



**Linee Automatiche di Frittura,
Bollitura e Aromatizzazione**

**Automatic Lines for
Frying, Boiling and Flavoring**

Esperienza e qualità dal 1981



INDUSTRIAL DEEP FRYER MOD. 100 LD (FOR PASTRY)



The 100-LD is a gas fryer where the work is done manually through the use of special baskets.

With a 31.5 kW burner it is suitable for the production of pastry products.

FEATURES:

- Overall dimensions 109.5x87.5 cm;
- approximately 109 liters of oil;
- Structure and parts made of AISI 304 stainless steel;
- Each component built entirely with materials suitable for contact with food;
- Drainer that can be hooked on 2 sides;
- Two baskets for use;
- Digital temperature control thermostat;
- Manual reset emergency thermostat
- Oil drain through a tap under the tank;
- 27300 kCal / h gas burner (LPG or Methane) → 31.5 kW / h;





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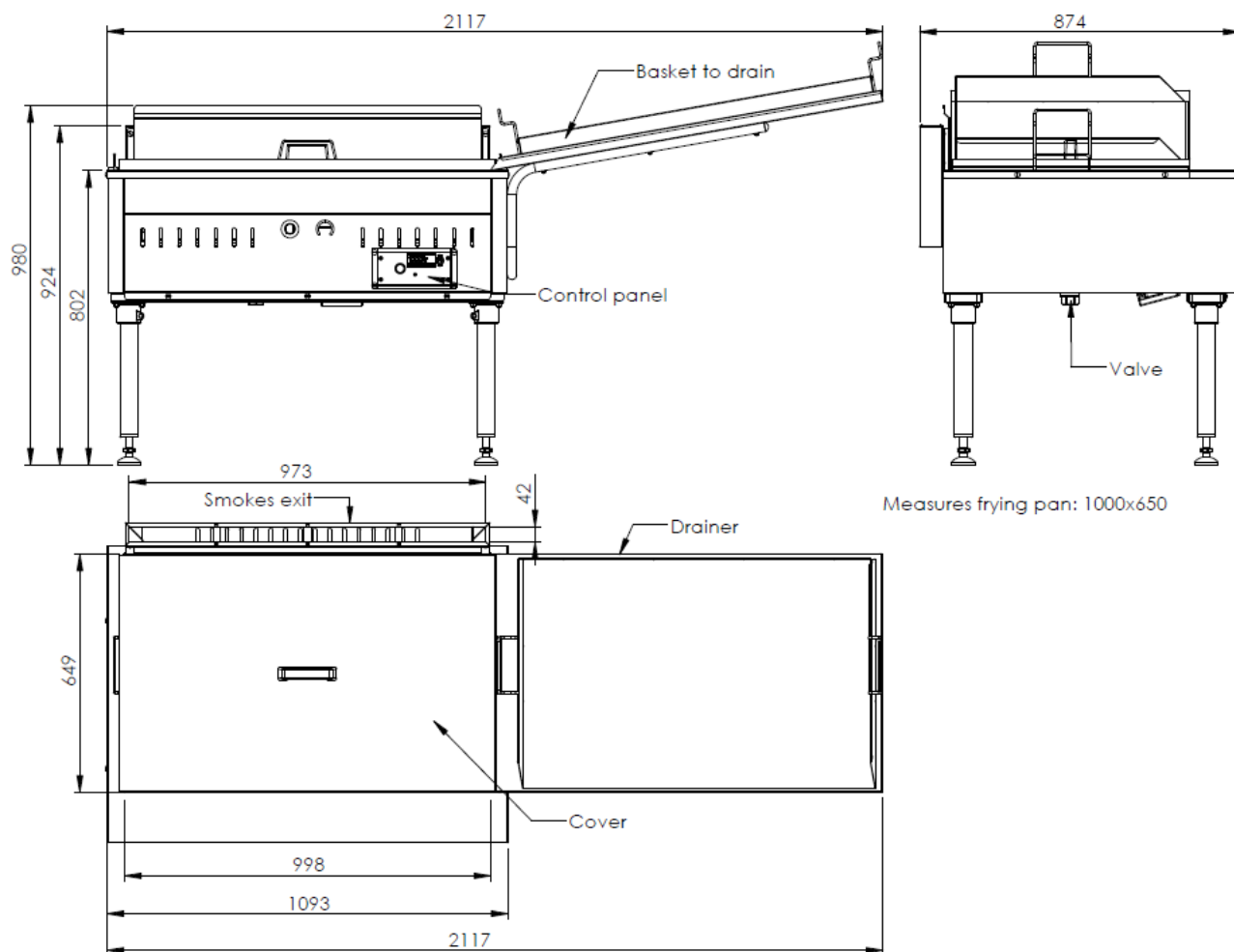
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- Gas connection ½ ";
- All parts easily removable for easy cleaning even with a pressure washer;
- Power supply voltage 220V;
- Machines with CE mark.

DIMENSIONS:





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OPTIONAL:

➤ **Counterhead:**

Useful accessory to keep a product that tends to float in immersion in the oil.
The counter basket must be positioned above the standard basket during work;

➤ **Folding basket:**

Special basket suitable for the production of a large quantity of gastronomy products.
The folding basket can be installed on both sides of the fryer, making the work easier and allows you to conveniently download the product.



Upon request, a counter basket can be supplied to keep the product submerged;

➤ **Extractor hood:**

Hood useful for extracting cooking vapors and fumes.

- ✓ Stainless steel filter, easy to remove and clean;
- ✓ Tray for collecting condensed steam;
- ✓ Aspirator with manual adjustment of the aspiration flow;
- ✓ Electric power: 600 W (additional to the fryer);
- ✓ Exhaust fan outlet Ø120 mm.

