

Bitterling

The all new 'Pisces' 2 (Dual filter machine)
The machine that make cleaning oil easy.



The all new 'Pisces' 2 oil filter has the benefits of offering you.

Visible improvement to your product.

Cut your oil-fat costs by up to 40%

Prolong your oil-fat life by up to 80%

This give you,

Reduced costs
and
Increased profits

The All new **Pisces 2** oil filter machine removes the suspended carbon particles found in hot cooking oil so prolonging oil and fat life giving a consistent quality to fried foods.

Whilst filtering with the 'Pisces'2 may add twenty minutes to your working day, customer feedback makes it apparent that they feel that it is the most important twenty minutes of the day and this is a small sacrifice in the light of today's oil prices which have nearly doubled as of late, this can save an outlet up to 40% in oil costs this is approximately £35.00 a week which equates to the purchase of an Aries machine in just 14 months, after that the savings are pure profit.

The 'Pisces'2 oil filter is designed for daily use by caterers and fish and chip shop owners to give them the best possible presentation of their deep fried food products. By using the 'Pisces'2 Filter machine on a daily basis it allows you to take out all those unwanted suspended food particles that are left in your oil/fat when you have been cooking all day.



The All new "Pisces 2"
(Dual filter)

Improve your profit and your product with The 'Pisces' 2 Dual filter

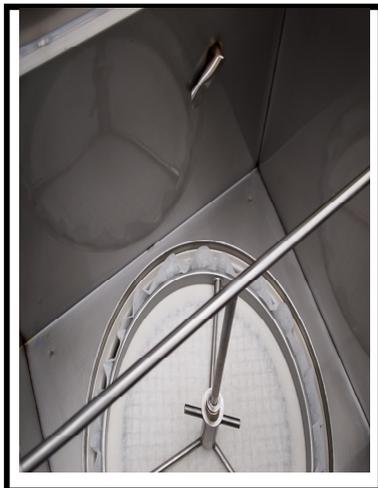


The 'Pisces' 2 oil filter was primarily designed for chip shops and restaurants to use on a daily basis to maintain a very high standard of quality for their cooking oils/fat and also to maintain a equal quality for the product as well.

The 'Pisces' 2 oil filter does this by removing the suspended Carbon Particles in hot cooking oil/fats so prolonging oil and fat life giving a consistent quality to all fried foods.

The 'Pisces' 2 oil filter Key features

- :Dual filtering capability (filtering with pad & paper together)
- :New improved motor rated at 1/3HP
- :50 Litre capacity tank
- :Increases oil and fat life by up to 80%.
- :Speedy filtration 14-18 litres of oil per minute.
- :Food grade stainless steel construction.
- :Quick release hose couplings for easy storage of hose if needed.
- :Flexible triple ply safety hose 48 inch long.
- :Mounted on castors for easy movement of the machine.
- :Easy to replace castors (No service call needed to change a castor)
- :Independent Nozzle locking mechanism.
- :Inexpensive disposable filter papers.
- :Three pans can be cleaned with in 20 minute.
- :The machine operate from a 13amp supply.
- :Voltage 230/240V Single phase 50hz
- :Fuse rated at 10amp
- :Heater Elements for pre heating the machine when your using solid state fats or oils.
- :Easy to read operation manual and working DVD
- :1 years manufacturers warranty



The 'Pisces' 2 Machine Specifications:

- Depth 78cm
- Width 45cm
- Height 68cm
- Capacity 50 Litres
- Weight 60kg

For more information on the 'Pisces 2 oil filter
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