

DATA SHEET

CONTINUOUS GAS FRYER

FGC60

This continuous fryer (also known as a frying line) is designed for high-volume, fully automatic food production. It is ideal for pre-fried products, French fries, croquettes, nuggets, *flamenquines*; pastry products such as churros, donuts, fritters, etc.; nuts; and even pasta.



TECHNICAL CHARACTERISTICS:

- **Gas Combustion System:** Supplied with **natural gas (NG)**, **liquefied petroleum gas (LPG)**, or **diesel**, with burner power of 38 kW, ensuring rapid heat recovery and uniform cooking.
- **Cooking Control:** Equipped with a **speed variator** that allows adjustment of cooking time, adapting to a wide variety of products and consistently ensuring ideal cooking results.
- **Uniform Frying:** Enables even frying or cooking with reduced oil absorption, thanks to a continuous **oil recirculation and filtration system**, which extends oil life and maintains quality.
- **Materials:** Structure made of **AISI 304 stainless steel** for durability and easy cleaning; tank lined with **special insulation** to optimize thermal efficiency.
- **Filtration System:** Includes a **recirculation pump** that directs used oil to the filtration tank, ensuring maximum oil quality during frying.
- **Optional Features:** Integrated extraction Hood. Double conveyor belt for complete product immersion. Automatic tilting system, Teflon-coated belt, and automatic chain lifting system to increase operational capacity.

MODEL: FGC60

DIMENSIONS: WIDTH 808 mm. / HEIGHT 1420 mm. / LONG 1424mm.

DUAL BURNER POWER: GN/GLP/OIL 38KW **FLOW RATE** 4KG/H **PRESSURE** 0,37 mb.

CHAIN MOTOR POWER: 1,1 KW.

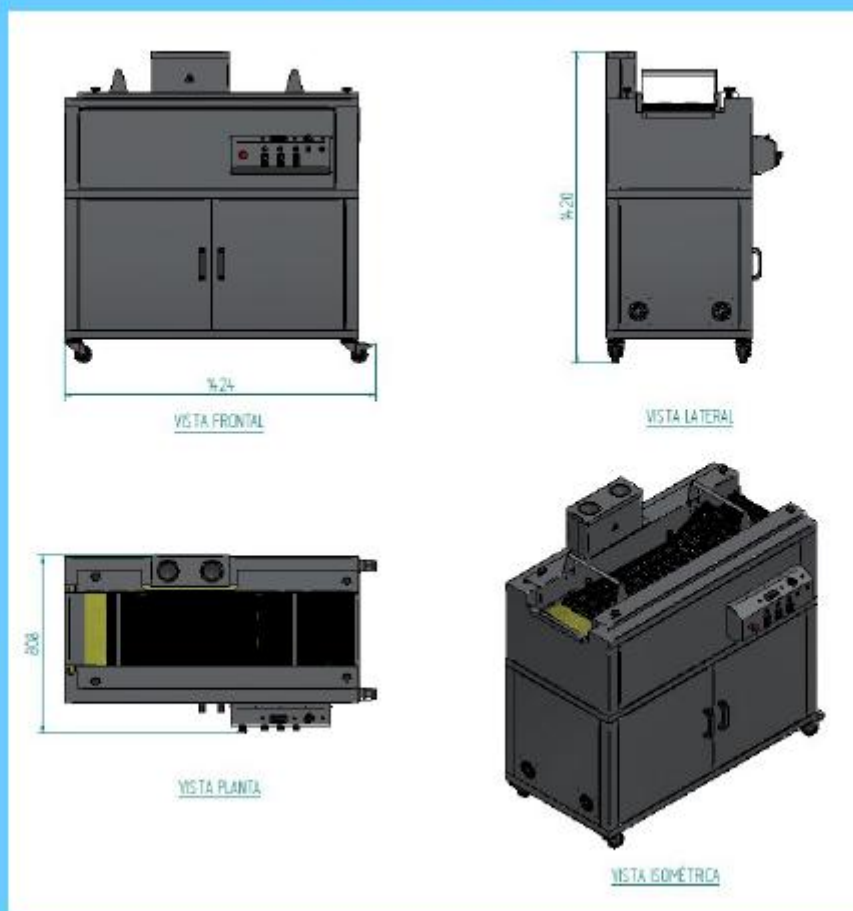
PUMP MOTOR POWER: 1 KW.

TOTAL POWER: 38 KW

PRODUCCION: 65 kg/h a 150 Kg/h.*

BELT WIDTH: 320 mm

DIMENSIONES



PESO APROX. 310Kg.

The Company reserves the right to make technical modifications without notice.

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*Production rates can vary significantly depending on the temperature, the size of the pieces, or the type of food being fried.