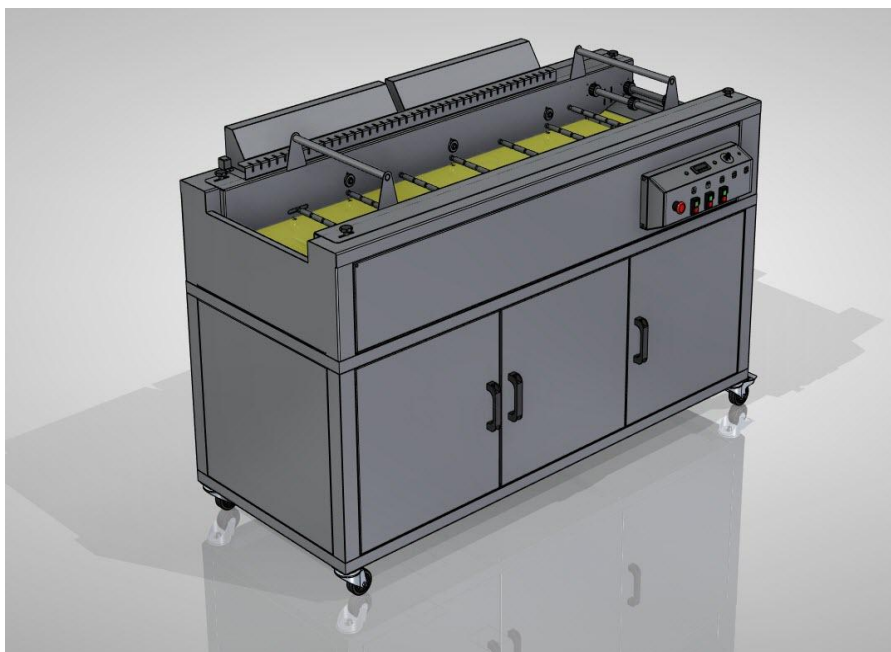


# DATA SHEET

## CONTINUOUS GAS FRYER

### FGC100

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 SPECIFICATIONS:

- **Gas Combustion System:** Operates 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 oil 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:** FGC100

**DIMENSIONS:** WIDTH 984 mm. / HEIGHT 1380 mm. / LONG 2003mm.

**DUAL BURNER POWER:** GN/GLP/OIL 40 KW + 40 KW **FLOW RATE** 4KG/H **PRESSURE** 0,37 mb.

**CHAIN MOTOR POWER:** 1,1 KW.

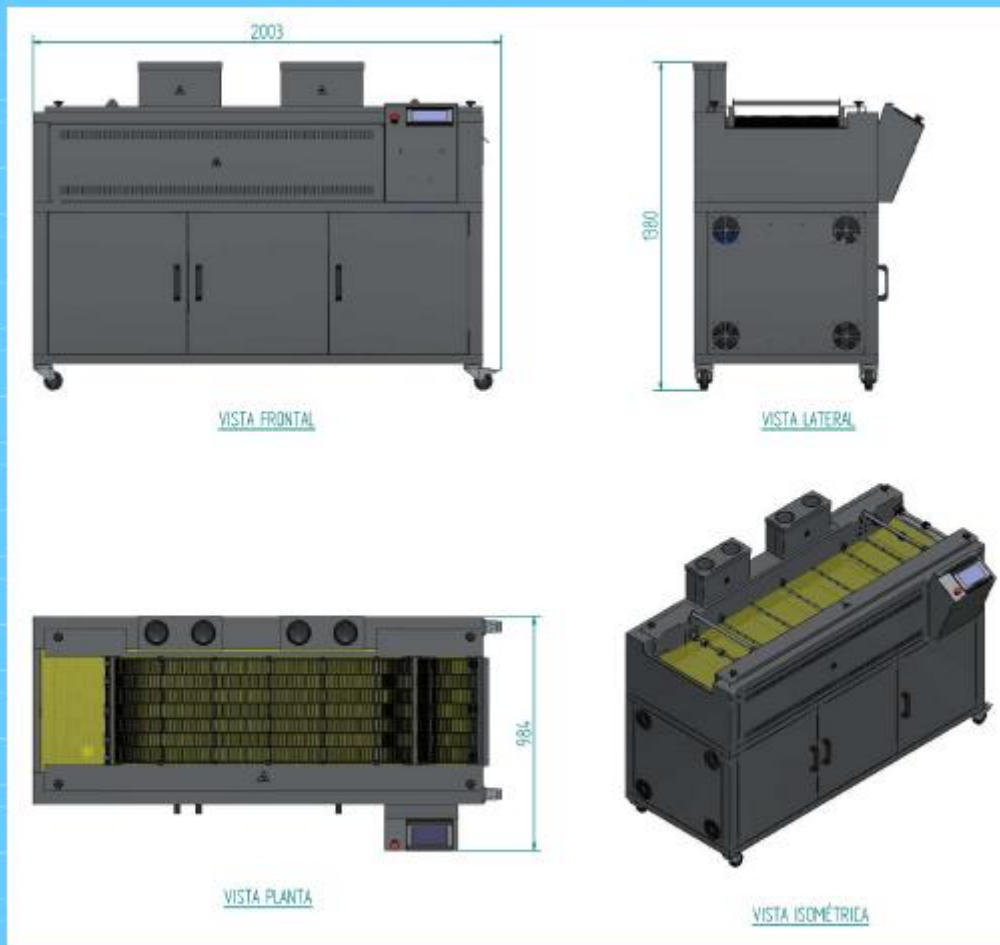
**PUMP MOTOR POWER:** 1 KW.

**TOTAL POWER:** 40 + 40 KW

**PRODUCCION:** 90kg/h a 600 Kg/h.\*

**BELT WIDTH:** 440 cm

## DIMENSIONES



PESO APROX. 450Kg.  
CONEXIÓN ELÉCTRICA: 400v, 3N, 50/60

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.