

ClearOil

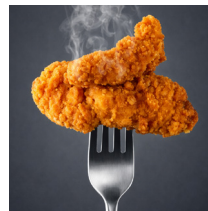
For continuous oil filtration that removes contaminants and extends oil life during frying.

The OctoCore ClearOil is a continuous filtration system that removes contaminants such as breadcrumbs, flour, sugars and allergens from frying oil. Using a high-grade filtration medium capable of capturing particles as small as 1 micron, the system presses contaminated oil through a filter sheet to remove impurities effectively. By keeping the oil clean throughout production, ClearOil helps maintain product quality, extend oil lifetime and reduce waste.



Product Applications

Suitable for breaded and coated products, coated nuts, fried onions, flour-coated products, potato chips, finger food and snacks.



Key Benefits

Extended Oil Lifetime: Continuous removal of contaminants helps prevent oil degradation, keeping oil usable for longer.

Cost Savings: Reduced oil loss and fewer oil changes support lower operating costs and fast return on investment.

Improved Product Quality: Cleaner oil helps reduce dark spots and supports consistent colour, taste and appearance.

Reduced Waste: Filtered residue contains less than 5% oil, minimising oil loss compared to unfiltered disposal.

Efficient Cleaning: Automatic filter cycling and discharge simplify operation and reduce manual maintenance.



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Working Principle

Contaminated oil is pressed through a non-woven filter cloth, capturing particles as small as 1 micron. As debris builds up, chamber pressure rises until it reaches its set limit, stopping the oil flow. Compressed air then pushes the remaining oil through the filter cake before it is automatically discharged, while a fresh section of filter cloth advances into position and the cycle restarts. This continuous process filters oil during production without interrupting the fryer.

Key Technical Data

Processing methods	Continuous oil filtration
Filter medium	Non-woven filter cloth
Filter grade	Up to 1 micron
Filtration capacity	~9,000–12,000 L/h, depending on contamination level, product and fryer configuration.
Maximum temperature	200 °C
Maximum pressure	2.7 Bar
Filter surface	0.65 m²
Power	6 kW
Controls	Touchscreen interface with recipe management
Construction	Stainless steel

Models and Configurations

ClearOil Compact: Designed for medium-sized industrial fryers with an oil volume of approximately 1,300–2,400 litres.

ClearOil XL: Designed for larger fryers and higher-volume production, offering increased filtration capacity.

Model selection depends on fryer size, oil volume, product, coating, crumb load and required oil circulation rate.

Line Integration

ClearOil operates alongside a fryer as part of the frying process, filtering oil continuously during production. It is compatible with all frying systems and can be positioned directly at the fryer or in a separate area, depending on available factory space and layout.

Fast installation
Delivered as a complete unit for straightforward installation and commissioning. OctoCore provides supervision, operator training and application support to help ensure a smooth start-up.

One Partner for the Processing Line
OctoCore can coordinate equipment interfaces, product transfers and line layout across multiple processing stages.

Available Options

- By-pass system
- Allen-Bradley control system
- Custom cable coding
- CIP cleaning system



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