

Fryclone 70 lb. Portable Fryer Oil Filter System - 100-120V, 500W

Item #259FLTRP70

Technical Data

Width	7 5/8 Inches
Depth	12 1/4 Inches
Height	21 5/16 Inches
Power Cord Length	13 Feet
Amps	4 Amps
Hertz	50/60 Hz
Phase	1 Phase
Voltage	100 - 120 Volts
Wattage	500 Watts
BTU Per Hour	1706 BTU



Features

- Extends the life of oil and improves food quality
- Filters up to 4 cycles in a row with an efficient speed of 4 1/2 minutes per cycle
- Easy-to-use control panel features simple start / stop button and LED lights
- Rated for fryers with a tank capacity below 70 lb.
- Saves up to 50% on oil costs

Certifications

 CE Marking


5-15P



CSA Sanitation NSF4


Technical Data

Capacity	70 lb.
Features	LED Lighting
Flow Rate	30 GPM
Installation Type	Freestanding
Material	Stainless Steel
Maximum Temperature	392 Degrees F
Micron Rating	5 Microns
Plug Type	NEMA 5-15P
Power Type	Electric
Pump Type	1-Way
Type	Oil Filter Machines

Notes & Details

Improve the taste and quality of your food with the help of this Fryclone portable fryer oil filter system! This system is rated for fryers with a tank capacity of up to 70 lb. It boasts a high-performance rotor and utilizes cellulose filters to ensure exceptional filtration. It's designed to help extend the life of your frying oil by removing sediment, carbon deposits, and other agents that contribute to oil breakdown and poor taste. It filters oil in just 4 1/2 minutes without chemicals, helping you produce consistently high-quality fried foods. This unit can filter up to 4 cycles in a row, so it will make quick work of filtering oil in any fast-paced commercial environment. At just 19.4 lb., this unit is light weight and portable, making it easy to move between other fryers in your kitchen or off-site for catered events.

Featuring a simple start / stop button and 2 LED lights, this unit is easy for any employee to operate. It boasts a stainless steel construction for easy cleaning and long-lasting use along with handles on both sides of the unit to ensure safe transport. These convenient handles also allow you to quickly remove the unit from the fryer after filtration. A drip tray is included to catch any leftover oil. The pump-filter assembly and drip tray can be easily removed for quick cleaning. Simply run the pump-filter through your dishwasher, insert new filter paper, and the system is good to go for the next service. This unit can withstand oil temperatures up to 392 degrees Fahrenheit and requires a 100-120V electrical connection.

 **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.