

HEAT AND CONTROL

®

KleenSweep® Centrifugal Separation System



Continuously remove particles as small as 250 microns from frying oil for snacks, french fries & batter-breaded foods.

Superior oil quality

KleenSweep removes everything from large particles to 250 micron fines. It operates with minimal oil volume and prevents oil-degrading aeration.

Simple operation

With no moving mechanical parts, KleenSweep uses simple centrifugal force to remove fines, greatly reducing oil degradation and maintenance costs.

All oil from the fryer flows unrestricted into the main circulation pump suction and then to KleenSweep's centrifugal separator. Clean oil circulates to the heat exchanger and fryer. Fines intermittently drain from the separator into a filter drawer for easy removal.

Prevents pump cavitation

KleenSweep allows unrestricted oil flow to the main circulating pump, eliminating a major cause of pump cavitation.

Optional equipment

- Stainless steel construction
- Rotating fines removal filter drum
- Fryer support module

KleenSweep® Centrifugal Separation System

Model KSS

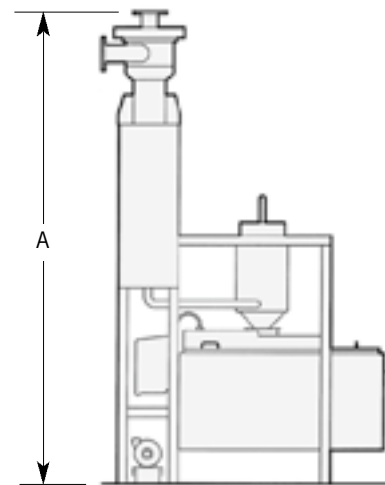
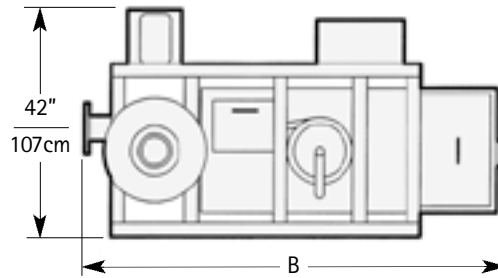
KleenSweep oil filters are available for all sizes of continuous fryers for snacks & prepared foods.

KleenSweep Sizing Guide

Hot oil flow GPM/LPM	Separator inlet/outlet	Dimensions A B	
350-600 gpm	4"	127"	78"
1325-2271 lpm	10.2cm	323cm	198cm
600-950 gpm	5"	145"	80"
2271-3595 lpm	12.7cm	368cm	203cm
950-1300 gpm	6"	157"	83"
3595-4920 lpm	15.2cm	399cm	211cm
1300-1900 gpm	8"	177"	86"
4920-7191 lpm	20.3cm	450cm	218cm
2100- 3300 gpm	10"	180"	90"
7948-12490 lpm	25.4cm	457cm	229cm

Dimensions are rounded to the nearest inch/centimeter.

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



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