

DATA SHEET

CONTINUOUS ELECTRIC FRYER

FEC250

Continuous Fryer or Frying Line, ideal for high-volume, fully automatic production. This chain-based fryer is designed for pre-fried products, French fries, and a wide range of pre-cooked foods such as croquettes, *flamenquines*, nuggets, *cachopos*, *San Jacobos*, and more. It is also suitable for pastry products such as churros, donuts, *susos*, fritters, rings, *pepitos*, and *berlinas*, as well as for nuts like peanuts, almonds, and cashews — and even for pasta cooking.



TECHNICAL CHARACTERISTICS:

- Equipped with a speed variator that allows adjustment of the cooking time for each product, ensuring ideal and consistent results across a wide range of foods.
- Provides uniform frying or cooking with reduced oil absorption and lower operating costs thanks to the oil recirculation and filtration system. This extends the oil's lifespan and maintains superior quality.
- Option to include an integrated extraction hood on the fryer.
- Easy to clean and disassemble.
- Oil filtration system with recirculating pump and storage tank.
- Digital temperature control.
- Constructed from AISI 304 stainless steel.
- Tank lined with special insulation to optimize thermal efficiency.
- Includes pump for tank filling.
- Resettable safety thermostat with indicator light.
- Sealed and insulated electrical control panel located in the lower cabinet.
- Hinged heating element heads for easy cleaning and maintenance.
- 2" drain valve.
- Conveyor chains equipped with tensioners.
- Optional automatic tilting system for cleaning the conveyor chain and tank bottom.

MODELO: FEC250

DIMENSIONS: WIDTH 1210 mm. / HEIGHT 1515 mm. / LONG 5003mm. BELT WIDTH: 440 mm

ELECTRICAL POWER: 96 KW

CHAIN MOTOR POWER: 1,1 KW.

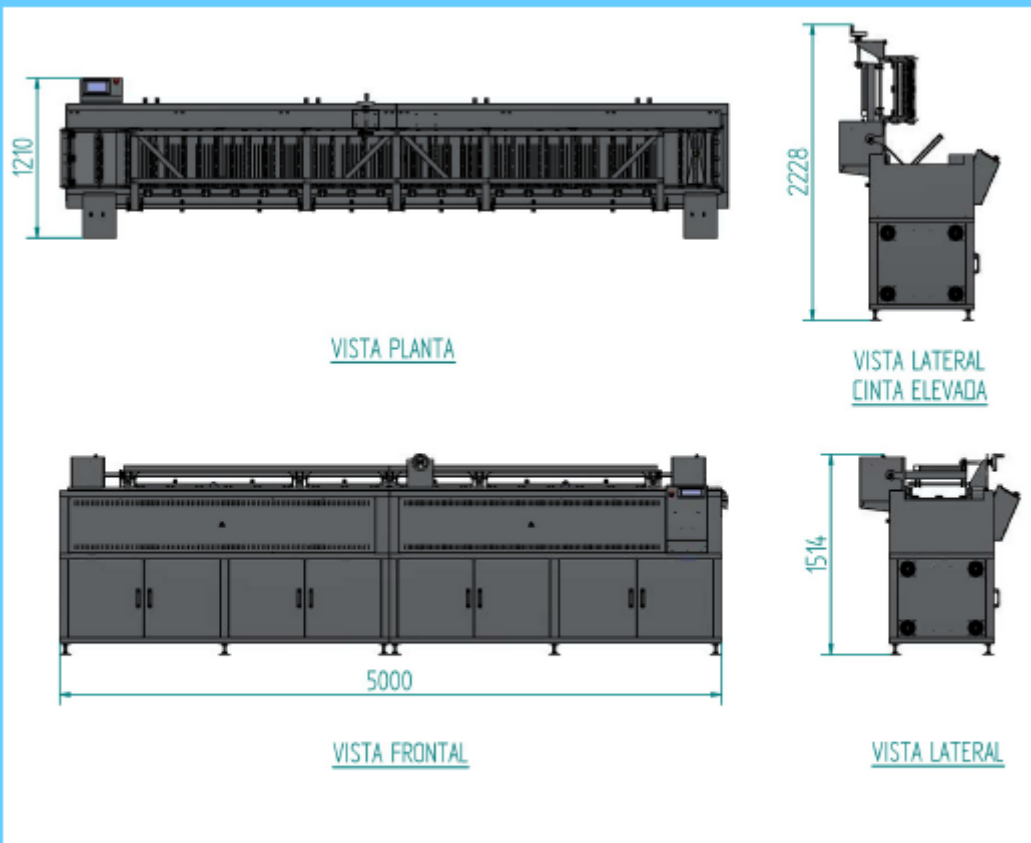
PUMP MOTOR POWER: 1,1 KW.

TOTAL POWER: 98,5 kw.

TENSION: 380 III FRECUENCIA 50 HZ.

PRODUCCION: 240/1600 Kg/H*.

DIMENSIONES



PESO APROX. 1070Kg.

CONEXIÓN ELECTRICA: 380III

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.