

Item #: 259FLTRM50 Project:

Qty: _____ Date: _____ Approval: _____

Fryclone 50 lb. Low Profile Portable Fryer Oil Filter Machine with Pump - 120V

Item #259FLTRM50

Technical Data

Width	17 Inches
Depth	34 7/8 Inches
Height	34 1/2 Inches
Phase	1 Phase
Voltage	120 Volts
Capacity	50 lb.
Features	Massachusetts Accepted Plumbing Product
Flow Rate	2 GPM
Installation Type	Portable







Certifications

ဖြေျပာ UL Listed, US & Canada

NSF Listed

Technical Data	
Power Type	Electric
Pump Type	1-Way
Туре	Oil Filter Machines

Notes & Details

Make light work of filtering your oil with this Fryclone 50 lb. low profile portable fryer oil filter machine. This unit extends the usable life of your oil by removing sediment, carbon deposits, fatty acids, and other agents that contribute to oil breakdown and poor taste. Regularly filtering your oil using the fryer filter reduces your overall oil consumption and helps you produce consistently high quality fried foods.

This model comes with a hose and a wand for maximum reach and comfort during use. This will keep your hands clean and safely out of the way while still offering you control as you filter your oil. Operation couldn't be simpler, too - turn off the fryer and place the hose into the frypot, being sure to keep it out of the sediment zone. Ensure your filter paper and optional filter powder are clean. The unit turns on with the flip of a switch to start the filter pump, which drains the oil through the filter paper. After this, turn the machine off and close the drain valve on the fryer. Then, you can return it to the frypot by moving the hose over from the machine, and turning it back on.

A stainless steel pan and pump housing make this unit incredibly durable and resistant to damage. It is also easy to clean and maintain between uses. Casters make this unit easy to move between your fryers and storage, allowing you to store your oil filter machine out of the way but bring it out when you need. This unit is designed with a low profile tank, which allows it to fit into tighter spaces than a standard 50 lb. fryer filter and saves you space. Plus, by removing sediment, carbon deposits, fatty acids, and other undesirable elements from your oil, you can extend oil life to reduce costs. It requires a 120V electrical connection and comes with a cord and plug.

▲ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.