

"Serving Those Who Serve The Very Best"®

- Provides safe filtration while easy to use
- Saves oil costs
- Improves product quality
- Designed to be used with any model front drain fryer
- High speed pump
- Stainless Steel construction
- Built-in melt cycle

The Keating Portable Filter is designed to minimize oil breakdown and extend oil life. Built for use with appropriately sized front drain fryer models, the Portable Filter is easily maneuvered and can be rolled away for storage.

SAVE ON OIL COSTS

Keating's Nutroilator® System combines the advantages of low temperature cooking, Cold Zone sedimentation and a one-step, multi-layered filter to purify oil. Cooking temperature, moisture and oxidation are the main causes of oil breakdown. Nutroilation conditions oil and removes free fatty acids, which if done on a regular basis, extends the life of the oil.

FAST AND EASY FILTRATION

The high capacity pump filters five gallons of oil per minute. Simply roll Keating's Portable Filter under the fryer drain valve and place hose in fryer vessel. Empty oil into filter vessel, close drain valve and switch on filter pump while holding the hose nozzle. Crumbs, debris and contaminants are removed and oil is purified. When solidified shortening is present, the built-in melt cycle safely melts it to prevent it from clogging the filter.



*Model LB200-2 pictured.

EFFECTIVELY REMOVES FOOD PARTICLES

The multi-layered filtration system removes food particles. The optional strainer basket separates large crumbs from the oil and traps them before entering the filter. The remaining oil is conditioned by Keating's Acidox filtering compound to remove fatty acids and then pumped through filter paper to remove any remaining debris.

DURABLE CONSTRUCTION ENSURES SAFE FILTERING

The deep stainless steel construction of the filter vessel safely holds hot oil during filtration. The heavy duty handle and polyurethane casters give you more control while maneuvering the filter. The 5-ft hose has an adjustable angled nozzle with safety handle to safely pump filtered oil.

DESCRIPTION

The Keating Portable Filter consists of a stainless steel filter vessel, pump and removable hold down ring installed in a stainless steel cabinet. A hose and nozzle are provided for transferring oil between fryer and filter. A melt switch and temperature sensor are arranged and designed for the safe melting of solid shortening.

SPECIFICATIONS

Filter vessel shall be drawn from 18 gauge stainless steel with an enclosed pump. Filter vessel shall be polished to a #7 mirror stainless steel finish to inhibit carbon buildup and facilitate easy cleaning. Vessel on LB unit shall be seamless.

Cabinet to be made of 18 gauge stainless steel and mounted on four adjustable polyurethane casters. Heavy duty handle is designed for easy portability.

Filter Paper to be exclusively designed to fit in filter tub.

Hold Down Ring keeps filter paper in place and holds Acidox filtering compound.

Pump to be 1/3 horsepower rated, capable of pumping up to five gallons of oil per minute.

Hose to be 5-ft. long with swivel handle and stiffener spring. A nozzle is provided for returning oil to fryer or discarding. Models with two way pumps can also remove hot oil directly from fryer vessel without using the fryer drain valve.

Melt Cycle shall activate heat plates and heat tape to liquefy any solidified shortening. A sensor prevents temperature from exceeding a preset value.

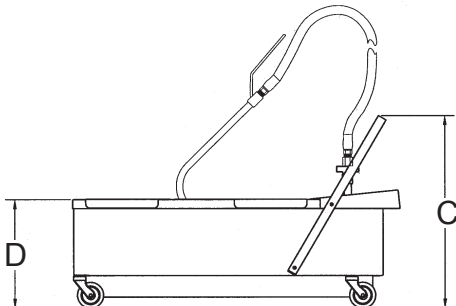
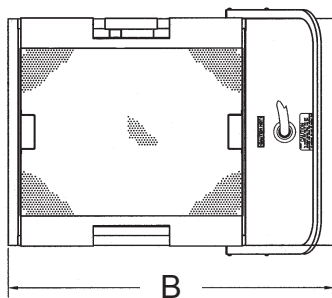
Standard Accessories to include 5-ft. hose with swivel handle, filter cover (LB models), removable 6 ft. cords (LB models), stiffener spring, one package filter paper (60 sheets) and one carton of Acidox filter compound (60 packages).

Electrical Requirements to be 120V, 5.6 amps for the pump circuit or up to 120V, 9.6 amps for the melt circuit. Filter is supplied with a 6-ft. neoprene cord with a 3 pronged grounded plug.

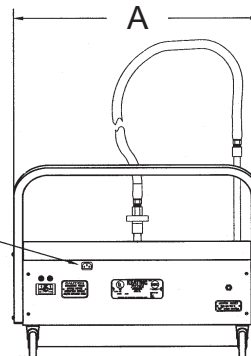
Special Order Options may include two way pump (on LB models), strainer basket, 220V (special- not certified) (LB100), cover (PC 14).

Model No.	Oil Capacity	For use with fryer models	Voltage	AMPS* @ 120V HP	Width (A)	Depth (B)	Overall Height (C)	Drawer Height (D)	Ship WT.
LB 100	100 lbs.	10x11-20	120	9.6 1/3	21-3/4"	31-1/2"	23-1/2"	14"	142 lbs.
LB 165	165 lbs.	24	120	9.6 1/3	28-1/4"	37"	23-1/2"	12-1/2"	185 lbs.
LB 200	200 lbs.	34x24	120	9.6 1/3	30-1/4"	37"	23-1/2"	14-1/2"	222 lbs.
PC 14	48 lbs.	10x11-14	120	9.2 1/3	14-1/2"	30-1/4"	30-1/4"	13-1/4"	110 lbs.

*Filter unit uses AMPS shown on Melt Cycle or 5.6 AMPS when on Pump Cycle.



POWER CORD RECEPTACLE



Note: Model LB165 pictured.

As continuous product improvement occurs, specifications may be changed without notice.

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