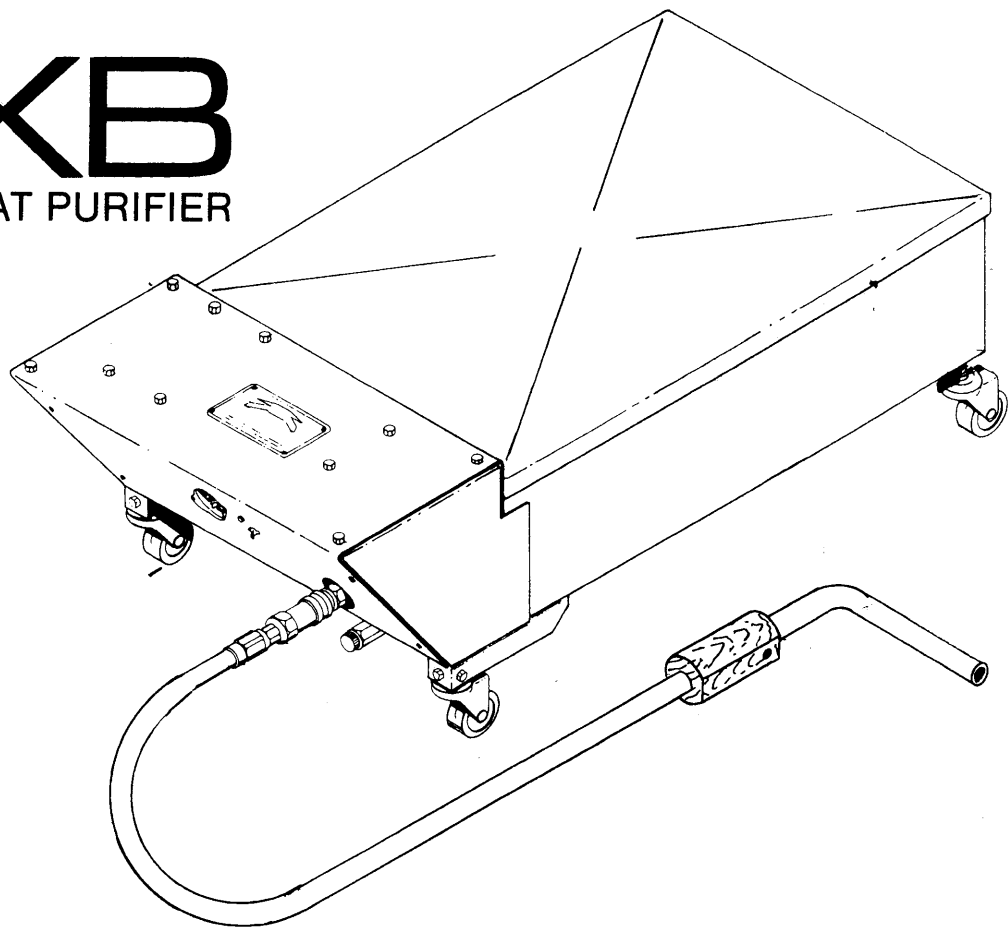


IMACULATOR INFORMATION

SERVICE PROCEDURE AND MAINTENANCE

LXB
EDIBLE FAT PURIFIER



MANUFACTURED AND DISTRIBUTED BY

H.T.S., INC.

501 EAST B STREET / McCOOK, NEBRASKA 69001 / (308) 345-5660

OPERATIONS MANUAL FOR THE IMACULATOR EDIBLE FAT PURIFIER MODEL LXB

The Model LXB IMACULATOR EDIBLE FAT PURIFIER has been designed to purify cooking oil as quickly and efficiently as possible. Due to the low profile of the machine, it is able to roll directly under the fryer drain. This feature eliminates the employee having to carry or pour hot oils. The machine stands approximately 10½" high and will accept 80/110 lbs. of shortening into its reservoir tank.

To prepare the Imaculator for operation, it is simply a matter of connecting the electrical plug into the sockets on the front power panel.

Next step of preparation consists of attaching the quick-connect coupling on the hose to the nipple on the lower right hand corner of the front panel.

Notice that the ON/OFF Switch is located in the same general area on the front panel.

In some cases, depending on the design of the fryer, it will be necessary to install auxiliary piping onto the drain spout of the fryer to provide easy access for the Imaculator. In most instances, an "L" and/or extension piece will suffice, if they are necessary at all.

The LXB can also be used with non-drainable fryers. If an electric fryer with no drain is used, remove the insert pan full of oil and pour the entire contents into the Imaculator tank.

Fatso Kleen Filter Powder is the most important component in the filter process. It is the powder which actually purifies and filters. This inert harmless and tasteless powder collects and suspends the impurities and acids which develop in shortening from age and heat exposure.

The amount of powder to be used is determined directly by the volume of shortening to be purified. Use this rule of thumb: 1 pre-pack bag of FATSO KLEEN for each 40 lbs. of shortening. If the fryer capacity is 75 to 80 lbs., use two of the pre-measured bags. Without the use of Filter Powder, the Imaculator will not achieve fully desirable results, it will accomplish only part of the job for which it was designed. The shortening should always be filtered at cooking temperatures for best results.

SERVICE — MAINTENANCE LXB IMACULATOR

This manual is provided to you as a guide to proper care and maintenance of your Imaculator Edible Fat Purifier Model LXB. To assist you in getting acquainted with your Imaculator, please examine the illustrations and read carefully the SERVICE SUGGESTIONS PROVIDED.

If there are any questions concerning your equipment, please don't hesitate to contact your local Imaculator distributor. If you need any additional information, please contact H.T.S., Inc., Phone: (308) 345-5660.

SERVICE SUGGESTIONS

1. If the Motor doesn't operate, check the following:
 - a. is the electrical cord plugged into a live outlet?
 - b. is the outlet 110 - 120 volt, 60 cycle alternating current?
 - c. is the Motor switch turned to the **on** position?

2. After turning motor switch to Off position and disconnecting power cord, examine motor and pump shaft coupling to see if they turn freely (congealed or set-up hard shortening can freeze pump shaft and prevent motor from operating). IF CURRENT IS LEFT ON, A MOTOR WITH A FROZEN OR STUCK SHAFT COULD BURN OUT QUICKLY.

If shaft will not turn freely by hand, it would indicate that the operator who used the machine last failed to drain it properly. TO FREE AN LXB that has become inoperative due to hardened shortening, remove hose and place in warm or hot water — apply heat to pump and aluminum tubing leading to the center of the tank. A small electric heater is excellent for this purpose. Machine may also be freed by placing in an extra warm place for an hour or more. If machine still doesn't operate after such exposure to heat, you can expect to find hose, tubing or pump blocked by hard carbon particles or cracklings.

THERE ARE AT LEAST THREE WAYS LARGE CARBON PARTICLES OR CRACKLINGS MAY FIND THEIR WAY INTO ALUMINUM TUBES, HOSE AND PUMP:

- a. loose closure strip on vacuum pillow
 - b. failure to temporarily block hole in bottom of tank while changing filter paper.
 - c. damage to filter paper
3. LXB NOT PUMPING YOUR TANK DRY? CHECK THE "O" RING ON THE PLUG OF THE DRAIN VALVE. NO "O" RING—you lose vacuum!!!

OPERATION

- STEP # 1 On drainable type fryers, begin the filtering operation by positioning the Imaculator Tank directly beneath the bottom of the fryer drain. Connect your Imaculator to 110 AC power source.
- STEP # 2 Screw the drain plug back into drain valve body until the O-Ring contacts its seat. DO NOT OVER TIGHTEN!
- STEP # 3 Add the correct amount of Fatso Kleen powder. If the fryer used is the deep well design, the powder should be added directly to the fryer and stirred. On all other fryers, pour the filter powder into the Imaculator.
- STEP # 4 Release the drain valve allowing the contents of the fryer to flow directly into the reservoir tank of the Imaculator.
- STEP # 5 Use the broad spatula to stir and break up the powder so that it will settle to the bottom of the tank.
- STEP # 6 When all the oil has been drained from the fryer into the Imaculator, turn on the unit.
- STEP # 7 The oil will begin spraying from the nozzle. Use this hosing action to wash down the inside of the fryer. Make sure that all the residue has been flushed down through the drain and that the bottom of the fryer is completely free of residue.
- STEP # 8 Place the nozzle well down into the drain of the fryer or through the small cross bar on the back corner of the filter tank and allow the machine to run for about 2 minutes. This recirculates the shortening through the powder and filter several times and assures proper purification.
- STEP # 9 After the 2 minute cycle, close the door on the fryer allowing the fryer to refill with clean oil. While the shortening is being pumped into the fryer, keep the nozzle submerged so that there may be as little aeration as possible. Prolonged aeration will intensify the breakdown process.
- STEP # 10 Allow the Imaculator to pump until the residue in the bottom of the tank appears to be dry. At this point the machine can be turned off.
- STEP # 11 After all the fryers have been refilled, the LXB is cleaned by scraping the caked residue from the top portion of the filter paper with the broad spatula.
It is only necessary to remove all the residue which has accumulated! DO NOT disassemble any part of the machine for daily cleaning. THERE MUST BE CARE TAKEN THAT THE PAPER IS NOT CUT OR TORN. If so, the paper will have to be replaced. (Operating the machine with a torn or damaged paper can seriously damage the Imaculator.) The Imaculator is now ready for the next day's usage.

STEP #12 Replace the lid, detach the hose and electrical cord for storage.

STEP #13 In cases where solid type shortening or lard is being used, the hose and drain valve below the front panel of the machine must be drained. Open drain valve approximately 3 turns and let shortening drain out. Disconnect the hose at the quick connect. The disconnect may be quite hot yet, so a towel or hot pad should be used when handling quick connect fitting. Hold the nozzle end of the hose up high enough to let any shortening drain out thru quick connect end.

WHEN TO CHANGE FILTER

The oil can easily be checked for purity. Do not be concerned with color but only with clarity. The oil should be crystal clear. If the oil appears murky, check the filter paper assembly.

As long as the filter paper remains intact and the pumping volume is adequate, do not change the filter paper. Once every 7 to 14 days depending upon volume, the paper filter in the Imaculator will require changing. This can be determined by the pressure flow.

FILTER CHANGING PROCESS

STEP # 1 Begin by removing the Hold Down plug and top silicone washer.

STEP # 2 Pick up the entire filter assembly and remove it from the tank.

STEP # 3 Remove the aluminum closure strip by sliding it off the paper.

STEP # 4 Slide the filter screen out of the envelope filter paper, and discard **ONLY** the paper. **DO NOT DISCARD CLOSURE STRIP, HOLD DOWN PLUG, FILTER SCREEN OR THE TWO SILICONE WASHERS.**

STEP # 5 Scrape the residue from the bottom of the reservoir tank with the broad spatula. Do not allow residue to enter fitting in bottom of tank as it may plug up the pump. Sufficient tank cleaning can be achieved by wiping with a damp cloth. **DO NOT SUBJECT THE MACHINE OR ANY OF THE PARTS TO WATER.**

STEP # 6 When machine is clean, start reassembly with the bottom silicone washer.

STEP # 7 Insert the screen into a new envelope filter paper.

STEP # 8 Seal off the open end of the filter paper by pinching together with the closure strip. If this is not sealed properly, the results of filtering will be somewhat less than desirable, and the oil may appear murky.

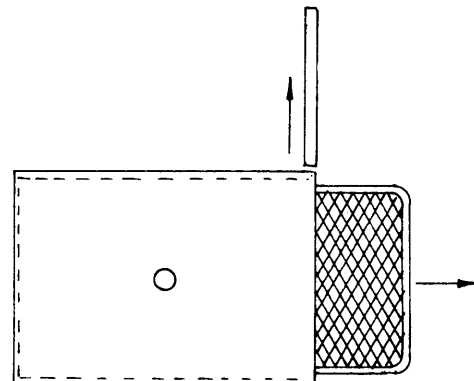
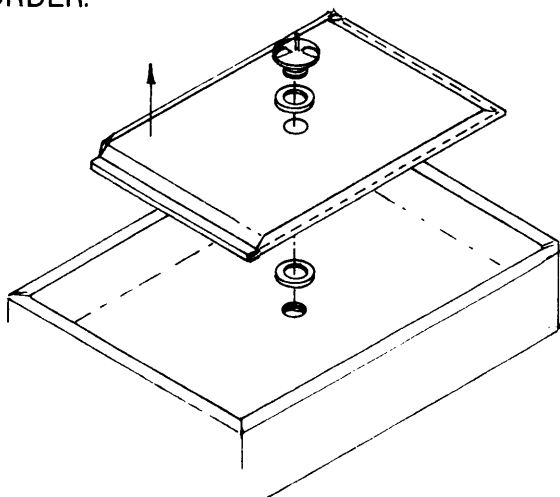
STEP # 9 Replace the filter assembly into the bottom of the tank.

STEP #10 Screw the **HOLD DOWN PLUG** in until hand tight. Make special note that the top silicone washer is still in place on the hold-down screw.

REMEMBER

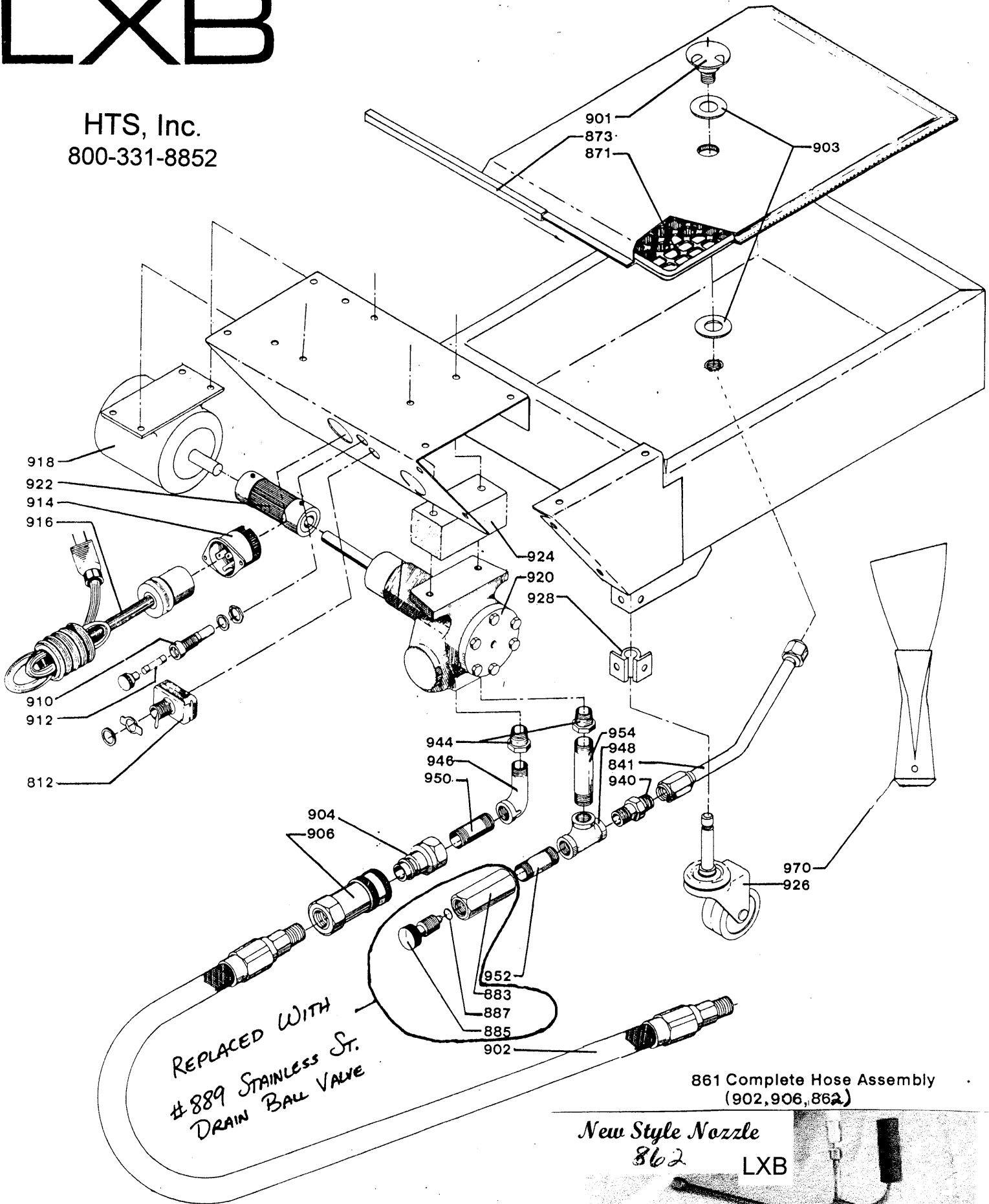
THE FILTER CHANGING PROCEDURE TAKES PLACE ONLY ONCE EVERY 7 TO 14 DAYS. THERE IS NO TIME THAT ANY OTHER PART OF THE IMACULATOR NEED BE DISASSEMBLED FOR CLEANING.

NEVER ATTEMPT TO RUN WATER THROUGH YOUR IMACULATOR FOR THIS WILL RUIN THE PUMP IN SHORT ORDER.



LXB

HTS, Inc.
800-331-8852





HTS Inc.
501 East B Street
McCook, NE 69001
Phone: (308) 345-5660
Fax: (308) 344-1251

Parts List

Parts are for models: LXB-Custom LXB-6 LXB-8

Part #:	Description:
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Vacuum Pillow Assembly

871	Vacuum Pillow Screen
873	Closure Strip for Vacuum Pillow Assembly
901	Hold Down Screw
903	Silicone Washer (2 required)

Hose and Nozzle Assembly

9026	Fryer Hose 6.5' with ends
9029	Fryer Hose 9' with ends
904	Hose Quick Connect (male)
906	Hose Quick Connect (female)
908	Replacement O-Ring for Quick Connect
862	Complete Stainless Steel Nozzle Assembly
863	Wooden Insulator Handle
666	Replacement Stainless Snap Ring
667	Replacement Stainless Steel Screen Inserts
861	Complete 6.5' Hose & SST Nozzle Assembly
961	Complete 9' Hose & SST Nozzle Assembly

Motor - Pump Assembly

918	Motor 1/3 HP
920	Pump
921	Pump Seal Kit
922	Flex Coupling
812	Toggle Switch SPST
910	Fuse Holder
912	Fuse
914	Male Receptacle
916	Power Cord
841	1/2" Aluminum Tube with Nuts
889	Stainless Steel Drain Ball Valve (replaces 883/885/887)
887	Replacement O-Ring for old drain valve system
926	Complete set of 4 Casters
928	Set of 4 Caster Mounting Brackets
425	Fatso Kleen 25# Filtering Compound (includes shipping)