



# HF FOG 65/130 BATTERY

## ASSEMBLY AND OPERATING INSTRUCTIONS

### UNPACKING & INSPECTIONS

Unpack the unit from the boxes. Remove all visible packing materials. Inspect for damage. If damage is discovered, file a claim immediately with the carrier that handled the equipment. Check to see that all parts and accessories are present. Any missing items should be reported to the factory. Before using this unit for the first time, make sure the battery is fully charged.

### ASSEMBLY INSTRUCTIONS

All instructions for the assembly of your F.O.G. Caddy are contained in this section.

Place the Power Unit on the container body so that the base feet and the quick disconnect coupling are aligned with the base feet receptacle and the pipe nipple protruding through the container. Retract the coupling handle so that the nipple is inserted into the coupling. Release the coupling handle to lock the coupling together.

**Warning:** Make sure the coupling is locked in place and cannot be pulled apart. Check to insure that the base feet are in the receptacles.

Remove retainer pin from "T" handle. Place "T" handle into place, align the holes of the "T" handle with the holder, and insert the retaining pin completely through both sides.

Place the quick connect coupling of the hose onto the pipe nipple protruding from the power unit housing.

**Warning:** Make sure the coupling is locked in place and cannot be pulled apart. Check to insure that the base feet are in the receptacles.

### DISPOSAL UNIT OPERATION

With the oil at approximately 300°F, turn the fryer off. (For electric fryers, lift the heating elements from the bottom of the fryer). Remove any crumb screen from the fryer. Remove nozzle/bell screen stem assembly from the holder and place it into the oil. Turn switch on the power unit housing to "OIL REMOVE". **FOLLOW THE OIL LEVEL DOWN WITH THE NOZZLE/FILTER SCREEN ASSEMBLY. KEEP THE ASSEMBLY FROM TOUCHING THE BOTTOM OF THE FRYER.** This will keep the screen from clogging. Should the screen become clogged, reverse the pump/motor for a few seconds by turning the switch to "OIL RETURN". Once the oil is removed, turn the switch to the "OFF" position. **NOTE: DO NOT OVERFILL THE CONTAINER. TURN OFF THE MOTOR/PUMP ONCE THE LEVEL INDICATOR ROD BEGINS TO RISE.** (The indicator rod is located in the middle of the cover). Place the Bell screen stem assembly/nozzle into the holder on the handle. Wheel the Caddy to your disposal point. Place the stem assembly/nozzle into the waste receptacle. Turn the switch to the "OIL RETURN" position. The oil will be pumped from the Caddy to the waste receptacle. When the container is empty, turn the switch to the "OFF" position and replace the stem assembly/nozzle into the holder on the handle.

Repeat the above process until all fryers have been emptied. When through, immediately clean the caddy. See instructions below.

### FILTER UNIT OPERATION

#### OPTION 1

With the oil at approximately 300° F turn off the fryer. (For electric fryers, lift the heating elements from the bottom of the fryer). Remove any crumb screen. Place one packet (3.2 oz.) of filter powder into the oil for every 35-40 lbs. of oil in the fryer. Mix the powder into the oil. Remove the bell filter screen assembly/nozzle from the handle holder and place it into the oil.

Turn the switch on the power unit housing to "OIL REMOVE". **FOLLOW THE OIL LEVEL DOWN WITH THE NOZZLE/FILTER SCREEN ASSEMBLY. KEEP THE ASSEMBLY FROM TOUCHING THE BOTTOM OF THE FRYER.** This will keep the screen from clogging. Should the screen become clogged, reverse the motor/pump for a few seconds by turning the switch to "OIL RETURN".

Once the oil is removed from the fryer. Turn the switch to the "off" position. **NOTE: DO NOT OVERFILL THE CONTAINER. TURN OFF THE MOTOR/PUMP ONCE THE LEVEL INDICATOR ROD BEGINS TO RISE** (The indicator rod is located in the middle of the cover). Place the bell screen assembly/nozzle in the handle holder. Clean fryer of any sediment on the bottom. When clean, remove the bell screen assembly/nozzle from the holder and place the nozzle into the fryer.

Turn the switch to the "OIL RETURN" side. The oil will then be pumped back into the fryer. Once the Caddy container is empty, turn the switch to the "OFF" position. Place the stem assembly/nozzle into the holder on the handle for storage. When through filtering, immediately clean the caddy.

See cleaning instructions below. When used as a filter, the oil must be simultaneously recirculated back into the fryer. The FOG unit is not to be used to store oil.

**IMPORTANT:** It is necessary to clean the interior of the Caddy to prevent the build up of food and other soiling material.

#### OPTION 2 – "FOR FOG 65 ONLY"

With the oil at approximately 300° F, turn off the fryer (for electric fryers, lift the heating elements from the bottom of the fryer). Remove any crumb screen. Place one packet (3.2 oz.) of Hunter Filter Powder into the oil for every 35-40 lbs. of oil in the fryer. Mix the powder into the oil, attach the drain pipe extender to the fryer drain. Place stem assembly/nozzle into the fryer.

Open the access cover from the container and place the cover aside. Place the "PEEK" filter into the opening of the container. Place the FOG 65 container so that the drain pipe extender of the fryer is over the "PEEK" filter. Open the drain valve slowly and allow the oil to drain through the PEEK filter into the container. Turn the switch on the power unit to "OIL RETURN", this will allow the oil to circulate into the fryer. By directing the nozzle, sediment can be washed out of the fryer. When the sediment is completely washed out, turn off the power unit. Close the drain valve on the fryer. Turn the power unit to the "OIL RETURN" position and return the clean oil to the fryer. Once the oil is emptied from the FOG container turn the power unit switch to the "OFF" position. Replace the nozzle in the holder on the handle. Replace the access cover on the FOG container and remove THE FOG unit to your cleaning area. When used as a filter, the oil must be simultaneously recirculated back into the fryer. The FOG unit is not to be used to store oil.

**IMPORTANT:** It is necessary to clean the interior of the Caddy to prevent the build up of food and other soiling material.

Remove the drain pipe extender, replace the crumb screen and turn on your fryer. The fryer is now ready for use.

### CHARGING THE BATTERY

Whenever the F.O.G. Caddy is not in use, or is to be stored overnight, plug in the battery charger to the lead wire on the power unit and an appropriate outlet. Charge the battery until the light on the charger changes from red to green. A green light indicates that the battery is fully charged. When not in use, store the charger in the holder on the handle.

### CLEANING INSTRUCTIONS

Remove the access hole cover on the caddy. Wash the inside of the container with a cloth, water and a cleaner. Wash along the seams, top bottom and sides. When through washing, open the drain valve located at the rear of the container and allow water to flow out into a suitable drain or container. Rinse the inside of the container (preferably with a hose). Dry the inside of the container with a clean dry cloth. Replace the drain valve and access hole cover. Clean the hose, nozzle and screen stem assembly, as well as the "T" handle holder with hot water and allow them to dry. The exterior of the caddy can be cleaned using a stainless steel cleaner. **DO NOT RUN WATER THROUGH THE PUMP.** Unscrew the "bell" screen from the stem piping on the end of the nozzle. Clean the inside and outside of the screen. Remove sediment from the PEEK filter, rinse and dry the PEEK filter. Dry and reassemble the FOG unit components. The FOG unit is ready for use.

### SPECIAL TROUBLESHOOTING INFORMATION

- Neither of the charger status indicator lights turn on:
  - Disconnect the charger AC power plug from the AC outlet and recheck that the battery charger wire terminals are connected to the correct polarity battery terminals and that they are making a clean, tight connection.
  - Check to make sure that the AC outlet is supplying power by plugging in another appliance like a lamp, or check the outlet voltage with a voltmeter.
- The Storage Maintenance status indicator light (green Light) goes on immediately when charging a battery known to be discharged:
  - The battery may be defective. Have the battery tested.
  - The electrical connections between the charger and the battery may not be completely secured.
- After the Storage Maintenance Status indicator light (Green Light) has been on, the red light comes on.
  - This is **NORMAL OPERATION** for the charger.
  - There has been a momentary AC power outage that reset the charge cycle.
  - There is some other load or appliance drawing power from the battery. When the battery drops below 12.0 V to 12.5 V, the charge cycle resets.

### SAVE THESE IMPORTANT SAFETY INSTRUCTIONS

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