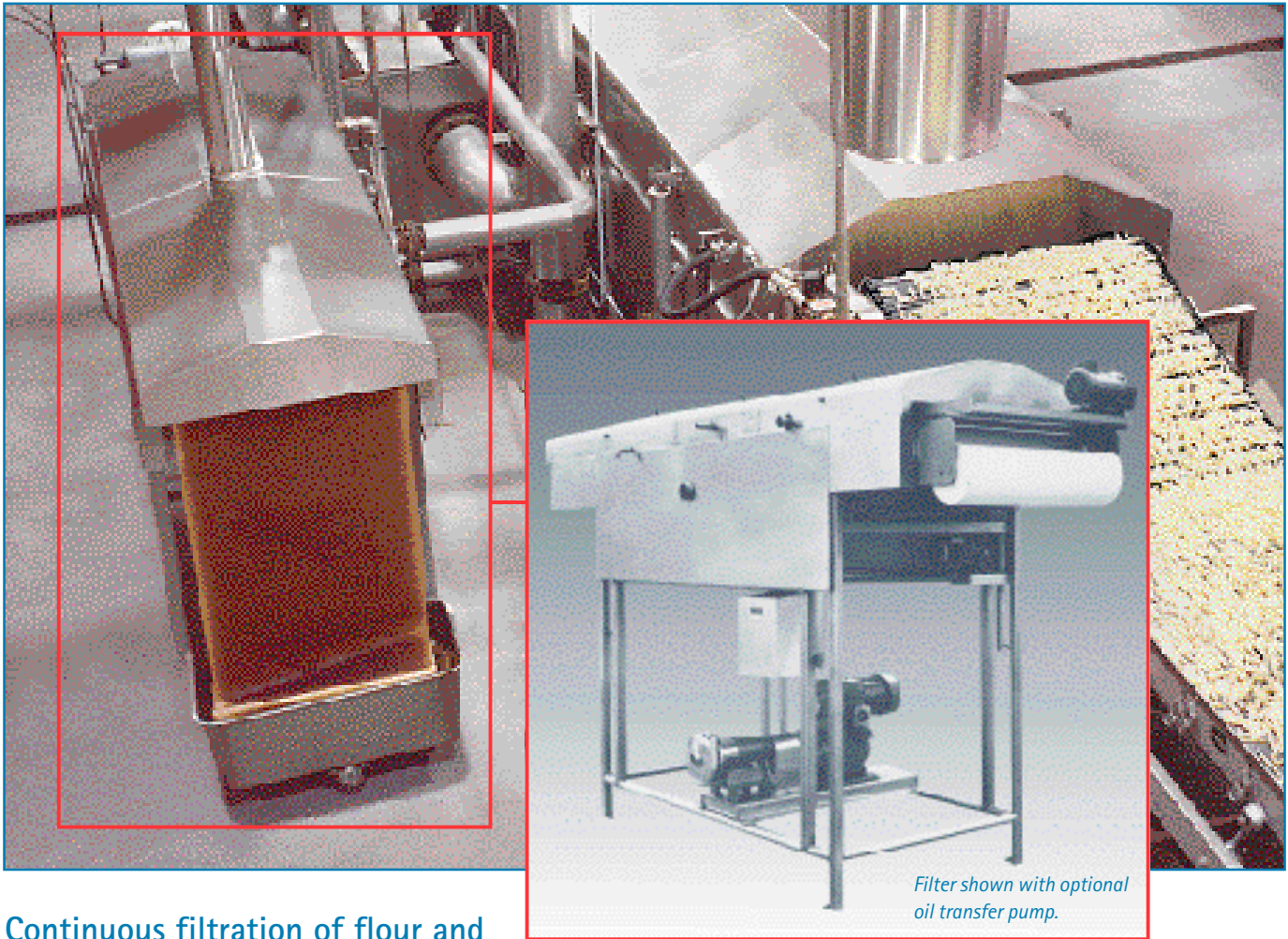


## Continuous Oil Filter



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

Requiring no messy disassembly for cleaning, this system uses disposable filter paper to continuously "polish" oil by removing extremely small product particles.

#### Simple operation

Oil flows by gravity through the filter paper and back to the circulation system.

#### Automatic paper advance

Filter paper automatically advances to maintain unrestricted oil flow. Fines-laden filter paper is deposited into a portable cart for disposal.

#### Quick changeover

Rolls of filter paper are available in a variety of porosities and are easily changed to suit different product applications.

#### Simple installation

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

#### Easy cleaning

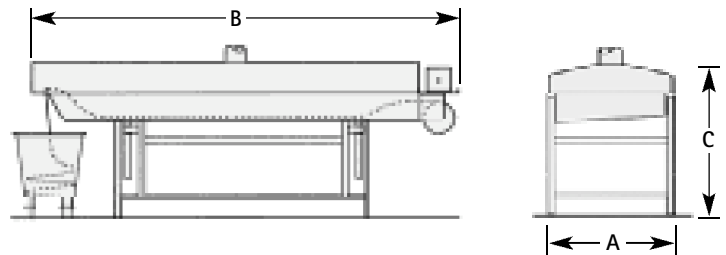
The filter's clean-in-place system connects to the fryer cleaning system. Filter hood and conveyor are manually raised to provide complete internal access. Construction is USDA approved.

# Continuous Oil Filter | Model CF

Continuous Oil Filters are easily installed on most fryer lines to remove ultra-fine product particles and improve oil quality.



Hood and paper conveyor can be manually elevated for complete cleaning access.

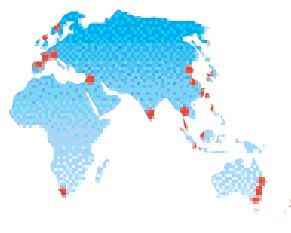


Model	A Width	B Length	C Height	Paper Width
CF-B3606	47" 1194	112" 2845	56" 1422	36" 914
CF-B3609	47" 1194	150" 3810	57" 1448	36" 914
CF-B5112	66" 1676	150" 3810	63" 1600	51" 1295

Dimensions are rounded to the nearest inch/millimeter.

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

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