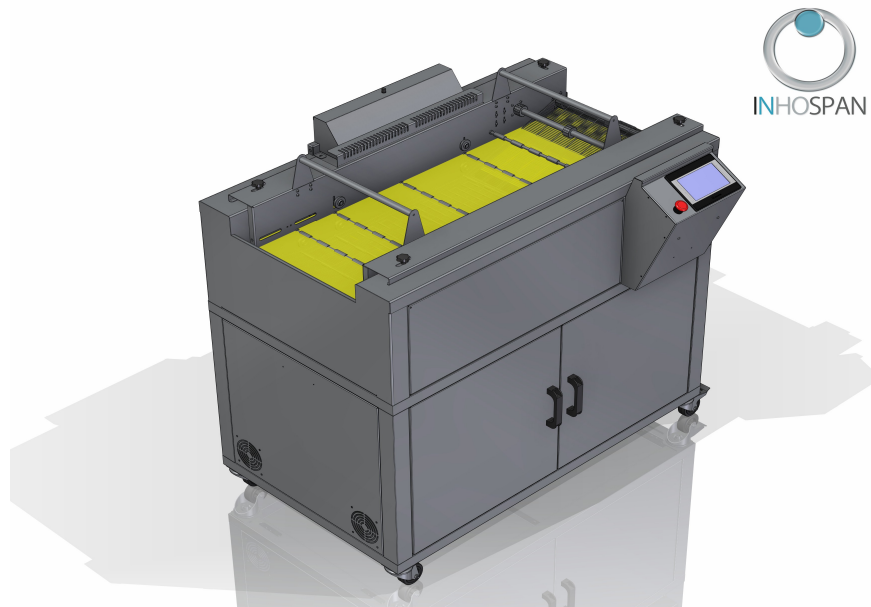


# DATA SHEET

## CONTINUOUS ELECTRIC FRYER

### FEC70

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..



FEC70

#### TECHNICAL CHARACTERISTICS:

- It incorporates a speed controller that allows for the regulation of the cooking time of the product being prepared, ensuring that it always achieves the ideal and customized cooking for a wide range of products.
- It enables uniform frying or cooking, with reduced oil absorption at a lower cost due to oil reuse and filtration. This results in longer-lasting and higher-quality oil.
- Option to include an extraction hood in the fryer itself.
- Easy cleaning and disassembly.
- Oil filtering system with a 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.
- 2" drain tap.
- Tensioners on conveyor chains.

#### MODEL: FEC70

**DIMENSIONS:** WIDTH 806mm. / HEIGHT 1255 mm. / LONG 1350 mm.

**ELECTRICAL POWER :** 16 KW.

**CHAIN MOTOR POWER:** 1,1 KW.

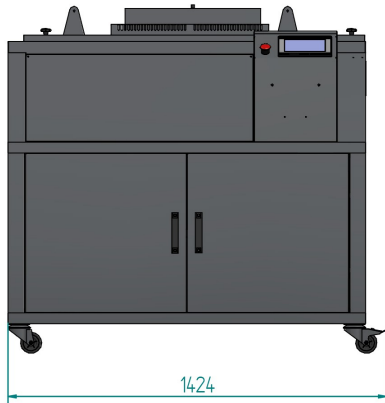
**PUMP MOTOR POWER:** 1 KW.

**TOTAL POWER:** 16 KW

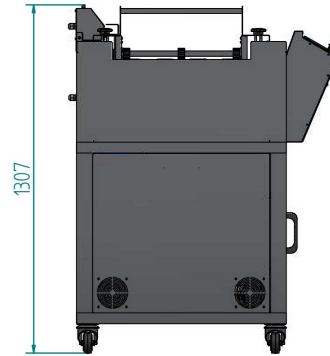
**TENSION:** 230/400V.

**PRODUCCION:** 75/180 Kg/H.\*

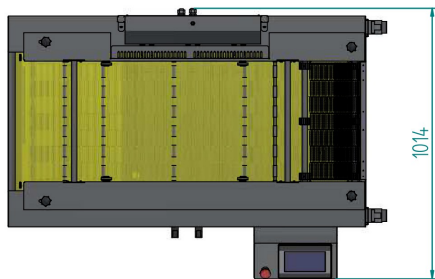
# DIMENSIONS



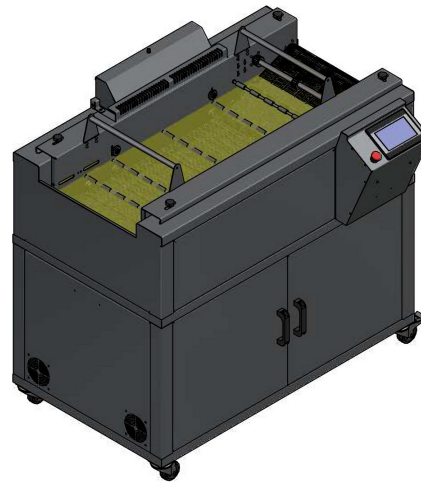
VISTA FRONTAL



VISTA LATERAL



VISTA PLANTA



VISTA LATERAL

APPROXIMATE WEIGHT: 407 Kg.  
ELECTRICAL CONNECION:230/400V

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

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**V1,0 - 2021/04/13**

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

