



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

## INDUSTRIAL DRIPPING MACHINE



**IDEAL FOR DRIP THE  
PRODUCT BY OIL**

### FEATURES:

- Industrial dripping machine to be positioned at the exit of the fryer;
- Plane for sliding the product consisting of 4-5 steps to overturn the product and a better oil dripping;
- Increased the mass of the machine to counteract the generated vibrations;
- Structure on feet, MACHINE NOT ATTACHED TO THE FLOOR;
- The drip plan is easy removable for better cleaning;
- Tray, with tap, for the collection the dripped oil;
- Control panel on the machine.



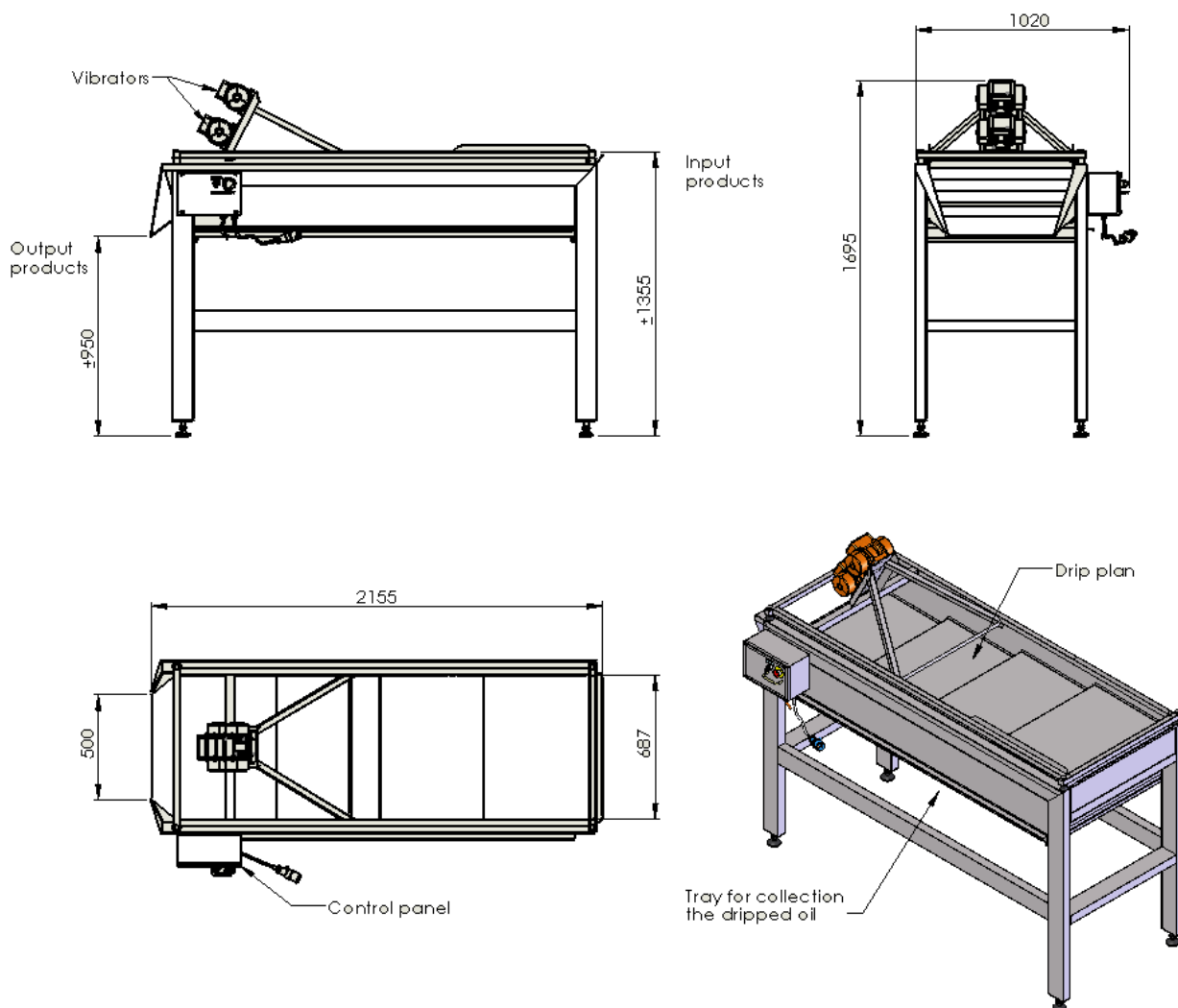


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### TECHNICAL FEATURES:

- Overall dimensions cm 216x102x170;
- Product loading height: 136 cm adjustable;
- Product unloading height: 95 cm adjustable;
- Maximum electric power engaged 300W;
- NR ° 2 vibrators for draining and move the product;
- Removable parts for cleaning;
- Structure and parts constructed integrally with materials suitable for contact with food;
- CE mark.

### DIMENSIONS:



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