# KAY BEE TRADING OIL FILTER MACHINE PRESENTATION



## About Kay Bee Filters

- Australian Owned & Manufactured since 1978
- Most popular oil filter machines on the Australian market
- Simplest and most efficient filtering system available



## Advantages to Oil Filtering

- Enhances the taste, appearance and quality of the food you produce
- Saves labor time cuts fryer vat cleaning and oil filtering time to a matter of minutes
- Filtering becomes fast, efficient, clean and most importantly safe
- Filtering prolongs oil life by at least 50%

#### Safe & Easy to Use

- No manual handling of "HOT" Oil Oil can be filtered at any time and safely handled by junior staff without supervision
- Minimal training required
- No buckets or lifting required
- Machines are compact and easy to use

## Save Time & Money

- Time Saving Faster and Safer than manual filtering
- Oil Cost Saving Daily filtering will extend the life of your oil by 50%
- Long Term Saving No outside contractors required
- Return on Investment Time savings + Oil cost savings = Quick Return on your investment

#### Product Range – KBE-1S

- Economy Machine
- 35Ltr Capacity
- Suitable for Small Light Use Fryers
- Takes 31cm Round Food Grade Filter Papers + 70 Micron Poly Mesh Filter Bag (Re-Usable)



## Product Range – KBC-1S

- Compact Machine
- 38Ltr Capacity
- Suitable for Small to Medium Capacity Fryers
- Takes Conical and 31cm Round Food Grade Papers



## Product Range – KBS-4S

- Standard Machine
- 50Ltr Capacity
- Suitable for Medium to Large Capacity Fryers
- Takes Conical and 41cm Round Food Grade Papers



# Battery Operated Machines



Kay Bee Battery
 Operated Oil Filter
 Machine awarded
 Best New Hospitality
 Equipment Product
 at Fine Food
 Australia 2013 in
 Sydney

## Product Range – KBE-1SB

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# Product Range – KBS-4SB

- Standard Machine
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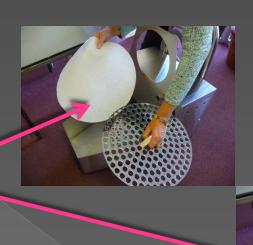
# Quality Production

- Manufactured to Australian Standards
- Unique Design to Avoid Blockages
- Quality Materials Used:
  - 304 Food Grade Stainless Steel
  - ½ HP High Temperature Motor & Pump
  - > High Quality Swivel Castors
  - Convoluted Teflon Stainless Steel Braided Hose
  - Food Grade Filter Papers

Step One

Insert Base FilterPaper

- 31cm for Economy & Compact Machines
- > 41cm for Standard Machine





Step Two

Insert Conical Filter
 Paper into Conical
 Filter Basket

Insert Conical Basket into hole in lid





- Step Three
- Open fryer door, fit drain extension to drain outlet
- Wheel filter to fryer and position under drain outlet



Step Four

 Open drain outlet, allow oil to drain into filter

 Turn on and filter oil while washing down fryer walls and base





- Step Five
- Recirculate oil at least 3 times for best results
- Once oil has been filtered close the drain outlet and pump the filtered oil back into the fryer



- Step Six
- When filtering is complete turn off filter and hold nozzle and hose in the air for approx 20sec allowing oil residue to drain back into base and prevent any blockages

