

# FrySafe Auto™

## Automated Full-Flow Cooking Oil Filtration

**Continuously remove potato, corn, rice and other crumbs from cooking oils.**

**Automated controls increase operator safety and improve product quality.**

### Features and Benefits:

- Continuous filtration prolongs maximum cooking oil quality, while minimizing system downtime.
- FrySafe Auto Control Panel monitors temperature and pressure to prevent accidental entry to hot collection vessels.
- Automatically switches between collection vessels for a continuous 100% full-flow operation.
- System visually notifies operators when collection vessels are safe to access.
- System monitors collection vessel capacities to determine service intervals.
- Customizable touchscreen PLC allows changeable set-points for safe temperature and pressure requirements, collection vessel holding times, and automated blow-down durations.



### SPECIFICATIONS:

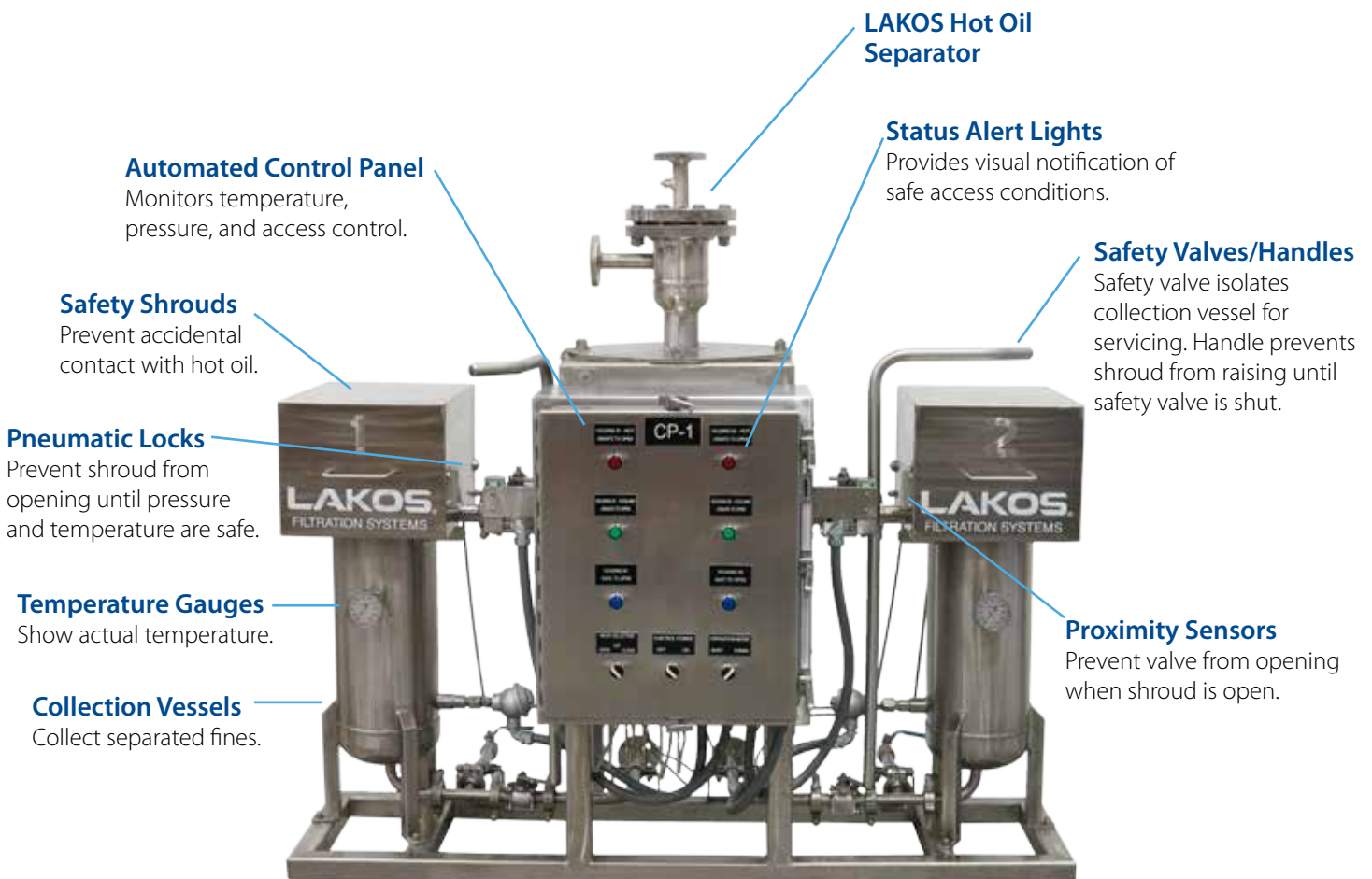
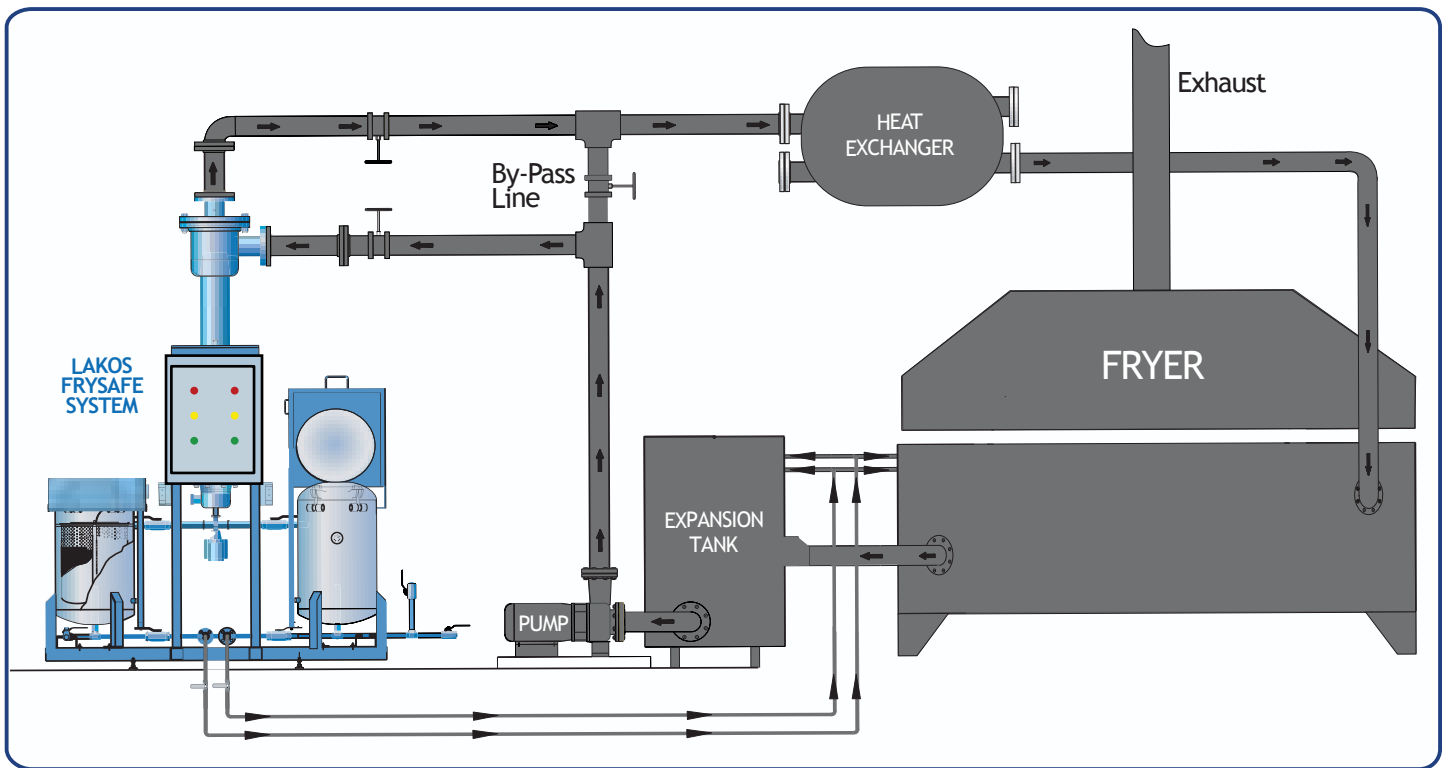
**Flow Range:** 50 - 6125 US gpm (11 - 1390 m<sup>3</sup>/hr)

**Maximum Standard Temperature:** 400°F (204°C)

**Maximum Standard Pressure:** 100 psi (6.9 bar)

### LAKOS Cooking Oil Filtration Benefits

- *Full-flow filtration ensures entire flow of fryer is filtered.*
- *Longer cooking oil life and operating cycles reduce downtime/maintenance.*
- *LAKOS Separator requires no periodic maintenance.*



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