

THE OS 200 “OIL SAVER”

A continuous oil filtration system for all your batch and small conveyor frying systems.

Do you have to discard frying oil due to
FFA levels, color, odor or smoke?



“OIL SAVER 200” OS 200 OIL FILTRATION SYSTEM

The OS 200 will remove solids down to 1 micron and prevent these solids from creating smoke, dark colors, off flavors and raised FFA levels in your oil.

This will allow the oil to be utilized correctly in your system and eliminate the need to discard oil.

Your product will have the same color and quality from the beginning of your processing day to the end.

“OIL SAVER 200” OS 200 OIL FILTRATION SYSTEM

The OS 200 uses a roll of filter paper. The paper is set up to automatically index approximately 3 to 6 times per hour which equates to 2 yards of paper usage per hour or about \$1.00_{usd} per hour of paper consumption.

The used paper is then spooled back onto a roller, the paper is dry and has less than 5% oil content for easy disposal. The dry sediment discharged from the OS 200 has less than 10% oil content and can easily be disposed of without extra disposal costs.

“OIL SAVER 200” OS 200 OIL FILTRATION SYSTEM



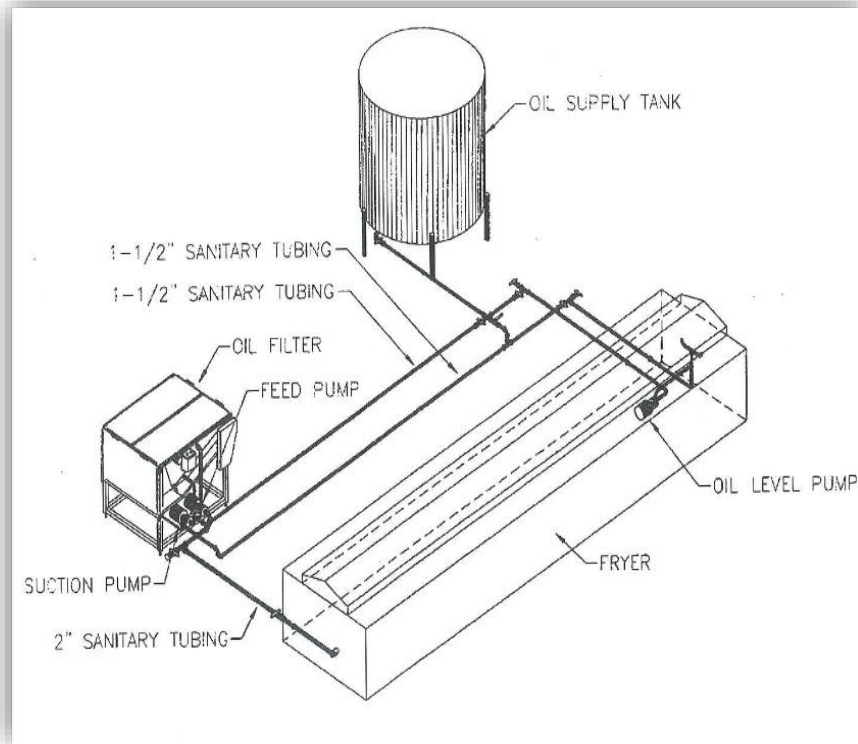
- 2 sq. ft. Of Filtering Area
- All Stainless Steel Construction
- Fully Self Contained
 - Includes pumps and PLC controls
- Filtration Down to 1 Micron
- 10 GPM Filtering Capacity
- Portable
- Guaranteed To Eliminate Discarding Oil Due To FFA Levels

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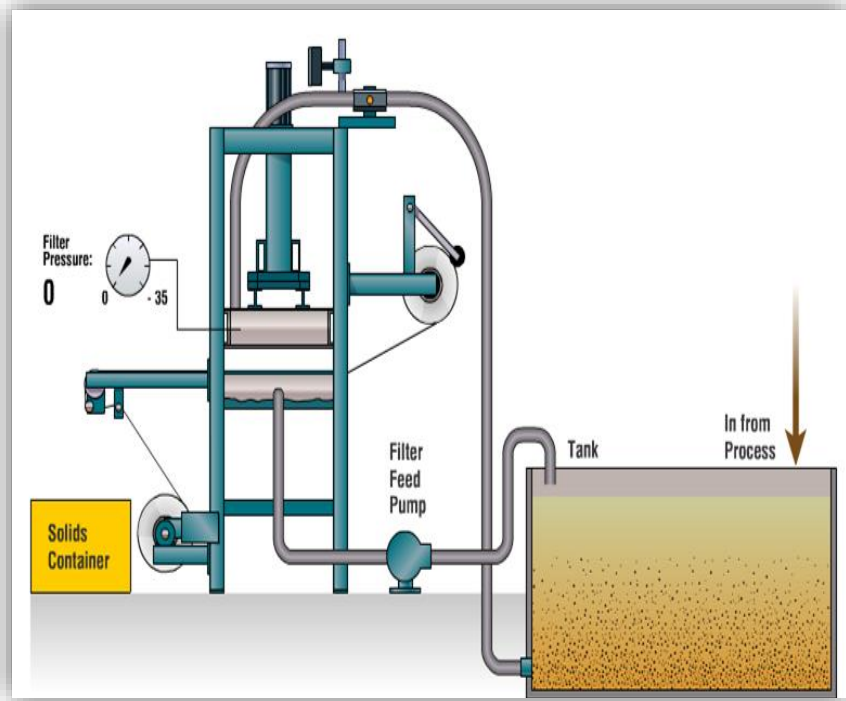
- Complete Machine Mounted Controls, 110v Supply
- Simple Push Button Operation
- Fully Guarded With Proximity Switches For Safety
- Easily Changed Filter Paper Medium
- Used Paper Is Re-spoiled For Easy Disposal

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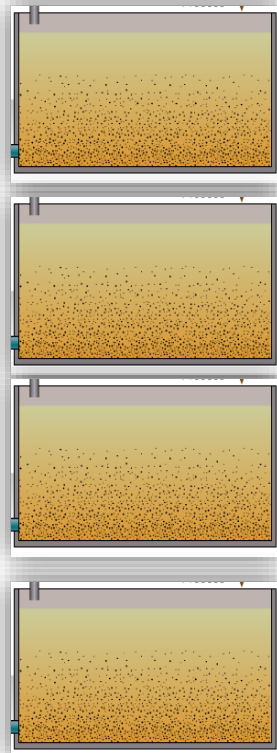
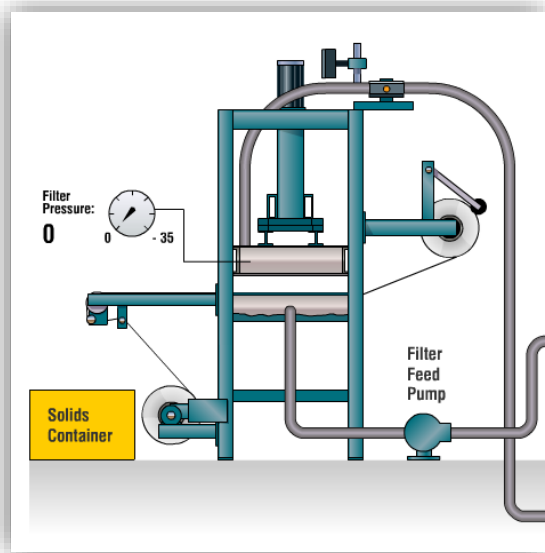
- For existing continuous fryer systems the OS 200 is a direct replacement for old style mesh belt filters.
- The oil flow is still the same
- The OS 200 is much smaller and saves on valuable floor space
- The sediment discharged from the OS 200 has 50% less oil content than traditional filters providing a fast payback

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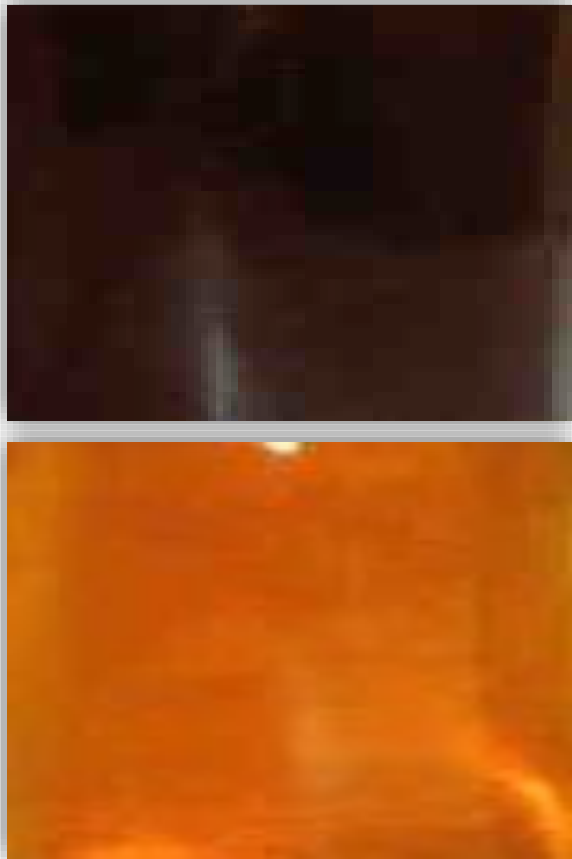
- For existing batch fryer systems the OS 200 can be easily plumbed in for automated filtration and allow the fryer to run during filtration
- The need for discarding oil during production is eliminated
- The OS 200 can safely pump oil at the end of the day to your oil storage tank
- The OS 200 can then refill your fryer in the morning.

“OIL SAVER 200” OS 200 OIL FILTRATION SYSTEM



- For existing multiple batch fryer systems the OS 200 can be easily plumbed to automatically filter each fryer in series and allow the fryers to be used during filtration
- The need for discarding oil during production is eliminated
- The OS 200 can safely pump oil at the end of the day to your oil storage tank
- The OS 200 can then refill your fryers in the morning.

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- Typical sample of oil from the fryer during production
- Typical sample of oil after filtering through the OS 200 during production
(actual oil photos)

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