

FT 20 / FT 40

The solution for transporting and filtering fat and oil



- ❖ **Simple control**
- ❖ **Works quick and save**
- ❖ **Free of maintenance**
- ❖ **Easy transport of fat**
- ❖ **No sockets needed**
- ❖ **Suitable for all frying equipment**


WIHOFACTA

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WHY

- ❖ The **FT** is a light, compact and user friendly tool for a very sharp price.
- ❖ The **FT** can be applied on all types of frying equipment and deep-frying pans.
- ❖ The **FT** is completely hand-operated, this makes current supply and awkward cables superfluous.
- ❖ The **FT** is free of maintenance and an investment for many years.

TRANSPORT

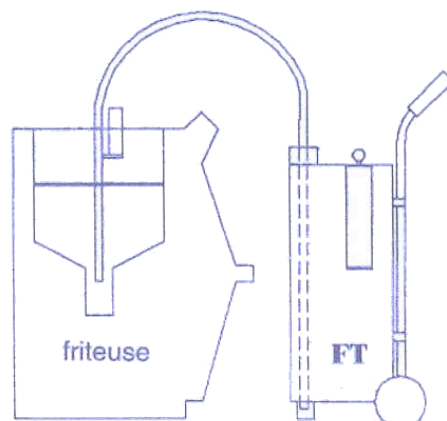
- ❖ With the new **FT** you can transport old fat and oil to a barrel: easy and safe. And because of the big wheels stairs and thresholds are no longer an obstacle.

FILTERING

- ❖ Filtering fat or oil with the **FT** is a piece of cake and can be done easily between duties.

TECHNICAL DETAILS

	FT20	FT40	
Pumpcapacity :	20	20	ltr. / min.
Max. fat/oil temperatur:	190	190	°C
Geometrical capacity:	49	67	ltr.
Fatcapacity:	20	40	ltr.
Height:	39	39	in.
Width:	12	14	in.
Depth:	18	20	in.
Empty weight:	31	35	lbs.




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