

Model
MFR-730



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Automated Oil Melting, Filtering, Holding Tank System

Topos has invented a one-of-a-kind all-in-one hot oil melting tank. The MFR-730 is a melting, filtering reservoir that can hold up to 730 U.S liquid gallons of frying oil.

This highly designed piece of equipment's entire plumbing system is automated and controlled via touchscreen - melting, filling, and draining your fryer at the touch of a button. This eliminates the need for the skills required to run and operate an average holding tank. The MFR-730 is constantly circulating and filtering oil from up to three fryers via an entirely self-draining plumbing schema. This unique feature eliminates the hassle of oil hardening within pipes and allows oil to be reused for longer time periods. With constant oil circulation, heat tape is no longer required, allowing for the relief of its associated challenges. Paired with the topos fryer, hot oil washdown is just one of the many added features that comes with the purchase and use of and MFR-730 in a doughnut production facility.

Standard Features

An onboard NEMA 4X S/S control enclosure allows centralized control of heating elements and all other systems of the tank.

The design eliminates the need for electrical heat tape and the associated challenges.

The standard reservoir has a volumetric capacity of 730 US liquid gallons.

Integrated hot oil plate and frame filter process.

Control panel features Allen-Bradley PanelView touch screen user interface.

Automatically raised access door protects operants from pressurized filter elements.



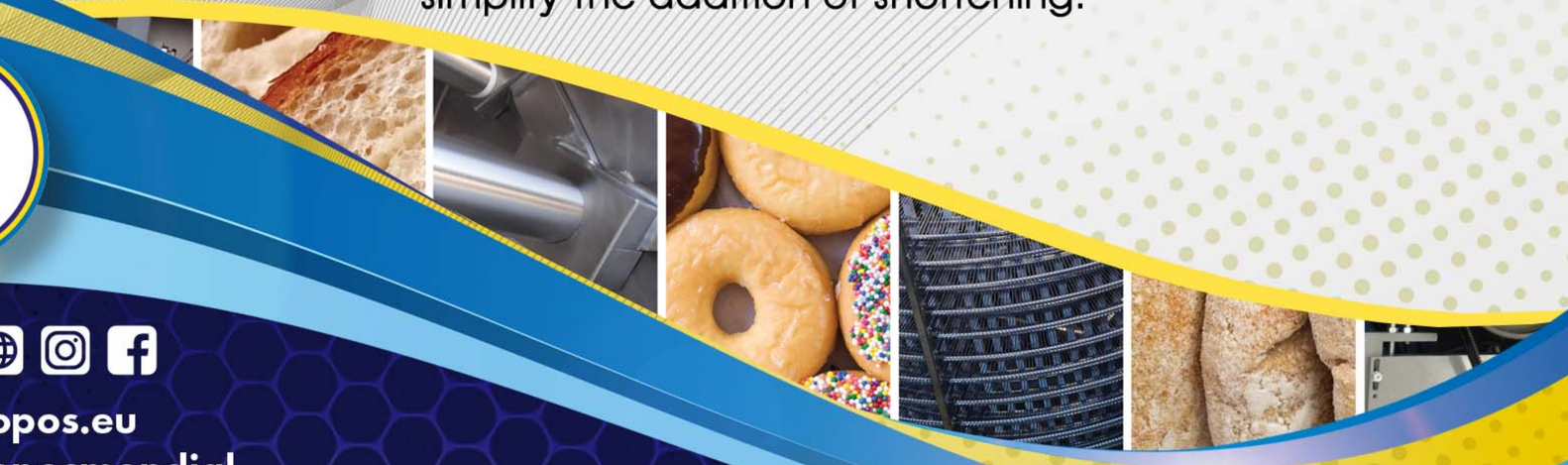
Surface mounted heating elements protect oil from direct contact with heating probes eliminating oil fouling.

Dual cannister filters allow for nonstop particulate filtering and suction pump protection.

The tank features an onboard hot oil rated transfer pump, plumbing provisions and valves that are required to keep all connected doughnut fryers at the adequate fill level.



Double-wide slide gate opening to simplify the addition of shortening.



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