

Low-Boy®

Frying Oil Filter



Owner's Manual for Low-Boy Standard & Reversible Filter Machines J50A / J50SA • J60 / J60S • J95 / J95S

The symbols on the products nameplate mean it is listed by UNDERWRITERS LABORATORIES INC. Certified by NATIONAL SANITATION FOUNDATION

MAGNESOL® XL

“Frying Oil Saver”

What is MAGNESOL® XL?

MAGNESOL® XL “Frying Oil Saver” is a safe, pure white compound that meets the food-grade specifications of the U.S. Food and Drug Administration (FDA), National Sanitation Foundation (NSF), and the Joint Expert Committee on Food Additives of the World Health Organization. MAGNESOL® XL removes both solid and dissolved impurities from used oil to give it eXtra Life. Your oil stays fresh, clear and sparkling clean so you can fry light, crisp and golden delicious fried foods.

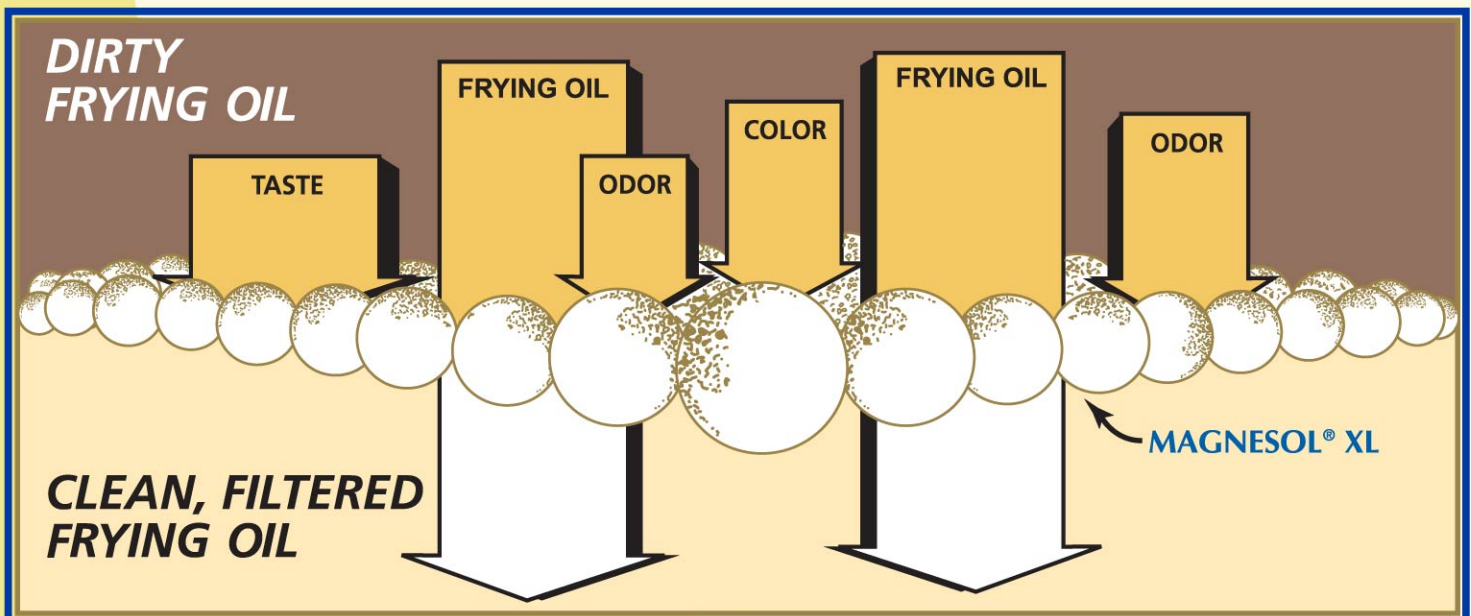
How does MAGNESOL® XL work?

MAGNESOL® XL is activated! It is different than any other purifier on the market. Filtering every day with MAGNESOL® XL not only removes food debris from oil but it also extracts soluble liquid impurities that contribute to off-flavors and odors of used oil. Unlike ordinary filter powders, MAGNESOL® XL particles act like a magnet to attract and remove the dissolved tastes and odor that can spoil fried food.

Why use MAGNESOL® XL?

QUALITY AND ECONOMICS!

MAGNESOL® XL does more than simple filtration. During frying, oil surrounds and soaks into food actually becoming a part of it. As oil breaks down, dissolved impurities also soak into food affecting its taste, texture and appearance. Daily use of MAGNESOL® XL extracts the off-flavors and odors dissolved in oil so that only fresh, clear and sparkling clean oil touches your fried food. So, cleaner oil means better tasting fried food and longer oil life. Longer oil life means lower frying cost and higher profits for you!



WE'VE GOT THE **DROP** ON THE COMPETITION...

*Filtering daily with
MAGNESOL® XL gives you
more than twice the days of
optimum frying quality.*

Oil filtered with **Magnesol® XL** filter media



Oil filtered with "Brand X" filter media



MAGNESOL® XL

"Frying Oil Saver"

EXTRA FRYING OIL LIFE
CRISP, GOLDEN, DELICIOUS FRIED FOODS

HIGHER PROFITS
FRESH, CLEAR, AND SPARKLING CLEAN FRYING OIL



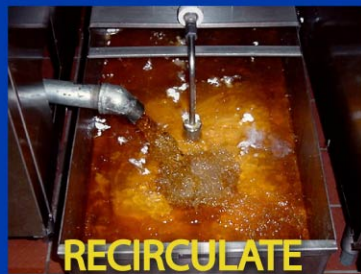
POUR

Magnesol® XL
onto filter paper
or filter screen



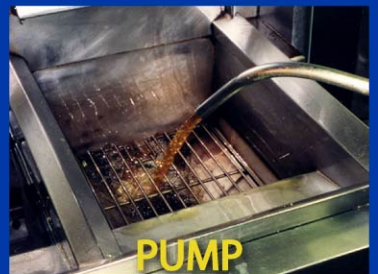
DRAIN

Oil into your
filter pan



RECIRCULATE

Oil for 5-7 minutes and
rinse sides of fry vat
with recirculated oil



PUMP

Clean, fresh oil
back into your
fry vat

DALLAS

The Dallas Group or America

374 Route 22, P.O. Box 489

Whitehouse, NJ 08888 USA

US: 1.908.534.7800 • FAX 1.908.534.0084

Asia Pacific: 61.03.95786.317 • Europe: 49.173.664.5774

Latin America: 787.858.1598

www.dallasgrp.com

CALL TOLL FREE
1.800.367.4188

MAGNESOL® XL

"Frying Oil Saver"

FOODSERVICE PRODUCTS DIVISION

Offering a complete family of frying oil care products for deep fat fryers

MAGNESOL® XL "Frying Oil Saver" is a pure white, FDA-approved adsorbent filter powder that removes dissolved off-flavors and odors from used frying oil. Frying oil stays fresh, clear, and sparkling clean so food fries up light, crisp, and golden delicious.

MAGNESOL® XL comes in convenient sizes: 40lb. & 22lb. bulk cases of powder, and easy-to-use pre-portioned packets of powder.

Try **MAGNESOL® XL "Frying Oil Saver"** Today!



The **MAGNUM®** and **Low-Boy®** filter machines are available with three types of filter media: stainless steel filter screen assembly, filter pad envelope, and filter paper envelope. The filter machines are equipped with either a 5GPM or 8GPM pump. All models are available with a standard or reversible 1/3 hp motor.

MAGNUM® 65 has a 65lb. capacity rating, **MAGNUM® 115** has a 115lb. capacity rating, **Low-Boy® J50A** has a 50lb. capacity rating, **Low-Boy® J60** has a 60lb. capacity rating and the **Low-Boy® J95** has a 95lb. capacity rating. The rating allows for a 40% safety margin.

Low-Boy®

MAGNUM®



MAGNUM® Retrofit kits easily convert your existing filter machine to the **MAGNUM®** stainless steel system at a fraction of the cost of a new machine, specify the make and model of your machine.



MICRONET® Frying Oil Filter is a convenient and economical option for extending frying oil life. It is simple, inexpensive and eliminates filter cones. Specify either the complete filter assembly or replacement filter.



MAGICLEAN® is a new convenient fryer cleaner. Powerful, non-foaming **MAGICLEAN®** is mild to the touch yet cuts the grease and carbon deposits in deep fryers that can destroy frying oil and ruin food quality. **MAGICLEAN®** makes frying oil last longer. Available in one gallon wide mouth jars, four per carton.



Put eXtra Life in your frying oil!

MAGNESOL® XL FOODSERVICE PRODUCTS DIVISION

DALLAS

The Dallas Group of America, Inc.

374 Route 22, P.O. Box 489 • Whitehouse, NJ 08888

www.dallasgrp.com

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DALLAS

The Dallas Group of America, Inc.
374 Route 22
P.O. Box 489
Whitehouse, NJ 08888
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Fax: 1.908.534.0084

Dear Valued Customer:

Congratulations on the purchase of your new **Low-Boy**® Frying Oil Filter.

Your new **Low-Boy**® is the ultimate in ease of use, ease of cleaning, and in economy. The Low-Boy combines the features of a high power motor and high capacity pump so whether your machine comes with filter paper, filter pads, or our unique stainless steel "paperless" filter screen, you will experience the maximum in filter speed combined with the ultimate in oil clarity.

The **Low-Boy**® comes complete with a "starter" supply of **MAGNESOL**® **XL** Filter Powder or Filter Pad Envelopes. Call your distributor now for additional **MAGNESOL**® **XL** Filter Powder or Filter Pad Envelopes and be sure not to run out. If your distributor does not carry **MAGNESOL**® **XL** Filter Powder or Filter Pad Envelopes, just give us a call toll-free at 1.800.367.4188 for the nearest **MAGNESOL**® **XL** distributor.

We welcome this opportunity to be of service and look forward to lowering your food costs while you fry lighter and crispier fried foods.

Sincerely,

DALLAS
The Dallas Group of America, Inc.

Welcome

Thank you for purchasing this **MAGNESOL® XL Low-Boy®** Frying Oil Filter. Please read the instructions before operating and using the unit and save for future reference.

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How to use this manual

The purpose of this manual is to provide our customer with information concerning the safe and effective operation of the frying oil filter equipment. Failure to follow the procedures in this manual may cause serious injury or damage to the equipment. The document contains a number of special call-outs.

CAUTION	HOSE CONTAINS HOT FRYING OIL. HOSE ENDS ARE HOT AND CAN CAUSE BURNS.
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A caution box is used to identify a situation that can cause serious injury if the instruction is not followed during the operation of the filter unit.

NOTE	WITH THE DRAIN <u>OPEN</u>, RINSE THE CRUMBS AND SEDIMENT FROM THE FRYER WITH THE HOT OIL
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A note box is used to notify the operator that failure to follow the procedure may damage the filter unit. If you have any questions concerning the operation of the equipment, please call toll free 1.800.367.4188

Features

The **Low-Boy®** Frying Oil Filters are designed to safely and effectively clarify frying oil and extend its usable life. The **Low-Boy®** is simple, durable, and easy to operate. It is the only filter to use a unique stainless steel filter leaf* designed to simplify operation and eliminate the need and expense of filter paper.

During filtration, **Low-Boy®** removes crumbs and sediment from frying oil. The **Low-Boy®** filter, combined with the use of **MAGNESOL® XL** "Frying Oil Saver" Filter Powder**, maximizes frying oil life by removing soluble impurities, the cause of off-flavors and odors in frying oil.

This manual will assist you in the assembly, operation and care of your new **Low-Boy®** Frying Oil Filter. For more information about the **Low-Boy®** Frying Oil Filter or other **MAGNESOL® XL** products, please call toll free at 1.800.367.4188.

- * The **Low-Boy®** stainless steel filter leaf and filter paper envelope requires the use of filter powder. The filter pad envelope is already impregnated with **MAGNESOL®**.
- ** FOR BEST RESULTS, ALWAYS USE **MAGNESOL® XL** "FRYING OIL SAVER" FILTER POWDER.

Description

The **Low-Boy®** Frying Oil Filter has a simple design for ease of use and ease of cleaning. The **Low-Boy®** fits easily under most fryer drains. Its powerful 1/3 horsepower motor and high capacity pump provides rapid filter flow rates. The **Low-Boy®** is mounted on tough casters with soft rubber wheels for easy and quiet movement. The photos identify the major components of the **Low-Boy®** Frying Oil Filter.

SPECIFICATIONS

Standard & Reversible	Low-Boy® Model J50A / J50SA	Low-Boy® Model J-60 /J-60S	Low-Boy® Model J-95/J-95S
Tank Capacity-Rated	50lbs.	60lbs.	95lbs.
Pump Capacity	5GPM	5GPM	8GPM
Motor	1/3 HP	1/3 HP	1/3 HP
Electrical	115V/60Hz with overload protector	115V/60Hz with overload protector	115V/60Hz with overload protector
Tank Dimensions	24" x 12" x 8.5"	18.125" x 16.125" x 10.75"	27" x 17" x 10.125"

NOTE

THE J50SA, J60S AND J95S MODELS ARE IDENTICAL TO THE STANDARD **Low-Boy®** MODELS EXCEPT THAT THEY USE A PAPER FILTER ENVELOPE OR FILTER PAD ENVELOPE IN PLACE OF A STAINLESS STEEL FILTER KIT ASSEMBLY.

Pump Assembly

Heavy-duty motor. High capacity pump provides powerful suction and better filtration. Reversible motors are available for each model.



Filter Leaf Assembly

Stainless steel filter screen provides high flow rate.

Hose & Nozzle Assembly

Quickly connects to Pump and Motor Assembly and provides safe and easy handling of frying oil.



Filter Tank

Durable stainless steel tank with rubber snap-on coasters. Three tank sizes for use with almost any size fryer. Capacity rating allows for 40% safety margin.

Assembly Instructions

All components of the **Low-Boy®** Frying Oil Filter are shipped in one carton. Follow these simple instructions and the photos on page 5 for easy assembly.

NOTE

IF YOUR MACHINE IS A (S) MODEL, REFER TO THE FILTER PAD AND FILTER PAPER ASSEMBLY INSTRUCTIONS ON PAGE 12.

1. Remove filter tank (11) from box.
2. Remove the standpipe assembly (7) and filter leaf assembly (1) from the box. The filter leaf assembly consists of one filter screen with a hole (4), one without a hole (5), stainless steel insert (2), and frame set (3). Be sure that the frame is securely pushed in tight around the filter leaf screen.

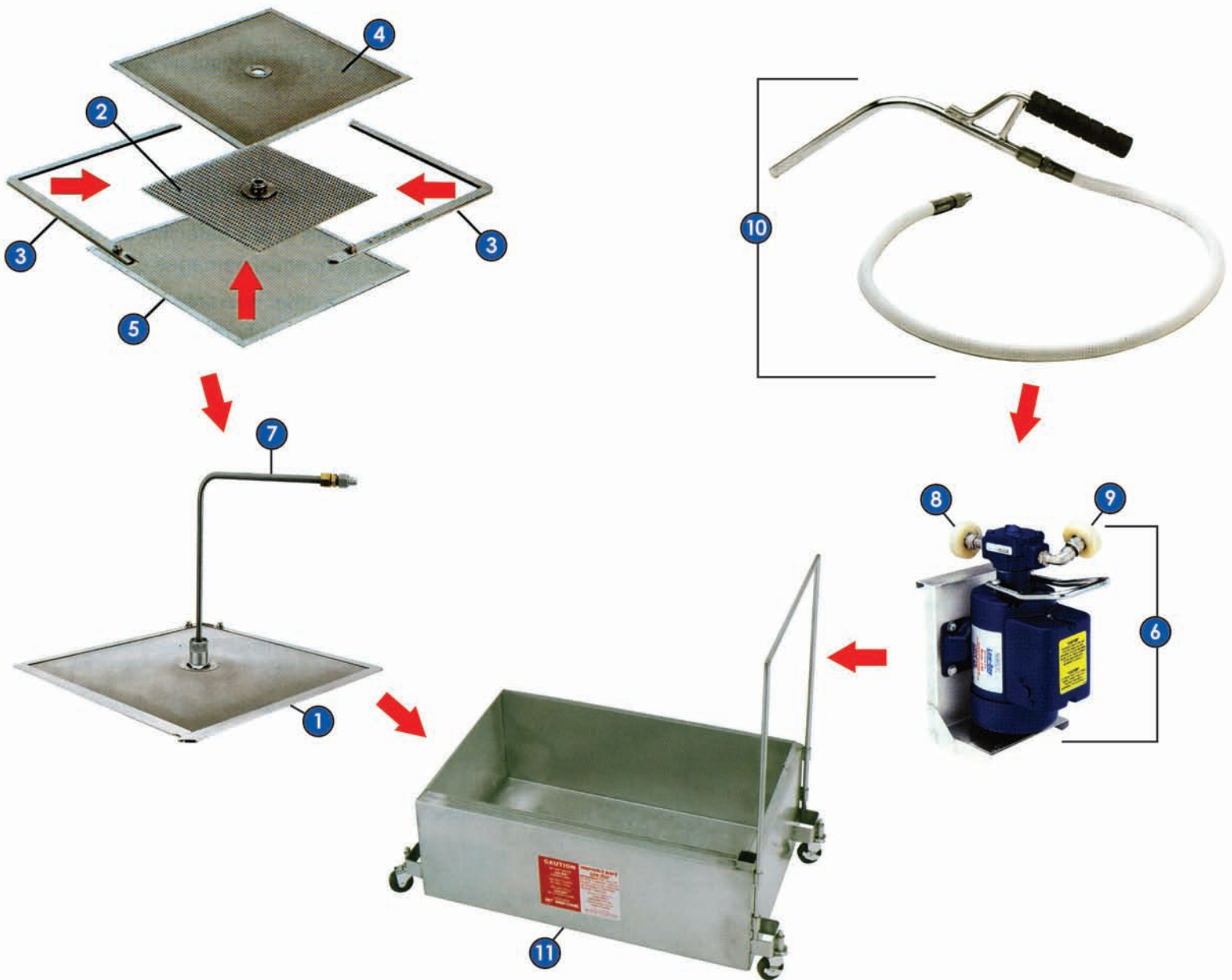
Assemble As Follows:

- a. Screw the standpipe assembly (7) onto the filter leaf assembly (1). Make sure that the two thumb knobs on the filter leaf assembly are facing up.
 - b. Position the standpipe (7) and filter leaf assembly (1) in the center of the filter tank (11).
3. Remove pump and motor assembly (6) from box. Hang the pump and motor assembly on the end of the filter tank (11) that has the two welded tabs.
 4. Insert the standpipe quick disconnect nipple into the quick disconnect coupling (8) on the pump.
 5. Insert the quick disconnect nipple on the end of the hose and nozzle assembly (10) into the quick disconnect coupling (9).
 6. Plug the female end of the power cord into the recessed male plug located on the right side of the square conduit box on top of the motor.
 7. Plug the male end of the power cord into the Ground Fault Circuit Interrupter (GFCI).

INSTRUCTIONS FOR USE OF GFCI (GROUND FAULT CIRCUIT INTERRUPTER):

1. PLUG GFCI INTO POWER RECEPTACLE
2. PRESS RESET BUTTON (CLEAR COATED BUTTON)
3. PRESS TEST BUTTON (BLACK BUTTON), RED INDICATOR SHOULD APPEAR AT BOTTOM OF RESET BUTTON
4. PRESS RESET BUTTON (CLEAR COATED BUTTON) AGAIN
5. PLUG THE POWER CORD INTO THE GFCI AND MOTOR, UNIT IS READY TO RUN
DO NOT USE IF THE ABOVE TEST FAILS, CALL FACTORY DIRECT @ 1.866.334.3599

Assembly of the *Low-Boy*® Standard Model



Note: Filter tank handle is inserted into brackets.

CAUTION

BEFORE PLUGGING IN THE FILTER TO OPERATE, RE-CHECK THE STEPS OF ASSEMBLY TO BE SURE THAT ALL COMPONENTS ARE TIGHT AND SECURE MOTOR SWITCH MUST BE IN "OFF" POSITION.

Operation Instructions for Standard Models

1. Shut off fryer. Be sure frying oil is at frying temperature before filtering.
2. Be sure the **Low-Boy**® power switch is in the “OFF” position.
3. Plug the male end of the power cord into the GFCI and the GFCI into a 110 volt receptacle.
4. Position the **Low-Boy**® filter machine under the fryer drain pipe.
5. Open fryer drain and drain the frying oil into the **Low-Boy**® filter.
6. Gently sprinkle the recommended amount of **MAGNESOL**® **XL** “Frying Oil Saver” Filter Powder into the hot oil in the **Low-Boy**® filter. (Observe instructions on box for additional fryers)

CAUTION

DO NOT MOVE FILTER MACHINE DURING USE.
DO NOT TOUCH FILTER TANK. IT CONTAINS HOT FRYING OIL.

7. Position the discharge nozzle over the fryer. Turn **Low-Boy**® power switch to the “ON” position. With the drain open, rinse the crumbs and sediment from the fryer with hot oil.
8. After debris is rinsed from fryer, turn the power switch “OFF” and close fryer drain.
9. Insert the discharge nozzle into the tube in the left rear corner of the filter tank. This will allow frying oil to circulate within the filter tank.
10. Turn “ON” power switch, circulate frying oil for 5-10 minutes.
11. Turn “OFF” power switch.
12. Remove discharge nozzle from holster and complete filtration by turning “ON” power switch and filling fryer with filtered frying oil.

CAUTION

ALWAYS KEEP A FIRM HOLD ON THE NOZZLE HANDLE WHEN
DISCHARGING HOT OIL.

Operation Instructions Continued

13. When filter tank is empty, turn power switch "OFF." **DO NOT** let pump run dry.
14. Remove hose & nozzle assembly and drain frying oil from the hose into fryer.

NOTE

BE SURE HOSE HAS BEEN DRAINED OF FRYING OIL. HARDENED FRYING OIL WILL PLUG THE HOSE AND WILL CAUSE MOTOR TO STALL!

15. Repeat steps for additional fryers.

CAUTION

HOSE CONTAINS HOT FRYING OIL.
HOSE ENDS ARE HOT.

Assembly Instructions

All components of the **Low-Boy®** Frying Oil Filter are shipped in one carton. Follow these simple instructions and the photos on page 9 for easy assembly.

NOTE

IF YOUR MACHINE IS A (S) MODEL, REFER TO THE FILTER PAD AND FILTER PAPER ASSEMBLY INSTRUCTIONS ON PAGE 12.

1. Remove filter tank (11) from box.
2. Remove the standpipe assembly (7) and filter leaf assembly (1) from the box. The filter leaf assembly consists of one filter screen with a hole (4), one without a hole (5), stainless steel insert (2), and frame set (3). Be sure that the frame is securely pushed in tight around the filter leaf screen.

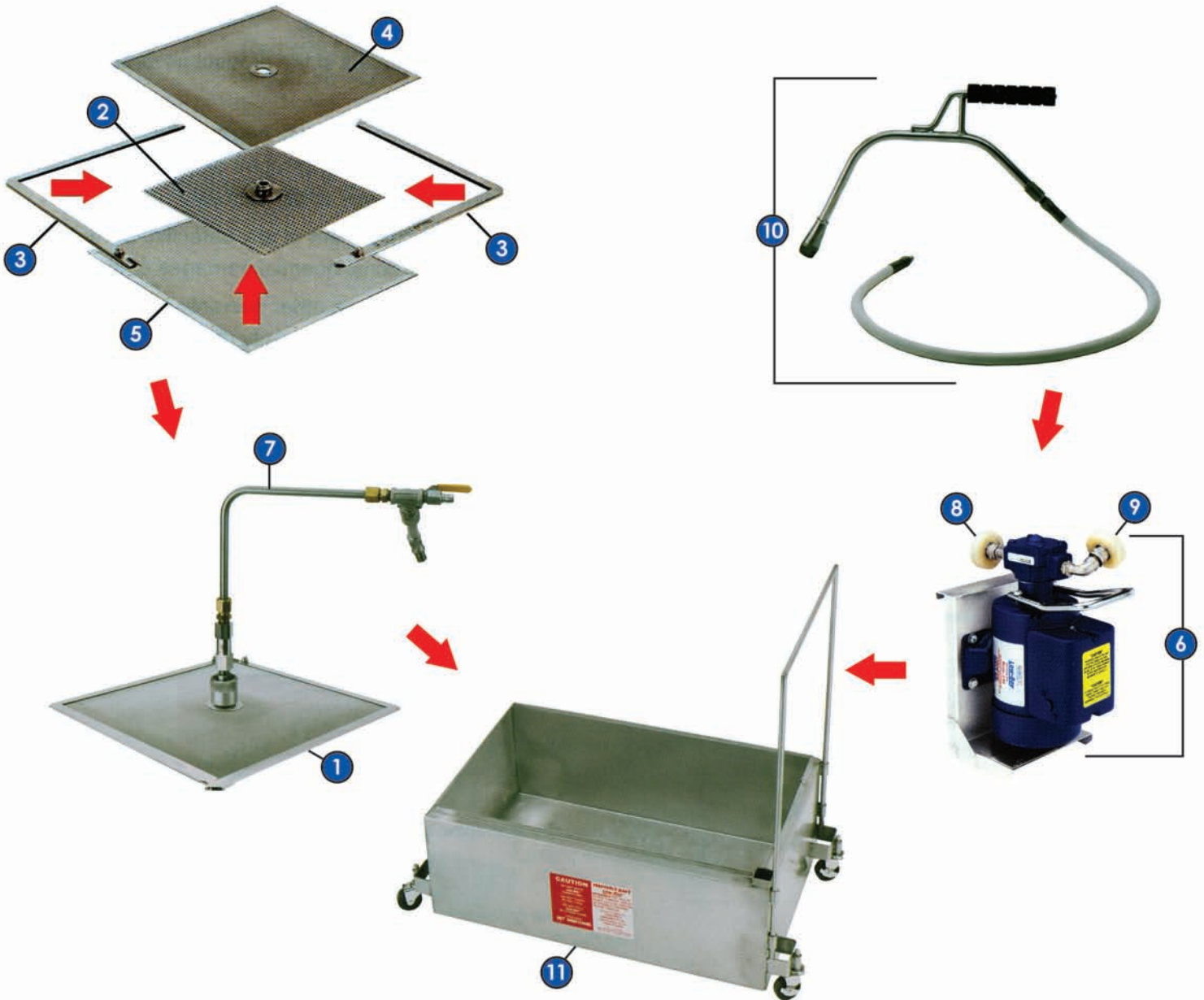
Assemble As Follows:

- a. Screw the standpipe assembly (7) onto the filter leaf assembly (1). Make sure that the two thumb knobs on the filter leaf assembly are facing up.
- b. Position the standpipe (7) and filter leaf assembly (1) in the center of the filter tank (11).
3. Remove pump and motor assembly (6) from box. Hang the pump and motor assembly on the end of the filter tank (11) that has the two welded tabs.
4. Insert the standpipe quick disconnect nipple into the quick disconnect coupling (8) on the pump.
5. Insert the quick disconnect nipple on the end of the hose and nozzle assembly (10) into the quick disconnect coupling (9).
6. Plug the female end of the power cord into the recessed male plug located on the right side of the square conduit box on top of the motor.
7. Plug the male end of the power cord into the ground fault circuit interrupt (GFCI).

INSTRUCTIONS FOR USE OF GFCI (GROUND FAULT CIRCUIT INTERRUPTER):

1. PLUG GFCI INTO POWER RECEPTACLE
2. PRESS RESET BUTTON (CLEAR COATED BUTTON)
3. PRESS TEST BUTTON (BLACK BUTTON), RED INDICATOR SHOULD APPEAR AT BOTTOM OF RESET BUTTON
4. PRESS RESET BUTTON (CLEAR COATED BUTTON) AGAIN
5. PLUG THE POWER CORD INTO THE GFCI AND MOTOR, UNIT IS READY TO RUN
DO NOT USE IF THE ABOVE TEST FAILS, CALL FACTORY DIRECT @ 1.866.334.3599

Assembly of the *Low-Boy*® Reversible Model



Note: Filter tank handle is inserted into brackets.

CAUTION BEFORE PLUGGING IN THE FILTER TO OPERATE, RE-CHECK THE STEPS OF ASSEMBLY TO BE SURE THAT ALL COMPONENTS ARE TIGHT AND SECURE MOTOR SWITCH MUST BE IN "OFF" POSITION.

Operation Instructions for Reversible Models

1. Shut off fryer. Be sure frying oil is at frying temperature before filtering.
2. Be sure the **Low-Boy**® power switch is in the “OFF” position.
3. Plug the male end of the power cord into the GFCI and the GFCI into a 110 volt receptacle.
4. Position the **Low-Boy**® filter machine in front of the fryer on a level surface and make sure filter is stable.
5. Rotate the manual valve on the standpipe assembly to the “OPEN” position. The valve handle must be parallel to the piping.
6. Insert the nozzle of the hose and nozzle assembly into the frying oil in the fryer and hold firmly. **DO NOT PLACE NOZZLE INTO CRUMBS.**
7. Turn the motor switch to the “REV” position.
8. When all the frying oil has been removed from the fryer and is in the filter tank, move the motor switch to the “OFF” position.

NOTE

THE MANUAL VALVE MUST BE IN THE OPEN POSITION WHEN THE MOTOR SWITCH IS IN THE “REV” POSITION. FAILURE TO DO SO WILL RESULT IN PUMP STALLING.

9. Remove the hose and nozzle assembly from the fryer and insert the discharge nozzle into the tube in the left rear corner of the filter tank. This will allow frying oil to circulate in the filter tank.
10. Rotate the manual valve to the “CLOSED” position. The valve handle must be perpendicular (right angle) to the piping.
11. Gently sprinkle the recommended amount of **MAGNESOL**® **XL** “Frying Oil Saver” Filter Powder into the hot oil in the **Low-Boy**® filter. (Observe instructions on box for additional fryers)
12. Turn the motor to the “FOR” position and circulate frying oil through filter for 5-10 minutes.

CAUTION

**DO NOT MOVE FILTER MACHINE DURING USE.
DO NOT TOUCH FILTER TANK. IT CONTAINS HOT FRYING OIL.**

Operation Instructions Continued

NOTE

THE MANUAL VALVE MUST BE IN THE CLOSED POSITION WHEN THE MOTOR SWITCH IS IN THE "FOR" POSITION. FAILURE TO DO SO WILL RESULT IN THE LOSS OF SUCTION AND SLOW FILTER FLOW RATES.

NOTE

AS A SAFETY FEATURE, THE MOTOR WILL NOT REVERSE ROTATION UNLESS THE MOTOR SHAFT HAS COME TO A COMPLETE STOP. FAILURE TO ALLOW THE SHAFT TO COME TO A COMPLETE STOP BEFORE TURNING THE SWITCH FROM "REV" TO "FOR" OR VICE VERSA WILL RESULT IN THE SHAFT CONTINUING TO TURN IN A DIRECTION OPPOSITE TO THE SWITCH POSITION.

13. While frying oil is circulating, clean crumbs and debris from fry vat and thoroughly clean vat walls.
14. After circulating frying oil through the filter machine for 5-10 minutes, turn the motor switch to the "OFF" position.
15. Remove hose & nozzle assembly from the holster tube and hold firmly over the fry vat in preparation for pumping frying oil into fryer.
16. Turn motor switch to the "FOR" position and pump the frying oil into fryer.

CAUTION

ALWAYS KEEP A FIRM HOLD ON THE NOZZLE HANDLE WHEN DISCHARGING HOT OIL.

17. When all frying oil has been pumped from the filter tank, turn the motor switch to the "OFF" position, disconnect hose and nozzle assembly from pump and drain remaining frying oil from the hose and nozzle assembly into the fry vat.
18. Repeat steps for additional fryer.

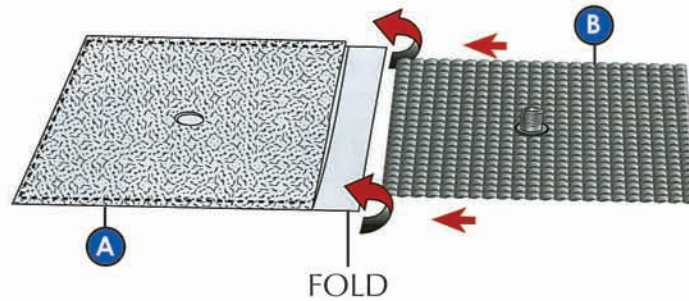
NOTE

BE SURE HOSE HAS BEEN DRAINED OF FRYING OIL. HARDENED FRYING OIL WILL PLUG THE HOSE AND WILL CAUSE THE PUMP TO STALL.

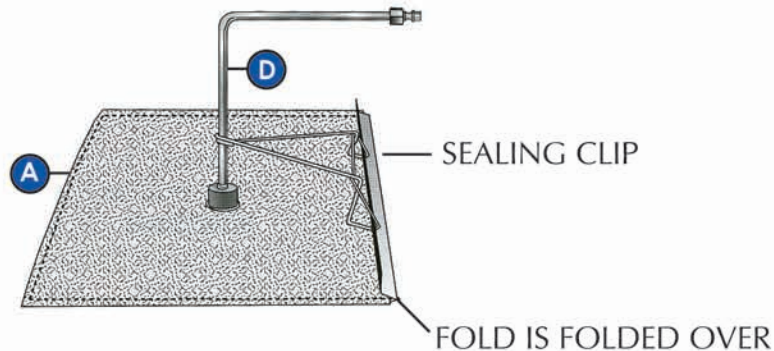
Filter Pad and Filter Paper Envelope Assembly Instructions For S Model Machines

Low-Boy® J50SA / J60S / J95S

With the hole in pad (A) facing upward, slide insert (B) into the envelope. The round fitting will come out through the hole in the pad.



Fold the flap up and over and slide sealing clip on (A). Now screw the standpipe (D) down onto the round fitting protruding up through the filter pad envelope. Then set the assembly into the filter tank and attach to the suction quick disconnect assembly of the pump.



Cleaning & Storing Instructions – Standard & Reversible Models

For best results, it is recommended to clean the **Low-Boy®** at the end of each series of filtrations or at least once each day. Follow the simple procedure below.

NOTE

During filtering, a filter cake of **MAGNESOL® XL** and crumbs will build up on the screen. This filter cake is necessary for effective filtration. Only remove filter cake from screen after each series of filtrations or if the pump begins to strain. If the pump begins to strain and the filter flow rate slows due to excessive build-up of solids, follow the first four steps below, then resume filtering, per Operating Instructions on page 6.

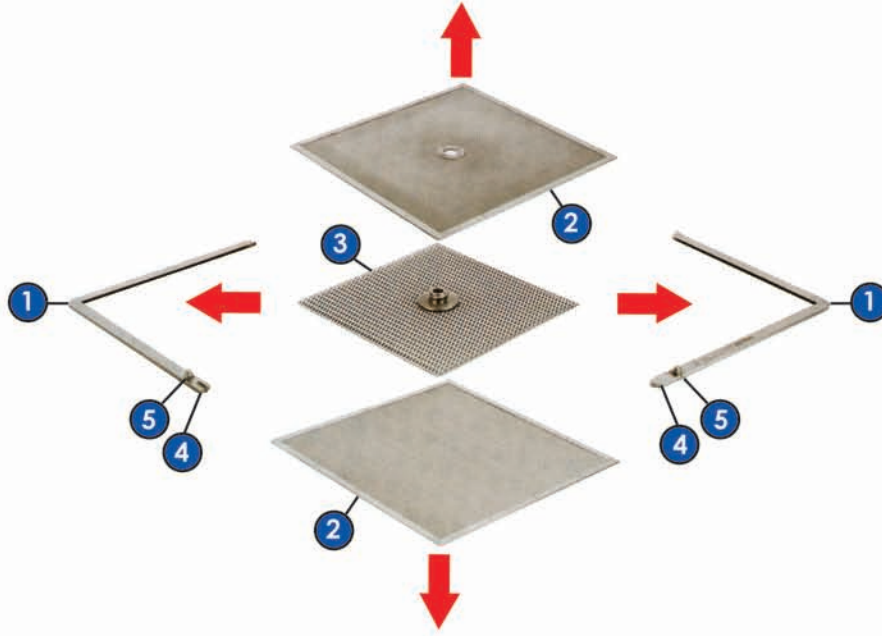
CAUTION

**HOSE ENDS ARE HOT. STANDPIPE IS HOT.
HOSE CONTAINS HOT FRYING OIL.**

1. Unplug the **Low-Boy®**.
2. Disconnect the Hose & Nozzle Assembly and drain the hose into the Filter Tank.
3. Disconnect the Pump & Motor Assembly from the standpipe.
4. Lift the Filter Leaf Assembly out of tank and lightly tap off filter cake into trash container and scrape with a plastic or rubber spatula.
5. Wipe out the Filter Tank
6. Reassemble the **Low-Boy®**.

Disassemble Filter Leaf Assembly

- A. Unscrew the standpipe and remove the filter leaf assembly.
- B. Grasp the seal frame thumb knobs (5) near the corner with the locking tab (4) and pull apart. The seal frame (1) will be in two pieces as shown in diagram.
- C. The two screens (2) and insert (3) will then separate (illustration on page 14).



To Clean the Filter Leaf Assembly

- A. Clean the two seal frame pieces (1), screens (2), and insert (3) with hot water from a spray nozzle. If necessary, the groove in the seal frame pieces (1) can be cleaned with the edge of a SCOTCH-BRITE type pad.
- B. Each time a fry fat is boiled out, the disassembled filter leaf assembly should be placed in the fryer being boiled out.
- C. Thoroughly rinse and dry all filter assembly parts. (Air-drying is OK.)
- D. Reassemble in the above reverse order, with seal frame thumb knobs facing up.

NOTE

NEVER WASH ANY PART OF THE **Low-Boy**[®] WITH SOAP. RESIDUE WILL HARM FRYING OIL. SHOULD SOAP COME IN CONTACT WITH THE **Low-Boy**[®], NEUTRALIZE SOAP RESIDUE WITH A RINSE MIXTURE OF 1 GAL. OF WATER WITH 2 TABLESPOONS OF VINEGAR. LET ALL PARTS OF THE **Low-Boy**[®] DRY THOROUGHLY BEFORE ADDING HOT FRYING OIL.

To Store the **Low-Boy**[®]

1. Clean the **Low-Boy**[®] according to procedures 1-5 on preceding page.
2. Reassemble the **Low-Boy**[®] and store in a convenient place or store disassembled.

NOTE

DO NOT PLACE PUMP AND MOTOR ASSEMBLY ON STANDPIPE OR FILTER LEAF ASSEMBLY. NEVER PLACE ANYTHING SHARP OR HEAVY ON FILTER LEAF ASSEMBLY.

Operating Precautions & Trouble Shooting

Operating Precautions

CAUTION

THE HOSE IS DESIGNED TO BEND UP TO A RADIUS OF 6 INCHES (15.2 cm). IF THE HOSE IS BENT UNDER 6 INCHES (15.2 cm) OR IF THE HOSE IS CRIMPED, IT COULD CRACK CAUSING IT TO LEAK HOT OIL AND CAUSE BURNS. IF THE HOSE LEAKS, REPLACE IT IMMEDIATELY.

Remember all parts are hot after filtering.

Do not move filter machine with hot oil inside.

Do not crimp hose.

Do not operate **Low-Boy**® without filter powder.

Do not puncture or crimp the stainless steel mesh screen.

Do not run pump dry.

Do not pull **Low-Boy**® by hose assembly.

Do not use **Low-Boy**® as a stepping stool.

NOTE

CAUTION: NEVER PUMP WATER THROUGH HOT OIL PUMP!

Trouble Shooting

PROBLEM	CAUSE	REMEDY
Motor runs but filter does not pump	Excessive particulate build-up on screen	Clean off particulate
	Loose fittings	Tighten all fittings
	Hardened frying oil	Frying oil should be at frying temperature
	Hose clogged	Place hose in HOT WATER to melt frying oil
	Filter leaf clogged	Clean filter assembly (see page 14)
Pump shaft won't turn	Damaged or clogged standpipe	Replace standpipe or place in HOT WATER
	Leaking seal or O-ring in hot oil pump	Replace seal or O-ring or call service agent or factory
	Foreign object in pump	Clear gears of debris or call service agent or factory
Motor does not run	Power supply off	Check power supply
	Defective power cord	Replace power cord
	ON-OFF switch worn out	Replace Power Switch
	Thermal overload protector needs to be reset.	Push in on the thermal overload reset button after motor cools down
	Wiring or connections in motor are loose or worn	Replace wire or connections in motor
Filter powder being pumped back into fryer	Tear or hole in stainless steel screen or filter paper	Replace screen or filter paper
	Filter leaf frame not secure	Check and secure frame on screens
	Standpipe not secure	Tighten standpipe or bottom cap

* Call factory toll-free at 1.800.367.4188 for more information.

FILTER MEDIA		J50A / J50SA	J60 / J60S	J95 / J95S
1.	FILTER LEAF ASSEMBLY	800026	800071	800071
	FILTER LEAF ENVELOPE	802208	802004	802004
2.	FILTER SCREEN W/HOLE	802225	802003	802003
3.	FILTER SCREEN N/HOLE	802128	802142	802142
4.	INSERT ACME	802620	802517	802517
	INSERT (STRIP MODEL)	802725	802711	802711
5.	FRAME SET	802124	802131	802131

NOTE: THE FILTER LEAF ENVELOPE DOES NOT HAVE AN INSERT, ONLY THE ASSEMBLY

FILTER PAPER ENV.	890015	890003	890003
FILTER PAD ENV.	700338	700255	700255

PUMP & MOTOR			REV		REV		REV
1.	PUMP & MOTOR ASSY.	866574	866507	866527	866506	866528	866518
	PUMP & MOTOR ONLY	866539	862022	866539	862022	861522	801000
2.	MOTOR 1/3 HP	860021	803002	860021	803002	860021	803002
3.	PUMP	866525 (5GPM)		866525 (5GPM)		861525 (8GPM)	
4.	MOTOR HANDLE	860060		860060		860060	
5.	BASEPLATE ASSY.	866572		866537		866543	
6.	SWITCH GUARD	860029		860029		860029	
7.	POWER SWITCH ASSY.	860028	803000	860028	803000	860028	803000
8.	SUCTION ASSY.	866576		866576		866576	
9.	DISCHARGE ASSY.	866577		866577		866577	
10.	QUICK DISCONNECT	860012		860012		860012	

ADDITIONAL MOTOR COMPONENTS FOR ALL MOTORS

DETACHABLE POWER CORD - 860093	PUMP O-RING - 860020
GFCI - 860120	PUMP BEARING - 803004
PUMP SEAL - 803003	CAPACITOR - 860119
THERMAL OVERLOAD PROTECTOR - 860088	CONDUIT BOX GASKET - 860114
FLANGED INLET RECEPTACLE - 860087	

FILTER TANK		J50A / J50SA	J60 / J60S	J95 / J95S
1.	FILTER TANK ASSY.	866573	866568	866588
2.	TANK HANDLE	860110	860123	860109
3.	CASTER W/O BRAKE	860055	860055	860055
4.	CASTER W/BRAKE	860098	860098	860098

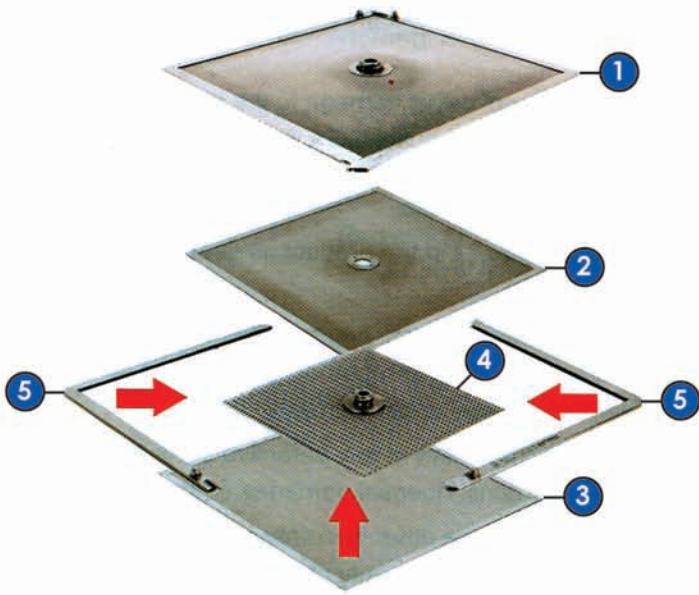
HOSE			REV		REV		REV
1.	HOSE AND NOZZLE ASSY.	860106	860108	860000	860080	860000	860080
2.	HOSE W/FITTING	860107		860004		860004	
3.	NOZZLE HANDLE ASSY.	860003	860090	860003	860090	860003	860090
4.	NOZZLE SCREEN ASSY.*		860065				

*REV. MODELS ONLY

STANDPIPE			REV		REV		REV
1.	STANDPIPE ASSY.	866596	866603	866517	866515	866579	866591
	STANDPIPE ASSY. (STRIP)	861315	866511	800230	800218	800224	800214

NOTE: THE STANDPIPE FOR THE STRIPED MODELS WILL HAVE A SEAL CLIP ATTACHED

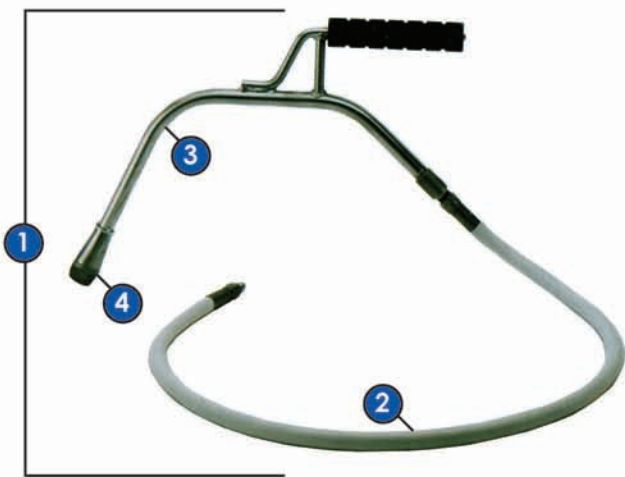
FILTER MEDIA



STANDPIPE 1



HOSE



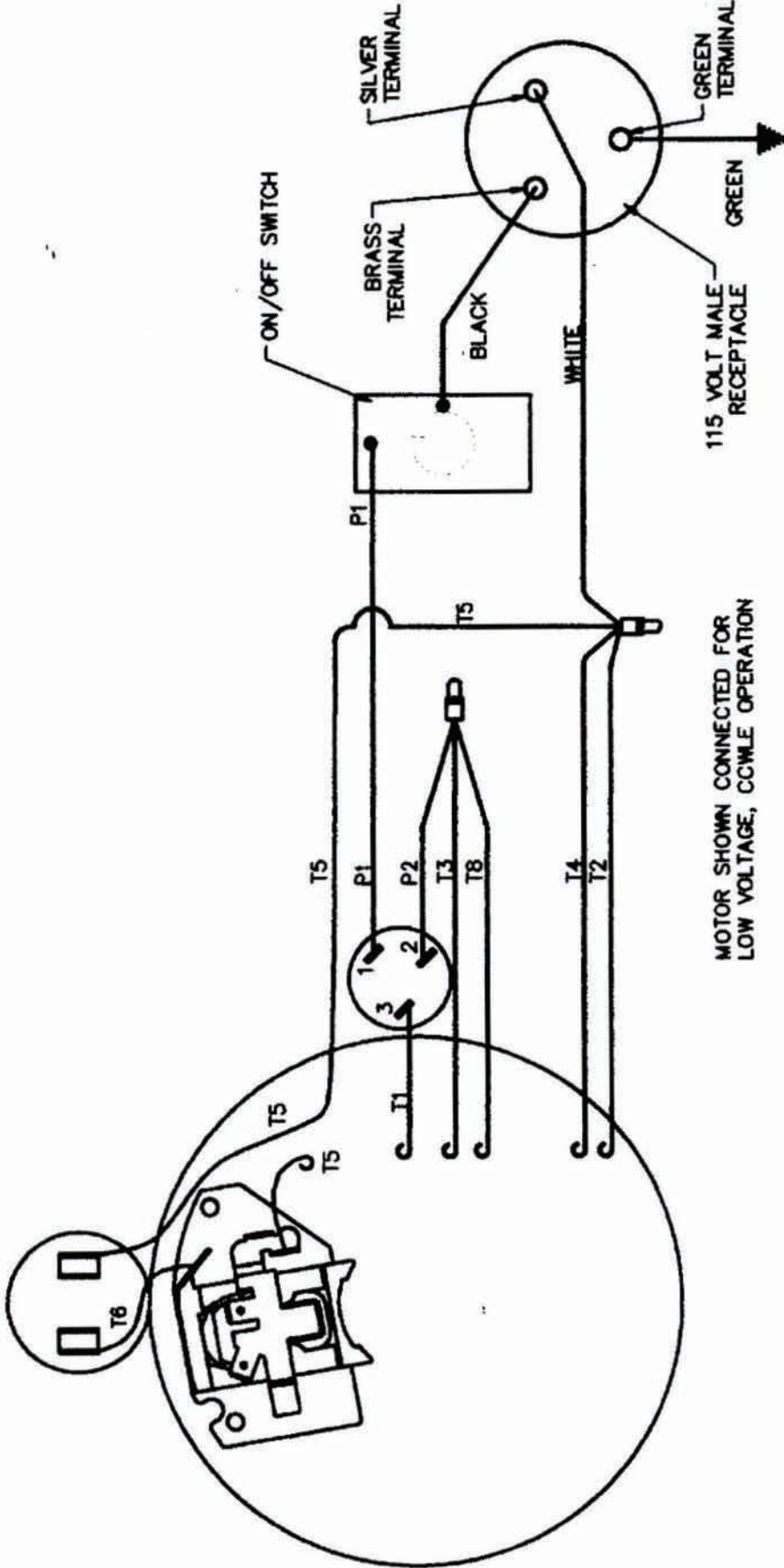
PUMP & MOTOR



FILTER TANK



005067-16



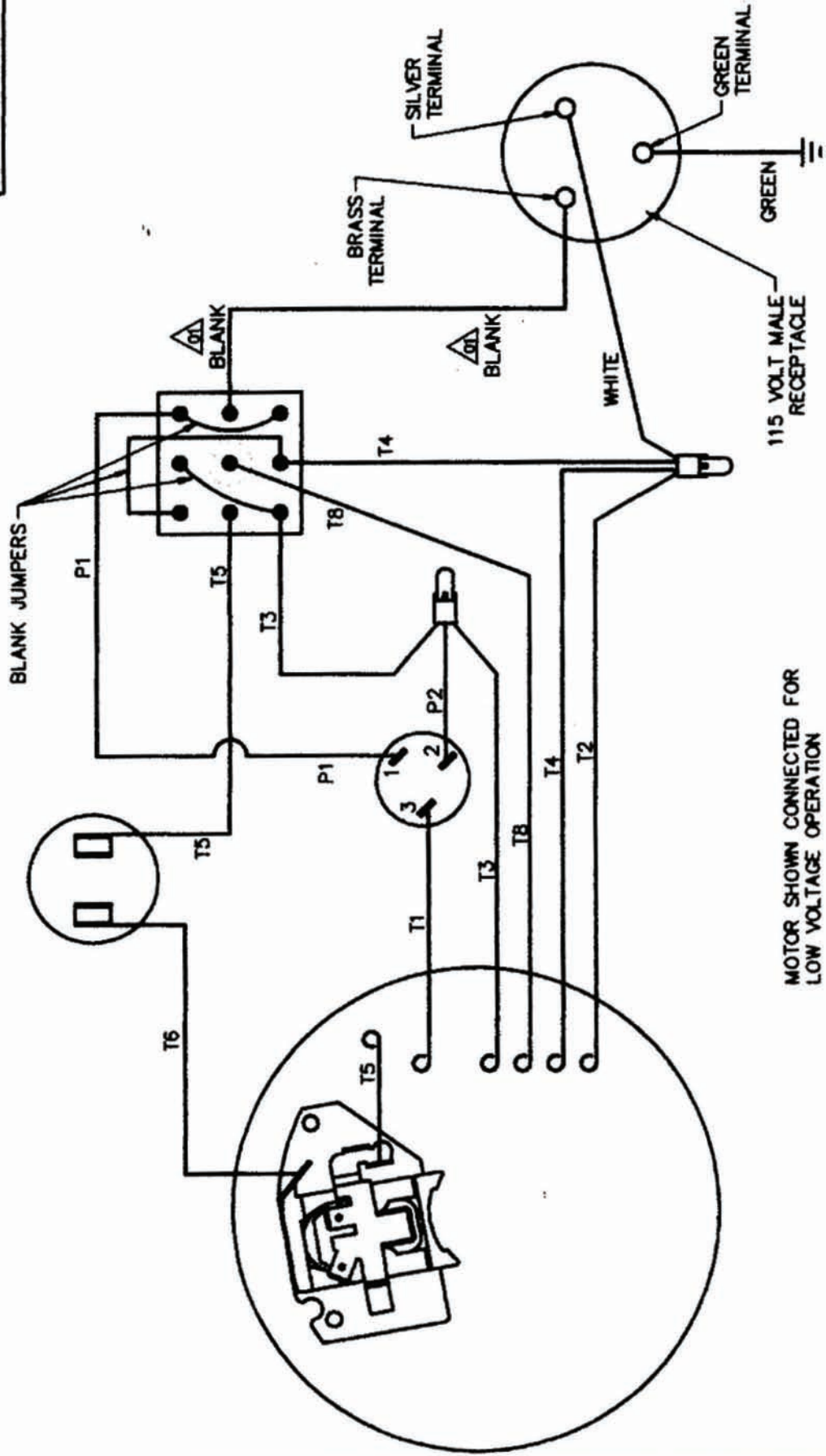
MOTOR SHOWN CONNECTED FOR LOW VOLTAGE, CCWLE OPERATION

DRAWN KMB 05/21/02		CHECKED		APPROVED		SCALE 1=1		REF 005067-13		PWF 102489		PREV	
LEESON												ELECTRIC MOTORS GEARMOTORS AND DRIVES	
EXTERNAL WIRING DIAGRAM TYPE "C" W/PROTECTOR												TITLE	
MATERIAL												FINISH	
BY & DATE												CHK	
REVISION												RFP	
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CAD FILE 00506716												SIZE A	
DRAWING NO. 005067-16												REV.	

To change rotation, switch wires T-5 & T-8.

S240

005067-17



MOTOR SHOWN CONNECTED FOR
LOW VOLTAGE OPERATION

DRAWN PG 9/18/02		ELECTRIC MOTORS GEARMOTORS AND DRIVES		LEESON		PG 9/18/02		REV. 01	
CHK		APPD PG 9/18/02		SCALE 1=1		REF 000087-12		REV. 01	
TITLE		EXTERNAL WIRING DIAGRAM		TYPE "C W/PROTECTOR		MATERIAL		REV. 01	
NO.		BY & DATE		CHK		ANG ±1/2"		REV. 01	
01		GWS 12/19/02		RFP		CAD FILE 00506717		REV. 01	
REVISION		BY & DATE		CHK		ANG ±1/2"		REV. 01	
THIS DRAWING IN DESIGN AND DETAIL IS OUR PROPERTY AND MUST NOT BE USED EXCEPT IN CONNECTION WITH OUR WORK. ALL RIGHTS OF DESIGN AND INVENTION ARE RESERVED. THIS IS AN ELECTRONICALLY GENERATED DOCUMENT - DO NOT SCALE THIS PRINT		BY & DATE		CHK		ANG ±1/2"		REV. 01	
NO.		BY & DATE		CHK		ANG ±1/2"		REV. 01	
01		GWS 12/19/02		RFP		CAD FILE 00506717		REV. 01	
REVISION		BY & DATE		CHK		ANG ±1/2"		REV. 01	
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Limited Warranty

LIMITED WARRANTY THE DALLAS GROUP OF AMERICA, INC. (DGA) warrants this product to be free from defects in material and/or workmanship for a period of one (1) year from date of purchase. If any part or component of the product proves to be faulty in material or workmanship within one (1) year from date of purchase, DGA will repair or replace such part or component, at its option without cost to customer for parts or labor. This warranty is subject to the following exclusions or conditions:

1. The customer shall promptly notify DGA in writing of any claimed defect in the product covered under this warranty.
2. This warranty does not cover damage to the product caused by carelessness, neglect, alteration, tampering, improper use or abuse. DGA will inspect part or component prior to repair or replacement. DGA is the sole judge of whether part or component qualifies for coverage under warranty.
3. DGA's obligation under this warranty is limited to the repair or replacement of any defective parts or components. It shall have no liability to compensatory, incidental, or consequential damages or losses.
4. This limited warranty is the one warranty made by DGA. DGA makes no other warranty of any kind and expressly disclaims and excludes all other warranties such as any implied warranty or merchantability or fitness for a particular purpose.

Warranty registration card must be on file at the factory. Dealer Invoice or dated packing list must accompany warranty registration card. Be sure to send your invoice or dated packing list with your warranty registration card.

MAGNESOL FOODSERVICE PRODUCTS DIV.
THE DALLAS GROUP OF AMERICA, INC.
1402 FABRICON BLVD.
JEFFERSONVILLE, IN 47130

PHONE 1.908.534.7800 • CALL TOLL FREE 1.800.367.4188
FAX 1.908.534.0084 • ON THE WEB www.dallasgrp.com

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Things you should keep a record of

For your future reference

Date of purchase

Serial number

Dealer's name and address

(found on hot oil pump)

Dealer's telephone number

Warranty Card

Remove and complete the Warranty Registration Card below. Be sure to send your dealer invoice or dated packing list with your Warranty Registration Card.

Return to:

MAGNESOL FOODSERVICE PRODUCTS DIV.
THE DALLAS GROUP OF AMERICA, INC.
1402 FABRICON BLVD.
JEFFERSONVILLE, IN 47130

(Cut along line)

Low-Boy®

Frying Oil Filter

Warranty Registration Form

Model: _____ Serial #: _____ Manuf. Date: _____

Date of Purchase: _____

Store Name: _____

Store Address: _____ City: _____ State: _____ Zip: _____

Your Dealer: _____ Dealer's Phone #: _____

Dealer Address: _____ City: _____ State: _____ Zip: _____

Return To:

MAGNESOL FOODSERVICE PRODUCTS DIV.
THE DALLAS GROUP OF AMERICA, INC.
1402 FABRICON BLVD.
JEFFERSONVILLE, IN 47130

MAGNESOL® XL

MAGNESOL® XL "Frying Oil Saver" is a safe, pure white compound that meets the food grade specifications of the FDA, NSF, and the Joint Expert Committee on Food Additives of the World Health Organization.

What is **MAGNESOL® XL**?

MAGNESOL® XL removes both solid and dissolved impurities from used oil to give it eXtra Life. Your oil stays fresh, clear and sparkling clean so you can fry light, crisp and golden delicious fried foods.

How does **MAGNESOL® XL** work?

MAGNESOL® XL is activated! It is different than any other purifiers on the market. Filtering every day with **MAGNESOL® XL** not only removes food debris from oil but it also extracts soluble liquid impurities that contribute to off-flavors and odors of used oil. Unlike ordinary filter powders, **MAGNESOL® XL** particles act like a magnet to attract and remove the dissolved tastes and odor that can spoil fried food.



Why use **MAGNESOL® XL**?

MAGNESOL® XL does more than simple filtration. During frying, oil surrounds and soaks into food actually becoming a part of it. As oil breaks down, dissolved impurities also soak into food, affecting its taste, texture, and appearance. Daily use of **MAGNESOL® XL** extracts the off-flavors and odors dissolved in oil so that only fresh, clear, and sparkling clean oil touches your fried food. So, cleaner oil means better tasting fried food and longer oil life. Longer oil life means lower frying cost and higher profits for you!

DALLAS

A complete family of frying oil care products
designed to put extra life in your frying oil.

MAGICLEAN®



MAGICLEAN® is a new, convenient, fryer cleaner. Non-foaming **MAGICLEAN®** is powerful and cuts tough grease and carbon deposits in deep fryers that can destroy frying oil and ruin fried food quality.

For best results, boil out fryers at every oil change. Just sprinkle in **MAGICLEAN®**, boil, then rinse.

IT'S THAT EASY TO MAKE YOUR FRYERS SHINE!

MICRONET®

MICRONET® frying oil filter is a convenient and economical option for extending frying oil life. IT is simple, inexpensive, and eliminates filter cones.



Call your distributor or
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