

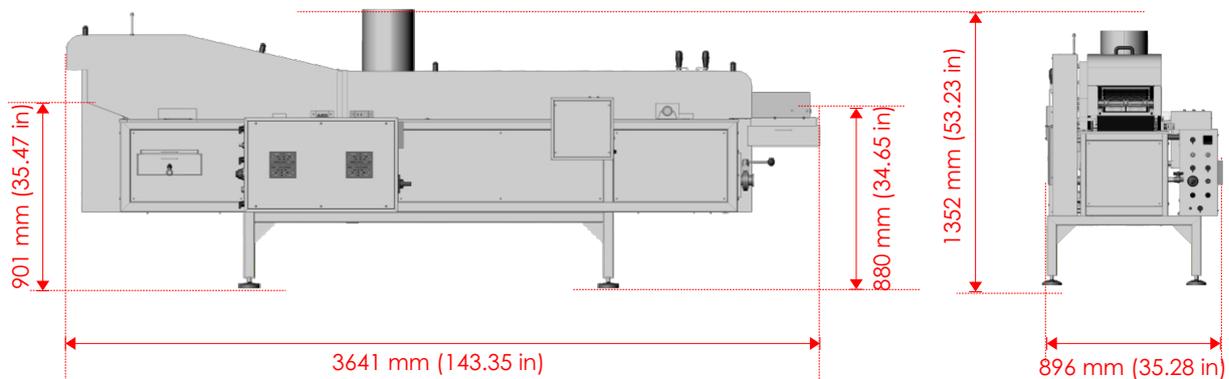
CODE 60634

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 ²	2.5 mm ²	10 mm ²	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																											
<p>Productive capacity of frying of fresh products of 300kg/ h (661 lb/h) or unitary according to the weight of the product, considering 1 minute and 30 seconds of frying:</p> <table border="1"> <thead> <tr> <th>UNITS*/ hour</th> <th>10.000</th> <th>10.000</th> <th>4.444</th> <th>3.333</th> <th>2.500</th> <th>1.667</th> <th>1.333</th> <th>1.111</th> </tr> </thead> <tbody> <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> </tbody> </table> <p>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:</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. 		UNITS*/ hour	10.000	10.000	4.444	3.333	2.500	1.667	1.333	1.111	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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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>																											
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	<p>Frying temperature control and programming; Control of the speed of the conveyors, determining how much time will keep the product inside the Fryer;</p> <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>																											