

DATA SHEET

CONTINUOUS GAS FRYER

FGC250

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 a 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:** Provides 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 full product immersion. Automatic tilting system, Teflon-coated belt, and automatic chain lifting system to increase operational capacity.

MODELO: FGC250

DIMENSIONS: WIDTH 953 mm. / HEIGHT 1255 mm. / LONG 5003mm.

DUAL BURNER POWER: GN/GLP/OIL : 40X5(200) KW GLP G 30 **FLOW RATE** 0,37 Mb **PRESSURE** 4 kg/h

CHAIN MOTOR POWER: 1,1 KW.

PUMP MOTOR POWER: 1 KW.

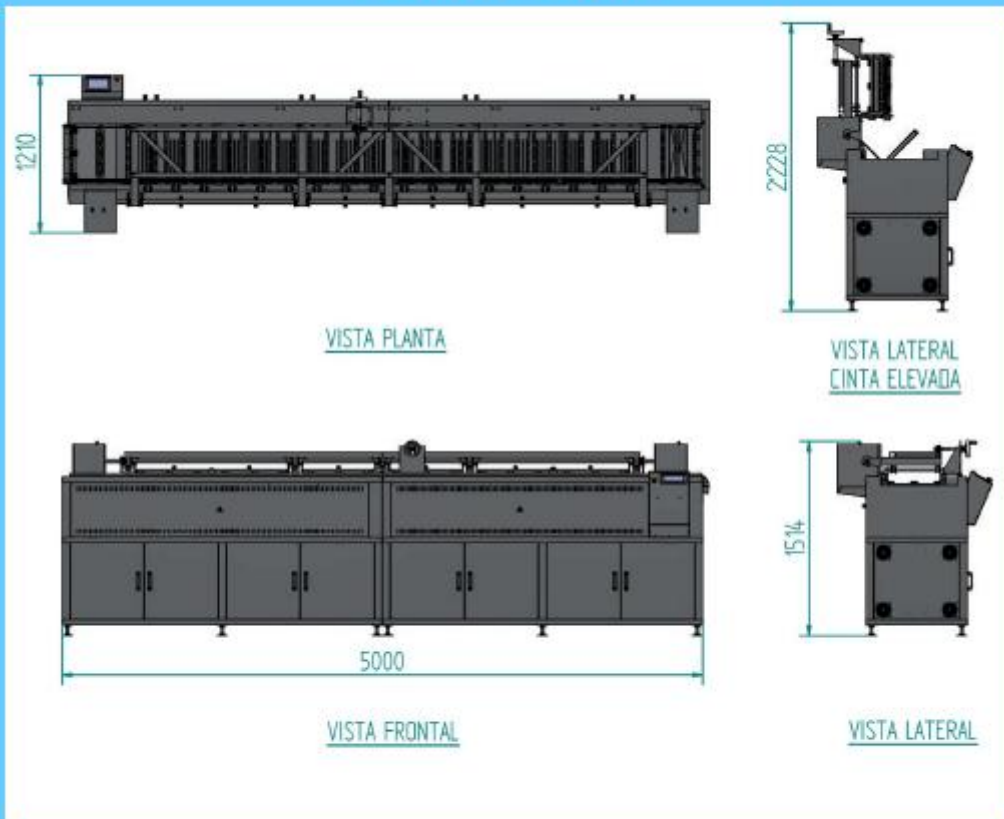
TOTAL POWER:150 KW

TENSION: 220/240 **FRECUENCIA** 50 HZ.

PRODUCCION: 240kg/h a 1600 Kg/h.*

BELT WIDTH: 440 cm.

DIMENSIONES



PESO APROX. 1100Kg.
 CONEXIÓN ELÉCTRICA: 220/240 V, 50/60 CONEXIÓN GAS GLP G 3/8 CAUDAL 4 KG/H 37 Mb

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.