

## **Automatic Oil Filtration System**

## Easily Filter your Oil and Extend Oil Life by up to 50%



## Why the AutoFilter System Delivers:

**Easy to Use** — Simply place the AutoFilter unit in your oil pot and press the start button. The machine will automatically filter your fry oil at a rate of eight gallons per minute, cycling the oil through a 96-layer fine paper microfilter. This microfilter effectively removes any suspended sediment and oil contaminants including carbon.

**Better Tasting Food** — The main factors in food discoloration and bad tasting fried food products are suspended sediment and carbon contaminants. By filtering your oil daily, you can remove these destructive flavors and keep customers happy.

**Safe for Employees** — Because the AutoFilter can be placed into your oil pots, you no longer have to transfer oil to an external filtering unit. This saves time and reduces the potential for kitchen accidents.

**Saves Money** — Carbonized particles and suspended sediment also contribute to the breakdown of oil, by removing them each day, you can double the life of their frying oil, saving them money, time and waste. On average, users will see 35-50% longer oil life when using AutoFilter as part of a regular oil maintenance routine.

**Environmentally Friendly** — Reducing your fry oil consumption helps the environment by decreasing the emissions caused by production and transportation of oil. Additionally, each filter is bidegradable, helping to cut your total carbon-footprint.

CAPACITY	
Weight	14.2 lbs (16.2 lbs with drip pan)
Dimensions without drip pan	W 4.6" x H 14" x L 6.9" (7.5" with handle)
Dimensions with drip pan	W 6.1" x H 15.1" x L 12"
Filter	Pulp, cellulose material with 30 folds; FDA-CFR 21
ELECTRICAL	
Voltage, Frequency - Phase	
Amperage	
Cord Length and Plug	
SHIPPING	
Approximate Crated Weight	
WARRANTY	Limited one (1) year parts and labor





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