



Products for Better Frying

OIL FILTER MACHINES BUYING GUIDE



MirOil Portable Fry Oil Filter Machines

- MirOil portable deep fryer oil filter machines achieve maximum performance for removal of fine crumb and food materials at the lowest cost. With both hand operated and electric options available for various fryer sizes, invest in a MirOil portable oil filter machine for the fastest, easiest and most convenient way to filter fryer oil.
- The process of deep-frying heats fry oil up to temperatures that degrade the oil and change its chemical makeup. This results in the accumulation of unhealthy oil break down substances and when you're frying your foods, pieces of food and breading can be left in the oil. These particles need to be removed so that your food remains at peak quality and your machine doesn't get clogged up.
- In addition, gunk in the oil makes it slower to heat, costing you more in electricity and time, but more importantly, the gunk in the oil is not healthy as the bits carbonize and this is carcinogenic.



Products for Better Frying

Fry Oil Filter Machines

— Dual Function — Filter Machine & Discard Trolley High Performance • High Reliability • High Mobility

Model **BD505**

Oil capacity to 55 lbs (28 liters)

Model **BD707**

Oil capacity to 70 lbs (38 liters)

- High mobility with 8" wheels for safe & easy transport of hot oil.
- Full ½ hp motor for fast pumping & flushing.
- High performance model B6P EZ-Flow™ filter.
- No tools needed for assembly.
- Easy 10" low profile storage.



Options

Model D905 filter for heavy crumb loads.

Enhanced mobility with heavy duty 3" front castors. (Standard with model BD707)

2 way pumping for fryers without drain valves.



The BD 505 & 707 filter machines are designed to work with the latest kitchen designs. The handles attach and detach easily for 18" low profile storage under counters.

These machines provide extra mobility to make transportation of hot oil safer and easier. The 3" front castors are installed on all model BD707 filters to make it easy to move up to 70 lbs of oil. The 3" front castors are optional on model BD505 filter machines.

MirOil's new family of filter machines provide a best answer for every budget and every fry station design.

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LLT980-SELL-BD-MOD

MIR[®] OIL

Products for Better Frying

Fry Oil Filter Machines

USE Frypowder[®]

When using the Miroil Filter Machines, be sure to use Frypowder[®] "Antioxidant Adsorbent & Filter Aid" Filter Powder. Frypowder[®] helps filter out the finest crumbs and sediment and removes soluble impurities that cause off-flavors and odors. Frying oil stays fresh longer while foods fry up light, crisp, and golden delicious!



Model BD707 & model BD505 with drain down filter for fryers with drain valves.

Specifications		
Fryer Oil Capacity	55 lbs 30 quart 28 litre	75 lbs 40 quart 38 litre
Filter Machine Model	<u>BD505</u>	<u>BD707</u>
High Performance Filter Bag Model	B6P	C88P
High Performance Filter Assembly Model	RB6P	RC88P
Heavy Crumb Load Filter bag Model	D905	F919
Heavy Crumb Load Filter bag Model	D905A	F919A

Optional

- Front castors on filter machine model BD505. (Front castors are standard on model BD707.)
- Approximately 40% faster pumping speed.
- BS models with 2-way pumping for use with countertop fryers with lift out pans (no drain valve).

Dimensions	BD505	BD707
A	36.0"	36.0"
B	11.375"	11.375"
C	16.5"	19.0"
D	24.0"	26.0"
Shipping Weight	75 lbs	58 lbs

— Dual Function —

Filter Machine & Discard Trolley

High Performance • High Reliability • High Mobility

Model **BD505**
Oil capacity to 55 lbs (28 liters)

Model **BD707**
Oil capacity to 70 lbs (38 liters)

- Full ½ hp heavy duty, high volume electric pump.
- Coated steel mobility basin for safe transport of hot oil.
- Moves easily over uneven surfaces on 8" wheels.
- Fitted with safety splash lid with quick clips.
- Fits under fryer valves with low clearance (see dimension "B" on schedule)
- High performance EZ Flow[™] filter - rinse & reuse filter insures low filtering cost.

Selecting the correct filter machine for a fry station

- Model B6PS filter furnished as standard with model BD505
- Model C88P filter furnished as standard with model BD707

For heavy crumb loads:

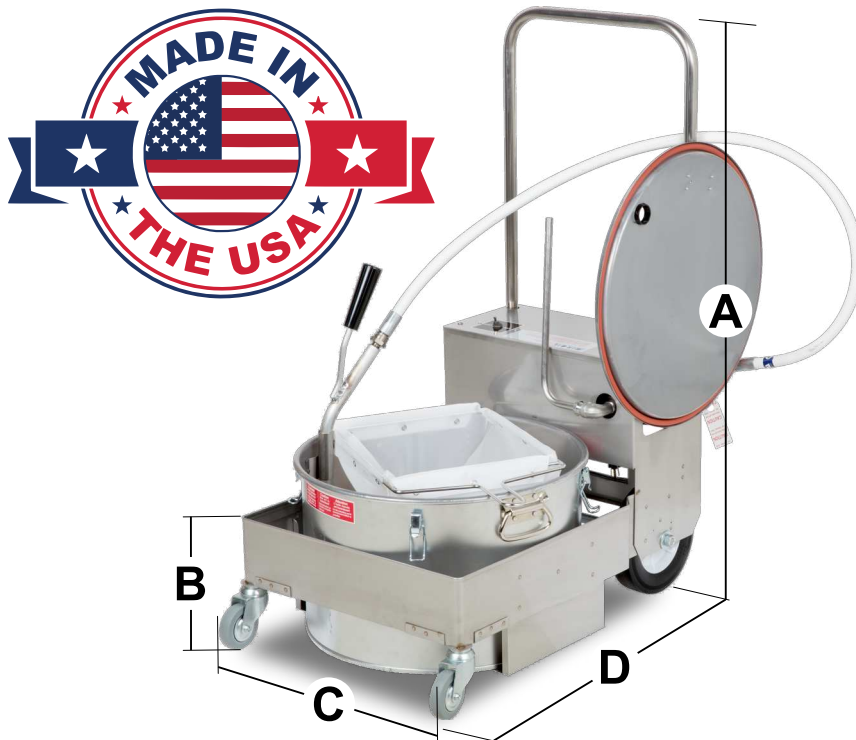
- Choose option model D905A filter with model BD505
- Choose option model F919A drain filter with model BD707

For countertop fryers with lift out frypans - choose 2 way pumping

- 55 lb - 28 liter oil capacity: Choose 2 way pumping with model BS505 fitted with model WDY8 or model PUM11B (according to fry pan size).
- 70 lb - 38 liter oil capacity: Choose 2 way pumping with model BS707 fitted with model WDY8 or model PUM11B filter (according to fry pan size).

For enhanced mobility: Choose heavy front castors.

For faster pumping and flushing: Choose high speed pump.



MIR[®] OIL

Products for Better Frying

Power Filter Machines

For fry oil capacities up to 200 lbs



Model MOD 0640 with Drain Down Filter for fryers with drain valves.

USE Frypowder[®]

When using the Miroil Filter Machines, be sure to use Frypowder[®] "Antioxidant Adsorbent & Filter Aid" Filter Powder. Frypowder[®] helps filter out the finest crumbs and sediment and removes soluble impurities that cause off-flavors and odors. Frying oil stays fresh longer while foods fry up light, crisp, and golden delicious!



— Dual Function — Filter Machine & Discard Trolley

High Performance • High Reliability • High Mobility

Models: MOD & MOS

- Full ½ hp heavy duty, high volume electric pump pumps oil from 5 to 10 gpm.
- High mobility, rugged, stainless oil basin for safe transport of hot oil.
- Fitted with removable, hinged safety splash lid.
- Moves easily over uneven surfaces on 8" wheels.
- Fits under fryer valves with low clearance (see dimension "B" on schedule)
- High performance EZ Flow[™] filter. 6 month filter life insures low filtering cost.
- Width of mobility basin is only 11.7" to function as a simple & reliable replacement for many fryers' built-in filter machines.

Selecting the correct filter machine for a fry station

- Choose MOD machine & drain down filter for fryers with drain valves.
- Choose MOS machine & pump out filter for counter top fryers.
- Choose MOS machine & pump out filter plus a drain down filter for kitchens with both fryers with drain down valves and counter top fryers.

Specifications				
Fryer Oil Capacity	70 lbs 40 quart 38 litre	85 lbs 48 quart 45 litre	105 lbs 60 quart 75 litre	200 lbs 115 quart 108 litre
Filter Machines for Fryers with Drain Valves	MOD 0640	MOD 0800	MOD 1050	MOD 1550
Drain Down Filter Bag	D900B	FM1812B	FM1812B	1550B
Filter Machines for Counter Top Fryers (No Drain Valves)	MOS 0640	MOS 0800	MOS 1050	MOS 1550
Pump Out Filter Bags	PUM11B*	PUM11B*	PUM11B*	PUM11B*

Nominal Pumping Speed for:

MOD 0640 - 5 GPM

MOD 0800 & MOD 1050 - 7 GPM

MOD 1550 - 10 GPM

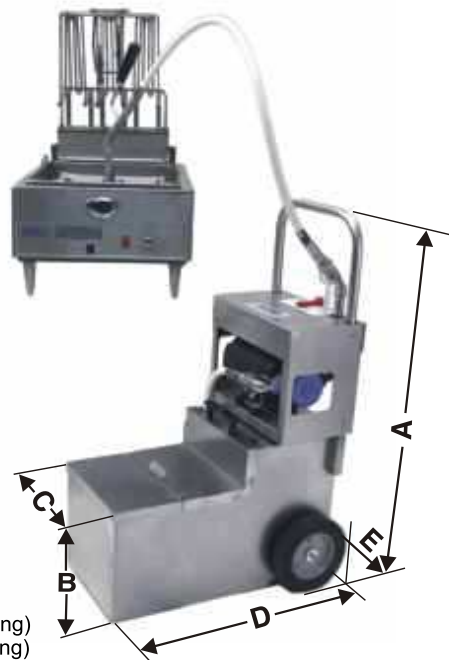
• Optional upgrade pyumping speed from 5 GPM to 7 GPM on MOD 0640.

• Optional extra length of hose.

*Alternate filter model may be selected for MOS models according to size of fry pan

Dimensions	MOD 0640 MOS 0640	MOD 0800 MOS 0800	MOD 1050 MOS 1050	MOD 1550 MOS 1550
A	37.0"	37.0"	37.0"	37.0"
B	12.0"	10.5"	12.0"	12.5"
C	11.5"	11.5"	11.5"	23.0"
D	24.5"	32.0"	32.0"	37.0"
E	16.0"	16.0"	16.0"	29.8"

Choose MOS Models for counter top fryers without drain valves



Dimensions for
MOD Models (1 Way Pumping)
MOS Models (2 Way Pumping)

Shipping Weights	MOD 0640 MOS 0640 Carton		MOD 0800 MOS 0800 Carton		MOD 1050 MOS 1050 Carton	
	Pump Module	Pump Accessories	Pump Module	Pump Accessories	Pump Module	Pump Accessories
Carton Weights	46 lbs	43 lbs	46 lbs	52 lbs	46 lbs	52 lbs

MOD1550 is truck shipped as 120 lb pallet