



Product Features

Constructed with a rugged, electro-polished stainless steel frame, this filter is designed for durability and long-term performance in demanding kitchen environments. Its ultra-thin yet wear-resistant design allows for efficient filtration without compromising strength, while ensuring no chemicals leach into your oil.

Designed for use as a prefilter, it effectively removes large debris from oil and grease before reaching a filter machine, helping to extend the lifespan of your oil through regular filtration. Built to perform at full frying temperatures, it can handle fryer capacities up to 16 quarts (15 litres / 28 lbs). Easy to maintain, the filter can be quickly rinsed in hot water and reused, delivering a cost-effective alternative to traditional paper filters.

Advantages

- Reduces operating costs by filtering up to 1,000 fryers at approximately half the cost of paper filters
- Extends oil life by removing large debris before primary filtration
- Maintains oil quality without risk of chemical contamination
- Withstands high frying temperatures for safe, efficient use
- Durable, long-lasting construction minimizes replacement frequency
- Simple cleaning process saves time and labour
- Compatible with standard fryer capacities up to 16 quarts (15 L / 28 lbs)

Dimensions

- Length: 23"
- Width: 9"
- Height: 6"