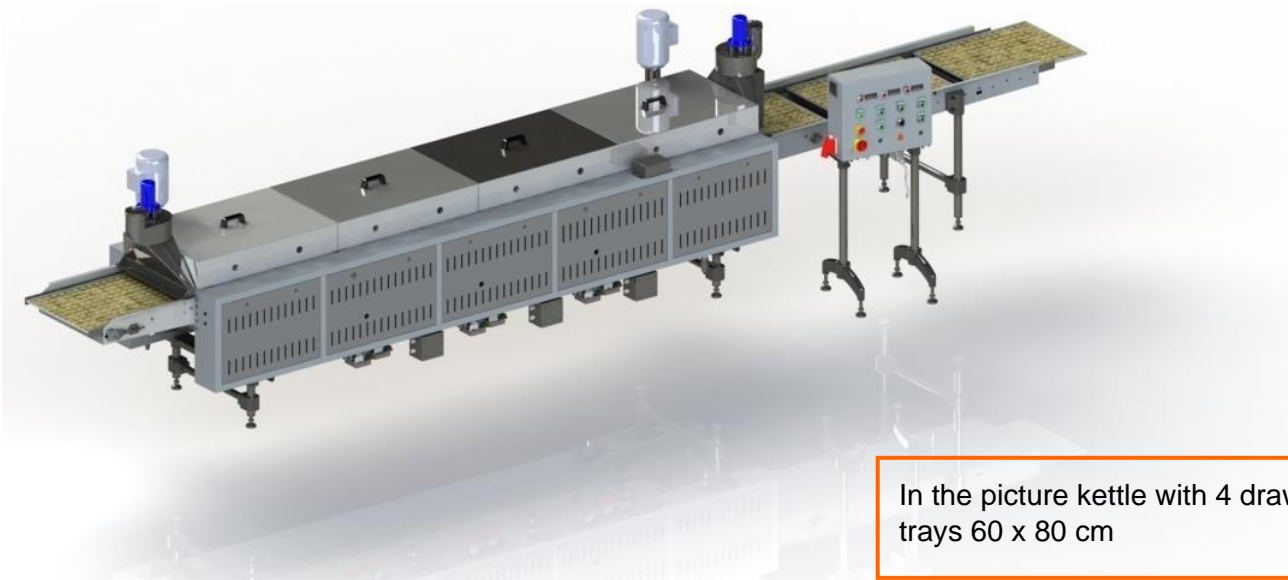




Linee automatiche
di frittura e bollitura
Automatic lines for
frying and boiling production

INDUSTRIAL KETTLE FOR TARALLI WITH TRAYS



In the picture kettle with 4 drawers;
trays 60 x 80 cm

FEATURES:

- Sturdy structure in AISI 316 steel;
- The kettle can be built with a gas or electric burner. In the case of a gas burner, the latter can also be installed in another room;
- Adjustable cooking time;
- Temperature set by thermostat;
- The kettle can be built for trays with dimensions: - 60 x 40 cm,
- 60 x 80 cm;
- The length of the kettle depends from the number of drawers installed;
- Pump for water loading in the distribution drawers (the number of pumps depends from the number of drawers);
- The product is cooked using the "falls" method: a constant flow of hot water falls over the product;
- Automatic loading and topping up of water in the kettle through a special valve; with water level adjustment;
- N ° 2 aspirators placed at the entrance and at the exit of the kettle to eliminate steam;
- Tunnel belt for the automatic transport of trays through the cooking path;
- Easily separable parts to allow excellent cleaning;
- Independent electric panel, which can be positioned as desired;
- Articulated feet, adjustable in height: adaptable for uneven floors.

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The water load in the tank is completely automatic, controlled by the MAX and MIN levels.



Possibility to adjust the height of the two water levels, minimum level (MIN) and maximum level (MAX).

The "MIN" level indicates the minimum water threshold to activate the burners / electric heating elements.

The "MAX" level indicates the maximum water threshold in the cylinder, which stops the automatic load.

If the water level exceeds the maximum level set, the "overflow" (also adjustable) drains the water on.

The trays with the taralli (a second of the model of kettle chosen for the 60x40cm or 60x80cm size) is inserted into the kettle, where it is automatically towed through the cooking path.



The regulation of the cooking time takes place with the adjustment of a knob placed in a separate and independent control panel.

The temperature of the water in the tank is adjusted via digital thermostats, which are also located in the control panel.

The number of thermostats depends on the size of the kettle and therefore on the heat output to be managed.





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The taralli are cooked using the "falls" method, by specific drawers: the hot water is dropped over the product along the entire cooking path.

The water is drawn into the drawers by pumps, which take the hot water and sends it equally and steadily into the distribution drawers.

The veil of the waterfall is manually adjustable.

The number of pumps in the kettle depends from the number of drawers; every single pump can distribute the water to the maximum in three distribution drawers.



In each kettle there are two aspirators, one placed at the entrance and one at the exit of the cooking zone, in order to eliminate the steam.

Each aspirator has a Ø120 mm output, to be connected to an appropriate system.



The number of distribution drawers determines the length of the kettle and therefore the hourly output.

OPTIONAL:

Possibility to add a timed start pump that periodically discharges the starch that can be created and deposit in the bottom, in order to keep the cooking water cleaner.

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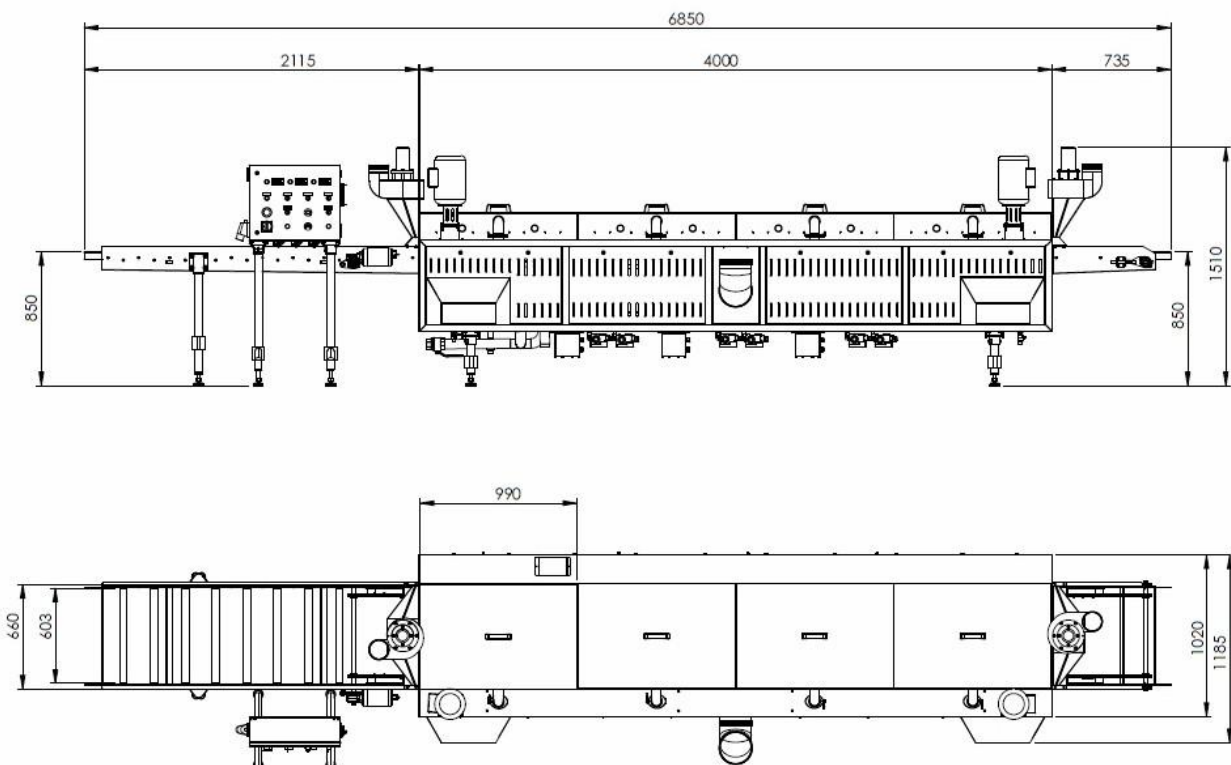
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NUMBER OF DRAWERS	Overall dimensions (Cm)	Useful cooking space (Cm)	Thermal power (kW)	Total electric power (kW)
4 Drawers, for trays 60x80 (gas)	685x151x118,5	400x60	113	3,5
4 Drawers, for trays 60x80 (electric)	685x151x118,5	400x60	≈90	≈94
4 Drawers, for trays 60x40 (gas)	685x151x98,5	400x40	113	3,5
4 Drawers, for trays 60x40 (electric)	685x151x98,5	400x40	≈81	≈85

N.B.: the kettle can be customized and built with more or less drawers depending on the desired production and / or available space.

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

DIMENSIONS:



The above design is related to the kettle with 4 drawers, for 60x80 cm baking sheets.

For the model with 1, 2, 3 drawers steal 990mm (each drawer to be removed) to the dimensions **circled in blue**.

For the 5-6 drawer model add 990mm (each drawer to be added) to the dimensions **circled in blue**.

For model with 60x40 baking sheets, steal 200mm from the **red circled** dimensions.

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