

KleenSweep[®] Centrifugal Separation System

- Continuously removes particles as small as 250 microns.
- Eliminates restrictions in oil flow to the main pump preventing cavitation.
- Operates with low oil volume.
- Self-cleaning. No filter belts, bags or drawers.
- No compression chambers to force fines back into the oil.
- Requires minimal floor space.
- USDA approved models available.



This full-flow filtration system continuously removes fines from fryers producing snacks, french fries and prepared foods. The uncomplicated design of the KleenSweep provides reliable, efficient operation with minimal maintenance.

KleenSweep operation is simple. All oil from the fryer flows unrestricted to the main circulation pump and passes through the separator, where fines are centrifugally removed from the oil stream. Filtered oil from the top of the separator flows to the heat exchanger

for reheating and returns to the fryer. Fines-laden oil from the bottom of the separator is discharged into a drum filter, which separates the fines and returns the clean oil to the circulation system.

The drum filter is integrated into the fryer's main oil outlet and does not restrict the full-flow of oil from the fryer into the main oil circulating pump.

The KleenSweep operates with minimal oil volume and causes no oil-degrading aeration.

KleenSweep filters are self-cleaning, eliminating the need for messy filter belts, bags and drawers. Usable oil is continuously recovered without the use of compression chambers, which can cause fines to re-enter the oil stream.

Requiring minimal floor space, the KleenSweep filter is available as part of a new oil handling module or for installation on existing fryers to reduce free fatty acids, provide cleaner fryer operation, and improve product quality.

KleenSweep® Centrifugal Separation System

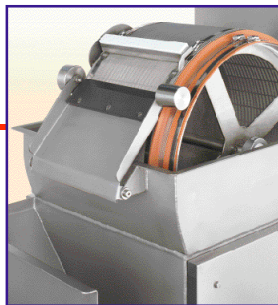
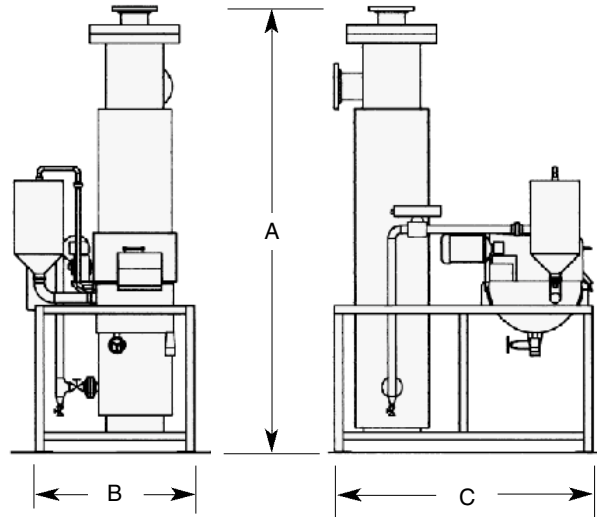
Model KSS

KleenSweep oil filters are available for all sizes of new and existing fryers producing snacks, batter-coated and breaded products.

Separator Inlet/Outlet	GPM Hot Oil	Dimensions		
		A	B	C
4"/102	350-600	96"/2438	42"/1067	60"/1524
5"/127	600-950	116"/2946	44"/1118	63"/1600
6"/152	950-1300	116"/2946	44"/1118	63"/1600
8"/203	1300-1900	130"/3302	48"/1219	66"/1676
10"/254	2100-3300	156"/3962	48"/1219	70"/1778

Dimensions are rounded to the nearest inch/millimeter.

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



Fines from the centrifugal separator are continuously removed by a drum filter.



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