

FB-35 BATCH FRYER

Fryer for 35 kg/hour of finished production of fried potato chips or shoestring fries.

Heating system by multiple combustion gas ducts, with double circulation, submerged in the frying oil.

Upper grill for immersion of the product in the oil, operated by a manual lever. Thermal insulating coating with mineral wool.

Automatic natural gas burner, with a sweep cycle, electronic ignition, and two operating powers (high and low fire) that respond according to the requirement of the thermostat, adjusted to the temperature desired by the operator.

Stainless steel construction.

Modelo	Batch Fryer FB-35
Dimensions	2260 x 1180 x 1280mm
Power	Electric 0.5HP Single phase Thermal 150.000Kcal
Weight	375 Kg
Production	35kg/h fried potato chips or shoestring fries



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