



OilSaver Filtration System / **Model OSF**



Applications

- _ Coated protein products
- _ Snack foods
- _ Peanuts/tree nuts
- _ French fries
- _ Donuts
- _ Ethnic foods
- _ Appetizers
- _ Other fried foods

Extend the life of frying oil with continuous high efficiency filtration down to **10 microns**

Preserve frying oil quality by removing solids (coating, crumbs, etc.) using high efficiency slipstream filtration during production while the fryer is in use. The primary benefit of the OilSaver is the ability to keep the frying oil in good condition on a continuous basis. In addition, OilSaver's vacuum technology makes it the safest option on the market with no chance of spraying dangerous, hot oil from the system.

Performance

With filtration rates from 10 - 60 gallons per minute (GPM)/(0.038 m³ - 0.227 m³/min), the compact and versatile OilSaver can accommodate fryers of any size. The OilSaver recovers most oil from the dry cake discharge and returns the recovered oil to the fryer eliminating oil waste.



Benefits & Advantages

Safer

Vacuum flow allows no chance for high pressure leaks from the filter (chamber)

Save Money

Extend the life of frying oil

Quality

Maintain consistent color and other product characteristics

Minimize oil breakdown

Reduce generation of Free Fatty Acids

Fines removal

Minimize the chance of smoking/scorching and off-flavors

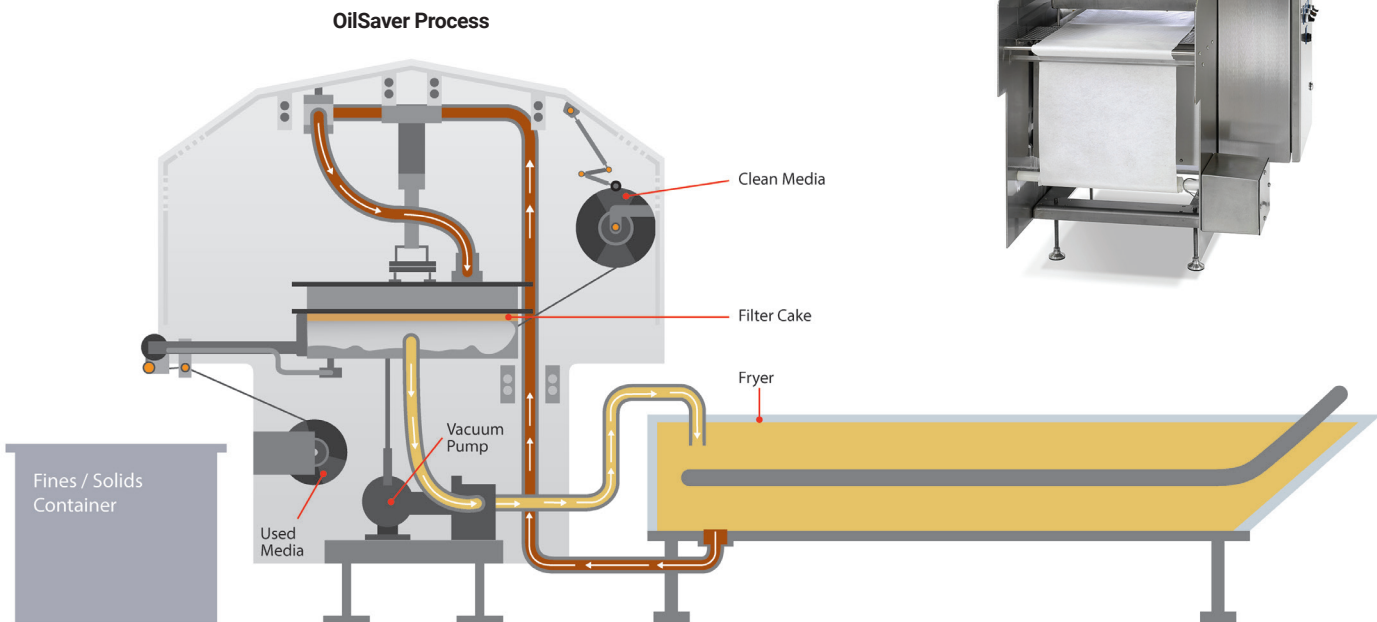
Reduced cleaning costs

Less fines in the oil makes cleaning easier and less expensive

Increased energy efficiency

Cleaner oil keeps heat transfer surfaces cleaner resulting in less energy to maintain heat

| Specification | OSF 100 | OSF 700 |
|---------------------------------|---|---|
| Power | 120V Other voltages available upon request | 480V Other voltages available upon request |
| Air | N/A | 90 psi 5 CFM Intermittent |
| Filter capacity | 10GPM 0.038-0.076 m ³ /min | 30-60 GPM 0.114-0.227 m ³ /min |
| Particle size filtration | 10 Micron | 10-40 Micron |
| Equipment size (LxWxH) | 45"x31"x41" 114.3 cm x 78.74 cm x 104.14 cm | 81"x51"x71" 205.74 cm x 129.54 cm x 180.34 cm |



OSF 100



Oil management solutions that maintain oil quality and product freshness.

Every component of our oil management solutions is designed to maximize oil quality and improve energy efficiency. With advanced control of oil heating, filtration, transfer, cooling, and storage, as well as rapid oil turnover rate, you'll be able to consistently produce fresh and delicious products.