

komafil



Cooking Oil Filter Machines General Catalogue

Komatsu Seisakusho Co.,Ltd.



Soaring to the world: Komatsu Cooking Oil Filters

Komatsu Seisakusho Co.,Ltd.



All employees will work together towards contributing to environmental conservation and food safety not only in Japan but also on a global scale.

Since our establishment, we have been striving to become the top manufacturer of cooking oil filters in Japan. Going forward, in order to contribute to environmental protection and food safety not only in Japan but also on a global scale, we will emphasize to develop further products and services focusing on cooking oil filters. We will strive to satisfy more customers, including overseas markets. We will make use of the experience and know-how that we have accumulated so far to provide tailor-made responses to the various needs of our customers, and will always continue to put our customer first. We aim to create a company that is trusted and pleased by many customers, and all employees will work together to contribute to the food industry. We look forward to your continued support and patronage.

CEO Setsuro Komatsu

Company Profile

Komatsu Seisakusho Co.,Ltd.

[Head Office]
2-4-9 Haginaka, Ohta-ku,
Tokyo, 144-0047 Japan
TEL : +81-3-3744-1800
FAX : +81-3-3745-2671



[Sevenry Center] (Filter Warehouse)

3-1-18 Haginaka, Ohta-ku,
Tokyo, 144-0047 Japan
TEL : +81-3-6715-1081
FAX : +81-6715-1082



[Kansai Branch]

1-3 Tsuto Sumiecho, Nishinomiya city,
Hyogo, 663-8234 Japan
TEL : +81-798-36-5480
FAX : +81-798-36-4917



Nihon Kohki Co.,Ltd.

(Group Company of Komatsu Seisakusho Co.,Ltd.)

[Factory]
2-4-9 Haginaka, Ohta-ku,
Tokyo, 144-0047 Japan
TEL : +81-3-3744-1819
FAX : +81-3-3745-2680



Komatsu Oil Filters Malaysia Sdn. Bhd.

(Subsidiary Company of Nihon Kohki Co.,Ltd.)

No.3 Jalan Mutiara Emas 5/2,
Taman Mount Austin,81100
Johor Bahru, Malaysia
TEL : +60-7-364-2117
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Established	1951 November	Banks	MUFG Bank, Ltd. , Mizuho Bank, Ltd. Kawasaki Shinkin Bank
Capital	JPY 20 million	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, Dining Restaurant Chains, Supermarkets, Fast Food Restaurants
CEO	Setsuro Komatsu		

Extend oil life, reduce oil cost and conserve the planet and human health.

History of Komatsu Seisakusho and the Komatsu Group

1951.11	Komatsu Seisakusho established in Nishi-Kojiya, Ohta-ku. Business focus is food oil filtration equipment, oil tanks, mounts, stainless steel processing, and pipe installation.
1967.9	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.
1979.5	Headquarters building completed at same site to facilitate business expansion.
1981.7	Consumable Materials Division and Komatsu Konzern established in line with business expansion.
1985.1	Production Division made independent entity as part of production Planning revision and NIHON KOHKI established to meet rapid increase in demand.
9	Kansai branch established in Nishinomiya, Hyogo Prefecture to strengthen sales in western Japan.
11	New headquarters building completed. Head office and head factory moved to Haginaka, Ohta-ku. Business operations further enhanced
1988.1	Kansai branch facility completed and operations relocated there. Maintenance and other business strengthened.
1990.9	New product Trail is highly regarded across the country. Komatsu Trail established to handle specialized production and sales of this product.
11	Sales contract set up between the Filter Division and US Filter Corporation to strengthen sales.
1992.8	Computer system adopted to facilitate streaming of operations.
1993.5	Addition of four-story building at company facility to accommodate business expansion.
9	New continuous filtration equipment demonstrated at Japan International Packaging Machinery trade show and highly acclaimed.
12	Four-story company dormitory completed with 1st floor warehouse. Shipping operations enhanced.
1997.1	Kansai branch facility completed. Maintenance operations and on-demand delivery system for consumable supplies strengthened.
12	Third factory at company headquarters completed. Manufacturing Divisions production system strengthened.
2000.	New product Castor released.
2003.12	New office at Kansai branch completed.
2005.	Sales of AV Down started.
2006.	RT Series neutralize 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.
2012.	Sales office established in Singapore. Introduction of vacuum type continual filter machine WGK
2014.6	Subsidiary established in Malaysia. (Komatsu Oil Filters Malaysia Sdn. Bhd.)
8	Logistics Warehouse No.2 completed.
10	Installation of deburring machine.
11	Certified as an excellent factory within Ota City.
2016.10	KF-RF as a combined machine of filtration and neutralization released.
2019.3	Purchased adjacent land due to business expansion, dismantled the former second factory with new construction of five story building (Second Building). Construction of Sevenry Center (Filter Warehouse) completed.
2020.3	Sales office in Singapore merged to Komatsu Oil Filters Malaysia Sdn. Bhd.

Outlines of Facilities

Headquarter Facility

Site Area	3498 Square Meter
Building	
· First Building (Ferroconcrete three-story building)	
1st Floor	Assembly Area
2nd Floor	Sales Room, Sales Admin Room
3rd Floor	International Division Room, Reception Room
· Second Building (Ferroconcrete five-story building)	
1st Floor	Part Processing Factory, Assembly Factory
2nd Floor	Drawing&Development Room , Parts Warehouse, Development Room
3rd Floor	President Room, Director Room, General Affair & Accounting Room, Product Management Room, Electrical Engineering Room
4th Floor	Conference Room, Reception Room, Meeting Room, Cafeteria
5th Floor	Refreshment Room (Accommodation Facilities)
· Third Building (Ferroconcrete three-story building 1Building)	
1st Floor	Processing Factory
2nd Floor	Parts Warehouse
3rd Floor	Shipping Inspection Area, Products Warehouse, Test Room

Sevenry Center

Site Area	363 Square Meter
Building (Ferroconcrete two-story building)	
1st Floor	Filter Material Warehouse
2nd Floor	Office, Warehouse

Fourth Center

Site Area	165 Square Meter
Building (Ferroconcrete two-story building)	
1st Floor	Warehouse
2nd Floor	Accommodation Facilities

Kansai Branch Facility

Site Area	232 Square Meter
Building (Ferroconcrete three-story building)	
1st Floor	Mechanical room, Warehouse
2nd Floor	Office
3rd Floor	Conference Room, Accommodation Facilities

Mechanical Equipment

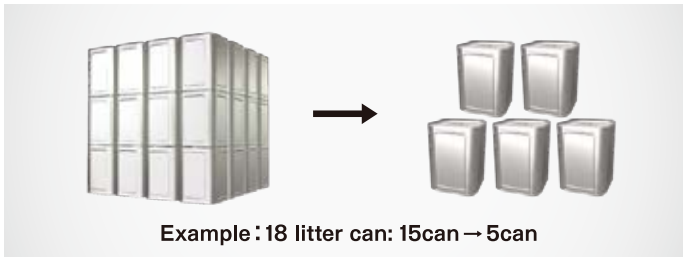
Grinder	4unit	CD Stud Welder	1 unit	NC Set Press	1 unit	Laser Beam Processing Machine	1unit
Bench Drill	4unit	NC Bender	3unit	Corner Shear	1 unit	Roll Bender	1unit
TIG Welder	11unit	Compressor	4unit	Positioner	2unit	Band Saw	1unit
Semi-Automatic Welder	2unit	Metal Saw	1 unit	Rotary Disk Press	1 unit	Deburring Machine	1unit
Arc Welder	1 unit	High Speed Cutting Machine	2unit	Overhead Traveling Crane (500kg)	1 unit	Belt Grinder	1unit
Spot Welder	2unit	Plasma Cutting Machine	1 unit	Overhead Traveling Crane (2t)	4unit		
Acetylene Welder	3unit	NC Shear	1 unit	Engraving Machine	1 unit		

Merits of Edible Oil Filter Machine

01 Cost Reduction

Why? Used oil decolorized. Acid value reduced.

Result Profit Gain



02 Quality

Why? • Remove fine debris of 5 ~ 15micron (Human hair thickness is around 20micron)

Result Crispy fried food without oil excess. We can provide delicious fried food to our customers no matter when they eat or over time.

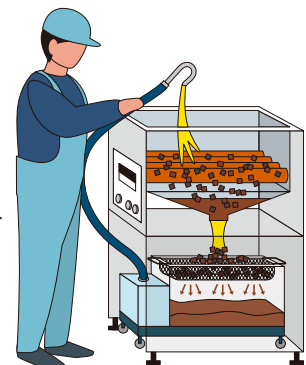
03 Fryer cleaning/cleansing

Why?

- Conveyor type • Round Fryer
- Oil can be collected from the fryer to the tank in a short time.
- Deep Fried Fryer
- You do not have to lift the oil can, and so it is safe to operate without worrying about getting burned and hurting your back.
- Fryer interior can be cleaned with the oil coming out from the hose.

Result

Prevention of industrial accidents (burns) and reduces cleaning time.



Selection of Edible Oil Filter Machine



For customers using conveyor type fryers

To filter after when production is finished
(Filtration at the end of production)

- V Model P9
- MK Model P11-12
- MG Model P12-13
- KG Model P13
- KF Model P14

To filter while frying products
(Circulation Filtration)

- V Model P9
- MK Model P11-12
- MG Model P12-13
- KG Model P13
- KF Model P14

Portable Type · Storage Tank
Attached Edible Oil Filter Machine

- WS Model P10
- VR Model P10
- MS Model P11
- MK700 Model P11

To remove oil color and degrade acid value
↓
Neutralization Machine

- RT Model P16
- KF-RF Model P17



For customers using wok fryers

To filter after when production is finished
(Filtration at the end of production)

- V Model P9
- MK Model P11-12
- MG Model P12-13

To filter while frying products
(Circulation Filtration)

- V Model P9
- MK Model P11-12
- MG Model P12-13

Portable Type · Storage Tank
Attached Edible Oil Filter Machine

- WS Model P10
- VR Model P10
- MS Model P11
- MK700 Model P11

To remove oil color and degrade acid value
↓
Neutralization Machine

- RT Model P16



For customers using hand fryers

To filter after when production is finished
(Filtration at the end of production)

- Y Model P7-8

To remove oil color and degrade acid value
↓
Neutralization Machine

- R Model P15



For customers filtering soy sauce, sauce, concentrated soup

- Castor Series P18

Y Model Use

P7-8

Tonkatsu Specialty Store

In our shop, as a part of daily oil management work, we conduct filtration at the time of closing, return oil to the fryer before opening for waste oil removal operation. Nonetheless, thanks to the Komatsu oil filter machine, all of these work can be done by valve operation and pressing a button. Handling hot oil is a very dangerous task, so it is very helpful in terms of safety. Also, as you can add oil without lifting it, it is also popular among female employees. Handling hot oil is a very dangerous task, so it is very helpful in terms of safety.



Y Model Use

P7-8

Deep Fried Chicken Specialty Shop

Oil color looks good, acid value become stable and we achieve significant cost reduction than before installation. We are very satisfied because cleaning of the fryer is safe, quick and easy.



Y Model Use

P7-8

Conveyor Belt Sushi Chain Store

Since there are a large amount of fried seafood at our site, deterioration of the oil(acid value · oil color) was always visible. In this time, through introducing of cooking oil filter machine made by Komatsu Seisakusho Co.,Ltd., it is helpful that its deterioration of oil is suppressed and there is no irregularity in the fried food of the product. In addition, it is safe and efficient as fryer cleaning and oil replacement work can be performed by using this filter machine.



MG Model Use

P12-13

Karinto Confectionery Factory

RT-M Model Use

P16

We have been using Komatsu oil filter machine for many years. Because it is well made, and there are less breakdowns. Also, person in charge of maintenance visits us on a regular basis and we can use it with confidence. We will keep using the Komatsu oil filter machine.



MG1000 Model

We are using machine with circulating filtration. Due to fine debris can be removed while frying, product is beautifully fried without any residue adhered.

Special Order RT-M-130 Model

Acid value is stable, oil lasts longer and you can always fry the product in good condition oil. It was very good that we have installed this machine.



Examples

Tofu Factory

MG Model Use

P12-13

We have used the oil filter machine to the thick fried tofu line. Previously, we had used a standard model machine. When clogging occurred during production, the products would not have been fried well, and we were often forced to replace the filters on the way. During fryer upgrade, we receive proposal of twin-type filter tank. After installing the filter machine, we are no longer need to replace the filter until end of production. It becomes very convenient for us to use until now.



School Lunch Center

V-1 Model Use

P9

Handling hot oil is dangerous and difficult. Many of our workers are women, but thanks to the oil filter machine, oil can be stored easily, quickly and cleanly in the tank. In terms of quality, filtration machines are essential for cooking school lunches. New oil and waste oil tanks are all linked, so it is easy to use and really helpful.



Supermarket Side Dish Manufacturing Factory

V-1-3 Model Use

P9

RT-1 Model × 2Set Use
P16

After installing the filter machine and the neutralization machine, the frequency of waste oil has decreased significantly, and it has been extremely useful not only for reducing oil costs but also for environmental measures. Before installing the machines, oil replacement and cleaning work were difficult, but now fryer cleaning time and workers burden has reduced, the quality of products is improved, leading to waste oil reduction. The oil filter machine has become an essential necessity.

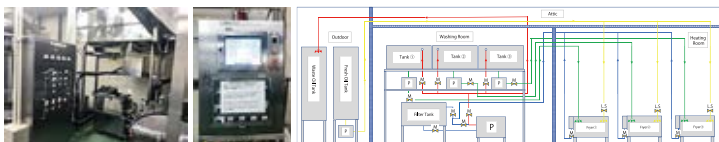


Convenience Store Vendor

KF-RF Model Use

P17

We are able to improve various points in heating chamber by installing fully automatic filtration system in our company. Before this, filter machine is in the aisle between fryers, which is dangerous because operators is surrounded by fryers. After installation, the risk has improved by installing filtration equipment in a corner of the next room. Filtration equipment is kept clean and cleaning work is reduced. As the result, we were able to spend more time cleaning fryers, and employee's hygiene awareness has also increased. In addition, the system enables to open and close all valve automatically that were previously complicated, reducing the operation process and eliminating operational errors. It is helpful for many foreign workers.



▲Automatic Filtration System



Y Model Series

[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

60ℓ



Y-2

Intended/
Optimum
Fryer Capacity

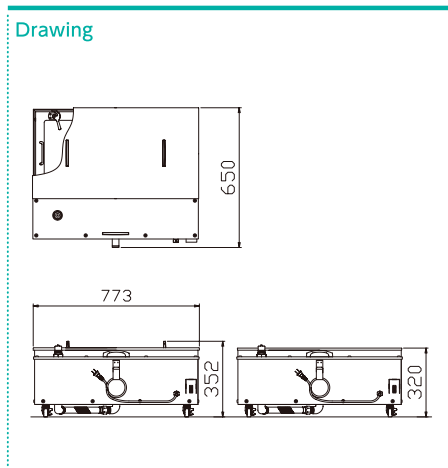
40ℓ



Y-3

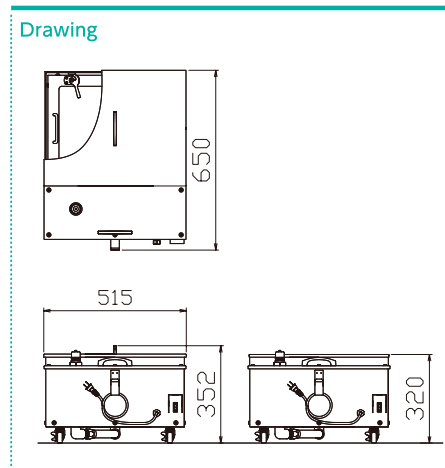
Intended/
Optimum
Fryer Capacity

25ℓ

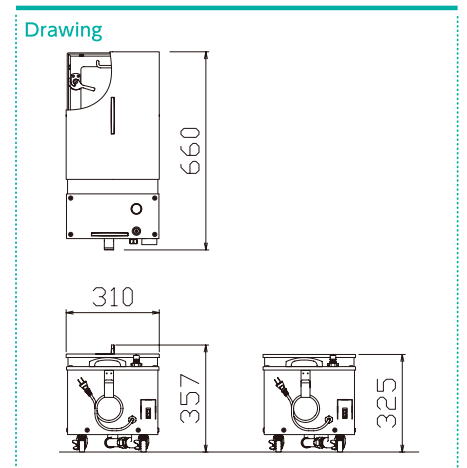
Size	Length (mm) 773
	Width (mm) 650
	Height (mm) 352 (320 : Without Lid)
Weight	55 kg
Power	100/110V 250W
Discharge Rate <small>(Fresh Oil at 170°C)</small>	18ℓ/min
Hose ※	20A×2.0m (Oil and Heat Resistant) ※Removable by Coupler With Stop Valve

Supply Consumption with each unit	
Komatsu Filcopad 1 Sheet	
Filter Paper&Compound	
Filter Paper 1 Sheet Act NO-50 600g	



Size	Length (mm) 515
	Width (mm) 650
	Height (mm) 352 (320 : Without Lid)
Weight	44 kg
Power	100/110V 250W
Discharge Rate <small>(Fresh Oil at 170°C)</small>	18ℓ/min
Hose ※	20A×1.5m (Oil and Heat Resistant) ※Removable by Coupler With Stop Valve

Supply Consumption with each unit	
Komatsu Filcopad 1 Sheet	
Filter Paper&Compound	
Filter Paper 1 Sheet Act NO-50 350g	



Size	Length (mm) 310
	Width (mm) 660
	Height (mm) 357 (325 : Without Lid)
Weight	32 kg
Power	100/110V 200W
Discharge Rate <small>(Fresh Oil at 170°C)</small>	10ℓ/min
Hose ※	15A×1.2m (Oil and Heat Resistant) ※Removable by Coupler With Stop Valve

Supply Consumption with each unit	
Komatsu Filcopad 1 Sheet	
Filter Paper&Compound	
Filter Paper 1 Sheet Act NO-50 120g	

Portable

●For Small Fryers

Y-4D

Intended/
Optimum
Fryer Capacity

15ℓ



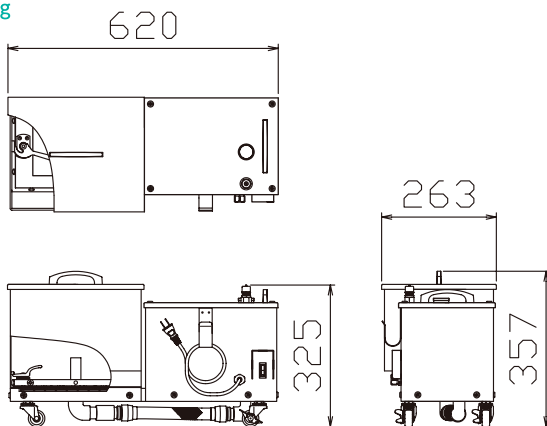
Y-4W

Intended/
Optimum
Fryer Capacity

12ℓ



Drawing



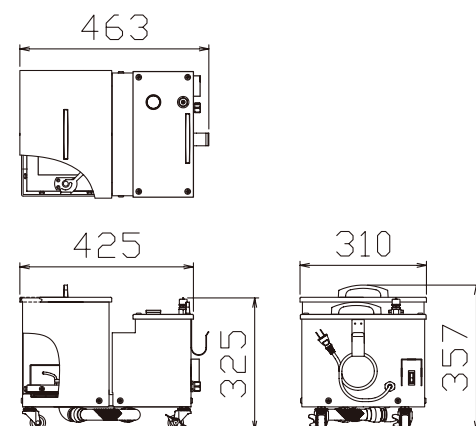
Size	Length (mm)	263
	Width (mm)	620
	Height (mm)	357 (325 : Without Lid)
Weight		31 kg
Power		100/110V 200W
Discharge Rate (Fresh Oil at 170°C)		10ℓ/min
Hose*		15A×1.2m (Oil and Heat Resistant) ※Removable by Coupler With Stop Valve

Supply Consumption with each unit

Komatsu Filcopad
1 Sheet

Filter Paper&Compound
Filter Paper 1 Sheet
Act NO-50 60g

Drawing



Size	Length (mm)	310
	Width (mm)	463
	Height (mm)	357 (325 : Without Lid)
Weight		29 kg
Power		100/110V 200W
Discharge Rate (Fresh Oil at 170°C)		10ℓ/min
Hose*		15A×1.2m (Oil and Heat Resistant) ※Removable by Coupler With Stop Valve

Supply Consumption with each unit

Komatsu Filcopad
1 Sheet

Filter Paper&Compound
Filter Paper 1 Sheet
Act NO-50 60g

V Model Series

Continual Circulating Filtration

Portable

Pipe Installation

●For Small Fryers

●For Automatic Fryers

[Continual Circulating Filtration] Constantly maintains good oil quality.

V-1

Intended/
Optimum
Fryer Capacity
60~200ℓ



V-2

Intended/
Optimum
Fryer Capacity
40~80ℓ

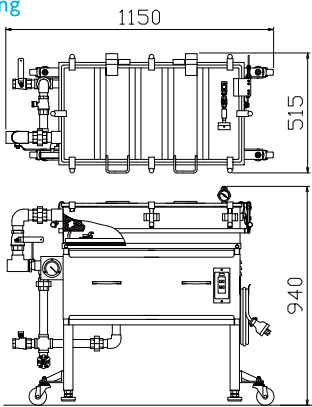


V-3

Intended/
Optimum
Fryer Capacity
20~60ℓ



Drawing



Size Length (mm)	1150
Width (mm)	515
Height (mm)	940
Weight	120 kg
Power	200/220V 750W
Discharge Rate (Fresh Oil at 170°C)	36ℓ/min
Suction Pipe Gauge	32A
Outlet Pipe Gauge	25A

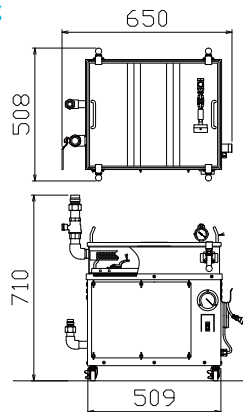
Supply Consumption with each unit

Komatsu Filcopad
1 Sheet

Filter Paper&Compound

Filter Paper 1 Sheet Act NO-50 600g

Drawing



Size Length (mm)	650
Width (mm)	508
Height (mm)	710
Weight	51 kg
Power	100/110V 250W
Discharge Rate (Fresh Oil at 170°C)	18ℓ/min
Suction Hose* 25A×1.0m (Oil and Heat Resistant)	
Outlet Hose* 20A×1.5m (Oil and Heat Resistant)	

*Removable by Coupler With Stop Valve

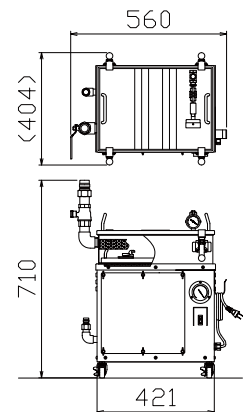
Supply Consumption with each unit

Komatsu Filcopad
1 Sheet

Filter Paper&Compound

Filter Paper 1 Sheet Act NO-50 350g

Drawing



Size Length (mm)	560
Width (mm)	404
Height (mm)	710
Weight	41 kg
Power	100/110V 200W
Discharge Rate (Fresh Oil at 170°C)	10ℓ/min
Suction Hose* 25A×1.0m (Oil and Heat Resistant)	
Outlet Hose* 15A×1.2m (Oil and Heat Resistant)	

*Removable by Coupler With Stop Valve

Supply Consumption with each unit

Komatsu Filcopad
1 Sheet

Filter Paper&Compound

Filter Paper 1 Sheet Act NO-50 120g

- For Small Fryers
- For Automatic Fryers

Portable

With Oil Reserve Tank

VR Model Series

WS Model

[With Oil Reserve Tank]The VR-2(200ℓtank) and VR-3(100ℓtank) 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 fryer without a drain.

VR-2

Intended/
Optimum
Fryer Capacity
40~100ℓ



VR-3

Intended/
Optimum
Fryer Capacity
20~60ℓ

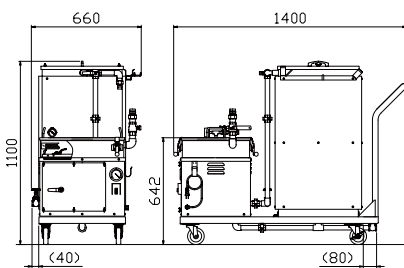


WS

Intended/
Optimum
Fryer Capacity
20~40ℓ



Drawing



Size Length(mm)	660
Width(mm)	1400
Height(mm)	1100
Weight	130kg
Power	100/110V 250W
Discharge Rate (Fresh Oil at 170°C)	18ℓ/min

Suction Hose* 25A×1.5m(Oil and Heat Resistant)

Outlet Hose* 20A×1.5m(Oil and Heat Resistant)
※Removable by Coupler With Stop Valve

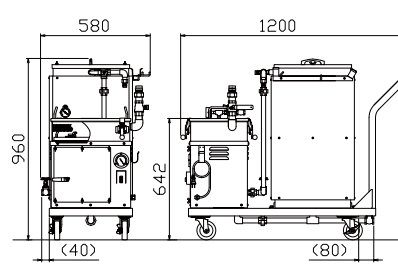
Supply Consumption with each unit

Komatsu Filcopad
1 Sheet

Filter Paper&Compound

Filter Paper 1 Sheet Act NO-50 350g

Drawing



Size Length(mm)	580
Width(mm)	1200
Height(mm)	960
Weight	95kg
Power	100/110V 200W
Discharge Rate (Fresh Oil at 170°C)	10ℓ/min

Suction Hose* 25A×1.5m(Oil and Heat Resistant)

Outlet Hose* 15A×1.5m(Oil and Heat Resistant)
※Removable by Coupler With Stop Valve

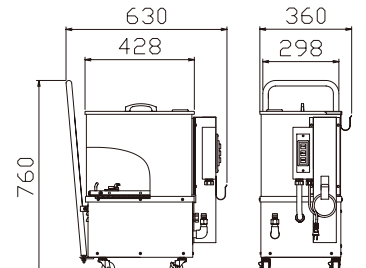
Supply Consumption with each unit

Komatsu Filcopad
1 Sheet

Filter Paper&Compound

Filter Paper 1 Sheet Act NO-50 120g

Drawing



Size Length(mm)	360
Width(mm)	630
Height(mm)	760
Weight	42kg
Power	100/110V 250W
Discharge Rate (Fresh Oil at 170°C)	18ℓ/min

Suction Hose* 15A×2.0m(Oil and Heat Resistant)

※Removable by Coupler With Stop Valve

Supply Consumption with each unit

Komatsu Filcopad
1 Sheet

Filter Paper&Compound

Filter Paper 1 Sheet Act NO-50 120g

Portable
Pipe
Installation

● For Small Fryers
● For Automatic Fryers

MS Model Series

MK Model Series

[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



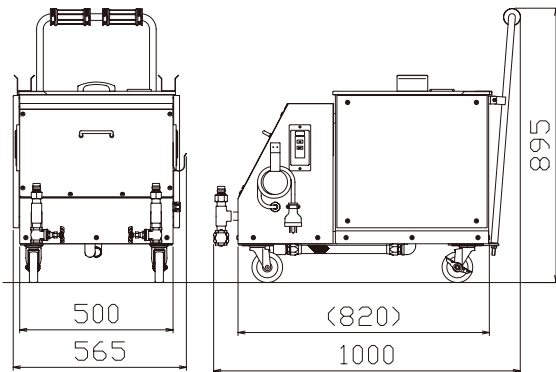
Intended/
Optimum
Fryer Capacity
50~100ℓ

MK-700



Intended/Optimum
Fryer Capacity
1 Step
50~100ℓ
3 Steps
150~300ℓ

Drawing



Size	Length (mm)	565
	Width (mm)	1000
	Height (mm)	895
Weight		95 kg
Power		200/220V 250W×2
Discharge Rate (Fresh Oil at 170°C)		18ℓ/min
Suction Hose*		20A×2.0m (Oil and Heat Resistant)
Outlet Hose*		20A×2.0m (Oil and Heat Resistant) ※Removable by Coupler With Stop Valve

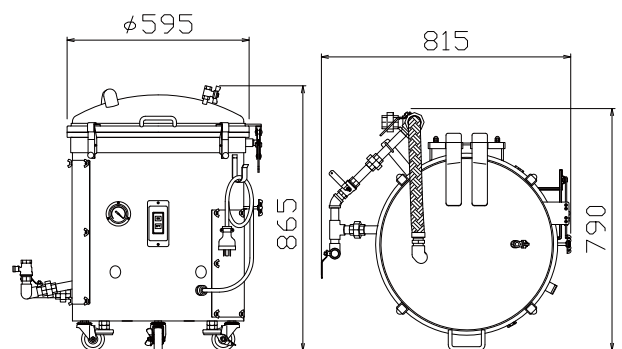
Supply Consumption with each unit

Komatsu Filcopad
1 Sheet

Filter Paper&Compound

Filter Paper 1 Sheet Act NO-50 400g

Drawing



Size	Length (mm)	815
	Width (mm)	790
	Height (mm)	865
Weight		110 kg
Power		200/220V 750W
Discharge Rate (Fresh Oil at 170°C)		36ℓ/min
Suction Pipe Gauge		25A
Outlet Pipe Gauge		20A

Supply Consumption with each unit

Komatsu Filcopad
1 Step : 1 Sheet 3 Steps : 3 Sheets

Filter Paper&Compound

1 Step : Filter Paper 1 Sheet Act NO-50 600g
3 Steps : Filter Paper 3 Sheets Act NO-50 1kg

●For Large Automatic Fryers

Continual Circulating Filtration

Pipe Installation

MK Model Series

MG Model Series

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

MK-800

Intended/Optimum Fryer Capacity

1 Step
200~400ℓ

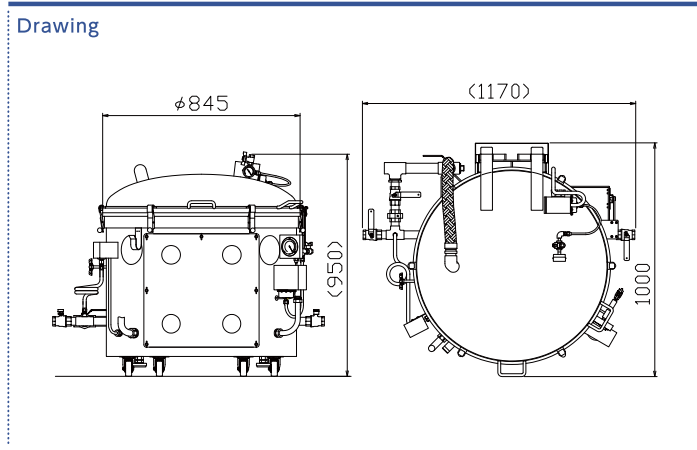
3 Steps
600~1200ℓ

MG-1000

Intended/Optimum Fryer Capacity

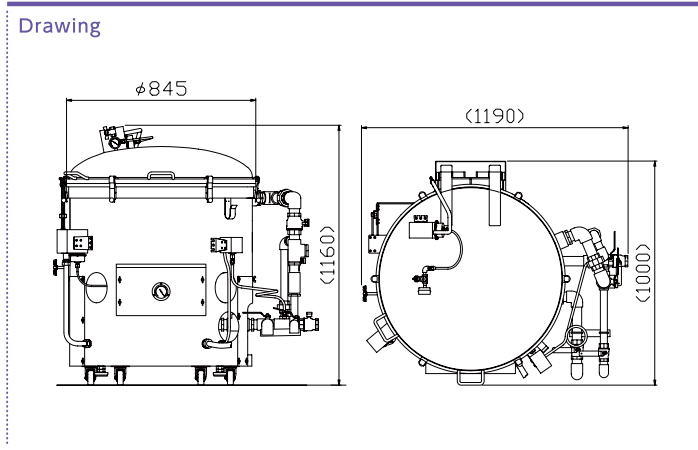
3 Steps
600~1200ℓ

5 Steps
1000~2000ℓ



Size	Length (mm)	1170
	Width (mm)	1000
	Height (mm)	950
Weight		170 kg
Power		200/220V 2.2kW
Discharge Rate (Fresh Oil at 170°C)		80ℓ/min
Suction Pipe Gauge		32A
Outlet Pipe Gauge		25A

Supply Consumption with each unit	
Komatsu Filcopad	
1 Step	1 Sheet 3 Steps : 3 Sheets
Filter Paper&Compound	
1 Step	: Filter Paper 1 Sheet Act NO-50 1.0kg
3 Steps	: Filter Paper 3 Sheets Act NO-50 1.6kg



Size	Length (mm)	1190
	Width (mm)	1000
	Height (mm)	1160
Weight		265 kg
Power		200/220V 2.2kW
Discharge Rate (Fresh Oil at 170°C)		130ℓ/min
Suction Pipe Gauge		32A
Outlet Pipe Gauge		32A

Supply Consumption with each unit	
Komatsu Filcopad	
3 Steps	: 3 Sheets 5 Steps : 5 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

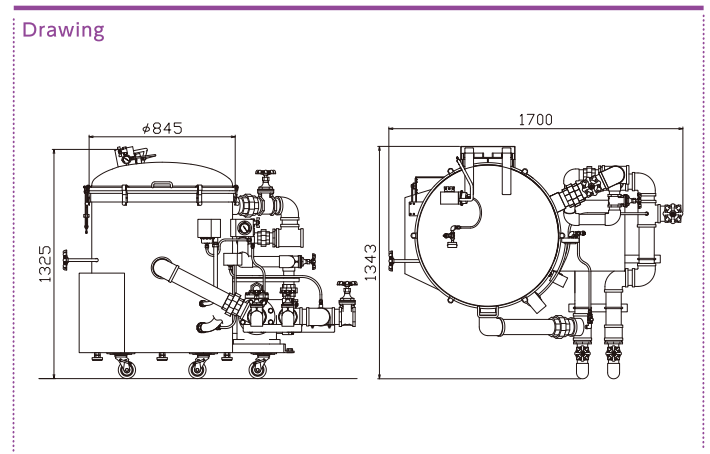
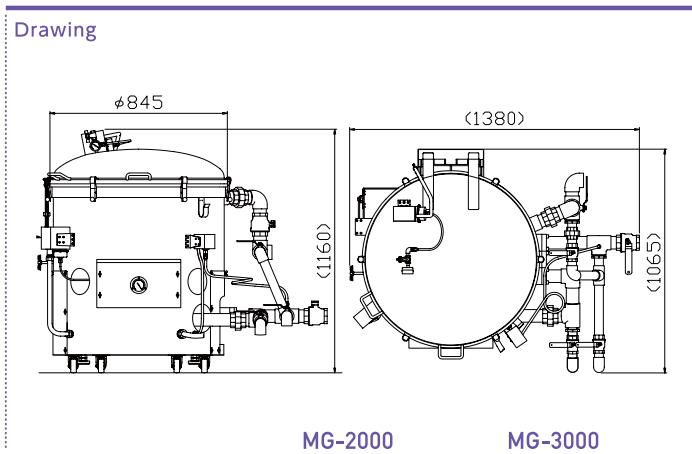
MG Model Series

KG Model

Continual
Circulating Filtration
Pipe Installation

●For Large Automatic Fryers

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



Size	Length(mm)	1380	1380
	Width(mm)	1065	1065
	Height(mm)	1160	1160
Weight		295kg	300kg
Power		200/220V 3.7kW	
Discharge Rate (Fresh Oil at 170°C)		180ℓ/min	280ℓ/min
Suction Pipe Gauge		40A	50A
Outlet Pipe Gauge		40A	50A

Size	Length(mm)	1700
	Width(mm)	1343
	Height(mm)	1325
Weight		650kg
Power		200/220V 7.5kW
Discharge Rate (Fresh Oil at 170°C)		500ℓ/min
Suction Pipe Gauge		80A
Outlet Pipe Gauge		80A

Supply Consumption with each unit

Komatsu Filcopad
3 Steps : 3 Sheets 5 Steps : 5 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

Supply Consumption with each unit

Komatsu Filcopad
7 Steps : 7 Sheets 9 Steps : 9 Sheets

Filter Paper&Compound
7 Steps : Filter Paper 7 Sheets Act NO-50 3.4kg
9 Steps : Filter Paper 9 Sheets Act NO-50 4.3kg

●For Large Automatic Fryers

Continual Circulating Filtration

Pipe Installation

KF Model Series

[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.

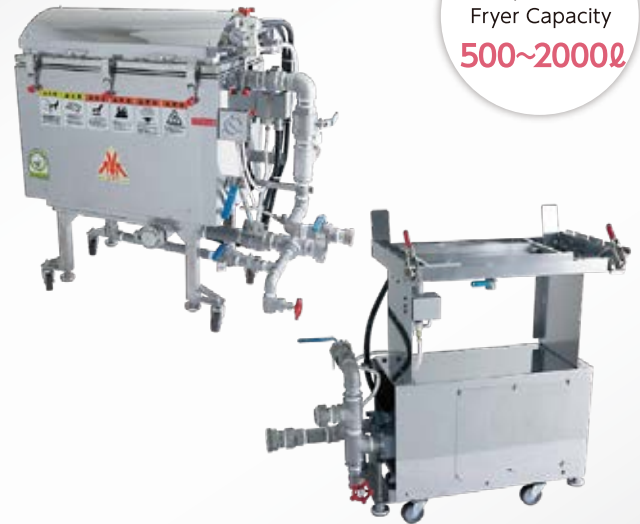
KF-3 Model-80

Intended/
Optimum
Fryer Capacity
200~500ℓ

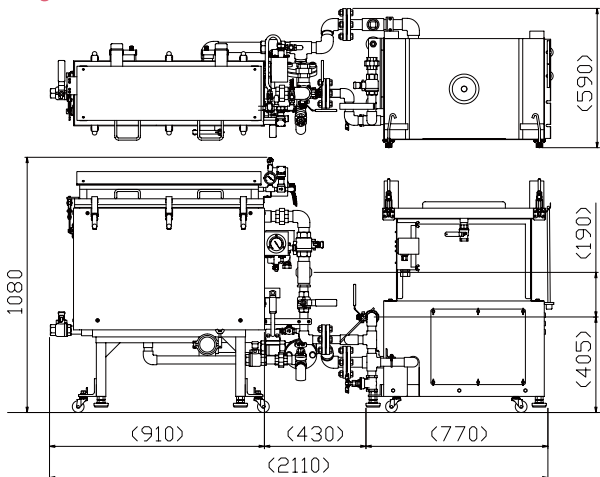


KF-7 Model-80,130,180,280

Intended/
Optimum
Fryer Capacity
500~2000ℓ



Drawing

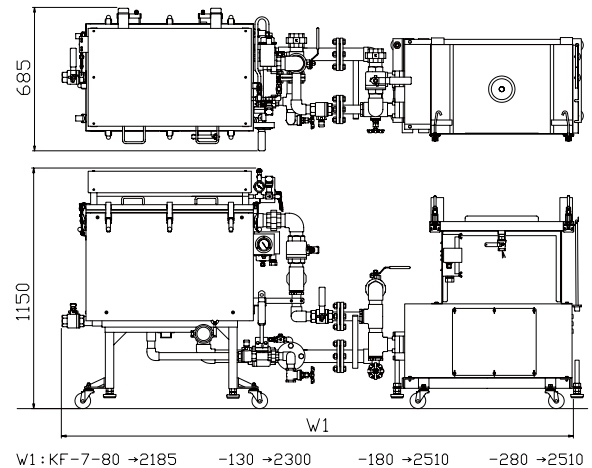


Size	Length (mm)	2110
	Width (mm)	590
	Height (mm)	1080
Weight		240 kg
Power		200/220V 2.2kW
Discharge Rate (Fresh Oil at 170°C)		80ℓ/min
Suction Pipe Gauge		32A
Outlet Pipe Gauge		25A

Supply Consumption with each unit

Komatsu Filcopad
4~6 sheets

Drawing



W1 : KF-7-80 →2185 -130 →2300 -180 →2510 -280 →2510

KF-7 Model-80 KF-7 Model-130 KF-7 Model-180 KF-7 Model-280

Size	Length (mm)	2185	2300	2510	2510
	Width (mm)	685	700	685	685
	Height (mm)	1150	1150	1150	1150
Weight		310 kg	340 kg	360 kg	370 kg
Power		200/220V 2.2kW	200/220V 2.2kW	200/220V 3.7kW	200/220V 3.7kW
Discharge Rate (Fresh Oil at 170°C)		80ℓ/min	130ℓ/min	180ℓ/min	280ℓ/min
Suction Pipe Gauge		32A	32A	40A	50A
Outlet Pipe Gauge		25A	32A	40A	50A

Supply Consumption with each unit

Komatsu Filcopad	6~14 Sheets	8~14 Sheets	10~14 Sheets	12~14 Sheets
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R Model Series

[AV Down Filter] Using AV Down (powder) will reduce the oil's acid 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

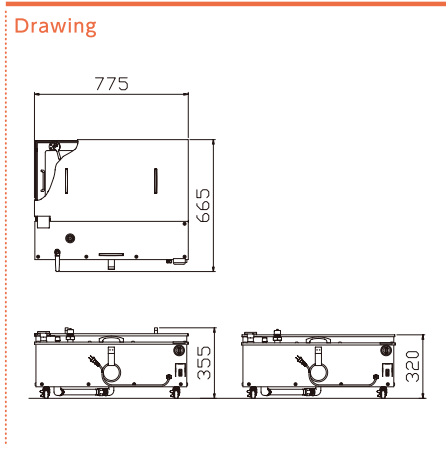
40ℓ



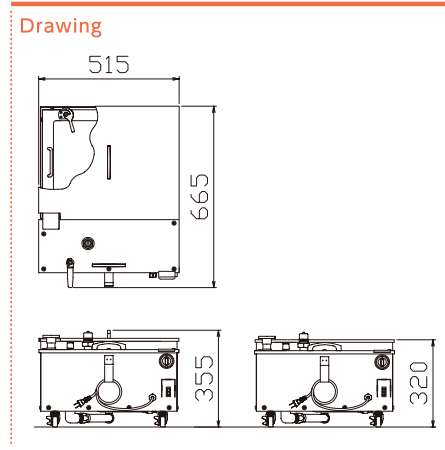
R-3

Intended/
Optimum
Fryer Capacity

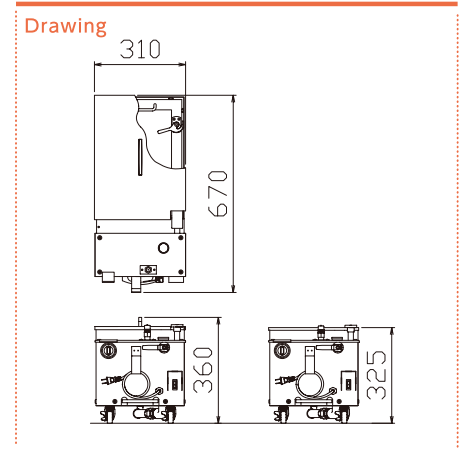
25ℓ

Size Length (mm)	775
Width (mm)	665
Height (mm)	355 (320 : Without Lid)
Weight	55kg
Power	100/110V 250W
Discharge Rate <small>(Fresh Oil at 170°C)</small>	18ℓ/min
Hose*	20A×2.0m (Oil and Heat Resistant) ※Removable by Coupler With Stop Valve
Supply Consumption with each unit	
Komatsu Filcopad 1 Sheet	
Filter Paper&AV Down Filter Paper 1 Sheet 900g	
AV Down (Package) AV900 1Package	



Size Length (mm)	515
Width (mm)	665
Height (mm)	355 (320 : Without Lid)
Weight	44kg
Power	100/110V 250W
Discharge Rate <small>(Fresh Oil at 170°C)</small>	18ℓ/min
Hose*	20A×1.5m (Oil and Heat Resistant) ※Removable by Coupler With Stop Valve
Supply Consumption with each unit	
Komatsu Filcopad 1 Sheet	
Filter Paper&AV Down Filter Paper 1 Sheet 600g	
AV Down (Package) AV600 1Package	



Size Length (mm)	310
Width (mm)	670
Height (mm)	360 (325 : Without Lid)
Weight	32kg
Power	100/110V 200W
Discharge Rate <small>(Fresh Oil at 170°C)</small>	10ℓ/min
Hose*	15A×1.2m (Oil and Heat Resistant) ※Removable by Coupler With Stop Valve
Supply Consumption with each unit	
Komatsu Filcopad 1 Sheet	
Filter Paper&AV Down Filter Paper 1 Sheet 300g	
AV Down (Package) AV300 1Package	

- For Large Automatic Fryers
- For Automatic Fryers

AV Down Filter Compatible

Pipe Installation

RT Model Series

[Equipped with Timer Control and Automatic Stop] RT-M, RT-1

RT-M-80 Model, 130 Model

Intended/
Optimum
Fryer Capacity
500~1000ℓ

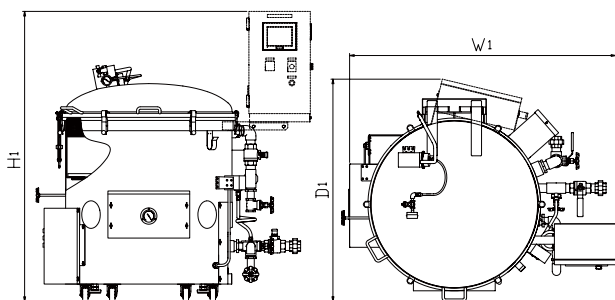


RT-1-80-S Model

Intended/
Optimum
Fryer Capacity
300~500ℓ



Drawing



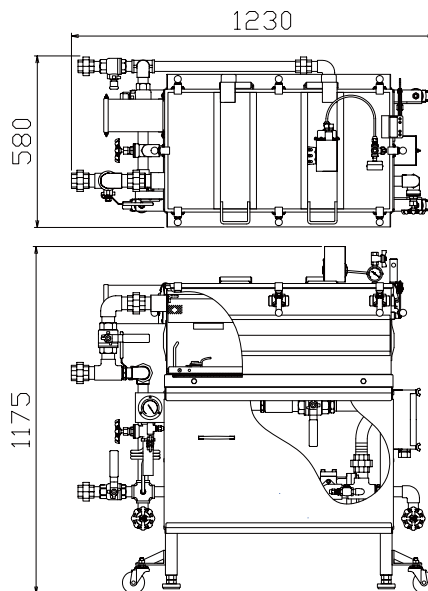
RT-M-130型 W1:1355, D1:1090, H1:1420
RT-M-80型 W1:1270, D1:1160, H1:1320

RT-M-80 Model

RT-M-130 Model

Size	Length (mm)	1270	1355
Width (mm)	1160	1090	
Height (mm)	1320	1420	
Weight	231 kg	278 kg	
Power	200/220V 2.2kW	200/220V 3.7kW	
Discharge Rate (Fresh Oil at 170°C)	80 ℓ/min	130 ℓ/min	
Suction Pipe Gauge	25A	32A	
Outlet Pipe Gauge	25A	32A	

Drawing



Size	Length (mm)	1230
Width (mm)	580	
Height (mm)	1175	
Weight	185 kg	
Power	200/220V 2.2kW	
Discharge Rate (Fresh Oil at 170°C)	80 ℓ/min	
Suction Pipe Gauge	32A	
Outlet Pipe Gauge	25A	

KF-RF Model Series

[Equipped with Timer Control and Automatic Stop] [Simple Filter Replacement] Use of cartridge filters makes replacement easy. **[AV Down Filter]** Using AV Down (powder) will reduce the oil's acid and remove oil discoloration. Simple switching of the filter valve enables reduced filtering

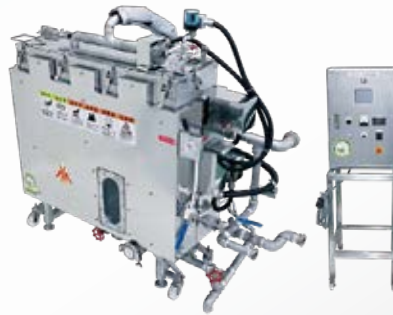
KF-RF-7-130

Intended/
Optimum
Fryer Capacity
500~2000ℓ



KF-RF-3-80

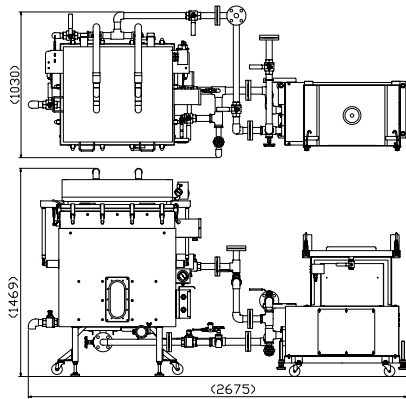
Intended/
Optimum
Fryer Capacity
200~500ℓ



Stirrer



Drawing

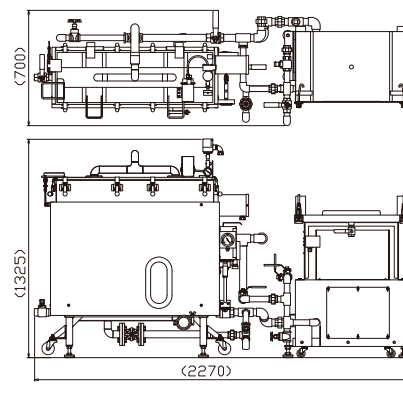


Size	Length (mm)	2675
	Width (mm)	1030
	Height (mm)	1469
Weight		600 kg
Power		200/220V 3.7kW
Discharge Rate (Fresh Oil at 170°C)		130ℓ/min
Suction Pipe Gauge		32A
Outlet Pipe Gauge		32A

Supply Consumption with each unit

Number of Filters
10~14 Sheets

Drawing

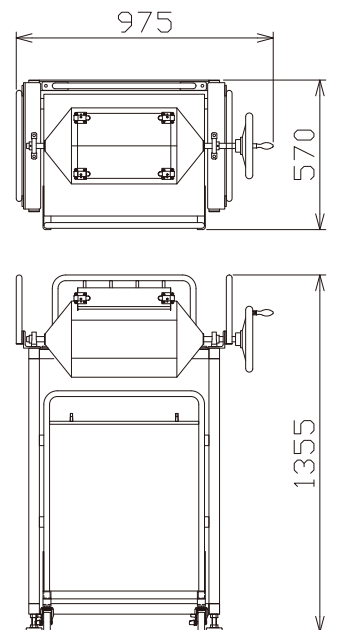


Size	Length (mm)	2270
	Width (mm)	700
	Height (mm)	1325
Weight		370 kg
Power		200/220V 2.2kW
Discharge Rate (Fresh Oil at 170°C)		80ℓ/min
Suction Pipe Gauge		32A
Outlet Pipe Gauge		25A

Supply Consumption with each unit

Number of Filters
4~6 Sheets

Drawing



Size	Length (mm)	975
	Width (mm)	570
	Height (mm)	1355
Weight		45kg

●Filtering for Seasoning and Soy Sauce Basting

Castor Series

[Filter Machine 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 I • II



Mini Castor



Control Panel

Control Panel with Inverter
(For MK, MG and KF)



Option Part

Scum Catch Basket
(For MK • MG)



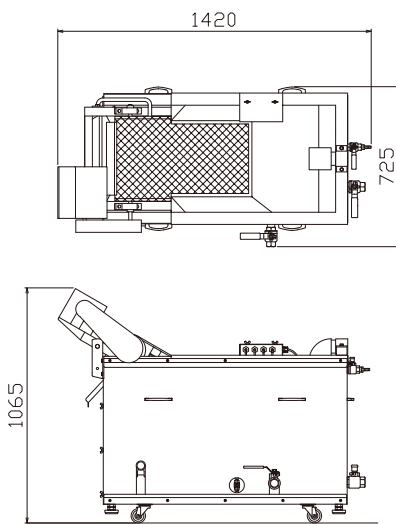
Cassette Placement Cart
(With Replacement Stand • For KF)



Part Cart
(For MG)

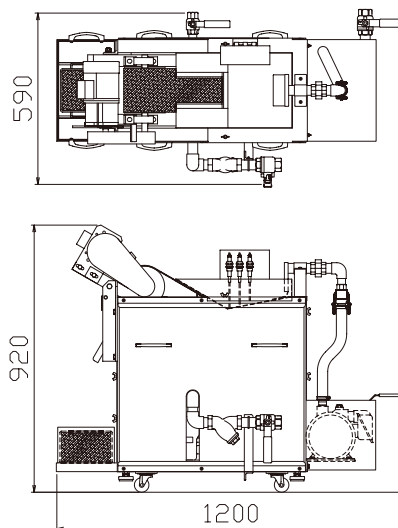


Drawing



	Castor I	Castor II
Size Length (mm)	1420	1420
Width (mm)	725	725
Height (mm)	1065	1065
Weight	-	-
Power	200/220V 1.0kW	200/220V 1.75kW
Suction Pump	-	40ℓ
Outlet Pump	40ℓ	40ℓ

Drawing



Size Length (mm)	1200
Width (mm)	590
Height (mm)	920
Weight	-
Power	200/220V 1.35kW
Suction Pump	40ℓ
Outlet Pump	40ℓ



Soaring to the world: Komatsu Cooking Oil Filters

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