



*"Serving Those Who Serve The Very Best"*

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# PORTABLE FILTER

## OWNERS MANUAL

MODELS PC14, LB-100, LB-165, LB-200

This Owner's Guide provides specific operating instructions for your model.  
Use the Portable Filter only as instructed in this Service Guide.

### **Versión en español**

Si desea obtener una copia en español de este Manual de el Usuario,  
sirvase escribir a la dirección que se incluye a continuación.



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**1-800-KEATING**

[www.keatingofchicago.com](http://www.keatingofchicago.com)

# READ AND SAVE THIS MANUAL FOR FUTURE REFERENCE

Record the Model No. and Serial No. (located on the back of the motor housing) of this Safe & Easy Filter in the space provided below.

Serial No. \_\_\_\_\_

Model No. \_\_\_\_\_

***Keep these numbers for future reference***

**IMPORTANT:** Keep a copy of your bill of sale. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your interest to obtain and keep all receipts. Keating commercial fryers are intended for other than household use.

KEEP THIS MANUAL FOR TRAINING NEW PERSONNEL

This Owner's Guide provides specific operating instructions for your model.  
Use the Portable Filter only as instructed in this Service Guide.



# PORTABLE FILTER OPERATING INSTRUCTIONS

## A. PREPARING THE PORTABLE FILTER

1. Heat fryers to 325°F. Stir oil thoroughly until all water is removed and shut fryer off (including pilot light) before filtering.

**NOTE:** Water settles in the cooler oil in the Cold Zone. If the water is not removed, the filter paper absorbs the water preventing the oil from passing through it.

### **WARNING**

**OIL IS HOT. USE CARE WHEN FILTERING.**

2. Place in clean filter tub (See Figure 1.3):

- 1st: Filter Screen
- 2nd: Filter Paper (new sheet for each fryer)
- 3rd: Hold down ring
- 4th: Secure hold down ring at each corner with "T" rod handles
- 5th: Acidox filter powder (new powder for each fryer)
- 6th: Strainer basket

**NOTE:** Hold down ring makes a gasket-like seal on filter paper. Filter paper must be placed edge to edge from front to back, overlapping on sides. Filter Paper must be smooth and flat under hold down ring to get a proper seal. Lock the two tension arms into place by pushing down and rotating 90°.

**NOTE:** One package of Acidox is needed for every 40 pounds of oil.

3. Remove screen from over tubes/element with tongs or a Drain Clean Out Rod (See Figure 1.3).

### **CAUTION**

**SCREEN OVER TUBES WILL BE VERY HOT AND SHOULD BE MOVED TO A SAFE PLACE.**

## B. FILTRATION

1. Place filter under fryer drain. Open main drain valve and let oil flow completely into filter (See Figure 2.1).
2. Turn on pump and flush all crumbs from bottom of fryer into filter. Flush out fryer completely (See Figure 2.2).

**NOTE:** Pump should be run for at least 30 seconds after crumbs are removed from fryer. This will help prevent blockage in the drain lines.

3. Close fryer drain valve (See Figure 2.3).

**NOTE:** The drain valve handle controls the fryer's Main Power Switch. If drain valve is not fully closed and locked, fryer will not operate.

4. Fill fryer with filtered oil (See Figure 2.4).

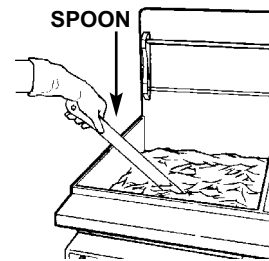


Figure 1.1: Stir with spoon to remove water

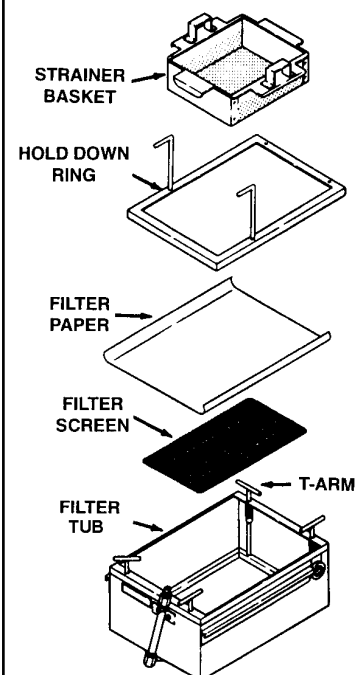


Figure 1.2: Assemble filter

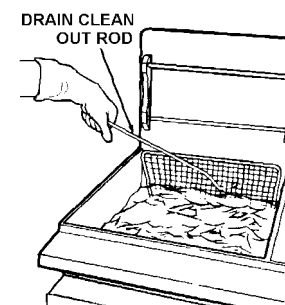


Figure 1.3: Remove screen over elements

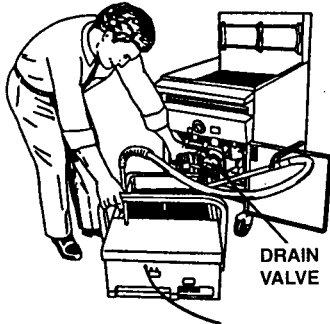


Figure 2.1: Drain fryer

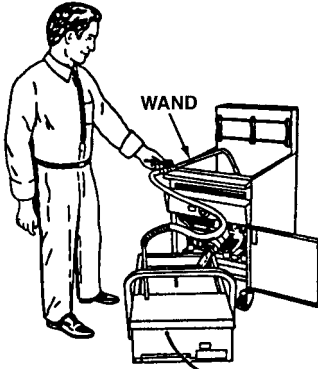


Figure 2.2: Flush out fryer

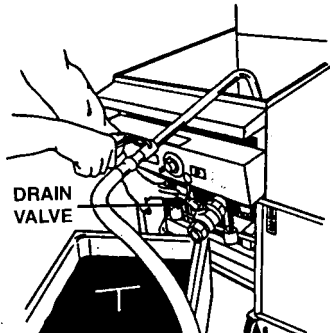


Figure 2.3: Drain fryer

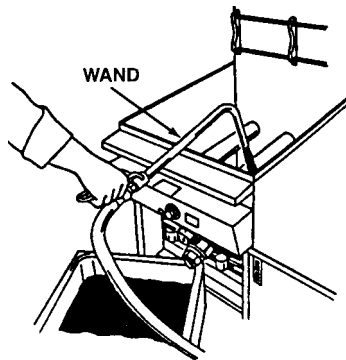


Figure 2.4: Fill fryer with filtered oil

## C. CLEAN-UP

### **⚠ WARNING**

**FILTER UNIT AND PIPES WILL REMAIN HOT FOLLOWING FILTRATION. ALLOW THE UNIT TO COOL DOWN BEFORE CLEAN UP. FAILURE TO DO SO MAY RESULT IN SERIOUS INJURY TO THE OPERATOR.**

1. Remove strainer basket and hold down ring for cleaning.
2. Remove and discard filter paper and any residue.
3. Clean filter tub thoroughly.
4. Coat inside of pump with oil if water has been run through it.
5. Place hose so that remaining oil will drain out.

## D. MELTING SHORTENING

1. Clean filter tub and remove all accessories.
2. Place a cube of shortening in filter tub.
3. Turn fat melter on.
4. Do not allow shortening to solidify in filter as it will also solidify in pipes.
5. Do not turn fat melter on without shortening in filter tub.

## E. FILTER FAILURE

If filter will not pump, solidified shortening may have plugged pipes. Turn on fat melter for 20 minutes. This will heat filter tub and pipes to free system of solidified shortening. Reset motor before attempting filtering (reset button is located on rear of pump motor).

### **⚠ CAUTION**

**HOT FLUID. DO NOT FILL BEYOND MAXIMUM FILL LINE LOCATED IN THE FRYER VESSEL.**

# SELF-HELP GUIDE

PROBLEM	PROBABLE CAUSE	SOLUTION (Follow Sequentially)
<p>Motor runs but will not pump oil.</p>	<p>A. Tub not set up properly.</p>	<p>Place components in tub per the following:</p> <ol style="list-style-type: none"> <li>1. Filter screen on the very bottom.</li> <li>2. Filter paper over filter screen (Lie it flat on the bottom, creasing the sides).</li> <li>3. Hold down ring (ensure paper is not folded, lock hold down ring into place ensuring a tight seal).</li> <li>4. Sprinkle Acidox powder evenly over filter paper (1 bag per 40 lbs. of oil).</li> <li>5. Strainer basket for large debris.</li> </ol>
	<p>B. Tub not connected to the motor housing properly</p>	<ol style="list-style-type: none"> <li>1. Remove tub from the filter cart completely by pulling the release handle located on the bottom of the filter control panel.</li> <li>2. Place the tub onto the filter cart by first inserting the rear lip under the filter cart frame and then laying down the front of the tub flat onto the cart.</li> <li>3. Connect the tub to the motor housing by pulling together the handles on the tub and the handles on the motor housing (NOTE: Verify tight connection by pushing back on the tub).</li> </ol>
	<p>C. Filter not connected inside of cabinet.</p>	<ol style="list-style-type: none"> <li>1. Ensure filter assembly is rolled straight onto the rails inside of cabinet.</li> <li>2. Push filter assembly back as far as possible.</li> <li>3. Ensure quick disconnect fitting on top of filter connects automatically with quick connect fitting inside of cabinet.</li> <li>4. Pull on filter lightly to ensure a tight connection.</li> </ol>
	<p>D. Valve not switched to "Oil to Fryer"</p>	<ol style="list-style-type: none"> <li>1. Set the black knob in the middle of the filter control panel to the far right</li> <li>2. Try to filter again</li> </ol>
	<p>E. If there's more than one fryer, return to valve not open.</p>	<ol style="list-style-type: none"> <li>1. Open the door of the fryer you wish to filter.</li> <li>2. Pull the return valve handle (small black knob) out as far as possible.</li> <li>3. Attempt to filter again. When completed, push the black knob in as far as possible to close.</li> </ol>

## SELF-HELP GUIDE (Continued)

PROBLEM	PROBABLE CAUSE	SOLUTION (Follow Sequentially)
Motor runs but will not pump oil.	Oil has not penetrated the filter paper.	1. Let oil sit in the filter pan for approximately 2 minutes and try again.
Motor not making any noise	Not plugged in.  Motor has overheated.	1. Plug filter into a receptacle. 2. Turn ON/OFF switch to 'ON'.  1. Allow motor to cool for approximately 10 minutes. 2. Press the reset button near the ON/OFF switch on the filter control panel and try again.
Oil not pumping through the hose	Valve not switched to "Oil to Hose."	1. Set the black knob in the middle of the filter control panel to the far left.

### PREVENTIVE MAINTENANCE

Familiarize yourself with the proper filtering procedure prior to attempting to filter:

1. To remove water, stir oil until bubbling stops; water will clog filter paper pores.
2. Verify all connections, especially quick disconnects (under tub and inside fryer or CF cabinet) are tight; not leaking oil or sucking air.
3. Use only one sheet of filter paper properly sealed under hold down ring.
4. Use a drain clean out rod if partial or full blockage in fryer drain is suspected.
5. If filter was used for fryer boil out, run oil through filter to lubricate motor/pump.
6. Clean filter and all components after each use. Do not permit oil to remain in filter drawer; it will clog the pump.
7. Verify all lights and controls operate.
8. Adhere to operating instructions in sequence given for proper filtration.
9. Prepare filter for next use by using new filter paper and Acidox Powder for each fryer.

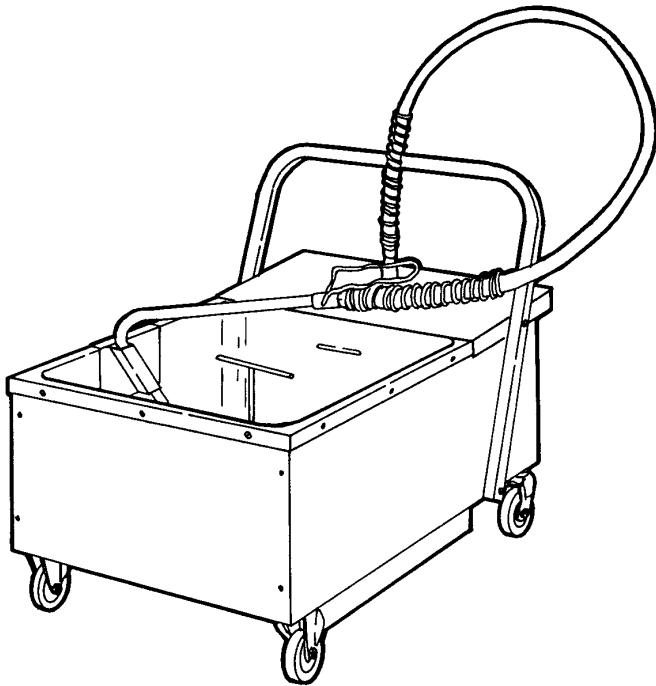
If you have any questions regarding filtering procedures or need assistance, call:  
**1-800-KEATING.**



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[www.keatingofchicago.com](http://www.keatingofchicago.com)

# PORTABLE FILTER **PARTS LIST**



## **Parts**

Switch (Pump-Off-Melt) LB-100	000521
Reversing Switch (2-way pump)	000527
Indicating Light - Red	000525
Indicating Light - Amber	004158
Cover for LB-100 (optional)	000503
6 ft. Power Cord with Plug	000433
4 ft. Heat Wrap Tape for LB and PC filters	012055
4 ft. Hose with fittings and Stiffner Spring for PC14 (for LB filters prior to 2/3/93)	000550
5 ft. Hose with fittings and Stiffner Spring (for LB filters after 2/3/93)	000696
Nozzle 90° with handle for LB and UFF filters	000566
Hold down Ring LB-100	000576
Filter screen LB-100 )12 1/4" diameter	000591
1/3 HP Motor (After 6/88)	008275
Pump (After 11/88)	008417
1/3 HP Pump/Motor Combination (after 11/88)	008196

## **Supplies**

Acidox Powder (30 lb case, 60 individual packages)	000630
Filter paper for LB-100 (60 papers)	000581
Filter paper for LB-165 or LB-200 (60 papers)	000580
Sea Powder (for boiling out fryers), 4 jar case (34lb Net), (1-5 cases)	000394
Sea Powder, 4 jar case (6 cases and up)	000395

# KEATING OF CHICAGO, INC. WARRANTY

## LIMITED WARRANTY

Keating Of Chicago, Inc. ("Keating") warrants to the original purchaser. ("Customer"), all new Keating Fryers, Filter Systems, Griddles, Keep Krisp<sup>®</sup>, Custom Pasta Systems, Top-Side™ Cookers, Computer Timers, Fryer & Pasta Vessels, and Keating replacement parts ("products") installed after June 1, 1994 to be free to defects in material or workmanship, subject to the following terms and conditions.

## LENGTH OF WARRANTY

All products other than Fryer & Pasta Vessels and replacement parts shall be warranted for a period of one year from the date of original equipment installation. Keating replacement parts are warranted for a period of ninety days from the date of installation. Fryer & Pasta Vessels are warranted as described below.

## FRYER & PASTA VESSEL WARRANTY

Fryers purchased after June 1, 1994 carry a prorated vessel warranty on defects in materials or workmanship to the Customer based on the following scale:

Time from Installation Date	Fryer Vessel Warranty Credit
13-60 months	100%
61-72 months	80%
73-84 months	60%
85-96 months	40%
97-108 months	20%
109-120 months	10%

The credit for the defective fryer & pasta vessel shall be applied against the cost of the replacement vessel, utilizing Keating's then current price, upon return of the vessel to Keating. (Freight to be paid by Keating within the first 2 months only), only during the first 60 months as described above, subject to the limitations described below.

## LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Keating shall be the repair and/or replacement at the option of Keating of the product or component or part thereof. Such repair or replacement shall be at the expense of Keating except that the Customer shall pay the following expenses: all freight and labor expense for Keating replacement parts for all other products, mileage exceeding 50 miles or travel more than one hour, labor costs of more than one person, overtime rates, truck charges, difference between ground and other mode of transportation, and holiday charges. Any repair or replacement under this Limited Warranty does not constitute an extension of the original warranty for any period for the product or for any component or part thereof. Parts to be replaced under this Limited Warranty will be repaired at the option of Keating with new or functionally operative parts. Keep Krisps and Computer Timers must be returned to Keating for warranty repair or replacement. Field repairs of those items are not authorized.

THE LIABILITY OF KEATING ON ANY CLAIM OF ANY KIND, INCLUDING CLAIMS BASED ON WARRANTY, EXPRESSED OR IMPLIED, CONTRACT, NEGLIGENCE, STRICT LIABILITY OR ANY OTHER THEORIES SHALL BE SOLELY AND EXCLUSIVELY THE REPAIR OR REPLACEMENT OF THE PRODUCT AS STATED HEREIN, AND SUCH LIABILITY SHALL NOT INCLUDE, AND CUSTOMER SPECIFICALLY RENOUNCES ANY RIGHTS TO RECOVER, SPECIAL, INCIDENTAL, CONSEQUENTIAL OR OTHER INJURIES TO PERSONS OR DAMAGE TO PROPERTY, LOSS OF PROFITS OR ANTICIPATED PROFITS, OR LOSS OF USE OF THE PRODUCT.

If any oral statements have been made regarding the Keating products, such statements do not constitute warranties and are not part of the contract 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, STATUTORY OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

## EXCLUSIONS

The warranties provided by Keating of Chicago, Inc. do not apply in the following instances:

1. Defects arising out of or resulting from improper installation or maintenance, abuse, misuse, modification or alteration by unauthorized service personnel, or any other condition not attributable to a defect in material or workmanship. Proper installation and maintenance are the responsibility of the installer and Customer, respectively. Proper installation and maintenance procedures are prescribed by the Keating Service Manual.
2. In the event that the product was damaged after leaving the factory due to flood, fire, other acts of God or accident, damage during shipment should be reported to the carrier and is not the responsibility of Keating.
3. In the event the serial number or rating plate has been removed from the product or altered.
4. On parts which would normally be worn or replaced under normal conditions, including but not limited to electric bulbs, fuses, interior and exterior finishes, gaskets and radiants.
5. With regard to adjustments and calibrations such as leveling, tightening of fasteners or plumbing connections, improper gas pressure or improper electrical supply, the checking of and changes in adjustment and calibrations are the responsibility of the installer. Proper installation procedures are prescribed by the Keating Service Manual.
6. In the event of unauthorized repairs or alterations to the Keating product.
7. With the use of sodium chloride in pasta vessels or harsh chemicals in fryer or pasta vessels.

## OTHER TERMS AND CONDITIONS

The Customer must provide proof of purchase from Keating.

This Limited Warranty is valid in the 50 United States, its territories, and Canada, and is void elsewhere.

Keating products are sold for commercial use only. If any Keating product is sold as a component of another product or used as a consumer product, such Keating product is sold As Is without any warranty. If any provision of this Limited Warranty is held to be unenforceable under the law of any jurisdiction, such provision shall be inapplicable in such jurisdiction, and the remainder of the warranty shall remain unaffected. Further in such event, the maximum exclusion or limitation allowable under applicable law shall be deemed substituted for the unenforceable provision.

This Limited Warranty shall be governed by and construed in accordance with the laws of the State of Illinois.

## TO SECURE WARRANTY SERVICE

All repair services under this Limited Warranty must be authorized by Keating or performed at Keating. Authorization may be obtained by calling 1-800-KEATING within the Continental United States, Alaska, Hawaii, Puerto Rico and Canada during normal business hours (7:00 a.m. through 6:00 p.m. Central Time, Monday through Friday). When calling, please have the following information available: (1) name, address and telephone number of the Customer; (2) location of product, if different; (3) name, model number and serial number of the product; (4) installation date; and (5) description of defect. Keating will then issue a service authorization work order number to one of its approved independent servicing organizations, or request the product or part be shipped to Keating for repair or replacement, as appropriate. Any defective part subject to a claim under this Limited Warranty must be shipped freight prepaid to Keating for testing and examination. Keating's decision as to the cause and nature of any defect under this Limited Warranty shall be final.

## KEATING

KEATING OF CHICAGO, INC., 1-800-KEATING WWW.KEATINGOFCHICAGO.COM

REFILE/warranty 8/07

## SERVICE INFORMATION

If you have a service related question call 1-800-KEATING.

Please state the nature of the call; it will ensure speaking with the appropriate person.

Have your serial and model number available when ordering parts.

### KEATING OF CHICAGO, INC.

8901 West 50th Street, McCook, Illinois 60525-6001

Phone: (708) 246-3000 FAX: (708) 246-3100

Toll Free 1-800-KEATING (In U.S. and Canada)

www.keatingofchicago.com

**\*As continuous product improvement occurs, specifications may be changed without notice.**

### KEATING LIMITED WARRANTY CARD

PLEASE COMPLETE AND MAIL AT ONCE—WARRANTY IS NOT IN EFFECT UNTIL CARD IS RETURNED

COMPANY: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP: \_\_\_\_\_

DEALER: \_\_\_\_\_

DATE OF PURCHASE: \_\_\_\_\_ INVOICE NUMBER: \_\_\_\_\_

SERIAL NUMBER: \_\_\_\_\_  FRYER  FILTER SYSTEM  GRIDDLE

REMARKS: \_\_\_\_\_  TOP-SIDE COOKER  HOT PLATE  PASTA PLUS

I HAVE READ THE INSTALLATION AND OPERATION INSTRUCTIONS.

SIGNED: \_\_\_\_\_ DATE: \_\_\_\_\_

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