



**Linee Automatiche
di Frittura e
Bollitura**
dal 1981

più di 30 anni d'esperienza



INDUSTRIAL PAPER FILTER

- ✓ **OIL HAS MORE DURABILITY**
- ✓ **IMPROVES THE QUALITY OF THE PRODUCTS**

**ELIMINATES THE FLOUR
AND THE SMALL RESIDUES**



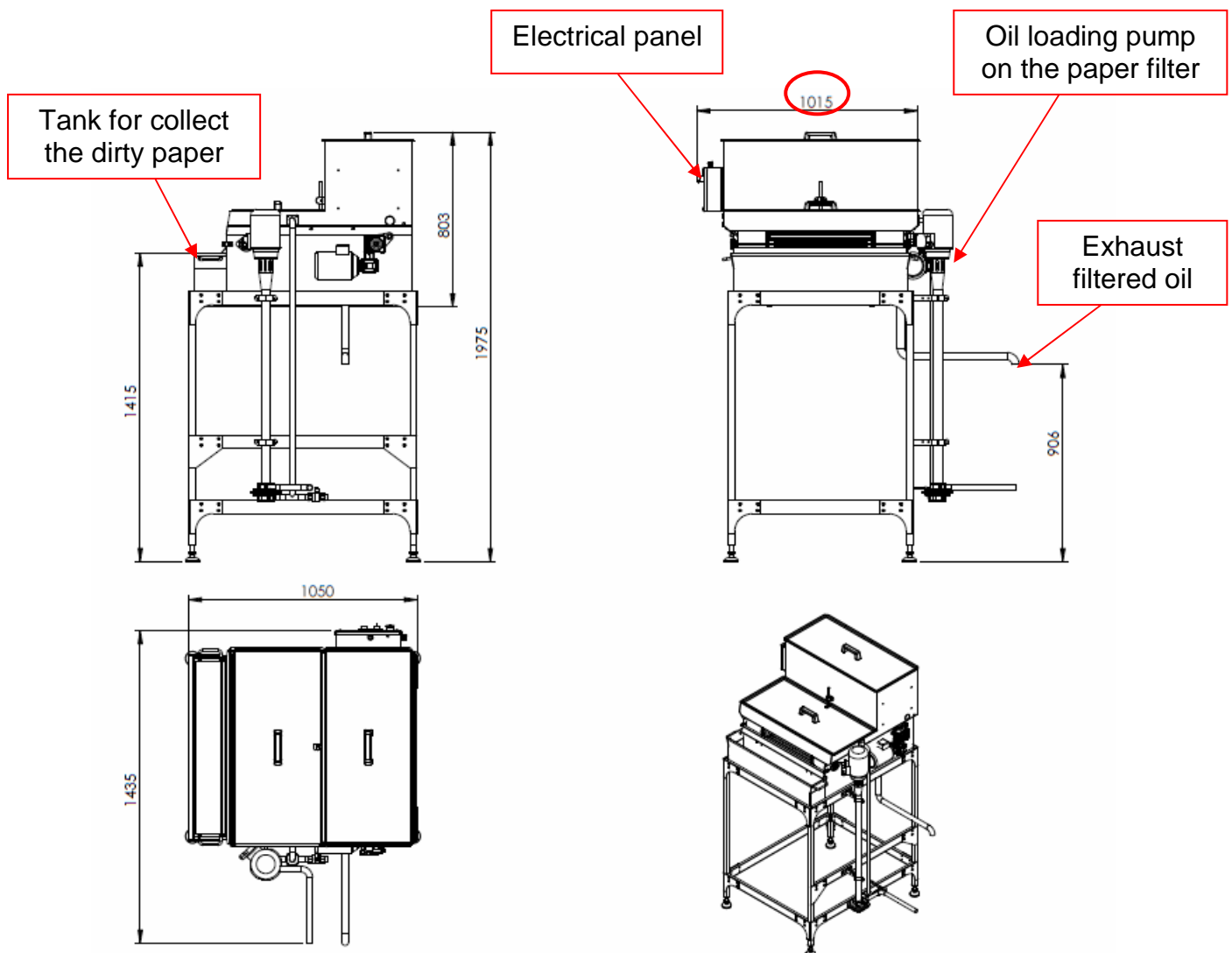
FEATURES:

- Industrial paper filter applicable to any fryer;
- Roll of filter paper, 600/800 mm wide and 400 meters long;
- Pump to load the oil of the fryer to the filter;
- The filtered oil can drain directly on the fryer tank or on an external container;
- Tank to recover the used paper;
- Possibility to place the filter on a special trolley / support (see image);
- Two methods of operation: Manual or Automatic;
- Construction in sturdy AISI 304 stainless steel;
- Easy to clean;
- Easily removable electrical panel.

TECHNICAL FEATURES:

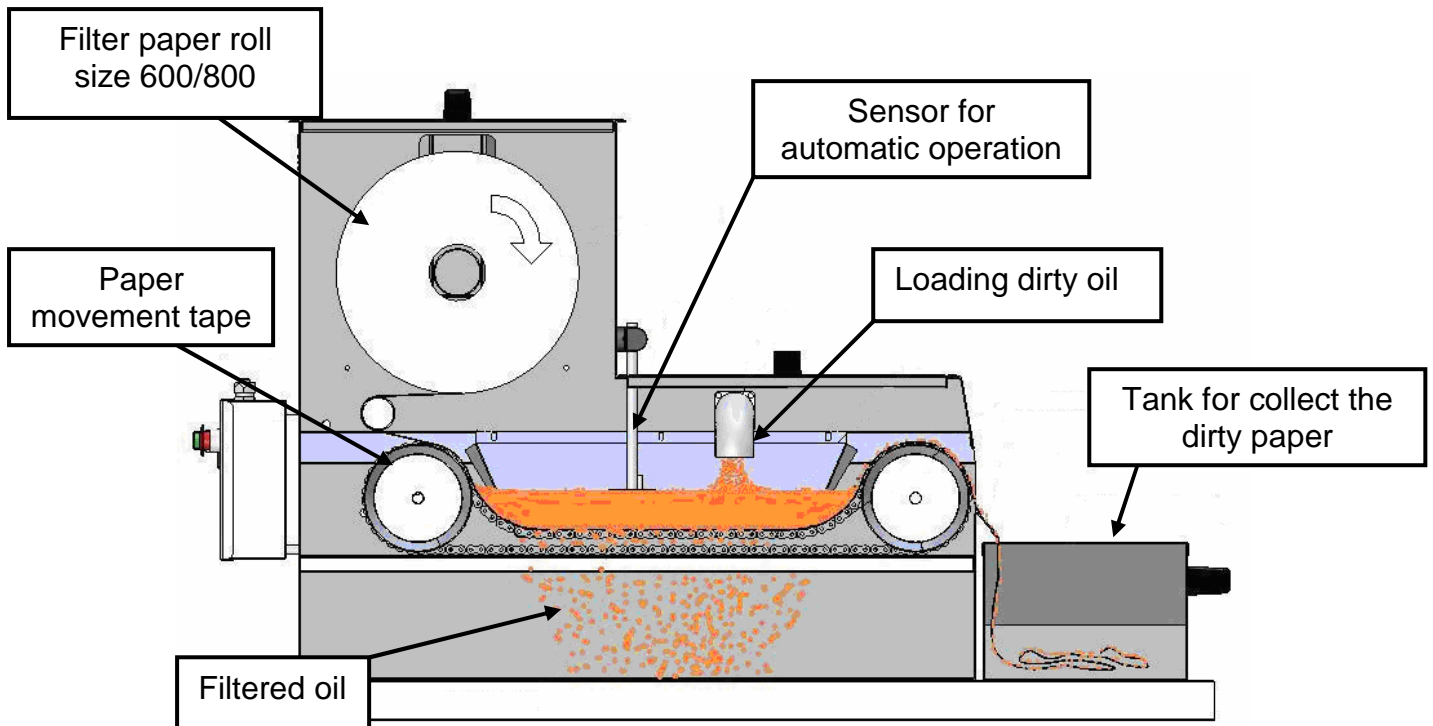
- Overall dimensions (with trolley) cm 143,5 x 105 x h.197,5;
- Oil load through a dedicated pump;
- Filtered oil discharge height 90 Cm (adjustable);
- Certified filter paper up to 200 ° C, suitable for contact with food;
- Paper roll of 600 or 800 mm width for a total of 400 mt;
- Two functions of paper advancement: - Manual, by selector;
- Automatic, through dedicated sensor.
- Easily removable parts for cleaning;
- Interlocking electrical panel;
- Structure and parts constructed integrally with materials suitable for contact with food;
- Maximum electric power engaged 500W;
- CE mark.

DIMENSIONS:



The filter shown in the drawing is relative to the model with roll of paper from 800mm, for the model with 600 mm paper roll, remove 200mm to the red circled measure **-200mm**

OPERATION:



The paper filter is applicable to all our automatic fryers (with the exception of 156) without making any constructive changes; can be adapted to any fryer by mounting it in a special cart. The system ensures excellent oil cleaning, long life and extreme practicality. The oil is pumped from the fryer tank to the paper filter and is filtered by a special food paper (suitable for use up to a temperature of 200 ° C). The paper retains cooking residues and small particles, such as flour, letting the clean oil pass through the paper, returning it to the fryer tank or into an external container.

Paper advancement can be done manually, through a specific command on the electrical panel, or automatically, where the paper advancement is managed by a particular sensor that senses when the paper is no longer able to filter the oil.

The dirty paper is collected in a special tank, which will be emptied periodically.

