

PA500 E/ 3200 FRYER

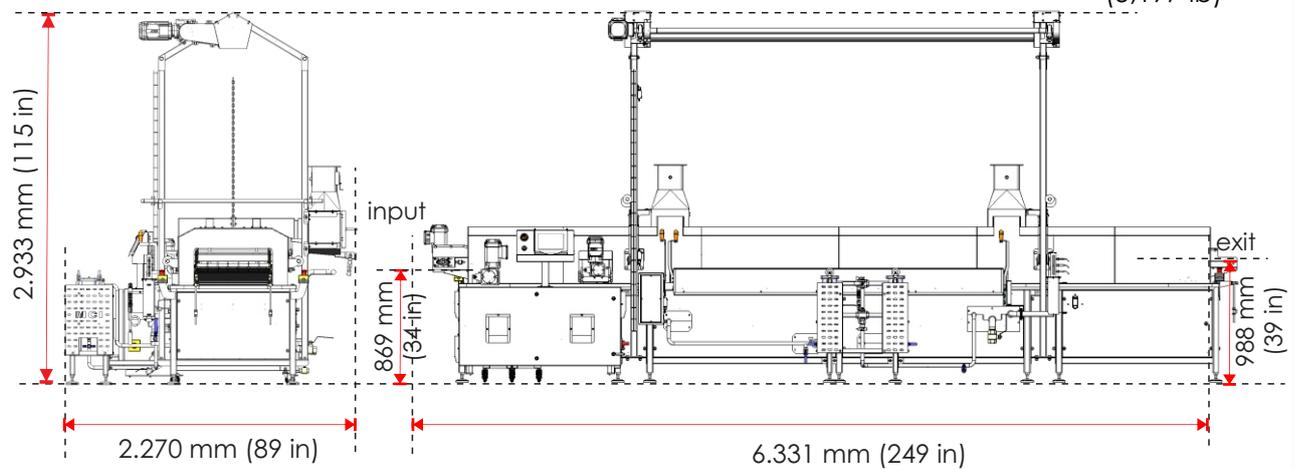
(01-0452-003)

Description:

Operational safety, economy and high quality are synonymous with MCI continuous fryers. Continuous frying for savories or vegetables, etc.

** illustrative image*

Net weight
1.450 kg
(3,197 lb)



Transportation and logistics info

Approximate gross weight: 1.617 kg (3,565 lb)

Voltage

380V

Power	Total current	Phase wire gauge	ground wire gauge	neutral wire gauge	Circuit breaker
84,5 kW	128,5 A	70 mm ²	16 mm ²	6 mm ²	150 A

* 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

72 kW (12 electrical resistances - 6 kW)

<p>Motor potency</p>	<table border="1"> <tr> <td>CLEANING CONVEYOR</td> <td>0,25 W</td> </tr> <tr> <td>IMMERSION CONVEYOR</td> <td>0,18 W</td> </tr> <tr> <td>MAIN CONVEYOR</td> <td>0,25 W</td> </tr> <tr> <td>HOOD LIFTING</td> <td>0,75 W</td> </tr> </table>	CLEANING CONVEYOR	0,25 W	IMMERSION CONVEYOR	0,18 W	MAIN CONVEYOR	0,25 W	HOOD LIFTING	0,75 W
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<p>Productive capacity</p>	<p>Extension length of 3,200 mm (126 in) for immersion, corresponding to an area of 1,76 m² (2,728 in²) for immersing the product. There may have a variation in production capacity, up or down, depending on the conditions of texture, temperature, dough humidity, and product shape.</p> <p>Important considerations about productivity:</p> <ul style="list-style-type: none"> • 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. 								
<p>Volumetric capacity</p>	<p>520 liters - vegetal oil or liquid fat</p>								
<p>Temperature</p>	<p>The frying temperature depends on the product, but in general it is 180°C/ 356°F, wich is maintained by the electronic plate, even when it does not have savory frying.</p> <p>If it is fed width frozen products, the temperature will be higher and the frying capacity will be lower.</p> <div data-bbox="1276 974 1452 1086" style="border: 1px solid red; border-radius: 50%; padding: 5px; display: inline-block;"> <p>do not exceed 185 °C/ 365°F. Danger of oil degradation</p> </div>								
<p>Dwell time of the product inside de fryer:</p>	<p>If it is set to 1 on the HMI, the frying time will be 6 minutes, and if it is set to 99, the frying time will be 1 minute.</p>								
<p>Coveyor width</p>	<p>Immersion conveyor: type belt made of 304 stainless steel, width 520 mm (20.47 in)</p> <p>The immersion conveyor has height adjustment from 20 to 75 mm/ 0.79 to 2.96 in</p> <p>Main conveyor: type belt made of 304 stainless steel, width 571 mm (22.48 in)</p> <p>Extension length of 3,200 mm (126 in) for immersion, corresponding to an area of 1,76 m² (2,728 in²) for immersing the product.</p>								
<p>Filtration system</p>	<p>The filter is a "bag" model, which allows continuous filtration of the oil during operation.</p> <p>With the double basket system, the operator can change circulation from one side to the other, allowing the basket to be cleaned without the need to turn off the water system. heating.</p> <p>Duplex basket filter with input and output connections 1" BSP stainless steel 304. Basket in perforated sheet metal mesh 100 microns - stainless steel 304</p>								

Hood and conveyor lifting system	The hood and conveyor lifting system is automatic, driven by a gear motor, controlled via the equipment's IHM.
Heating system	The oil is heated by a set of 12 electrical resistances and controlled by an electronic board. The resistance set is tiltable, facilitating the cleaning process.
Bottom cleaning system	The fryer also has a bottom cleaning system with a front outlet for waste. This waste is dumped onto a cart with casters, facilitating the movement and cleaning process.
Work Safety Standards	It has safety elements that fully comply with the Work Safety Standards, containing devices to ensure the operator's safety in preventing accidents.