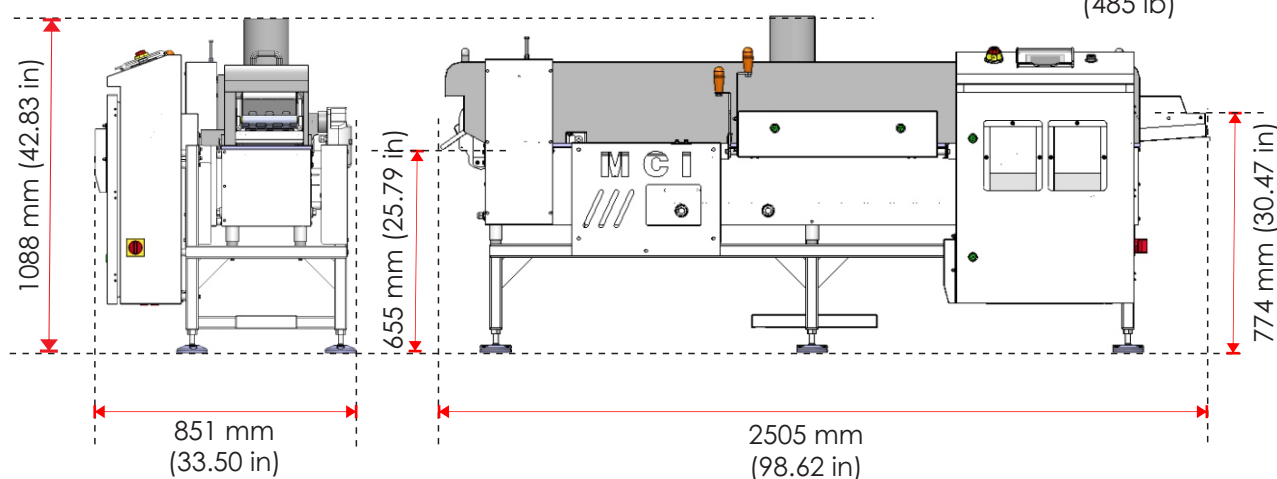



**CODE 77387**  
(01-0419-003)**PA100E EXP.**  
**FRYER****Description:**

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

Stainless steel equipment with polished and sandblasted finish.

*\*Illustrative image*

Power	11,5 kW (two resistances of 4 kW and one of 3,5 kW)	
Motor potency	cleaning conveyor motor	60 W
	immersion conveyor motor	60 W
	transport conveyor motor	60 W
Productive capacity	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: <ul style="list-style-type: none"><li>• frying capacity for frozen products is half of the production capacity of fresh products, considering 1 minute and 30 seconds of frying;</li><li>• in kibe production, the production capacity is 25 to 30% lower</li></ul>	
Oil volumetric capacity	50 liters of vegetable oil. Use oil or liquid fat.	

<p>Voltage:</p> <p><b>220V/ 240 V</b> TREE - PHASE</p>	<table><tr><th>Power</th><th>Total current</th><th>Phase wire gauge</th><th>Gauge ground wire</th><th>Circuit breaker</th></tr><tr><td>14,5 kW</td><td>38 A</td><td>16 mm<sup>2</sup> (4AWG)</td><td>6 mm<sup>2</sup> (8AWG)</td><td>tree-pole 50A</td></tr></table> <p>** 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</p>	Power	Total current	Phase wire gauge	Gauge ground wire	Circuit breaker	14,5 kW	38 A	16 mm <sup>2</sup> (4AWG)	6 mm <sup>2</sup> (8AWG)	tree-pole 50A
Power	Total current	Phase wire gauge	Gauge ground wire	Circuit breaker							
14,5 kW	38 A	16 mm <sup>2</sup> (4AWG)	6 mm <sup>2</sup> (8AWG)	tree-pole 50A							
<p>Dwell time of the product inside de fryer:</p>	<p>It built-in shape of the PA100 Fryer allows the frying time to be from 45 seconds to 43 minutes.</p>										
<p>Temperature</p>	<p>The frying temperature depends on the product, but in general it is 180°C, wich is maintained by the electronic plate, even when it does not have savory frying. If it is fed width frozen products, the temperature will be higher and the frying capacity will be lower.</p> <div><p>do not exceed 195 ° C. Oil combustion hazard!!</p></div>										
<p>Conveyor</p>	<p>Immersion conveyor: type belt made of 304 stainless steel, width 6,8" transport conveyor: type belt made of 304 stainless steel, width 7"</p>										
<p>Filtration system for fryer PA100 (exp.) (peripheral)</p>	<p>The filter is a "bag" model, which allows continuous filtration of the oil during operation. 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. 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>										
<p>Heating system</p>	<p>The oil is heated by a set of 3 electrical resistances and controlled by an electronic board. The resistance set is tiltable, facilitating the cleaning process.</p>										
<p>Hood and conveyor lifting system</p>	<p>The hood and conveyor lifting system is automatic, driven by a gear motor, controlled via the equipment's IHM.</p>										
<p></p>	<p>In compliance with the Occupational Safety Regulatory Standard, NR12. This equipment has an IP65 protection rating, corresponding to a product that is completely dustproof and protected against water jets.</p>										