



**Filtration Equipment**  
Preserves Oil Life and Maintains  
Consistent Fried Food Quality

# Maximise Oil Life with Good Oil Station Management

Frymaster is a filtration pioneer, as the first company that introduced built-in filtration, and continues its legacy as an industry-leading advocate of proper fry station management. Nothing maintains food quality and maximises oil life better than routine filtration. The by-products created by high-heat frying take a toll on oil life unless a daily system of filtration and cleaning is in place. Frymaster's complete line of filtration equipment whether built in or portable, is designed to make filtration quick, convenient, safe and reliable for the operator. Numerous Frymaster options make it easy for you to incorporate a filtration process that best meets the needs of your operation.

*An easy-to-operate, quick, and efficient filtration process encourages frequent filtering – a critical part of maximizing oil life*

## Filtration

### **Extends oil life and saves you money**

- Extends the useful cooking life of oil. Since oil is one of the most expensive food costs in an operation, a longer oil life reduces operating costs. This saving quickly offsets filtration equipment costs and continues to return savings to the bottom line.
- Offsets higher costs associated with edible oils. With consumer demand for healthier food choices, operators are increasingly shifting to higher quality oils.
- Maintains consistent food quality to ensure customer satisfaction.
- Eliminates oil contaminants, from micron-sized particles to solid food sediment, that compromise flavour and reduce useful oil life.
- Makes cleaning fryers easier by reducing carbon deposit build-up.

## Built-In Filtration

### **Puts filtration where it's most convenient to use – within the fryer cabinet**

- Eliminates the need for additional floor and storage space.
- Encourages frequent filtering – a critical part of maximising oil life and ensuring consistent food quality.
- Safeguards workers from possible burns by minimising handling of hot oil.
- All built-in filtration offerings:
  - Have a sloped drain pan for minimal post-filtering oil loss.
  - Have a 4 GPM pump (8 GPM pump option for FilterQuick).
  - Are shipped with filtration accessories for best performance.

	FRYMASTER		
Built-In Filtration Options	FOOTPRINT PRO	SINGLE	FILTERQUICK
Application	Frymaster FMJ50, FPH55, FPRE fryer systems	Frymaster FPRE and FPH single fryers	Frymaster FQE fryer systems
Operation	Lever	Lever	Automatic
Filter Location	Under 1st 2 cabinets on left	Under 1 cabinet	Under 1st cabinet on left
Number of frypots	2 to 4	1	2 to 4
Applicable filter media	Paper & Powder	Paper & Powder	Paper & Powder
Individual frypot filtering (while other fryers are in use)	Yes	N/A	Yes

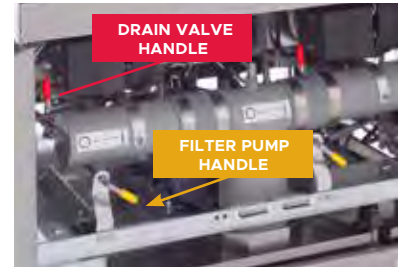


- Maximises oil life, reducing operating expenses
- Preserves food quality, assuring consistent, great-tasting food
- Makes filtering convenient with easy-to-use equipment
- Minimises downtime with rapid, 3-5 minute filtration cycle

## Portable Filtration

### An economical filter offer with premium performance

- Filters 25 litres of oil in 5 minutes with 1/3 HP motor and powerful 4GPM steel gear pump.
- Returns filtered oil with ease. 125mm oil hose amply reaches the frypot to wash down crumbs from walls and bottom plus returns the filtered oil.
- Stands up to heavy use with durable stainless steel pump housing and stainless steel pan, which is easy to clean.
- Includes needed filtration accessories (sample paper and powder).
- Reversible pump allows for the removal as well as the return of oil.



Two handle process makes built-in filtration easy



Built-in filtration rear flush moves crumbs to drain valve

	FRYMASTER	
Portable Filtration Options	PF Series	
Application	Most Commerical Fryers	
Models	PF50R-240	PF80R-240
Oil Capacity	25 L	40 L

## Potential Reduced Oil Costs

NUMBER OF 25L FRYPOTS FILTERED	STANDARD OIL		
	Annual Oil Costs No Filtration	Annual Cost With Filtration*	Annual Payback
1	\$5,200	\$2,600	\$2,600
2	\$10,400	\$5,200	\$5,200
3	\$15,600	\$7,800	\$7,800
4	\$20,800	\$10,400	\$10,400

\* Savings based on the following: Oil changed 2x/week without filtration and 1x/week with filtration

## How much could you save?

Visit Comcater's exclusive online calculator for a customised ROI.

Our calculator tool calculates return on investment based on your oil, energy and equipment costs.

<https://www.comcater.com.au/calculate-your-savings/>



Good oil station management extends oil life



Easy to Use Automatic Filtration FilterQuick model

## Live Demonstrations

Experience a live cooking and filtering demonstration in a Comcater showroom near you. By appointment only in Melbourne, Sydney, Brisbane and Perth.



## Key Model Ranges

### Master Jet Gas Fryer with Built in Filtration

Features Timer Controller, Powerful Atmospheric Burners

ITEM NUMBER	NO. OF FRYPOTS
FMJ250-NG	2



*FMJ250-NG shown*

### High Efficiency Gas Fryer with Built In Filtration

Features Premium CM3.5 Computer Controller, Efficient Infrared Burner System

Oil Disposal from Front with Hose & Wand Connection

Split Pot Option also available

ITEM NUMBER	NO. OF FRYPOTS
FPH255C-FD-NG	2
FPH355C-FD-NG	3
FPH455C-FD-NG	4



*FPH355C-FD-NG shown*

### FilterQuick Electric Fryer with Built In Filtration

Features Premium 3000 Computer Controller, Efficient RE electric elements, Automatic Filtration, Automatic Oil Top Off

Split Pot and Oil Disposal Options also available

ITEM NUMBER	NO. OF FRYPOTS
2FQE30U	2
3FQE30U	3
4FQE30U	4



*3FQE30U shown*