

Motorized Catch Box

Continuously remove particles from cooking oil or water for improved product quality and efficient equipment operation.

Cost-efficient filtration

The Motorized Catch Box provides economical continuous removal of product particles from cooking oil or slice washer water. Its flighted mesh conveyor belt removes particles which are then blown onto a drain screen before disposal in your waste container.

Superior product quality

For externally heated fryers, 100% of the system oil volume is filtered once every minute, depending on application. This protects oil quality to produce fresh snacks, taco shells, french fries and other foods.

Reduced maintenance

Potentially damaging particles are removed before entering the main circulation pump. Efficient primary filtration also reduces the load on secondary filters and promotes clean operation of downstream equipment.

Reliable operation

Rugged construction features a chain-edge woven wire mesh filter belt and fixed-speed drive to assure trouble-free operation.

Versatile filtration

Available in steel and stainless steel construction for new and existing continuous fryers, the Motorized Catch Box is also ideal for blanchers and slice washer water filtration.



Flighted mesh filter belt continuously captures and removes product particles.



Available with a flanged or welded fryer connection.

Motorized Catch Box | Model MCB

Versatile, cost-efficient filtration for frying and washing systems.

Available for a wide range of flow rates, the Motorized Catch Box provides efficient large particle removal for many applications:

- Potato chip fryers
- Corn products fryers
- French fry fryers
- Hot water blanchers
- Potato slice washers washers
- Flume water debris removal



Include the Motorized Catch Box on our space-saving Fryer Support Module or add it to new and existing externally heated continuous fryers, washers and blanchers.

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



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