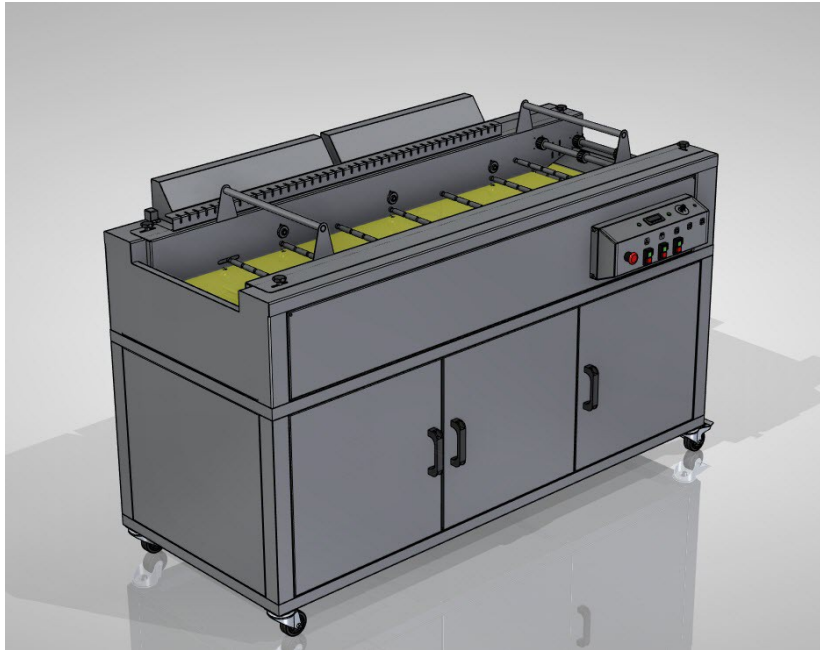


# DATA SHEET

## CONTINUOUS ELECTRIC FRYER

### FEC150

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.



#### 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.
- 2" drain tap.
- Tensioners on conveyor chains.
- Automatic tipping system for cleaning the conveyor chain and tank bottom. Optional.

#### MODEL: FEC150

**DIMENSIONS:** WIDTH 953 mm. / HEIGHT 1255 mm. / LONG 3003mm.

**ELECTRICAL POWER:** 61 KW

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

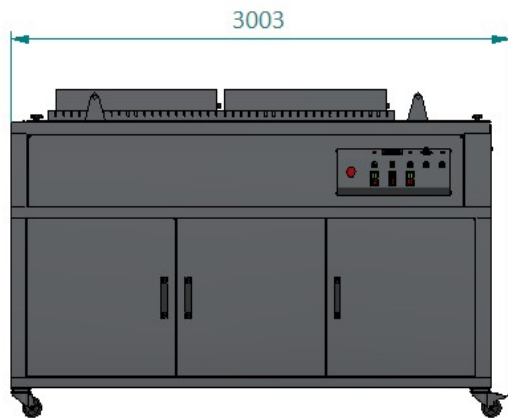
**PUMP MOTOR POWER :** 1 KW.

**TOTAL POWER:** 61 KW

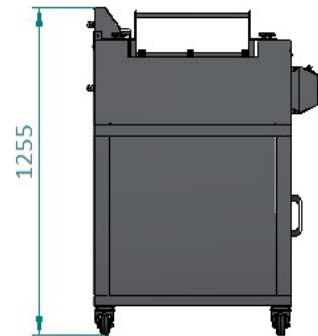
**TENSION:** 380 III FRECUENCIA 50 HZ.

**PRODUCCION:** 120/900 Kg/H.\*

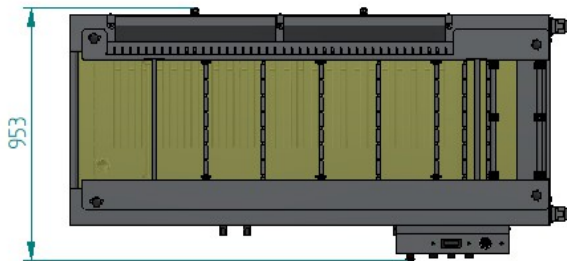
# DIMENSIONS



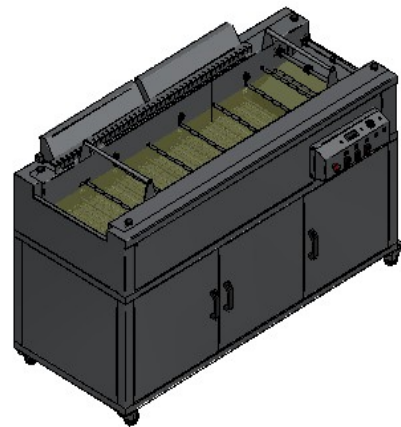
VISTA FRONTAL



VISTA LATERAL



VISTA PLANTA



VISTA ISOMÉTRICA

APPROXIMATE WEIGHT: 750Kg.  
ELECTRICAL CONNECION: 220/240 V, 50/60

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

[www.inhospa.com](http://www.inhospa.com)

V1,0 - 2021/02/03

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

