

Commercial Oil Filtration System



Features

Model# BFFC-30

Key Features

- *Extends frying oil life.
- *Removes food particles and carbon deposits.
- *Improves fried food quality and taste.
- *Reduces oil consumption and operating costs.
- *Stainless steel construction for durability and *easy cleaning.
- *Simple operation with high-temperature oil pump.
- *Mobile design with heavy-duty caster wheels.



PARAMETERS

Material: Stainless Steel AISI 304
Capacity: 30–50 L
Pump Flow: 18–25 L/min
Filter Type: Filter Paper / Filter Pad
Filtration: 5–10 Microns
Max. Oil Temperature: 180°C
Power Supply: 220–240V / 50Hz / 1Ph
Motor Power: 0.55–0.75 kW

Controls: ON/OFF Switch
Mobility: 4 Swivel Casters
Dimensions (L × W × H): 600 × 450 × 750 mm
Net Weight: 35–45 kg

Manufactured from high-quality AISI 304 stainless steel and designed for professional kitchens, the PowerFry Fryer Oil Filter delivers fast and efficient oil filtration to remove food particles and carbon residue. By maintaining cleaner oil, it helps extend oil life, improve food quality, reduce oil consumption, and lower operating costs. Its durable construction, user-friendly operation, and reliable performance make it an essential solution for restaurants, hotels, catering facilities, and high-volume commercial kitchens seeking consistent .frying results and maximum efficiency



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