



Functionality:

Frytech cleans your oil in an easy quick and hygienic way. Frytech is placed in the hot oil and filters the oil from suspended particles and bitter substances. After the set time (standard 1 min) Frytech stops automatically and your oil is ready to be used.



High-Speed Filtration:

Frytech offers high speed and efficiency in filtration processes with a filtration capacity of 30 -50 - 80lt per minute depends on model. This satisfies the needs of rapid filtration, which is critical for increasing the productivity of businesses.



Superior Filtration Quality:

The Frytech delivers consistent, high-quality filtration. This ensures that particles and contaminants are effectively removed, enhancing the overall quality of the oil and safeguarding the production processes in various industries.



Compliance with Food Safety Standards:

Fully compliant with international food safety regulations, the Frytech is ideal for use in food production environments. Its design meets stringent hygiene standards, ensuring it can be safely utilized in industrial facilities.





Portability:

The nature of the Frytech also makes it highly portable. Easily transported between different work areas, it offers businesses the flexibility to use it in a variety of environments, adapting to diverse operational needs.



Food-Grade Stainless Steel Construction:

Crafted from food-grade stainless steel, the Frytech is highly durable and corrosion-resistant. The selected stainless steel materials are not only safe for food contact but also offer long-lasting performance, even under rigorous conditions.



Thermal Stability:

Engineered to withstand high temperatures, the Frytech maintains reliable operation at temperatures up to 180°C. This thermal stability ensures safe and effective use in industrial processes that demand high heat tolerance.



Efficiency & Performance:

The Frytech enhances business operations by delivering superior performance in commercial kitchens. Its ability to operate at up to 180°C makes filtering fast, efficient, and seamless, meeting the high demands of professional environments.



Reliable, Continuous Performance:

With easy-to-use features, the Frytech provides dependable performance, allowing for uninterrupted operation in any setting. Its reliability helps businesses maintain smooth workflows without delays or downtime.

FryTech Advantages:

- Saves up to 50% on Frying Oil Costs
- Prolong Lifespan of frying oil
- Optimizes Polar material value
- Ensure healthier use of frying oil
- You can filter your oil without using any chemical substances
- Works at 180 degrees and no need no need to cool oil or pause your kitchen workflow.
- Ensures tastier and healthier fried foods
- Improves customer experience
- It pays for itself in a short time with its high ROI.

Technical Features:

Code	Dim (mm)	Kg	Power	Capacity	Suction Depth	Elec. Conn.
FryTech Mini	160x260x440	8,3	24W	30 lt per min	4-15cm	1N/PE 220-240 Volt / 50 Hz
FryTech Midi	160x260x540	8,9	24W	50 lt per min	4-25cm	1N/PE 220-240 Volt / 50 Hz
FryTech Maxi	160x260x640	9,4	24W	80 lt per min	4-35cm	1N/PE 220-240 Volt / 50 Hz

