



Nahrungsmittelmaschinen

FOOD MACHINES FOR A NATURALLY BETTER TASTE

Innovative Techniques for the  
Thermal Food Processing

DUBRA 1/600

browning frying  
roasting cooking

*...you'll only get the best for your chefs!*

Continuous Teflon® Belt Grill  
- Model for Tests or small Capacities -

## Technical Data

<b>Application:</b>	Frying, cooking and browning of meat, fish, poultry, egg products, bacon, pizza, steaks, sliced meat, hamburgers, vegetable burgers, potato products
<b>Mode of Operation:</b>	The products will be fixed between two belts made of Teflon® and fried during passing the upper and lower platen. By using the own fat of the product it is not necessary to use additional frying fat or oil.
<b>Heating System:</b>	Thermal oil heated platens, max. 280 °C Electric heating elements and circulation pumps for the thermal oil Separate regulation for upper and lower platen
<b>Control System:</b>	PLC control system with digital input and display of set and actual temperatures separate for upper and lower platen. Manually adjustment of frying time, range ca. 30 sec to 4 min
<b>Dimensions:</b>	Frying area      0,6 m² Belt width        600 mm Total length     ca. 2.450 mm Total width      ca. 1.700 mm Total height     ca. 2.150 mm
<b>Energy Connections:</b>	52 kW - 400 V - 50 Hz - 3 phases + N + PE Fuse 100 A, cable 5 x 25 mm² compressed air 6 bar (ca. 0,5 m³/h for control system) Saturated steam max. 1,5 bar (ca. 50 kg/h belt cleaning) Cooling water max. 25 °C (ca. 100 kg/h roller cooling)
<b>Accessories:</b>	Continuous belt cleaning for upper and lower belts, Belt welding unit

