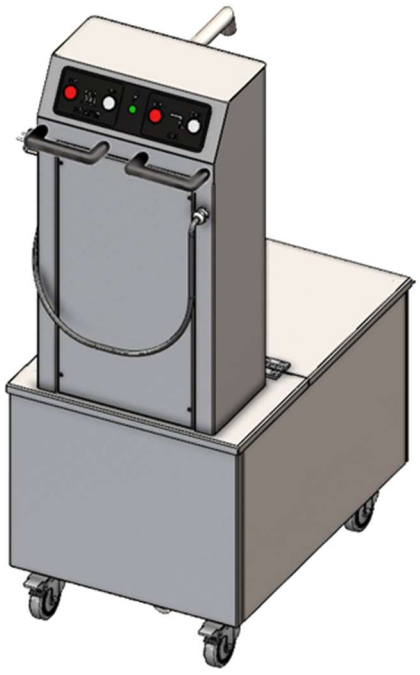
INSTALLATION AND OPERATION MANUAL

OIL FILTER TROLLEY

MOD. UBACF014R

INTENDED TO BE USED WITH RECTANGULAR BRATT PANS, ELECTRIC TYPE
MODD. UDFIE27_V2 / UDFIE27-D_V2 / UDFIE27A_V2 / UDFIE27A-D_V2
MODD. UDFIE40_V2 / UDFIE40-D_V2 / UDFIE40A_V2 / UDFIE40A-D_V2



WARNING:

Improper installation, operation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

Read the installation, operating and maintenance instructions thoroughly before installing, operating or servicing this equipment.

IN CASE OF TECHNICAL ASSISTANCE, INDICATE:

MODEL : _____

NR. SERIAL : _____

The model and serial number are indicated on the rating plate

Firex srl, Z.I.Gresal, 28
32036 Sedico
BELLUNO ITALIA
TELEPHONE: (0039) 852700 ; FAX: (0039) 852858

The manual is available upon request to:

service@firex.it

specifying model and serial number

(The model and serial number data are indicated on the rating plate).

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1 INTRODUCTION

1.1 SYMBOLS AND PICTORIALS



ATTENTION!
This indicates a dangerous operation or situation.



ATTENTION!
This indicates a regulation or an obligation.



ATTENTION!
This indicates the prohibition to carry out an operation.



NOTE!
This indicates a recommendation or information deemed to be particularly important.

1.2 GENERAL REMINDERS



The business units manager, where the unit will be installed, have an obligation, in accordance with the regulations, read carefully the contents of this manual and teach the operators and maintainers involved for parts that they compete.



This manual contains all the necessary information for correct and safe use of our appliances.
Ensure this manual is conserved correctly so that it is always available to all users of the machine!



All installation work must only be carried out by a company belonging to the relevant industry register.



The manufacturer does not assume any responsibility or warranty commitment for accidents and damage due to non-compliance with the requirements or installation or maintenance not in accordance with safety standards.
Also applies in case of improper use of the appliance by the operator.



Any damage caused by water/steam infiltration or insects, due to the machine panels not being closed (after installation or maintenance) shall void any warranty claims.

Do not attempt to operate this unit in the event of a power failure.

Intended for commercial use only. Not for household use

1.3 IMPORTANT NOTES FOR INSTALLATION

The following points are to insure the safe installation and operation of this equipment:



Before connecting any parts of the appliance to supplies, make sure that the latter is equivalent the requirements stated in the rating plate, if the appliance has been designed for these supplies.



Observe all clearance requirements.



Disconnect the electrical power supply to the appliance before cleaning or servicing unit.



All service must be performed by a qualified Technician.



Keep the appliance area free and clear of combustible materials.



Always wear the personal protective equipment required by the regulations.



Follow the fire prevention regulations very carefully.



In the water supply systems the absence of "water hammer" must be guaranteed.

Damage to the operation of the machine.

2 SAFETY

2.1 OVERVIEW

- Read the warnings contained in this manual carefully as they provide important information regarding safe installation, maintenance and use.
- These appliances should only be used by personnel trained to use them.
- The appliance must be operated under close supervision.
- The appliance must only be used for the purpose for which it was explicitly designed, any other use is improper and as a result considered dangerous.
- This appliance is intended for professional use and therefore must be used by appropriately trained personnel
- Take particular care during operation as the outside of the appliance can also become very hot!
- It is essential to contact a specialist support centre for any repairs or maintenance.
- All the important information about the appliance for technical support can be found on the rating plate .
- When requesting technical support, you should describe the problem in detail in order to allow the technician to immediately understand the cause and type of fault.
- Certain operational faults may be due to operator error, therefore it is important for staff to receive comprehensive training.



Attention: This machine was designed to operate in conjunction with rectangular bratt pans, electric type
MODD. UDFIE27_V2 / UDFIE27-D_V2 / UDFIE27A_V2 / UDFIE27A-D_V2
MODD. UDFIE40_V2 / UDFIE40-D_V2 / UDFIE40A_V2 / UDFIE40A-D_V2

2.2 WARNINGS

	**All installation and maintenance work must only be carried out by a company belonging to the relevant industry register.**
	**Fire protection regulations must be strictly adhered to.**
	**The machine should be serviced at least once a year to ensure it is in prime condition**. Therefore, it is recommended to sign a maintenance contract with a reliable technical support centre.
	The appliance may only be used in industrial kitchens. **Any other use is considered different from the intended use and, therefore, dangerous.** **Intended for commercial use only. Not for household use.**
	The appliances should only be used by personnel trained to use them. The appliance must be operated under close supervision.
	**Keep the appliance area free and clear of combustible materials.**
	**Do not attempt to operate this unit in the event of a power failure.**
	**Do not use for cleaning/filtering liquids other than frying oil/fat.**
	**Any damage caused by water/steam infiltration or insects, due to the machine panels not being closed (after installation or maintenance) shall void any warranty claims.**
	**The manufacturer assumes no responsibility for injuries or damage due to non-compliance with safety regulations or improper use of the appliance by the operator.**
	The rectangular bratt pans, MODD. UDFIE..._V2 , **must be disconnected from the mains** before connecting the accessories (UBACF014R oil filter trolley).

	**The appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities, or lack of experience or knowledge, unless they are supervised, by someone responsible for their safety, or given instructions regarding the use of the appliance.** **Children should be supervised at all times so that they do not play with the appliance.**
	**Wear rubber gloves, goggles or a face shield and protective clothing when using the appliance.**

	The machine controls can only be hand operated. Damage caused by the use of pointed, sharp and similar objects shall void any warranty claims.
	**It is essential to wash the inside of the pan thoroughly before setting up the appliance for first use. (see cleaning instructions).**
	**The tank must be filled respecting the maximum value indicated in the technical data table (Useful volume).**
	**When rotating the braising pan, check that there is no interference between the pan and the trolley.** **Danger of crushing!** **Danger of burns!**
	**When emptying the pan, the operator must position himself on the right side of the machine (control side), paying attention to the hot contents coming out of the pan and any splashes.** **He must also ensure that the personnel present in the room maintain a safety distance of at least 2 m from the perimeter of the machine both during the emptying and return phases of the pan.**
	**Do not use continuously (pauses between the various cycles).** Risk of overheating! **Fire hazard!**
	**Do not operate the pump empty.**
	Do not turn on the heating with an empty tank. **There must be at least 5 litres of oil/fat!**
	**Use the appliance only on horizontal surfaces.**
	**The surfaces of the device during/after operation may become hot, be especially careful.**
	**Be careful when moving on uneven surfaces or when crossing door thresholds.** **Risk of injury!**
	**The appliance must be disconnected from the electrical supply during cleaning, maintenance and replacement of internal components.**
	**Before cleaning, wait until the appliance has cooled down!!**
	**When cleaning the appliance, never use jets of water or a steam cleaner to avoid infiltration and damage to components.**

	**Most cleaning products are harmful to the skin, eyes, mucous membranes, and clothes. Precautions must be taken. Wear rubber gloves, safety glasses/goggles or a face shield, and protective clothing. Read the warnings carefully and follow the directions on the label of the detergent.**
	**The floor may be slippery in the area around the appliance.**
	**The power cord must NOT come into contact with oil or hot surfaces/objects!**
	**DO NOT bend or crush the power cord!**
	**If the power cord is damaged, it must be replaced by the manufacturer or by a servicing company or a similarly qualified person in order to avoid hazards.**
	**Switch off the appliance in the event of a fault or malfunction.** **Disconnect the appliance from the mains and contact a service centre.**
	**In the event of a fire, close the lid and immediately cut off all supplies (electricity).**
	**NEVER USE WATER to extinguish a fire.**
	**Do not store or use flammable gases or liquids near the machine.**

3 DESCRIPTION OF THE MACHINE

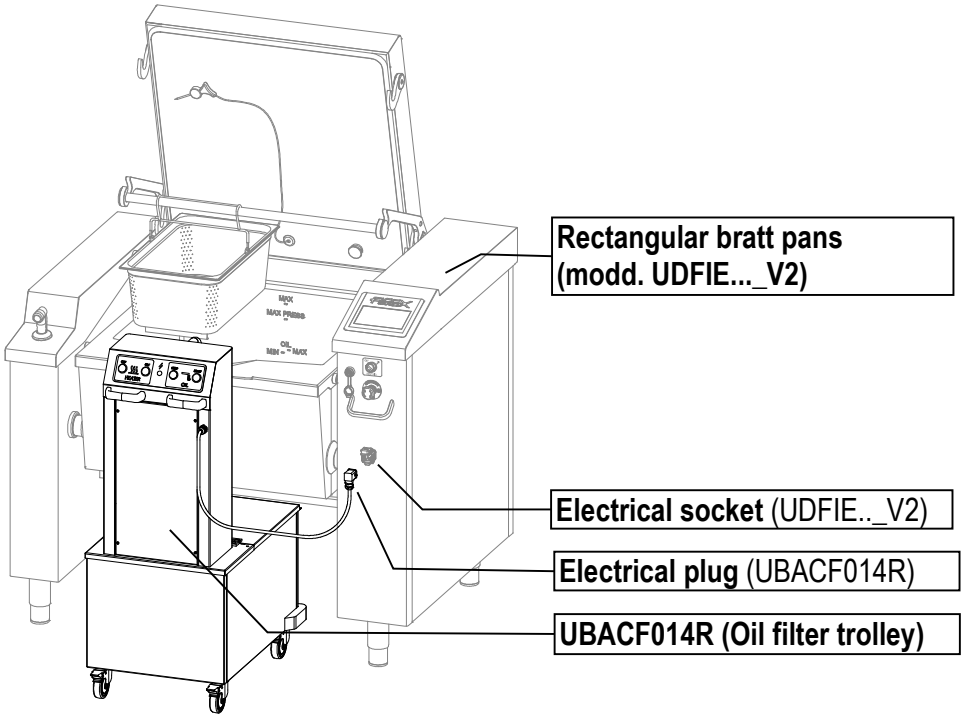
3.1 DESCRIPTION

Trolley for filtering and storing oil/fat, as an accessory for tilting bratt pans with frying function.

Oil collection tank with removable filter.
Oil transfer pump (operation 180°C).
Heating for melting fat (55°C).
4 swivel wheels, 2 of which with brakes.
Gross capacity 19 gallons (72 liters), net capacity 14 gallons (51 liters)

The appliance can only be used in industrial kitchens.
Any other use is considered different from the intended use and, therefore, dangerous.

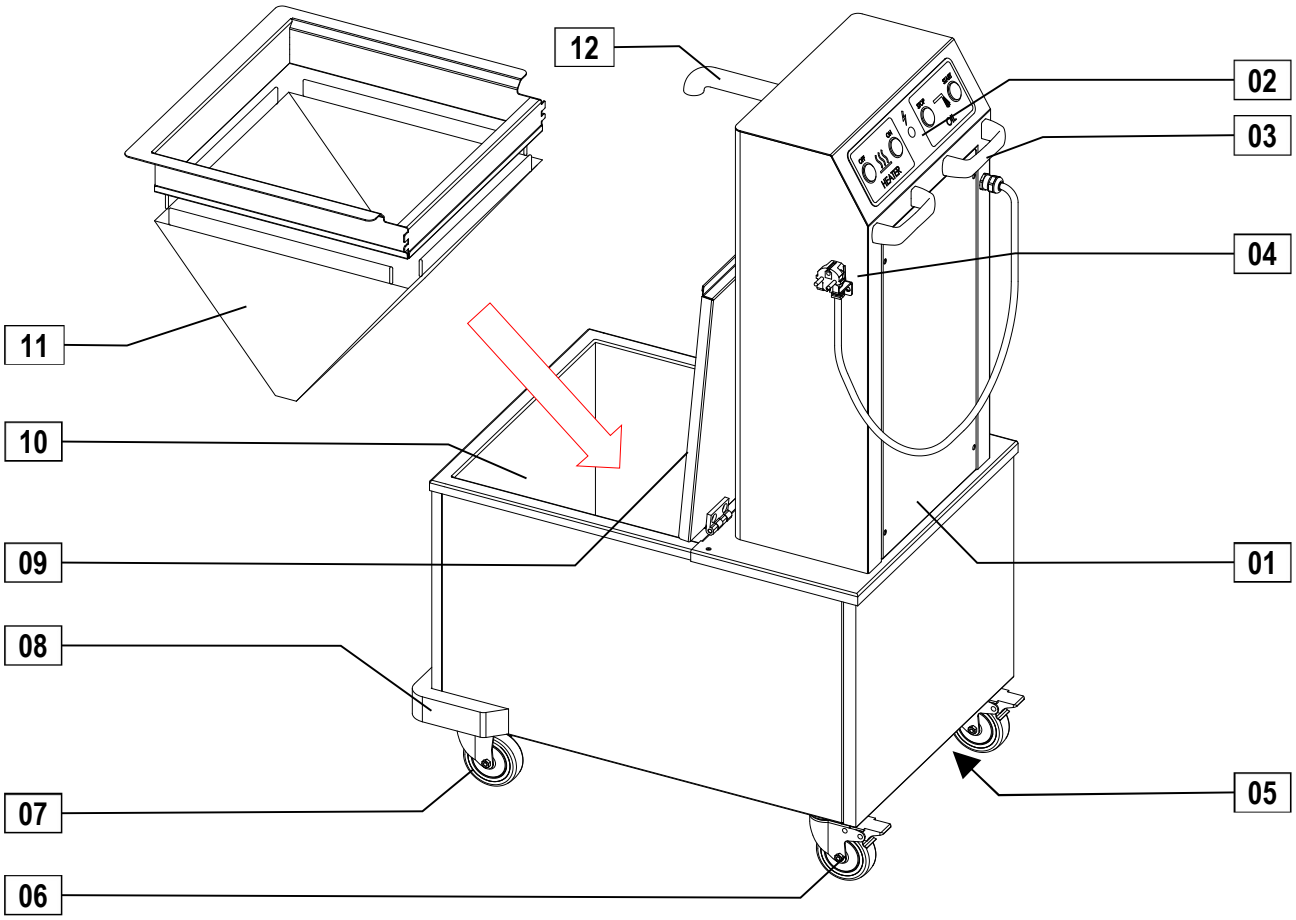
This machine was designed to operate in conjunction with rectangular bratt pans (modd. UDFIE..._V2) !.



3.2 MATERIALS

Made entirely of AISI 304 stainless steel.
Mesh filter in AISI 304 (washable).
Pivoting wheels, 2 with brakes

3.3 OPERATING PARTS



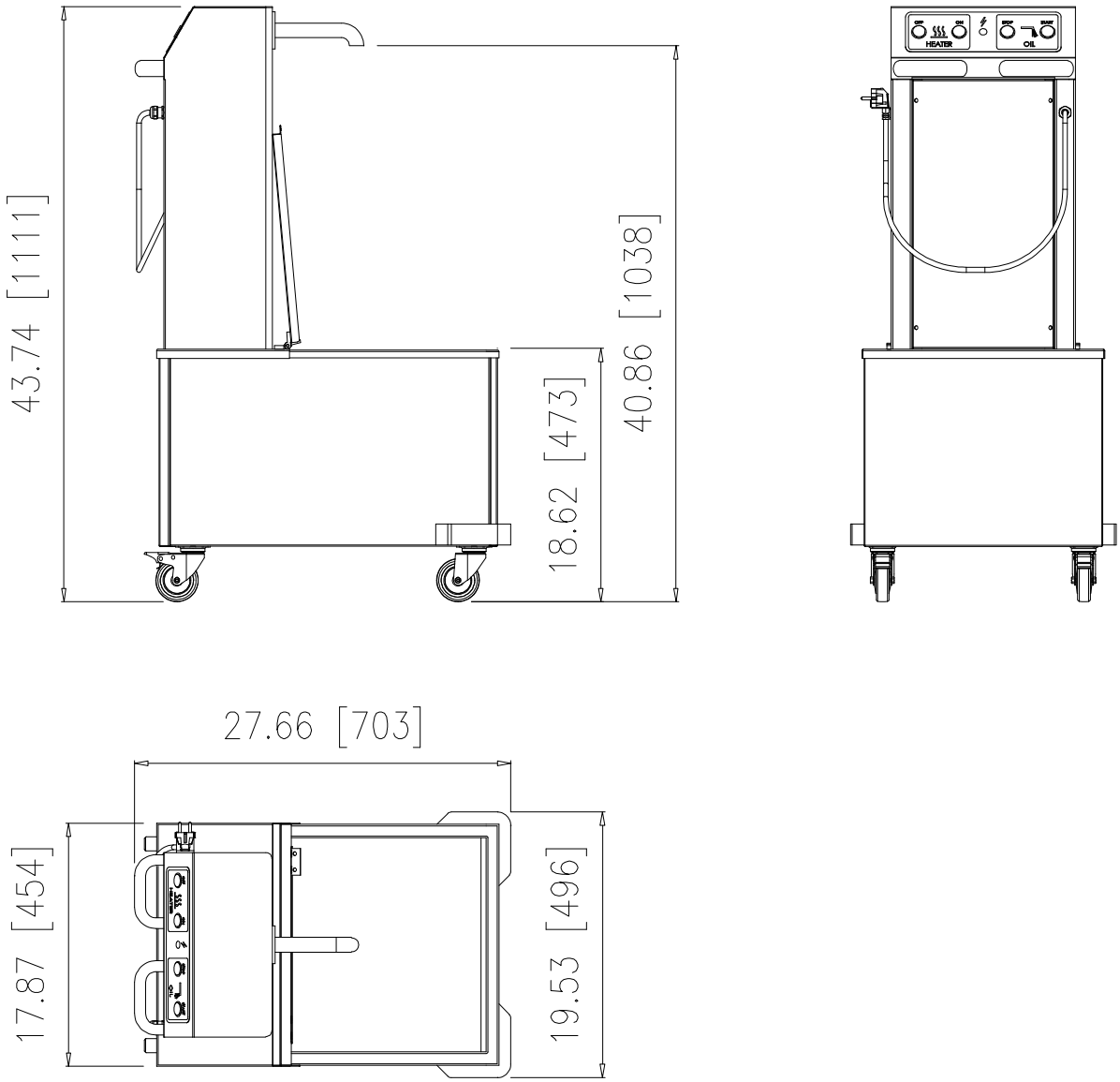
01	Technical plate
02	Control panel
03	Transport handles
04	Electric plug with cable
05	Tank drain plug
06	Swivel wheels with brake
07	Swivel wheels
08	Bumpers
09	Lid
10	Oil collection tray
11	Removable mesh filter
12	Oil refill pipe

3.4 TECHNICAL DATA UBACF014R

		UBACF014R
TECHNICAL DATA (DIMEMSIONS)		
Equipment dim.A	Inches	19,53
Equipment dim.B	Inches	27,66
Equipment dim.H1	Inches	43,74
Oil pipe height	Inches	40,86
TECHNICAL DATA (FUNCTIONALITY)		
Pan dimension A	Inches	15,75
Pan dimension B	Inches	21,65
Pan dimension H	Inches	12,80
Total volume	Gallons	19,00
Useful volume	Gallons	14,00
Temperature	°F	131
TECHNICAL DATA (INSTALLATION)		
Electric power	W	930
Pump electrical power	W	180
Heating electrical power	W	750
Voltage (standard)**	V	1N/PE AC 230V 60Hz
IPX	IPX	5
Sound level	dbA	< 70
TECHNICAL DATA (STORAGE/MOVEMENT)		
Packaging dim.A	Inches	36,22
Packaging dim.B	Inches	33,86
Packaging dim.H	Inches	50,00
Volume	ft³	39
Net weight	lbs	101
Gross weight	lbs	146

****Verify on rating plate .**

3.5 EQUIPMENT VIEW



4 TRANSPORT, STORAGE, UNPACKING

4.1 TRANSPORT



The movement of the machine must be performed by a qualified operator for use of lifting and transport equipment in accordance with the laws of the country of the user of the machine.

The machine can be transported with a normal means (forklift or transpallet)capable of supporting its weight and size (see.tab. "**TECHNICAL DATA**").



Always check the correct balance of the weight of the machine to prevent unexpected movement or dropping to the floor of the car with damage to people or things around you.

4.2 STORAGE



Store the appliance in a closed environment protected against atmospheric agents.
Keep the appliance away from humidity and temperature ranges



Protect the appliance from shocks and stresses



Ensure that the appliance is in contact with corrosive substances

4.3 RECEIPT AND UNPACKING



Upon receipt of the machine check that the packaging is undamaged. If it does not withdraw the conditional commodity producing photographic evidence of any apparent damage.



After removing the packaging, check that the appliance is undamaged.In case of visible damage, do not connect the appliance but contact the sales outlet immediately.



Check for the presence of individual components with packing lists.



Remove from the panels of the machine the protective film PVC .



Before disposing of the packaging materials **make sure that they do not contain machine elements** (accessory; tools; documentation, etc)



Dispose of the packaging components in accordance with the regulations in force on waste disposal.

5 INSTALLATION

5.1 INSTALLATION CODES AND STANDARDS

Electrical grounding must be provided in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

The electrical diagram is located on the inside of side panel of right hand console.

5.2 REQUIREMENTS FOR THE INSTALLATION SITE

The room in which the appliance is to operate must be well ventilated.
The appliance belongs to the installation class A1 (no direct connection of a chimney of flue exhaust system is required), so it is very important for the environment in which it is installed to be well-aired and provided with all the safety openings prescribed for its power.

VENTILATION

The appliance are only to be installed under a ventilation hood in a room which has provisions for adequate make up air.
Information on the construction and installation of ventilating hoods may be obtained from the standard for “Vapor Removal from Cooking Equipment”, NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA, USA, 02269.



The electrical isolating switch must be located near to the appliance, within easy reach for the user.

5.3 POSITIONING

ATTENTION: This machine was designed to operate in conjunction with rectangular bratt pans (modd. UDFIE..._V2) brand FIREX !.

See figures and details of the chapters "**EMPTYING THE OIL IN THE TROLLEY**" and "**FILLING THE OIL INTO THE TANK".**

5.4 INSTALLATION

	**Only qualified technicians must perform the installation, maintenance and test of the appliance.**
	**Before connecting any parts of the appliance to supplies, make sure that the latter is equivalent the requirements stated in the technical data plate, if the appliance has been designed for these supplies.**

	**The appliance is equipped with casters . Leveling must be ensured by the floor. If the floor is not level, it must be made such with thicknesses in correspondence of the wheels. The surface and the inclination of the shims must be such as not to affect the stability of the machine.**

5.5 ELECTRICAL CONNECTION

THE ELECTRIC PLUG OF THE UBACF014R TROLLEY MUST BE CONNECTED TO THE ELECTRIC SOCKET ON THE CONTROL COLUMN OF THE WITH RECTANGULAR BRATT PANS

MODEL "UDFIE.._V2"

DO NOT CONNECT THE UBACF014R TROLLEY PLUG TO ANY OTHER OUTLET !

THE RECTANGULAR BRATT PANS, MOD. UDFIE.._V2, **MUST BE DISCONNECTED FROM THE MAINS** BEFORE CONNECTING THE ACCESSORIES (UBACF014R OIL FILTER TROLLEY).

Label on the UBACF014R trolley

INTENDED TO BE USED WITH RECTANGULAR BRATT PANS ELECTRIC MODEL "UDFIE…_V2" LINE FIREX

DESTINE POUR ETRE UTILISE AVEC LE MODELE SAUTEUSES ELECTRIQUES RECTANGULAIRES MOD "UDFI…_V2" LINE FIREX

Label on the rectangular bratt pans, mod. UDFIE.._V2

230V - 10A

THIS PLUG MUST BE CONNECTED ONLY TO THE OIL FILTER TROLLEY MODEL "UBACF014R" LINE FIREX

CETTE PRISE DOIT ETRE CONNECTEE SEULEMENT AU CHARIOT FILTRE À HUILE MOD."UBACF014R"LINE FIREX

6 COMMISSIONING AND TESTING

Once all the connections have been made, the appliance and the overall installation must be checked following the directions given in this manual.

CHECK IN PARTICULAR:

That the protective film has been removed from the external surfaces;
That the panels of the machine are closed correctly;
That connections have been made in accordance with the requirements and directions indicated in this manual;
That all safety requirements in current standards, statutory regulations and directives have been met;
That the power cable is not subjected to traction and is not in contact with hot surfaces;
That the water, gas and steam connections are tight and not subjected to traction.

Now proceed to light the appliance as directed in the instructions for use.

While the appliance is in use, voltage should not differ from the nominal voltage more than +/- 10%.

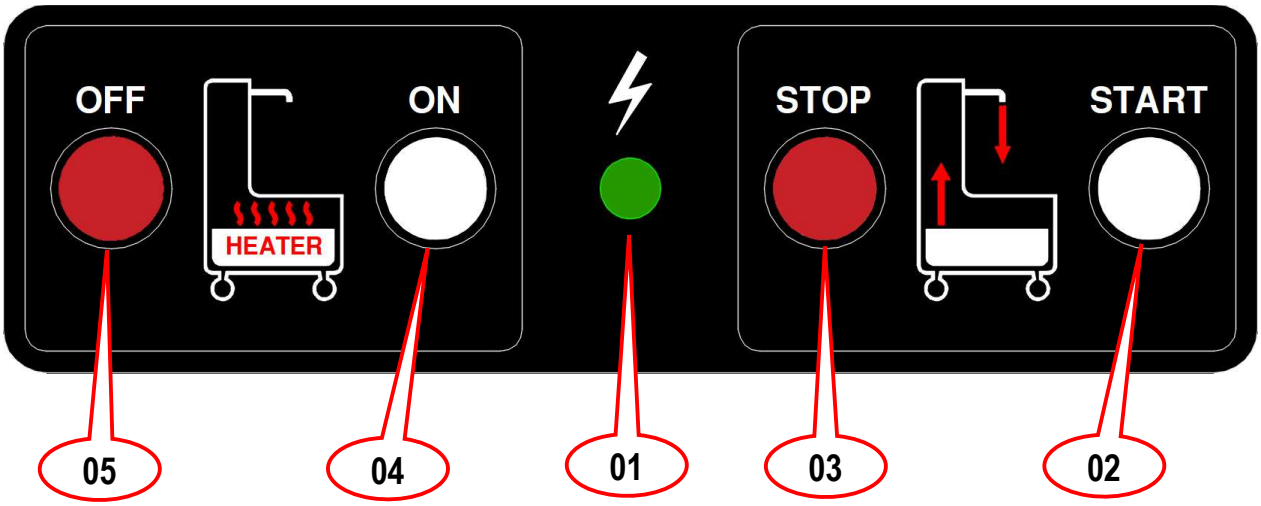


The test report must be completed in full and submitted to the customer who should then sign in acceptance. With effect from this moment, the appliance is covered by the manufacturer's warranty

7 USING THE MACHINE

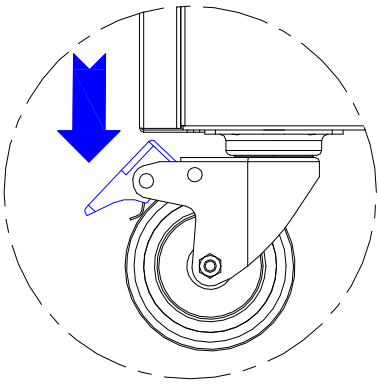
7.1 CONTROL PANEL

01	Voltage presence indicator light	**04**	ON button (heating)
02	ON button (pump)	**05**	OFF button (heating)
03	OFF button (pump)		



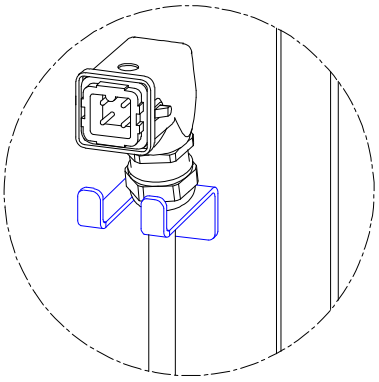
7.2 HANDLING THE TROLLEY

When the trolley is not in use, always lock the wheels!!



Before moving the trolley, make sure that:

1. The electrical plug is in its place (left side).



2. The wheels have the brake released.

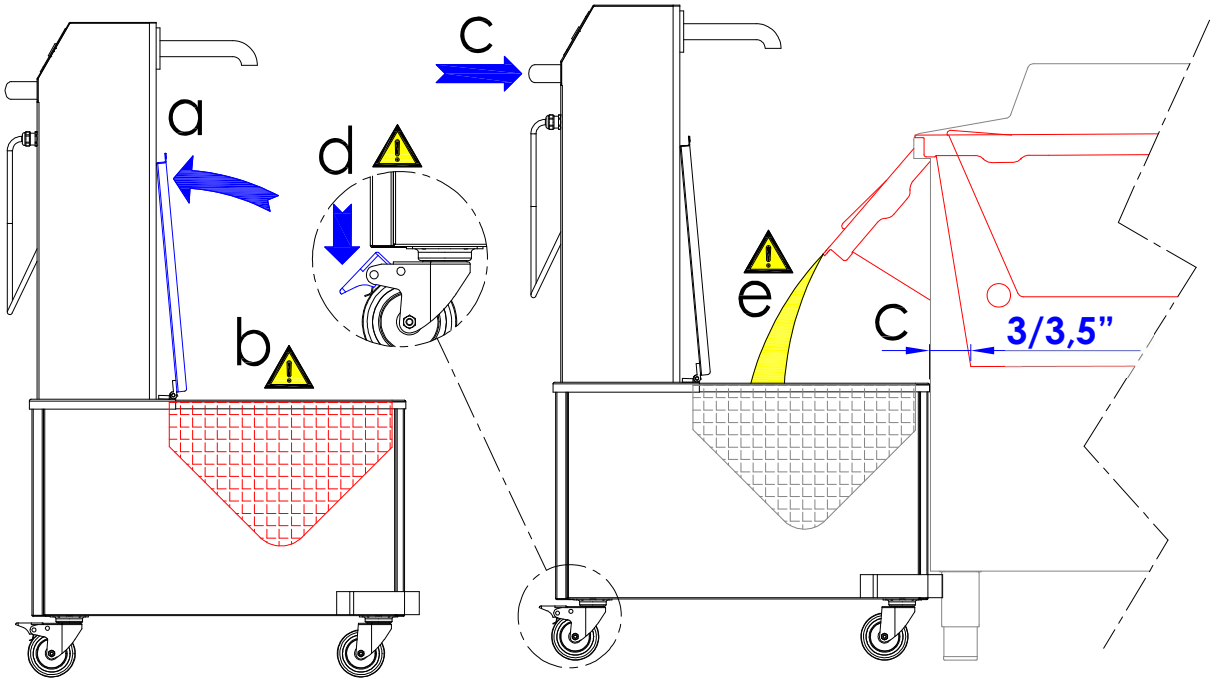
3. The cover is closed

Be careful when moving on uneven surfaces or when crossing door thresholds. Risk of injury!

Move the trolley using the appropriate handles!

7.3 EMPTYING THE OIL IN THE TROLLEY

a. Open the trolley lid completely.
b. Check that the filter is present.
c. Move the trolley closer to the braising pan tank (about 3/3,5” cm)
d. Lock the wheels with the brake
e. Gently tip the cooking tank so that the oil flow completely enters the trolley filter.



WARNING!

When rotating the braising pan tank, check that there is no interference between the tank and the trolley.

Crushing hazard!

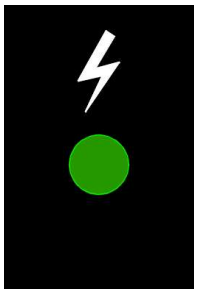
Burn hazard!

7.4 FILLING THE OIL INTO THE TANK

a. Insert the plug into the socket.

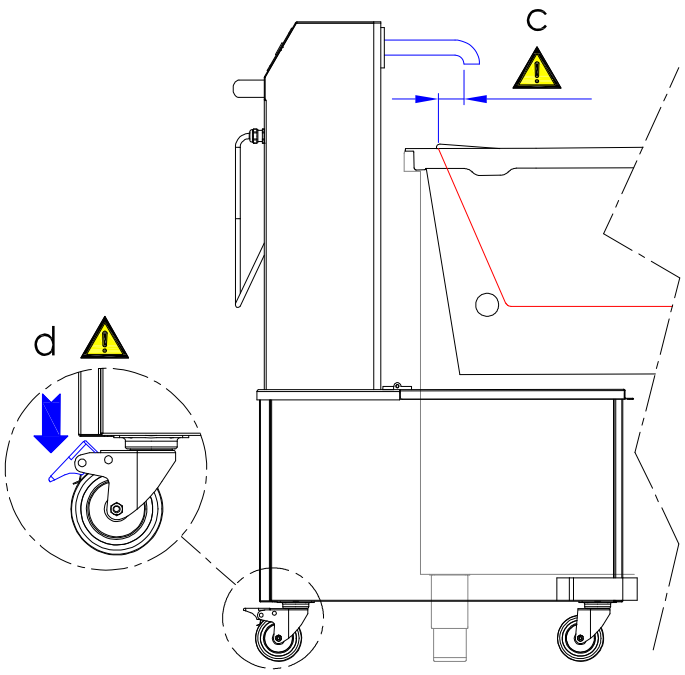
Warning: the power supply voltage must correspond to that indicated on the technical plate!

b. The green indicator light turns on to indicate the presence of voltage.



c. Move the trolley closer to the tank, checking that the spout is inside the braising pan tank.

d. Lock the wheels with the brake.



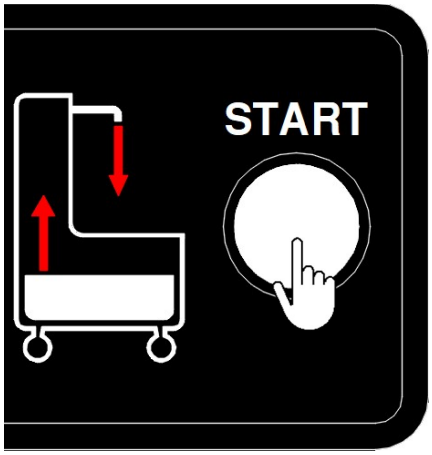
WARNING!

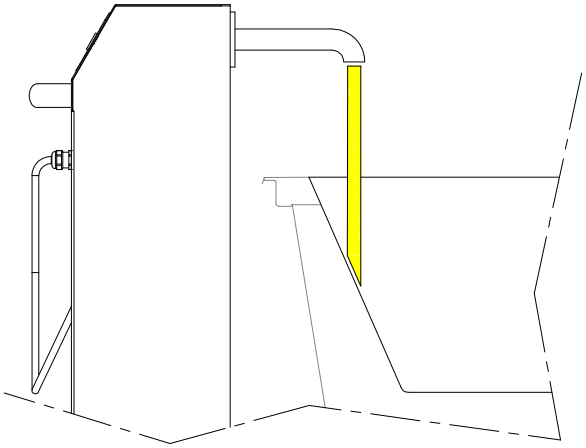
Once the trolley is positioned, DO NOT move the braising pan tank!

Danger of crushing!

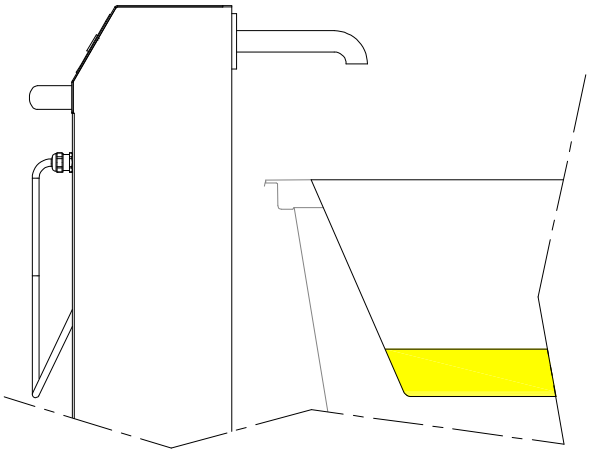
e. Press the START button.

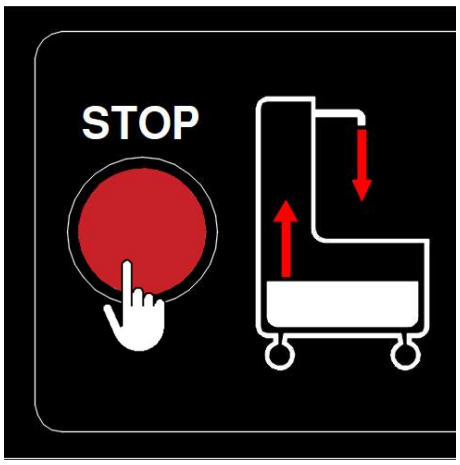
f. The button lights up and the oil will be poured into the cooking tank.





g. Once the oil has been poured, press the STOP button.





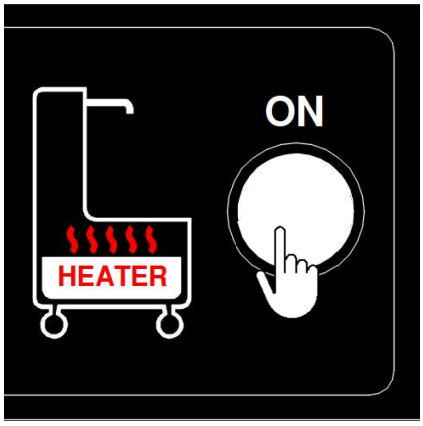
	ATTENTION! Before removing the plug, turn off both the pump and the heating using the STOP and OFF buttons! The START and ON buttons must be turned off!!
	ATTENTION! Do not operate the pump empty.

7.5 HEATING FUNCTION

If fat is stored in the trolley, to make it liquid, there is the possibility of heating it (at about 122/131 °F).

a. Press the ON button.

b. The button lights up and the oil/fat will be heated to a temperature of about 131°F.



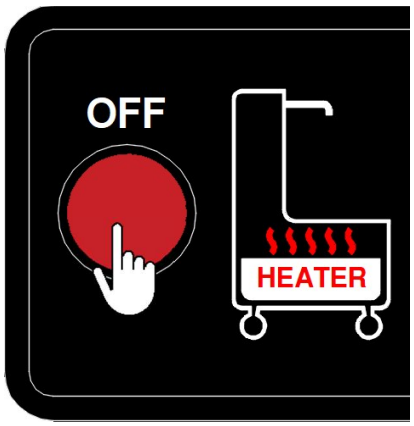
ATTENTION:

The time for melting the fat, depending on the quantity and storage temperature, can reach up to 90/120 minutes!

Remember to turn on the heating in advance to have the fat liquid when you need to put it in the tank.

(E.g. to melt 55 lbs of fat at 68°F it takes 75 minutes.)

Once the fat has melted and the oil has been poured, press the OFF button.



ATTENTION!

Before removing the plug, turn off both the pump and the heating using the STOP and OFF buttons!

The START and ON buttons must be turned off !!

WARNING!

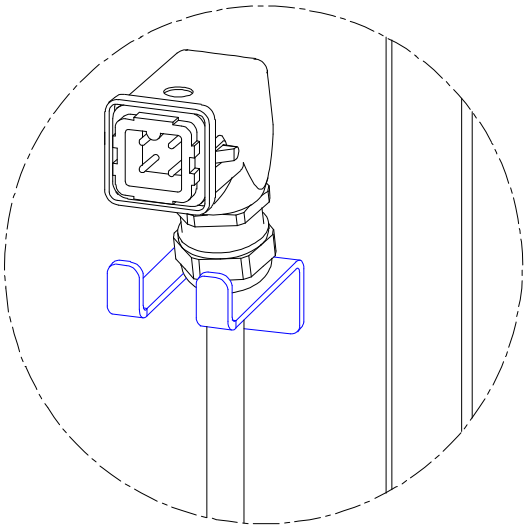
Do not turn on the heater with an empty tank.

There must be at least 1.5 Gallon (6 litres) of oil/fat!

7.6 END OF USE

Before moving the trolley, make sure that:

	The electrical plug is in its place (left side).



	The wheels have the brake released
	The cover is closed

8 CLEANING AND CARE

8.1 GENERAL INFORMATION

	Do not use aggressive substances or abrasive detergents when cleaning stainless steel parts.

	Avoid using iron scourers on steel parts as rust formation may occur. For the same reason avoid contact with ferrous materials.

	No sandpaper or abrasive paper should be used during cleaning. In special cases, pumice stone may be used in powder form.

	In the event of particularly resistant dirt, we recommend the use of abrasive sponges (e.g. Scotch-Brite).

8.2 DAILY CLEANING

	**Always wear protective clothing required by current regulations.**

	**The appliance must be disconnected from the power supply during cleaning.**
	**When cleaning the appliance, never use direct jets of water to avoid causing infiltrations and damage to the components.**
	**The appliance must be cleaned with an empty tank.**
	**The appliance must be cleaned with a cold appliance.**

Clean the outside with a sponge soaked in hot water and a suitable detergent readily available on the market.

Always rinse well and dry with a soft cloth.

8.3 FILTER CLEANING

Periodically clean the filter.

– Remove the filter from the tank.
– Clean the filter manually or in the dishwasher.
– Wait until the filter is completely dry before reassembling it.

8.4 TANK CLEANING

Periodically clean the oil collection tank.

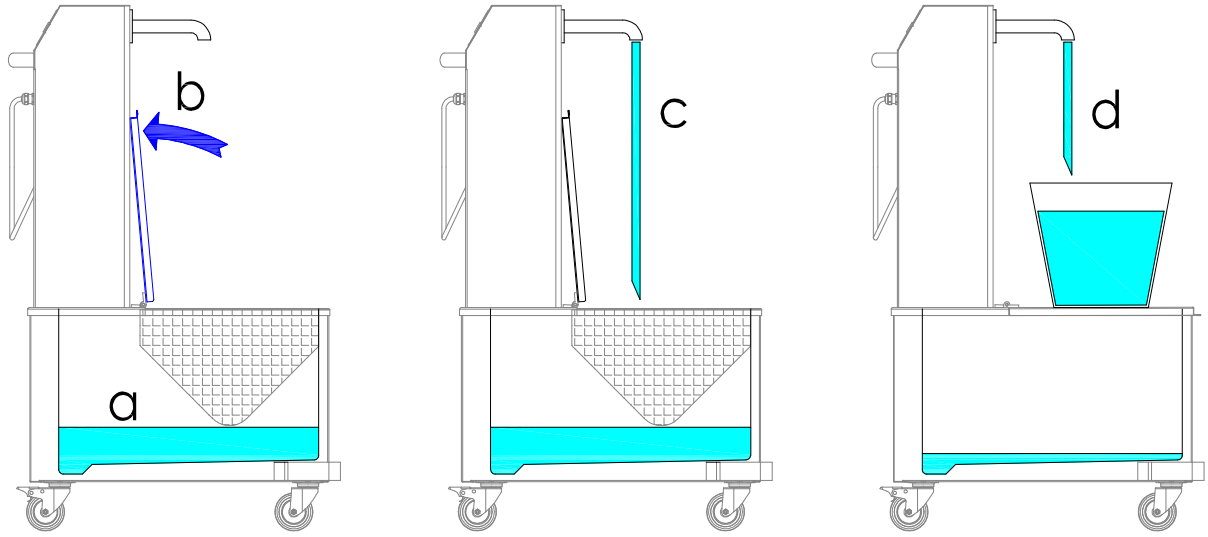
With the tank empty:

– Clean the tank with water and detergent, then rinse thoroughly and dry carefully with a soft cloth.
– Drain the water using the cap on the bottom.
– Always rinse well and dry with a soft cloth.
– Screw the cap on the bottom back on (by hand).

8.5 PUMP SYSTEM CLEANING

Periodically clean the pump system.

a. Fill the tank with about 4” of water and add a non-foaming sanitizer, commonly available on the market (respecting the doses recommended by the manufacturer).
b. Open the lid to allow the water coming out of the spout to return to the cart tank.
c. Turn on the pump for about 3 minutes.
d. Empty the water from the tank, with the pump running, using a collection basin placed under the spout.
e. Rinse thoroughly, repeating the operations described in points a to d for 2/3 times, using only water.
f. Drain the water through the cap on the bottom.
g. Dry with a soft cloth.
h. Screw the cap on the bottom back on (by hand).



8.6 PRECAUTIONS IN CASE OF PROLONGED INACTIVITY

If the appliance is not used for a prolonged period of time (holidays, seasonal work...), clean well, remove any residue and ensure it is dry.

The room must be sufficiently ventilated.



Disconnect electricity supply.

8.7 PRECAUTIONS IN CASE OF MALFUNCTION

- Should malfunctions occur during use, switch off the appliance immediately and disconnect or stop all supplies (electricity,etc).
- Request assistance from technical support or a qualified technician.



The manufacturer assumes no responsibility or warranty commitment for injuries and damage due to non-compliance with the instructions or any installation or maintenance that does not comply with safety standards.

The same applies in case of improper use of the appliance by the operator.

9 MAINTENANCE

9.1 MAINTENANCE OF THE APPLIANCE



All maintenance work must only be performed by a specialist technical service centre!

- In order to keep the appliance working efficiently, it is advisable to perform annual maintenance, which includes checking the status of components subject to wear and tear (pipes, etc.).
- It is advisable to replace any worn components during maintenance, in order to avoid further call outs and unexpected issues and faults with the appliance.
- Therefore, it is recommended to sign a maintenance contract with a reliable technical support centre.

9.2 PERIODIC MAINTENANCE

Periodic inspections will minimise machine downtime and increase operating efficiency.

The following points must be checked:

BY OPERATOR

DAILY/WEEKLY CHECKS

(DEPENDING ON THE FREQUENCY OF USE)

1. Thoroughly clean the machine (filter and external panels).

WEEKLY/MONTHLY CHECKS

(DEPENDING ON THE FREQUENCY OF USE)

2. Thoroughly clean the tank.

3. Thoroughly clean and sanitize the agitation pump system.

HALF-YEARLY CHECKS

4. Check the integrity of:
   - Switches, lights and control panel instruments.
   - Power cord.

If damaged, contact the technical assistance center.

BY SERVICE TECHNICIAN

For each operation:

- Carefully close all the panels. .
- The inside of the appliance should be kept clean.
- Electrical wiring should be kept securely connected and in good condition.

ANNUAL CHECKS / ACTION

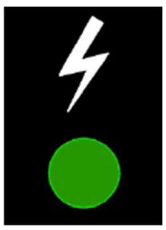
1. Check coupling panels, must be perfectly closed with all the screws.
2. Check the hydraulic sealing system (pump connections).
3. Check that terminals connections of electrical parts are well fastened. Clean electrical parts .
4. Cleaning the pump motor fan with compressed air or a vacuum cleaner.

10 TROUBLESHOOTING

WARNING! :

Problems and failures may occur even when the appliance is used properly. Here is a list of the mist probably situations and controls that the operator should perform to avoid applying to a service centre unnecessarily.

If the problem is not solved after the necessary controls, turn off the appliance immediately, unplug it, cut off any supplies and apply to a service centre.

CONTROL PANEL DOES NOT ACTIVATE **Green light does not turn on** 	
User:	– Check that the electrical plug is inserted into the socket. – Emergency button on the bratt pan: check that it has not been accidentally pressed.
Technical assistance:	– Check the socket protection fuse on the “UDFIE.._V2” bratt pan. – Check the integrity of the electrical cable and plug.

THE PUMP DOES NOT START	
User:	– Request the intervention of the technical assistance service.
Technical assistance:	– Check the “SF1” and “SF2” button contacts. – Check the “QA1” relay – Check the “F1” pump protection fuses. – Check the TA1 transformer (24Vdc output) – Check the pump operation

HEATING DOES NOT TURN ON	
User:	– Request the intervention of the technical assistance service.
Technical assistance:	– Check the “SF3” and “SF4” button contacts. – Check the “QA2” relay. – Check the “FC1” thermostat. – Check the “FC5” thermostat. – Check the operation of the resistance.

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