



Linee automatiche
di frittura e bollitura
Automatic lines for
frying and boiling production

MOD: AR-100 / AR-200 **fryer for covered peanuts**



In picture Model AR-100

FEATURES:

- Sturdy structure in AISI 304 steel;
- The fryer can be built with a gas burner / electric / diathermic oil; in the case of a gas burner, it can also be installed in another environment;
- Mixing system in the input of the fryer, so that the products doesn't stick;
- Products advancement by mean appropriate palettes;
- Adjusting cooking times;
- Temperature set by thermostat;
- Forced oil circulation pump, flow over the entire width, eliminating the vortices at the entrance and transporting the product under the tape;
- Tunnel tape for transporting the product to be fried;
- Cooking tapes can be lifted from the fryer tank by mean a motor, for good cleaning;
- Electrical panel installed on the machine, or separate;
- Automatic paper filter for oil filtration mounted above the fryer, with certified filter paper up to a temperature of 200 ° C;
- Cistern (on wheels and positioned under the fryer) for the automatic topping up and collecting the oil (eg at the end of work), with door for insert solid packs oil;
- Articulated feet adjustable in height, adaptable for uneven floors.

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Loading of the oil into the fryer automatically (controlled by MAX and MIN levels) or manual. If the oil level exceeds the set one, the overflow drains the excess oil into the recovery tank. Maintaining a certain temperature through one resistance in the oil recovery tank so that the oil doesn't solidify.



Opening for the insertion of oil in packs.

The MAX level control the automatic oil dosage.
The minimum level control the ignition of the burners (The fryer comes on only when the burners are submerged in oil).

The overflow is used to drain the excess oil directly on the recovery tank.



The filtering system guarantees excellent cleaning, long life and extreme practicality. The oil pumped from the fryer's tank to the paper filter, is filtered by a special food paper (suitable for use up to a temperature of 200 ° C) which retains cooking residues, flour, and small particles, leaving pass the clean oil, which, by choice, falls back into the fryer tank or into the oil top-up tank.





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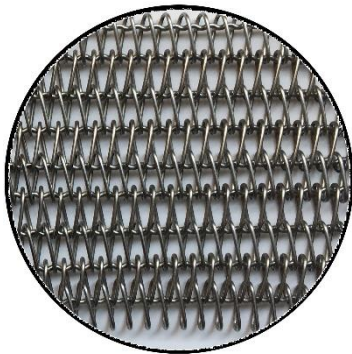
It is possible to decide whether to send the filtered oil to the fryer's tank or to the oil recovery tank (see image). If you drain it in the oil recovery tank, you can keep it at the set temperature (thanks to an adjustable thermostat) so as to keep it in a liquid state, ready to be used immediately.

It is possible to raise the cooking tapes to facilitate the cleaning of the fryer's tank, all acting only on two buttons placed in the general electrical panel.



When the fryer tapes are lifted for cleaning, the aspirator disengages from the "U" fitting; it is reattached when it is lowered.

Aspirator (outlet Ø150mm) of the cooking fumes with stainless steel filter cell and with damper to regulate the suction.



Tapes realized in stainless steel mesh type TN, as in the picture.

The progress of the products is carried out by a appropriate palettes, these accompany the products throughout the cooking process.





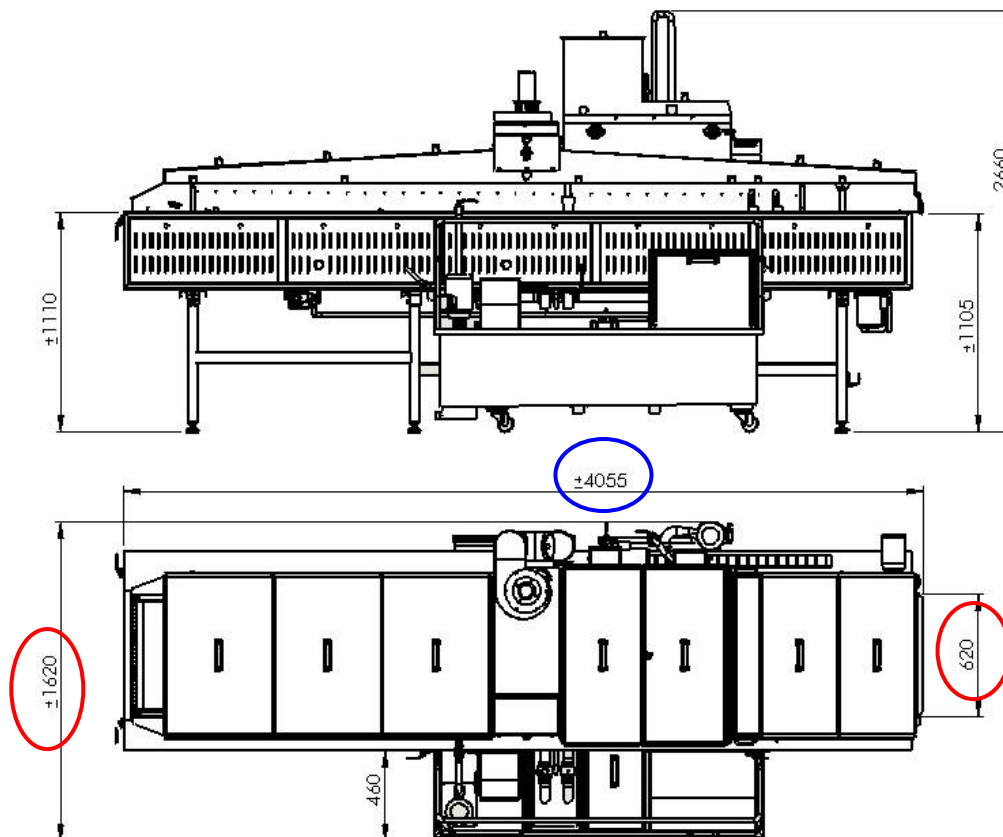
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MODEL	Overall dimensions (Cm)	Useful cooking space (Cm)	Thermal power (kW)	Total electric power (kW)	Indicative hourly production (kg/h)
AR-100 (gas) AR-100 (electric)	405x162x266	400x60	114	3,7	100 - 120
	405x162x266	400x60	108	112	100 - 120
AR-200 (gas) * AR-200 (electric)	605x182x266	600x80	300	3,7	200 - 250
	605x182x266	600x80	270	275	200 - 250

* model with external boilers

- Structure and parts constructed integrally with materials suitable for contact with food;
- Emergency thermostat;
- CE marking.

DIMENSIONS:



Drawing related to the model AR-100,
For the mod. AR-200 add 2000mm to the blue circled quotas and add 200mm at the red circled quotas

* NB. The models AR-200 has Nr°2 extern boilers, not calculated in the overall dimensions

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