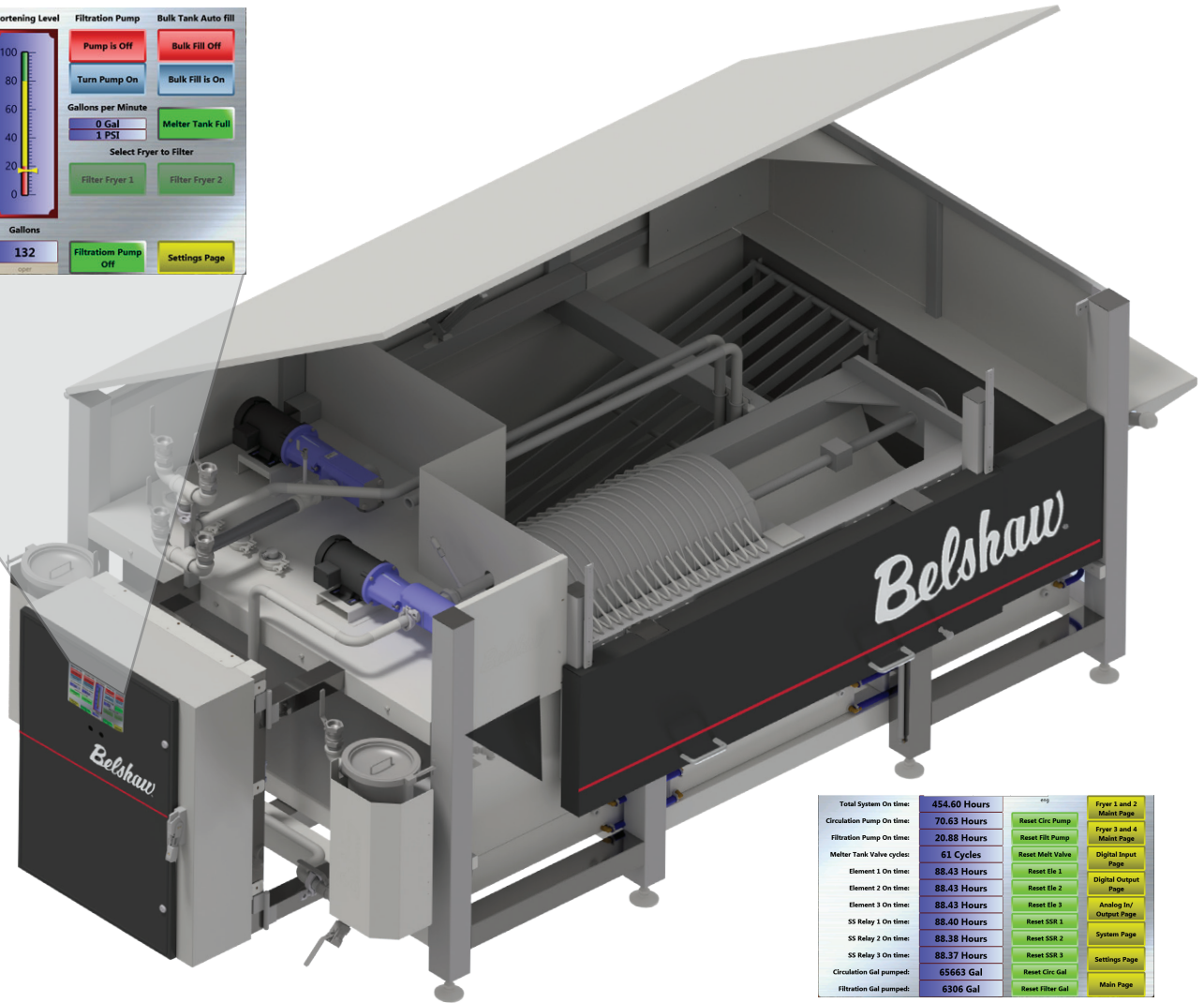
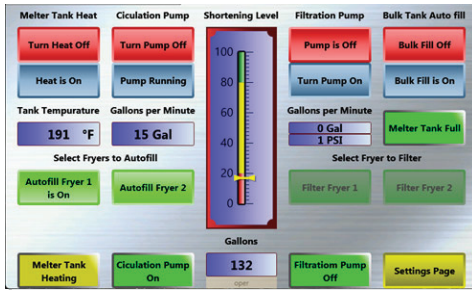


PLC Touchscreen Control



Total System On time:	454.60 Hours	Reset Circ Pump	Fryer 1 and 2 Maint Page
Circulation Pump On time:	70.63 Hours	Reset Fil Pump	Fryer 3 and 4 Maint Page
Filtration Pump On time:	20.88 Hours	Reset Melt Valve	Digital Input Page
Melter Tank Valve cycles:	61 Cycles	Reset Ele 1	Digital Output Page
Element 1 On time:	88.43 Hours	Reset Ele 2	Analog In/ Output Page
Element 2 On time:	88.43 Hours	Reset Ele 3	System Page
SS Relay 1 On time:	88.40 Hours	Reset SSR 1	Settings Page
SS Relay 2 On time:	88.38 Hours	Reset SSR 2	Main Page
SS Relay 3 On time:	88.37 Hours	Reset SSR 3	
Circulation Gal pumped:	65663 Gal	Reset Circ Gal	
Filtration Gal pumped:	6306 Gal	Reset Filter Gal	

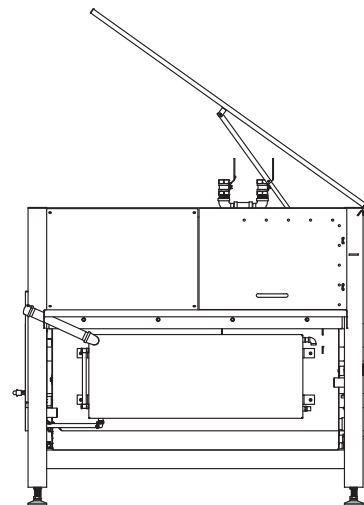
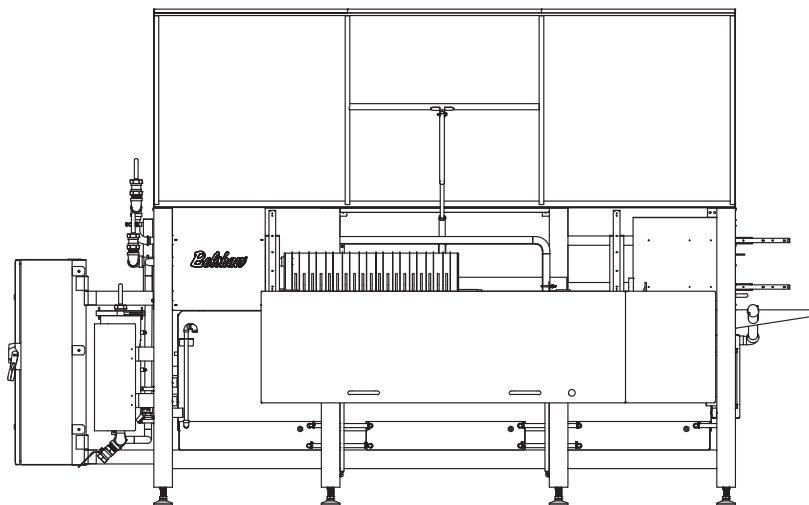
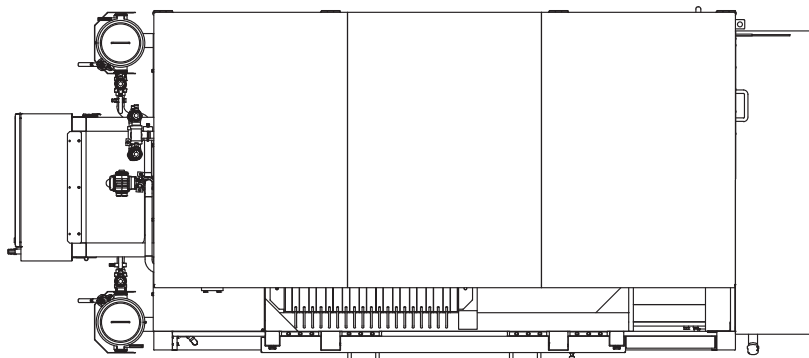
Display Of Run Data Collected

APEX SHORTENING FILTER MELTER

IFM melts, filters and holds up to 720 gallons of shortening. It can deliver or filter up to 22 gallons per minute to keep your shortening at the optimal quality level. This advanced piece of equipment is fully automated and controlled via touchscreen, allowing you to melt, fill, and drain your fryers with the touch of a button.

The IFM is heated with three firebar heating elements that warm heat transfer fluid. The heating elements are not in direct contact with shortening, making the bottom of the kettle accessible for cleaning.

The IFM continuously circulates shortening through a self-draining system, preventing shortening from hardening within the pipes. This unique feature allows the shortening to be reused for longer periods, reducing waste and maintenance hassle.



Features

- Fully automated and controlled via touchscreen
- Stainless steel construction simplifies the cleaning process
- Lightweight plated aluminum filter plates
- Ability to filter up to four fryers
- Integrated hot shortening plate and frame filter process ensures optimal shortening quality and consistent contaminant removal
- Access lid raised or lowered with a touch of a button for easier cleaning access
- Easy to lift dual canister pre-filters allow for nonstop particulate filtering and filtration pump protection
- Compatible with Belshaw and non-Belshaw fryers
- Bulk fill feature is standard for pre-heated shortening
- Provisions for cubed shortening

Technical Components

- Two 22gph 2HP pumps for circulation and filtration
- 9" HMI touchscreen with fully integrated maintenance and troubleshooting schedules

Electrical Specs

- 480 V, 3 PH, 50/60 Hz, 28.8 A, 23.9 kW

Dimensions & Weights

- Length: 173" (4.4 m), Width: 76" (1.9 m), Height: 65" (1.6 m)
- Approximate Shipping Weight: 2,900 lbs. (1,315 kgs)

Certification

- UL 508A and BEAG Listed