



OS300 Automatic Filter, closed



OS300 Automatic Filter, open



OS300 Automatic Filter, next to Belshaw C10-24 donut line

### Description

The OilSaver OS300 Automatic Filtration System filters shortening continuously and recycles it back into the fryer while production is ongoing. Used with all Belshaw Century, DD400-600 and High Volume donut systems. Size of filter and shortening throughput capacity are dependent on frying requirements.

### Features

- 1.0 to 2.0 square feet filtering area, dependent on requirements
- **Model OS300-01SF-3GEN** designed with 1.2 sq. ft. filtering area.
- 10 micron paper filter for fine particle removal
- 8 to 10 gallons per minute filtering capacity
- Fully self-contained and movable
- Includes pump and PLC controls
- Automatic renewal of filtration paper on roll – no operator needed
- Machine mounted controls, 110v
- Simple push button operation
- Safety - fully guarded, with proximity switches
- Used paper is re-spooled for easy disposal

### Benefits

- Filtration takes place as production is ongoing.
- Cleans and extends the life of shortening
- Fewer oil changes = large cost reduction.
- Eliminates smoking/scorching of the oil
- Less buildup on heating elements, conveyor and kettle
- Cleaner fryer – longer production runs
- Free fatty acids form less quickly in clean oil
- Eliminates “black spots” forming on products
- Improves product color, quality and taste with cleaner shortening

### Dimensions (see layout on following page)

- Width: 45.6”
- Depth: 31.8”
- Height: 41.2”

### Electrical options

- 110v 60hz 1-phase
- 208-240v 60hz 1-phase
- 1200 watts

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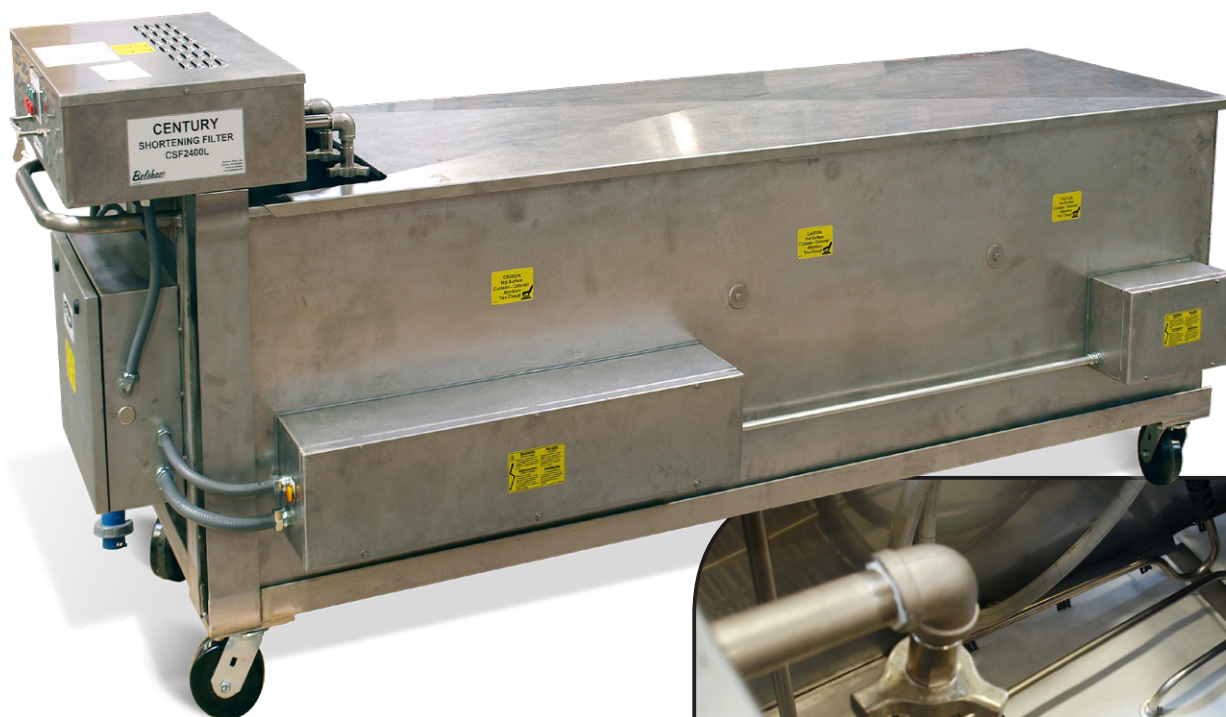
[www.belshaw.com](http://www.belshaw.com)

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### Description

Belshaw CSF2400L-H filters shortening, and recycles it back into the fryer. It is also used for hosing down the interior of the fryer kettle to flush debris through the drain. Used with Century C14G-24, C14G-36, and DD600 systems  
Heated filtration option.

### Dimensions

- Length: 106"
- Width: 33"
- Height: 48"

### Electrical

- Heated tank (optional)
- 208V-60-1
- 208V-60-3
- 460V-60-3

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