



Jan 2017/R04

**FRYING OIL FM[®] PROGRAM
CONTINUOUS / BATCH TREATMENT AND FILTRATION SYSTEMS
Incorporating the SuperSorb[®] UHT Lenticular Module and Media**

CUSTOMER QUESTIONNAIRE

Contact Name:

Company Name:

Address:

Site location:

Tel. No.:

Email :

Section 1. Products Fried

- Type of Product(s) being fried?
- Does the product release a significant amount of solids?
- Is the product(s) packed with nitrogen blanketing?
- Does the product have a coating(s)?
- Current shelf life on the product(s)?
- Required shelf life of product(s)?
- Is the product injected with other materials?

Section 2. Fryers

- What type of fryers do you have, kettle, batch, continuous, manufacturer?
- How many fryers do you have?
- What volume of oil do they each hold?
- What method is used to heat the oil, direct or external heat exchanger?
- Does the fryer have an internal drag bar system to remove solids from the bottom?

Section 3. Current Frying Process

- Hours of operation. Hours per day, days per week?
- Hourly weight of finished product fried?

- Typical percentage of oil pickup on the product?
- Frying temperature or zone temperatures?
- What type of oil(s) are used?
- When is the oil changed, after a set time (weekly) or on quality?
- Are the quality markers for discard on the oil or the product?
- What quality markers are used to test the oil and how often?
- What quality markers are used to test the product and how often?
- Is new oil used on start up or is a blend of old and new used?
- Is the old oil used for top up or discarded?
- What volume of oil is required for top up, over what time?
- What is the dwell time for the product in the fryer?
- Current filtration/treatment, if any, describe?
- If yes to what degree does it filter, mesh size? Micron rated?
- Do you discard oil, if so how much, how often?

Section 4. Sanitation

- When do you sanitize?
- What volume of solids are present in the fryer?
- Does the oil get stored during sanitation or discarded?
- If transferred to a tank, is it kept warm, is it inert gas blanketed?

Section 5. Expectations

What are the objective targets for oil treatment?

- Product quality?
- Oil quality?
- Extension in oil life/fry life?
- Other?

Section 6. Site review

Is there a possible location for the FM unit near the fryer?
 The footprint for the FM1 is 770 x 630mm (30.3" x 24.8") on wheels, weight 70kg (155lbs).
 The footprint for an FM3 is 890 x 1400mm (35" x 55"), on wheels, weight 233kg (513lbs).
 The Footprint for the FM4 unit is 1770 x 760mm (70" x 30"), on wheels.
 Space is required around FM3 and FM4 units for filter changes.
 The FM1 only requires a single phase power supply.
 The FM3 and FM4 requires an oil feed from the fryer or from the outlet of the current pre-filter or the recirculation line for the heat exchanger.
 The return from the unit should be directly to the product inlet to the fryer. Not to another oil return line.
 The only other connection is a 3 phase power supply and air supply.
 Other health and safety issues should be considered with the placement and operation of the unit.
 Trial units are available to confirm the filtration application.