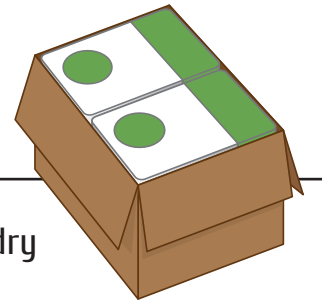


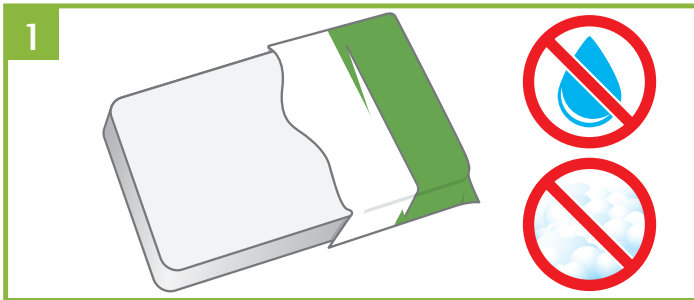


FriPura™ Instruction Sheet

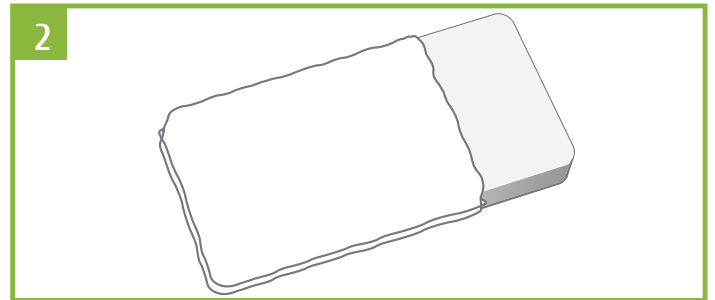


The FriPura™ unit should be kept sealed in its packaging, preferably in a dry storage area, at all times prior to use.

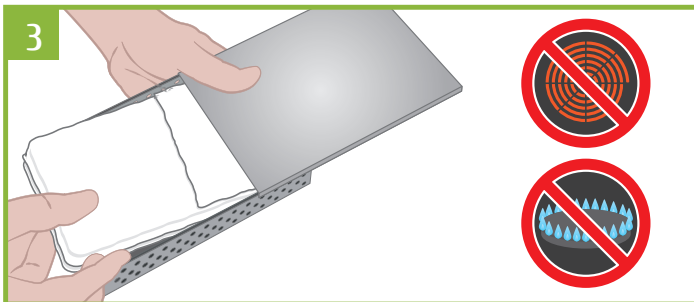
Litre of oil used	No. of FriPura units
Up to 16 L	1 FriPura unit
17 to 30 L	2 FriPura units
31 to 45 L	3 FriPura units
46 to 60 L	4 FriPura units



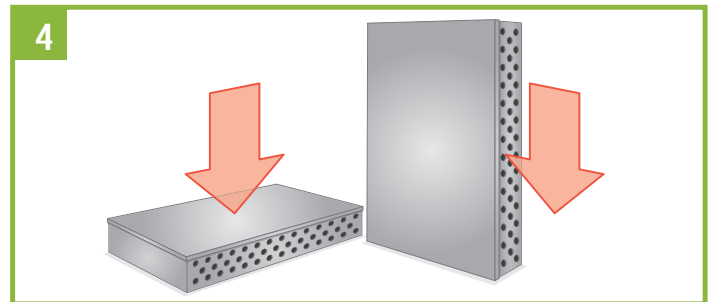
Once the packaging has been opened do not allow the unit to come into contact with steam or water.



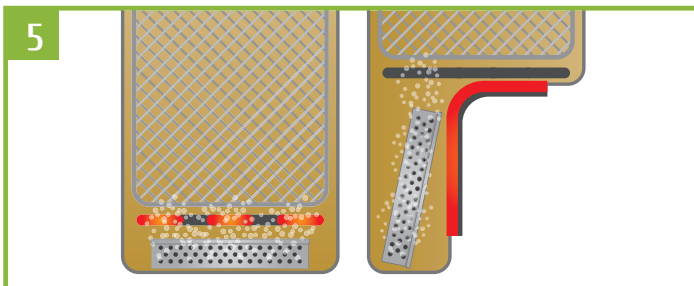
Place the FriPura unit into the unit bag and fold down the open end before placing into the metal case.



Load each new unit into the custom FriPura metal case. Do not use the FriPura unit without the metal casing. Do not place the loaded case directly onto electric elements or gas burner upstands.



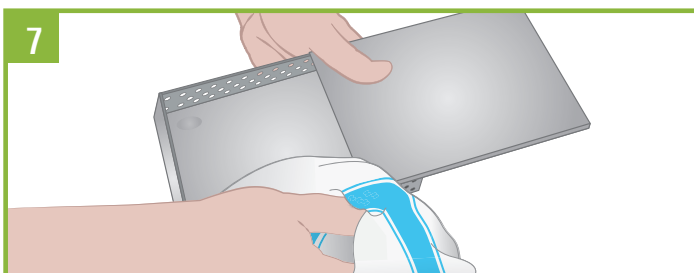
Close and place the loaded case into the fryer, prior to refilling with fresh oil. Either lay flat or stand on its narrowest width to ensure the casing holes are not covered.



Ensure the unit case is fully covered by cooking oil during use and that the holes in the case do not become blocked *e.g. with food debris*. During the first time of use the unit will bubble for a short time as the oil heats up. This is normal. The drawings above are indicative only. Fryers and placement of the FriPura filter and case will vary.



When the oil has reached the end of its life, remove the unit from the unit case and discard into standard waste. Do not wash or re-use the unit.



Wash and thoroughly dry the metal case for re-use.



The FriPura unit will operate across the full range of frying temperatures but the oil will last longer if frying takes place at lower temperatures.



A video of the FriPura unit process can be found on our website: www.fripura.com



Telephone orders: 0845 83 82 922
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