

Stein SF Series Force Flow Filter

Specifications



SF Series Force Flow Filter

SF-3, SF-7 and SF-11: for small to large production of free flowing and Japanese style coated products.

The SF Series is capable of filtering particles down to 60 microns, making all three SF models ideal for free flowing and Japanese style coatings. Developed to be the successor to older style paper filters, the SF Series has a unique woven stainless steel cloth filter belt and a highly efficient pump system which ensures positive removal of particulates and high volume filtration.

Standard Features

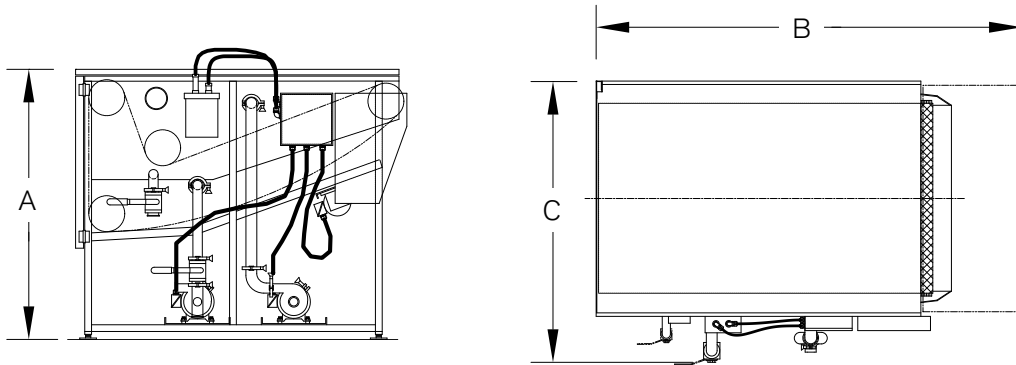
- Automatic single stage cooking oil filtration
 - Utilizes stainless steel woven cloth belt to remove frying debris (sediment) as small as 60 microns
 - Replaces filter paper for significant cost reduction
 - Continuously discharges sediment from frying system
- Integrated feed and discharge pump system with integral stainless steel piping and valve package
 - Feed pump automatically delivers sediment laden oil to filter, suction pump continuously draws oil through filter belt and returns filtered oil to fryer
- Automatic oil level control
 - Maintains steady reservoir of oil in filter and ensures consistent filtering
- Chain edge drive filter belt and belt tensioning system
 - Durable belt drive system maximizes filter belt life
- Three model sizes to meet wide range of capacity requirements
 - **SF-3** - **3ft.²** of filter area for small frying requirements
 - **SF-7** - **7ft.²** of filter area for medium frying requirements
 - **SF-11** - **11ft.²** of filter area for large frying requirements
- Rugged and robust stainless steel frame and tank construction
 - Reduces effect of thermal expansion for greater reliability
- Hinged cover and exhaust connection
 - Contains oil fumes and cooking vapors
 - Prevents contact with hot cooking oil
- Standard control package -single loop process control with push button relay operation
 - *Controls:* Filter belt, oil level control and oil circulation pumps
 - *Optional:* Filter controls can be included in fryer control panel

Benefits

- Continuous filtration extends oil life ; inhibits formation of free fatty acids
- Maintains consistent oil and product quality
- Dual SF filters may be used in parallel to optimize filtration efficiency



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Model	SF-3		SF-7		SF-11	
Dimensions	USA	Metric	USA	Metric	USA	Metric
A (Height)	49-52 in.	1245-1321 mm	49-52 in.	1245-1321 mm	49-52 in.	1245-1321 mm
w/ top cover open	69-72 in.	1753-1829 mm	89-92 in.	1676-1753 mm	89-92 in.	1791-1867 mm
B (Length)	66 in.	1676 mm	66 in.	1676 mm	66 in.	1676 mm
w/ rear guard open	86.5 in.	2197 mm	100 in.	2540 mm	112.5 in.	2858 mm
C (Width)	37.5 in.	953 mm	53 in.	1346 mm	65.5 in.	1664 mm
Nominal belt width	12 in.	305 mm	24 in.	610 mm	36 in.	914 mm

Specifications						
Duct Vent Diameter	4 in.	102 mm	4 in.	102 mm	4 in.	102 mm
Suggested distance from fryer	36 in.	914 mm	36 in.	914 mm	36 in.	914 mm
Belt Fabric	60 Microns		60 Microns		80 Microns	

Electric Requirements	
Controls (standard for all models)	380-415/3/50 Hz, 220 Volt Control, 7.3 Amps (4.8 kW) (Typical) 380/3/60 Hz, 220 Volt Control, 7.3 Amps (4.8 kW) (Typical) 460/3/60 Hz, 120 Volt Control, 6 Amps (4.8 kW) (Typical) 575/3/60 Hz, 120 Volt Control, 4.8 Amps (4.8 kW) (Typical)

Crating dimensions						
Length	70 in.	1753 mm	70 in.	1753 mm	70 in.	1753 mm
Width	42 in.	991 mm	57 in.	1321 mm	70 in.	1575 mm
Height	58 in.	1448 mm	58 in.	1473 mm	58 in.	1473 mm
Gross shipping weight	900 lbs.	408 kg	1200 lbs.	544 kg	1500 lbs.	680 kg
Utility drawing	U088-02-0183		U088-01-1101		U088-01-1068	



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