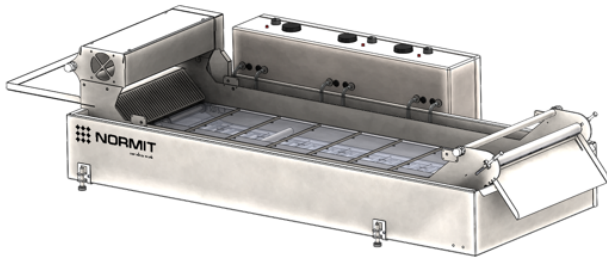


MODULAR ELECTRIC COMPACT CONVEYOR FRYER 400/1100/12



Versatile modular fryer for continuous frying of a wide range of products with adjustable frying times from a few seconds to 50 minutes! Universal table fryer of modular type for HoReCa, street food enterprises, catering companies and other enterprises in the catering sector.

The continuous fryer allows you to easily fry a wide range of products: nuts, chips, chicken wings, chicken nuggets, pasties, pies, schnitzels, french fries, snacks and other products - the range of products can be easily expanded with additional

modules.

The basic version is a working bath made of food-grade stainless steel, a body with thermal insulation and an external decorative casing made of polished stainless steel, in which a working conveyor with a fine-mesh cloth made of steel recommended for use in the food industry is installed.

The unit is equipped with a heating system with individual thermostats for each heating element and a system for smooth control of the conveyor speed with a wide setting range: from a few seconds to an hour.

Additional modules

1. The second upper (pressure) conveyor - for frying products with a high water content, which will forcibly dip such products into oil for even frying.
2. Paddle conveyor - for frying light and thin products that are held on the surface of the oil during frying.
3. Stainless steel worktable for fryer.
4. 75 liter oil storage built into the worktable structure.
5. Automatic hot oil circulation system with filtration.



Heating power, kW	12
Oil volume, l	75
Conveyor tape width, mm	400
Length of the working area, mm	1100
Working area, m ²	0,44
Material	AISI304
Dimensions, LxWxH, mm	1650x710x370