



Hot cooking oil filter media

Ahlstrom-Munksjö portfolio of filter media for hot cooking oil offers technology and innovation for the fast food industry.

Our high performance materials are designed to deliver fast flow with good particle retention to maximize filtration efficiency.

Good filtration of cooking oil aids in achieving consistent food quality.

Benefits

- ✔ Meets FDA and NSF indirect food contact standards
- ✔ Complete portfolio, including cellulose and synthetic blends of fibers
- ✔ Range of particle retentions and flow rates to maximize filtration efficiency
- ✔ Resistant to bursting
- ✔ High adaptability to the most common fryer equipment
- ✔ Customized roll and shape sizes available

Characteristics

Filter grades are available in multiple particle retention ranges to meet a variety of flow requirements due to food and oil property combinations. The wet strength is maximized to withstand varying filtration pressures and reduce bursting or rupturing of the media during the oil cleaning process.

Technical data of standard grades

Grade	Composition	Surface	Basis weight		Thickness		Rapidity	Micron retention	Wet strength	
			g/m ²	lbs/1389ft	mils	mm	mls/min	μ	inches	cm
933	Cellulose	Creped	246	70	40.0	1.02	435	27	120	300
963	Cellulose	Creped	190	54	28.5	.72	40	30	109	272
967	Cellulose	Creped	246	70	40.0	1.02	475	33	100	250
968	Cellulose	Creped	176	50	27.5	70	600	40	88	220
1278	Cellulose	Unfinished	123	35	19.5	50	>600	45	250	625
1384	Cellulose	Creped	151	43	23.0	58	475	31	110	275
8301	Cellulose/ synthetic blend	Smooth	50	14	12.4	.31	>600	171	185	463

*Because of variations in test procedures, equipment, and particles, comparison of ratings between manufacturers is not recommended. Retention is the nominal 98% efficiency, measured with a particle counter.

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