



KleenSweep®

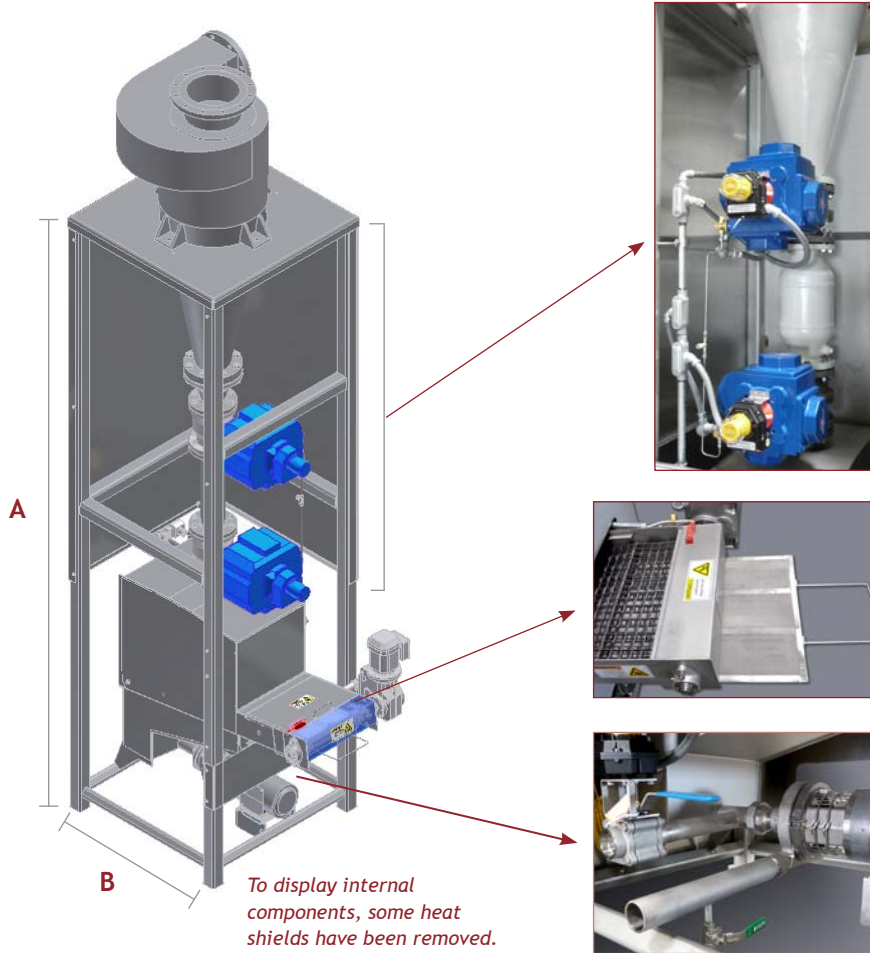
Centrifugal Fines Separation System

An efficient new spin on oil filtration! Centrifugal force cleans fryer oil and reduces filter maintenance.

Designed for externally heated continuous fryers, KleenSweep uses centrifugal force to remove large particles and fines as small as 250 microns.

Advantages

- Operates with a low volume of cooking oil to reduce overall system oil capacity
- Unrestricted oil flow to the main oil circulating pump eliminates filter-related pump cavitation
- Takes less space than comparable filters. Support frame includes safety heat shields.
- Filtered oil returns to the heat exchanger and fryer.
- Fines-laden underflow oil is further filtered by a screen before it returns to the fryer system.
- Available in steel or sanitary stainless steel construction



KleenSweep Sizing Guide			
Hot oil flow GPM/LPM	Separator inlet/outlet	Dimensions	
		A	B
350-600 gpm 1325-2271 lpm	4" 10.2 cm	127" 323 cm	78" 198 cm
600-950 gpm 2271-3595 lpm	5" 12.7 cm	145" 368 cm	80" 203 cm
950-1300 gpm 3595-4920 lpm	6" 15.2 cm	157" 39 cm	83" 211 cm
1300-1900 gpm 4920-7191 lpm	8" 20.3 cm	177" 450 cm	86" 218 cm
2100-3300 gpm 7948-12490 lpm	10" 25.4 cm	180" 457 cm	90" 299 cm

Constant improvement and engineering innovations mean these specifications can change without notice. Dimensions are rounded to the nearest inch/cm.



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