

Filtration Equipment

Preserves Oil Life and Maintains
Consistent Fried Food Quality



Regular filtration saves money



Filtration preserves food quality



Filtration accessories support good oil station management

Maximize Oil Life with Good Oil Station Management

Frymaster is a filtration pioneer, as the first company that introduced built-in filtration, and continues its legacy as an industry-leading advocate of proper fry station management. Nothing maintains food quality and maximizes oil life better than routine filtration. The by-products created by high-heat frying take a toll on oil life unless a daily system of filtration and cleaning is in place. Frymaster’s complete line of Frymaster and Dean brand filtration equipment, both built-in and portable, is designed to make filtration **quick, convenient, and reliable** for the operator. Numerous Frymaster and Dean brand options make it easy for you to incorporate a filtration process that best meets the needs of your operation.

An easy-to-operate, quick, and efficient filtration process encourages frequent filtering — a critical part of maximizing oil life, especially with trans fat-free oils.

Filtration

Extends oil life and saves you money

- Extends the useful cooking life of oil. Since oil is one of the most expensive food costs in an operation, a longer oil life reduces operating costs. This savings quickly offsets filtration equipment costs and continues to return savings to the bottom line.
- Offsets higher costs associated with trans fat-free oils. With consumer demand for healthier food choices, operators are increasingly shifting to trans fat-free oils.
- Maintains consistent food quality to ensure customer satisfaction.
- Eliminates oil contaminants, from micron-sized particles to solid food sediment, that compromise flavor profiles and reduce useful oil life.
- Makes cleaning fryers easier by preventing carbon deposit build-up.

Built-In Filtration

Puts filtration where it’s most convenient to use – within the fryer battery

- Eliminates the need for additional floor and storage space.
- Encourages frequent filtering – a critical part of maximizing oil life and ensuring consistent food quality.
- Safeguards workers by minimizing handling of hot oil.
- All built-in filtration offerings:
 - Have a sloped drain pan for minimal post-filtering oil loss.
 - Have a 4 GPM pump with an 8 GPM pump option.
 - Are shipped with needed filtration accessories (sample paper and powder, clean-out rod, and filter brush).

	FRYMASTER			DEAN
BUILT-IN FILTRATION OPTIONS:	BATTERIES	SINGLE	FILTRATION for MJCFE Fryers	BATTERIES
APPLICATION:	Designed for Frymaster fryer batteries	Designed for Frymaster single fryers*	Designed for Frymaster MJCFE fryer	Designed for Dean fryer batteries
CAPABILITY				
Location	Under 1st 2 cabinets on left	Under 1 cabinet	Housed in the spreader cabinet	Under 2 cabinets
Number of frypots filter serves	2 to 6	1	1 to 3	2 to 5
Applicable filter media	Paper, screen & pad	Paper & pad	Paper & pad	Paper & pad
Individual frypot filtering (while others in battery are in use)	Yes	N/A	Yes	Yes

*FPH155, FPRE114, FPRE117, FPRE122, FPGL130C, FPEL114C, 11814GF, 11814EF, CFHD150G, CFHD160G, FPRE180

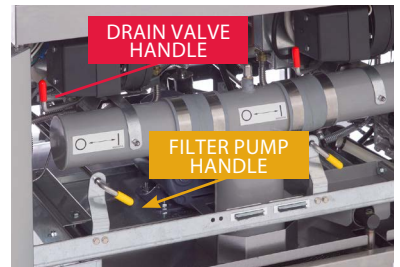


- Maximizes oil life, reducing operating expenses
- Preserves food quality, assuring consistent, great-tasting food
- Makes filtering convenient with easy-to-use equipment
- Minimizes downtime with rapid, 3-5 minute filtration cycle

Portable Filtration

An economical filter option that does a premium job

- Filters 50 lbs. of oil in 5 minutes with 1/3 HP motor and powerful 4GPM steel gear pump.
- Returns filtered oil with ease. 5' oil hose amply reaches the frypot to wash down crumbs from walls and bottom plus returns the filtered oil.
- Stands up to heavy use with durable stainless steel pump housing and stainless steel pan, which is easy to clean.
- Includes needed filtration accessories (sample paper and powder).
- Reversible pump allows for the removal as well as the return of oil.



Two handle process makes built-in filtration easy



Built-in filtration rear flush moves crumbs to drain valve



Good oil station management extends oil life

	FRYMASTER		DEAN	
PORTABLE FILTRATION OPTIONS:	PF Series		Micro-Flo Series	
APPLICATION:	MOST COMMERCIAL FRYERS		MOST COMMERCIAL FRYERS	
MODEL OPTIONS:	PF50	PF95LP	MF90/80	MF90/110
Oil Capacity	50 lbs.	80 lbs.	80 lbs.	110 lbs.
Gravity Drain		✓		
Reversible Pump	✓		✓	✓
Low Profile		✓	✓	

Filtration Payback Analysis Based on Reduced Oil Costs

NUMBER OF 50-LB FRYPOTS FILTERED	STANDARD OIL			TRANS FAT-FREE OIL		
	Annual Oil Costs No Filtration	Annual Cost With Filtration*	Annual Payback	Annual Oil Costs No Filtration	Annual Cost With Filtration*	Annual Payback
1	\$2,600	\$1,300	\$1,300	\$3,900	\$1,950	\$1,950
2	\$5,200	\$2,600	\$2,600	\$7,800	\$3,900	\$3,900
3	\$7,800	\$3,900	\$3,900	\$11,700	\$5,850	\$5,850
4	\$10,400	\$5,200	\$5,200	\$15,600	\$7,800	\$7,800
5	\$13,000	\$6,500	\$6,500	\$19,500	\$9,750	\$9,750
6	\$15,600	\$7,800	\$7,800	\$23,400	\$11,700	\$11,700

* Savings based on the following: Oil costs of \$.50/lb. for standard oil and \$.75/lb. for trans fat-free oil
Oil changed 2x/week without filtration and 1x/week with filtration



Call 1-800-221-4583
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Frymaster and Dean brand filtration equipment offers your operation a simple, safe, and effective way to save money, while keeping your customers satisfied. With a variety of filtration options available, there is an option to "fit" your operation that will help you extend oil life, reduce operating expenses, and ensure your customers receive consistently great-tasting food.

TO ORDER FILTRATION EQUIPMENT TODAY:
Call 800-221-4583 or visit www.frymaster.com

We build and service foodservice kitchens by understanding the foodservice business from the ground up. We feed our customers' business with operational insights, global foodservice trends, culinary expertise, outstanding aftermarket service and innovative ideas to keep their business healthy. Our unmatched portfolio of leading brands delivers state-of-the-art equipment and full kitchen systems built on operational understanding. This knowledge is why Manitowoc Foodservice is the only foodservice equipment company that can say we are **Fluent in Foodservice**.

Our best in class brands include: Cleveland, Convotherm® Dean®, Delfield®, Frymaster®, Garland®, Kolpak®, Koolaire®, Lincoln, Manitowoc® Beverage Systems, Manitowoc® Ice, Merco®, Merrychef®, Multiplex®, RDI Systems, Servend®, U.S. Range & Welbilt®



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