

Collectramatic Pressure Cooker

Setting up the Filter pan

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Assemble Filter



Wash Hands

- Wash hands with warm water and use anti-bacterial soap.
- Wash for a minimum of 20 seconds.

Assemble the filter only in the morning, not at night. If it is assembled at night, the filter paper can become damp, swell, and not filter properly

- Slide the filter screen into the filter envelope.



Fold and Clamp Envelope

- Close the filter envelope by folding its 2 top corners at 45-degree angles, followed by folding the flap over twice to close the opening.



Attach clamp assembly

- Loosen wing nuts, and slide assembly over plate and paper so filter tube slips into hole in envelope



Install Clamp Assembly

- Hand-tighten wing nuts to hold clamp assembly to paper and plate.



Installing of assembled Filter and Crumb catcher

- Put the assembled filter in the filter pan.

Add Magnesol (Skip this step if your restaurant doesn't use Magnesol)

- Measure 225 g Magnesol® XL using the Magnesol measuring cup provided.



ADD 225 g OF MAGNESOL

Key Point

For ease of operation pre-portion the Magnesol powder. Weigh out 225 g using a calibrated scale.

- Sprinkle the Magnesol® XL powder evenly inside the assembled filter pan.



- Put the crumb catcher on top of the filter pan and position it directly below the drain opening on the lid.



Cover unit and connect filter pipe

- Put the cover over the unit and connect the filter pipe into the tank.



- Put the filter unit out of the way until needed.

Start Up Procedures (Not the full section only references to Magnesol)

Start Up Procedures

For polishing with Magnesol (Skip this step if your restaurant doesn't use Magnesol)

If the oil was not polishing during closing the previous day, the oil should be polished during the morning start-up.

Refer to Filter or Polish Oil - Collectramatic Cooker section of this CSL

Filter or Polish Oil

Filter or Polish Oil

Overview

The Collectramatic cooker must be cleaned and the oil must be filtered or polished at least twice daily – **after lunch rush and at the end of the day (at closing) or at morning start-up for restaurants using Magnesol.**

- Magnesol requires a minimum of 15 minutes polishing per cooker to be effective.
- Oil polishing/ filtering should ALWAYS start with cookers used for Original Recipe® Chicken (OR) products and Chip Fryers.
- Filter or polish the Zinger pots last to prevent flavor transfer.
- Replace the filter paper after a maximum of 4 polish cycles.
- Filter or polish oil only when COOL or FILTER (temperature will be about 121 °C) is displayed. Although the display will read COOL in the standby mode, the oil is hot and could cause burns.
- Oil should be filtered or polished immediately following a cooking cycle when COOL is displayed.
- Filtering or polishing before oil has reached COOL could cause oil to overflow from the cook pot.

Products	Supplies / Tools
Suma All in One D2.3 (Multi-Purpose) Magnesol XL filter aid	Protective equipment n (safety gloves, mask, goggles and heavy duty apron) Assembled filter unit Dry Blue Cloth Displacement tool Double Drain hook Spare lid O-ring and collector O-ring Straight brush Collector hook Conical filter and Filter paper Stockpot Magnesol® XL filter aid Magnesol® XL dosage cup

Standards

Turn the cooker OFF

- Turn the cooker and the circuit-breaker OFF.
- Or unplug the cooker.

Drain Oil



caution

Oil temperature must be below 121° C for polishing/ filtering/cleaning.

- Make sure that the filter unit is assembled correctly and positioned under the drain valve.
- Position filter pan under the drain so that it faces the cooker. This will help reduce the risk of splashing and burns.
- Dip the scraper into oil and remove the fines ring with the scraper



- Slowly open the cooker drain valve, and drain the oil through the crumb catcher into the filter pan.



- While the oil is draining, use the straight white teflon brush to remove fines from the elements.
- Let the oil drain until no more oil flows from the valve.

Remove Heat Plate

- Wear safety gloves and use the collector hook to remove the heat plate.
- Take heat plate to the 3-compartment sink for cleaning.



Drain Collector

- Using safety gloves, slowly lower the displacement tool into the collector to force oil up the collector into the drain valve.
- Once all the oil has been drained into the filtering pan.
- Remove the displacement tool when fines begin to flow out of the drain valve.
- Take the displacement tool to the 3-compartment sink for cleaning after filtering the last cooker.



caution

Do not use the displacement tool to scoop oil from the cooker.

Polishing Oil in the Filtering Pan (Only polish oil when using Magnesol) (Skip this step if your restaurant doesn't use Magnesol)

- Ensure that the filter pipe nozzle is securely inserted into the filter pan to prevent spilling of oil.
- Press the filter unit switch to PUMP and time for 15 minutes. This will allow circulation and polishing of oil.

Empty Collector and Collect fines

- Using safety gloves, insert collector hook into the ring inside the collector to lift out the collector.



- Using dry blue cloth and safety gloves pour as much oil as you can (but not the fines) through the crumb catcher on the filter pan.
- Leave the fines and a small amount of oil in the collector.

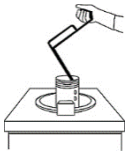
- Pour the fines from Original Recipe® cooker only into the conical filter over a stockpot (Fines from Zinger cookers should be discarded.)
- Let the fines drain overnight in holding cabinet.

Clean Collector and Heat Plate

- Wipe the gasket and the top of the collector with a blue damp cloth to clean them and remove any fines, paying particular attention to the O-ring groove.
- Dry the collector thoroughly.

Install Collector in Cook Pot

- Install the collector in cook pot using the collector hook. Use the displacement tool to press the collector down into the bottom of the cooker.



- Close the drain valve.



- Replace the heat plate.



Pump oil back from filter tank

- Ensure that the 15 minutes for polishing has lapsed.
- Switch off the filter unit pump to stop circulation and polishing.
- Using an insulated glove, place the filter pipe behind the elements in cook pot. Hold onto the filter pipe handle.



- Switch the filtering unit to pump and allow polished oil to flow back into cooker.
- Check oil level.



Wipe Outside Surfaces

- Wipe all outside surfaces of the cooker with a damp blue cloth and Suma All in One D2.3 (Multi-Purpose) cleaner.



Daily Cleaning Procedures (Not the full section only references to Magnesol)

Daily Cleaning Procedures

Overview

The Collectramatic Pressure Cooker including the lid must be disassembled, cleaned thoroughly and allowed to air dry once a day after usage.

Standards

Filter or Polish Oil

Refer to Filter or Polish Oil – Collectramatic Cooker procedures in this CSL for complete standards to: Drain Oil, Remove and Clean Heat Plate, Drain the Collector and Polish oil with Magnesol (optional)

- DO NOT replace collector and heat plate.
- DO NOT pump oil back into the cooker.

Cleaning Cookpot with QSR Fryer Cleanser



caution

Do not pour any water into the cooker.

Do not use water to clean the inside of the cooker

- Place the collector back to the cooker
- Pour QSR Fryer Cleanser on a moist green scouring pad
- Scrub cooker inside surfaces, elements and brackets
- Take the hose to the pot, hold it facing the elements to rinse cooker with oil
- Switch ON PUMP and rinse the QSR Fryer Cleanser from the pot with oil
- If rinse oil is above the collector, Switch OFF the PUMP and return the pipe safely to the filter tank
- Move the crumb catcher with fines not to contaminate the fines with the rinse oil
- Open drain valve to drain excess oil.
- Using safety gloves, slowly lower the displacement tool into the collector to force oil up the collector into the drain valve.
- Remove the collector and pour the oil in a separate conical filter
- Ensure that the grits from the QSR Fryer Cleanser are filtered then return the oil back to the tank
- Wash the collector and the displacement tool in the 3-way sink and dry it

Install the Collector in the Cookpot

Refer to Filter or Polish Oil – Collectramatic Cooker procedures in this CSL for complete standards to: Install the Collector and Heat Plate

Remove and Clean Banjo

- Press and hold down the top handle of the banjo at the spring-loaded pins.



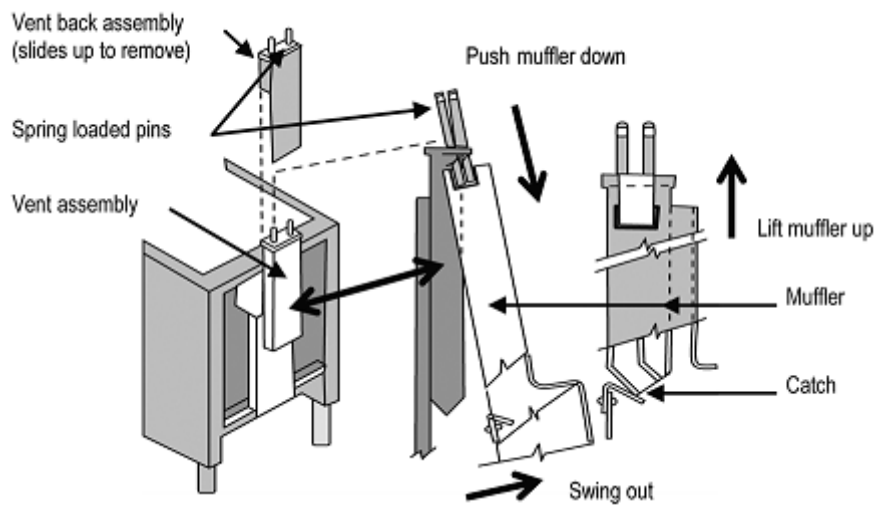
- Pull the bottom part of the banjo away from the cooker.
- Lift the banjo up and off the spring-loaded pins.



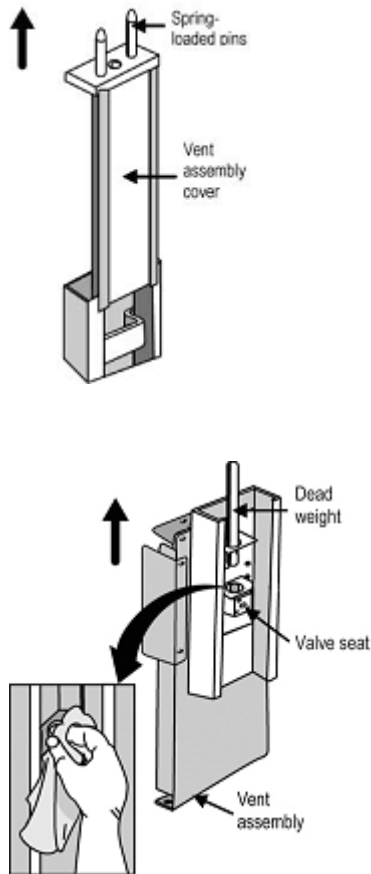
- Empty the banjo and rinse it inside and out at the 3-step sink with hot water only.
- Allow to air dry.

Remove and Clean Vent Assembly

- Slide the back of the vent assembly up and then remove.



- Lift out the dead weight. Ball-end dead weights must be handled carefully to prevent damage to round end. Dents or scratches will cause steam leakage that could affect product quality.
- Clean the vent block valve seat, dead weight, and vent-back assembly with a damp blue cloth.
- Leave the dead weight and vent back assembly on top of the cooker overnight to air-dry.



Refill Cooker with Oil

Refer to the Collectramatic Pressure Cooker: Filter or Polish Oil section of this CSL - Pump oil back from Filter unit, Wipe the outside surfaces and Check the oil Level



- Leave the heat plate on top of cooker overnight.

Cleaning - Filter pans (Not the full section only references to Magnesol)

Cleaning - Filter pans

When using Magnesol - Collect fines only from the crumb catcher

- Remove fines from crumb catcher into a conical filter over a stockpot.
- Use a scraper to remove used Magnesol from the crumb catcher screen as well as from the filter pan and discard.