

## **INDUSTRIAL LINE FOR FLAVORING**



## FEATURES:

- Line consisting of Nr°2 conical rotating drums, the first is only dedicated to oil spraying, the second is used for the salt/aroma distribution;
- Rotating drum with a customizable liquid nebulized spraying system, to ensure a complete absorption of the aroma on the product;
- Nr°1 elevator belt with pockets, to transport the products from one drum to another;
- Aromatic drum complete with a salt/flavour doser, mounted on cart whit wheels. This pours the powders into a special vibrating slide which distributes them homogeneously inside the drum;
- Control panel separated from the machines, available with touch screen panel or with mechanical controls;
- Speed and direction of rotation of the drum, spraying times and intensity, and amount of salt/flavour to be dosed, are commands adjustable through the control panel;
- > All parts are easily removable, for easy cleaning even with a pressure washer;
- > All the machines are equipped with swivel wheels with brake, adjustable in height;
- Rotating drums and parts in contact with the products are made of steel AISI 316, all the remaining is built with steel AISI 304;
- Machines with CE mark;

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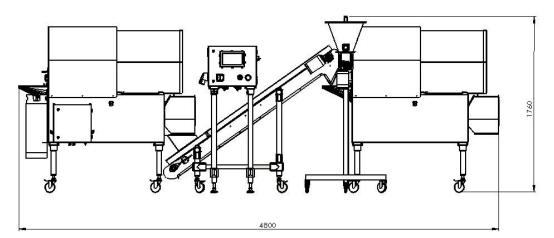


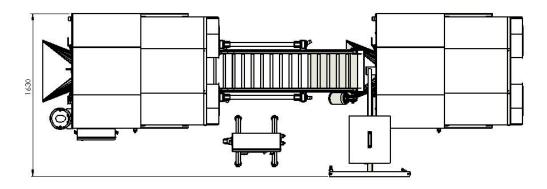
Linee automatiche di frittura e bollitura Automatic lines for frying and boiling production

## **TECHNICAL FEATURES:**

- Overall dimensions of all the line cm 480x163x176;
- Product loading and unloading height, on customer request;
- Possibility to choose between two types of drums:
  - Drum made with steel INOX 316, weight ± 55 Kg
  - Drum made with plastic for food use, weight ± 15 Kg;
- Belt with pockets, made in blue food polyurethane;
- Pneumatic panel placed on the side of the spraying drum, with the possibility of adjusting the air pressure;
- > Tank from 18 Liter hooked on the side of the spraying drum;
- Doser equipped with loading hopper of about 20 Liter, and with a small panel glass to check the salt/flavour level;
- Machines built in Inox steel AISI 304 and AISI 316;
- Structure and parts constructed with materials suitable for food contact;
- Maximum electrical power absorbed by the entire line about 650W;

**DIMENSIONS:** 





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