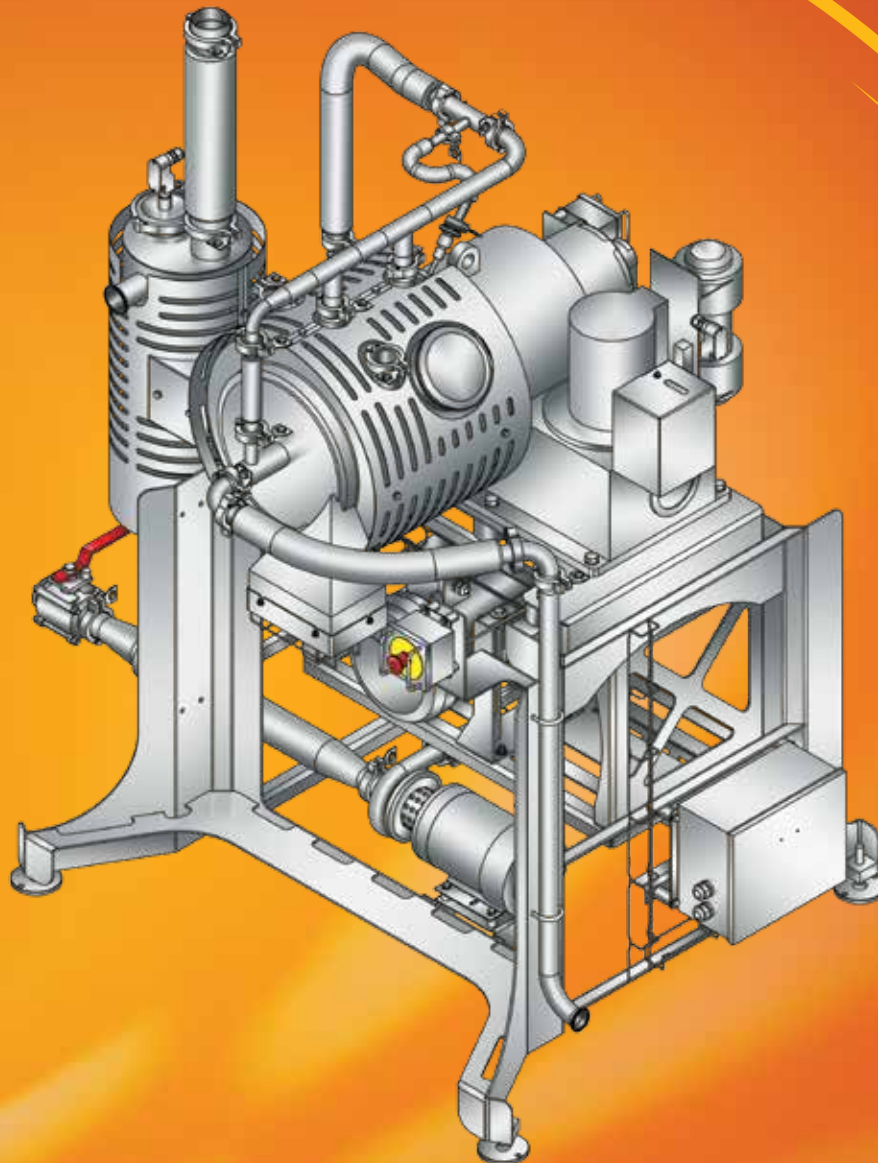


MicroMAX™ Centrifugal Hot Oil Filters



MX-II & MX-30 MicroMAX™ Centrifugal Hot Oil Filters

- Improves oil quality and life
- Reduces operating costs
- Minimizes free fatty acid build-up
- Eliminates product contamination from suspended sediment
- Significantly improves fines filtration
- Saves oil, giving drier sediment

Offering flows of 20-30 and 30 gallons (75-114 and 114 liters) per minute respectively, the MX-II and MX-30 employ a new continuous centrifugal hot oil filtration system designed for battered and breaded applications, particularly flour – where oil breakdown is a significant problem.

By using centrifugal force to remove particulates at the single-digit micron level, they extend the usable life of your oil and reduce free fatty acid buildup. Micro fine filtration makes these filters ideal for flour-coated and home-style coated products.

The MX-II is suitable for medium- to high-volume frying requirements, while the MX-30 can handle both high volume and multiple fryer applications.



Standard features

- Stainless steel construction
- Infeed and discharge pumps
- Water-tight electrical control box that allows continuous filtration through monitoring
- Built-in CIP system
- Protection guards
- NEMA 4X electrical control box that allows continuous filtration

Optional features

- Exhaust fan

Operating benefits

- Can replace one or multiple filters per line, reducing operating cost and equipment investment
- Easier to clean & quicker clean-up

Economic benefits

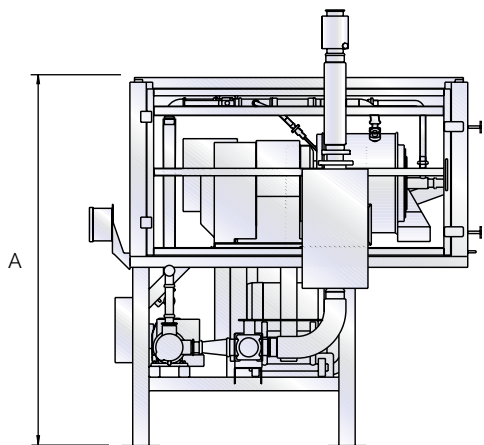
- Reduces oil usage by eliminating the need to discard it, and gives drier sediment
- Reduces equipment investment
- Reduces operating costs
- Significantly reduces labor and sanitation costs
- Improves oil turnover

Quality benefits

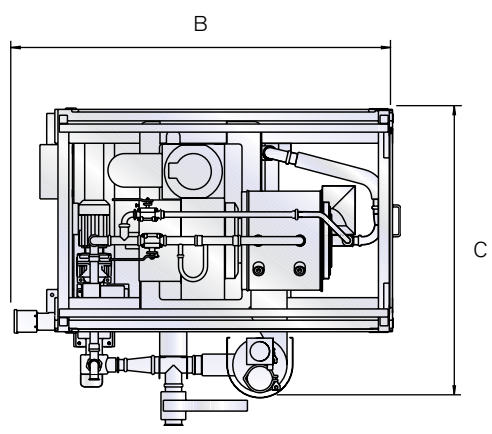
- Continuous centrifugal separation of oil and sediment improves oil quality and life, and significantly improved fines filtration
- Eliminates product contamination from suspended sediment
- Minimizes free fatty acid build-up
- Significantly improves fines filtration

Safety benefits

- Special infeed pump that can handle hot oil with large particles
- Built-in CIP System

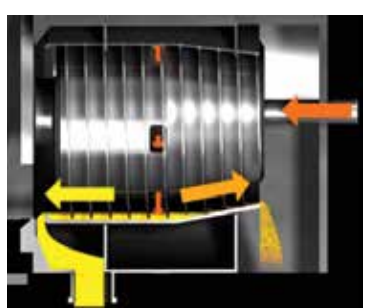


Elevation view



Plan view

Model	MX-11		MX-30	
Dimensions	USA	Metric	USA	Metric
A (height)	60 inch	1524 mm	68 inch	1725 mm
B (length)	66 inch	1676 mm	68 inch	1725 mm
C (width)	54 inch	1372 mm	66 inch	1676 mm
Specifications				
Oil Circulation	20-30 GPM	75 lpm	30 GPM	114 lpm
Cooling Water Usage	2 GPM	8 lpm	2 GPM	8 lpm
Vent fan	Optional		Optional	
Vent size	3 inch OD	76.1 mm OD	4 inch OD	101.6 mm OD
Electrical Specifications				
Available Voltages	230 V, 3-phase, 60 Hz			
	380 V, 3-phase, 60 Hz			
	460 V, 3-phase, 60 Hz			
	575 V, 3-phase, 60 Hz			
	380-415 V, 3-phase, 50 Hz			
Power Consumption	12.5 HP	9.5 kW	24.5 HP	12.5 kW
Sound Level				
dB (Scale A) at 3 ft (1 m)	83 dB		83 dB	
Crating Dimensions				
Length	82 inch	2085 mm	84 inch	2135 mm
Width	66 inch	1680 mm	74 inch	1880 mm
Height	78 inch	1985 mm	85 inch	2160 mm
Gross Shipping Weight	2800 lb	1270 kg	3800 lb	1725 kg
Utility Drawing	U088-09-0079		U088-07-0142	





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