

Deoiling Vibratory Conveyor

Key's [Deoiling Vibratory Conveyor](#) provides maximum deoiling and defatting of fried food products. Deoiling/defatting of hot, parfried products is only one of many special applications performed. Key's [Smart Shaker® solution](#) set can perform for you.

Deoiling helps the processor recover valuable excess surface oil, which can be recycled into the fryer's oil filtration and heating system. Key deoilers/defatters often have payback schedules of less than 2 years.

Features

- Custom designed solutions for specific needs
- Large screen areas maximize surface area for oil recovery
- Quick-change [stainless steel mesh screens](#); easily removable for cleaning
- Mesh screen clamping mechanism improves screen holding
- Full catch pans to collect oil
- Heated pans optional
- [Iso-Drive®](#) or [direct-drive option](#) for mechanically driven pans
- [Impulse™](#) for electromagnetic driven pans

Call Key to find out about how your products may benefit from this technology or another system.



Key Technology

150 Avery Street • Walla Walla, WA 99362 • USA

Phone: 509.529.2161 • Fax: 509.527.1331 • product.info@key.net • www.key.net



