



ClearOil Systems

Filtration system

HiTEC 
FOODSYSTEMS

ClearOil

The HiTec ClearOil is an advanced continuous filtration system designed to quickly and efficiently remove all contaminants from the frying oil, such as breadcrumbs, flour, sugars and allergens. It is using a high-grade filtration medium that is capable of filtering particles as small as 1 micron. The system works by pressing contaminated oil through a filter sheet, capturing impurities effectively.



ClearOil Compact

Technical specification:

- **Fryer Size Match** : 1300-2400L
- **Capacity** : 200 L/min
- **Filtergrade** : Up to 1µm
- **Filter surface** : 0.65 M²
- **Maximum temperature** : 200°C
- **Maximum pressure** : 2.7 Bar
- **Power** : 6 Kw
- **Dimensions (L x w x h)** : 2232 x 1890 x 2399

Suitable for:

- **Breaded products**
- **Coated Nuts**
- **Fried onions**
- **Flour coated products**
- **Ethnic snacks**

Working principle

ClearOil works by pressing polluted oil through a sheet of filter material. When the pollution builds up, the pressure in the chamber rises. Once it reaches the maximum pressure the flow of oil stops and compressed air pushes the last drops of oil through the filter cake. After the filter cake is dry, it will be discharged into a 200ltr. bin, the new filter material will be transported into the filter at the same time. The filter cycle will restart automatically.

Extended oil lifetime

Polluted oil causes a drop in product quality, both in taste and visual aspect. The Clear Oil filter is capable of removing pollution from the oil before the oil is affected. This increases the lifetime of the oil significantly.

Double the capacity of the standard ClearOil with the ClearOil XL:



ClearOil XL

Suitable for every Frying process

The ClearOil filter is suitable for all frying systems. Whether we are talking about breaded products or natural products, the ClearOil filter removes impurities from the oil. After filtration the residue contains less than 5% oil.

