

Fryer type SFE - E 1,600 / 600

Energy - efficient fryer for canteen kitchen, butchery and delicacies factories



Energy - efficiency:

- New heating system
- 35 % less frying oil compared to standard industrial fryers
- Considerably reduction of thermal impact of the oil due to measuring and controlling of the surface temperature of heating elements
- Constant heating and temperature conservation due to oil circulation pump

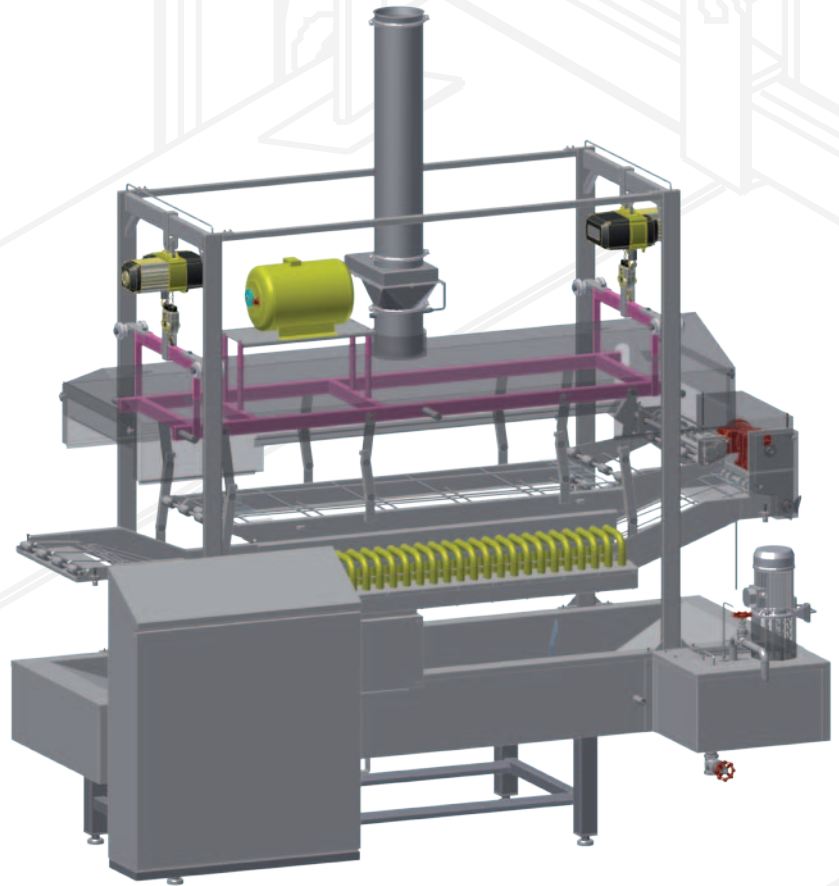
Range of applications:

- 150 – 250 kg/h browning or cooking
- This conform to approx. 1,500 meatballs or 1,000 breaded veal per hour
- Usable as cooking system



Basic Features:

- Isolated base frame
- Passage conveyor with wire belt
- Hood with exhaust air vent
- Electric lifting device
- Input and output opening of the hood adjustable in height



Generally measures of safety:

1. Minimum-oil level control
2. Safety temperature limiter
3. Fire extinguishing system

Options:

- Seperate infeed belt
- Top conveyor
- Carrier on passage conveyor
- Different transport belts
- Seperate oil filter system
- Oil tank