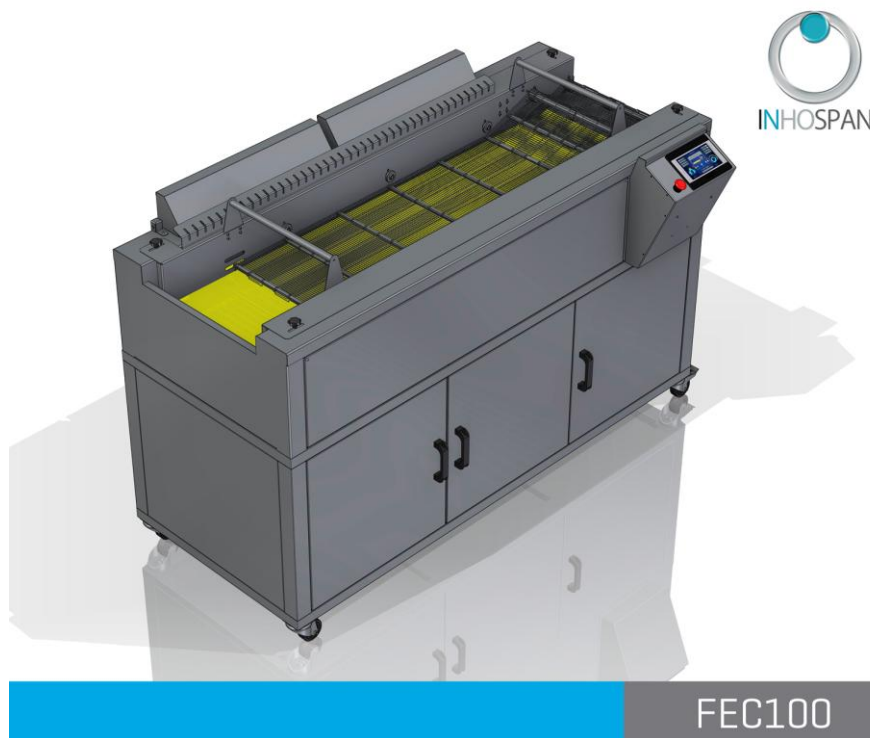


DATA SHEET

CONTINUOUS ELECTRIC FRYER

FEC100

Continuous or conveyor fryer, ideal for high-volume production in fully automatic operation. This chain fryer is designed for pre-fried products, French fries, and ready-to-cook fried foods such as croquettes, bite-sized snacks, flamenquines, nuggets, cachopo, San Jacobo, etc. Also suitable for a wide range of pastry products, including churros, donuts, susos, buñuelos, roscos, pepitos, berlinas, and more. It can handle nuts such as peanuts, almonds, cashews, as well as pasta cooking.



FEC100

TECHNICAL CHARACTERISTICS:

- Equipped with a variable speed drive, allowing adjustment of cooking time to ensure optimal cooking for a wide variety of products.
- Provides homogeneous frying or cooking, with reduced oil absorption and lower costs thanks to oil reuse and filtration. This ensures longer-lasting, higher-quality oil.
- Option to include an extraction hood integrated into the fryer.
- Easy to clean and disassemble.
- Oil filtration system with recirculation pump to the oil reservoir.
- Digital temperature control.
- Constructed from AISI 304 stainless steel.
- Kettle lined with special insulation to optimize temperature efficiency.
- Equipped with a pump for filling the kettle.
- Resettable safety thermostat with indicator.
- Electrical panel isolated and sealed, located in the lower cabinet.
- Tiltable heating elements for easy cleaning and maintenance.
- 2" drain tap.
- Tensioners on the conveyor chains.

MODELO: FEC100

DIMENSIONS: WIDTH 1014 mm. / HEIGHT 1300 mm. / LONG 2003 mm.

ELECTRICAL POWER: 30 KW.

CHAIN MOTOR POWER: 1,1 KW.

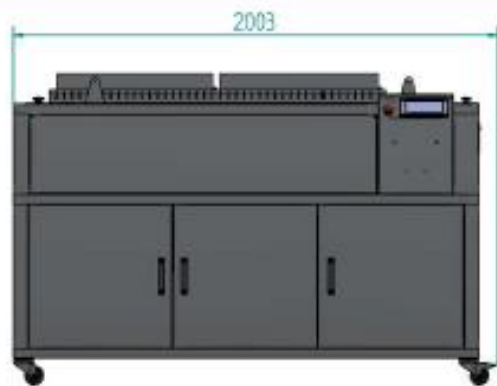
PUMP MOTOR POWER: 1 KW.

TOTAL POWER: 32,1 KW

TENSION: 380 III.

PRODUCCION: 90/600 Kg/H.*

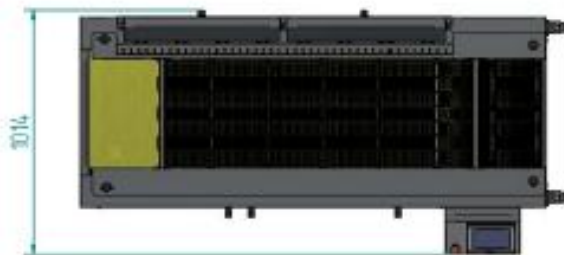
DIMENSIONES



VISTA FRONTAL



VISTA LATERAL



VISTA ISOMÉTRICA



VISTA ISOMÉTRICA

PESO APROX. 500 Kg.

CONEXIÓN ELÉCTRICA: 380VIII

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

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V1,0 – 2021/010/20

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