

DATA SHEET

CONTINUOUS FRYER AND SHRIMP TORTILLAS DOSING

fecdosf



Specially manufactured continuous fryer designed according to the customer's specifications.

This model is designed for large industrial and automated production and consists of a line for large-scale preparation and frying of shrimp tortilla chips.

This equipment is made up of a dosing machine which is responsible for forming the tortilla which falls directly into the continuous fryer. This fryer allows the automatic frying of this type of product.

This fryer is also useful for a great infinity of uses such as frying of pre-cooked food, frying of potatoes, dried fruits... Even for cooking pasta.

With them you obtain an excellent quality in the finishing as well as an optimum performance of the production.

TECHNICAL CHARACTERISTICS:

- It incorporates a speed variator that allows the cooking time of the product being prepared to be regulated, so that it always has the ideal cooking adapted to an infinite number of products.
- It allows homogeneous frying or cooking, with less oil absorption at a lower cost thanks to the reuse and filtering of the oil. Thanks to this, the oil is more durable and of higher quality.
- Availability of including an extraction hood in the fryer itself.
- Easy cleaning and disassembly.
- Oil filtering system by means of a re-circulating pump to the tank.
- Digital temperature control.
- Built in AISI304.
- Vat coated with special insulation to optimise temperature performance.
- Incorporates pump for filling the tank.
- Resettable safety thermostat with warning light.
- Insulated and watertight electrical panel. Located in lower cabinet.
- Removable heating element heads for easy cleaning and maintenance of the equipment.
- 2" drain tap.
- Tensioners on conveyor chains.

MODEL: **fecdosf**

DIMENSIONS: WIDTH 700 mm. / HEIGHT 900 mm. / LONG 3000 mm.

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

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