



Filtration Equipment
Preserves Oil Life and Maintains
Consistent Fried Food Quality

Maximize Oil Life with Good Oil Station Management

Frymaster is a filtration pioneer, as the first company that introduced built-in filtration, and continues its legacy as an industry-leading advocate of proper fry station management. Nothing maintains food quality and maximizes oil life better than routine filtration. The by-products created by high-heat frying take a toll on oil life unless a daily system of filtration and cleaning is in place. Frymaster's complete line of Frymaster and Dean brand filtration equipment, both built-in and portable, is designed to make filtration quick, convenient, and reliable for the operator. Numerous Frymaster and Dean brand options make it easy for you to incorporate a filtration process that best meets the needs of your operation.

An easy-to-operate, quick, and efficient filtration process encourages frequent filtering — a critical part of maximizing oil life, especially with trans fat-free oils.

Filtration

Extends oil life and saves you money

- Extends the useful cooking life of oil. Since oil is one of the most expensive food costs in an operation, a longer oil life reduces operating costs. This savings quickly offsets filtration equipment costs and continues to return savings to the bottom line.
- Offsets higher costs associated with trans fat-free oils. With consumer demand for healthier food choices, operators are increasingly shifting to trans fat-free oils.
- Maintains consistent food quality to ensure customer satisfaction.
- Eliminates oil contaminants, from micron-sized particles to solid food sediment, that compromise flavor profiles and reduce useful oil life.
- Makes cleaning fryers easier by preventing carbon deposit build-up.

Built-In Filtration

Puts filtration where it's most convenient to use – within the fryer battery

- Eliminates the need for additional floor and storage space.
- Encourages frequent filtering – a critical part of maximizing oil life and ensuring consistent food quality.
- Safeguards workers by minimizing handling of hot oil.
- All built-in filtration offerings:
 - Have a sloped drain pan for minimal post-filtering oil loss.
 - Have a 4 GPM pump with an 8 GPM pump option.
 - Are shipped with needed filtration accessories (sample paper and powder, clean-out rod, and filter brush).

	FRYMASTER			DEAN
BUILT-IN FILTRATION OPTIONS:	BATTERIES	SINGLE	FILTRATION for MJCFE Fryers	BATTERIES
APPLICATION:	Designed for Frymaster fryer batteries	Designed for Frymaster single fryers*	Designed for Frymaster MJCFE fryer	Designed for Dean fryer batteries
CAPABILITY				
Location	Under 1st 2 cabinets on left	Under 1 cabinet	Housed in the spreader cabinet	Under 2 cabinets
Number of frypots filter serves	2 to 6	1	1 to 3	2 to 5
Applicable filter media	Paper, screen & pad	Paper & pad	Paper & pad	Paper & pad
Individual frypot filtering (while others in battery are in use)	Yes	N/A	Yes	Yes

*FPH155, FPRE114, FPRE117, FPRE122, FPGL130C, FPEL114C, 11814GF, 11814EF, CFHD150G, CFHD160G, FPRE180

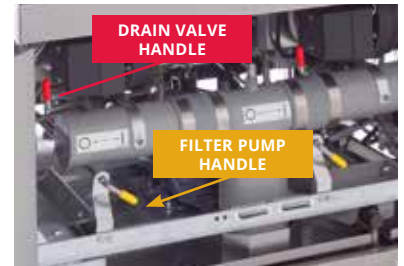


- Maximizes oil life, reducing operating expenses
- Preserves food quality, assuring consistent, great-tasting food
- Makes filtering convenient with easy-to-use equipment
- Minimizes downtime with rapid, 3-5 minute filtration cycle

Portable Filtration

An economical filter option that does a premium job

- Filters 50 lbs. of oil in 5 minutes with 1/3 HP motor and powerful 4GPM steel gear pump.
- Returns filtered oil with ease. 5' oil hose amply reaches the frypot to wash down crumbs from walls and bottom plus returns the filtered oil.
- Stands up to heavy use with durable stainless steel pump housing and stainless steel pan, which is easy to clean.
- Includes needed filtration accessories (sample paper and powder).
- Reversible pump allows for the removal as well as the return of oil.



Two handle process makes built-in filtration easy



Built-in filtration rear flush moves crumbs to drain valve



Good oil station management extends oil life

	FRYMASTER		DEAN	
PORTABLE FILTRATION OPTIONS:	PF Series		Micro-Flo Series	
APPLICATION:	MOST COMMERCIAL FRYERS		MOST COMMERCIAL FRYERS	
MODEL OPTIONS:	PF50	PF95LP	MF90/80	MF90/110
Oil Capacity	50 lbs.	80 lbs.	80 lbs.	110 lbs.
Gravity Drain		✓		
Reversible Pump	✓		✓	✓
Low Profile		✓	✓	

Filtration Payback Analysis Based on Reduced Oil Costs

NUMBER OF 50-LB FRYPOTS FILTERED	STANDARD OIL			TRANS FAT-FREE OIL		
	Annual Oil Costs No Filtration	Annual Cost With Filtration*	Annual Payback	Annual Oil Costs No Filtration	Annual Cost With Filtration*	Annual Payback
1	\$2,600	\$1,300	\$1,300	\$3,900	\$1,950	\$1,950
2	\$5,200	\$2,600	\$2,600	\$7,800	\$3,900	\$3,900
3	\$7,800	\$3,900	\$3,900	\$11,700	\$5,850	\$5,850
4	\$10,400	\$5,200	\$5,200	\$15,600	\$7,800	\$7,800
5	\$13,000	\$6,500	\$6,500	\$19,500	\$9,750	\$9,750
6	\$15,600	\$7,800	\$7,800	\$23,400	\$11,700	\$11,700

* Savings based on the following:

Oil costs of \$.50/lb. for standard oil and \$.75/lb. for trans fat-free oil

Oil changed 2x/week without filtration and 1x/week with filtration



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™**, **Convotherm®**, **Delfield®**, **fitkitchenSM**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

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