



## CASE STUDY

## CUSTOMER

CAVENDISH FARMS: POTATO PRODUCTION PLANT

## LOCATION

NORTH DAKOTA, USA / 2010

## EQUIPMENT

FRENCH FRY OIL RESERVOIR

## APPLICATION

COOKING OIL

PROVEN  
RESULTSIMPROVED  
FINAL  
PRODUCT  
QUALITY

“ These are in the tanks that feed our cutters. There wasn't a lot of material on the shaft of the one, because production had cleaned them before I got there. We can have anything from small wire to bearing pieces attached to this when we check them. Also, we have installed two of the Y-strainers in the makeup oil lines to our fryers, in these we see a great deal of small pieces of our wire fryer belting that have been hidden in our piping for a long time.”

-Randy Ennen, the Maintenance Supervisor

## CHALLENGE

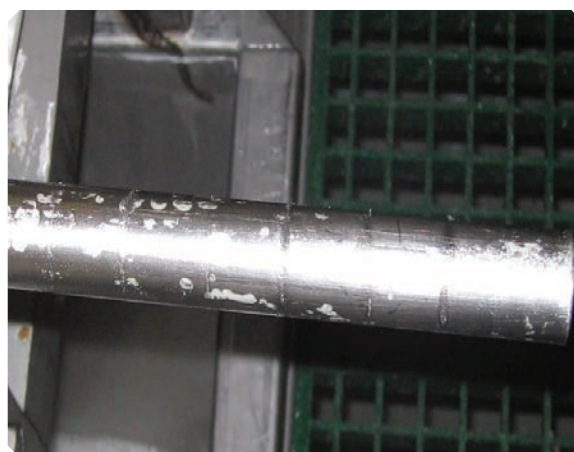
Remove ferrous contamination and small production components such as wire fryer belting and bearing pieces from the cooking oil to improve final product quality and extend the cooking oil life.

## SOLUTION

Install OEI magnetic filter y-strainers on the return lines to the tanks to improve fry oil cleanliness, extend its usage and decrease product costs.

## RESULTS

The photos show the fry oil reservoir, and contamination collected by the magnetic filter after 2 days of operation.



PRODUCT  
RECOMMENDATION  
**MAGNETIC FILTER  
Y-STRAINER**



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