

Filtration systems



**ClearOil**  
Filtration system



PROCESSING | SOLUTIONS | TAILOR MADE

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# ClearOil

ClearOil is a filtration system designed for the continuous purification of frying oil. The pollution is removed from the oil thanks to a high grade filtration medium capable of filtration up to 1 micron.



## Technical specification:

- Capacity : 200 L/min
- Filtergrade : Up to 1µm
- Filter surface : 0.65 M<sup>2</sup>
- Maximum temperature : 200°C
- Maximum pressure : 2.7 Bar
- Power : 6 Kw
- Dimensions (L x w x h) : 2232 x 1890 x 2399

### Working principle

ClearOil works by pressing polluted oil through a sheet of filter material. When the pollution builds up, the pressure in the chamber rises. Once it reaches the maximum pressure the flow of oil stops and compressed air pushes the last drops of oil through the filter cake. After the filter cake is dry, it will be discharged into a 200ltr. bin, the new filter material will be transported into the filter at the same time. The filter cycle will restart automatically.

### Suitable for every Frying process

The ClearOil filter is suitable for all frying systems. Whether we are talking about breaded products or natural products, the ClearOil filter removes impurities from the oil. After filtration the residue contains less than 5% oil.

### Extended oil lifetime

Polluted oil causes a drop in product quality, both in taste and visual aspect. The Clear Oil filter is capable of removing pollution from the oil before the oil is affected. This increases the lifetime of the oil significantly.

### Why ClearOil:

- Higher quality of your endproduct
- Less down time due to oil replacement
- Reduced cost due to longer lifetime of frying oil
- Easy maintainable system

