FRYER FILTERS

Commercial-grade oil filtration solutions to maximize oil life, reduce operating costs, and maintain food quality.

Why Regular Filtration Matters: Removing fine particulate matter and carbon residue prevents oil oxidation, keeps fried foods tasting fresh, and significantly cuts down bulk oil replacement expenses.

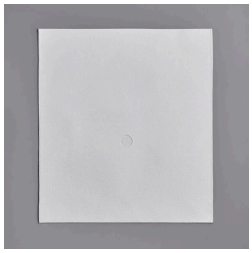


D1625S3

16-1/2" x 25-1/2" Flat Non-Woven Filter Sheet

Engineered for select Frymaster built-in filtration systems, this flat sheet features a non-woven design that allows clean oil to flow seamlessly while trapping microscopic food particles and carbon sediment.

Compatibility: Frymaster Systems **Type:** Flat Sheet

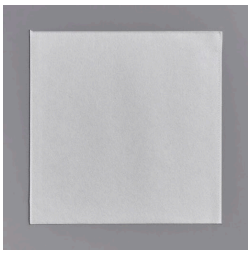


D1820E5

18-1/2" x 20-1/2" Envelope Filter Paper with Center Hole

Designed specifically for Pitco built-in filtration units. Features a 1-3/8" center hole for precise positioning and an envelope design that thoroughly purifies frying oil for crisp, consistent food quality.

Compatibility: Pitco Systems **Hole Dia.:** 1-3/8"



D1313E4

13" x 13-1/8" Envelope Style Filter Paper

Crafted for Prince Castle deep fryers, this envelope-style filter delivers heavy-duty filtration performance. Routine use extends oil mileage and keeps items like fries and mozzarella sticks at peak flavor.

Compatibility: Prince Castle **Type:** Envelope



FCH101

Chrome-Plated Wire Holder for 10" Cone Filters

A durable, commercial-grade chrome steel rack designed to secure standard 10" paper filter cones. Built-in dual handles feature hooked ends for secure, hands-free mounting over pots or oil receptacles.

Capacity: Fits 10" Cones
Material: Chrome-Plated Steel