

Warranty Details

Premo Filtrations Systems have a 2 year guarantee and provide a service by our **0800 4PREMO** for problems that can be solved by phone. The machine is built for durability and with the machines we have already been trialing now for 8 years we have proven very little need for servicing. If for some reason there is a problem we have a replacement machine policy while your machine is being repaired. We will immediately send you a replacement machine and we are prepared to pay the costs for this. You can then send us your machine for us to repair, if it is a manufacture or design fault we will cover all costs. If it is damage created by yourself we will charge you for the transport and service costs at a reasonable rate.

Warranty does transfer to new owner if on sold - Premo must be informed of this transfer.

- The warranty only applies to filters properly installed and in accordance with instructions provided.

- The product must not be tampered with or modified in anyway

- The product must be connected to an appropriate power supply in accordance with ratings fitted with machine

- Proof of purchase is required.

- RETAIN AND FILE WITH YOUR RECEIPT
- Do not send this warranty, but simply fill out the details below and attach your purchase receipt.

Purchase form: _____

Retailers Name: _____

Address: _____

Date of purchase: _____

0800 4PREMO
(0800477366)

www.premo.co.nz

New Zealand Owned Company

Premo Filtration Systems Ltd

P.O.Box 892

Whakatane 3158

New Zealand



Operation Manual

Filtering your frying medium (FM) at the end of the day, everyday is essential for the following reasons:

- (1) The crispy particles and the small fine debris hold around them a bubble of the water and juices from the products you are cooking. If you let the (FM) cool those bubbles disperse the water and juice content back through your (FM) and marinate it overnight therefore degrading it at a faster rate.
- (2) All the debris in your (FM) including the very fine particles become carcinogenic after time. With constant cooking the carcinogens are then also being marinated through your (FM).
- (3) Like cleaning any baked on materials if you clean while it is all hot the stuck particles are very easy to remove, left overnight it becomes a more difficult process to remove.
- (4) The time to clean and filter each vat will be between 5-7 minutes.



Safety Precautions

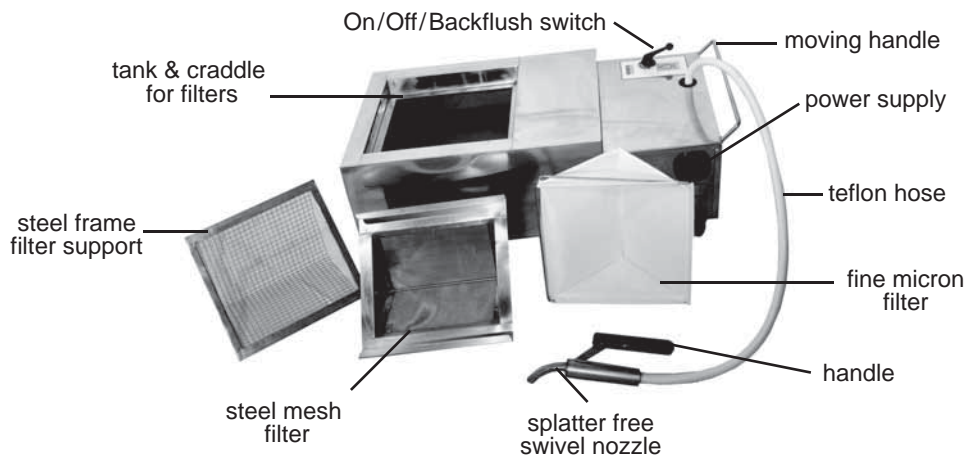
Extreme precaution should be exercised when using any type of commercial appliance. Especially when hot frying medium is involved.

Note the following:

1. Read all instructions before using filter.
2. Only connect the filter to single phase
3. Do not leave premises while the appliance is in operation: ensure that the switch is in OFF position.
4. Always use protective full length gloves and Industry Recommended when using this appliance
5. Always hold nozzle of appliance when in use
6. Do not pull the cord to unplug the appliance.

Warnings

1. Use appliance for intended purpose
2. Service of the machine is to be carried out by pre-approved servicemen.
refer to: www.premo.co.nz for this.
3. Treat burned skin immediately with cold water and Seek medical advice from your doctor if you receive burns while dealing with hot frying mediums.
4. Hot frying meium is extremely dangerous material and should always be contained in vessels design for its purpose. That is the vat itself or the Premo Filtration Machine.
5. Always hold nozzle of appliance when in use and ensure that hot FM is directed back into the Vat and watch for splashback.
6. Do not pull the cord to unplug the appliance.
7. Always Back flush the appliance after use.



Premo Filtration System Operating Instructions

- Step 1:** Turn off the vat preferably at the wall. Put on safety gloves that are designed to protect you from the hot oil.
- Step 2:** Position filter machine under the vat drainage tap in such a way that the oil hits the side of the crispy catcher. Then open the vat valve. If the oil is flowing too fast and splashing shut the valve slightly.
- Step 3:** Check that the hot (FM) is flowing freely into the filter machine. If not maybe large debris needs to be pushed through with a wire that has a handle on it.
- Step 4:** Using the protective gloves, lift vat trays to clear the bottom of the vat for cleaning. If a build up of large debris has occurred remove this before filtering or you will slow your filtering process.
- Step 5:** Hold the filter nozzle over the vat and turn the machine to filtration.
- Step 6:** With the filter nozzle and hot (FM) wash all the debris out of the vat. Clean the elements, trays and sides of vat with the hot (FM). Use a scotch pad to remove stuck on debris. Avoid using chemical cleaners as these break down your oils. If a chemical cleaner is used, rinse with a weak vinegar and water mix (1cup of vinegar to a bucket of water). When the vat is clean, shut off the machine. Replace the nozzle safely.
- Step 7:** Shut the drainage tap to the vat, and then replace the trays. Turn the filter machine on again to filtration and refill the vat with filtered (FM). Hold the handle at all times.
- Step 8:** Turn Machine to Back-flush for 20 seconds on completion of filling the vat. This ensures the pump and hose has no (FM) inside that can go hard overnight and stop the machine from working the next day. (If someone has forgotten to back-flush there is no problem. Fill the filter machine with hot (FM) and have a cup of coffee, back-flush the machine and by then the plug of solid (FM) will have melted and the pump will be back inaction.)
- Step 9:** When the machine has cooled, empty the crispy filter, then remove the cloth filter and replace with a clean filter.
- Step 10:** Clean the cloth filter with hot water and Nappy-San, rinse with a diluted vinegar and water solution and dry. To completely remove all (FM) residue from the filters we recommend twice a month boiling the filters in a pot of Nappy-San and hot water. If you are using 100% Tallow (Chef Royal) you can use Soda Washing Crystals to wash your filters this has no residual that can taint your oils.

To order filters
0800 4PREMO
(0800477366)

