



Linee automatiche
di frittura e bollitura
Automatic lines for
frying and boiling production

INDUSTRIAL MOBILE PAPER FILTER FM-600

- ✓ **THE OIL HAS MORE LONG DURATION**
- ✓ **IMPROVES THE QUALITY OF THE PRODUCTS**



FEATURES:

- Industrial paper filter ideal for filtering small quantities of oil;
- Filter with container that recovers the filtered oil;
- Tray for recovered the dirty paper;
- Funnel for loading the oil to be filtered;
- Faucet for emptying the filtered oil;
- Construction in sturdy AISI 304 stainless steel;
- Structure on wheels for ease of movement;
- Useful handle for movements;
- Filter paper roll, 600 mm wide and 100 meters long;
- Two methods of operation: Manual or Automatic;
- Electric panel easily removable for cleaning.

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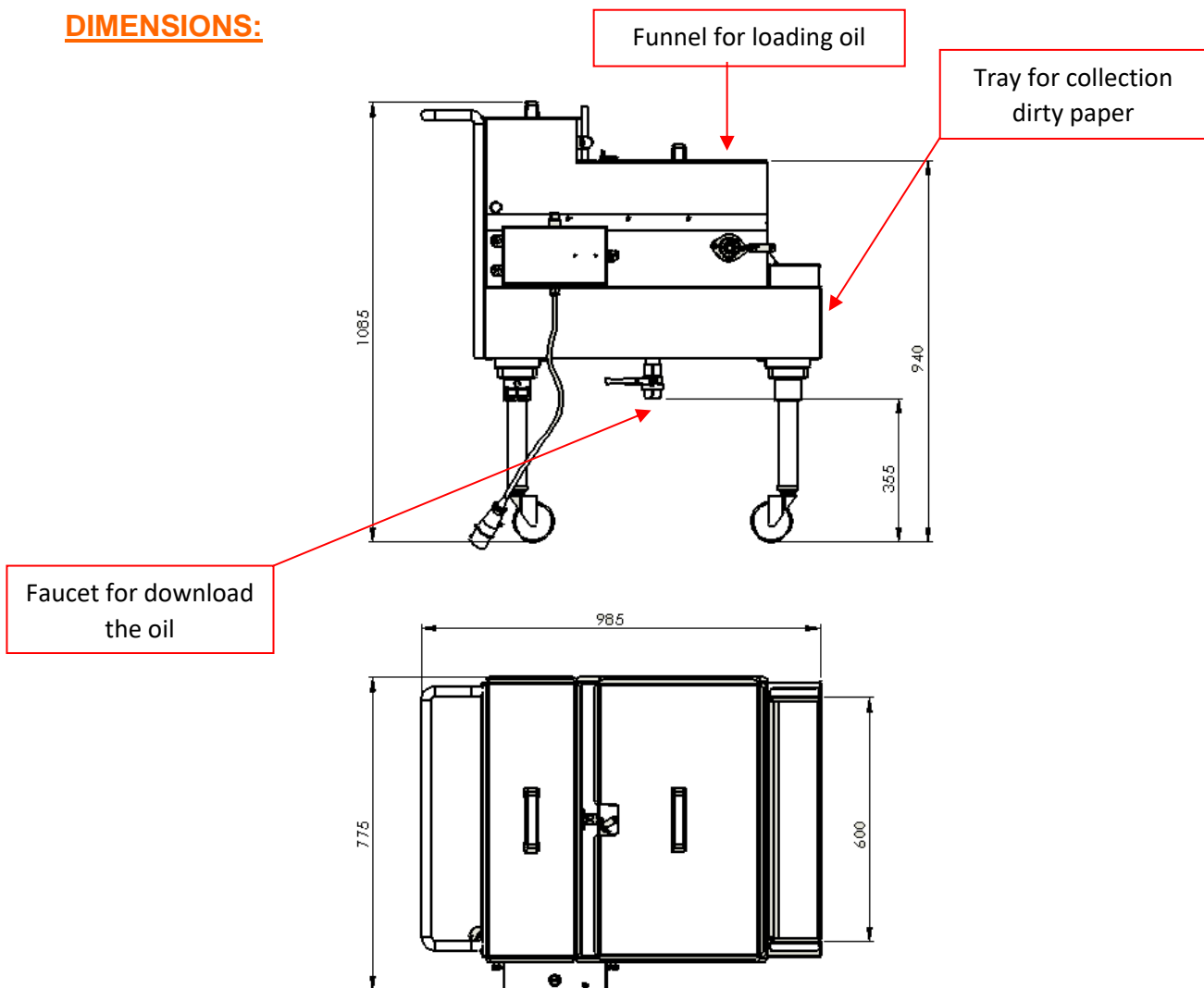


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TECHNICAL FEATURES:

- Overall dimensions cm 99 x 78 x h.109;
- Height upload oil to filter Altezza carico olio da filtrare 94 Cm;
- Height download filtrated oil Altezza scarico olio filtrato 36 Cm;
- Certified filter paper up to 200 ° C, suitable for contact with food;
- Paper roll of 600 mm width, 100 meters long;
- Removable parts for cleaning;
- Electric panel covered and easily removable;
- Structure and parts constructed with materials suitable for food contact;
- Maximum electric power 100W;
- CE mark.

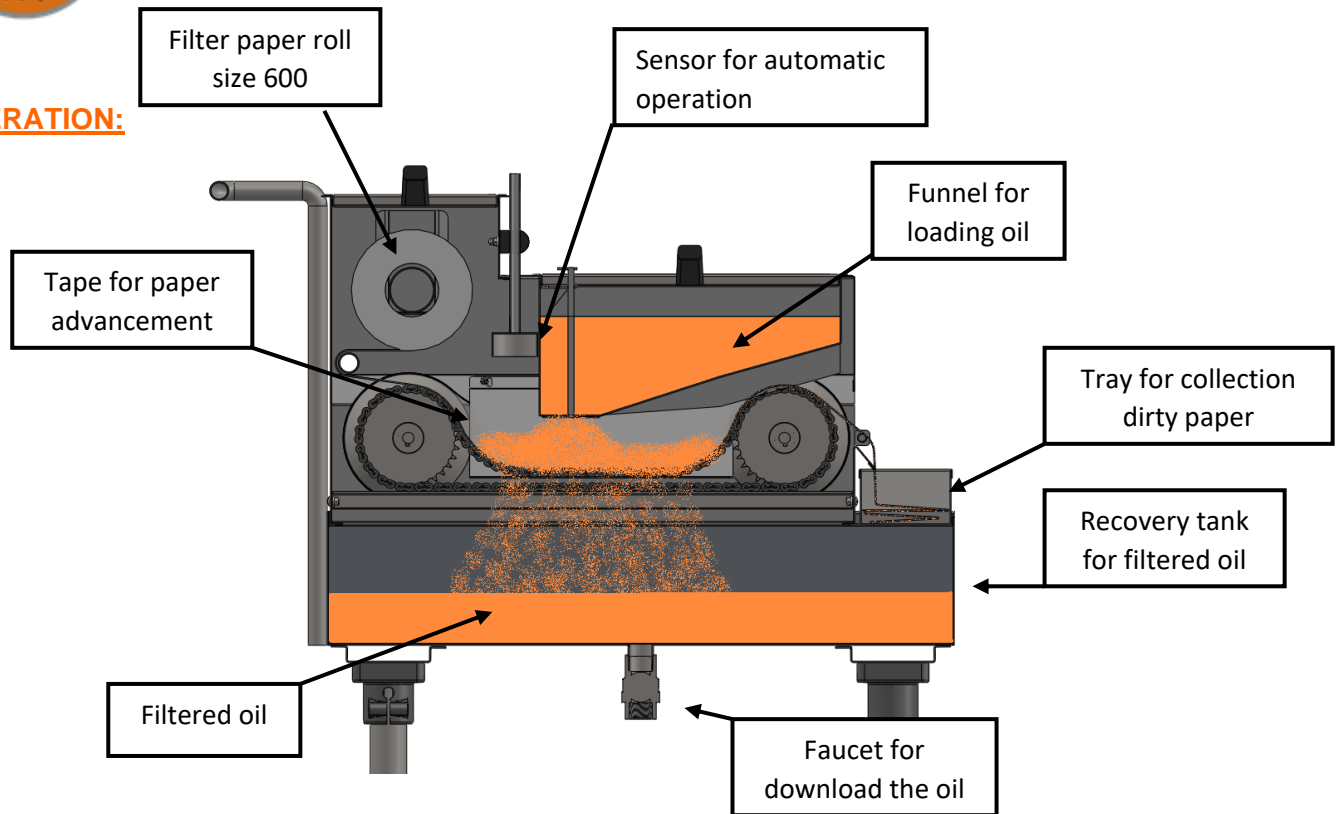
DIMENSIONS:





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OPERATION:



The FM60, mobile industrial paper filter, is an independent accessory, which includes a paper filter (1), a funnel for loading oil (2) and a recovery tank for filtered oil (3); It is ideal for all fryers with small amounts of oil.

The system ensures excellent oil cleaning, long life and extreme practicality.

The oil to be filtered is poured manually into a funnel (2), is filtered by a special food paper (suitable for use up to a temperature of 200 ° C) which retains the cooking residues and the flour. The clean oil pass through the paper and accumulates in a recovery tank (3). The dirt accumulated on the paper causes the oil level to rise, at this point a sensor (4), automatically, controls the progress of the paper with the consequent replacement of the dirty paper with the new paper.

The dirty paper is collected in a special tray (5), which will be emptied periodically.

The filtered oil is discharged through a faucet (6) located under the oil recovery tank (3).

The electrical panel (7) can be easily dismantled; the whole structure is washable with a pressure washer.

