

OIL FILTRATION SYSTEM

THE LAKOS OIL FILTRATION SYSTEM PROVIDES FILTRATION OF HOT COOKING OIL BY CONTINUOUSLY REMOVING FINES & OTHER RELATED SOLIDS PRODUCED DURING THE FRYING OF CORN, TORTILLA AND POTATO CHIPS.

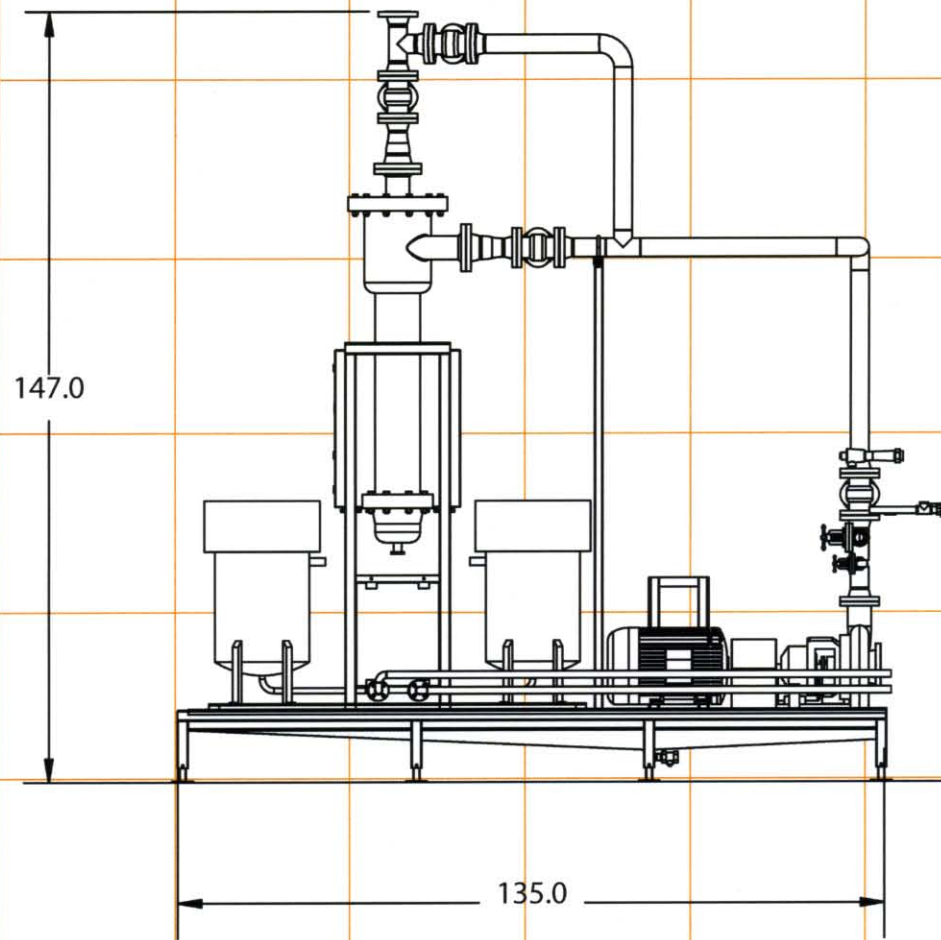
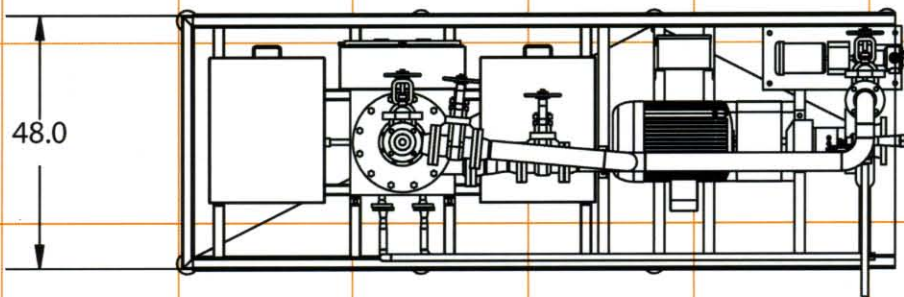
UTILIZING THE FLOW CREATED BY THE FRYER'S EXISTING COOKING OIL PUMP. THIS SYSTEM CONTINUOUSLY FILTERS THE ENTIRE FLOW OF COOKING OIL LEAVING THE FRYERS COOKING OIL PUMP BEFORE THE OIL ENTERS THE FRYERS HEAT EXCHANGER. THIS SYSTEM PROVIDES A CONTINUOUS FILTRATION TO INSURE THE HIGHEST QUALITY OF FINISH PRODUCT FOR YOUR SNACK FOOD PRODUCTS..

PRODUCT FEATURES

- *Centrifugal Liquid Separation by LAKOS*
- *Separators have no moving parts.*
- *Designed for cooking oil filtration*
- *Two fines collection vessels with removable screen baskets*
- *Safety features hinge shrouds, temperature sensors, pressure-sensing switches, and proximity switches.*
- *Control either relay logic or PLC*



FOR MORE INFORMATION CALL 800.624.3916



We are constantly working to develop and improve our products to better serve your growing needs.

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