

**BROASTER**<sup>®</sup>  
EQUIPMENT

**OPERATION, SERVICE &  
PARTS MANUAL**  
BROASTER<sup>®</sup> 765  
PORTABLE FILTER

Be sure ALL installers read, understand, and have access to this manual at all times.



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**Broaster Company**  
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## FOR YOUR SAFETY

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

**⚠ WARNING** Improper installation, adjustments, 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 the sake of safety and clarity, the following words used in this manual are defined as follows:

**⚠ DANGER** Indicates an imminently hazardous situation which, if not avoided, could result in serious injury or death.

**⚠ WARNING** Indicates a potentially hazardous situation which, if not avoided, could result in serious injury or death.

**⚠ CAUTION** Indicates a potentially hazardous situation which, if not avoided, could result in minor injury, property damage or both.

All adjustments and repairs shall be made by an authorized Broaster Company representative.

If there is a power failure, turn POWER switch OFF. DO NOT attempt to operate unit during a power failure.

**⚠ WARNING** Failure to read and understand this manual completely could result in serious injury or death. Be sure ALL operators read, understand and have access to this manual at all times.

**⚠ DANGER** Use care when handling hot oil. Hot oil could splash causing serious burns.

**⚠ WARNING** Rags or papers containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soiled papers and rags in a trash container that is in a ventilated area away from all cooking equipment or other heat sources such as direct sunlight.

**⚠ WARNING** Use only the unit's handle for moving the unit. Pulling the unit with the hose can cause damage to the hose or fittings.



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# 1 - LIMITED WARRANTY - Parts and Labor

Subject to the terms and conditions of this warranty, The Broaster Company (Company) warrants that all equipment and parts manufactured or sold by the Company and purchased new from an authorized Company distributor are free from defects in material and workmanship for a period of **one year**. The warranty period begins at the date of installation or one year from the date of manufacture, whichever occurs earlier. To qualify for warranty coverage, all units must be installed by a qualified installer under supervision by an authorized distributor in accordance with applicable laws and regulations. Warranty coverage is extended to the original purchaser only and is void if the equipment is resold or relocated. If an authorized Company distributor is notified of a warranty claim during the warranty period, the Company will at its option replace, recondition, or repair at its factory any part or parts of the equipment which the Company judges defective, provided the equipment has been subjected to normal usage, properly installed, operated and serviced in accordance with Company operating instructions, and there is no evidence of accident, alteration or abuse of the equipment or the use of unauthorized repair methods. All parts replaced under this warranty carry only the unexpired term of the warranty.

Service under this warranty shall be furnished only by an authorized Company distributor. The Company does not send service representatives to furnish warranty service. Your authorized Company distributor should be contacted for warranty service.

This warranty covers **on-site labor charges only**, at a fixed rate, for one year, on new equipment only. The warranty period begins at the date of installation or one year from the date of manufacture, whichever occurs earlier. Transportation charges, trip charges, zone fees, or other expenses in connection with warranty service are the obligation of the owner.

This warranty does not apply to consumable items and supplies such as O-rings, food baskets, bulbs, gaskets and lamps.

**The foregoing warranty is made in lieu of all other warranties, express or implied, and the Company specifically disclaims any implied warranties of merchantability or fitness for a particular purpose.**

The Company's full obligation under this warranty, and the purchaser's sole remedy, shall be limited to replacement, reconditioning or repair as specified above.

IN NO EVENT SHALL THE COMPANY BE LIABLE TO THE ORIGINAL OWNER OR ANY OTHER PERSON FOR ANY INCIDENTAL, CONSEQUENTIAL OR SPECIAL DAMAGES RESULTING FROM THE USE OR INABILITY TO USE THE EQUIPMENT COVERED HEREBY, WHETHER ARISING FROM BREACH OF WARRANTY, STRICT LIABILITY OR OTHERWISE.

The Company reserves the right to change or improve its products in any way without obligation to alter products previously manufactured.

Used Company equipment or Company equipment not purchased from an authorized distributor carries no warranty expressed or implied.





## 2 – INTRODUCTION

Your new 765 Portable Filter is designed to filter particles of food from used cooking oil. These particles, if not routinely removed, will ultimately ruin shortening.

When filtering, Broaster® Bro-Clean or Broaster® XL Filtering Compound must be used as directed, so an adequate supply must be kept in stock.

You can measurably extend the useful life of cooking oil by the **regular** and **proper** use of the 765 Portable Filter.

When the filter is operated in accordance with the filtering instructions, it will remove particles 10 microns and larger from the shortening.



## 3 - OPERATION

### INSTALLING FILTER PAPER

The filter assembly consists of a filter support screen (1), paper filter (2), and filter hold-down ring (3).

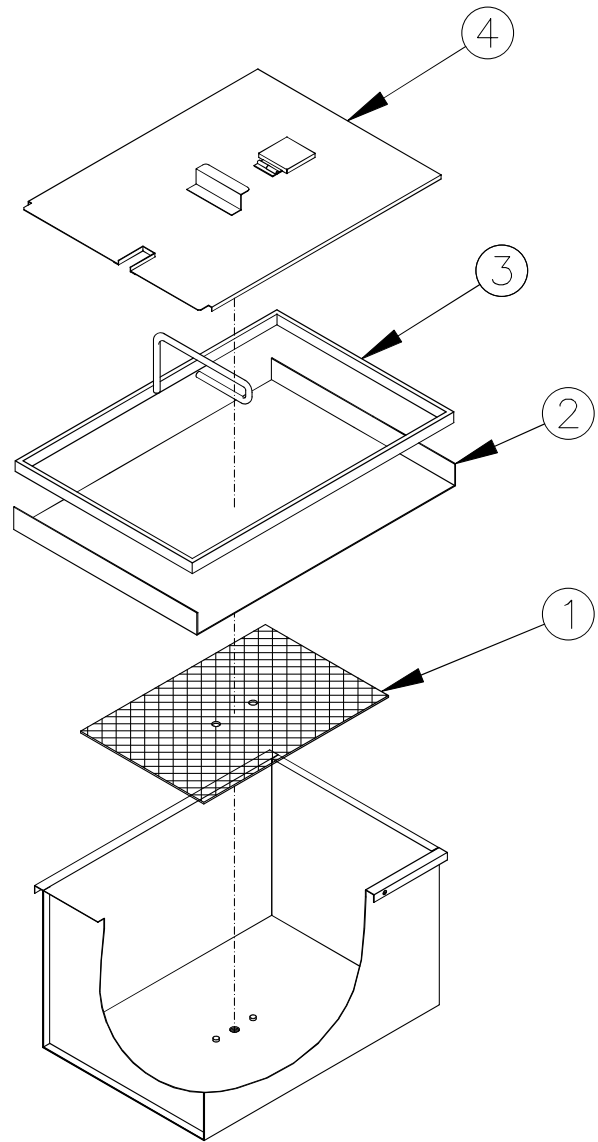
The interior of the filter container must be clean and free of particles which could keep the filter paper from seating.

Place the filter support screen (1) over the pins in the bottom of the filter container.

Place one paper filter (2) on top of the filter screen (1) leaving a 1-1/2" tab on each end.

Position the filter hold-down ring (3) over the paper filter making sure the tabs are outside the hold-down ring and push both to the bottom of the container and seat firmly. Making sure tabs are outside hold-down ring.

Make sure the Filter Cover (4) is in place.



## OPERATING INSTRUCTIONS

**⚠ DANGER** Use care when handling hot oil. Hot oil could splash causing serious burns.

**⚠ WARNING** Use only the unit's handle for moving the unit. Pulling the unit with the hose can cause damage to the hose or fittings.

**⚠ WARNING** Maximum capacity of the unit is 29.5 kg (65 lb).

**⚠ CAUTION** Always allow pump to completely stop before reversing motor.

### If Filter Unit fits under fryer for gravity drain

1. Turn fryer off and clean the crumb line with an appropriate brush.
2. Assemble the filtering components as shown in See "INSTALLING FILTER PAPER" on page 3-1. Leave the cover off.
3. Put 8 ounces of Bro-Clean on the filter paper and/or stir 5 ounces of XL Filtering Compound into the oil per 20 pounds of shortening.
4. Place the Filter Pan under the fryer drain valve, set the brake and open the drain valve. Stir the oil while draining to remove crumbs.

5. Leave drain valve open and point the nozzle into the cooking well. Move the RH switch to RETURN and use clean oil to rinse the remaining crumbs from well. Allow it to run up to five minutes to polish the oil.



6. Close the fryer drain valve and continue to pump the oil from the filter unit back into the fryer. Turn RH switch to off after all oil is returned to the cooking well.
7. Check the oil level and replenish any lost oil before turning the power on to the fryer.
8. When cool, see See "CLEANING INSTRUCTIONS" on page 5-1.

### If Filter Unit does not fit under fryer

1. Turn fryer off and clean the crumb line with an appropriate brush.
2. Assemble the filtering components as shown in See “INSTALLING FILTER PAPER” on page 3-1. Reinstall the cover.
3. Put 8 ounces of Bro-Clean and/or 5 ounces of XL Filtering Compound per 20 pounds of shortening on the filter paper.
4. Engage the filter unit’s brake, place the tip of the nozzle just under the surface of the oil and move the LH switch on the filter unit to FILTER and the RH switch to FILL.
5. Follow the oil level down, but do not stick the nozzle into the crumbs in the bottom of the fryer. Stop the filter unit when there is about 1-2 inches of oil in the bottom of the fryer.
6. Place a metal pail under the drain valve of the fryer and open the drain valve.
7. Point the nozzle into the fryer and move the LH switch to FILTER and the RH switch to RETURN. Use the oil to rinse the remaining crumbs into the metal pail. **Be sure to shut the filter off before the pail is overfilled.**
8. Remove the pail and close the drain valve.
9. Remove the cover from the filter unit and dump the contents of the metal pail into the filter pan.
10. Replace the cover and point the nozzle through the hole into the filter pan. Move the RH switch to RETURN and let the pump run for at least one minute to clear dirty oil from hose and lines. Allow it to run up to five minutes to polish the oil. Move the RH switch to OFF.
11. Close the drain valve and point the nozzle into the fryer. Move the switch back to RETURN, pump the oil back into the fryer.
12. Check the oil level and replenish any lost oil before turning the power on to the fryer.
13. When cool, see See “CLEANING INSTRUCTIONS” on page 5-1.



## 4 – FILTERING TIPS

1. Filter cooking oil at least once per day, or after cooking 0.68 kg (1.5 lb) of product per pound of cooking oil.
2. Use a new filter paper for each filtering cycle of 11.36 kg (25 lb) to 29.5 kg (65 lb) of cooking oil, or if filter has been allowed to cool. If fryers contain less than 11.36 kg (25 lb) cooking oil, add Bro-Clean Compound as each fryer is successively filtered until the total cooking oil filtered with one filter **paper** is 29.5 kg (65 lb) then use a new filter paper.
3. **For maximum filtration**, recycle your cooking oil. After filling the unit, place the nozzle into the unit and move switch to RETURN.
4. Let the Portable Filter run for 5 minutes. Recycling will add life to the cooking oil.





## 5 – CLEANING INSTRUCTIONS

**⚠ CAUTION** Be sure filter has cooled down before attempting to clean.

**⚠ CAUTION** Never use soap or water for cleaning the container. Water will damage the pump and it will have to be replaced.

**⚠ WARNING** Rags or paper containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soiled papers and rags in a trash container that is in a ventilated area away from all cooking equipment or other heat sources such as direct sunlight.

**⚠ WARNING** Use only the unit's handle for moving the unit. Pulling the unit with the hose can cause damage to the hose or fittings.

1. Remove the hold-down ring and wipe clean.
2. Remove and discard the filter paper.
3. Remove the filter support screen and wipe clean.
4. Wipe out the container. Wipe off exterior surfaces of the filter and cover.
5. To prepare the filter for the next use, see See "INSTALLING FILTER PAPER" on page 3-1.



## 6 – ELECTRICAL WIRING DIAGRAMS

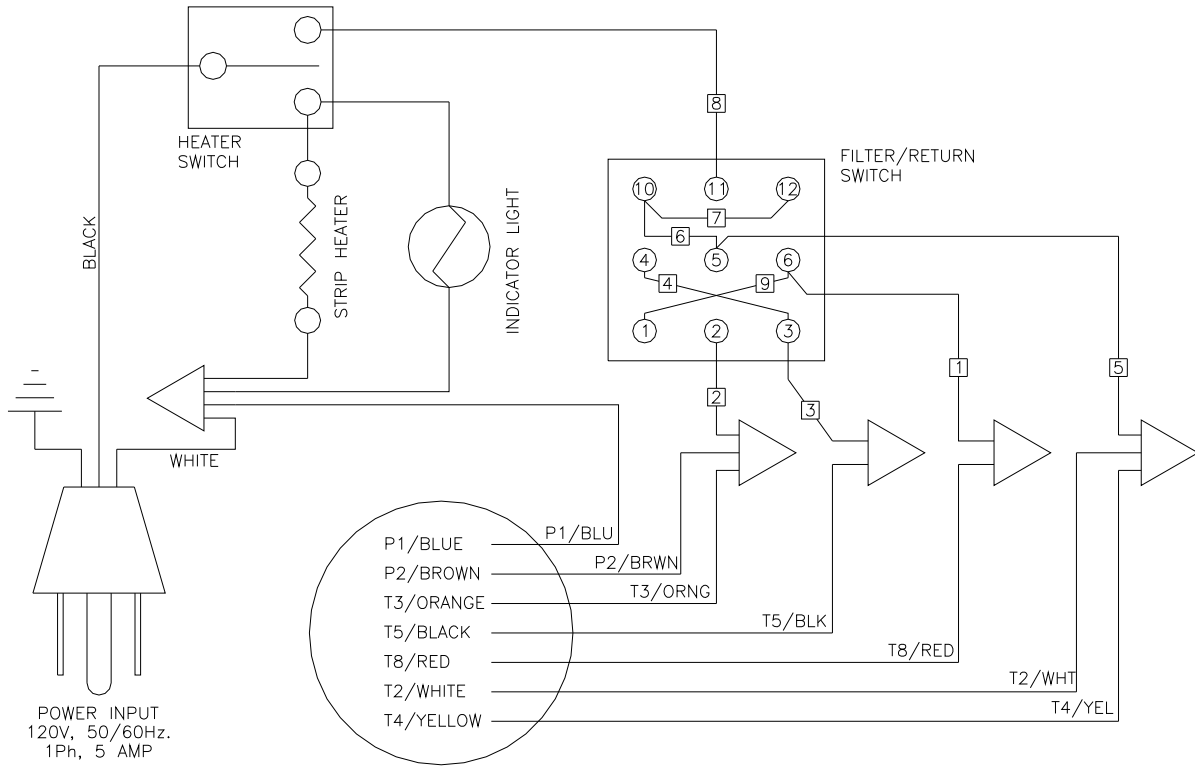
### ELECTRICAL CONNECTIONS

Use input voltage as shown on rating plate. Fat Tender current rating is 5 Amps @ 120V, 3 Amps @220V. Use a circuit with a fuse rating of at least 15 Amps.

**⚠ CAUTION** For your safety, the wall receptacle must be of the grounding type, properly connected. This type will accept the 3-prong plug supplied with the Fat Tender. If a plug adapter must be used, be sure that its ground wire is grounded.

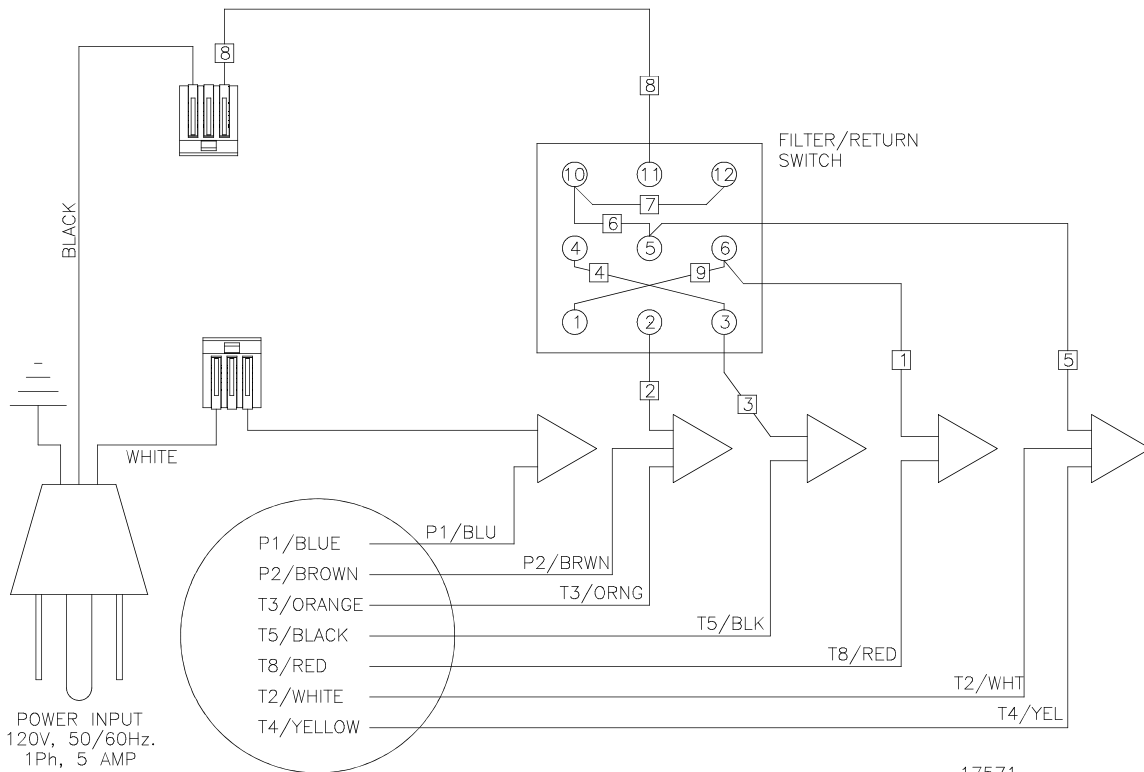
The Portable Filter can now be operated with maximum safety because the safety wire in the power cord is connected to a true ground.

# FILTER MODEL 765: 120V



17122

# FILTER MODEL 765: 120V wo/Heater Effective S/N: 765A51001



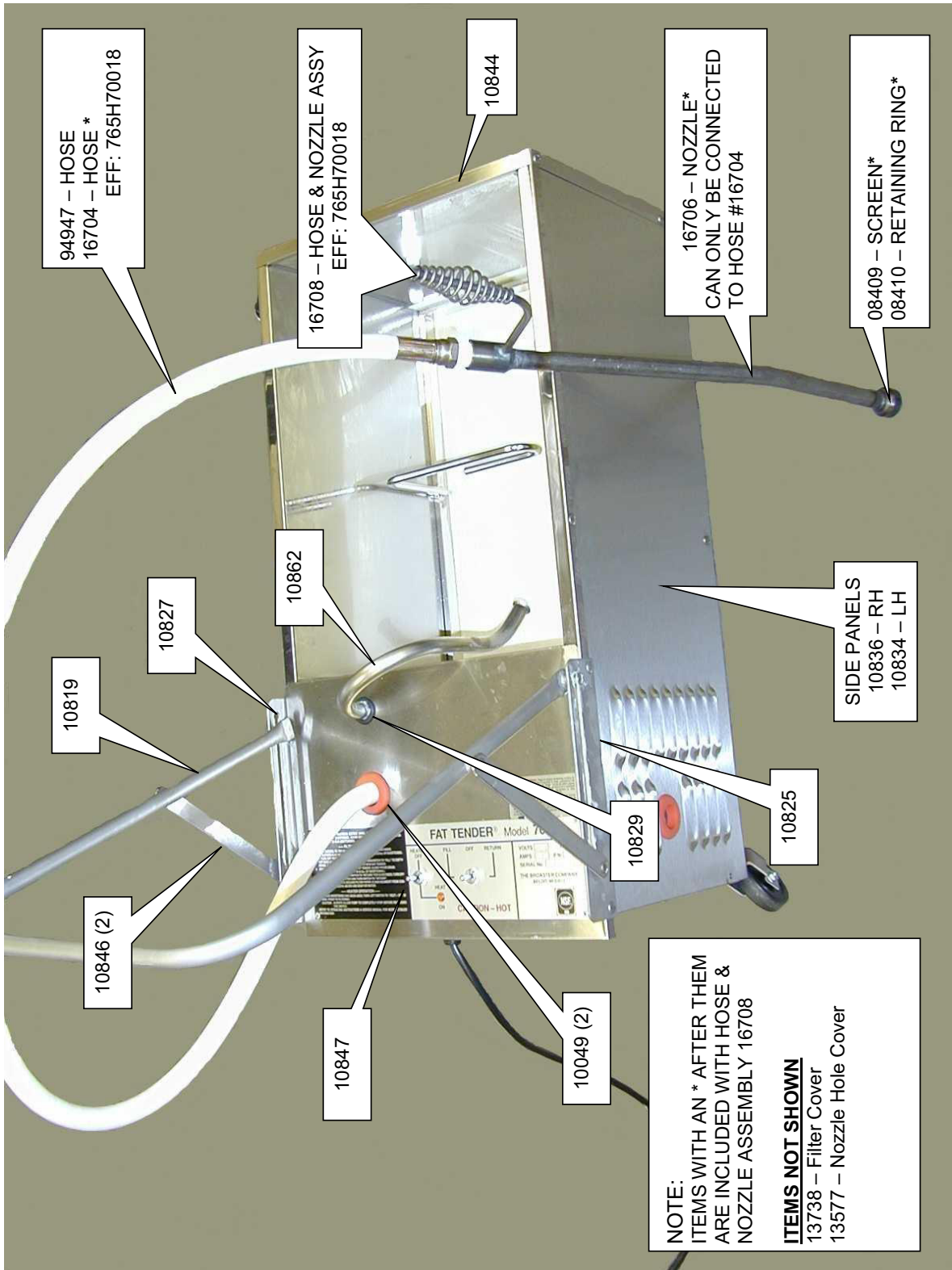
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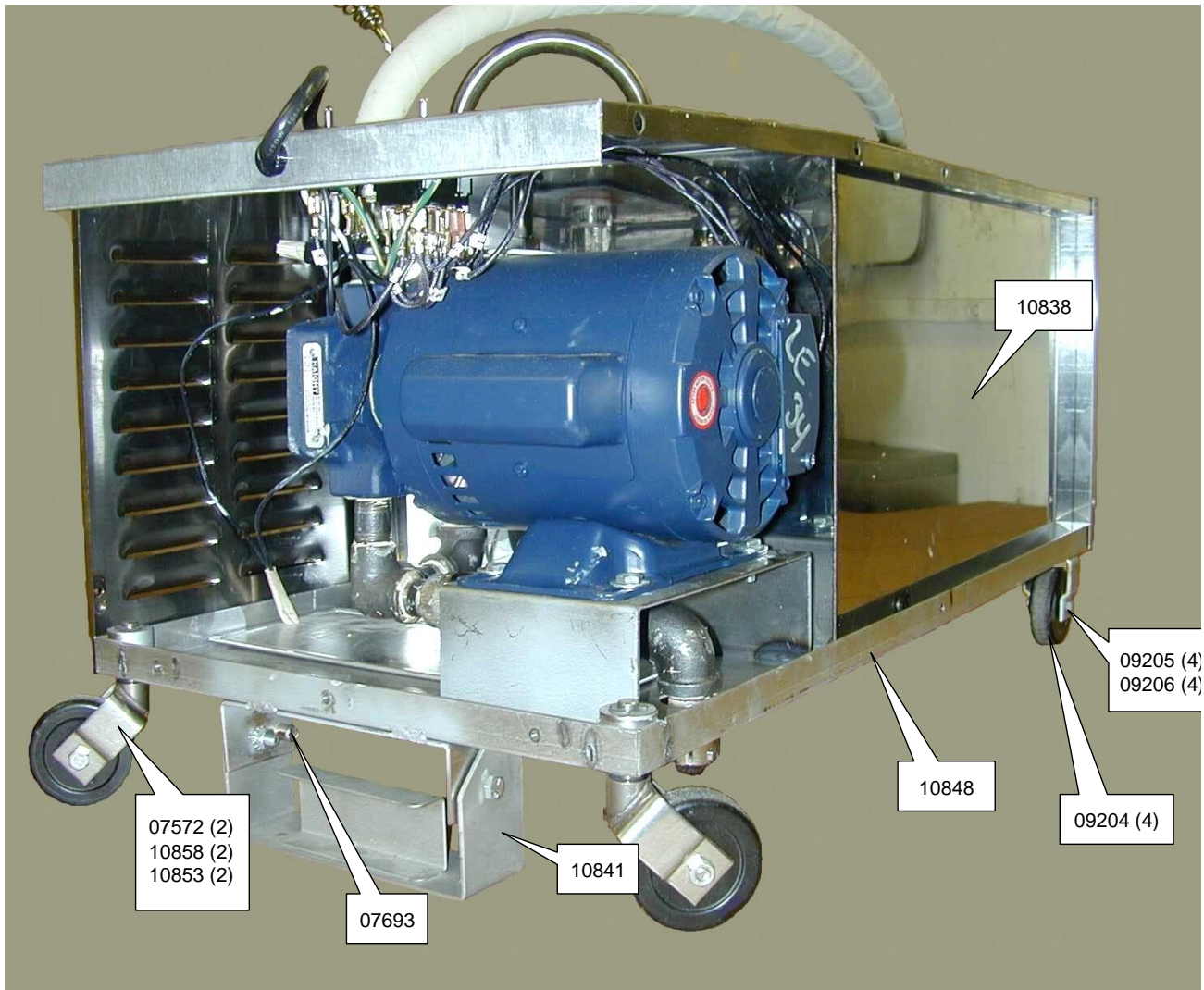
## 7 - TROUBLESHOOTING

COMPLAINT	CAUSE	REMEDY
<p><b>Motor will not start</b></p> <p><b>⚠ WARNING</b> Turn filter/return switch to OFF position to avoid splashing of oil when motor protector reset button is pushed.</p>	<ol style="list-style-type: none"> <li>1. Overload tripped</li> <li>2. Power not connected.</li> <li>3. Open or faulty wall fuse or circuit breaker</li> </ol>	<ol style="list-style-type: none"> <li>1. Wait for overload to cool. Push “Reset” button to start again. If motor does not start check all causes as outlined below.</li> <li>2. Connect power to filter</li> <li>3. Check wall fuse or circuit breaker</li> </ol>
<p><b>Motor hums but will not start</b></p>	<ol style="list-style-type: none"> <li>1. Solidified shortening in pump</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn heater on for 20 minutes, then re-start motor.</li> </ol>
<p><b>Motor starts but will not pump in either direction</b></p>	<ol style="list-style-type: none"> <li>1. Solidified shortening in piping or container.</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn heater on for 20 minutes.</li> </ol>
<p><b>Motor starts but will not pump or stop pumping in “Fill” cycle.</b></p>	<ol style="list-style-type: none"> <li>1. Plugged nozzle screen.</li> <li>2. Check valve in return line not closed.</li> </ol>	<ol style="list-style-type: none"> <li>1. Reverse motor (“Return” cycle) or remove debris from nozzle screen.</li> <li>2. Replace check valve.</li> </ol>
<p><b>Motor will not pump or stops pump during “Return” cycle.</b></p>	<ol style="list-style-type: none"> <li>1. Check valve in fill line not closed.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace check valve.</li> </ol>
<p><b>Motor Starts but stops pumping when oil is level with top of hold-down ring (Approx. 1 inch of oil in bottom).</b></p>	<ol style="list-style-type: none"> <li>1. Improperly installed filter: Filter “tab” or crumbs under filter or hold-down ring.</li> </ol>	<p><b>⚠ WARNING</b> Hold-down handle will be hot.</p> <ol style="list-style-type: none"> <li>1. Simultaneously push down and slightly twist hold-down handle while in “Return” cycle. See “CLEANING INSTRUCTIONS” on page 5-1 and “INSTALLING FILTER PAPER” on page 3-1.</li> </ol>

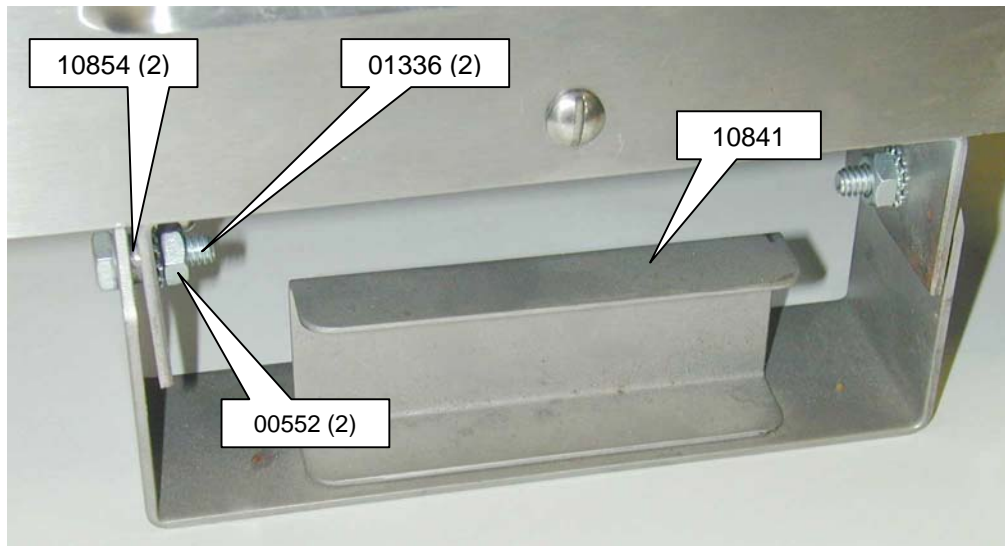
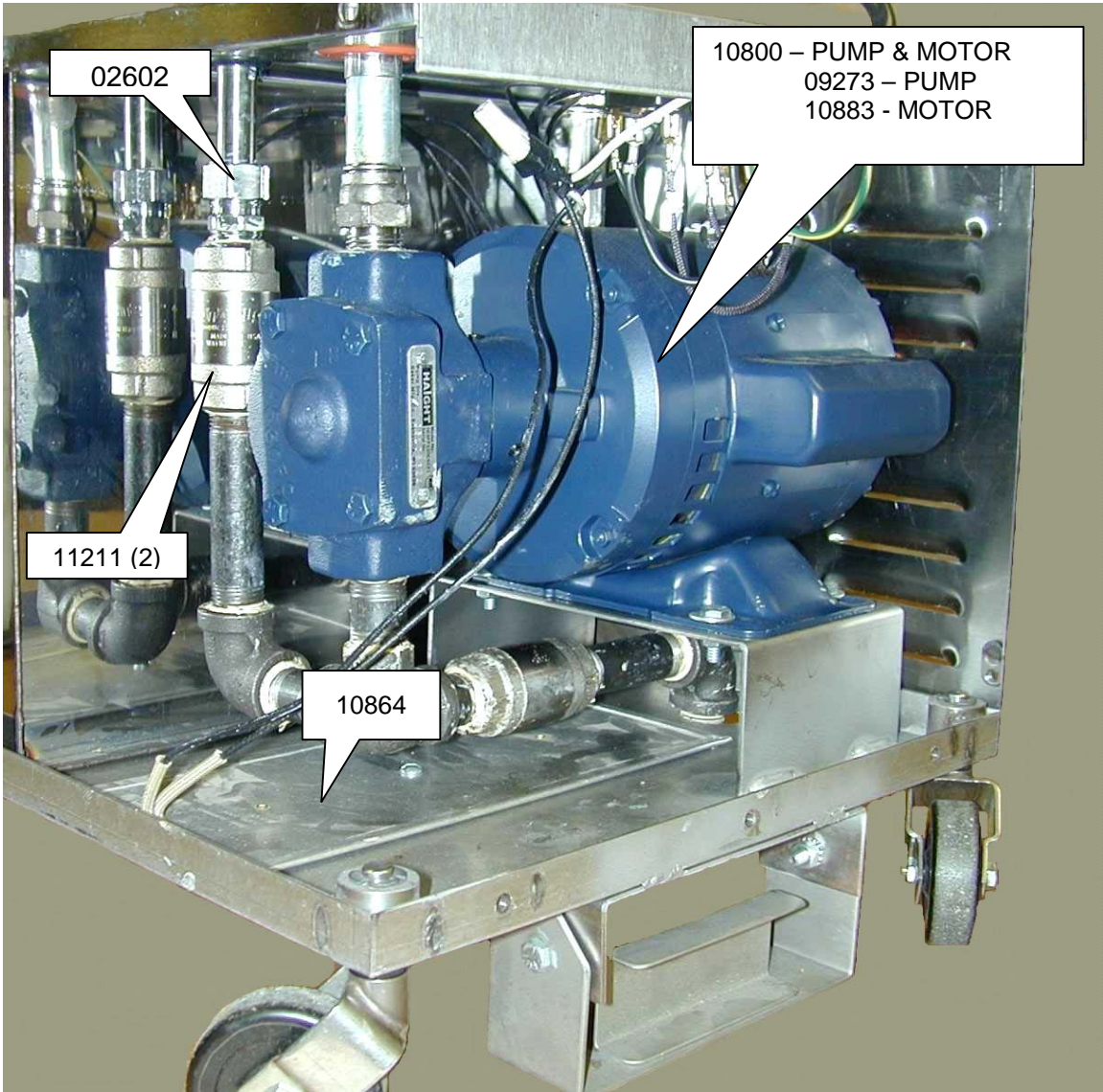


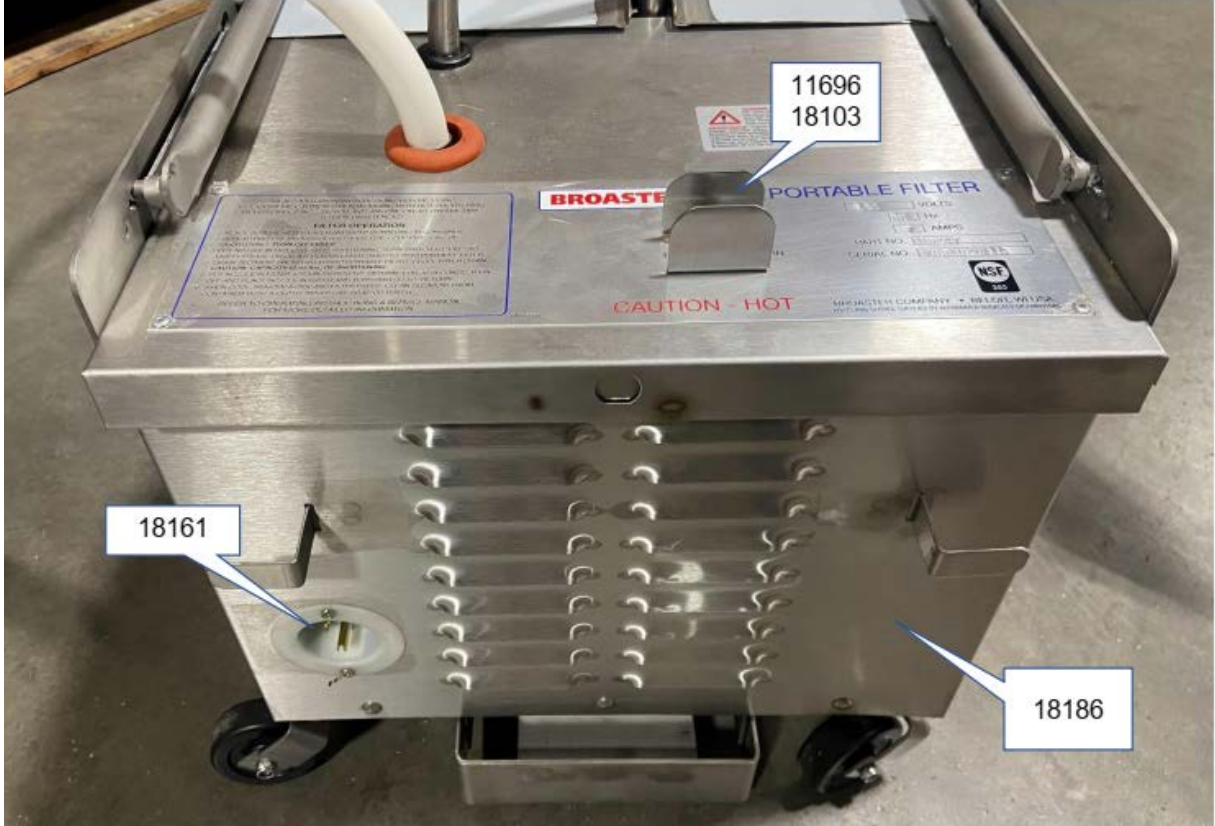
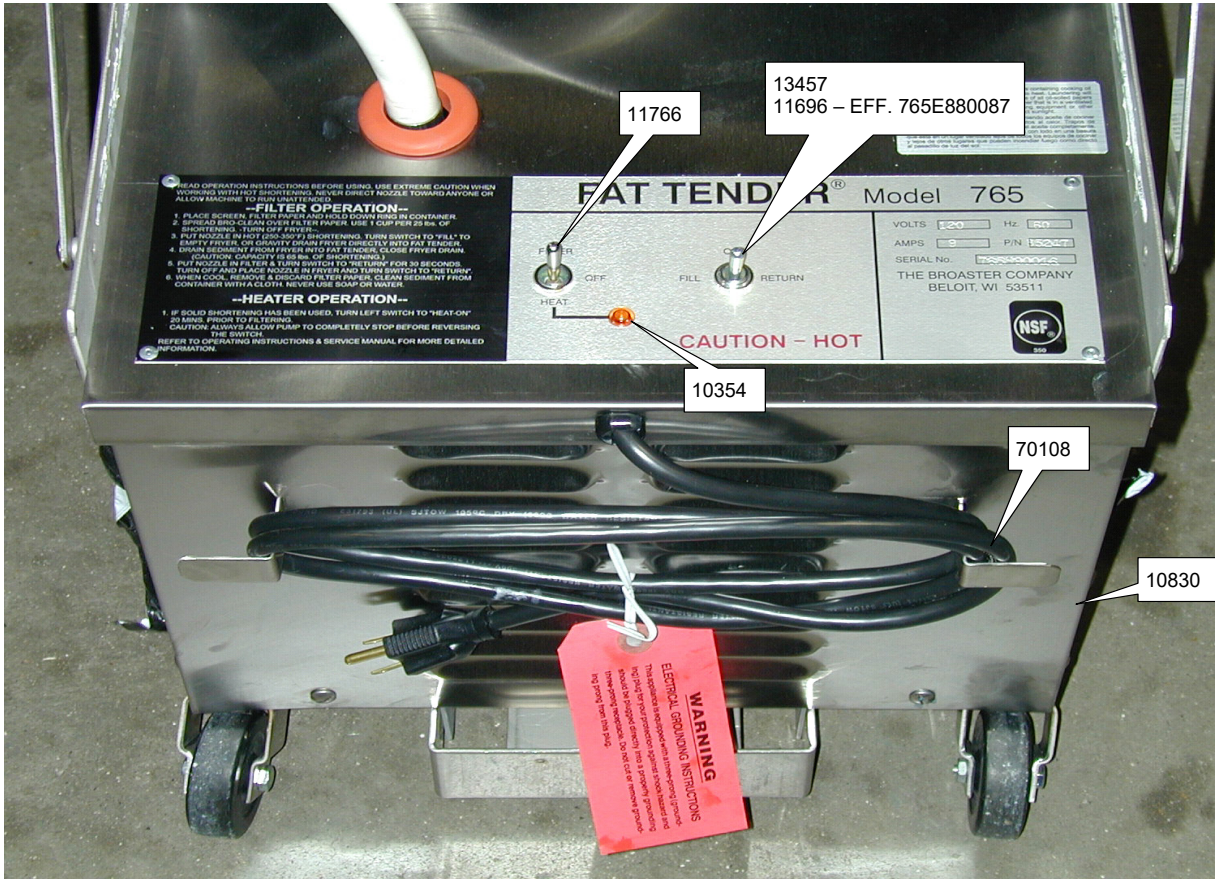
# 8 - PARTS

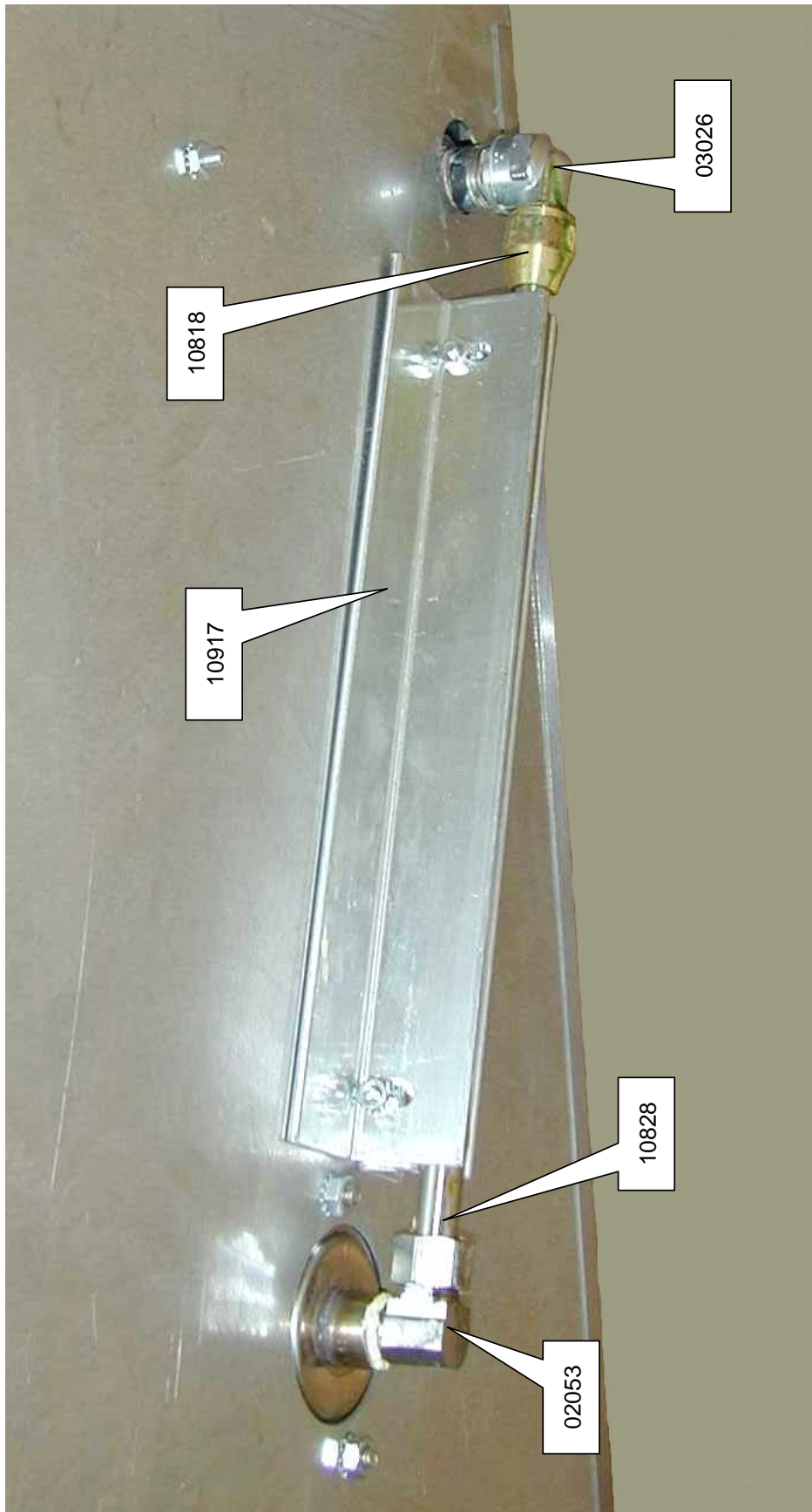


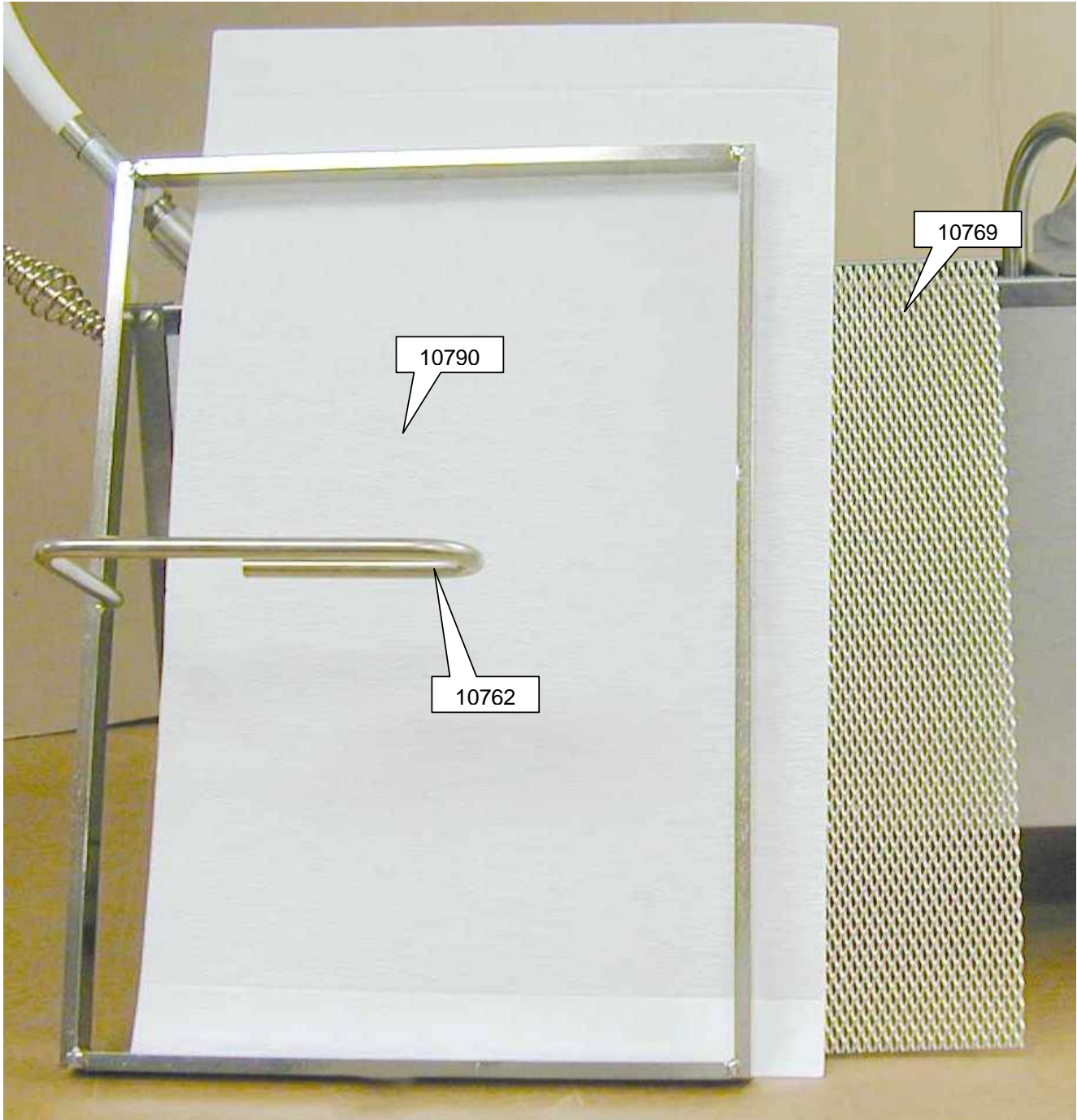
















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