

◆ Company Outline

Komatsu Seisakusho Co., Ltd.

Head Office	2-4-9 Haginaka,Ota-ku,Tokyo,144-0047 Japan Tel: +81-3-3744-1800 Fax: +81-3-3745-2671
Kansai Branch	1-3 Tsuto Sumiecho, Nishinomiya city, Hyogo-ken 663-8234 Japan Tel: +81-798-36-5480 Fax: +81-798-36-4917
Singapore Branch	11 Sengkang Square #11-37 Compass Heights Singapore 545076 Tel: +65-6388-7624 Fax: +65-6388-7645
Established	1951 November
Capital	20 million
CEO	Setsuro Komatsu
Major Clients	Rice confectionary manufacturers Instant noodle manufacturers Bread manufacturers Bean confectionary manufacturers Prepared meal manufacturers Tofu manufacturers Processed meat manufacturers Processed fish product manufacturers General food manufacturers Petrochemical manufacturers Pharmaceutical manufacturers
Banks	Bank of Tokyo Mitsubishi UFJ Mizuho Bank Sumitomo Mitsui Banking Corporation Kawasaki Shinkin Bank



◆ Outline of Facilities and Equipment

《Headquarter Facility》

Site area	1324 square meters
Buildings	Ferroconcrete, three-story building 1st floor Factory No. 1 2nd floor Meeting rooms, reception room 3rd floor Offices Ferroconcrete, four-story building 1st floor Factory No. 2 2nd floor Offices 3rd floor Offices 4th floor Meeting rooms Ferroconcrete, three-story building 1st floor Factory No. 3 2nd floor Parts warehouse 3rd floor Products warehouse, laboratory Ferroconcrete, four-story building 1st floor Materials warehouse 2nd floor Cafeteria 3rd floor Accommodation facilities 4rd floor Accommodation facilities
Site area	232 square meters
Buildings	Ferroconcrete, three-story building 1st floor Mechanical room, warehouse 2nd floor Offices 3rd floor Meeting rooms, dormitory (3 rooms)

◆ Mechanical Equipment

Gear press (35 tons)	(1 unit)
Grinder.....	(1 unit)
Bench drill	 (1 unit)
1-meter triple roller	 (1 unit)
TIG welder	 (8 units)
Semi-automatic welder	 (1 unit)
Arc welder	 (1 unit)
Spot welder	 (2 units)
Acetylene welder	 (3 units)
2-meter bench press	 (1 unit)
NC 1-meter bench press	 (2 units)
Pipe press	 (1 unit)
2-meter shear	 (1 unit)
Hot marker	 (1 unit)
Compressor	 (2 units)
Angle former	 (1 unit)
Metal saw	 (1 unit)
Abrasive cutoff machine	 (3 units)
NC plasma cutting machine	 (1 unit)
NC shear.....	(1 unit)
NC set press.....	(1 unit)
Corner shear.....	(1 unit)
Positioner	 (1 unit)
Rotary disk press.....	(1 unit)
Overhead traveling crane (500 kg)	(1 unit)
Overhead traveling crane (2 ton)	(2 units)
Engraving machine.....	(1 unit)
Laser beam processing machine.....	(1 unit)

We are making efforts to foster a new food culture and a new global environment through continued daily research for the future of product development.



Staff

We have been dedicated to this single task. We would like to thank all of you domestically here in Japan as well as various foreign companies for your trust and patronage. Since our company's inception, we have been striving vigorously to perfect our filtration machines. Our foremost desire is to provide our customers with the ultimate in filtration machines, one that is easy to use, cuts down on oil loss and is consistent and stable. We stand between the industry and customers with understanding and sensitivity wishing to provide cleaner cooking oil for tastier fried foods and healthy happiness. As a loved and appreciated company, we want to contribute to the food industry by further perfecting and re-imagining filtration systems. We thank you for your continued patronage and further support.

CEO Setsuro Komatsu

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■ PRODUCTS

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Y4 Series	Super compact type	< 5-15 liters >	9
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WS Series	For both intake and discharge	< 20-40 liters >	11
VR Series	Movable, equipped with oil tank	< 50-120 liters >	11
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MK Series	Continual circulating filtration capability	< 100-300 liters >	12-13
MG Series	For large fryers	< 300-2000 liters >	13-14
KG Series	Extra large size	< 2000 liters and above >	14
KF (FO) Series	Continual circulating filtration capability	< 200-2000 liters >	15
< AV Down Filter >			
R Series	AV Down, decoloring type (compatible with AV Down filter)	< 20-60 liters >	16
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◆ History of Komatsu Seisakusho and the Komatsu Group

History of Komatsu Seisakusho and the Komatsu Group

1951 November	Komatsu Seisakusho established in Nishi-Kojiya, Ota-ku.Business focus is food oil filtration equipment, oil tanks, mounts, stainless steel processing,and pipe installation.
1967 September	Company name changed to Komatsu Seisakusho Co., Ltd. Business focus is food oil filtration equipment, surface oil removal equipment, continuous filtration equipment, solid oil dissolution equipment, food oil cooling equipment,stainless steel processing (oil tanks, etc.), angle forming (mounts, etc.) and installation and pipe installation, etc.
1979 May	Headquarters building completed at same site to facilitate business expansion.
1981 July	Consumable Materials Division and Komatsu Konzern established in line with business expansion.
1985 January	Production Division made independent entity as part of production planning revision and Japan Koki established to meet rapid increase in demand.
September	Kansai branch established in Nishinomiya, Hyogo Prefecture to strengthen sales in western Japan.
November	New headquarters building completed. Head office and head factory moved to Haginaka, Ota-ku. Business operations further enhanced.
1988 January	Kansai facility completed and operations relocated there. Maintenance and other business operations strengthened.
September	Ritsukogakkan established for venture into business diversification.
1990 September	New product Trail is highly regarded across the country. Komatsu Trail established to handle specialized production and sales of this product.
September	Sanwai Project in Komatsu established as a planning company that collects information from all Komatsu functions according to Group company needs.
October	Sales contract set up between the Filter Division and US Filter Corporation to strengthen sales.
December	40th anniversary of company.
1992 August	Computer system adopted to facilitate streamlining of operations.
1993 May	Addition of four-story building at company facility to accommodate business expansion.
1993 September	New continuous filtration equipment demonstrated at Japan International Packaging Machinery trade show and highly acclaimed.
December	Four-story company dormitory completed with 1st floor warehouse. Shipping operations enhanced.
1997 January	Kansai branch facility completed. Maintenance operations and on-demand delivery system for consumable supplies strengthened.
December	Third factory at company headquarters completed. Manufacturing Divisions production system strengthened.
2000	New product Castor released.
2003 December	New office at Kansai branch completed.
2005	Sales of AV Down started.
2006	RT Series reduction devices released.
2007	Warehouse and cafeteria expanded.
2009	Remodeling and Renovation of Company Building.
2010	Installation of Laser beam processing machine and implementation of NC Vendor.
2011	Introduction of large neutralizer RT-G and continual filter machine FAS.

Komatsu Seisakusho Co., Ltd, as a specialist in oil maintenance, aims to support its customers to produce higher quality fried foods, maintain oil for even one day longer at its optimum state, and generate profits.

Our production and sales of filtration equipment are based on the mindset of thinking together with our customers, providing customers with the best solutions for their needs, and working wholeheartedly for the customer with the best intentions.

【Filter Requirements】 (for integrated cost reduction)

Today we are presented with more opportunities to eat fried foods than ever before. There is a larger variety of fried food items available from the many different food companies which in turn increases the number of fryers as well as fryer operation times.

Taking the food-service industry as an example, the cost of oil accounts for 1.2%–1.6% of sales and 15%–25% of profits. Perhaps the main problems associated with oil are oil deterioration and handling issues (including cleaning). Many food plants have 24-hour operations, and the cleaning of fryers is one major unwanted task.

While fryer and oil filtering is a disliked chore among daily tasks, efficient and high quality oil maintenance is necessary for improving the quality of oil in use, producing fine food and reducing oil and labor costs.

The single solution that can resolve all of the above issues is our filtration products.

For example, our small-scale Y Series filters are positioned underneath a hand fryer at the oil receptacle. They filter the directly drained oil in a short time and can be used in conjunction with fryer cleaning. In addition to extending oil life, these filters can prevent accidents such as burn injuries and are easy to use.

As for the newest large-scale, continual circulating filters, our KF models remove debris from the oil while cooking (debris or burnt food particles are removed before they negatively affect oil quality), which serves to extend oil life and improve product quality (the fried foods are given a very attractive shine). These filters are also simple to use for anyone and make fryer cleaning much easier.

- Which would you choose?
- 1. Better looking fried products and increased sales
 - 2. Extended oil life, with less use of oil and higher profits

Leave both to Komatsu!

We will deliver what you expect and never let you down.

Comparison of other filter system

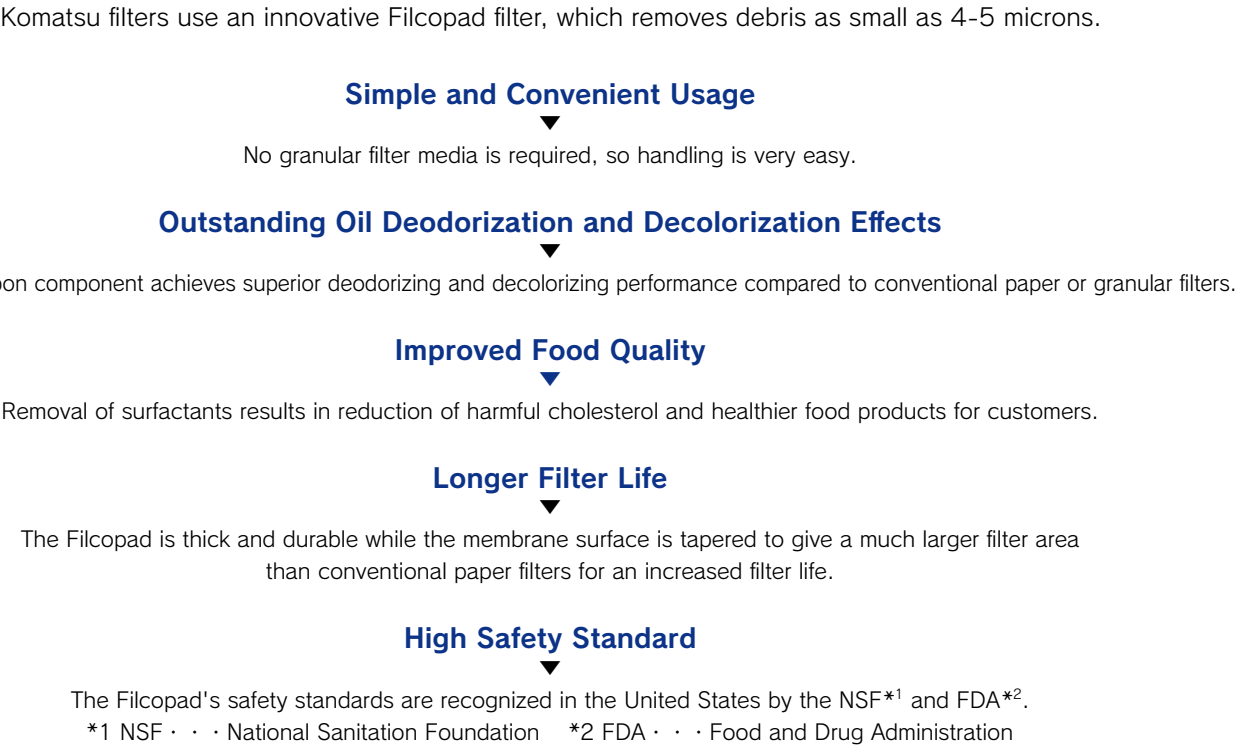
Filter comparison	Vacuum Type (Komatsu)	Settling Type	Pressure Type	Centrifugal Separation Type
Mechanical Safety	Low hazard level	Low hazard level	Moderate hazard level	Low hazard level
Pump Failure	Pump recovers after debris is cleared from the filter	No mechanism	Pump grinds debris as it passes through in the oil	The finer the debris the more often failure occurs
Filter Operation	Suitable for continual circulating filtration, high speed	Takes time for settling, continual circulating filtration is not possible	Capable of continual circulating filtration, but has potential hazards	Not suitable for filtering food oil

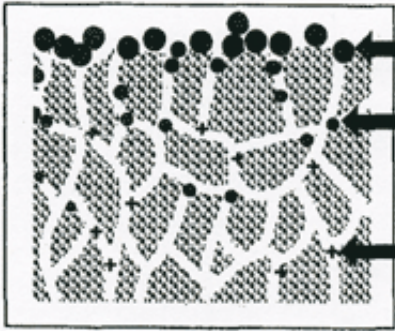
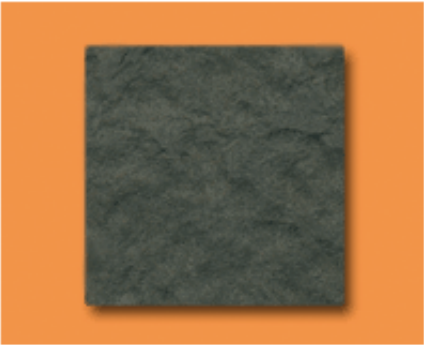
Overall, maintaining food oil quality and managing oil is not easy. Simply using any filter will not bring perfect results. Cooking oil quality will vary according to a range of factors including the fryer’s specifications, the related equipment (filling machine, reader, batterer, etc.), type of fried food, amount of new replacement oil used for the production volume, and so on.

Our highly experienced sales staff can provide advice for achieving optimum food oil quality and management, so please do not hesitate to ask us.

< The Komatsu Filcopad Supreme Powder AV Down Filter >

Utilization of the Komatsu Filcopad





SIEVING:
Removal of large particles at the filter's surface, which is similar to the role of a conventional paper filter.

ENTRAPMENT:
Smaller particles are removed by means of the Filcopad's unique sinuous cavities.

ADSORPTION:
Achieving what was not possible before, the pad's positive ion effect works to remove surfactants (negative particulate), which accelerate oil deterioration.

Filter Structure

For people who do not want to generate waste oil or who have trouble replacing oil.

Supreme Powder AV Down (contains safe and harmless food additives)

Oil acid value decreases. Oil turbidity improves to transparency level of fresh oil.

No Waste Oil

Replacement Oil Economization

Environmental Friendly

Consistently Clean Oil

Principle of AV Down Oil Filter

Alkaline components neutralize oil acid and decrease oil acid value.

Principle of Oil Decolorization

Rough surface components remove the oil coloration or tarnishing.

No Waste Oil

In many cases, daily use of AV Down will result in no waste oil. Only new oil needs to be added.



AV Down before filtration

AV Down after filtration

White powder adsorbs discoloration and returns oil to its transparent state



Waste Oil

AV Down

Filtered Oil

AV Down achieves the transparency of new oil !

We carry filters for a full range of applications.

Please ask us about filter models and applications.

Customer Testimonials

~ Application Examples ~

Yoshida Peanut Foods Mr. Kawahara, Manager

KF-3 application

Before using the oil filter, we recovered the oil from the tank after frying peanuts and broad beans. The debris settled in the tank, and we disposed of it with the waste oil. Since using the Komatsu filter, we use an incomparably lower amount of oil, and the oil for the peanuts maintains its quality longer. The acid value for oil from broad beans is strict these days so we sometimes dispose of the waste oil, but we are achieving much better results compared to before. Daily filtering of the oil removes even fine debris so no suspended matter clings to our products, which helps with our quality control. As a result of the filter, we have doubled our production volume of broad beans.



Warabeya Nichiyo Co., Ltd. Mr. Sato, Tokyo Plant Manager

RT-1 and KF-7 application

We've done business with Komatsu for a long time. We've tried various products from other companies, but they just don't compare to Komatsu's. We now need a reductor, and we will ask Komatsu for that and other items in the future.



Asahi Seika Co., Ltd. Senior managing director, Hanazono Plant

MG-1000 and MK-800 applications

Komatsu's oil filter is an absolute necessity for the production of our company's fried-dough cookies. Without it, the cooking pot would become charred, the oil would soon lose its quality, and we would not be able to make a good product. The filter performs well, and we are very satisfied with the quality.



New Hopfen Head Chef, Yokohama Station Branch

Y-3 application

Since using Komatsu's filter we've had longer oil life and consistently good quality oil. The fryer can be cleaned with oil from the hose, so it's safe, quick and easy, which is really great.



Shiotaya Inc. Mr. Fukada, President

FO-3-80 application

This is our first time to use Komatsu, and I never thought their filters would have such a good effect on our products. We should have started using them earlier. The clean oil has changed the mindset of the people in charge, so they now take better care of the fryer. We look forward to future business with Komatsu.



Iwatsuka Confectionery Co., Ltd. Abe Plant Manager

MK-800 and V-2 applications

If we didn't use this continual circulating filter, waste particles would stick to our products, which would be very troublesome. This filter is indispensable to our production.



Toyoshima Kamaboko Co., Ltd. Ms. Yamaguchi, President

Y-1 application

Before using Komatsu's filter we removed food debris with a sieve and did filtering by settling in the tank. Since using Komatsu's filter, the Filcopad's activated carbon removes fine particles so the oil is always clean and debris rarely sticks to our products. Cleaning inside the fryer is easy now because there is no debris sticking to the sides as there was before. We used to remove the oil from the tank and clean the fryer when debris started to appear on our products and then continue with the frying, but since using the filter we no longer have to stop frying. We can continue with production until we're finished, so our production pace has been dramatically increased.



Mermaid Bakery Partners Co., Ltd. Supervisor

Y-2 application

Fryer cleaning is now simple, which is a great benefit. Our oil life is much improved compared to our previous filter. We'll gladly be using this product from now on.



551 Horai Co., Ltd. Mr. Sugimoto, Prepared Foods Supervisor

KF-3-80, KF-7-130, and RT-M-130 applications

We have used the KF-3-80 and KF-7-130 filters and the RT-M-130 reductor for six months now. Using the KF-3-80 has made the color of our fried products consistent over the entire day. Before using the filter, we had to add new oil during production, but now we've improved operational efficiency thanks to the filter. Using the KF-7-130 and RT-M-130 reductor has decreased waste oil, extended oil life, and greatly reduced costs. I think it also has a positive environmental impact.



Yamasan Shokai Co. Ltd. Fryer Supervisor

MG-1000 application

We've used this Komatsu filter for many years. The valve and control panel button operation makes it easy to use, I feel confident using it. We use a light-colored rice cracker dough and as we fry the crackers the color slowly darkens over time. The filter's high filtering speed means that filtering for just 10 minutes will allow us to cook very fine-looking crackers. It's very useful.

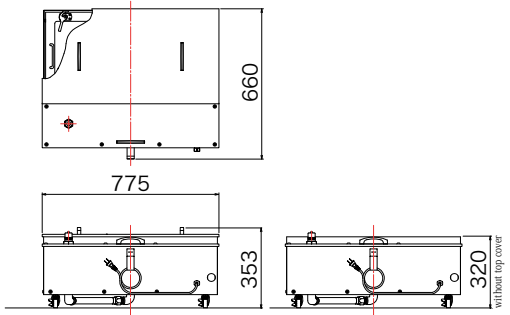


Y Series : Y-1, Y-2, Y-3

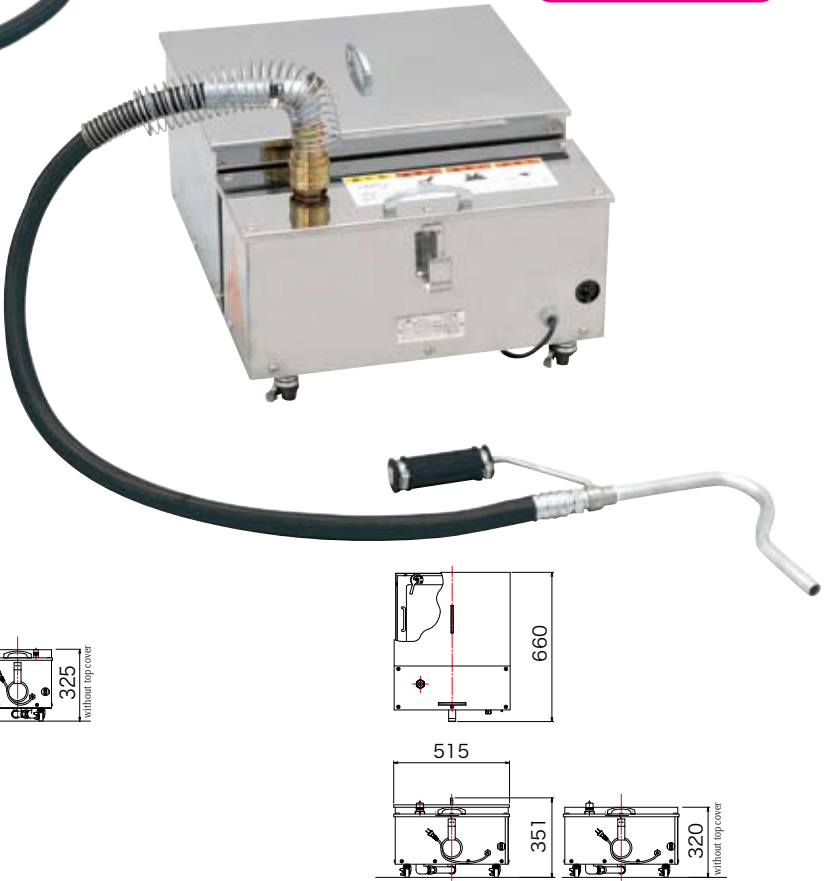
For Small Fryers Portable

Compact Design : Can be stored below hand fryer, so there is no need to worry about storing it.
Easy to Use : Simple Manual Operation.
Simple Fryer Cleaning : Debris in the fryer can be cleared using filtered oil from the hose, so cleaning is safe and quick.

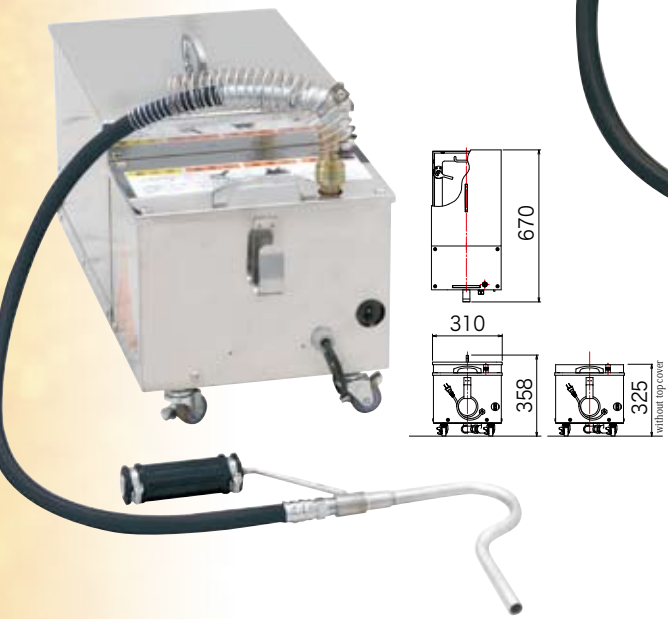
■ Y-1 Intended/Optimum Fryer Capacity **60 ℓ**



■ Y-2 Intended/Optimum Fryer Capacity **40 ℓ**



■ Y-3 Intended/Optimum Fryer Capacity **25 ℓ**



Specifications		Y-1	Y-2	Y-3
Size < Max. >	Length (mm)	775	515	310
	Width (mm)	660	660	670
	Height (mm)	353 (320 without Lid)	351 (320 without Lid)	358 (325 without Lid)
Weight		55 kg	44 kg	32 kg
Power		100 V 250 W	100 V 250 W	100 V 200 W
Discharge Rate		(fresh oil at 170°C) 18 ℓ/min	(fresh oil at 170°C) 18 ℓ/min	(fresh oil at 170°C) 10 ℓ/min
Filter Tank Capacity		60 ℓ	40 ℓ	25 ℓ
Hose (Removable)		20A × 2.0m (oil and heat resistant)	20A × 1.5m (oil and heat resistant)	15A × 1.2m (oil and heat resistant)
Supply Consumption with each unit				
Komatsu Filcopad		1 sheet	1 sheet	1 sheet
Filter Paper & Compound		Filter Paper 1 Sheet Act No-50 (500 g)	Filter Paper 1 Sheet Act No-50 (350 g)	Filter Paper 1 Sheet Act No-50 (120 g)

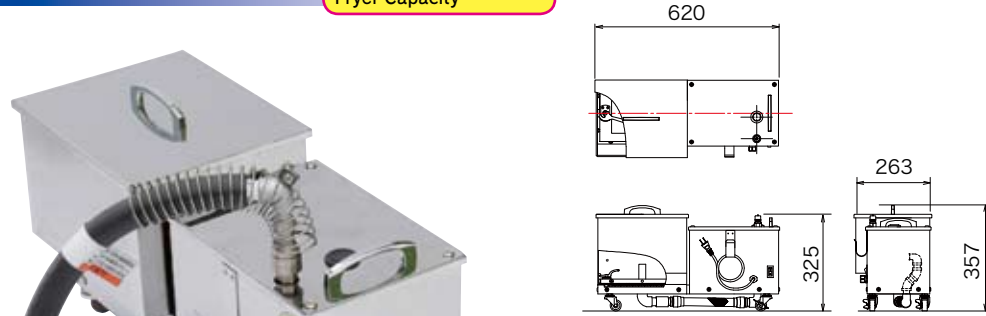


Y Series : Y-4D, Y-4W

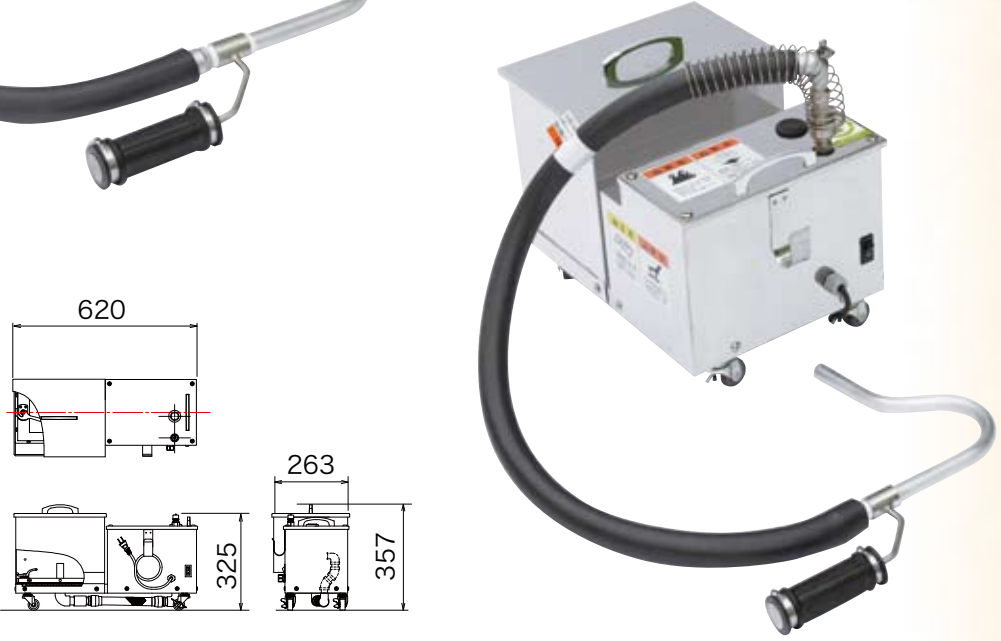
For Small Fryers Portable

Compact Design : Can be stored under hand fryer and saves space.
Easy to Use : Handling is very simple and operable by anyone.
Easy Fryer Cleaning : The filter can be safely and efficiently cleaned, by flushing debris from within the fryer with filtered oil through the hose.

■ Y-4D Intended/Optimum Fryer Capacity **15 ℓ**



■ Y-4W Intended/Optimum Fryer Capacity **12 ℓ**



Specifications		Y-4D	Y-4W
Size < Max. >	Length (mm)	263	310
	Width (mm)	620	475
	Height (mm)	358 (325 without Lid)	358 (325 without Lid)
Weight		23 kg	26 kg
Power		100 V 200 W	100 V 200 W
Discharge Rate		(fresh oil at 170°C) 10 ℓ/min	(fresh oil at 170°C) 10 ℓ/min
Suction Hose (Removable)		15 ℓ	12 ℓ
Outlet Hose (Removable)		15 A × 1.2 m (oil and heat resistant)	15 A × 1.2 m (oil and heat resistant)
Supply Consumption with each unit			
Komatsu Filcopad		1 sheet	1 sheet
Filter Paper & Compound		Filter Paper 1 Sheet Act NO-50 (60g)	Filter Paper 1 Sheet Act NO-50 (60g)

V Series : V-1, V-2, V-3

For Small Fryers

For Automatic Fryers

Continual Circulating Filtration

Portable

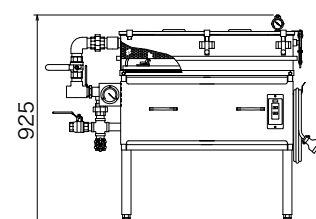
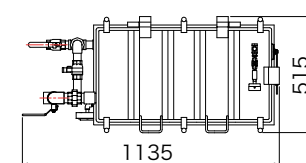
Pipe Installation

Continual Circulating Filtration : Constantly maintains good oil quality.

■ V-1

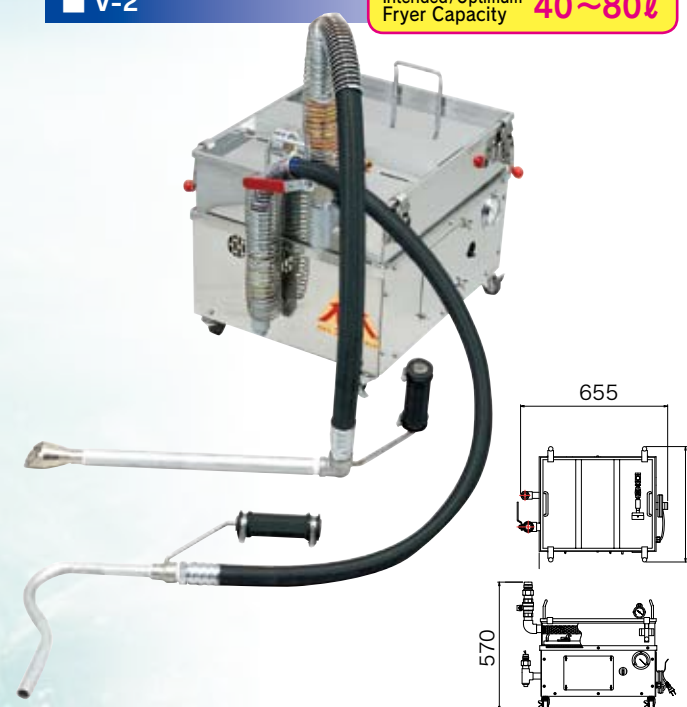
Intended/Optimum Fryer Capacity **60~200ℓ**

For V-1 filter type
I-2S type control panel



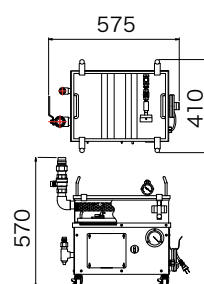
■ V-2

Intended/Optimum Fryer Capacity **40~80ℓ**



■ V-3

Intended/Optimum Fryer Capacity **20~60ℓ**



VR Series : VR-2, VR-3 WS Series : WS

For Small Fryers

For Automatic Fryers

Portable

With Oil Reserve Tank

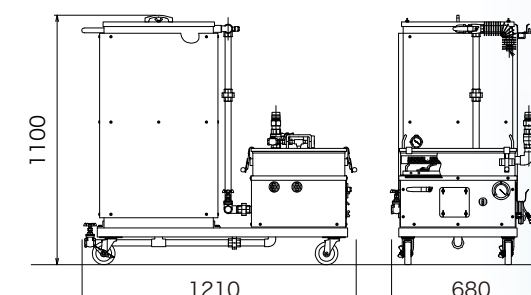
With Oil Reserve Tank : The VR-2 (200 ℓ tank) and VR-3 (100 ℓ tank) enable oil storage without a fryer oil tank.

Portable : Equipped with handle and castors, the filter can be easily moved when not in use to free up space around the fryer.

※ The WS model is compact and portable and suitable for fryers without a drain.

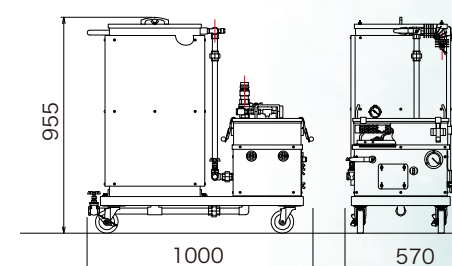
■ VR-2

Intended/Optimum Fryer Capacity **40~100ℓ**



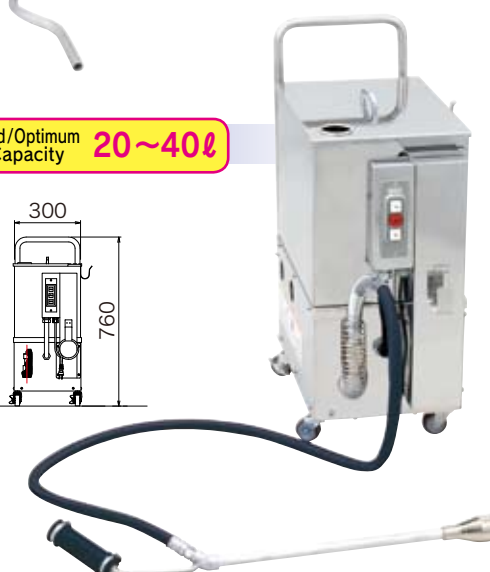
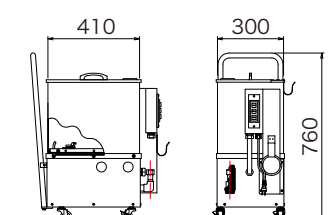
■ VR-3

Intended/Optimum Fryer Capacity **20~60ℓ**



■ WS

Intended/Optimum Fryer Capacity **20~40ℓ**



Specifications		V-1 (i2)	V-2	V-3
Size < Max. >	Length (mm)	1135	655	575
	Width (mm)	515	515	410
	Height (mm)	925	570	570
Weight		96 kg	52 kg	41 kg
Power		200 V 750 W	100 V 250 W	100 V 200 W
Discharge Rate		(fresh oil at 170°C) 36 ℓ/min	(fresh oil at 170°C) 18 ℓ/min	(fresh oil at 170°C) 10 ℓ/min
Suction Hose (Removable)		Pipe gauge: 32A	25A × 1.0m (oil and heat resistant)	25A × 1.0m (oil and heat resistant)
Outlet Hose (Removable)		Pipe gauge: 32A	20A × 1.5m (oil and heat resistant)	15A × 1.2m (oil and heat resistant)
Supply Consumption with each unit				
Komatsu Filcopad		1 sheet	1 sheet	1 sheet
Filter Paper & Compound		Filter Paper 1 Sheet Act No-50 (600g)	Filter Paper 1 Sheet Act No-50 (350g)	Filter Paper 1 Sheet Act No-50 (120g)

Specifications		VR-2	VR-3	WS
Size < Max. >	Length (mm)	680	570	300
	Width (mm)	1210	1000	410
	Height (mm)	1100	955	760
Weight		128 kg	94 kg	42 kg
Power		100 V 250 W	100 V 200 W	100 V 250 W
Discharge Rate		(fresh oil at 170°C) 18 ℓ/min	(fresh oil at 170°C) 10 ℓ/min	(fresh oil at 170°C) 18 ℓ/min
Suction Hose (Removable)		25A × 1.5m (oil and heat resistant)	25A × 1.5m (oil and heat resistant)	15A × 2.0m (oil and heat resistant)
Outlet Hose (Removable)		25A × 1.5m (oil and heat resistant)	15A × 1.5m (oil and heat resistant)	
Supply Consumption with each unit				
Komatsu Filcopad		1 sheet	1 sheet	1 sheet
Filter Paper & Compound		Filter Paper 1sheet Act No-50 (350g)	Filter Paper 1sheet Act No-50 (120g)	Filter Paper 1sheet Act No-50 (120g)

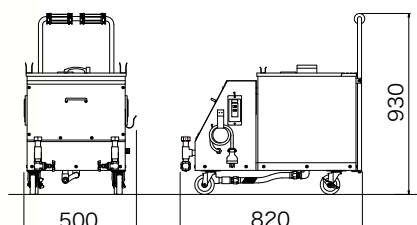
MS Series : MS-490 MK Series : MK-600, MK-700

For Small Fryers For Automatic Fryers Portable Pipe Installation

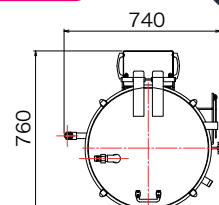
Portable : Equipped with handle and castors, the filter can be easily moved when not in use to free up space around the fryer. (MS-490)
Ideal for Mid-Sized Fryers : Portable (with hose) or installed (MK Series) filters that offer continual circulating filtration.

■ MS-490 Intended/Optimum Fryer Capacity **50~100ℓ**

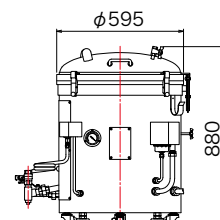
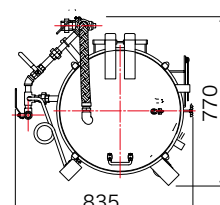
With Suction and Outlet Hoses Portable



■ MK-600 Intended/Optimum Fryer Capacity **50~100ℓ**



■ MK-700 1 step: Intended/Optimum Fryer Capacity **50~100ℓ**
3 steps: Intended/Optimum Fryer Capacity **150~300ℓ**



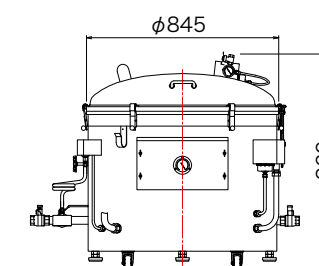
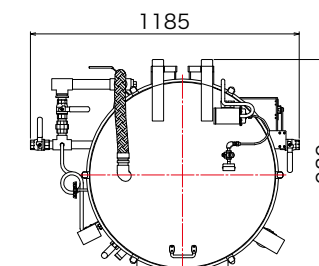
Specifications		MS-490	MK-600	MK-700
Size < Max. >	Length (mm)	500	740	835
	Width (mm)	820	760	770
	Height (mm)	930	860	880
Weight		95 kg	85 kg	91 kg
Power		200 V 250 W × 2	200 V 400 W	200 V 750 W
Discharge Rate		(fresh oil at 170°C) 18 ℓ/min	(fresh oil at 170°C) 25 ℓ/min	(fresh oil at 170°C) 36 ℓ/min
Suction Hose (Removable)		20A × 2.0m (oil and heat resistant)	20A × 2.0m (oil and heat resistant)	Pipe gauge: 25A
Outlet Hose (Removable)		20A × 2.0m (oil and heat resistant)	20A × 2.0m (oil and heat resistant)	Pipe gauge: 20A
Supply Consumption with each unit				
Komatsu Filcopad		1 sheet	1 sheet	1 step: 1 sheet 3 steps: 3 sheets
Filter Paper & Compound		Filter Paper 1sheet Act No-50 (400g)	Filter Paper 1sheet Act No-50 (600g)	1 step : 1sheet Act No-50 (600g) 3 steps : 3 sheets Act No-50 (1kg)

MK and MG Series : MK-800, MG-1000

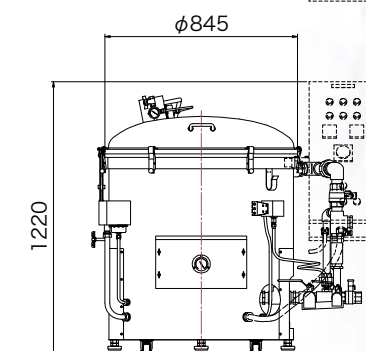
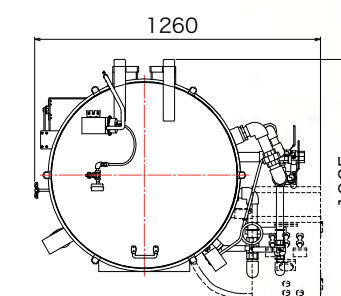
For Large Automatic Fryers Continual Circulating Filtration Pipe Installation

Quick Filtering Capability : High performance, quick filtering and continual circulating filtering capabilities for large fryers.

■ MK-800 1 step: Intended/Optimum Fryer Capacity **200~400ℓ**
3 steps: Intended/Optimum Fryer Capacity **600~1200ℓ**



■ MG-1000 3 steps: Intended/Optimum Fryer Capacity **600~1200ℓ**
5 steps: Intended/Optimum Fryer Capacity **1000~2000ℓ**



Specifications		MK-800	MG-1000
Size < Max. >	Length (mm)	1185	1260
	Width (mm)	930	1065
	Height (mm)	960	1220
Weight		170 kg	250 kg
Power		200 V 2.2 kW	200 V 2.2 kW
Pump Discharge Rate		(fresh oil at 170°C) 80 ℓ/min	(fresh oil at 170°C) 130 ℓ/min
Suction Pipe Gauge		32A	32A
Outlet Pipe Gauge		25A	32A
Recommended supplies with each unit			
Komatsu Filcopad		1 step: 1 sheet 3 steps: 3 sheets	3 steps: 3 sheets 5 steps: 5 sheets
Filter Paper & Compound		1 step : Filter Paper 1sheet Act No-50 (1.0kg) 3 steps : Filter Paper 3 sheets Act No-50 (1.6kg)	3 steps : Filter Paper 3sheets Act No-50 (1.6kg) 5 steps : Filter Paper 5 sheets Act No-50 (2.5kg)



MG Series : MG-2000, MG-3000 KG Series : KG

For Large Automatic Fryers

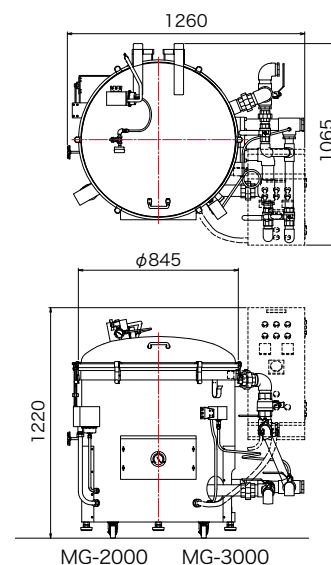
Continual Circulating Filtration

Pipe Installation

Quick Filtering Capability : High performance, quick filtering and continual circulating filtering capabilities for large fryers.
※ KG model is capable of 500 l/min (fresh oil at 170°C) high performance filtering for large fryers.

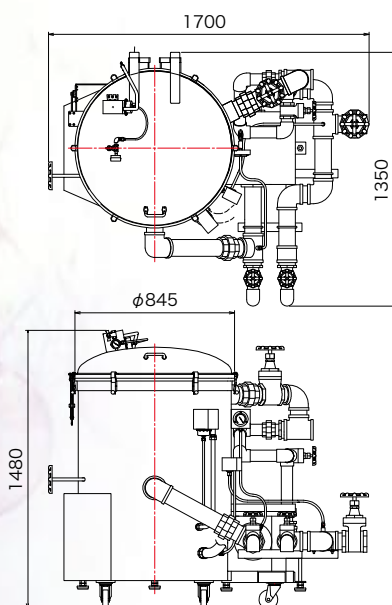
MG-2000, 3000

3 steps: Intended/Optimum Fryer Capacity **600~1200ℓ**
5 steps: Intended/Optimum Fryer Capacity **1000~2000ℓ**



KG

7 steps: Intended/Optimum Fryer Capacity **1400~2500ℓ**
9 steps: Intended/Optimum Fryer Capacity **1800~3000ℓ**



Specifications		MG-2000	MG-3000	KG
Size < Max. >	Length (mm)	1260	1260	1700
	Width (mm)	1065	1065	1350
	Height (mm)	1220	1220	1480
Weight		300 kg	350 kg	650 kg
Power		200 V 3.7 kW	200 V 3.7 kW	200 V 7.5 kW
Discharge Rate		(fresh oil at 170°C) 180 ℓ/min	(fresh oil at 170°C) 280 ℓ/min	(fresh oil at 170°C) 500 ℓ/min
Suction Pipe Gauge		40A	50A	80A
Outlet Pipe Gauge		40A	50A	80A
Supply Consumption with each unit				
Komatsu Filcopad		3 steps: 3 sheets 5 steps: 5 sheets	3 steps: 3 sheets 5 steps: 5 sheets	7 steps: 7 sheets 9 steps: 9 sheets
Filter Paper & Compound		3 steps : Filter Paper 3 sheets Act No-50 (1.6kg) 5 steps : Filter Paper 5 sheets Act No-50 (2.5kg)	3 steps : Filter Paper 3 sheets Act No-50 (1.6kg) 5 steps : Filter Paper 5 sheets Act No-50 (2.5kg)	7 steps : Filter Paper 7 sheets Act No-50 (3.4kg) 9 steps : Filter Paper 9 sheets Act No-50 (4.3kg)

KF Series : KF-3, KF-7 FO Series : FO-3

For Large Automatic Fryers

Continual Circulating Filtration

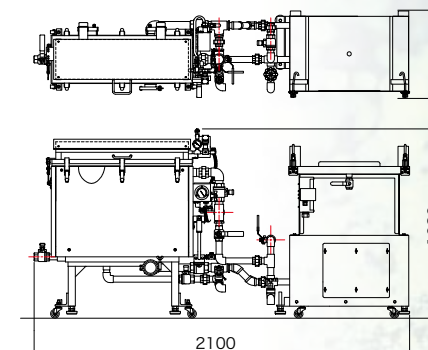
Pipe Installation

Slim Design : Designed for small spaces beside the fryer.

Simple Filter Replacement : Use of cartridge filters makes replacement easy.
※ FO Series filters are ideal for continuous circulating filtration for cooking raw foods.

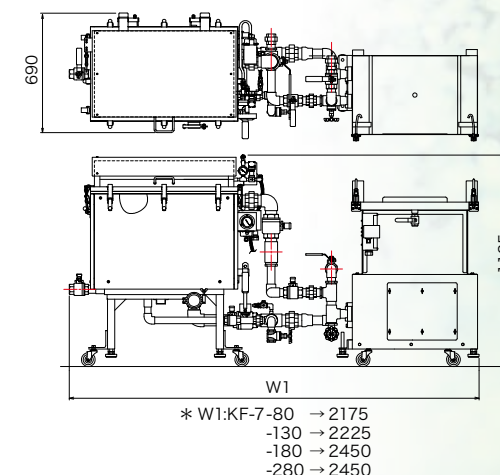
KF-3

Intended/Optimum Fryer Capacity **200~500ℓ**



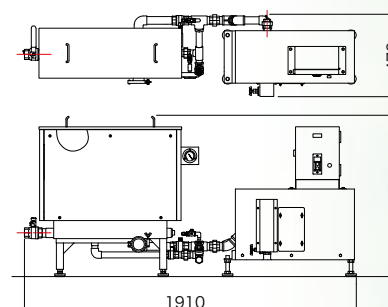
KF-7

Intended/Optimum Fryer Capacity **500~2000ℓ**



FO-3

Intended/Optimum Fryer Capacity **100~300ℓ**



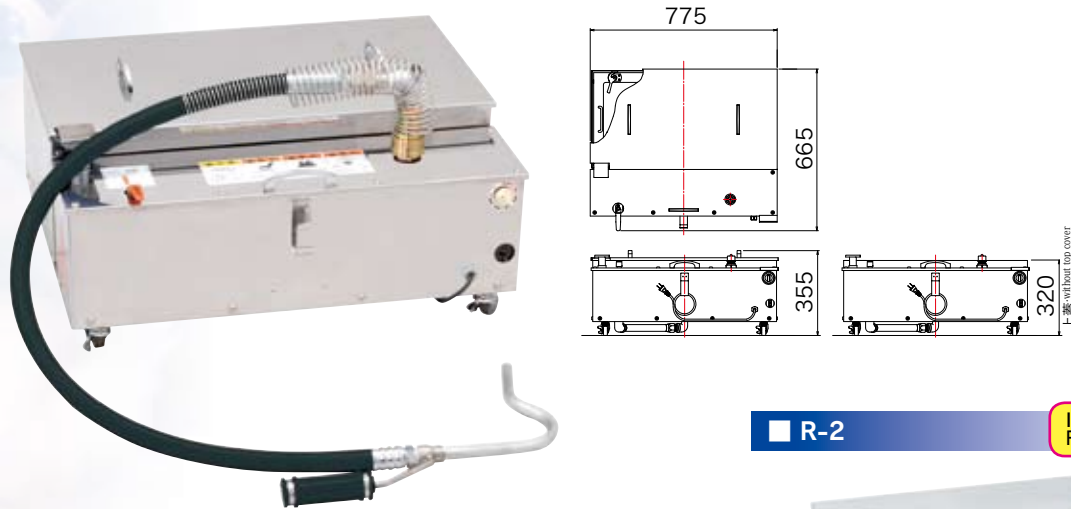
Specifications		KF-3-80	KF-7-80	KF-7-130	KF-7-180	KF-7-280	FO-3-80
Size < Max. >	Length (mm)	2100	2175	2225	2450	2450	1910
	Width (mm)	550	690	690	690	690	470
	Height (mm)	1080	1150	1150	1150	1150	900
Weight		185 kg	340 kg	360 kg	370 kg	380 kg	165 kg
Power		200 V 2.2 kw	200 V 2.2 kw	200 V 2.2 kw	200 V 3.7 kw	200 V 3.7 kw	200 V 2.2 kw
Pump Discharge Rate (fresh oil at 170°C)		(fresh oil at 170°C) 80 ℓ/min	(fresh oil at 170°C) 80 ℓ/min	(fresh oil at 170°C) 130 ℓ/min	(fresh oil at 170°C) 180 ℓ/min	(fresh oil at 170°C) 280 ℓ/min	(fresh oil at 170°C) 80 ℓ/min
Suction Hose (Removable)		32A	32A	32A	40A	50A	32A
Outlet Hose (Removable)		25A	25A	32A	40A	50A	32A
Supply Consumption with each unit							
Number of Filters		4-6	6-14	8-14	10-14	12-14	4-6

R Series : R-1, R-2, R-3

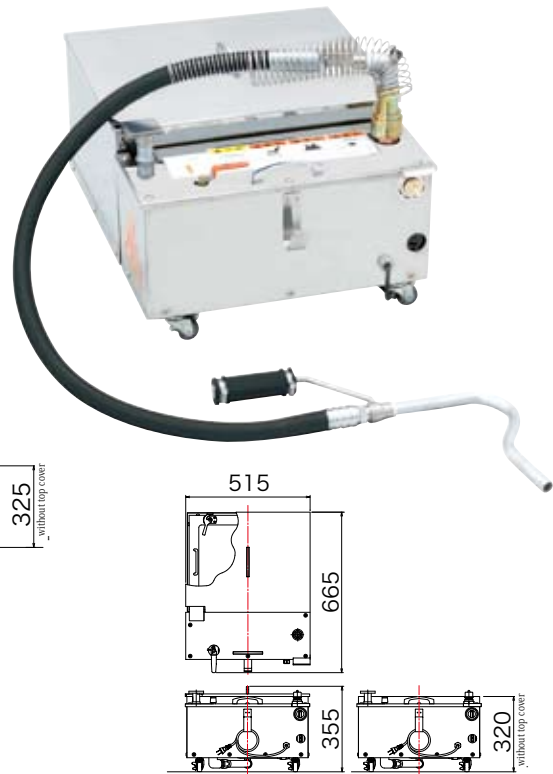
For Small Fryers AV Down Filter Compatible

AV Down Filter : Using AV Down (powder) will reduce the oil's acid value and remove oil discoloration. Simple switching of the filter valve enables reduced filtering. Equipped with timer.

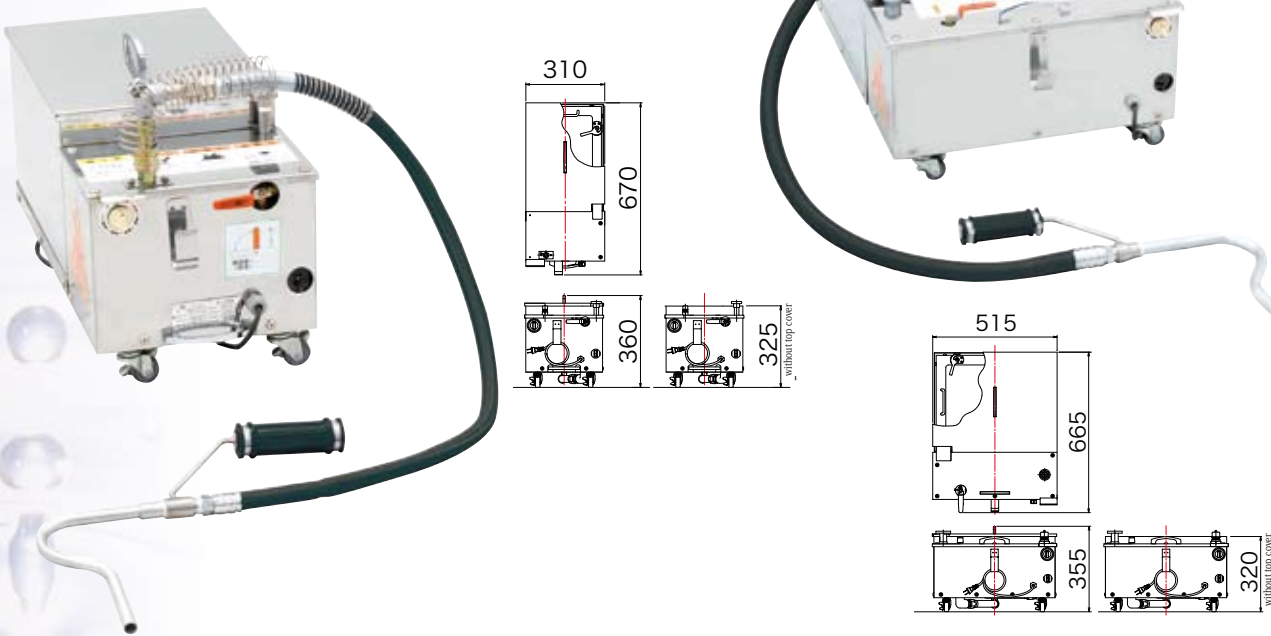
R-1 Intended/Optimum Fryer Capacity 60ℓ



R-2 Intended/Optimum Fryer Capacity 40ℓ



R-3 Intended/Optimum Fryer Capacity 25ℓ



Specifications		R-1	R-2	R-3
Size < Max. >	Length (mm)	775	515	310
	Width (mm)	665	665	670
	Height (mm)	355 (320 without Lid)	355 (320 without Lid)	360 (325 without Lid)
Weight		55 kg	44 kg	32 kg
Power		100 V 250 W	100 V 250 W	100 V 200 W
Discharge Rate		(fresh oil at 170°C) 18 ℓ/min	(fresh oil at 170°C) 18 ℓ/min	(fresh oil at 170°C) 10 ℓ/min
Hose (Removable)		20A × 2.0m (oil and heat resistant)	20A × 1.5m (oil and heat resistant)	15A × 1.2m (oil and heat resistant)
Supply Consumption with each unit				
Komatsu Filcopad		1 sheet	1 sheet	1 sheet
Filter Paper & Compound		Filter Paper 1sheet	Filter Paper 1sheet	Filter Paper 1sheet
AV Down		AV900 (1 package)	AV600 (1 package)	AV300 (1 package)

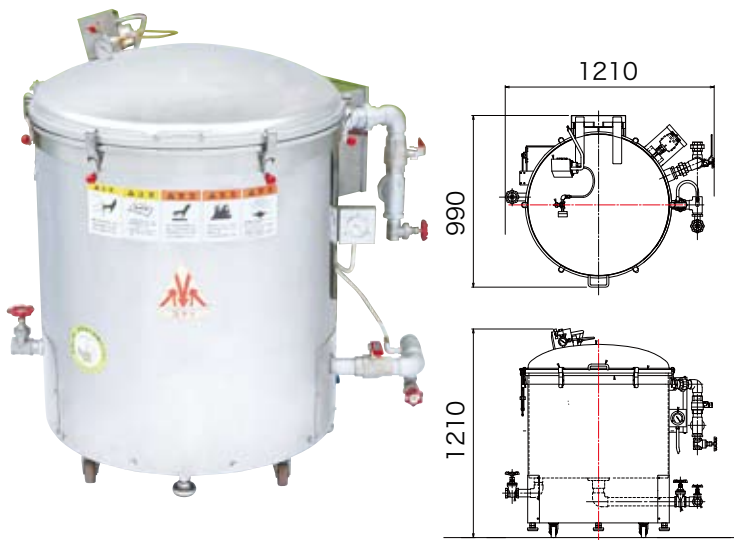
RT Series : RT-G, RT-M, RT-1 Refreshment System

For Automatic Fryers For Large Automatic Fryers AV Down Filter Compatible Pipe Installation

Equipped with Timer Control and Automatic Stop (RT-G, RT-M, RT-1)

RT-G Intended/Optimum Fryer Capacity 1000~4000ℓ

※ Comes with separate Replacement Pump Set.



RT-M-80,130 Intended/Optimum Fryer Capacity 500~1000ℓ

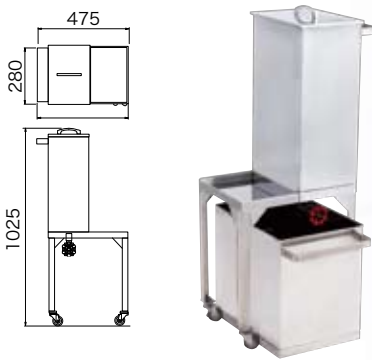


RT-1-80 Intended/Optimum Fryer Capacity 300~500ℓ



Refreshment System

Refreshment System : Safely refreshes oil after factory operating hours or other times without human assistance.



※ Oil catcher is optional.

Specifications		RT-G	RT-M-130	RT-M-80	RT-1-80
Size < Max. >	Length (mm)	1210	1300	1300	1300
	Width (mm)	990	1070	1070	745
	Height (mm)	1210	1320	1320	1440
Weight		280 kg	260 kg	250 kg	185 kg
Power		200 V 3.7 kW	200 V 3.7 kW	200 V 2.2 kW	200 V 2.2 kW
Pump Discharge Rate (fresh oil at 170°C)		(fresh oil at 170°C) 130 ℓ /min	(fresh oil at 170°C) 130 ℓ /min	(fresh oil at 170°C) 80 ℓ /min	(fresh oil at 170°C) 80 ℓ /min
Suction Hose (Removable)		32A	32A	25A	32A
Outlet Hose (Removable)		32A	32A	25A	25A



AV Down Filter

AV Down filter

Castor Series: Castor I, Castor II, Mini Castor

Filtering for Seasoning and Soy Sauce Basting
Castor Models : Automatic control and operation that makes manual removal of food debris unnecessary.
Filtered soy sauce is ideal for rice crackers and gives the crackers a desirable luster.

■ Castor



■ Mini Castor



Specifications		Castor I	Castor II	Mini Castor
Size < Max. >	Length (mm)	1420	1420	1200
	Width (mm)	725	725	590
	Height (mm)	1065	1065	920
Weight		—	—	—
Power		200 V 1.0 kW	200 V 1.75 kW	200 V 1.35 kW
Suction Pump		—	40 ℓ	40 ℓ
Outlet Pump		40 ℓ	40 ℓ	40 ℓ

FAS Series : FAS-L, FAS-M

Continual Filter for Heat Exchange Type Fryers
The filter will be fabricated to meet your fryer's specification.

■ FAS-L Intended/Optimum Fryer Capacity **1000ℓ~**



■ FAS-M Intended/Optimum Fryer Capacity **500~1000ℓ**

Specifications		FAS-M	FAS-L
Size < Max. >	Length (mm)	1700	2300
	Width (mm)	1000	1100
	Height (mm)	1200	1650
Weight		350 kg	600 kg
Power		200 V 0.5 kW	200 V 0.5 kW
Suction Pipe Gauge		corresponds to fryer	corresponds to fryer
Outlet Pipe Gauge		corresponds to fryer	corresponds to fryer
Supply Consumption			
Roll-type Filter for FAS, Corresponds to Fryer		525mm × 100m	525mm × 100m

Options



Continual Filter For Heat Exchange Type Fryers

Komatsu's Komafil Series of filters meet the full range of filter system needs, from small to large and from general purpose to specialized.



● Product Inquiries

The specifications listed here are for general reference.

Tailored models are available depending on needs and requests.

For any inquiries relating to food oil filtration, please contact our customer service desk. We are happy to answer all your questions, from suitable systems and equipment for particular fried foods and fryers to implementation and operation.

● Product Support and Maintenance

We offer timely service to meet your needs throughout Japan and overseas.

For replacement of parts such as filters and hoses, equipment maintenance, and other needs, please speak to our sales representative or contact our customer service desk.

※ For equipment repairs and replacement parts, service fees and surcharges may apply.

Customer Service Desk

☎ **+81-3-3744-1801** FAX +81-3-3745-2671

E-mail : info@komatsufilter.co.jp URL : <http://www.komatsufilter.co.jp>

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Komatsu Seisakusho Co., Ltd.

Inquiries/Feedback

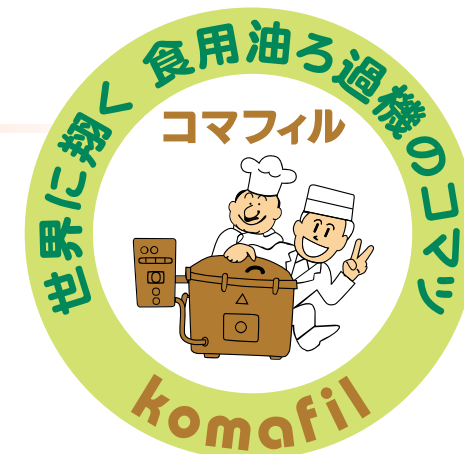
Head Office
2-4-9 Haginaka, Ota-ku, Tokyo, 144-0047 Japan
Tel: +81-3-3744-1800 Fax: +81-3-3745-2671

Kansai Branch
1-3 Tsuto Sumiecho, Nishinomiya city, Hyogo-ken 663-8234 Japan
Tel: +81-798-36-5480 Fax: +81-798-36-4917

Singapore Branch
11 Sengkang Square #11-37 Compass Heights Singapore 545076
Tel: +65-6388-7624 Fax: +65-6388-7645

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