

PURAFILTERS

Decades of unrivalled experience in cooking oil filtration

PURAOIL FTU 60

FAT TRANSFER UNIT



The **PURAOIL FTU 60** is designed to transfer hot waste fat from the drip tray of a rotisserie or other commercial/industrial roasting equipment into a receiving barrel.

It transforms what is normally, in health and safety terms, a hazardous, messy and unpopular chore into a quick, clean and safe operation.

Extraction is via a triple hose and nozzle assembly which pumps the fat directly into a waste barrel secured to the machine. When the barrel is full, the FTU 60 transports it easily to an appropriate collection point for disposal.

Benefits:

- Mounted on castors for full mobility.
- Built in heater to liquify solidified fat.
- Pump rate of 20 litres per minute.
- Hose and nozzle assembly length is 170 cms to provide a long reach.
- The hose detaches from the machine for easy storage.
- The machine is constructed in stainless steel throughout.
- Plugs into a 13 amp power supply.
- No regular maintenance required.
- The machine is supplied with a two year manufacturers warranty.

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PURAOIL FTU 60



PURAOIL FTU 60 customised for taller disposal barrel.

Specification:

Height	91cms
Length	66cms
Width	55cms
Weight	27kgs
Pump rate	20ltrs per minute
Power consumption	0.5Kw

The **PURAOIL FTU 60** machine is designed to accept a waste barrel of up to 60 litres capacity.

The unit can be customised to operate with containers of various capacities to suit particular requirements.

For more information on PuraFilters Fat Transfer Units and our range of filtration machines contact:

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Essential equipment for all catering involving deep fat frying