

Specifically designed to filter oil from 40 litre Frymaster Fryers. Frymaster portable filters are easy to use and are specifically designed to preserve oil life by filtering out sediment and oil breakdown products, maximizing oil life and contributing to the consistent production of great tasting fried foods.

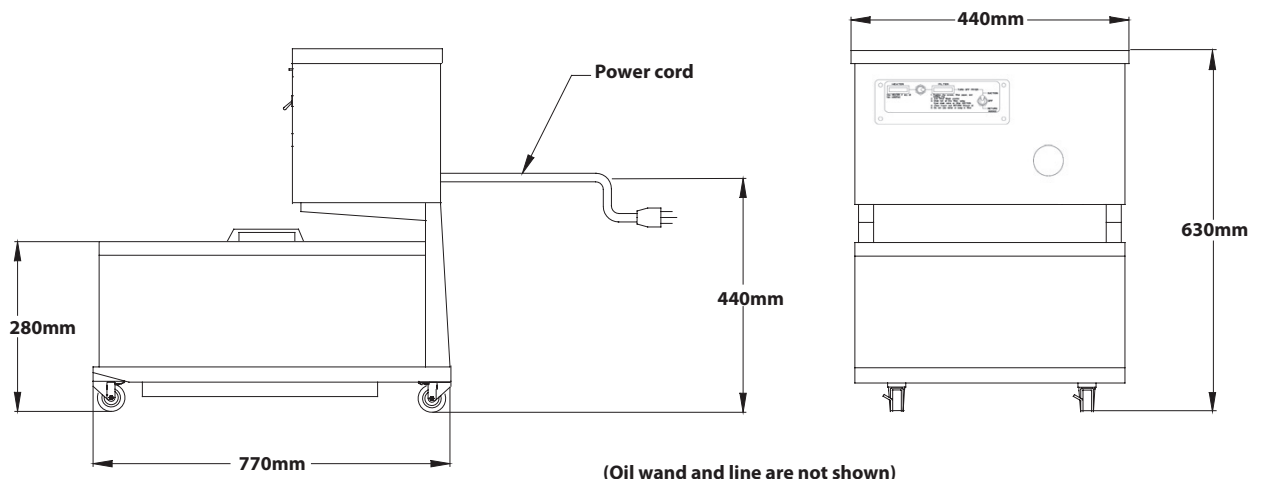
Designed to work with filter paper and/or filter powder to effectively filter 40 litres of oil in under ten minutes from start to finish. Nothing preserves oil life and ensures the quality of fried foods better than regular oil filtration. The by-products created by high-heat frying take a toll on oil life unless a daily system of filtration and cleaning removes them. Independent heat keeps the suction line open and oil free flowing. The filter wand is durable and efficiently flushes crumbs and residue from the frypot. The PF80R model comes with a reversible pump which can be used to remove oil, filter and refill any manufacturer's

STANDARD FEATURES

- 40 Litre Capacity
- 1/3 HP heavy-duty pump
- Filters from bottom leaving minimal heel oil
- Fast – flushes and filters a 40 litre fryer in less than 10 minutes
- 1.5m return hose with nozzle screen cover
- Includes filter starter kit
- Stainless steel filter pan and pump assembly housing
- Cover and fold-down handle for safe and easy storage
- Steel frame mounted on four swivel casters allows for easy movement
- Heated suction line keeps the return line open and oil free flowing
- Is suitable for solid shortening

ACCESSORIES

- Filter Paper (100 sheets) – 8030170
- Filter Powder (sachets) – 748928-S
- Filter Bag – AF-BM36TW
- Filter Bag Frame Support – AF-FRACEMW



DIMENSIONS

External: 437W x 770D x 630H mm

Tank height (front): 280 mm

Drain Height: 296mm

TECHNICAL DATA

Power Supply: 240VAC, 50Hz, 10A (supplied with 2m lead and plug)

SHIPPING DIMENSIONS

External: 500W x 1040D x 750H mm

Weight: 67.5kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

