

LS-2

VACUUM FILTER MACHINE FOR FRYING OIL



Description

Anodized aluminum portable filter machine.

Type LS-2-60
Type LS-2-100

Applications

Frying oil filtration and treatment

Product Details

- Designed for SuperSorb® Carbon Pads for improved filtration
- Sump area for maximized oil filtration
- Crumb basket
- Filter pan assembly compatible with existing LS-1 machines
- Removable pan for easy cleaning
- Safety no-splash nozzle
- Compact for easy storage
- Reduced weight
- Simple to operate
- Easy to use

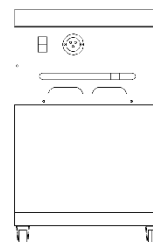
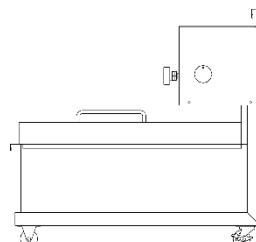
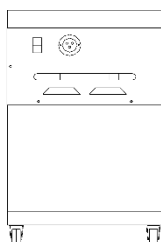
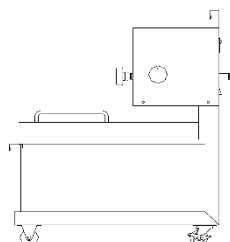


Specifications

Description	LS-2-60	LS-2-100
Weight	64 Lbs. / 29 kg	83.5 Lbs. / 37.87 kg
Pan height	11.75" / 29.85 cm	11.75" / 29.85 cm
Total pan capacity	1.63 cubic feet / 12.1 gallons / 46.16 L	2.52 cubic feet / 18.7 gallons / 71.37 L
Oil capacity	60 Lbs. / 7.7 gallons / 29.15 L	115 Lbs. / 14.7 gallons / 55.65 L
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	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	Standard 3 wire, 110 Volt Plug-In Cord (12 feet in length) 0.090 Anodized Aluminum

Dimensions

Type	LS-1-60	LS-1-100
Width	16.75" 42.54 cm	16.75" 42.54 cm
Depth	23.75" 60.32 cm	33.5" 85.1 cm
Height	27.25" 69.2 cm	27.25" 69.2 cm



Quality Assurance

- ISO 9001 (quality management)
- FDA (US Food and Drug Administration) 21 CFR 177.2260 e-k
- Approved by the American Culinary Federation

Other accessories and spare parts available on request.

Remarks

All information is based on current knowledge and does not claim to be complete. No liabilities can be derived from this information. The user is advised to perform an incoming goods control. FILTROX reserves the right to make changes in the course of technical improvements.