



## MINI MAX III - ELECTRIC OPERATING INSTRUCTIONS

### PREPERATION

**FILTER SCREEN ASSEMBLY** – Place **MINI MAX III** paper envelope over filter screen. Fold open end, making sure the fold is on the upper side of the screen. (Hole of envelope should be on the upper side so that the filter screen threaded stem is able to poke through). Fasten envelope to screen by placing clamp over fold of envelope. Now screw on the screen stem disconnect assembly over the threads of the filter screen. Connect nozzle and discharge/suction hose to the other end of the screen stem disconnect assembly by pulling down on the round handle and inserting nozzle into the quick disconnect coupling. **MAKE SURE IT SNAPS INTO PLACE AND CANNOT BE PULLED APART.** Attach discharge/suction hose to power unit pump (FILTERING SIDE) and place power unit on cart. **NOTE:** Power unit should be placed on cart so that the discharge/suction hose is on the side of the power unit away from fryer.

**FILTER POSITION** – Place container in cart. Place container cover over container. Attach the immersion hose to the power unit pump (REFILL SIDE) and place hose through hole in container cover. **NOTE:** The immersion hose should be on the side of the power unit nearest the fryer. Plug in the electrical cord and you are now ready to operate the **MINI MAX III**.

### FRYER PREPARATION

With oil/shortening at approximately 300°F, turn off fryer and lift heating element out of frypot. Sprinkle 1 cup (8 oz. by volume) of **FILTER POWDER** into hot oil/shortening, and stir for 5-10 seconds.

### FILTER OPERATION

Extend hose with filter screen so that you can place the filter screen into the oil/shortening. Turn switch to **FILTERING** switch will draw out and filter the oil/shortening into the container. When the oil is drawn out of the frypot, turn switch off, lift out filter screen and place aside. Clean, dry and replace pot.

### OIL/SHORTENING RETURN

Pull down on the handle around quick disconnect coupling and remove nozzle from the coupling. Place the screen stem disconnect assembly aside. Direct nozzle into the frypot and turn

Switch to **REFILL** position. This will allow the pump to return the filtered oil/shortening to the frypot. When the container is empty, turn switch off. Disconnect cord from wall socket and remove **MINI MAX III** unit from fryer area. Remove filter paper envelope from screen and discard envelope.

### CLEANING

**Caution: Be sure parts have cooled before handling/cleaning.**

Prior to cleaning the **MINI MAX III** please follow the helpful hints below regarding the pump. The container should be washed and dried thoroughly after each use. The filter screen, discharge/suction hose, immersion hose and quick disconnect/stem should also be cleaned by using suitable commercial cleaners. Make sure all the items are thoroughly dried after cleaning.

### HELPFUL HINTS FOR THE MINI MAX III USER

Disconnect the immersion hose assembly. Allow any residual oil/shortening to drain into the container. Remove container cover; disconnect the hose/nozzle from the power unit. Allow any residual oil/shortening to drain into the container. Tip the power unit so that the discharge side faces the bottom of the container. Allow any residual oil/shortening to drain into the container. When through, place the power unit in its original position on the cart.

### DRAINING THE PUMP IS EXTREMELY IMPORTANT

If the pump is not drained, hardened oil/shortening may prevent the pump from rotating when power is supplied to the motor.

Clean immersion hose, nozzle/hose, screen stem disconnect assembly, container and container cover by washing, rinsing and drying each part. The screen can be separated by holding the screen upside down and gently tapping the threaded stem on a hard surface. The power unit and cart can be cleaned using a stainless steel cleaner. **NOTE: DO NOT RUN WATER THROUGH PUMP.**

After cleaning, reassemble the components, place a new paper envelope on the screen and the unit is ready for filtering.