

ACE FRYRITE

FRYING OIL FILTERING MACHINE



The Fryrite filters & purifies down to 12 microns - this means dramatic extension of the life & quality of frying oil, which will save you the cost of the machine within approximately 6 months! (Based on using 2 drums of oil per week).

tanco



Contact us

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Overall Dimensions including Castors	32 LITRE: 620(L) x 345(W) x 330(H) 40 LITRE: 720 (L) x 345 (W) x 330(H)
Weight	Approx. 20-30kg
Using Temp	150-200°C
Power	240V 10amp 50hz or to your country's requirements
Electric Consump.	250W/h
Capacity	10 litres/minute (150°C)
Pump	Dual type
Motor	DC single phase 3 amp (can be made to other voltages)
Hose	1.5m Teflon inner, coil spring surround to absorb heat

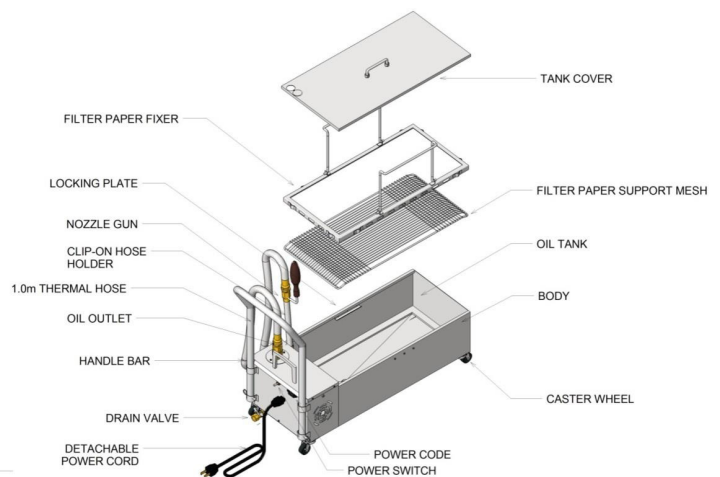
The **Fryrite** is lightweight, compact and safe to use – no manual handling of hot oil.

- 32, 40 litre total capacity models
- Filter Papers available to suit both size models



FEATURES

- Total draining angled filter tank base
- Elevated corners to prevent build-up of oil after filtration
- Temperature protected hose and wand
- Drain tap for cleaning
- High quality finish
- Clamp down tank cover
- Snap-on connector
- Powerful pump to filter through tight filter paper
- Tank cover for protection against dust and dirt after use
- Purchase or rental plan available



The use of **MIRACLE Filter Aid Powder** reduces FFA and carbon to 4 microns This will significantly extend the life of oil even further more savings for you!



The Advantages of Filtering your Cooking Oil

