

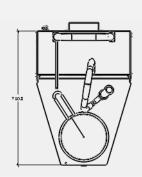
AUSTRALIA'S BUSIEST KITCHENS RELY ON COOKON.

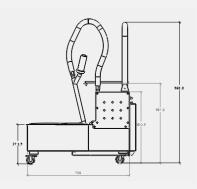


COOKON KAYBEE: KBS-4S

50L STANDARD OIL FILTER

The largest oil filter in the Kaybee range offering the ability to filter all brands of deep fryers on the market, with the convenience of mobility and no leads on your kitchen floor. It is recommended that your Kaybee oil filter has an oil capacity of at least 10 litres greater than the oil capacity of the fryer you are filtering. No manual handling of hot oil saves labour, cuts fryer vat cleaning to a matter of minutes. Filtering becomes fast, efficient, clean and most importantly safe. Filtering prolongs the life of your oil by at least 50%, effectively halving your oil costs via our two stage filtering process.







STANDARD FEAUTURES

Stainless Steel 42kg

Filter Papers: Approved Food Grade Material Conical 28cm Round 41cm

Swivel Casters: 3

SPECIFICATIONS

Electric Motor & Pump

1/3 – 1/2 HP 50 HZ 240 Volts 1475 rpm Single Phase 10 amp

CAPACITY

50 Litres

CLEANING CAPACITY

Roller Pump Capacity 16 litres per minute Max Speed 1475 rpm Max Temp 205 ° C

DIMENSIONS

500mm (W) 750mm (L) 600mm (H) with handle down 870mm (H) with the handle up, can be varied on order.

