



FILTER
TECHNOLOGY

PRODUCTS FOR

Cooking

cleaner fluids mean better business



FF1500

Compact mobile filtration unit

The FF1500 mobile cooking oil filtration unit has been designed specifically to suit a large number of customers whose kitchen space is severely limited, and also for smaller style restaurants and cafés where there may only be one or 2 deep fryers in operation.



In the majority of kitchens, the compact size of the FF1500 allows the unit to slide under the evacuation tube of deep fryers. This allows the operator to remove oil from the fryer while it is still hot, reducing the chance of injury through manual handling, and avoiding burns or spillage which may create mess and slip hazards.

The FF1500 is lightweight (55 kgs) and is small enough to manoeuvre around most small kitchens while still having the capacity to deal with larger operations.

This unit fits into a price range which offers the opportunity to restaurant and café owners as well as those in large style resorts and casinos to own their own cooking oil cleaning unit. This gives them full control over the cleaning process, resulting in consistent quality of cooked products as well as offering exceptional cost savings.

Contractors in the cooking oil cleaning business can benefit from the FF1500 and the patented FTA filtration system with short return on investment period and extension of oil life allowing their customers to benefit from an overall cost saving.

APPLICATIONS

- Fast food outlets
- Cafés
- Restaurants
- Food processing businesses
- Cooking oil filtration contractors

Features and Benefits

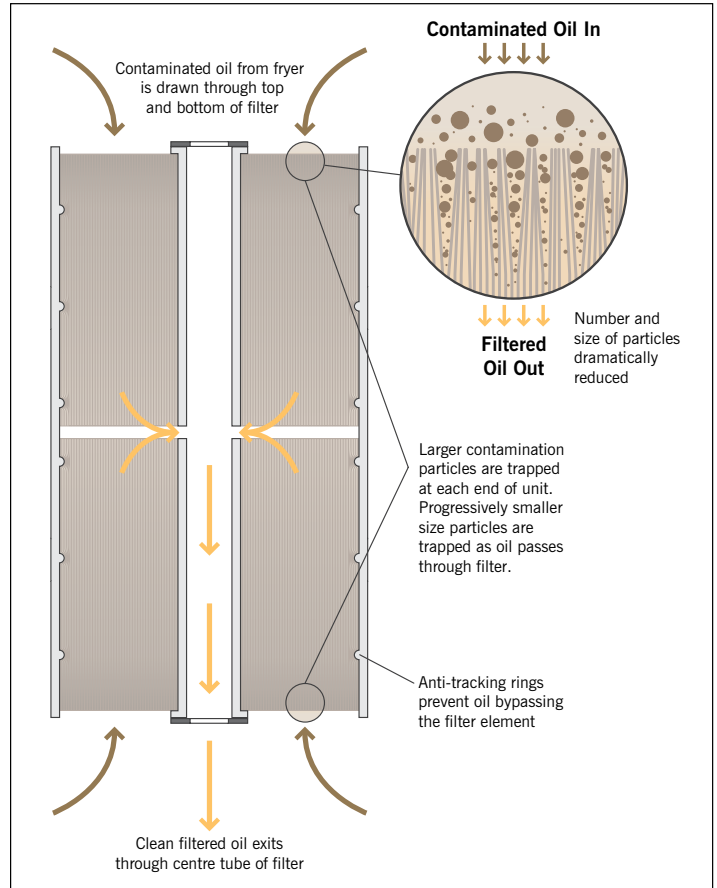
- Light weight
- Low profile
- High safety features
- Easily manoeuvrable
- Ease of operation
- Limited training required
- Extension of oil life resulting in reduced operating cost
- Reduced waste streams
- Consistent quality and appearance of fried food
- Excellent return on investment

Specifications

- **Dimensions**
450 mm W x 560 mm D x 900 mm H
- **Weight:** 55 kg
- 1000µm (0.006") pre mesh strainer
- 10 L/min (2.64 USgal/min) pump.
- Heat and oil resistant hose with return lance
- All encased in stainless steel frame mounted on solid rubber wheels.
- 240 V or 110 V units available.



Technology



Left - Right
 Oil entering the filter unit; oil after 8 hrs filtering; filtered oil re-entering the fryer

Note:

Filter Technology Australia also designs and builds filtration units to cater for customers' specific requirements. Please note that due to our policy of constant improvement, product specifications and descriptions are subject to change without notice.