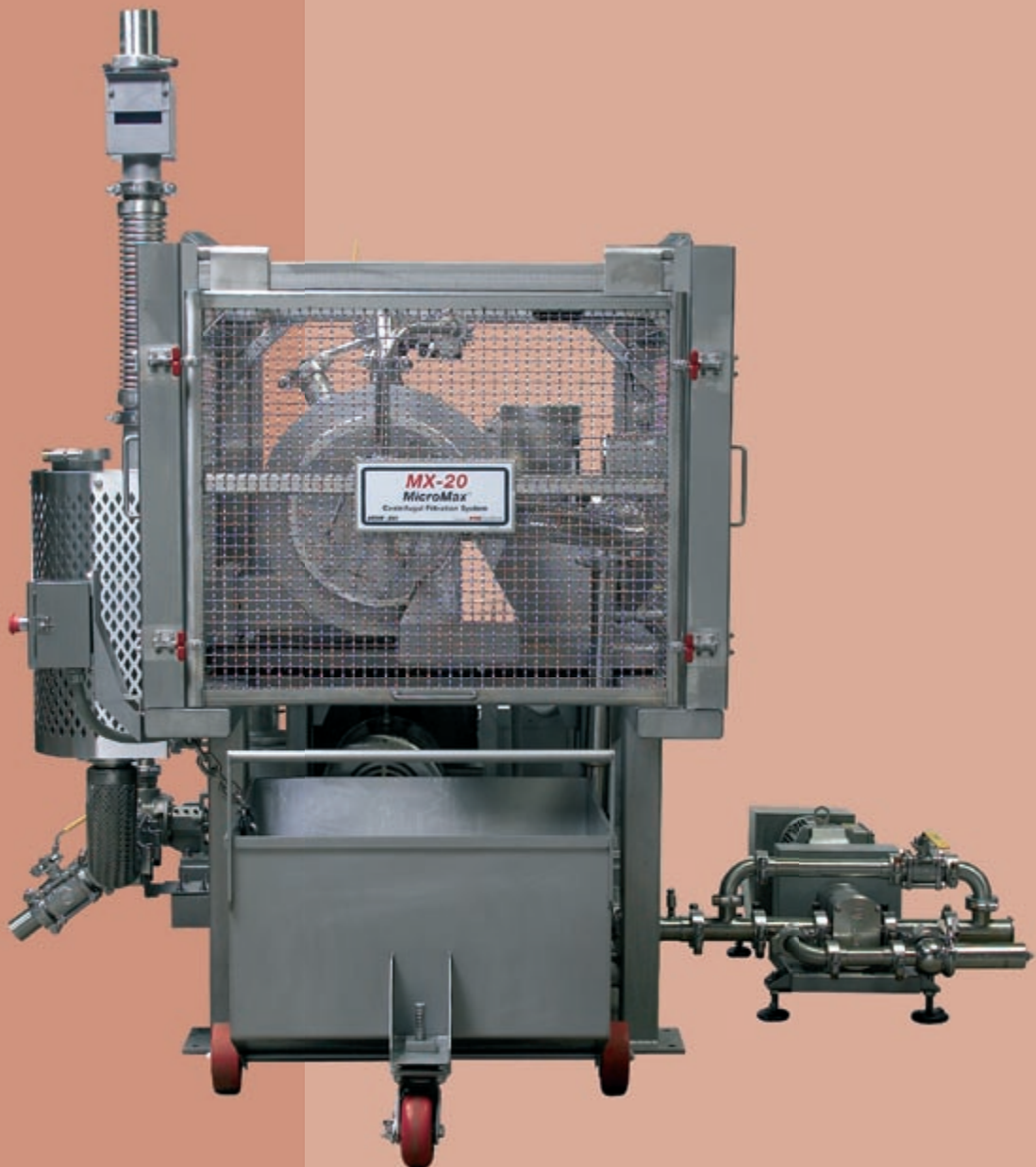


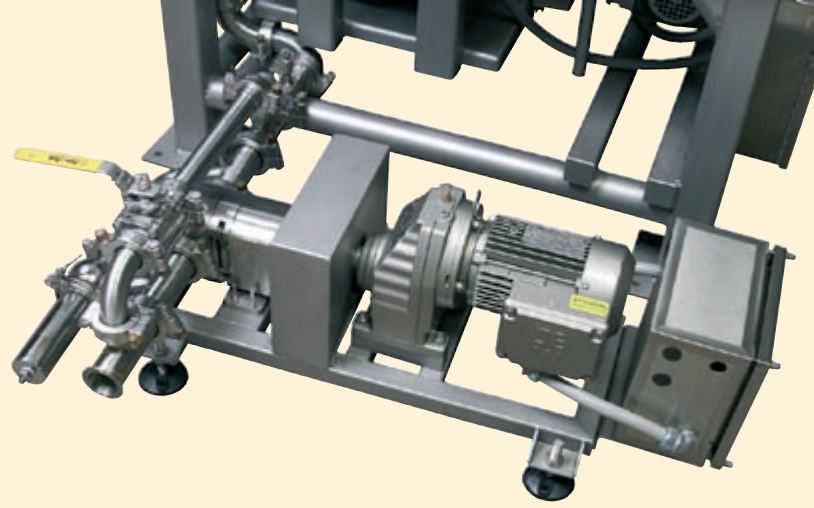
FMC FoodTech

MicroMAX™

Centrifugal Hot Oil Filters



- Improves oil quality and life
- Reduces operating costs
- Minimizes free fatty acid build-up
- Eliminates product contamination from suspended sediment
- Significantly improves fines filtration
- Saves oil, giving drier sediment

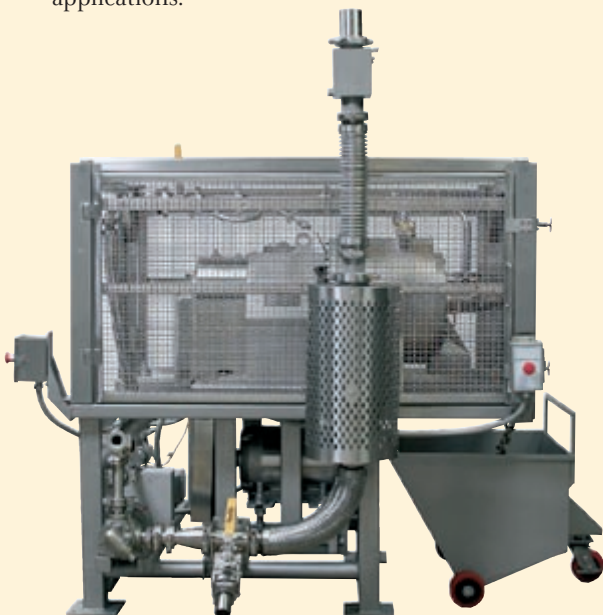


MX-20 & MX-30 MicroMAX™ Centrifugal Hot Oil Filters

Offering flows of 20 and 30 gallons (75 and 114 liters) per minute respectively, the MX-20 and MX-30 employ a new continuous centrifugal hot oil filtration system designed for battered and breaded applications, particularly flour – where oil breakdown is a significant problem.

By using centrifugal force to remove particulates at the single-digit micron level, they extend the usable life of your oil and reduce free fatty acid buildup. Micro fine filtration makes these filters ideal for flour-coated and home-style coated products.

The MX-20 is suitable for medium- to high-volume frying requirements, while the MX-30 can handle both high volume and multiple fryer applications.



Standard features

- Stainless steel construction
- Infeed and discharge pumps
- Water-tight electrical control box that allows continuous filtration through monitoring
- Built-in CIP system
- Protection guards
- NEMA 4X electrical control box that allows continuous filtration

Optional features

- Exhaust fan

Operating benefits

- Can replace one or multiple filters per line, reducing operating cost and equipment investment
- Easier to clean & quicker clean-up

Economic benefits

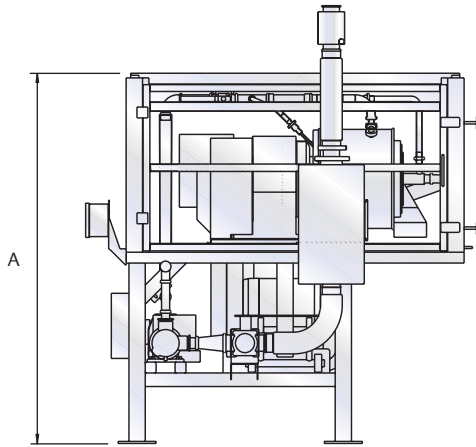
- Reduces oil usage by eliminating the need to discard it, and gives drier sediment
- Reduces equipment investment
- Reduces operating costs
- Significantly reduces labor and sanitation costs
- Improves oil turnover

Quality benefits

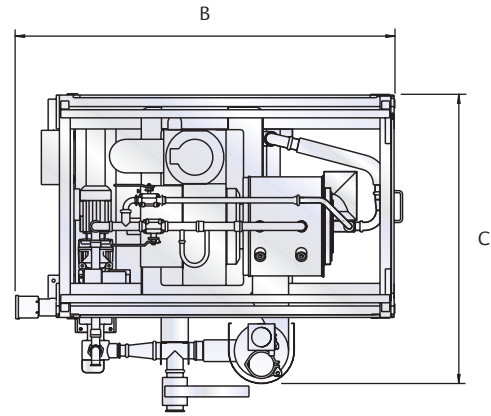
- Continuous centrifugal separation of oil and sediment improves oil quality and life, and significantly improved fines filtration
- Eliminates product contamination from suspended sediment
- Minimizes free fatty acid build-up
- Significantly improves fines filtration

Safety benefits

- Special infeed pump that can handle hot oil with large particles
- Built-in CIP System



Elevation view



Plan view

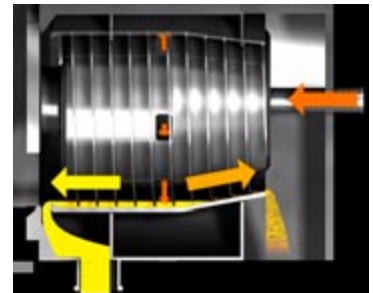
Model	MX-20		MX-30	
Dimensions	USA	Metric	USA	Metric
A (height)	60"	1 524 mm	68"	1 725 mm
B (length)	66"	1 676 mm	68"	1 725 mm
C (width)	54"	1 372 mm	66"	1 676 mm

Specifications				
Oil circulation	20 GPM	75 lpm	30 GPM	114 lpm
Cooling water usage	2 GPM	8 lpm	2 GPM	8 lpm
Vent fan	Optional		Optional	
Vent size	3" OD	76.1 mm OD	4" OD	101.6 mm OD

Electrical specifications				
Available voltages	230 V, 3-phase, 60 Hz			
	380 V, 3-phase, 60 Hz			
	460 V, 3-phase, 60 Hz			
	575 V, 3-phase, 60 Hz			
	380-415 V, 3-phase, 50 Hz			
Power Consumption	12.5 HP	9.5 kW	24.5 HP	12.5 kW

Sound level		
dB (Scale A) at 3 ft (1 m)	83 dB	83 dB

Crating dimensions				
Length	82"	2 085 mm	84"	2 135 mm
Width	66"	1 680 mm	74"	1 880 mm
Height	78"	1 985 mm	85"	2 160 mm
Gross shipping weight	2 800 lb	1 270 kg	3 800 lb	1 725 kg
Utility drawing	U088-09-0079		U088-07-0142	



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- Northfield Structure-Supported Spiral Freezing Systems
- Aftermarket Services
- Food Processing Technology and Training Centers
- LINK® Control- and Process Analysis Solutions

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