

PERFECT FILTER

IN-TANK PRESSURE OIL FILTRATION SYSTEM

—  **Advanced by Design**



Big Savings

- Oil consumption
- Labor
- Transport costs
- Storage costs
- Fast amortization



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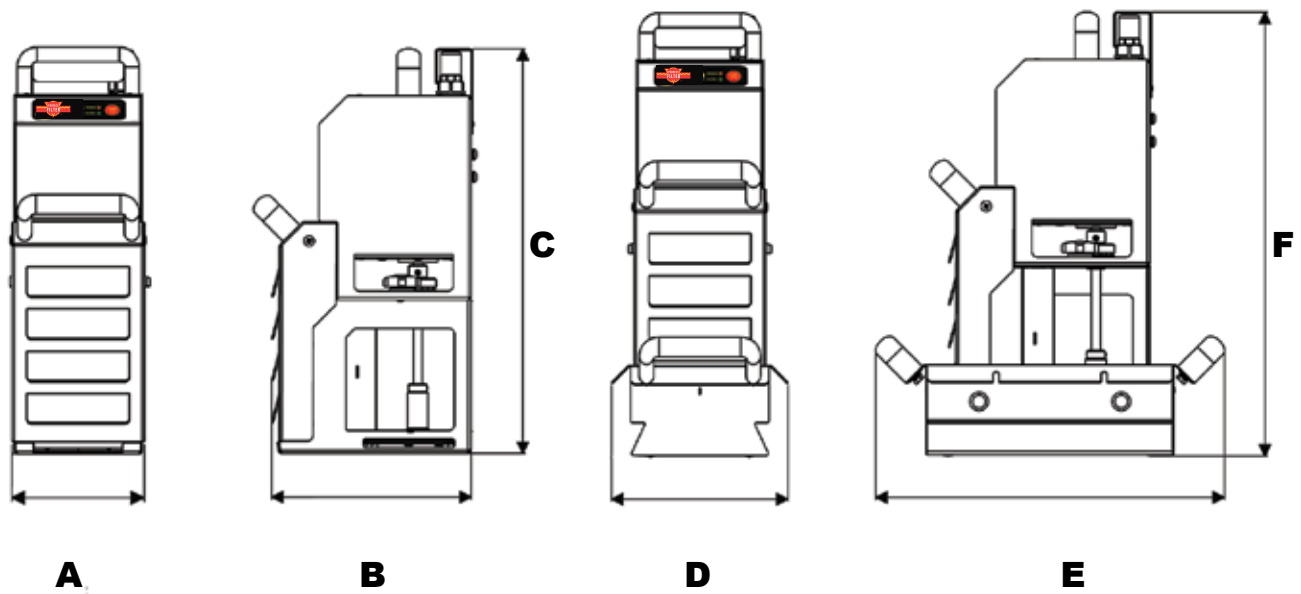
www.perfectfry.com

The Benchmark in Ventless Deep Frying

- EASY & HYGIENIC FILTRATION
- MICROFILTRATION UP TO 0.2" (5 MM)
- NO CHEMICALS NEEDED
- PRESERVES OIL & FOOD QUALITY
- OPERATES AT OIL TEMPERATURES UP TO 347°F (175°C)
- DESIGNED TO AVOID DIRECT CONTACT WITH HOT OIL
- OIL CAN BE USED IMMEDIATELY AFTER FILTERING
- EASY TO REMOVE UPPER MOTOR SECTION - LOWER FILTER SECTION AND DRIP PAN ARE DISWASHER SAFE
- FOR USE WITH ALL PERFECT FRY VENTLESS FRYERS
- INCLUDES OIL TESTER WITH STORAGE BRACKET & BOX OF 100 FILTERS



DIMENSIONS



	A	B	C	D	E	F
without drip pan	4.6" (116 mm)	6.9" (176mm)	14" (356mm)	6.1" (155mm)	12" (304mm)	15.2" (387mm)
with drip pan				6.1" (155mm)	12" (304mm)	15.2" (387mm)

GENERAL SPECIFICATIONS

Filtration power	up to 66 lbs/min (30 litres/min)
Filtration efficiency	up to 200 µin (0.0002 inch)
Particle uptake	1.8 lbs for regular breadcrumbs
Work cycle	4,5 min (adjustable)
Suction depth	7.9" (20 cm)
Weight w/o drip pan	14 lbs (6,3 kg)
Weight w/drip pan	17 lbs (7,7 kg)
Temperature	maximum 392°F (200°C)
Material	Stainless steel 1.4301

INCLUDED WITH PERFECT FILTER



Box of 100 filters



Oil Tester



Oil Tester Storage Bracket

ELECTRICAL

Maximum power	300W
Power connection	100 - 120 V, single phase
Fuse inside	8 AT
Protection	Earth (PE)

