



ECONOMATIC FRYER

25SA

CODE 54604

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.

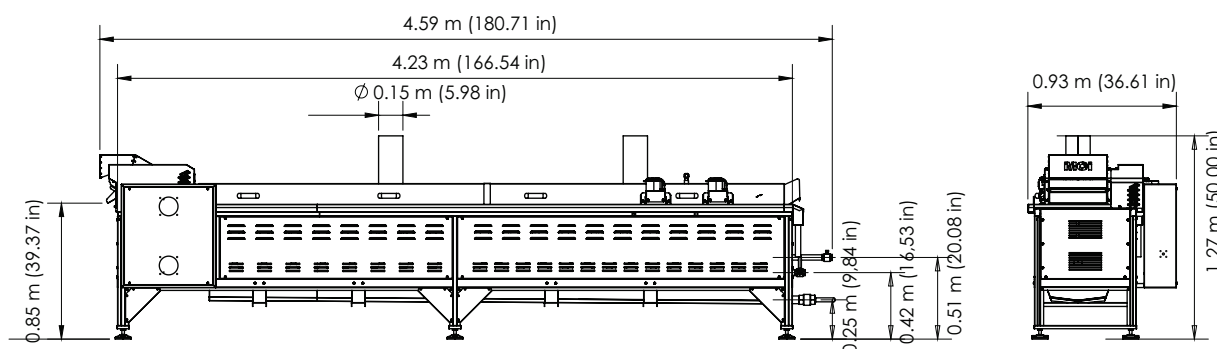
Frita products from 8g (0.28 oz) to 180 g (6.35 oz) with productive capacity of 10,000 fresh products per hour (up to 30 grams (1.05 oz)).

Fryer 25SA 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.



**Illustrative image*

Transportation and
logistics info:

Height:
Width:
Length:

Gross weight:

Voltage:

380 V TREE-PHASE

Power	Total current	Phase wire gauge	Gauge ground wire*	Plug	Circuit breaker
67,5 kW	108,2 A	35 mm ²	16 mm ²	don't have**	150 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:

67,5 kW (24 resistances of 2,8 kW)

Motor potency:

Coveyor - 0,37 kW (0,5 CV)

Product size :	from 8g (0.28 oz) to 180 g (6.35 oz)							
Volumetric capacity:	545 liters (18428 oz) 230 liters (7777 oz) of water and 35 kg (77 lb) of salt							
Productive capacity of frying of fresh products of 500kg/ h (1102 lb/h) or unitary according to the weight of the product, considering 1 minute and 30 seconds of frying:								
UNITS*/ hour	25.000	25.000	11.000	8.333	6.250	4.166	3.333	2.777
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
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; • when using natural gas the production capacity is 10 to 15% lower.								
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 20 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 4 minutes.							
Conveyor width	conveyor width: 400 mm (15.75 in) *output width available for the product: 358 mm (14.10 in) ** inlet width available for the product: 366 mm (14.41 in)							
Electrical panel	<div><div>TURN ON/ OFF CONVEYOR</div><div>TURN ON/ OFF HEATING</div><div>CONVEYOR SPEED CONTROLLER</div><div>TEMPERATURE CONTROLLER</div></div>							