

HiTEC ClearOil Filtration System

wilevco



Increase oil life,
reduce fire risk,
and save money.



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The HiTec ClearOil filtration system preserves oil quality by continuously removing ultra-fine coating and crumbs from frying oil.

Sample Applications

- Coated proteins
- Coated snacks
- French fries
- Onion rings
- Donuts
- Prepared foods
- Other fried products

Filtration That Saves You Money

ClearOil keeps your fryer oil free of coating and crumb particulates and impurities. It provides a fast ROI by extending the life of your fryer oil, eliminating the cost *and* the downtime of replacement oil.

Better Tasting Products

Continuous filtration ensures you produce consistent products. Your products will look and taste better, with no off-colors or off-flavors.

Reduced Fire Risk

By removing the solids, ClearOil virtually eliminates the risk of a sediment-fed fryer fire, increasing plant safety and reducing down time.

Dimensional Drawing

