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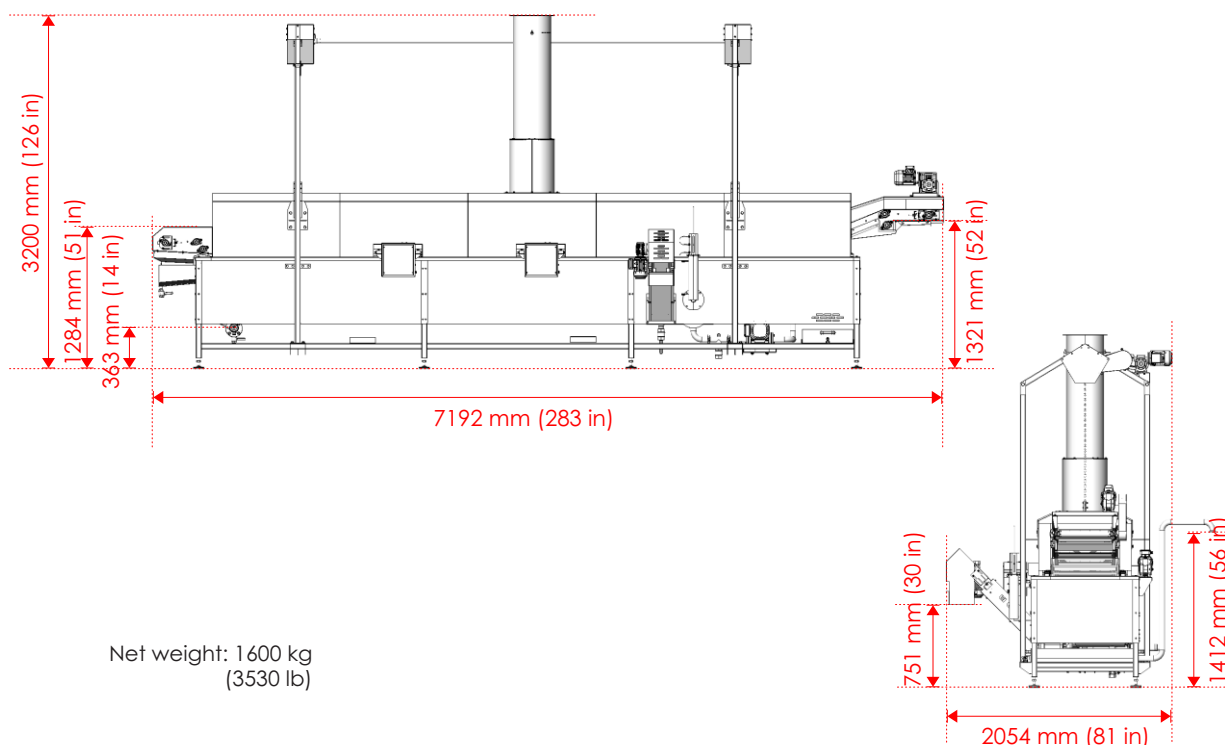
MULTIFRY FRYER F700 with cleaning

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.

Multifry Fryer F700 uses **VEGETABLE OIL** (except palm oil)

Fry products from 8 g (0.28 oz) to 180 g (6.35 oz) with productive capacity of 700 kg (1540 lb) of fresh products per hour.



Transportation and
logistics info:

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Voltage:

380 V TREE-PHASE

Power	Total current	Phase wire gauge	Gauge ground wire*	Plug	Circuit breaker
18 kW	50 A	35 mm ²	16 mm ²	don't have**	80 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:

18 kW

Product size :	from 8g (0.28 oz) to 180 g (6.35 oz)
Volumetric capacity:	950 liters (32123 oz)
Oil level control:	It has a controlled oil level controller by electromagnetic sensors
Conveyor width	Conveyor width: 500 mm (20 in)
Productive capacity:	<p>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.</p> <p>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; • when using natural gas the production capacity is 10 to 15% lower.
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>
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.
Oil recirculation:	Recirculation of the oil or liquid during the cleaning process is done through a 1 1/2 inch flanged gear pump.
Gas consumption:	Maximum consumption of 20 to 22kg/hour of gas
Electrical panel	Frying temperature control and programming; Control of the speed of the conveyors, determining how much time will keep the product inside the Fryer.
	It has safety elements that fully comply with the Work Safety Standards, containing devices to ensure the operator's safety in preventing accidents.