

Cod: 42660911

Freezing cell height 2200 mm - price excluding motor 5400x6200x2200h mm



Description

Oil filters: how they work

Oil filters are useful for cleaning fried oil from the microparticles that accumulate during cooking.

Fried oil is in fact rich in trace elements that are dangerous to human health and the environment. Thanks to an oil filter system that retains microparticles as small as 5 microns, used oil can be safely and permanently cleaned of polar compounds, acids and triglyceride polymers.

The oil filters have different internal capacities to suit the different capacities of individual fryers, from a minimum of 12 litres to a maximum of 80 litres.

The oil filters are inserted inside the fryer. Operation is simple: once the filter is inserted into the hot fryer, it is activated via the Start button and filtering takes place automatically. Cleaning the oil is quick and the device can be washed in the washing machine from time to time.

Oil filters on Ristoattrezzature

All oil filters for sale on Ristoattrezzature are CE-marked.

Dimensions

Spessore pareti	100 mm
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