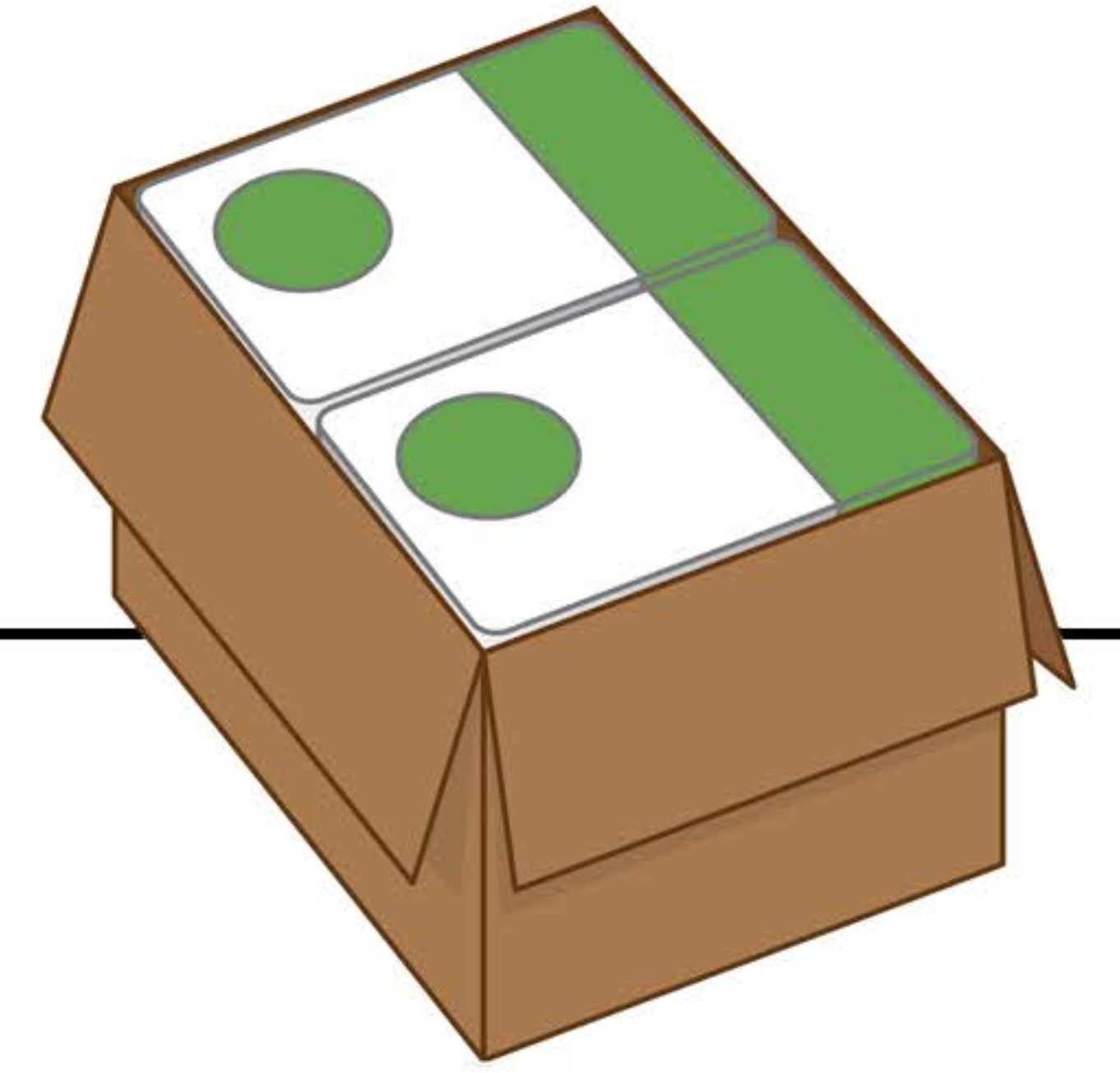




FriPura™ Instruction Sheet



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

Litres of oil used:	Up to 15 L	16 L to 30 L
No. of FriPura units:	1 FriPura Unit	2 FriPura Units

1. OPEN PACKAGE

Once the packaging has been opened **do not** allow the unit to come into contact with steam or water. Insert in fryer within **10 minutes** of opening.

2. PLACE IN BAG

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

3. PLACE IN CASE

With the FriPura unit inside the bag, insert the unit into the custom metal case (it will be a tight fit). Do not use the FriPura unit without the metal casing.

4. PLACE IN FRYER

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.

5. FILTER DAILY

For FriPura to function properly, the oil should be filtered daily. This simple process cleans out physical debris by straining through a paper filter. Also, clear any debris from the FriPura box.

6. DISCARD & WASH

When it is time to discard the oil, remove the FriPura unit and bag from the metal case and discard it with the regular waste. Wash and dry the metal case for re-use with a fresh unit.

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 process can be found on our website: www.fripuraworks.com

Telephone orders: 1-833-FRY-PURE (Ext. 1)
Customer inquiries: 1-833-FRY-PURE (Ext. 2)