

HEAT AND CONTROL

®

Continuous Paper Filter

Continuously remove flour, breading crumbs, batter, nut sediment, and other fines to keep frying oil clean.



Fines are captured on filter paper and automatically removed from the filter.



Continuous Filter shown with optional screw jack hoist for conveyor and hood.

Protect oil quality

Ultra-fine product particles quickly damage oil and product quality. Efficiently and economically remove these particles using disposable USDA approved filtration paper.

Simple operation

Fines are captured as oil flows by gravity through the filter paper and back to the fryer oil circulation system.

Automatic paper advance

When loaded with fines, filter paper automatically advances to maintain unrestricted oil flow. Fines-laden paper is deposited into a portable cart for disposal.

Quick changeover

Rolls of filter paper are available in a variety of porosities and are easily changed to suit different product applications.

Ready to run

Delivered ready-to-operate, the filter requires connection to electricity and the fryer system.

Easy cleaning

Pivot-open hoods and rugged stainless steel construction facilitate cleaning.

Optional equipment

- Various oil return pump styles to suit your applications
- Oversized oil collection reservoir
- Hood / conveyor lift system
- Automatic oil level control
- Clean-in-place sprays

Continuous Paper Filter | Model CF

Continuous Paper Filters are available with a range of options to fit most fryers and processing requirements.



Standard Continuous Paper Filter

Economical and efficient filtration with lift-off hood and pushbutton control. Clean-in-place piping, hood/conveyor hoist, and automatic oil level control are available as options.



Automated Continuous Paper Filter

For maximum efficiency, this filter features an automatic oil flow and level control system, clean-in-place piping and a motorized screw jack hood/conveyor hoist system.

Constant improvement and engineering innovations mean these specifications may change without notice.

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Headquarters
21121 Cabot Blvd., Hayward, CA 94545 USA
Tel 1 800 227 5980 /1 510 259 0500 Fax 1 510 259 0600
Campbellville, Canada
Tel 905 854 5650 Fax 905 854 5653
Guadalajara, Mexico
Tel +52 (33) 3689 1146 Fax +52 (33) 3689 2240
Livingston, Scotland
Tel +44 (0)1506 420420 Fax +44 (0)1506 403919
Brisbane, Australia
Tel +61 (0)7 3877 6333 Fax +61 (0)7 3343 8371
Nanjing, People's Republic of China
Tel +86 25 8403 5000 Fax +86 25 8580 5033
Singapore
Tel +65 6273 6362 Fax +65 6273 8161

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