

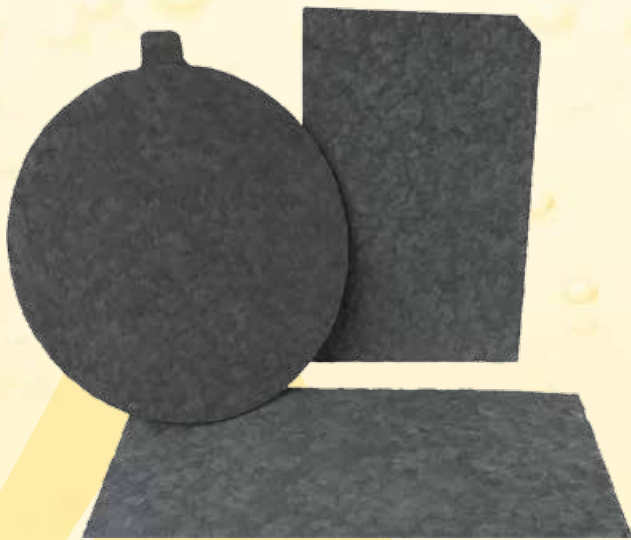
Frying Oil Filter FM1[®]

For Fryer size 80 to 250 litres (21 to 66 gal)



Extends Oil Life Improves Oil Quality Improves Product Quality and Shelf Life

- Batch Frying Oil Treatment and Filtration
- Active Oil Treatment
- Operates at Frying Temperature
- Manually Operated, Simple Control
- Treat/Filter as Required, During or After the Shift
- Mobile Unit for use with Multiple Fryers
- Small Footprint, Easy Storage
- Simple Set-up and Operation
- Washes Fryer Clean during the Filter Cycle
- Easy to Clean after use
- Fryer Capacity 80 to 250 litres (21 to 66 gals)



- Simple Dedicated System
- Allows Washing Out of Fryer
- Customized Size to Suit Fryer Drain Location
- Mobile for Ease of Operation and Storage
- All Stainless Steel Construction



- Large Surface Area Treatment/Filter Pad
- Using Depth Filter Technology
- Filtering down to 0.5 micron
- Integrated Active Components built-in (no loose powder)
- Consumable Filter Pad, no cleaning or regeneration
- Simple Change Out Process when Blinded or at the End of the Shift
- Developed Specifically for Frying Oil Treatment

