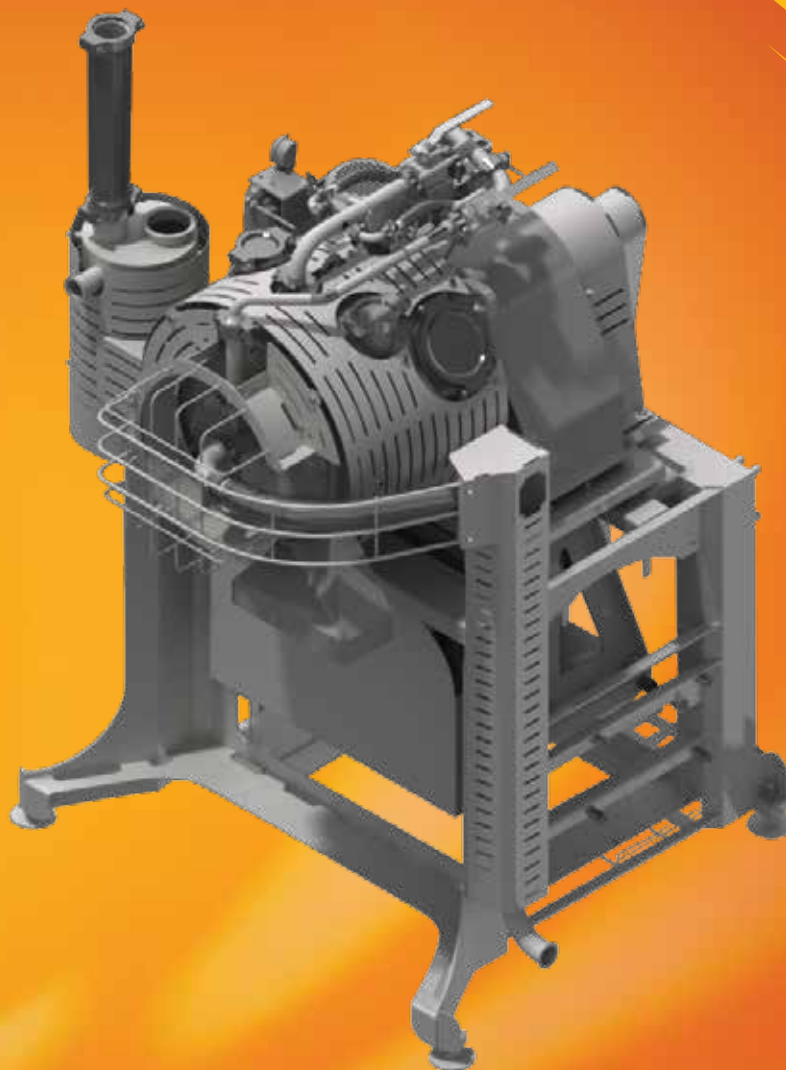


MicroMAX™ Centrifugal Hot Oil Filters



MX-II & MX-III MicroMAX™ Centrifugal Hot Oil Filters

- Improves oil quality and life
- Reduces operating costs
- Minimizes free fatty acid build-up
- Eliminates product contamination from suspended sediment
- Significantly improves fines filtration
- Saves oil, giving drier sediment

Designed for peak performance flows of 20 and 30 gallons (76 and 114 liters) per minute respectively, the MX-II and MX-III employ a new continuous centrifugal hot oil filtration system designed for battered and breaded applications, particularly flour – where oil breakdown is a significant problem.

By using centrifugal force to remove particulates at the single-digit micron level, the MX Filter extends the usable life of your oil and reduces free fatty acid buildup. Micro fine filtration makes these filters ideal for flour-coated and home-style coated products.

The MX-II is suitable for medium- to high-volume frying requirements, while the MX-III can handle high volume fryer applications.



Standard features

- Stainless steel construction
- Open frame construction
- Infeed and discharge pumps
- Water-tight electrical control box that allows continuous filtration through monitoring
- On machine CIP hookups
- Protection guards
- NEMA 4X electrical control box and junction box

Optional features

- Exhaust fan

Operating benefits

- Can replace one or multiple filters per line, reducing operating cost and equipment investment
- Easier to clean & quicker clean-up

Economic benefits

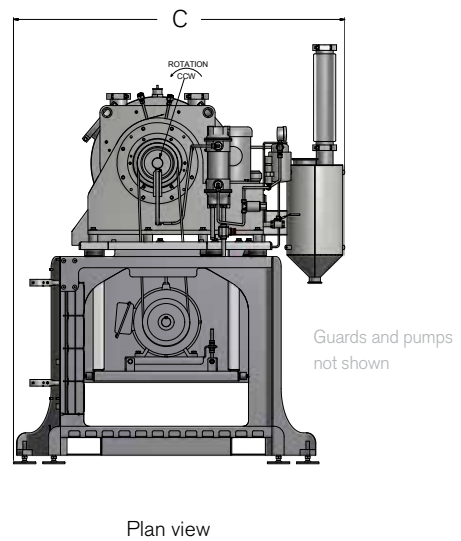
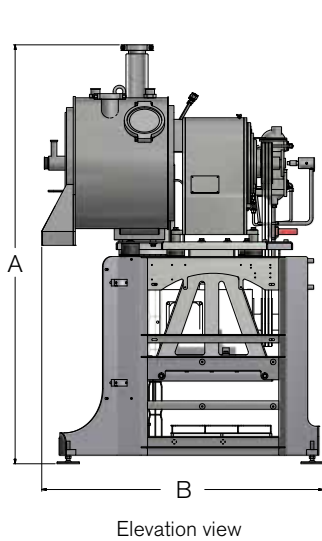
- Reduces oil usage by eliminating the need to discard it, and gives drier sediment
- Reduces equipment investment
- Reduces operating costs
- Significantly reduces labor and sanitation costs
- Improves oil turnover

Quality benefits

- Continuous centrifugal separation of oil and sediment improves oil quality and life, and significantly improved fines filtration
- Eliminates product contamination from suspended sediment
- Minimizes free fatty acid build-up
- Significantly improves fines filtration

Safety benefits

- Special infeed pump that can handle hot oil with large particles
- On machine CIP hookups



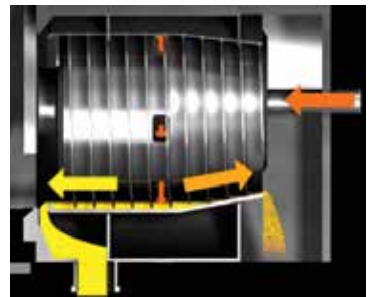
Model	MX-II		MX-III	
Dimensions	USA	Metric	USA	Metric
A (height)	74 inch	1880 mm	76 inch	1930 mm
B (length)	72 inch	1829 mm	70 inch	1772 mm
C (width)	63 inch	1600 mm	65 inch	1635 mm

Specifications				
Oil Circulation	20 GPM	76 lpm	30 GPM	114 lpm
Cooling Water Usage	2 GPM	8 lpm	2 GPM	8 lpm
Vent fan	Optional – 300 CFM		Optional – 300 CFM	
Vent size	3 inch OD	76.1 mm OD	4 inch OD	101.6 mm OD

Electrical Specifications		
380-415/3/50 Hz	220 Volt Control 14.4 Amps (9.5 kW) (Typical)	220 Volt Control 19 Amps (12.5 kW) (Typical)
380/3/60 Hz	220 Volt Control 14.4 Amps (9.5 kW) (Typical)	220 Volt Control 19 Amps (12.5 kW) (Typical)
460/3/60 Hz	120 Volt Control 11.9 Amps (9.5 kW) (Typical)	120 Volt Control 15.7 Amps (12.5 kW) (Typical)
575/3/60 Hz	120 Volt Control 9.5 Amps (9.5 kW) (Typical)	120 Volt Control 12.6 Amps (12.5 kW) (Typical)

Sound Level		
dB (Scale A) at 3 ft (1 m)	83 dB	83 dB

Crating Dimensions				
Length	82 inch	2085 mm	84 inch	2135 mm
Width	66 inch	1680 mm	74 inch	1880 mm
Height	78 inch	1985 mm	85 inch	2160 mm
Gross Shipping Weight	2800 lb	1270 kg	3800 lb	1725 kg





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