

Title (en)

CONVECTION FRYER WITH CONVENIENT FILTER AND OIL TREATMENT PROVISIONS

Title (de)

KONVEKTIONSFRITEUSE MIT PRAKTISCHEM FILTER UND PRAKTISCHER ÖLVERARBEITUNG

Title (fr)

FRITEUSE DOTEE D UN SYSTEME A CONVECTION ET DE DISPOSITIFS DE FILTRE ET DE TRAITEMENT DE L HUILE ADAPTES

Publication

**EP 1951093 A2 20080806 (EN)**

Application

**EP 06827208 A 20061031**

Priority

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- US 73353905 P 20051104

Abstract (en)

[origin: WO2007055980A2] A fry cooker uses a flow of cooking oil or other medium during the cooking operation to strain out or screen particles that cause degradation of the cooking oil or medium. There are several configurations of the fryer that achieve this result. One is a fryer with a first coarse strainer and a second fine sieve or screen. The first screen is used to swiftly screen and separate coarse particles. The second is used as a finer filter to separate finer particles. Either screen may also be adapted to hold a packet for chemically treating and preserving the cooking medium. Another configuration may include a fryer basket that has a straining portion for removing particulates from the cooking medium. The basket may have an upper sealing portion and a lower straining portion.

IPC 8 full level

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CPC (source: EP)

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