

**HEAT AND CONTROL**

®

## Continuous Belt Filter

*Fine particles are continuously removed for superior oil and product quality.*



**Continuous filtration of flour and other fine particles from frying oil.**

### **Superior oil quality**

Products taste fresher and have a longer shelf life because this oil filter removes particles too small for other filters to capture.

### **Automatic oil level**

Oil supply and return pumps automatically maintain a constant level of oil for efficient filter operation.

### **Simple installation**

Shipped ready-to-operate, the filter requires only basic electrical and fryer system connections.

### **Versatile filtration**

A chain-edged stainless steel filter belt continuously carries fines out of the oil and deposits them into your waste container. For oil "polishing", a roll of filter paper can be attached for use with the metal belt.

### **Easy cleaning**

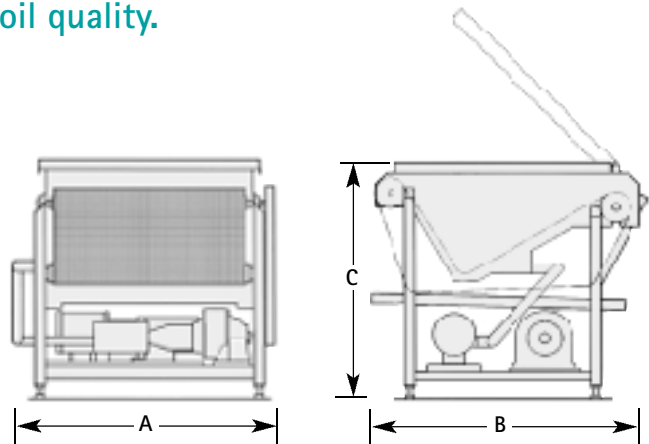
All parts remain in place during cleaning and the cover pivots open for complete internal access. Rugged stainless steel construction is USDA approved.

# Continuous Belt Filter | Model CBF

Continuous Belt Filters are easily installed on most fryers to remove fine product particles and improve oil quality.



All parts remain in place during cleaning. Pivoting cover provides complete internal access.



Model	A Width	B Length	C Height
CBF-24	41" 1402	54" 1372	80" 2032
CBF-36	53" 1346	54" 1372	80" 2032

Dimensions are rounded to the nearest inch/millimeter.

Constant improvement and engineering innovations mean these specifications may change without notice.

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