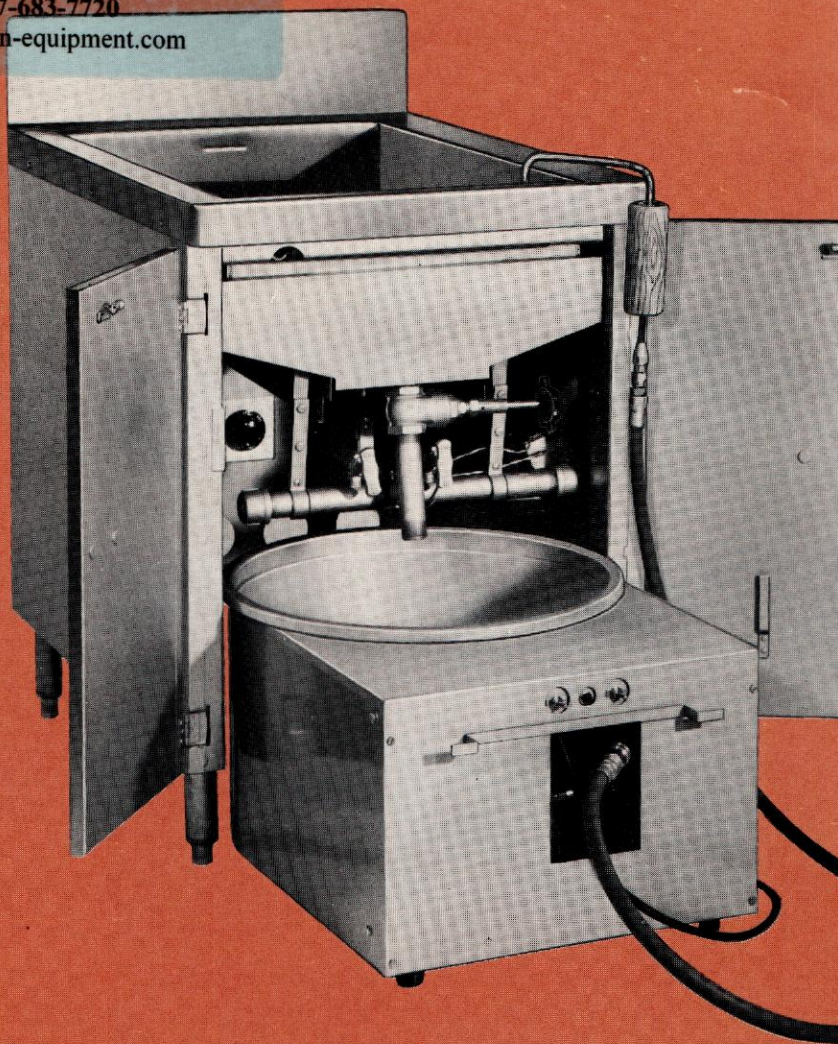


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Anets

CQF 90

CQF 150

CQF 260

Crystal-Quick

POWER FILTER

filter your fat to keep it clean, clear, sweet
... improve food taste and appearance
... reduce frying costs

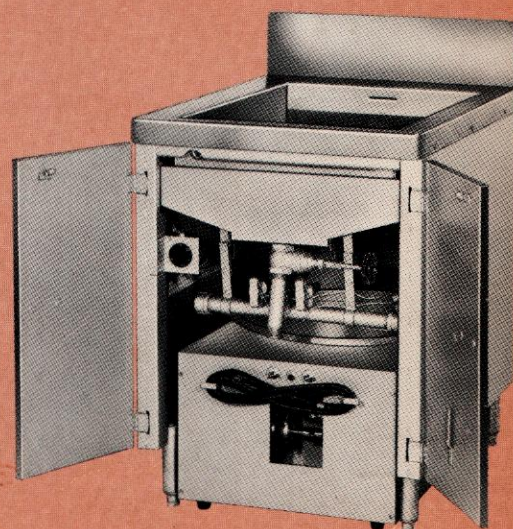
New Anets Power Filter keeps frying fats at peak quality—removes odors, flavors and sediment while reducing free fatty-acid content. Improved performance and safety features are incorporated in this compact, mobile, and simple to operate unit. Filter paper and screen slip in easily, quickly—no bolts, no screws, no complicated assemblies. Special tongs* are provided to remove sediment, screen and used paper from filter bowl—eliminates possibility of burning operator's hands. Anets Power Filter has an auxiliary line and pump heater to melt any left-over shortening before new filtering cycle. This prevents any drain clogging plus eliminating any hazardous post drainage of hot fats after filtering. Folding handle has on-off pump switch with guard at convenient height. Special-design nozzle handle provides positive protection from heat. Anets Fat Filter has smartly-styled, low silhouette plus full-swivel casters. Stores easily, out-of-the-way, in cabinet of bakery fryer.

swift

simple

sure

safe



*Patent Pending

Anets

CQF 90

CQF 150

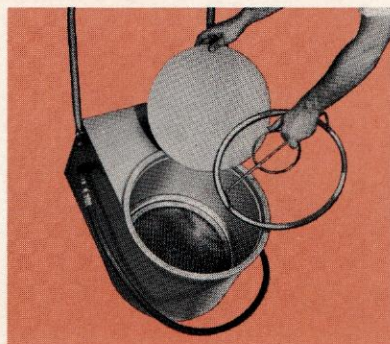
CQF 260

No bolts, no nuts, no complicated assemblies—Anets Power Filter is simpler, easier, quicker to use. Vacuum-power and auxiliary line pump heater assure positive, safe filtering.

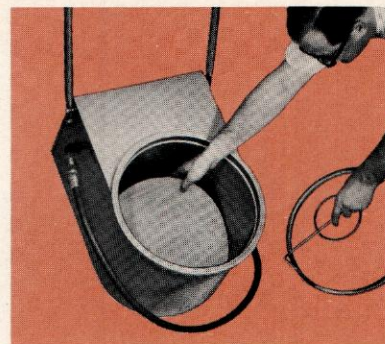
Crystal-Quick **POWER FILTER**

simple, safe, sure way to keep frying fats

clean, clear—extend life of the fat, lower costs



Three-piece filter bed assembly fits easily into bowl—no bolts, no intricate parts. Note vacuum port through which power pulls fat directly through assembly.



Filter paper is placed over lower screen.



Hold-down ring is placed over filter paper.

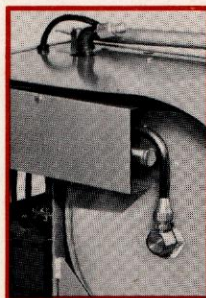


Recommended minimum amount of filtering powder is poured around outside edges of bowl. Measuring container included.



Remove sediment, sediment screen, and filter paper with special Anets tongs.

Pump Heater in auxiliary line is used to melt any shortening left from prior filtering operation before starting new cycle. This prevents drain clogging plus eliminating any post drainage of hot fats after filtering.



Specially-designed, ventilated nozzle handle stays cool through entire filtering operation—permits operator to wash sediment from fryer bottom easily, comfortably.

- Teflon-coated bowls (optional)
- full-swivel, roller-bearing casters
- quick-disconnect hose
- folding handle with on/off filter switch and guard
- 3-wire, 6-foot cord
- Each unit complete with 20 Filter Papers and 50 pounds of Filter Powder. Additional quantities of Paper and Powder available from your Anets Representative.

MODEL NUMBER	LBS. CAPACITY	HEIGHT	FILTER		MOTOR	PUMP	APPROX. WEIGHT	HEATER
			WIDTH	LENGTH				
CQF 90	90	13 $\frac{3}{8}$	19 $\frac{3}{4}$	26 $\frac{1}{2}$	$\frac{1}{4}$ HP 60 CYC 115V	4.5 GPM	105#	800W
CQF 150	150	15 $\frac{3}{8}$	24	30 $\frac{3}{4}$	$\frac{1}{2}$ HP 60 CYC 115V	9.0 GPM	140#	800W
CQF 260	260	16 $\frac{3}{8}$	32	33 $\frac{1}{2}$	$\frac{1}{2}$ HP 60 CYC 115V	9.0 GPM	180#	800W