PERFECT FILTER

Spec sheet

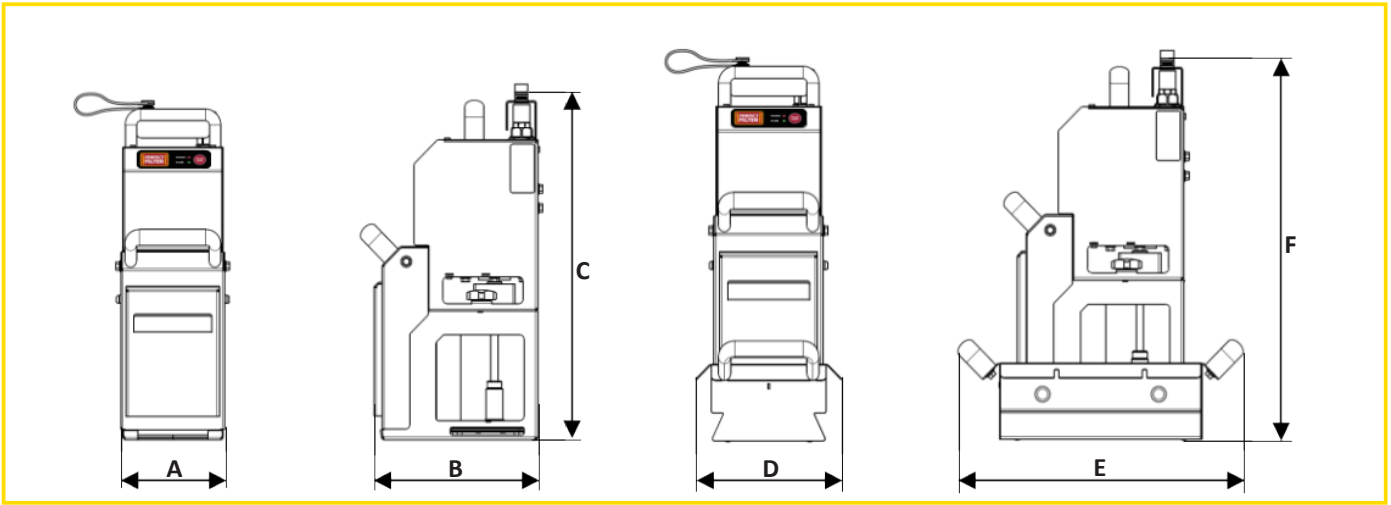
Functionality:

PERFECT FILTER cleans your oil in an easy and hygienic way. It is placed in the hot oil and filters the oil from suspended particles and bitter substances without supervision. After the set time (standard 4.5 min) PERFECT FILTER stops automatically and your oil is ready to be used.



Features:

- For 1-3 deep fryers up to 22 lbs
- Up to 3 filtration cycles in a row to filter multiple fryers
- Operating temperature up to 392 °F
- Pressure flow filtration
- Automatic filtration - PERFECT FILTER stops after set filtration time
- Automatic safety off - PERFECT FILTER has integrated heat protection
- PERFECT FILTER made out of stainless steel (1.4301) and other food safe materials
- Pump-filter unit and drip pan can be cleaned in dishwasher
- Visual signals



PERFECT FILTER technical Data:

	Width A	Depth B	Height C			Width D	Depth E	Height F
	4.6 in	7 in	14.4 in			6.2 in	12 in	15.6 in
Filtration power	**Filtration efficiency**	**Particle capacity**	**Work cycle**	**Suction depth**	**Max. power**	**Power connection**	**Frequency**	**Fuse inside**
up to 88 lbs/min	200 µin effective/ 785 µin nominal	1.8 lbs* (0.9 l)	4.5 min (adjustable)	~7.9 in	300 W	100 - 120 V, single phase	50-60 Hz	8 AT
Total weight	**Weight**	**Temperature**	**Cable length**	**Protection**	**Material**			
16.8 lbs (with drip pan)	14.8 lbs (without drip pan)	max. 392 °F	13 ft	Protection Earth (PE)	Stainless steel 1.4301			

*regular bread crumbs

Accessories:

- Brackets to accomendate all fryer types
- Particle filters

V 1.1

made in Germany

CE

PERFECT FRY COMPANY

42 Allen Martin Drive
Essex Junction, VT 05452

Phone: (802) 658-6600
Fax: (802) 864-0183