



Model
MFR-730



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.

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Standard Features

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

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

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.

Automatically raised access door protects operators from pressurized filter elements.

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

Dual canister 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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Standard Features - Continued

Slide Gate and Rails

The sanitary designed double cube wide slide gate makes it easy to add shortening, while the slide rails ensure a splash-free process to prevent hot oil accidents. The entire structure is made of stainless steel, simplifying the cleaning process.



Operator Touch Screen

With just a simple button press, the system facilitates easy drainage of the fryer kettle for effortless cleaning. Similarly, pressing a button on the MFR-730 will automatically fill and regulate the perfect fat frying oil levels in the fryer throughout the production process.

Integrated Hot Oil Plate

The process combines hot oil filtration with a proven plate and frame filtering system to effectively eliminate impurities like particulates, charred organic particles, and fatty acids. This ensures the optimal quality of the oil's frying quality by removing all contaminants.



Dual Canister Pre-Filters

The dual canister pre-filters enable continuous filtering of large particles while also safeguarding the suction pump. The filter bags in the dual canisters can be effortlessly removed and cleaned without the need for any tools.

Options and Accessories

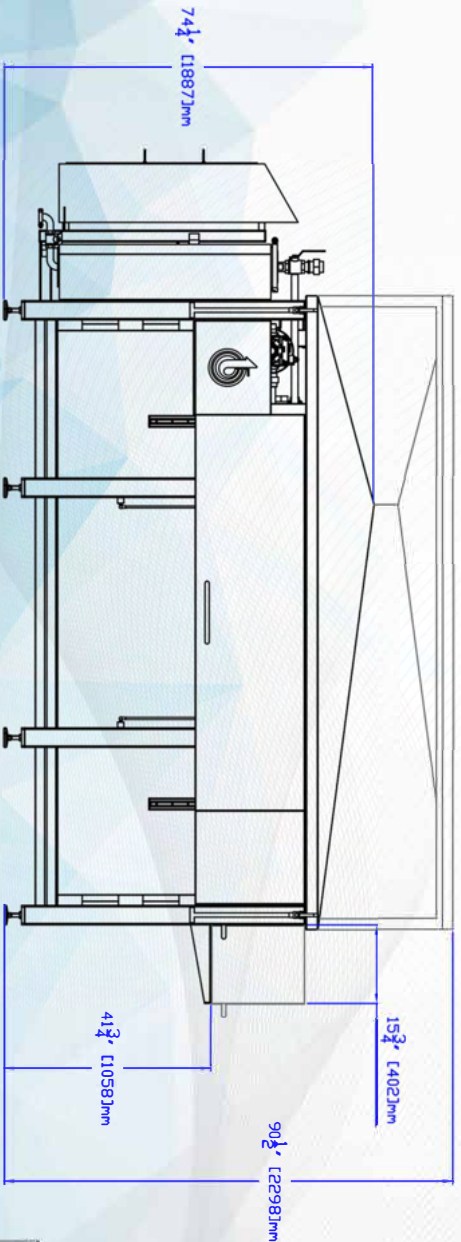
An optional supplementary holding tank is available, capable of storing an additional gallons of oil to suit your needs. This extra tank enables the use of two different types of frying oils or can support up to five [5] fryers.



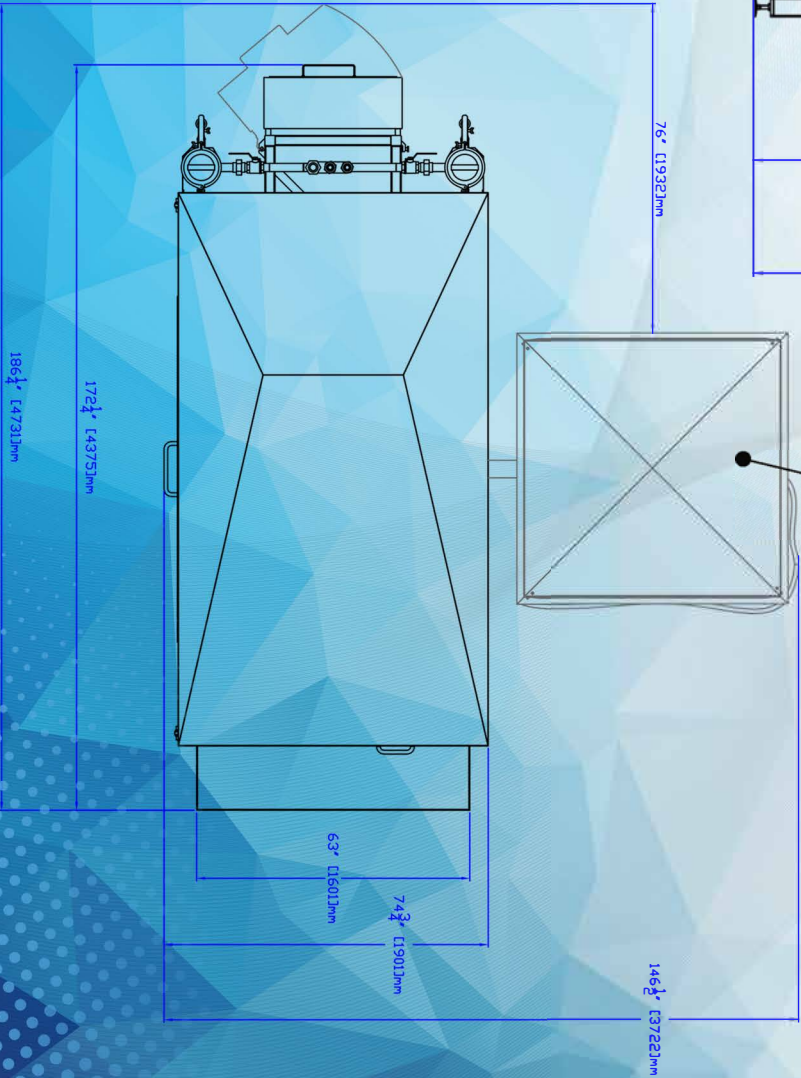
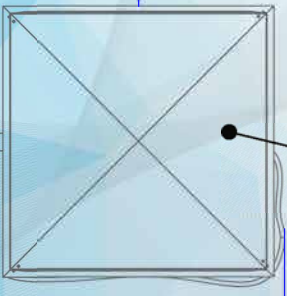
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TOPOS LOAD MASTER PROOFER AUTOMATIC LOADER SPECIFICATIONS



Optional 300-gallon auxiliary oil holding tank.



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