



Royston Oil Filters OF28 OF28

Extend the life of your frying oil significantly by regularly filtering it. An oil filter is a small upfront investment that will generally pay itself off over the course of a few months. The oil filter features a 28 litre tank capacity



Product description

Extend the life of your frying oil significantly by regularly filtering it. An oil filter is a small upfront investment that will generally pay itself off over the course of a few months. The oil filter features a 28 litre tank capacity with a high flow rate of 30-50 litres/min depending on the type of fat used. The pipe itself is coated in a protective PVC coating that is installed with a fire retardant material on the cover of the pipe. The powerful motor allows for ultra fast filtration. For best results, use the OF28 Oil Filter with Magnesol XL to further improve the quality and life of your cooking oil.

Additional Information

Capacity	No
Flow Rate (Litres/min)	No
Output (W)	619
Power	No
Type	No
Finish	No
Manufacturer	Royston

Concorde Food Equipment Wholesalers

106 Fairbank Rd
Clayton South VIC 3169



Product Depth	695
----------------------	-----

Product Height	720
-----------------------	-----

Product Width	375
----------------------	-----
