



ACE FILTERS
INTERNATIONAL

**INDUSTRY
KITCHENS**

www.industrykitchens.com.au 1800 611 058

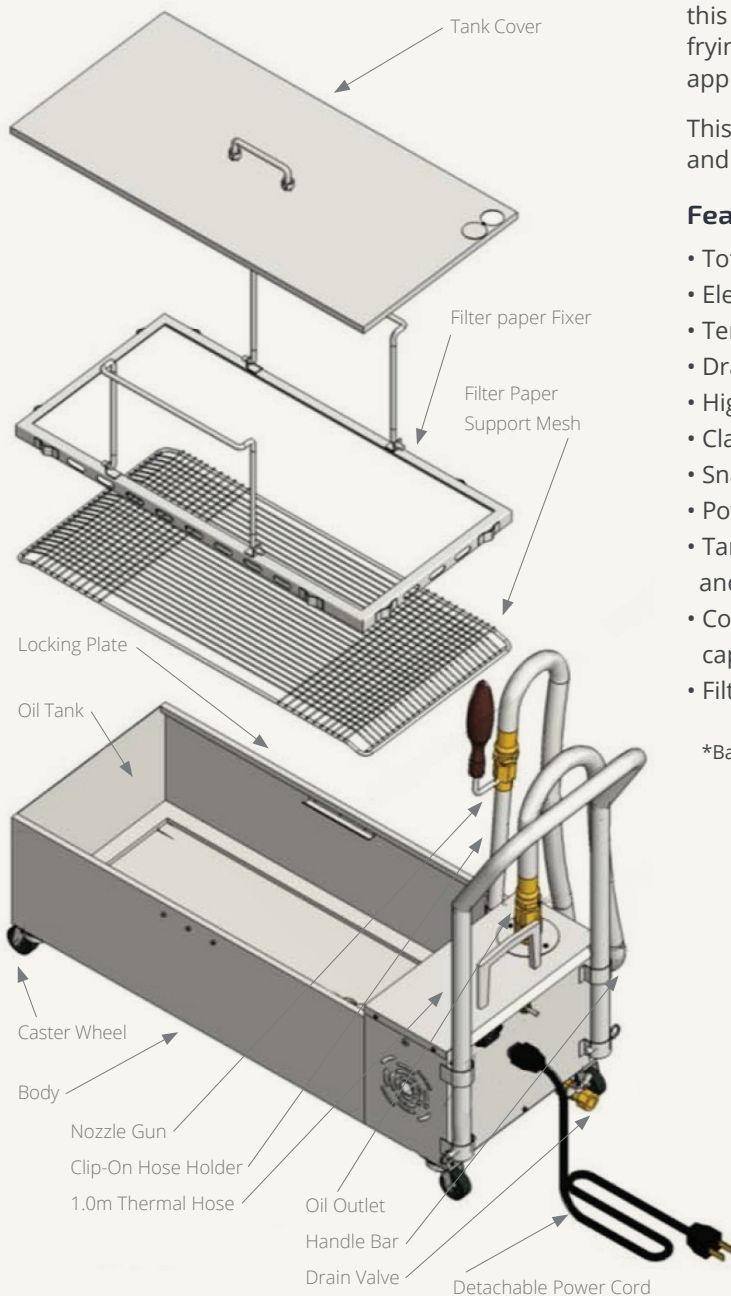
ACE FRYRITE

FRYING OIL FILTERING MACHINE

Phone: 1300 555 204

Fax: (03) 9761 6127

Email: sales@acefilters.com.au



The **Fryrite Filter Machine** purifies down to 12 microns – this means a dramatic extension of the life and quality of frying oil. This will save you the cost of the machine within approximately 6 months!*

This machine is lightweight, compact, safe to use and requires no manual handling of hot oil.

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 and powder
- Tank cover for protection against dust and dirt after use
- Comes in a range of sizes including 26, 30, 40 & 50 litre total capacity models
- Filter papers available to suit both size models

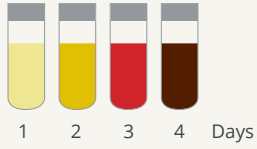
*Based on using 2 drums of oil per week.

Overall Dimensions including Castors	26 LITRE 600(L) x 320(W) x 345(H) 30 LITRE 620(L) x 345(W) x 330(H) 40 LITRE 720 (L) x 345 (W) x 330(H) 50 LITRE 780(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

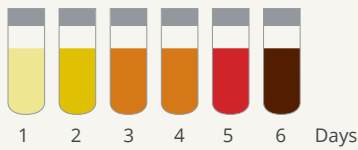
MIRACLE FRY OIL POWDER

The Advantages of Filtering your Cooking Oil

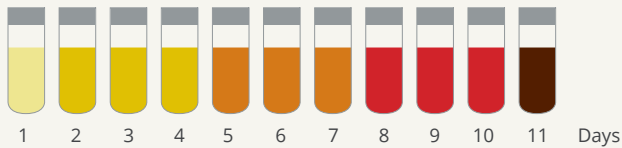
No Filtration



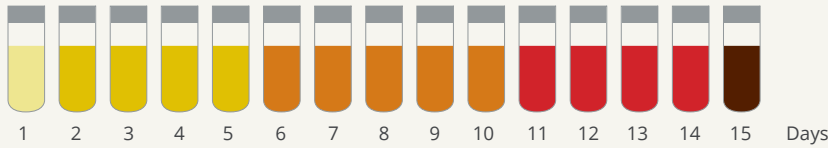
Cone-poured Filtration



Machine Filtration



Machine Filtration with Miracle fry oil powder



The above examples are based on average furnacing of oil, over average daily time span using fish and french fries.



FRYING OIL FILTERING MACHINE

Benefits of Miracle fry oil powder:

- food grade filter aid
- neutralise acidity (FFAs)
- reduces total polar compounds (TMP's)
- removes carbons
- improves the colour of fry oil
- improves food quality
- free flowing inert white powder
- significantly extends the life of oil

The use of **MIRACLE** fry oil powder reduces FFA and carbon to 4 microns. This will significantly extend the life of oil even further. **MORE SAVINGS FOR YOU!**

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