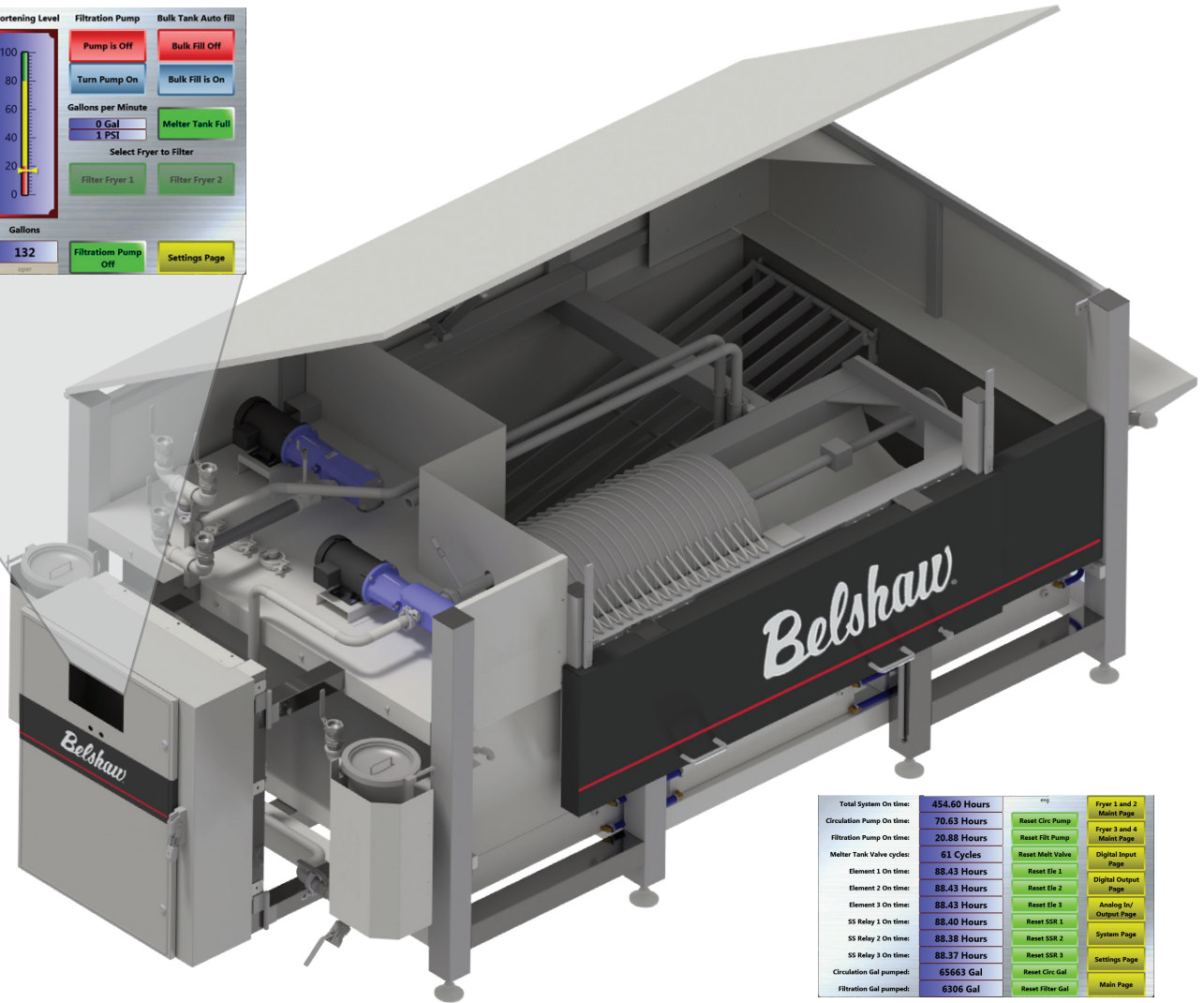
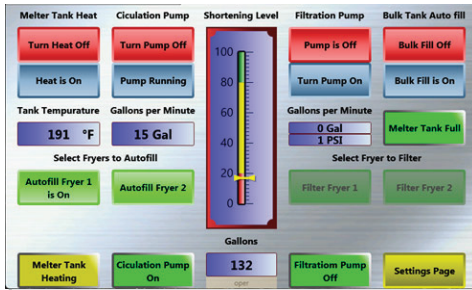


PLC Touchscreen Control



|                           |              |                  |                          |
|---------------------------|--------------|------------------|--------------------------|
| Total System On time:     | 454.60 Hours | Reset Circ Pump  | Fryer 1 and 2 Maint Page |
| Circulation Pump On time: | 70.63 Hours  | Reset Filtr 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 |                          |

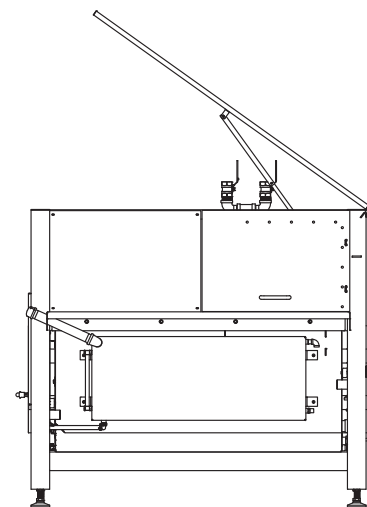
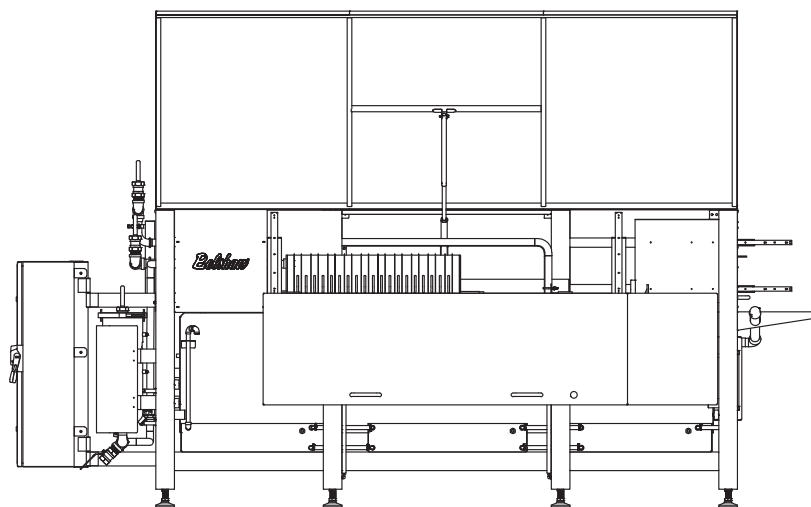
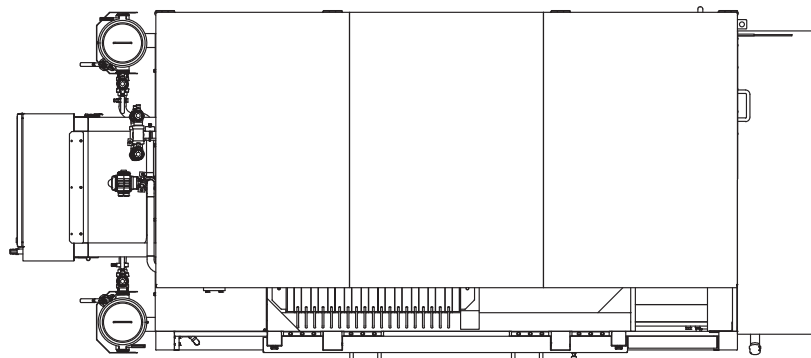
Display Of Run Data Collected

### 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 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