

Frying Oil Filter FM4[®]

For Fryer size 2000 to 8000 litres (530 to 2100 gal)

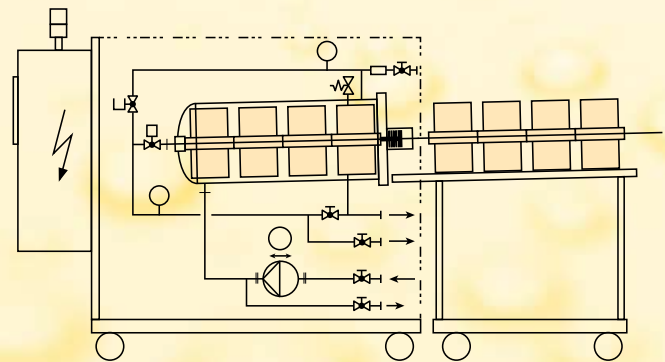


Extends Oil Life Improves Oil Quality Improves Product Quality and Shelf Life

- Continuous Frying Oil Treatment
- Active Oil Treatment
- Operates at Frying Temperature
- Safe Automatic Control
- Operates 24/7
- Total Enclosed System
- Small Footprint < 2m², (22ft²)
- Simple Installation
- Simple Operation
- Avoids Cross-Contamination between Fryers.
- Connects Directly to the Fryer



- Large Surface Area Filter Module
- Using Depth Filter Technology
- Filtering down to 0.5 micron
- Integrated Active Components built-in (no loose powder)
- Consumable Filter Modules, no cleaning
- Simple Change Out Process that does not stop the fryer
- Developed Specifically for Frying Oil Treatment



- Simple Dedicated System
- Integrates Feed/Return Pump
- Integrates Pressure Relief System
- Mobile for Ease of Location
- Spent module removal trolley, no lifting
- Access for operation at one end only and touch screen panel

