

Model LS-2 Series

Anodized Aluminum Portable Vacuum Filter Machine



Use with the SuperSorb® Carbon Pad for maximum frying oil purification

Filtering of frying fats and oils has been recognized by the food service industry as a necessary procedure to maximize an oil's fry-life and to maintain acceptable fried food quality. Most of the food particles that speed the oil's breakdown are sub-micron in size; as a result, they continue to accumulate and circulate in the oil despite traditional filtering. Nylon mesh baskets and Paper and Powder methods offer little more than crumb removal. Therefore, there is limited effective counteraction to the oil breakdown process.

FILTRON North America's Model LS-2 60# and 100# filter machines are constructed of Anodized Aluminum. Anodizing provides a reacted finish that is integrated

with the underlying aluminum for a total bonding and unmatched adhesion. This process imparts strength only second in hardness to diamonds, allowing units to withstand everyday wear. Anodizing is a safe process that is not harmful to human health. The finish is chemically stable, will not decompose and is non-toxic.

FILTRON North America's Model LS-2 60# and 100# filter machines utilize the SuperSorb® Carbon Pad. The SuperSorb® Carbon Pad is an easy-to-use depth filter media used for treatment of edible frying oil. It is a packaging of activated carbon, filter aids and cellulose fibers. By uniquely adding each ingredient under controlled manufacturing practices, a uniform matrix results that achieves superior filtration. SuperSorb® Carbon Pads remove critical particulate contamination from edible fry oils during the filtration process, down to the nominal range of 0.5 microns.

A filter machine's effectiveness is based on the filter media used. The LS-2 SERIES Filter Machine incorporates the finest filtering media in the industry.

Features

- **New bottom draining sump area for maximized oil filtration**
- **Less oil waste**
- **Enhanced access for removal of crumb debris**
- **Easy to clean**
- **Added crumb basket**
- **Filter pan assembly compatible with existing LS-1 machines**
- **Increased durability**
- **Reduced weight**
- **Simple to operate**
- **Removable pan for easy cleaning**
- **Safety no-splash nozzle**
- **Compact for easy storage**
- **Uses SuperSorb® Carbon Pad for improved filtration compared to traditional filter media**
- **Made in USA**



Model LS-2

(Available in #60 and #100)

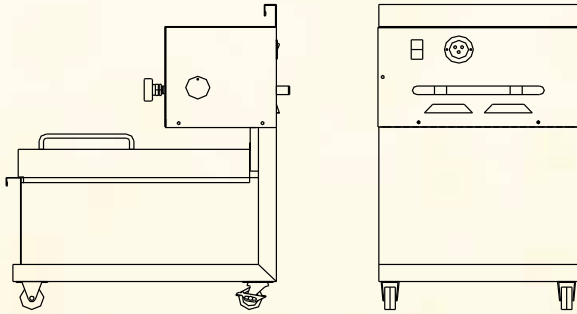
To find out more about how the Model LS-2 Series can increase food quality and profitability, go to www.FILTRON.com or scan the code to the right.



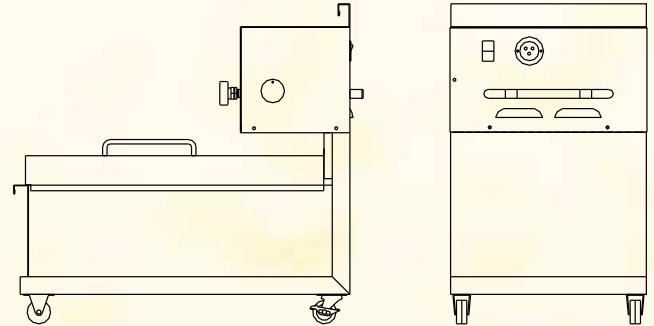


Model LS-2 Series Dimensions and Specifications

Dimensions for LS-2-60



Dimensions for LS-2-100



Weight	64 Lbs.
Overall Dimensions	16.75" wide x 23.75" deep x 27.25" high
Pan Height	11.75"
Total Pan Capacity	1.63 cubic feet or 12.1 gallons
Oil Capacity	60 Lbs. of oil or 7.7 gallons
Pump/Motor	Viking SG-04 Hot Oil Hub Mount Pump, Capacity: 4.6 GPM at 1750 RPM, 1/3 HP Capacitor Start, Rotary Gear, Positive Displacement Pump, 115 Volt, 6.2 Amperes, 60-Cycle Motor
Electrical Plug Material	Standard 3 wire, 110 Volt Plug-In Cord (12 feet in length) 0.090 Anodized Aluminum



Weight	83.5 Lbs.
Overall Dimensions	16.75" wide x 33.5" deep x 27.25" high
Pan Height	11.75"
Total Pan Capacity	2.52 cubic feet or 18.7 gallons
Oil Capacity	115 Lbs. of oil or 14.7 gallons
Pump/Motor	Viking SG-04 Hot Oil Hub Mount Pump, Capacity: 4.6 GPM at 1750 RPM, 1/3 HP, Capacitor Start, Rotary Gear, Positive Displacement Pump, 115 volt, 6.2 Amperes, 60-Cycle Motor
Electrical Plug Material	Standard 3 wire, 110 Volt Plug-In Cord (12 feet in length) 0.090 Anodized Aluminum



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