
7. Put the filter tank cover on the tank.
8. Slide the filter tank unit into its location under the fryers or in the filter cabinet.
9. Make the connection from the fryer return line to the filter pump with the quick-connect fitting.
10. Plug the cord on the side of the filter unit into the receptacle on the fryer frame. Make sure that the power switch located on the side or top of filter unit is ON.

FILTER MATE TANK



FILTRONIC II TANK



FILTERING INSTRUCTIONS

CAUTION

Never operate the filter unit unless the cooking oil or shortening in the fryers has been brought up to cooking temperature.

WARNING

Always wear protective heat-resistant gloves when performing the filtering operation.

FILTERING

1. Before filtering the shortening in a fryer, turn the thermostat knob to “OFF” or the Gas Valve to “PILOT” to prevent the fryer from re-lighting during filtering. On some models the system automatically prevents the burners from lighting when the door of the fryer is open.
2. Open the drain valve (black handle) on the fryer to be filtered, letting all the shortening drain into the filter tank. Leave this valve open.



DANGER



Never drain more than one fryer at a time – the filter pan may overflow.

3. Open the return line valve (yellow handle) for the fryer being filtered. This activates the power to the pump. If the pump does not start immediately check that the switch on the side or top of the pump frame is “ON”. While the filter system is cycling, use a long-handled cleaning brush to wipe the bottom of the fryer and push excess crumbs through the drain and into the filter machine.

WARNING

When cleaning the inside of the frypot, do not damage the temperature and hi-limit probes that protrude into the frypot.

4. When the shortening returning into the fryer is clear, close the drain valve (black handle) and allow the fryer to refill.
5. Allow the pump to run until no more oil is returning into the vat. Then close the return line valve (yellow handle), which de-activates the power to the pump.

WARNING

If solid shortening is being used it is very important that all oil is allowed to flow back into the vat and none is left in the hoses. Failure to do so could cause the pump to fail if the oil solidifies in the line.

Note On Using Filter Powder

If filter powder is being used, add 1 cup of powder (for 14" fryers) or 2 cups (for 18" fryers) to either the fry tank or the filter tank. If added to fry tank, make sure powder is completely flushed during fry tank cleaning (Step 3) before closing drain valve (Step 4). If added to filter tank, the powder will be removed when the filter envelope is changed and the filter tank is cleaned.

6. On gas-operated thermostat models (14G, 14GS, MXEG, 18EG, 20EG) the thermostat knob can now be turned back to the desired temperature. CAUTION: On these models the thermostat must be set to "OFF" or the Gas Valve to "PILOT" before filtering or the burners MAY come back on if the doors are closed during filtering.
7. On electric-operated thermostat models (MX-14E, MX-14AA, 18E, 18AA, 20E, and 14EL-17) the power switch on the control panel must be reset for the fryer to operate again.
8. The other fryers in the bank can be filtered using the same procedure.

IMPORTANT NOTE:

The pump on this filter unit is equipped with a safety that will turn off the motor if it overheats or an electrical fault occurs. If this occurs, let the pump motor cool for 15 minutes, then press the manual reset button on the bottom of the motor and restart the motor.

DANGER

Never run water through the filter system. This will cause rust and corrosion in the motor and pump and will void the Warranty.

OIL DISPOSAL

WARNING

Always wear protective heat-resistant gloves when performing the oil disposal operation.

If the cooking oil or shortening from a fryer is to be disposed, follow steps 1 and 2 from Filtering Instructions in previous section. Disconnect the line from the pump to the fryer return line, and connect the **optional** hose assembly to the pump. Turn on the pump using the manual switch on the side or top of the filter and direct the oil into an appropriate device such as an oil shuttle to move the used oil to its disposal tank.

REPLACING THE FILTER PAPER

If the filter paper becomes torn, or if the time to filter the oil from one unit becomes excessive, it is time to replace the Filter Envelope.



Make sure the filter pan has cooled completely to room temperature before attempting to change the paper.

1. Disconnect the oil return line from the pump.
2. Unplug the cord from the receptacle on the side of the cabinet.
3. Pull the filter unit from the cabinet.
4. Disconnect the line from the pump to the filter screen.
5. On the Filtronic II models, pivot the motor assembly up out of the way.
6. Remove the filter cover. Use lift out handle to remove screen assembly. Place on a clean surface for disassembly.
7. Detach quick-connect coupling on drain tube from knurled retaining nut.
8. Detach knurled retaining nut from fitting in screen.
9. Remove filter envelope clip from end of filter screen and folded back end of envelope .
10. Remove filter envelope from filter screen.

WARNING

The oil soaked filter envelope may still be very hot and could cause burns.

11. Clean the filter pan, filter screen and all components thoroughly using a solution of hot water and detergent. Make sure that all food and breeding particles are removed from the pan and from the filter screen.
12. Dry the pan, the screen and all components completely before starting to reassemble.
13. Follow instructions under FILTER UNIT PREPARATION to install new filter envelope.

FILTER SYSTEM TROUBLESHOOTING GUIDE

<i>PROBLEM</i>	<i>SOLUTION</i>
Pump does not start when the return line valve (yellow handle) on the fryer is opened.	1. Make sure the power cord is plugged into the receptacle in the cabinet and the main power cord from the system is plugged into the appropriate power supply. 2. Turn the switch on the side of the filter to "ON". 3. Close the return line valve (yellow handle) and try opening the return line valve on another fryer. If the pump starts, the problem is with the micro switch that contacts the return line valve on the first fryer. 4. If pump still hasn't started, depress the thermal overload button on the bottom of the motor. If the motor is hot to the touch, wait at least 45 minutes before trying this. 5. If the pump starts and stops again in a short time, or if it hums but does not pump, there is a restriction somewhere in the filter screen or in the pump itself. Go to Step 6. If there is no reaction from the pump, go to step 7. 6. Allow the oil/shortening in the filter pan to cool, then empty the pan and verify that the filter paper and screen assembly is assembled correctly. Disassemble the filter screen and look for blockages of sediment or solid shortening within. 7. Problem is with the motor/pump or the wiring. Remove the motor from the filter and bench test by connecting a 120V line to the motor leads. If it runs, the problem is with the wiring between the motor and the power supply. If it does not run, the motor needs to be replaced.
Filtering procedure is very slow. Shortening/oil returning to the fryer very slow.	1. After all the shortening/oil has been pumped back into the fryer, inspect the filter paper envelope. Make sure that any excess sediment is removed from the top of the filter paper envelope. 2. If the filter paper envelope is dirty or torn, disassemble the filter screen assembly. Inspect for blockages in the lines. Replace with a clean filter paper envelope. WARNING Only use filter paper envelopes from Anets that have been specifically designed for this filter system. Using the wrong type of filter paper can cause damage to the pump system, and will void the warranty. 3. If the oil still returns to the fryer slowly, the problem may be a blockage within the pump itself. The pump section of the motor can be easily disassembled to look for blockages of sediment or solid shortening within.
Fryers do not re-fire after filtering.	1. Make sure the door on the fryer is completely closed. 2. Reset the ON/OFF switch on the fryer by flipping to OFF position and then back to ON. (Note: Each time the fryer door is opened the ON/OFF switch needs to be reset.

ORIGINAL EQUIPMENT LIMITED WARRANTY

General Warranty

Anets, Inc. warrants to the original user of its commercial cooking appliances and related equipment that said appliances and related equipment will be free from defects in material and workmanship under normal use for a period of one (1) year from the date of installation, with appropriate documentation, to a maximum of fifteen (15) months from the date of manufacture, subject to the following additions, exceptions, exclusions and limitations.

What is covered

This warranty is limited to the repair or replacement at the Company's option, without charge, of any part found to be defective within the warranty period and reasonable expenses incurred for freight and material for the installation of such part; in addition, the Company's obligation shall be limited to reimbursement for normal labor on such parts.

Anets, Inc. agrees to pay the Authorized Service and Parts Distributor, for any labor and material required to repair or replace, at the Company's option, any part which may fail due to defects in material or workmanship during the above general warranty period.

Silver Line Fryers

In addition to the above general warranty, for its economy fryers and cookers, the Company warrants to the original user any mild. Stainless steel fry tank or cooking vessel to be free from defects for a period of one (1) year, from the date of installation, with appropriate documentation, to a maximum of fifteen (15) months from the date of manufacture, subject to the following additions, exceptions, exclusions and limitations. Labor and freight shall be the responsibility of the end user.

Gold Line Fryers

In addition to the above general warranty, for its standard fryers and cookers, the Company warrants to the original user any stainless steel fry tank or cooking vessel to be free from defects for a period of (1) year parts and labor and 10 year frypot or cooking vessel Part only from the date of manufacture Labor and freight shall be the responsibility of the end user.

Griddles

In addition to the above general warranty, for its griddles, the Company warrants to the original user any griddle to be free from defects for a period of (1) year parts and labor only from the date of installation, with appropriate documentation, to a maximum of fifteen (15) months from the date of manufacture.

Pasta Cooker

In addition to the above general warranty, for its standard fryers and cookers, the Company warrants to the original user any stainless steel fry tank or cooking vessel to be free from defects for a period of one (1) year parts and labor and 5 years Frypot or cooking vessel part only after year one from the date of manufacture. Labor and freight shall be the responsibility of the end user.

Limitations to Fry Tank and Cooking Vessel Warranty

After the expiration of the general warranty period, any additional warranty on fry tanks or cooking vessels shall only obligate the Company to repair or replace, at its option, any fry tank or cooking vessel which it determines to be defective. Claims under this item shall be supported by a statement detailing the defect, and the Company may require the return of the fry tank or cooking vessel claimed to be defective. Labor and freight shall be the responsibility of the end user.

How to Keep Your Warranty in Force

- Make sure any shipping damages are reported immediately. Damages of this nature are the responsibility of the carrier and must be reported by the receiver.
- Install the unit properly. This is the responsibility of the installer and the procedures are outlined in the manual.
- Do not install it in a home or residence.
- Maintain it properly. This is the responsibility of the user of the appliance and the procedures are outlined in the manual.
- Adjustments, such as calibration, leveling, tightening of fasteners or plumbing or electrical connections normally associated with initial installation. These procedures are outlined in the manual and are NOT covered by warranty.
- If it is damaged due to flood, fire or other acts of God, this is not covered under this warranty.
- Use it for what it is intended. If it is used for a purpose other than for which it was intended or designed, resulting damages are not covered under the warranty.
- Make sure that it has the correct voltage, gas supply and/or good quality water. If a failure is due to poor water quality, harsh chemical action, erratic voltage or gas supplies, these damages are not covered under the warranty.
- Do not materially alter or modify from the condition in which it left the factory.
- Do not obliterate, remove or alter the serial number rating plate.
- Use only Genuine OEM parts from Anets, Inc. or its Authorized Parts and Service Distributors. Repairs are not covered by the warranty.
- If any other failure occurs which is not attributable to a defect in materials or workmanship, it is not covered.

This warranty specifically excludes parts which wear or would be replaced under normal usage, including, but not limited to, baskets, tube racks, electric lamps, fuses, interior or exterior finishes, o-rings and gaskets.

Limits to the Warranty

Outside the United States of America and Canada, this warranty is limited to the replacement of parts and Anets, Inc. will not bear any other expense be it labor, mileage, freight or travel.

If any oral statements have been made regarding the appliance, these statements do not constitute warranties and are not part of the contract of sale. This limited warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

Limitations of Liability

In the event of a warranty or other claim, the sole obligation of Anets, Inc. will be the repair or replacement, at the Company's option, of the appliance or the component part. This repair or replacement will be at the expense of Anets, Inc. except as limited by this warranty statement. Any repair or replacement under this warranty does not constitute an extension in time to the original warranty. Parts covered under this warranty will be repaired or replaced, at the Company's option, with new or functionally operative parts. The liability of Anets, Inc. on any claim of any kind, including claims based on warranty, express or implied contract, negligence, strict liability or any other legal theories will be exclusively the repair or replacement of the appliance. This liability will not include, and the purchaser specifically renounces any right to recover special, incidental, consequential or other damages of any kind, including, but not limited to, injuries to persons, damage to property, loss of profits or anticipated loss of the use of this appliance.

If any provision of this warranty is unenforceable under the law of any jurisdiction, that provision only will be inapplicable there, and the remainder of the warranty will remain unaffected. The maximum exclusion or limitation allowed by law will be substituted for the unenforceable provision.

How to Obtain Warranty Service

First direct your claim to the Anets, Inc. Authorized Service and Parts Distributor, www.anets.com/asap.asp closest to you giving complete model, serial and code numbers, voltage, gas type, and description of the problem. Proof of the date of installation and/or the sales slip may also be required. If this procedure fails to be satisfactory, write the National Service Manager, Anets, Inc., P. O. Box 501, Concord, NH. 03302-0501. USA
This warranty gives you certain specific legal rights; you may have other rights which vary from state to state.

Anets, Inc., P.O. Box 501, Jct. I-89 & I-93 Concord, NH 03302-0501

553 Route 3A, Bow, NH 03304 USA

Tel: (603)225-6684 Fax: (603)228-5231 www.ANETS.com

L14-022 Rev 2. 10. 2014

In the event of problems with or questions About your order, please contact the Anets Factory at: 1-603-225-6684 World Wide Website Address: www.anets.com	In the event of problems with or questions about your equipment, please contact the Anets Authorized Service and Parts representative (ASAP) covering your area, or contact Anets at the number listed to the left.
MAILING ADDRESS – P.O. BOX 501, CONCORD, NH 03302-0501 SHIPPING ADDRESS – 10 FERRY ST., CONCORD, NH 03301	