

Linee Automatiche di Frittura, Bollitura e Aromatizzazione

Automatic Lines for Frying, Boiling and Flavoring



INDUSTRIAL FRYER MOD. 70 LD (FOR PASTRY)



The 70-LD is our smallest gas fryer model. The work is done manually through the use of special baskets.

With a 22.5 kW burner, the 70-LD is designed for the production of pastry products.

CARATTERISTICHE:

- Overall dimensions 79.5x87.5 cm;
- Capacity: about 80 liters of oil;
- Structures 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 two sides;
- Two baskets for use;
- > Digital temperature control termostat;
- Emergency termostat with manual reset;

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



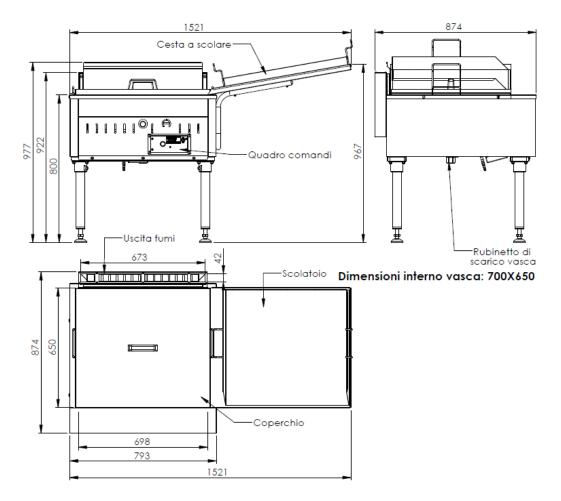
Linee Automatiche di Frittura, Bollitura e Aromatizzazione

Automatic Lines for Frying, Boiling and Flavoring



- > Oil drain through a tap under the tank;
- > Gas burner (LPG or Methane) from 19500 kCal/h \rightarrow 22.5 kW/h;
- ➢ Gas connection ½";
- > All parts easily removable for simple cleaning even with a pressure washer;
- Power supply voltage 220V;
- Machines with CE mark.

DIMENSIONS:





Linee Automatiche di Frittura, Bollitura e Aromatizzazione

Automatic Lines for Frying, Boiling and Flavoring



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.





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