



## OilSaver Filtration System / **Model OSF**



### Applications

- \_ Coated protein products
- \_ Snack foods
- \_ Peanuts/tree nuts
- \_ French fries
- \_ Donuts
- \_ Ethnic foods
- \_ Appetizers
- \_ Other fried foods

### **Extend the life of frying oil with continuous high efficiency filtration down to 10 microns**

Preserve frying oil quality by removing solids (coating, crumbs, etc.) using high efficiency slipstream filtration during production while the fryer is in use. The primary benefit of the OilSaver is the ability to keep the frying oil in good condition on a continuous basis. In addition, OilSaver's vacuum technology makes it the safest option on the market with no chance of spraying dangerous, hot oil from the system.

### Performance

With filtration rates from 20 - 60 gallons per minute (GPM)/(0.076 m<sup>3</sup> - 0.227 m<sup>3</sup>/min), the compact and versatile OilSaver can accommodate fryers of any size. The OilSaver recovers most oil from the dry cake discharge and returns the recovered oil to the fryer eliminating oil waste.



**Benefits & Advantages**

**Safer**

Vacuum flow allows no chance for high pressure leaks from the filter (chamber)

**Save Money**

Extend the life of frying oil

**Quality**

Maintain consistent color and other product characteristics

**Minimize oil breakdown**

Reduce generation of Free Fatty Acids

**Fines removal**

Minimize the chance of smoking/scorching and off-flavors

**Reduced cleaning costs**

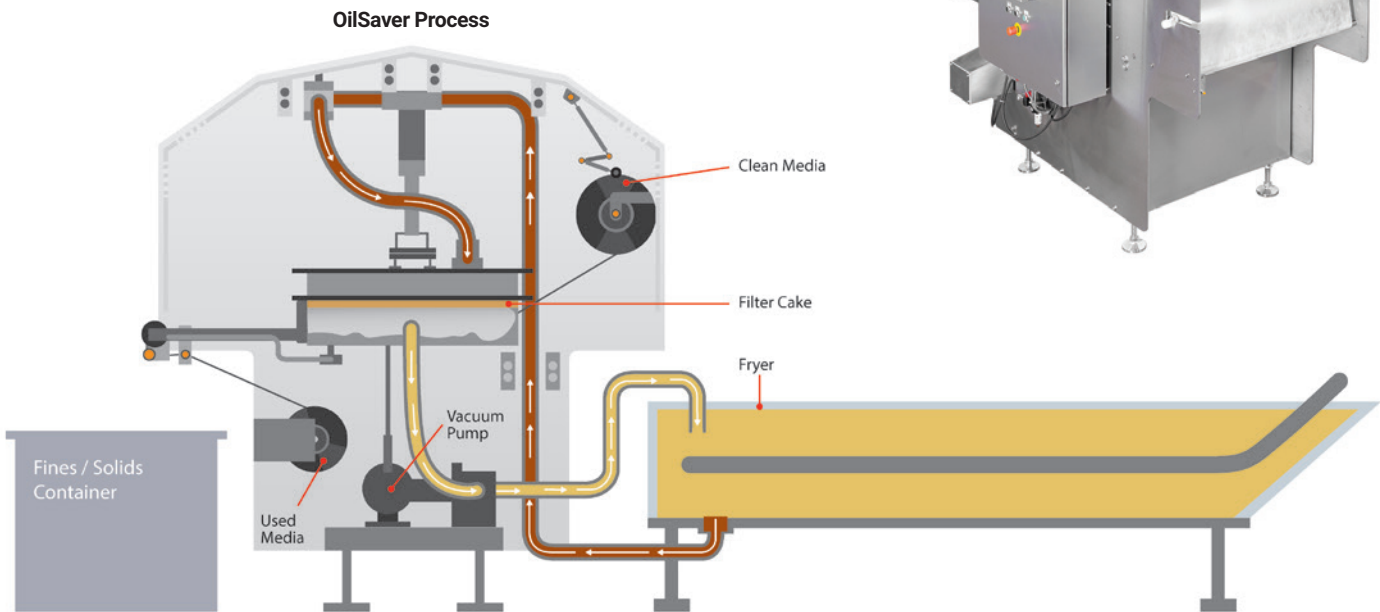
Less fines in the oil makes cleaning easier and less expensive

**Increased energy efficiency**

Cleaner oil keeps heat transfer surfaces cleaner resulting in less energy to maintain heat

Specification	OSF 300	OSF 700
<b>Power</b>	120V (Other voltages available upon request)	480V (Other voltages available upon request)
<b>Filter capacity</b>	20GPM (0.076 m <sup>3</sup> /min)	30GPM* (0.114 m <sup>3</sup> /min)
<b>Particle size filtration</b>	10 Micron	10-40 Micron
<b>Equipment size (LxWxH)</b>	54.8" x 46.4" x 74.2" 139.19 cm x 117.86 cm x 188.47 cm	81.2" x 59.9" x 72.8" 206.25 cm x 152.15 cm x 187.91 cm

\* Two OSF-700s can be used together to achieve a flow rate of 60 GPM.



**OSF 700**



**Oil management solutions that maintain oil quality and product freshness.**

Every component of our oil management solutions is designed to maximize oil quality and improve energy efficiency. With advanced control of oil heating, filtration, transfer, cooling, and storage, as well as rapid oil turnover rate, you'll be able to consistently produce fresh and delicious products.



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