



4SA

Description:

Operational safety, economy and high quality are synonymous with MCI continuous fryers. Continuous frying for salted and sweet foods with temperature and time of frying controlled by the electronic plate.

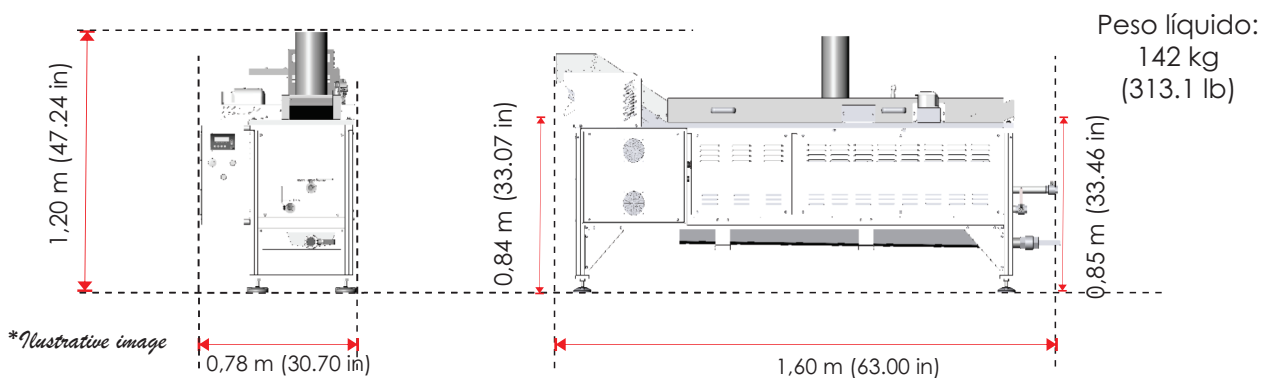
Frita products from 8g (0.28 oz) to 180 g (6.35 oz) with productive capacity of 4,000 fresh products per hour (up to 30 grams (1.05 oz)).

Fryer 4SA uses **VEGETABLE OIL** (except palm oil) and **WATER** (brine solution), which functions as a filtration system, where the particles are deposited in the bottom of the trough, providing greater durability to the vegetable oil and higher quality of the fried product.

Independent drainage of VEGETABLE OIL and brine solution, increases the life of VEGETABLE OIL, the quality of the final product, guarantees the maintenance of OPERATIONAL SAFETY and makes the process more economical.

The frequency of drainage of the brine solution with the residues, varies according to the product to be fried, is important in OPERATIONAL SAFETY. The volume of frying waste should be kept as low as possible so that there is no operational accident of burns and explosions.

Do not use animal or vegetable FAT and PALMA OIL.



Transportation and logistics info:

Height: 1,45 m (57.10 in)
Width: 0,85 m (33.46.55 in)
Length: 1,85 m (72.83 in)

Gross weight: 204 kg
(449.7 lb)

Voltage:

220 V TREE-PHASE

Power	Total current	Phase ware gauge	Earth ware gauge*	Plug	Circuit breaker
14.2 kW	40 A	16 mm ²	16 mm ²	don't have**	50 A tree-pole

* The MCI Fryer must be installed with adequate grounding according to the information above.

Failure to do so may cause electrical damage.


** The connection is direct in the panel, by connectors

Power:

14 kW (5 resistances of 2.800W)

Motor potency:

Coveyor - 46 W

Product size :	from 8g (0.28 oz) to 180 g (6.35 oz)																											
Volumetric capacity:	80 liters of oil 25 liters of water and 4 kg of salt																											
<p>Productive capacity of frying of fresh products of 120kg/ h (264 lb/h) or unitary according to the weight of the product, considering 1 minute and 30 seconds of frying:</p> <table><tr><td>UNITS*/ hour</td><td>4.000</td><td>4.000</td><td>1.760</td><td>1.320</td><td>1.000</td><td>680</td><td>520</td><td>440</td></tr><tr><td>Product weight (g)</td><td>8</td><td>30</td><td>45</td><td>60</td><td>80</td><td>120</td><td>150</td><td>180</td></tr><tr><td>Product weight (oz)</td><td>0.28</td><td>1.05</td><td>1.59</td><td>2.12</td><td>2.82</td><td>4.23</td><td>5.29</td><td>6.35</td></tr></table>		UNITS*/ hour	4.000	4.000	1.760	1.320	1.000	680	520	440	Product weight (g)	8	30	45	60	80	120	150	180	Product weight (oz)	0.28	1.05	1.59	2.12	2.82	4.23	5.29	6.35
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<p>There may be variation in the productive capacity, more or less, depending on the texture, temperature and humidity conditions of the mass.</p> <p>The productive capacity of frying for frozen salted is half of the productive capacity of the fresh savers, considering 1 minute and 30 seconds of frying.</p>																												
Temperature:	<p>The frying temperature depends on the product, but in general it is 180°C, which is maintained by the electronic plate, even when it does not have savory frying.</p> <p>If it is fed with frozen products, the temperature will be higher and the frying capacity will be lower.</p>																											
Time to heating:	About 20 to 25 minutes to reach 180°C																											
Length of stay of the product inside the Fryer:	The built-in shape of the Fryer allows the frying time to be from 1 minute to 10 minutes.																											
Electrical panel	<div><div><p>TURN ON/ OFF CONVEYOR</p><p>TURN ON/ OFF HEATING</p><p>CONVEYOR SPEED CONTROLLER</p><p>TEMPERATURE CONTROLLER</p></div></div>																											