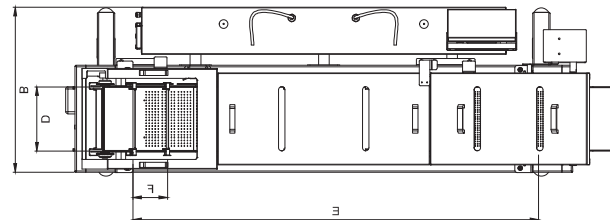
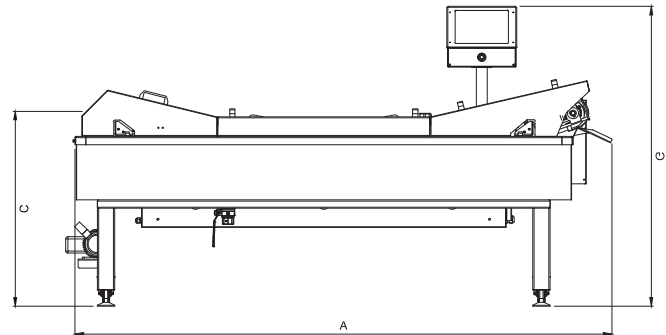
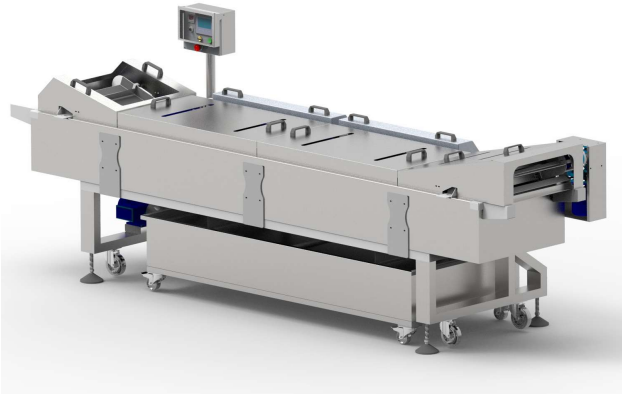


MAQUINARIA PARA LA
INDUSTRIA ALIMENTARIA

Continuous fryers totally made of stainless steel with a new paddle system in the drive train.



OPTIONAL ACCESSORIES:
Conveyor belt (Following customer's requirement).

- Dimensions: length = 3300mm, width = 600mm
- Product loading height: 1.064 mm
- Product unloading height: 926 mm
- Made entirely of stainless steel, including the electrical cabinets.
- Conveyor system with Teflon coated stainless steel for all parts in contact with the product.
- Option to load with doser, feeding belt or by hand.
- Thermally insulated.
- Low energy consumption = 40 kw.
- Voltage: 380/400 V.
- Oil capacity = 300 Liters.
- Electronic control of belt speed and oil temperature.
- Very easy to use and clean.
- Lifting and transport carriage included.
- Net weight (without oil): 450 kg.

	A	B	C*	D	E (directly entry)	E (dry entry)	F**	G
FC2000	2500	740	***	300	1670	1460	***	1400
FC3300	3450	950	***	426	2480	2160	***	1450
FC4000	4200	1100	***	523	3300	2900	***	1450

* Product input height

*** According to project

** Distance between tappets

RELATED MACHINES:

Batter-breading machines MINI, PRACTIC-240, PRACTIC-350.
Croquettes and meatballs diaphragm GM-7000.
Meatballs former machine S-1500-P.
Croquettes S-1500-PC.
Hamburger machine V-3000-SP, V-3000SP double, V-4000-SP and V-4000 Special Nuggets.
Hydraulic filler.
Vacuum filler.
Breast Slicer machine.
Kneader-Mixer.
Mincers.