**FrySafe Auto™**

**Automated Full-Flow Cooking Oil Filtration**

- Continuously remove potato, corn, rice and other crumbs from cooking oils.
- Automated controls increase operator safety and improve product quality.

**Features and Benefits:**

- Continuous filtration prolongs maximum cooking oil quality, while minimizing system downtime.
- FrySafe Auto Control Panel monitors temperature and pressure to prevent accidental entry to hot collection vessels.
- Automatically switches between collection vessels for a continuous 100% full-flow operation.
- System visually notifies operators when collection vessels are safe to access.
- System monitors collection vessel capacities to determine service intervals.
- Customizable touchscreen PLC allows changeable set-points for safe temperature and pressure requirements, collection vessel holding times, and automated blow-down durations.

**SPECIFICATIONS:**

- **Flow Range:** 50 - 6125 US gpm (11 - 1390 m³/hr)
- **Maximum Standard Temperature:** 400°F (204°C)
- **Maximum Standard Pressure:** 100 psi (6.9 bar)

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**LAKOS Cooking Oil Filtration Benefits**

- **Full-flow filtration ensures entire flow of fryer is filtered.**
- **Longer cooking oil life and operating cycles reduce downtime/maintenance.**
- **LAKOS Separator requires no periodic maintenance.**
Safety Shrouds
Prevent accidental contact with hot oil.

Automated Control Panel
Monitors temperature, pressure, and access control.

Pneumatic Locks
Prevent shroud from opening until pressure and temperature are safe.

Temperature Gauges
Show actual temperature.

Collection Vessels
Collect separated fines.

Status Alert Lights
Provides visual notification of safe access conditions.

Safety Valves/Handles
Safety valve isolates collection vessel for servicing. Handle prevents shroud from raising until safety valve is shut.

Proximity Sensors
Prevent valve from opening when shroud is open.