

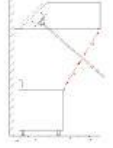




<p>Step 1</p>		<ul style="list-style-type: none"> # Ensure that the kitchen extraction is switched off. # Ensure that all cooking equipment is switched off. # Ensure lids are placed onto fryers.
<p>Step 2</p>		<ul style="list-style-type: none"> # Using the quick release cam levers, adjust the locating prongs on the filter removal tool to fall within baffles of the filter. # Using the quick release cam lever, adjust pole angle to suit the angle of the filter housing on the extraction canopy. <p>Note: The removal tool handle should fall central between the top of the cooking equipment and the underside of extraction canopy. See Diagram.</p>  <p>Once correctly set up the removal tool does not need to be re-adjusted.</p>
<p>Step 3</p>		<ul style="list-style-type: none"> # Insert the filter removal tool prongs between the baffles of the filter. Keeping the main plate central to the the filter. # Remove each baffle filter by lifting the filter and allowing the lower edge to tilt away from the bottom grease channel. (Refer to Picture) # Safely lower. # Clean each baffle filter with de-greaser. # Remove and clean canopy drip trays. # Allow to air dry.
<p>Step 4</p>		<ul style="list-style-type: none"> # Ensure that the baffle filters and drip trays are completely dry. # Insert the filter removal tool prongs between the baffles of the filter. Keeping the main plate central to the the filter. # Lift each baffle filter into position with the removal tool. # Insert top of filter into the upper filter channel. # Tilt the filter allowing the lower edge to meet the bottom grease channel. # Lower the filter to sit securely in the bottom channel. # Replace the drip trays.