



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

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

*Esperienza e qualità dal 1981*



## **INDUSTRIAL FRYER MOD. 90 LD (for gastronomy products)**



The 90-LD fryer is the enhanced version of the 70-LD fryer which, thanks to a 37.5 kW increased burner, is recommended for the production of gastronomy products. The work is done manually through the use of special baskets.

### **FEATURES:**

- Overall dimensions 79.5x87.5 cm;
- Approximately 98 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 on 2 sides;
- Two usable baskets;
- Digital temperature control thermostat;
- Manual reset emergency thermostat;
- Drain the oil through a tap under the tank;
- 32500 kCal / h gas burner (LPG or Methane) → 37.5 kW / h;





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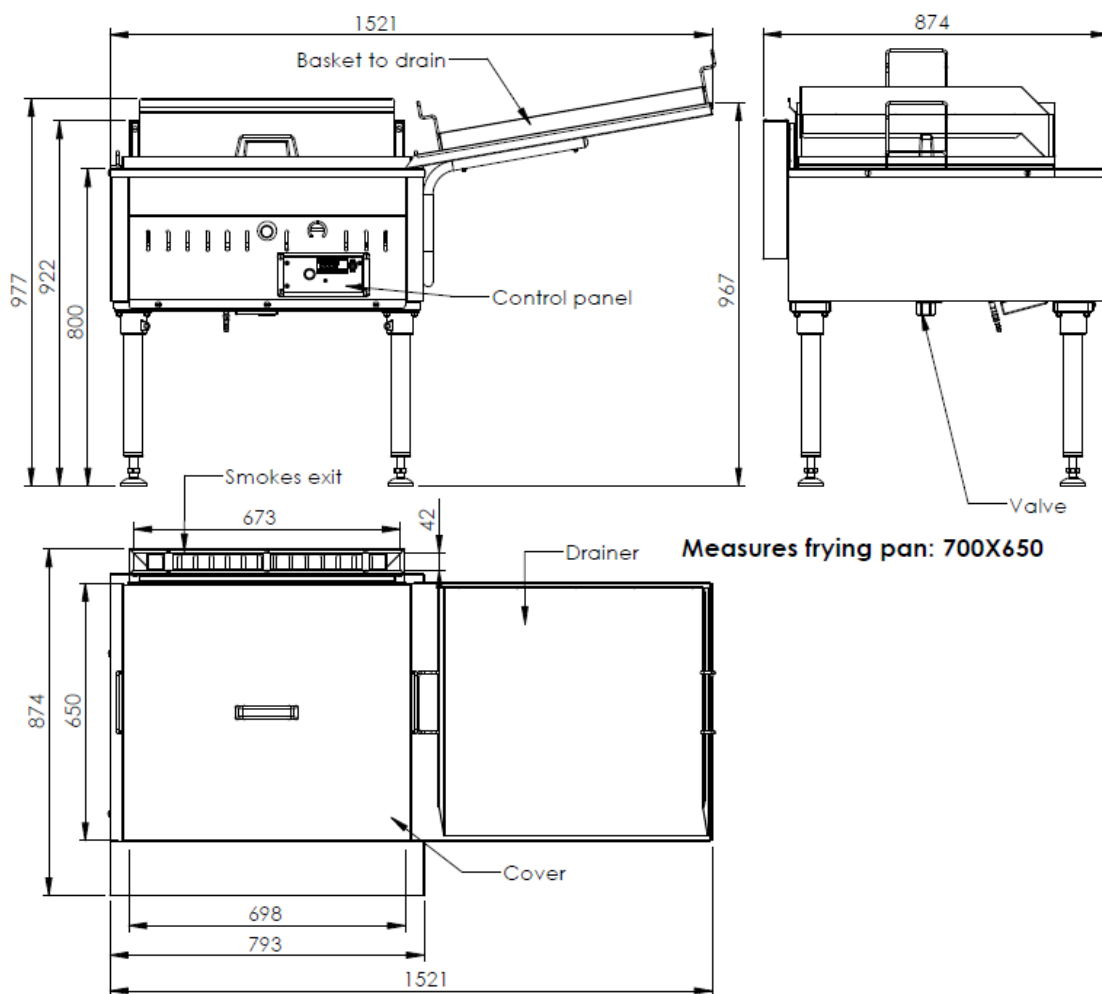
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- Gas connection 1/2";
- All parts easily removable for easy cleaning even with a pressure washer;
- Power supply voltage 220V;
- Machines with CE mark.

### DIMENSIONS:



### PRODUCTIONS:



French fries



Peanuts



Gastronomy  
product in  
general



Carnival  
fritters, sweet in  
general



Pellets





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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, facilitates the work and allows you to conveniently unload the product.



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

➤ **Exactor 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.

