Frymaster •



PF50S, and PF50R **Portable Filters**

Specifically designed to extend shortening life

MODEL PF50S- 50 LB. (28 litres) Capacity (CE Approved) MODEL PF50R- 50 LB. (28 litres) Capacity (CE Approved) with reversible pump

- Simple to use
- Easy to clean
- •Fast filters a 50-lb fryer in 5 minutes
- •Filters from bottom minimal shortening heel
- Suction line heated for solid shortening
- Cover and fold-down handle
- •Reversible pump optional

Frymaster portable filters are easy to use and are specifically designed to extend shortening life by filtering out breading, carbon deposits, and other minute particles that remain in the shortening after cooking.

Standard 12" x 18" (305 x 457 mm) Filter Magic® filter paper and Filter Magic powder are required for use with these portable filters to effectively condition 50 lbs. of shortening in five minutes from start to finish.

Regular and proper use of Frymaster portable filters can measureably extend the useful life of shortening and cooking oil for consistently good looking, great tasting fried foods.

Independent heat control keeps the suction line open and free flowing when solid shortening is used. The pump filters from the bottom so there is no shortening heel left.

The portable filters are available in 50-lb. capacity with standard cover and fold down handle for convenient storage.



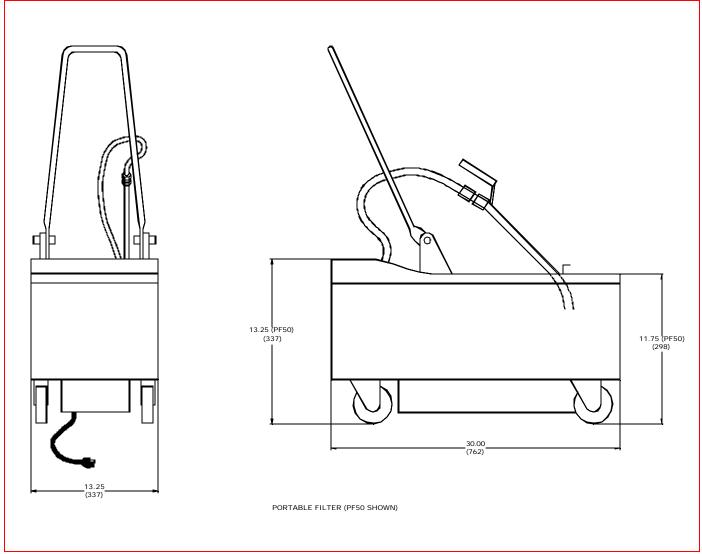






PF50S and PF50R Portable Filters

AIA File No. 35-C111



DIMENSIONS (Hose is 66-1/2" (1689 mm) long, wand is 25" (635 mm) long.

MODEL	SHORTENING	OVERALL SIZE			DRAIN	APPROXIMATE SHIPPING DIMENSIONS					
NO.	CAPACITY	HEIGHT	WIDTH	LENGTH	HEIGHT	WEIGHT	CLASS	CUBE	DIMENSIONS		
PF50	50 lbs. (28 litres)	13.25" (337 mm)	13.25" (337 mm)	30" (762 mm)	11.75" (296 mm)	85 lbs. (39 kg)	85	7.63	H 25" (635 mm)	W 16.75" (425 mm)	L 31.50" (800 mm)

POWER REQUIREMENTS

1/3 H.P., 120V - 60 Hz. 9 Amp 230 VAC 50 Hz. 5 Amp

HOW TO SPECIFY

PF50S 50-lb. capacity standard, gravity drain PF50R 50-lb. capacity, reversible pump

NOTES

Filters 50 lbs. of liquid shortening in 5 minutes. Independent heat control keeps piping open and free flowing when solid shortening is used.

Frymaster, L. L. C.

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