



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

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

*Esperienza e qualità dal 1981*



## **INDUSTRIAL DEEP FRYER MOD. 130 LD (FOR GASTRONOMY)**



The 130-LD fryer is the enhanced version of the 100-LD fryer which, thanks to a 45 kW oversized burner, is recommended for the production of gastronomy products. The work is done manually through the use of special baskets.

### **FEATURES:**

- Overall dimensions 109.5x87.5 cm;
- About 130 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;
- Emergency thermostat with manual reset
- Oil drain through a tap under the tank;
- Gas burner (LPG or Methane) of 39000 kCal / h → 45 kW / h;

Afryer - Via Senatore Fabbri, 62 (Z.I. Lovadina) - 31027 Spresiano (TV) - Web site: [www.afryer.eu](http://www.afryer.eu) - E-mail: [info@afryer.eu](mailto:info@afryer.eu)





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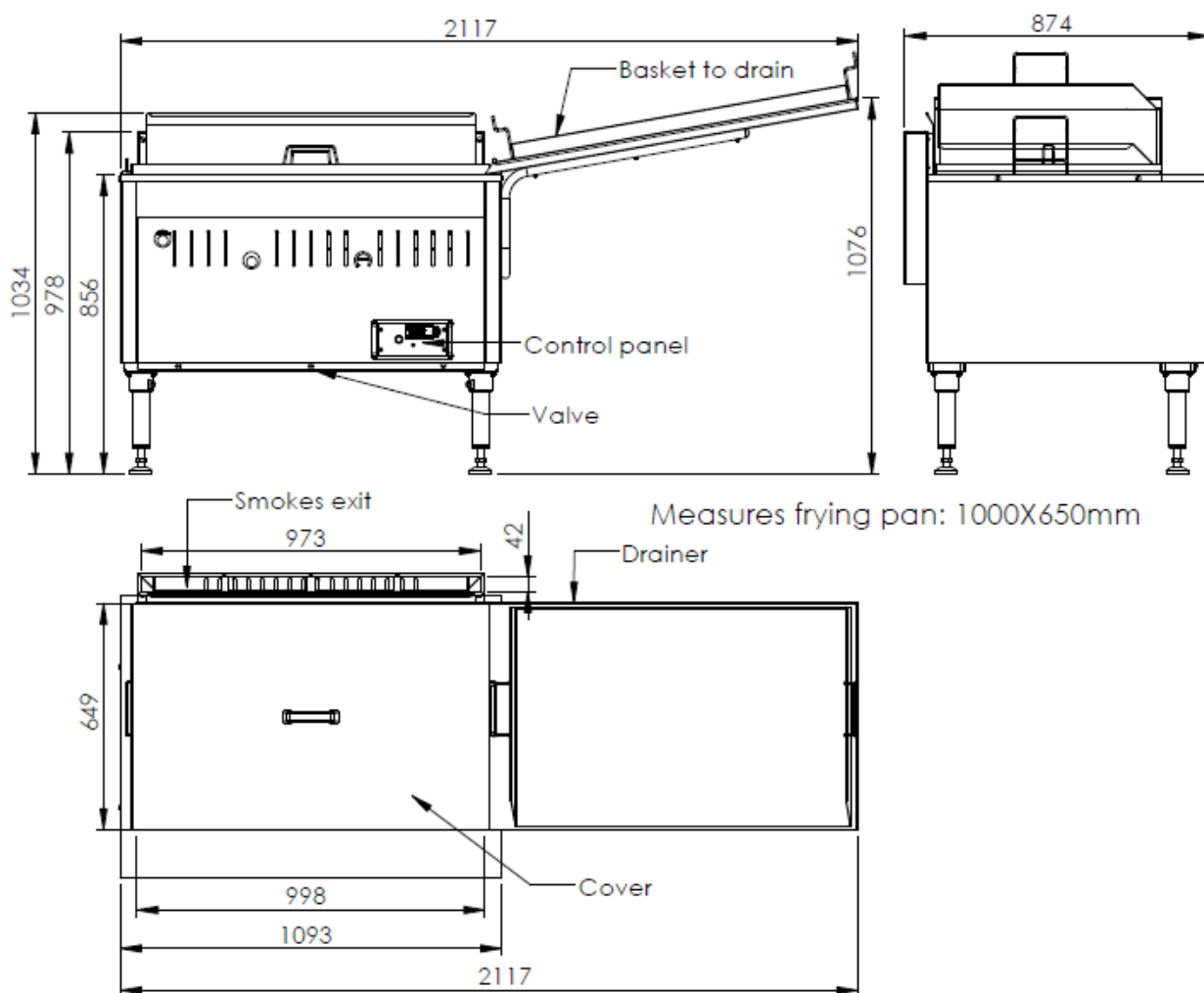
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- Gas connection ½ ";
- All parts easily removable for easy cleaning even with a pressure washer;
- Power supply voltage 220V;
- Machines with CE mark.

### DIMENSIONS:



### PRODUCTIONS:



French fries

55 kg/h



Peanuts

110 kg/h



Gastronomy  
product in  
general  
45 kg/h



Carnival fritters,  
sweet in general  
70 kg/h



Pellets

55 kg/h

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**OPTIONAL:**

➤ **Countercest:**

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.

➤ **Tipping 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.

