

Continuously remove flour, breading crumbs, batter, nut sediment, and other fines to keep frying oil clean.

Continuous Paper Filters are available with a range of options to fit most fryers and processing requirements.

Fines are captured on filter paper and automatically removed from the filter.



Protect oil quality

Ultra-fine product particles quickly damage oil and product quality. Efficiently and economically remove these particles using disposable USDA approved filtration paper.

Simple operation

Fines are captured as oil flows by gravity through the filter paper and back to the fryer oil circulation system.

Automatic paper advance

When loaded with fines, filter paper automatically advances to maintain unrestricted oil flow. Fines-laden paper is deposited into a portable cart for disposal.

Quick changeover

Rolls of filter paper are available in a variety of porosities and are easily changed to suit different product applications.

Ready to run

Delivered ready-to-operate, the filter requires connection to electricity and the fryer system.

Easy cleaning

Pivot-open hoods and rugged stainless steel construction facilitate cleaning.

Optional equipment

- Various oil return pump styles to suit your applications
- Oversized oil collection reservoir
- Hood / conveyor lift system
- Automatic oil level control
- Clean-in-place sprays

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Standard Continuous Paper Filter

Economical and efficient filtration with lift-off hood and pushbutton control. Clean-in-place piping, hood/conveyor hoist, and automatic oil level control are available as options.



Automated Continuous Paper Filter

For maximum efficiency, this filter features an automatic oil flow and level control system, clean-in-place piping and a motorised screw jack hood/conveyor hoist system.

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