

› CONTINUOUS DEEP-FRYER



Chiacchiera



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The versatility of the continuous deep-fryer equipment allows to produce a wide variety of foods. Consists of a mesh belt that transports the products through a vat with oil.

 ENTIRELY BUILT IN
AISI 304 STAINLESS STEEL

› OIL TREATMENT

The oil is recirculated towards the heating system through a sanitary pump to assure an optimum temperature and, thus, to avoid that the product absorbs an excessive oil percentage.

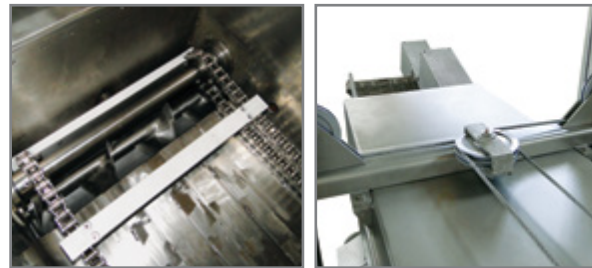
The small particles that are detached from the product during the cooking process fall into the oil, they carbonized themselves, darken the oil and make that the fried product acquires a bitter taste and a not good appearance. Our Continuous Deep-Fryer avoids this process due to its continuous sweeping and filtering system, extending its working life.

A speed shifter works over the sweeping system allowing to vary the speed according to the amount of particles and deposits placed in the vat.

› PRODUCT TRANSPORTATION

The mesh belt that transports the product is controlled by a speed shifter that allows that the pieces immersed in the oil stayed there the proper time.

The height of the mesh belt can be automatically adjusted and, thus, assure that the products remain immersed in the oil during the process.



› SECURITY SYSTEM

The PLC that controls the equipment receives the sign from the sensors distributed all over the machine, forming a very safe locking system that avoids wrong maneuvers that could cause different accidents.

- Sensor of oil level for minimum and maximum in cradle and deposit.
- Flame detector.
- Sensors placed in the belt elevator in upper and lower points.
- Sensor of mechanical clamp for upper positioning of the belt elevator.

The continuous deep-fryer equipment has 8 emergency stops distributed in different points of the machine. The control of the maneuver and security elements not only for the constituent elements but also for the staff that operate the machine is carried out through a very easy system with touchscreen or buttons, according to the customer choice.

› MAINTENANCE AND CLEANING

The daily cleaning of the machine is simple and quick. It is carried out by lifting the upper cover and the mesh belts, allowing the access to the vat and to the internal elements. The scrapers that are part of the sweeping system of deposits are easy to clean.

› ACCESSORIES

Storage tanks and heating oil tanks that are filled up through a centrifugal pump are offered as accessories. They have a conic bottom that allows that the deposits, that escaped from the filter, could be placed at the bottom and could be drained through a valve.



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ISO 9001:2015

Dimensions and design are illustrative.
Customizable machines according to customer specifications.

Contact us for quotation or advice.