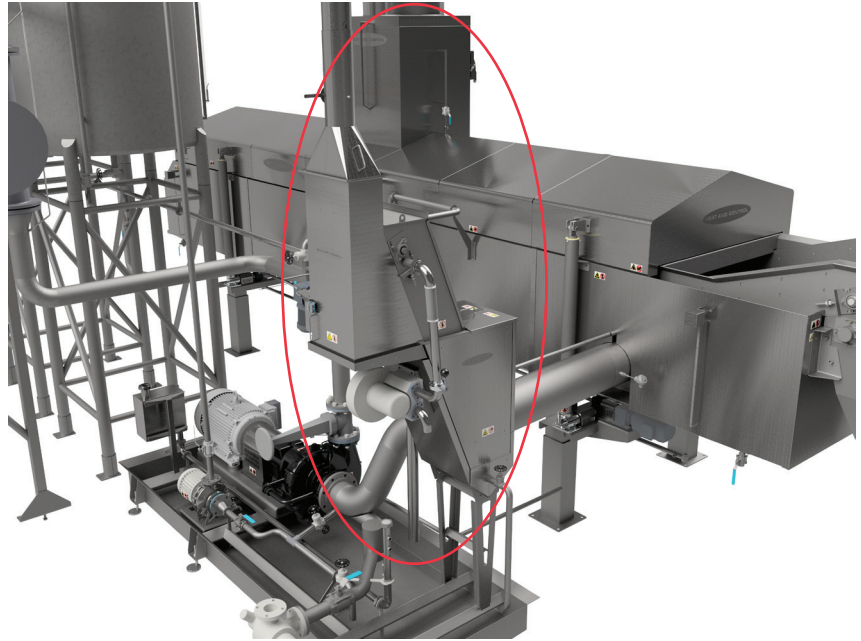


Continuously remove particles from cooking oil or water for improved product quality and efficient equipment operation.



Cost-efficient filtration

The Motorised Catch Box provides economical continuous removal of product particles from cooking oil or slice washer water. Its flighted mesh conveyor belt removes particles which are then blown onto a drain screen before disposal in your waste container.

Superior product quality

For externally heated fryers, 100% of the system oil volume is filtered once every minute, depending on application. This protects oil quality to produce fresh snacks, taco shells, french fries and other foods.

Reliable operation

Rugged construction features a chain-edge woven wire mesh filter belt and fixed-speed drive to assure trouble-free operation.

Reduced maintenance

Potentially damaging particles are removed before entering the main circulation pump. Efficient primary filtration also reduces the load on secondary filters and promotes clean operation of downstream equipment.

Versatile filtration

Available in steel and stainless steel construction for new and existing continuous fryers, the Motorised Catch Box is also ideal for blanchers and slice washer water filtration.

De-oiling screen with auger

To reduce oil wastage, the Motorised Catch Box can be fitted with a de-oiling screen which allows oil to drip off the fines and return to the frying system. The auger then removes the de-oiled fines for disposal.

Available for a wide range of flow rates, the Motorised Catch Box provides efficient large particle removal for many applications:

- Potato chip fryers
- Corn products fryers
- French fry fryers
- Hot water blanchers
- Potato slice washers
- Flume water debris removal

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

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