

**HEAT AND CONTROL**

®

## Mastermatic 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.*



*Available in three sizes, the filter includes a waste paper collection cart.*

### Protect oil quality

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

### Simple operation

Fines are captured as oil flows by gravity through the filter paper and back into 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

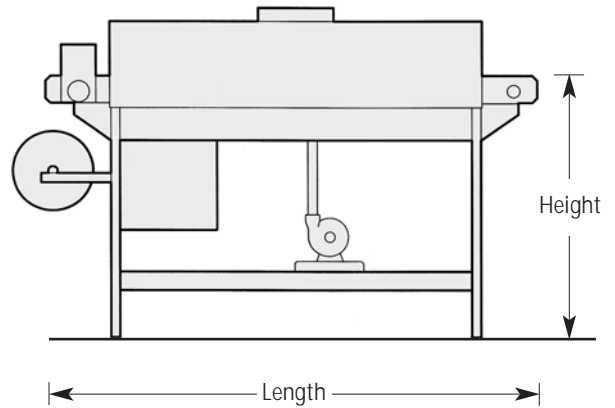
- Various oil return pump styles to suit your applications
- Oil collection reservoir
- Hood / conveyor lift system

# Mastermatic Continuous Paper Filter | Model MF

Continuous paper filters are available to fit most fryers with oil flow rates ranging from 20 to 40 gallons/minute.

Paper Filter Standard Models			
Model	MF 8-24	MF 8-36	MF 8-48
Length	113" 287cm	113" 287cm	113" 287cm
Width	39" 99cm	51" 129cm	63" 160cm
Height	75" 191cm	75" 191cm	75" 191cm
Oil Flow	20 GPM 76 LPM	30 GPM 114 LPM	40 GPM 151 LPM

*Dimensions are rounded to the nearest inch/centimeter.*



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

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