

▶ Armadillo[®] Filtration Guide

Hot Oil! Use of Personal Protective Equipment (gloves, apron, shield) is highly encouraged



Turn **fryer OFF**, attach drain pipe, roll filter machine under drain pipe, slowly open drain valve



With return wand positioned in fry pot, turn filter **pump ON**. Wash debris from pot & use poker rod to remove any clogs. Turn filter **pump OFF**



Position return wand in fry pot. Turn filter **pump ON**. Pump until bubbles appear. Turn filter **pump OFF**. Turn **fryer ON**



Detach suction hose from riser tube. Scrape debris from filter into tub, remove and set aside. **DO NOT GET FILTER WET**



Scoop out remaining debris from tub & wipe down. If tub is washed, dry thoroughly. Place filter back in tub

To Re-Order Filters:(888) 459-2112

or Email us at

OrderDesk@OilSolutionsGroup.com