

Continuous filtration of frying oil for superior snacks, french fries and coated foods.

Removable covers provide complete access to filter drum.



Drum Pre-Filters are available in standard sizes (left), air tight inert gas-purged models (right), or customised designs to meet your filtration requirements.

Clean operation

Fines are continuously removed from frying oil by a revolving metal-mesh drum and discharge conveyor.

Longer oil life

Oil stays fresh longer because 100% of the fryer system oil volume is filtered once every minute, depending on application.

Superior product quality

Products taste fresher and have a longer shelf life because this efficient filter limits free fatty acid levels to a minimum.

No paper to replace

Oil is filtered by durable stainless steel mesh. If required, additional "oil polishing" can be accomplished with our Continuous Paper or Belt Filters, yielding significant savings over paper-only filtration.

Simple installation

Mounted to the main oil circulating pump inlet, the Drum Pre-Filter requires no auxiliary pumps or piping.

Custom sized

Filters are matched to your fryer's exact oil flow and production rates. Models are available to filter up to 5,000 GPM of oil with screen sizes to suit your application. Construction to USDA standards is also available.

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