

# ECONOPUMP

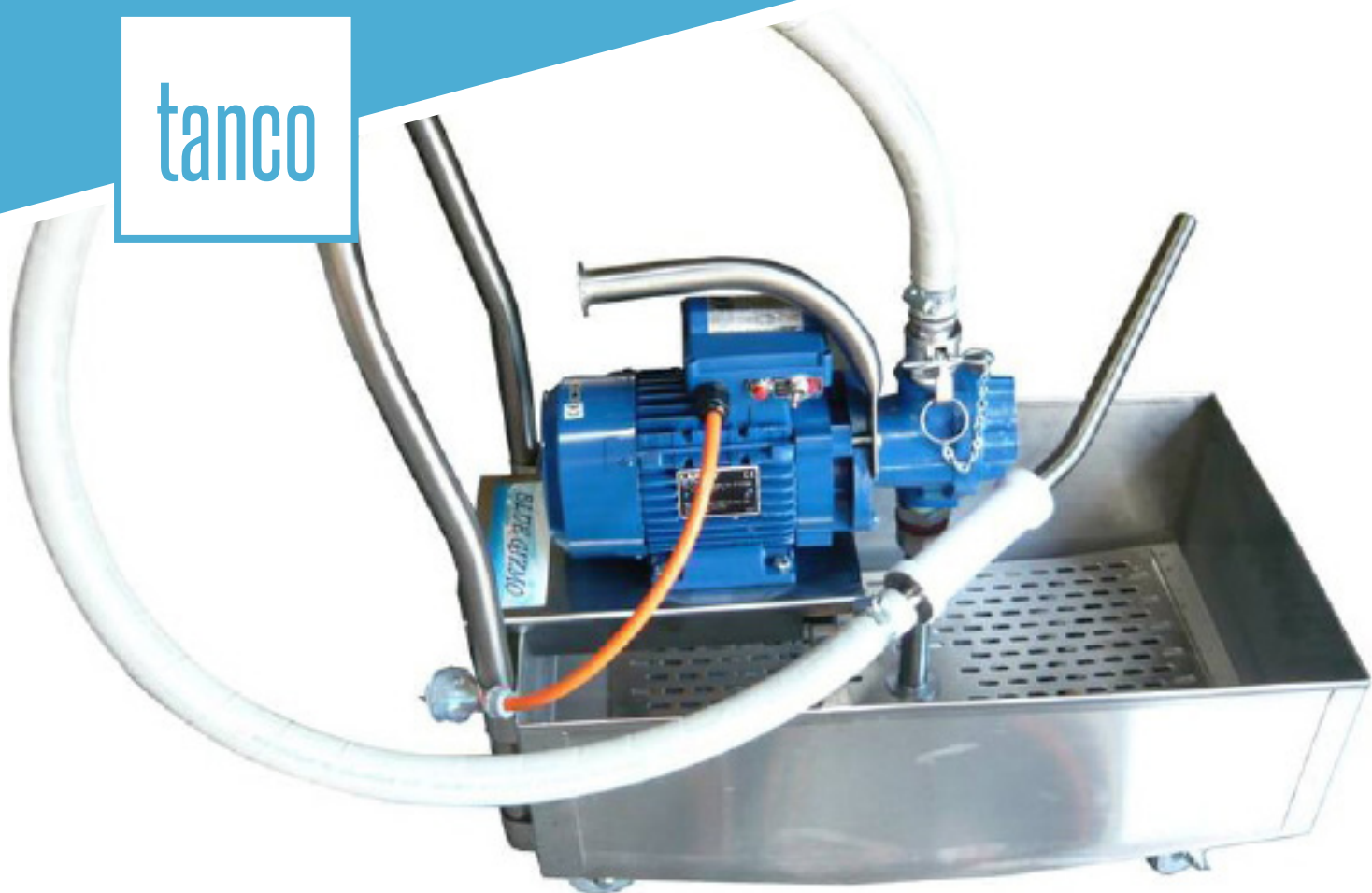
Frying oil filtering machine



## Filtering

The best time to filter oil is at the end of the day. Leaving dirty oil in your fryer overnight generates bacteria and fatty acids.

tanco



## Contact us

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The **Econopump Filter** is a lightweight, compact and safe to use filter that requires no manual handling of hot oil.

This filter purifies down to 12 microns, dramatically extending the life and quality of frying oil. This feature is guaranteed to save you the cost of the machine within approximately 6 months!

The use of **MIRACLE Filter Aid Powder** will significantly extend the life of oil even further, offering even more savings to you!

## OPTIONAL ACCESSORIES

Mesh pre-filter bags & Frame - Oil Clearing Rods - Gloves

Tank Sizes	Length	Width	Height	Capacity
Standard Short	615mm	360mm	280mm	36Lt
Standard Long	615mm	360mm	330mm	50Lt
Standard Long	815mm	360mm	280mm	50Lt
High Long	815mm	360mm	320mm	60Lt

**Minimum** - Heavy duty ½ horsepower motor (.33kw) and pump 15 litres per minute

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**Power** - 240 volt 10 amp power

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#### Minimum Maintenance:

- Few mechanical parts
  - Easily assembled
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#### Maximum Safety:

- Small machine – easy to store
  - Hands away from hot oil
  - Avoids lifting of oil drums
  - No drips – No splashes
  - Easy to operate – Easy to clean
  - Machines use either 4 micron food grade approved paper filter bags  
OR 80 micron polyester bags for speedier filtration
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#### Quality Oil:

- Improves quality of oil daily
  - Virtually doubles oil life
  - Reduces cooking odours and smoking
  - Allows you to cook at lower temperatures
  - Reduces oil absorption – Improves cooking times
  - Improves food colour and taste
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#### Advantages of using the Econopump Filtering system.

- Simple to use and easy to clean and maintain.
- Filtration time per 20Lt fryer is approximately 5 minutes.
  - Drop oil 1 - 2 minute.
  - Return oil at 15Lt per Minute = 1 – 2 minute
  - Total time 3 minute
- Econopump Filtering Machine is designed to filter cooking oil up to 160 degrees with care. All parts of the machine can take high temperature so if the operator acts in a safe and responsible way the fryer oil can be filtered at the end of a busy trading period and eaten without losing long trading periods on a busy day.
- The Econopump pumps oil from its tank to the fryer enabling crumbs and food fines to be flushed through the fryer outlet into the filter tank. This process is done without putting a hand or cleaning scraper into the hot fryer. The Econopump solves the problem of lifting hot oil from outlet pipe to top of the fryer. This lift could be over 1 meter to top of the fryer.
- Econopump tanks are designed to suit any fryer so therefore multiple buckets not required to filter a fryer.
- The Econopump can be wheeled to the waste tank. The oil can be pumped to waste tank saving lifting oil over 600mm.  
[note that the Econopump tank can be designed to go down ramps.]
- Econopump Filter Machines use 4 micron filter media (not 60 micron media as used when filtering by a manual systems) therefore improving oil quality therefore improving food quality.
- The Econopump Filtering Machine using 4 micron filter media will extend oil life by up to 75% or extending oil from 7 days to 10 days. This means that over a month a week's oil can be saved.