

Series Includes:
F662T



WELCOME

Thank you for your purchase of a Winston shortening filter. If you have any questions, please call our Customer Care Center at 1.800.234.5286, or e-mail us at customercare@winstonind.com.

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NEED TO CONTACT US? CHOOSE THE MOST CONVENIENT METHOD.

Internet: www.winstonfoodservice.com
Email: customercare@winstonind.com
Phone: 1.800.234.5286 | 1.502.495.5400 | 1.502.495.5458
Mail: 2345 Carton Drive | Louisville, KY 40299 USA

As is the case with most cooking equipment, your shortening filter should be used with caution. Please read the following warnings to avoid potential injuries.

 **DANGER: Electrical Hazard**

Can cause serious injury or death >> Do not attempt to service this equipment unless you are a licensed electrician or trained servicer.

Because this equipment utilizes high voltage, it should only be installed and serviced by a licensed electrician or trained servicer. Attempting to install or service the equipment yourself could result in serious, potentially fatal injuries.

If an electrical shock is felt when touching equipment, shut off power immediately (pull cord or turn off circuit breaker) and call a trained servicer for repair. Failure to do so could result in serious, potentially fatal injuries.

Always turn power switch off any time equipment is not in use.

 **WARNING: Contamination Hazard**

Clean equipment daily to prevent buildup of food residue or chlorides, which can also damage stainless steel and contaminate food. Failure to follow proper cleaning procedures can void your warranty.

Prior to using equipment for the first time, perform the daily cleaning procedure listed on page 8.

 **CAUTION: Burn Hazard**

Can cause injury >> Allow 30 minutes for equipment to cool before attempting to clean.

Always allow equipment to cool before cleaning to avoid potential burns.

 **WARNING: Safety Hazard**

Never stand on filter machine. Use equipment only for the care and handling of shortening.

 **WARNING: Safety Hazard**

Do not operate equipment with faulty, loose, or missing parts.

If you do, personal injury, or damage to equipment and property could result.

 **WARNING: Safety Hazard, Intended Use**

Can cause serious injury or damage to equipment >> Supervise untrained, young, or handicapped persons.

1. This equipment is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the equipment by a person responsible for their safety.
2. Children should be supervised to ensure that they do not play with the equipment.
3. This equipment is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

SHIPPING DAMAGE

All equipment should be thoroughly examined for shipping damage before, during and after unloading. It has been carefully inspected at our factory and the carrier has assumed responsibility for its safe arrival. If the equipment is damaged, either apparent or concealed, a claim must be made to the carrier.

APPARENT LOSS OR DAMAGE

If there is an obvious loss or damage, it must be noted on the freight bill or express receipt and signed by the carrier’s agent; otherwise, the carrier may refuse the claim. The carrier will supply the necessary forms.

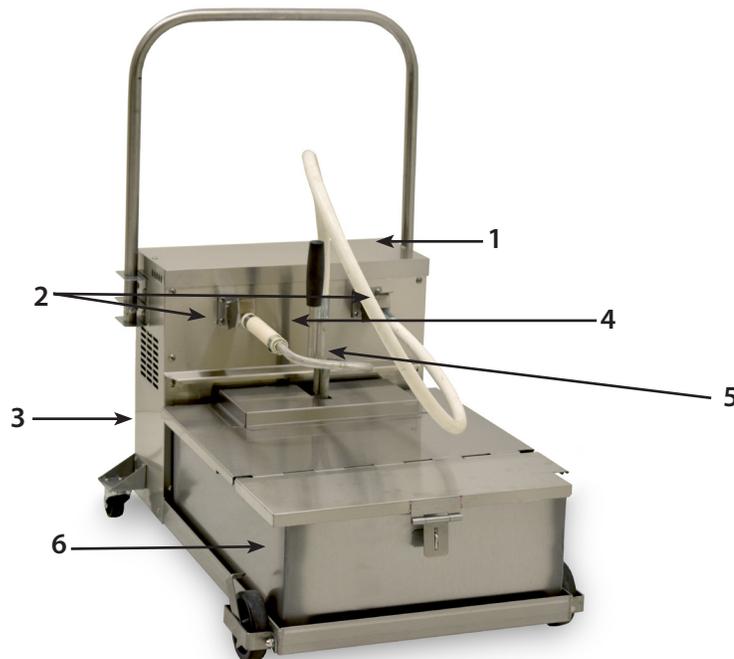
CONCEALED LOSS OR DAMAGE

When loss or damage is not apparent until after the equipment is uncrated, a claim for concealed damage must be made. Upon discovering damage, make a request in writing to the carrier for inspection within 15 days, and retain all packing. The carrier will supply an inspection report and the required claim forms.

ELECTRIC

The unit is shipped from the factory with a 6” cord. Provide an electrical outlet by a licensed electrician to match plugs identified in the following table. For the convenience of servicer and operators, do not wire direct. Following is a copy of the electrical information on the name plate for various models of Winston’s Shortening Filters.

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
90 lbs (41 kg.)	H= 33.87" (860) W= 23.125" (587) D= 32.125" (816)	US / CANADA							
		120	60	1	5.0	600	5-15P 	110 (50)	9.8 (0.28)
		INTERNATIONAL							
		230*	50	1	2.5	575	N/A	135 (61)	call factory



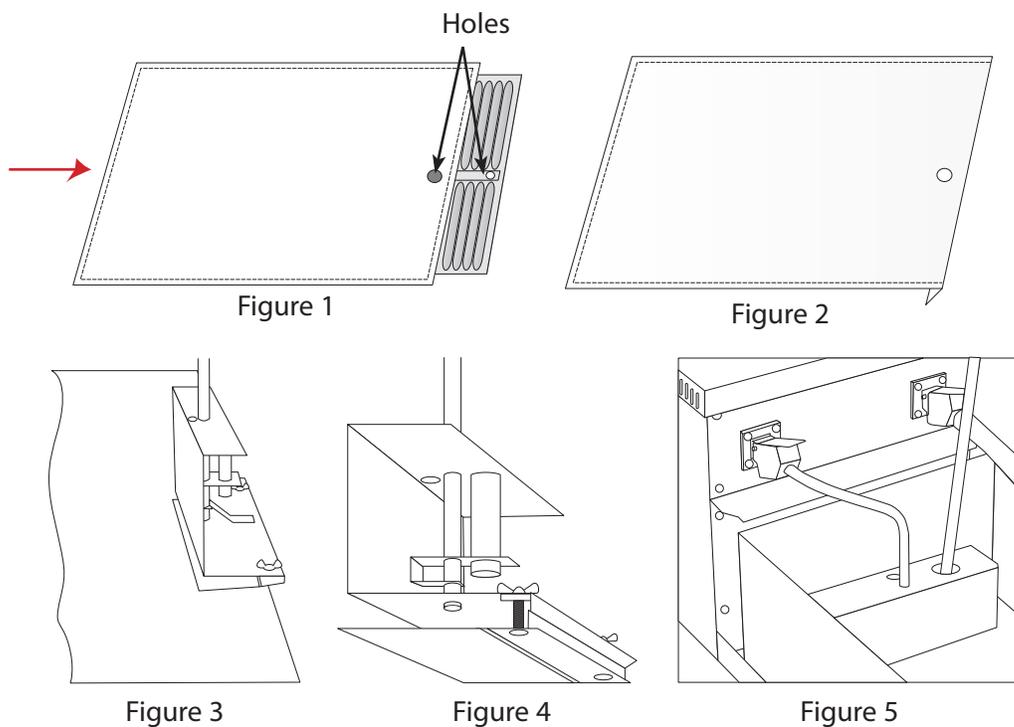
1. **Power Switch** - (on upper back) Supplies voltage to motor/pump assembly when in **ON** position.
2. **Quick Disconnects** - Disconnects for hose and filter tube simplify fast connection and disconnection.
3. **Motor Overload Manual Reset Button** - (located behind small metal plate on the rear of the filter - see photo at right) Used to reset the motor in the event that the motor shuts down. **DANGER:** If the motor shuts down, it may indicate a serious problem with your shortening filter. To reset the motor, turn the filter power switch **OFF** and unplug the filter power cord. Remove the screw securing the cover plate to access the reset button. Press in the reset button (located to the left, center on the bottom of the motor). Re-secure the access plate. Plug in the filter power cord. Turn the filter power switch back **ON**. If the motor turns **OFF** again, turn the filter power switch **OFF**, unplug the filter power cord, and call a service technician for repair. If the motor tends to turn **OFF** frequently, call a service technician for repair.
4. **Pump & Motor** - Pumps shortening through filter plate and envelope. Pump is self-draining when hose and wand are detached.
5. **Hose & Wand** - Used to direct shortening back into appliance.
6. **Shortening Tank** - Stainless steel tank with handles on both sides for easy removal.



Filter Paper, Plate and Clamp Assembly

CAUTION: Prior to using appliance for the first time, perform the daily cleaning procedure listed on page 8.

1. Place tank on shortening filter.
2. Replace filter paper:
 - Place envelope hole side up and insert filter plate to align holes in plate and envelope (Figure 1).
 - Fold and crease excess paper under the filter plate, keeping holes aligned (Figure 2).
 - Slide clamp assembly over plate and paper so filter pipe slips into hole in envelope and plate (Figure 3).
 - Tighten wing nuts to secure clamp assembly to paper and plate (Figure 4).
3. Install assembled plate and clamp into tank.
4. When ready to filter, connect filter tube into left side (intake) connector and push down on quick disconnect cover to lock hose in place. Connect hose and wand to the right side (output) connector and push down on quick disconnect cover to lock hose in place. Insert wand into hole in filter tube and clamp assembly (Figure 5).



WARNING: Filtering procedures for the Winston Shortening Filter are written with the consideration that a Winston Collectramatic® Fryer is being used. Procedures could vary to some extent depending upon design of frying equipment utilized.

1. Caution: Turn fryer off before starting filtration procedure.
2. PUT ON RUBBER GLOVES.
3. Place filter tube and clamp assembly (filter plate and paper attached) into tank.

NOTE: Using liquefied cooking oil, lubricate O-ring in groove on filter tube, hose and wand prior to steps 4 and 5.

4. Push filter tube into pump intake connector until seated. Lower quick disconnect cover to secure filter tube in place.
5. Push hose and wand into pump output connector until seated and secure in place by lowering quick disconnect cover. Place wand into hole in filter tube and clamp assembly.
6. Position shortening filter under drain valve on fryer.
7. Open drain valve on fryer and allow shortening to drain into filter machine until shortening flow through drain valve stops (Figure 6).

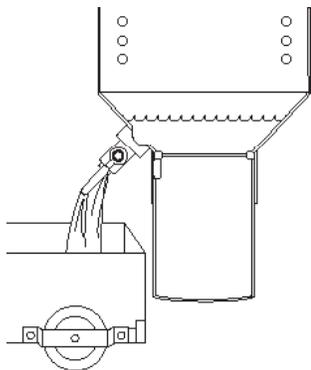


Figure 6

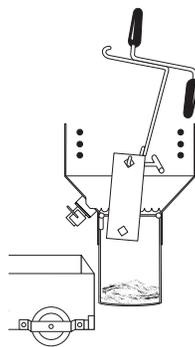


Figure 7

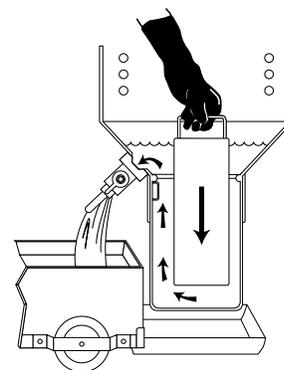


Figure 8

8. Wearing safety gloves, remove heat plate from fryer (Figure 7).
9. Push displacer tool down into fryer collector to force shortening in collector up and out of drain valve (Figure 8).
10. Move shortening filter to safe area and clean fryer. Make sure fryer is completely dry before placing shortening back into it.
11. Close drain valve on fryer. Using hose and wand, pump shortening from filter machine back into fryer.
12. Turn filter machine off. Add shortening to fryer if needed to obtain proper oil level.
13. Disconnect hose and wand from pump output connector and place in an upright position to drain. This will prevent clogging caused by solidified shortening in hose and wand (Figure 9).
14. Disconnect filter tube from pump intake connector.
15. Make sure quick disconnect covers are pushed all the way down. Turn filter machine on for 3-5 seconds to force residual shortening from pump.

WARNING: Failure to clear residual shortening from pump will result in clogged internal lines, requiring partial disassembly of unit.



Figure 9

DAILY CLEANING

WARNING: Never attempt to circulate water through pump. Internal rusting in pump will occur.

CAUTION: Prior to using appliance for the first time, perform the daily cleaning procedure listed below.

NOTE: Shortening Filter must be cleaned DAILY. *Failure to do so will void warranty.*

1. Disconnect filter hose wand, and drain (see figure 9). Make sure quick disconnect covers are pushed all the way down. Disconnect filter tube and turn pump on for 3-5 seconds to force shortening from pump. Failure to do this will cause pump or hose to clog with shortening.
2. Unplug shortening filter.
3. Remove filter tube and clamp assembly. Unscrew wing nuts on filter clamp assembly to remove filter paper from filter plate. Discard used paper; wash filter plate and thoroughly rinse with hot water; dry well.
4. Remove and wash tank. Rinse and dry thoroughly. Replace tank onto filter.
5. Wash clamp assembly, rinse with hot water, and dry well.
6. Replace filter paper on tube and clamp assembly and install in tank.

WARNING: *To prevent the pump from clogging, it is important that both hoses be disconnected from the pump as soon as the filtering process is completed. Next, turn the pump on for 3-5 seconds, then turn it off. This clears any remaining shortening from the pump. Drain shortening from the hose and wand as shown in Figure 9. The hose and wand and filter clamp assembly should be washed in hot water as part of the daily cleaning procedure. Failure to follow this procedure could result in clogged internal lines, requiring partial disassembly of unit.*

Diagnosis of complaints relative to the performance of the equipment reveals the following to be the sources (arranged from most to least frequent):

- Faulty use and care practices
- Electrical supply problems
- Equipment faults

Refer to Troubleshooting Chart on next page for **FAULT** isolation and remedies. If, after checking for faulty **USE and CARE** practices and electrical supply problems, the fault still exists, call a qualified service technician.

Contact the factory at 1-800-234-5286 to identify a convenient, local servicer. In many cases, these servicers will carry parts and it will be possible to put equipment back in service with a minimum delay.

Write down complete Model and Serial Number from Identification Tag and have available when describing problem or parts needed.



Check **FAULTS** in order before calling servicer.

TROUBLE	FAULT CODE
Unit not pumping shortening	1, 2, 3,4,5,7,8, 9,10,11,13,14
Erratic flow of shortening from hose and wand	3,4,5,9,11,13,14
Shortening leaking from bottom of unit	9,14
Shortening leaking from intake or output connector	5, 6, 11, 12
Motor shuts off automatically	9, 10

FAULT	CORRECTION
1. Open power line (check circuit breaker)	Adjust, Call Servicer
2. Unit unplugged.....	Adjust
3. Filter paper and plate not properly seated in filter tube and clamp assembly	Adjust
4. Filter tube and clamp, pump lines, and/or hose and wand clogged	Clean
5. Filter tube not properly seated in pump intake connector	Adjust
6. Hose and wand not properly seated in pump output connector.....	Adjust
7. Defective power switch	Call Servicer
8. Defective power cord	Call Servicer
9. Defective pump	Call Servicer
10. Defective motor	Call Servicer
11. Defective or missing filter tube O-ring.....	Replace
12. Defective or missing hose and wand O-ring	Replace
13. Defective filter tube and clamp assembly	Replace
14. Defective pump line(s)	Call Servicer

If cabinet is in warranty, call Winston Industries at 1-800-234-5286. Identify the following:

1. **Model** _____ **Serial #** _____
(located on name plate)
2. **Your name** _____
3. **Company name** _____
4. **Company address** _____
5. **Company phone** _____
6. **Type of problem** _____

If cabinet is out of warranty, call the servicer of your choice, or you can call Winston Industries for an authorized servicer nearest you.

Warranty and Terms and Conditions of Sale

Limited 1 year Warranty (excluding gaskets, lamps, hoses, power cords, glass panels, fryer baskets, batteries, and evaporators). Warranty disclaimer for failure to clean. WINSTON EXPRESSLY DISCLAIMS ALL OTHER WARRANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE AND ANY IMPLIED WARRANTY OF MERCHANTABILITY.

For complete details on warranty and terms & conditions of sale, go to:

<https://foodservice.winstonind.com/warranty-information/>

Both the Warranty and Terms and Conditions of Sale are integral to this document.

Need Parts?

For more information regarding genuine Winston replacement parts and accessories visit our website.

OEM parts are designed specifically for our products, and can help you save on costly repairs. Protect your warranty coverage with genuine Winston parts. <https://foodservice.winstonind.com/parts-supplies>





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