

DATA SHEET

CONTINUOUS ELECTRIC FRYER

FEC150

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



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, ensuring longer-lasting, higher-quality oil.
- Option to include an integrated extraction hood.
- Easy to clean and disassemble.
- Oil filtration system with recirculation pump to the 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.
- Isolated and sealed electrical panel, located in the lower cabinet.
- Tilttable heating elements for easy cleaning and maintenance.
- 2" drain tap.
- Tensioners on the conveyor chains.

MODEL: **FEC150**

DIMENSIONS: WIDTH 1015 mm. / HEIGHT 1270 mm. / LONG 3003mm.

ELECTRICAL POWER: 60 KW

CHAIN MOTOR POWER: 1,1 KW.

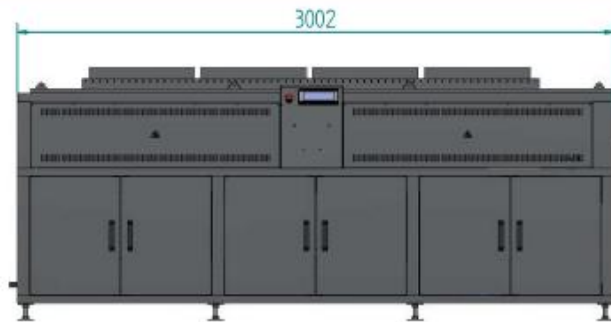
PUMP MOTOR POWER : 1 KW.

TOTAL POWER: 62,5 kW

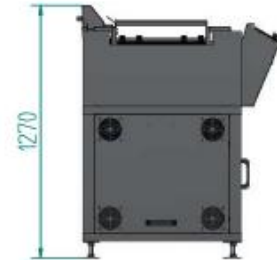
TENSION: 380 III FRECUENCIA 50 HZ.

PRODUCCION: 120/900 Kg/H.*

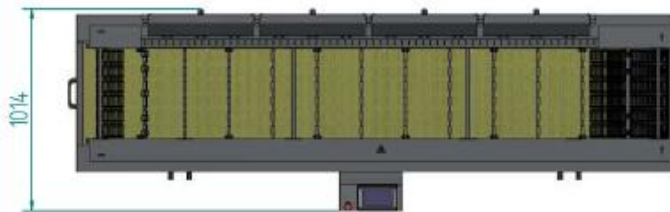
DIMENSIONES



VISTA FRONTAL



VISTA LATERAL



VISTA PLANTA



VISTA ISOMÉTRICA

PESO APROX. 750Kg.

CONEXIÓN ELÉCTRICA: 380III

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

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V1,0 – 2021/02/03

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

