



Cabiya Distributor Corp.

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Model LS-1 Series

Anodized Aluminum Portable Vacuum Filter Machine



Use with the SuperSorb® CarbonPad for maximum frying oil purification

Description

Filtering of frying fats and oils has been recognized by the food service industry as a necessary procedure to maximize an oil's fry-life and to maintain acceptable fried food quality. Most of the food particles that speed the oil's breakdown are sub-micron in size; as a result, they continue to accumulate and circulate in the oil despite traditional filtering. Nylon mesh baskets and Paper and Powder methods offer little more than crumb removal. Therefore, there is limited effective counteraction to the oil breakdown process.

Filtercorp's Model LS-1 60# and 100# filter machines are constructed of Anodized Aluminum. Anodizing provides a reacted finish that is integrated with the underlying aluminum for a total bonding and unmatched adhesion. This process imparts strength only second in hardness to diamonds, allowing units to withstand everyday wear. Anodizing is a safe process that is not harmful to human health. The finish is chemically stable, will not decompose and is non-toxic.

Filtercorp's Model LS-1 60# and 100# filter machines utilize the SuperSorb® CarbonPad. The SuperSorb® CarbonPad is an easy-to-use depth filter media used for treatment of edible frying oil. It is a packaging of activated carbon, filter aids and cellulose fibers. By uniquely adding each ingredient under controlled manufacturing practices, a uniform matrix results that achieves superior filtration. SuperSorb® CarbonPads remove critical particulate contamination from edible fry oils during the filtration process, down to the nominal range of 0.5 microns.

A filter machine's effectiveness is based on the filter media used. The LS-1 SERIES Filter Machine incorporates the finest filtering media in the industry.



Main Features

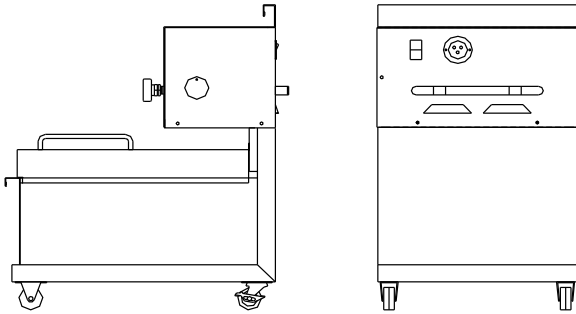
- Increased durability
- Reduced weight
- Ease of maintenance
- Simple to operate
- Removable pan for easy cleaning
- Sturdy construction and high quality finish
- Safety no-splash nozzle
- Compact for easy storage
- Uses SuperSorb® CarbonPad for improved filtration compared to traditional filter media
- One-piece CarbonPad holder is easier to use than paper holders and powder additives
- Patented CarbonPad holder provides positive seal so all oil must pass through the CarbonPad



*Bottom line,
Your Proven Profit Multiplier.*

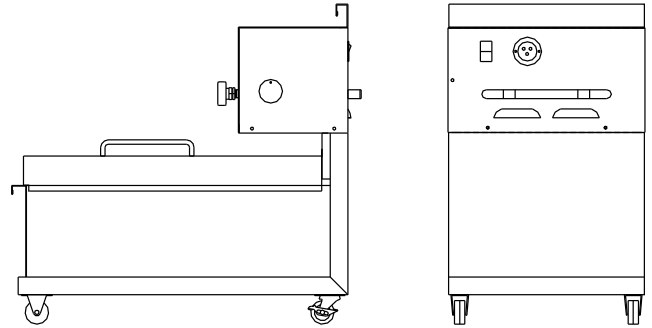
Model LS-1 Series Dimensions and Specifications

Dimensions for LS-1-60



| | |
|---------------------------------|---|
| Weight | 64 Lbs. |
| Overall Dimensions | 16.75" wide x 23.75" deep x 27.25" high |
| Pan Height | 11.75" |
| Total Pan Capacity | 1.63 cubic feet or 12.1 gallons |
| Oil Capacity | 60 Lbs. of oil or 7.7 gallons |
| Pump/Motor | Haight 5E Hot Oil Hub Mount Pump, Capacity: 4.6 GPM at 1750 RPM, 1/3 HP Capacitor Start, Rotary Gear, Positive Displacement Pump, 115 Volt, 6.2 Amperes, 60-Cycle Motor |
| Electrical Plug Material | Standard 3 wire, 110 Volt Plug-In Cord (12 feet in length) 0.090 Anodized Aluminum |

Dimensions for LS-1-100



| | |
|---------------------------------|--|
| Weight | 83.5 Lbs. |
| Overall Dimensions | 16.75" wide x 33.5" deep x 27.25" high |
| Pan Height | 11.75" |
| Total Pan Capacity | 2.52 cubic feet or 18.7 gallons |
| Oil Capacity | 115 Lbs. of oil or 14.7 gallons |
| Pump/Motor | Haight 5E Hot Oil Hub Mount Pump, Capacity: 4.6 GPM at 1750 RPM, 1/3 HP, Capacitor Start, Rotary Gear, Positive Displacement Pump, 115 volt, 6.2 Amperes, 60-Cycle Motor |
| Electrical Plug Material | Standard 3 wire, 110 Volt Plug-In Cord (12 feet in length) 0.090 Anodized Aluminum |





SuperSorb[®] CarbonPads

Get to know SuperSorb[®] CarbonPads

They absorb costs so you don't have to.

SuperSorb[®] is a patented innovation of Filtercorp.
With it, your oil is filtered cleaner than anything else out there,
making it last longer, so you use less, save more,
and have more consistent food quality in the bargain.

We invite you to see exactly how and why.



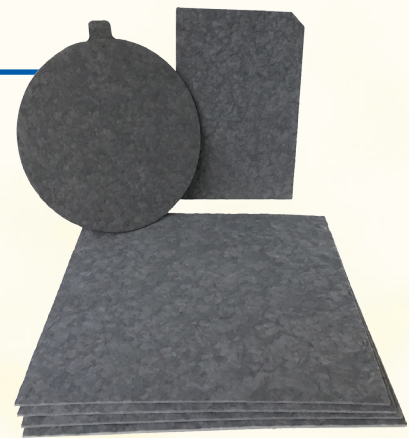
FILTERCORP
*Bottom line,
Your Proven Profit Multiplier.*

Everything about SuperSorb® CarbonPads works to your advantage.

A unique innovation in oil filtering

SuperSorb® CarbonPads are an easy-to-use, environmentally friendly depth filter media developed specifically for treating edible frying oil.

Here you have a unique combination of specific activated carbon and cellulose fibers, along with other activated adsorbents, with billions of tiny pores physically removing contaminants from your oil.



Proven!

No polishing
Less oil usage
Reduced labor
Fewer change-outs
Consistent food quality

Increased profit

We prove it
time and again.

Let us prove it to you.

Experience first-hand the difference Filtercorp's SuperSorb® CarbonPad makes.

What puts the Super into SuperSorb®?

SuperSorb® CarbonPads are designed to perform depth filtration, removing particles down to the nano-range of 0.5 micron and to clean-treat the frying oil – all in a one-step process.

In essence, they have close to zero tolerance for particles or contaminants of any kind. Your oil is cleaner, it lasts longer, the food you fry tastes better.

Purely & simply, it's a win-win for you, your customers and your bottom line.

How SuperSorb® Works Is Why It's Great.

Not all carbons are created equal. SuperSorb® carbon is a lightweight phenomenon that leaves undesirable elements like contaminants and pollutants behind. It does this through its super-adsorbent quality: functioning like a magnet to physically attract and adsorb impurities that break frying oil down. Filtercorp is the only manufacturer of frying oil filter media that uses this unequalled activated carbon technology.

You'll have the results to prove it: cleaner oil, longer lasting, less usage, greater savings – plus consistent quality food.

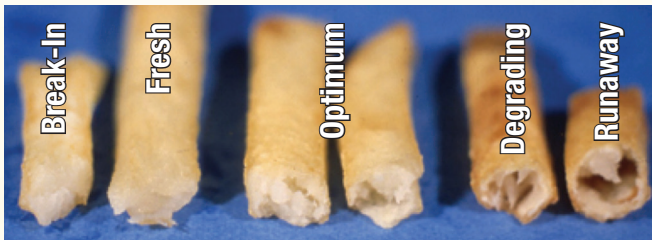
The proof is in the profits – and the taste.



SuperSorb® is two times more adsorbent than other carbons. Just half its weight does what it takes the full weight of other carbons to do.

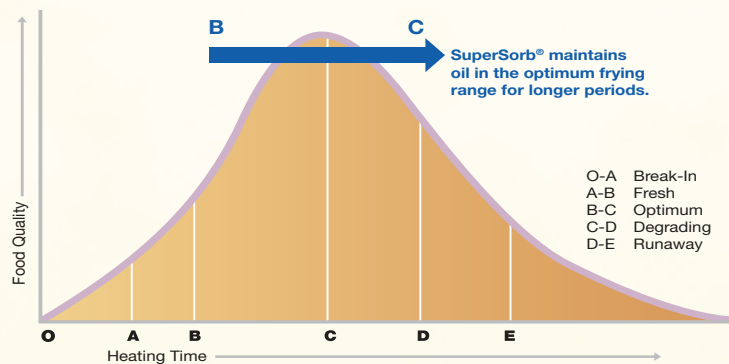
With Filtercorp, You've Struck Oil!

The cleaner the oil, the better the taste.



This photo represents fries at the progressive stages of the oil life cycle, demonstrated by the Frying Oil Quality Curve at right. You'll see how SuperSorb® maintains oil in the optimum frying range for longer periods.

Frying Oil Quality Curve

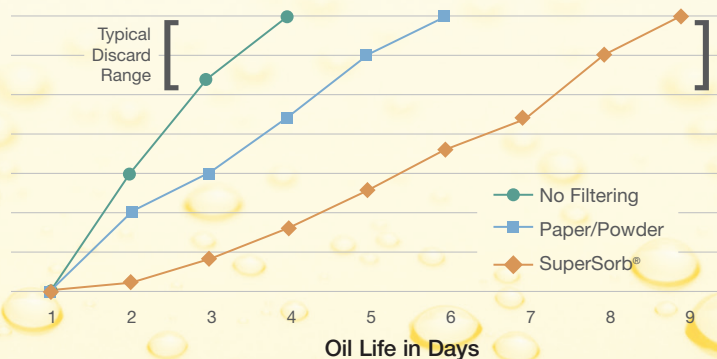


Blumenthal, M.M., (1991), "A New Look at the Chemistry and Physics of Deep-Fat Frying", Food Technology, 45:2, 68-71, 94

Fewer change-outs equal increased profit.

SuperSorb® CarbonPads provide superior filtering of your oil and extend the time needed between oil change-outs. The Typical Frying Oil Degradation Profile, to the right, shows the typical discard range in days, compared to other filters or no filtering.

Typical Frying Oil Degradation Profile



Budget Friendly, Eco Friendly.



**Fewer Annual
Change-Outs
= Greener Product**

- Longer usable fry life
- More days of healthy frying oil
- Consistent, high quality fried food
- Lower daily in-use costs
- Lower handling costs (no powder, less change-outs)