

DATA SHEET

CONTINUOUS ELECTRIC FRYER

FEC100

Continuous fryer or fryer train ideal for high-volume production in a fully automated manner. This chain fryer is designed for pre-fried items, French fries, fried pre-cooked products such as croquettes, balls, flamenquines, nuggets, cachopo, San Jacobo... as well as pastry products in general such as churros, donuts, susos, buñuelos, roscos, pepitos, berlinas... nuts: peanuts, almonds, cashews... It can even be used for cooking pasta.



FEC100

TECHNICAL CHARACTERISTICS:

- It incorporates a variable speed drive that allows for the regulation of the cooking time of the product being prepared, ensuring that it always has the ideal cooking time adapted to a wide range of products.
- It enables homogeneous frying or cooking with lower oil absorption at a reduced cost, thanks to oil reuse and filtration. As a result, the oil lasts longer and is of higher quality.
- Option to include an extraction hood in the fryer itself.
- Easy cleaning and disassembly.
- Oil filtering system with recirculating pump towards a reservoir.
- Digital temperature control.
- Constructed with AISI304 stainless steel.
- Tank coated with special insulation to optimize temperature performance.
- Includes a pump for filling the tank.
- Resettable safety thermostat with indicator.
- Isolated and waterproof electrical panel located in the lower cabinet.
- Foldable heating elements to facilitate equipment cleaning and maintenance.
- Tensioners on conveyor chains.

MODELO: FEC100

DIMENSIONS: WIDTH 953 mm. / HEIGHT 1255 mm. / LONG 2003mm.

ELECTRICAL POWER: 31 KW.

CHAIN MOTOR POWER: 1,1 KW.

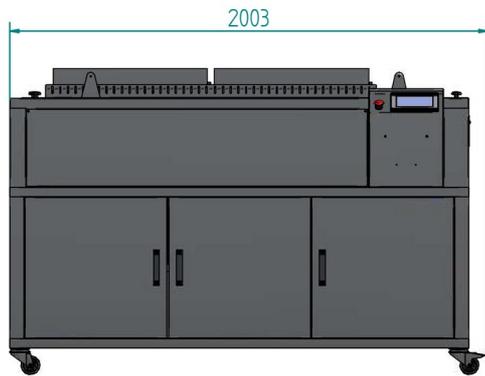
PUMP MOTOR POWER: 1 KW.

TOTAL POWER: 31 KW

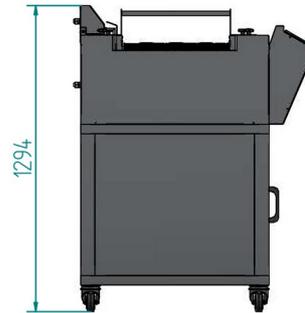
TENSION: 380 III.

PRODUCCION: 90/600 Kg/H.*

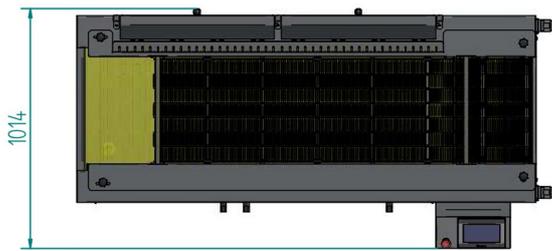
DIMENSIONS



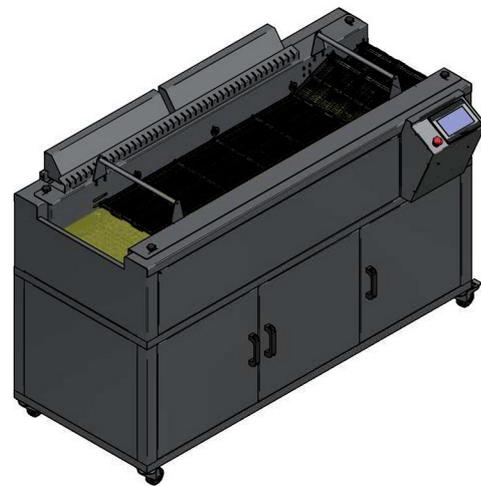
VISTA FRONTAL



VISTA LATERAL



VISTA ISOMÉTRICA



VISTA ISOMÉTRICA

APPROXIMATE WEIGHT: 500 Kg.
ELECTRICAL CONNECION: 400v, 5N, 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.**