

Can remove particles down to as small as 80 microns from frying oil for snacks, french fries and batter-breaded foods.

KleenSweep oil filters are available for all sizes of continuous fryers for snacks.

Superior oil quality

KleenSweep removes everything from large particles to 80 micron fines. It operates with minimal oil volume and prevents oil-degrading aeration.

KleenSweep can be mounted directly to the floor or to a fryer services module.

Simple operation

With no moving mechanical parts, KleenSweep uses simple centrifugal force to remove fines, greatly reducing oil degradation and maintenance costs.

All oil from the fryer flows unrestricted into the main circulation pump suction and then to KleenSweep's centrifugal separator. Clean oil circulates to the heat exchanger and fryer. Fines are continuously removed from the under flow of the conveyor cyclone. The fines are separated from the cooking oil with a continuous belt filter.

Prevents pump cavitation

KleenSweep allows unrestricted oil flow to the main circulating pump, eliminating a major cause of pump cavitation.

Construction

Food grade stainless steel construction.



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

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