



SAFE & EASY FILTER®

"Serving Those Who Serve The Very Best"®

- Provides safe and easy filtration
- Space-saving Safe & Easy®
- Safe & Easy® filters in less than 2 minutes
- Saves oil costs
- Improves product quality
- Fits completely under a Safe & Easy® fryer of the same size



SAFE & EASY FILTER®

The Safe & Easy® Filter is completely contained within the cabinet of a standard Safe & Easy® Keating Instant Recovery® Fryer. The Safe & Easy® Filter requires no additional kitchen space beside or behind the fryer.

EASY TO USE

The Safe & Easy® Filter is located directly under the fryer. After preparing the filter drawer, remove the filter cover, open the drain valve and allow all the oil to drain. Then switch on the filter pump and the Safe & Easy® Filter does the rest with the filtration process. When the filtering process is complete, turn the pump to the off position and close the return valve.

LESS THAN 2 MINUTES

Filtering oil is faster than ever with a Safe & Easy® Filter. If you have a battery of Keating fryers, the only fryer out of service is the one being filtered.

SAVES ON OIL COSTS

Keating's patented fryer vessel design starts the filtration process by trapping natural sedimentation in the Cold Zone and preventing these particles from carbonizing and causing premature oil breakdown. When filtering with the

Safe & Easy® Filter, oil passes through a crumb tray to remove large crumbs. Debris is further reduced with Acidox powder and filter paper which removes free fatty acids and microscopic particles. This process extends the life of your oil.

NO MESS CLEAN UP

The Safe & Easy® Filter is a closed system which requires limited direct contact with hot oil. A crumb basket, Acidox and paper in the bottom of the filter drawer trap all the crumbs and residue. Simply dump the crumbs and lift out paper to complete the process.

PROVEN SAFETY FEATURES

The Safe & Easy® Filter is designed to prevent contact with hot oil during filtering. There are no open containers in the aisle, no strainer cones or bags. The system is located within the filter and fryer cabinets to assure proper handling of the hot oil.

DESCRIPTION

The Keating Safe & Easy® Filter System is a “hands free” system which minimizes operator contact with hot oil. The system is designed to utilize the natural sedimentation of the Keating Instant Recovery® fryer. Oil is drained through a valve and drain pipe in rear of fryer. It passes through a strainer basket, Acidox filter media and filter paper before returning to the fryer through a closed pipe system. The shortening enters the bottom of the fryer in a swirling motion which flushes the sediment into the filter while minimizing aeration.

SPECIFICATIONS

Performance: Safe & Easy® Filters may be installed in a battery of up to six fryers (no more than three per side). Since only one fryer is out of operation at a time, filtration may be conducted at anytime during working hours. Filtration time is less than 2 minutes for a 14" fryer.

Safety Switch: The safety switch provides 100% fryer shut off prior to filtration. Switch is activated when drain valve is opened.

Pump: The pump is 1/3 horsepower rated at 5 gallons per minute.

Return Valve: On custom fry batteries activates the closed pipe return system. Return valve must be opened to operate the filter system.

Drain Valve: 1" rear drain with front release on 14" models.

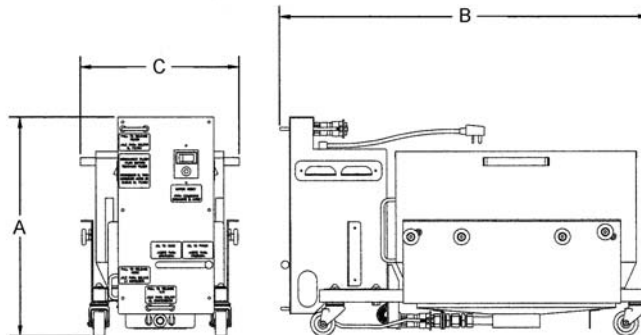
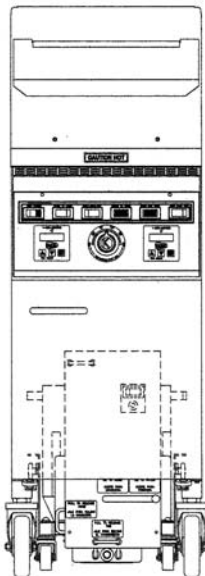
Drain Pipe: The drain pipe is 1 5/8".

Filter Drawer: The filter drawer holds a strainer basket for large crumbs, a screen, hold down ring for the filter paper and Acidox filter media. A sump and 5/8" pipe return the filtered shortening to the closed pipe system through a hands free “quick disconnect”.

Electrical Requirements: 120V, 6 AMP circuit. Filter is supplied with a neoprene cord with a three pronged grounded plug. Electric fryers require separate electrical connection.

Hose and Wand: The hose and wand are provided for discarding shortening. Hose length varies with number and size of fryers.

Filter Model	Compatible with fryer Model	Oil Capacity lbs.	Filter Voltage	Filter Power HP	A Max AMP Draw	A Height Filter	A Height Fryer	B Depth Filter	B Depth Fryer	C Width Filter	C Width Fryer	Ship Weight lbs.
14SE	14AA FG	50	120	1/3	6	17-7/8"	46-1/2"	29-7/8"	32-5/8"	12-7/8"	15-3/8"	130
14SE	14BB FG	50	120	1/3	6	17-7/8"	46-1/2"	29-7/8"	32-5/8"	12-7/8"	15-3/8"	130
14SE	14TS FG	50	120	1/3	6	17-7/8"	46-1/2"	29-7/8"	32-5/8"	12-7/8"	15-3/8"	130
14SE	14BB FE	50	120	1/3	6	17-7/8"	46"	29-7/8"	31-1/4"	12-7/8"	15-3/8"	130
14SE	14TS FE	50	120	1/3	6	17-7/8"	46"	29-7/8"	31-1/4"	12-7/8"	15-3/8"	130
14SE	14IFM	50	120	1/3	6	17-7/8"	46-1/2"	29-7/8"	32-5/8"	12-7/8"	15-3/8"	130
18SE	18AA FG	90	120	1/3	6	15-3/8"	46-1/2"	34-5/8"	36-5/8"	17"	19-3/8"	155
18SE	18BB FG	90	120	1/3	6	15-3/8"	46-1/2"	34-5/8"	36-5/8"	17"	19-3/8"	155
18SE	18TS FG	90	120	1/3	6	15-3/8"	46-1/2"	34-5/8"	36-5/8"	17"	19-3/8"	155
18SE	18BB FE	90	120	1/3	6	15-3/8"	46"	34-5/8"	35-1/4"	17"	19-3/8"	155
18SE	18TS FE	90	120	1/3	6	15-3/8"	46"	34-5/8"	35-1/4"	17"	19-3/8"	155
18SE	18IFM	90	120	1/3	6	15-3/8"	46-1/2"	34-5/8"	38-5/8"	17"	19-3/8"	155
20SE	20AA FG	120	120	1/3	6	15-3/8"	46-1/2"	36-5/8"	38-5/8"	19"	21-3/8"	160
20SE	20BB FG	120	120	1/3	6	15-3/8"	46-1/2"	36-5/8"	38-5/8"	19"	21-3/8"	160
20SE	20TS FG	120	120	1/3	6	15-3/8"	46-1/2"	36-5/8"	38-5/8"	19"	21-3/8"	160
20SE	20BB FE	120	120	1/3	6	15-3/8"	46"	36-5/8"	37-1/4"	19"	21-3/8"	160
20SE	20TS FE	120	120	1/3	6	15-3/8"	46"	36-5/8"	37-1/4"	19"	21-3/8"	160
20SE	20IFM	120	120	1/3	6	15-3/8"	46-1/2"	36-5/8"	38-5/8"	19"	21-3/8"	175
24SE	24BB FG	160	120	1/3	6	15-3/8"	46-1/2"	40-5/8"	42-5/8"	23"	25-3/8"	175
24SE	24TS FG	160	120	1/3	6	15-3/8"	46-1/2"	40-5/8"	42-5/8"	23"	25-3/8"	175
24SE	24BB EFE	160	120	1/3	6	15-3/8"	46"	40-5/8"	41-1/2"	23"	25-3/8"	175
24SE	24TS EFE	160	120	1/3	6	15-3/8"	46"	40-5/8"	41-1/2"	23"	25-3/8"	175
34x24SE	34x24BBFG	210	120	1/3	6	15-1/2"	46-1/2"	40-5/8"	42-5/8"	32-1/4"	35-3/8"	200
34x24SE	34x24TSFG	210	120	1/3	6	15-1/2"	46-1/2"	40-5/8"	42-5/8"	32-1/4"	35-3/8"	200
34x24SE	34x24BBFE	210	120	1/3	6	15-1/2"	46"	40-5/8"	42-5/8"	32-1/4"	35-3/8"	200
34x24SE	34x24TSFE	210	120	1/3	6	15-1/2"	46"	40-5/8"	42-5/8"	32-1/4"	35-3/8"	200



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As continuous product improvement occurs, specifications may be changed without notice.