

CODE 60634

**10 SLE**

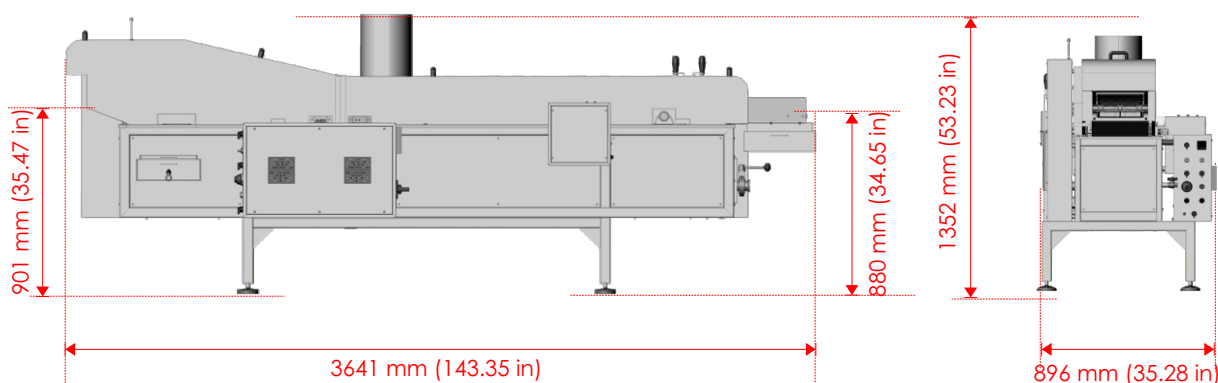
**Description:**

Operational safety, economy and high quality are synonymous with MCI continuous fryers. Continuous frying for savories or vegetables, etc. Temperature and frying time controlled by the electronic plate.

Fry products from 25 g (0.88 oz) to 120 g (4.23 oz) with productive capacity of 300 kg (661 lb) of fresh products per hour.

**Net weight:**

344 kg  
(758 lb)



**Transportation and logistics info:**

To inform

**Voltage:**

**380 V** TREE-PHASE

Power	Total current	Phase wire gauge	Neutral wire gauge*	Gauge ground wire*	Plug	Circuit breaker
33.6 kW	55 A	16 mm <sup>2</sup>	2.5 mm <sup>2</sup>	10 mm <sup>2</sup>	don't have**	63 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:**

33 kW  
Doble resistances 304 tube 11kW

**Motor potency:**


Main conveyor - 46W motor  
Immersion conveyor - 46W motor (additional purchase item)  
Bottom cleaning conveyor - 46W motor

**Product size:**

From 15 g (0.53 oz) to 180 g (6.35 oz)

**Volumetric capacity:**

165 liters

Useful frying area	Width 220 mm x length 1780 mm							
Productive capacity of frying of fresh products of <b>300kg/ h</b> (661 lb/h) or unitary according to the weight of the product, considering 1 minute and 30 seconds of frying:								
UNITS*/ hour	10.000	<b>10.000</b>	4.444	3.333	2.500	1.667	1.333	1.111
Product weight (g)	8	<b>30</b>	45	60	80	120	150	180
Product weight (oz)	0.28	<b>1.05</b>	1.59	2.12	2.82	4.23	5.29	6.35
There may have a variation in production capacity, up or down, depending on the conditions of texture, temperature, dough humidity, and product shape. Important considerations about productivity: • frying capacity for frozen products is half of the production capacity of fresh products, considering 1 minute and 30 seconds of frying; • in kibe production, the production capacity is 25 to 30% lower.								
Temperature: <div>do not exceed <b>195 °C.</b> Oil combustion hazard!!</div>	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.							
Dwell time of the product inside de fryer:	The built-in shape of the Fryer allows the frying time to be from 45 seconds to 3 minutes.							
Exhaust hood:	It has a split hood that makes it easy to remove after finishing the frying.							
Conveyor width	conveyor width: 280 mm (11.02 in) *output width available for the product: 245 mm (9.65 in) ** inlet width available for the product: 240 mm (9.45 in)							
Electrical panel	<div><div><div>Heater on/ off</div><div>Main conveyor speed controller</div><div>TPS conveyor speed controller</div><div>Emergency button</div></div><div><div>Temperature controller</div><div>Bottom cleaning conveyor speed controller</div><div>Turn on the spreader</div><div>Reset button</div><div>Supply control of the oil</div></div></div> <p>It has safety elements that fully comply with the Work Safety Standards, containing devices to ensure the operator's safety in preventing accidents.</p>							