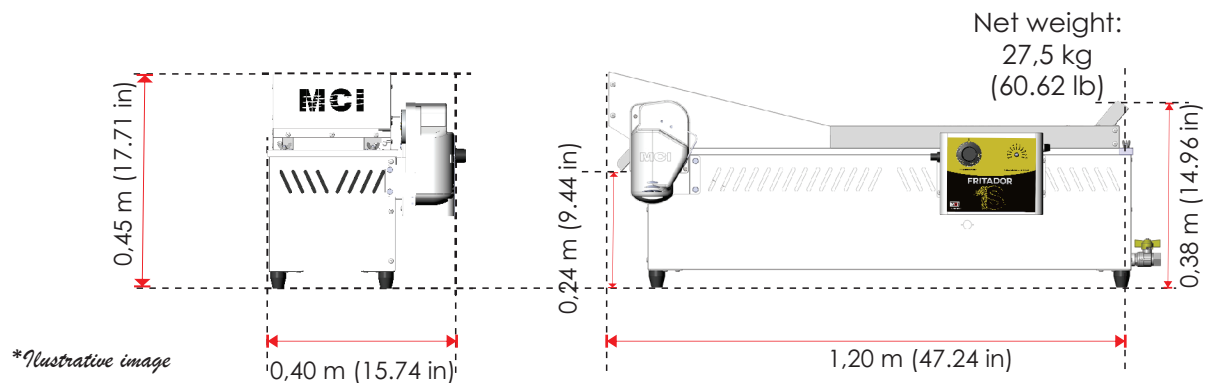


Fryer 1S



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 to 120g with productive capacity of 1,000 fresh products per hour (up to 20 grams).



| | | | | | | | | | | | | | | | | | | |
|------------------------------------|---|-------------------|--------------------|--------|-----------------|--|-------|---------------|------------------|--------------------|------|-----------------|--------|------|-------------------|-------------------|--------|--------------|
| Transportation and logistics info: | Height: 0,50 m (19.68 in) Gross weight: 44 kg (97.0 lb) Width: 0,50 m (19.68 in) Length: 1,20 m (47.24 in) | | | | | | | | | | | | | | | | | |
| Voltage: 220 V | <table><tr><td>Power</td><td>Total current</td><td>Phase ware gauge</td><td>Neutral ware gauge</td><td>Plug</td><td>Circuit breaker</td></tr><tr><td>5,4 kW</td><td>25 A</td><td>6 mm²</td><td>6 mm²</td><td>2P 30A</td><td>32A two-pole</td></tr></table> <p>Power cord length = 2.7 m * The MCI Fryer must be installed with adequate grounding according to the information above. Failure to do so may cause electrical damage.</p> | | | | | | Power | Total current | Phase ware gauge | Neutral ware gauge | Plug | Circuit breaker | 5,4 kW | 25 A | 6 mm ² | 6 mm ² | 2P 30A | 32A two-pole |
| Power | Total current | Phase ware gauge | Neutral ware gauge | Plug | Circuit breaker | | | | | | | | | | | | | |
| 5,4 kW | 25 A | 6 mm ² | 6 mm ² | 2P 30A | 32A two-pole | | | | | | | | | | | | | |
| Power: | 1 resistance of 6 kW | | | | | | | | | | | | | | | | | |
| Motor potency: | 60 Watts | | | | | | | | | | | | | | | | | |
| Product size : | 8g up to 120 g | | | | | | | | | | | | | | | | | |
| Oil volumetric capacity: | 18 liters | | | | | | | | | | | | | | | | | |

Productive capacity of frying of fresh products of **20kg/ h** or unitary according to the weight of the product, considering 1 minute and 30 seconds of frying:

| | | | | | | |
|---------|-------|--------------|------|------|------|-------|
| Units/h | 1.000 | 1.000 | 440 | 330 | 250 | 170 |
| Weight | 8 g | 30 g | 45 g | 60 g | 80 g | 120 g |

There may be variation in the productive capacity, more or less, depending on the texture, temperature and humidity conditions of the mass.

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.

Temperature:

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.

If it is fed with frozen products, the temperature will be higher and the frying capacity will be lower.

Time to heating:

About 30 minutes

Length of stay of the product inside the Fryer:

The built-in shape of the Fryer allows the frying time to be from 30 seconds to 3 minutes.

Electrical panel

TEMPERATURE
CONTROLLER



CONVEYOR SPEED
CONTROLLER