



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

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

Esperienza e qualità dal 1981



MOD: AR-100 / AR-200 coated peanut fryer



In Figure Model AR-100

The "AR" fryer line is designed and optimized for continuous frying of coated peanuts, it is available in various sizes and versions depending on the production required and the type of power supply: gas or electric.

The fryer is complete with: aspirator, oil recovery and top-up tank, paper filter and impeller for forced oil circulation; The belts can be lifted automatically from the tank to allow easy and complete cleaning.

FEATURES:

- Overall dimensions as per table depending on the model;
- Height of product loading and unloading upon customer request;
- Mixing system at the inlet so that the product does not stick;
- Advancement of the product by means of special pallets;
- Structures and parts made of AISI 304 stainless steel;
- Each component built entirely with materials suitable for contact with food;





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- The fryer can be built with: gas / electric / diathermic oil burner;
- Tank for topping up and oil recovery equipped with wheels and positioned under the fryer;
- Automatic paper filter for filtering the oil installed above the fryer;
- Tangential pump for the forced circulation of the oil which allows cooking at a lower temperature;
- Belts that can be lifted from the tank with a motorized system to facilitate cleaning;
- Emergency thermostat with manual reset;
- Separate control panel equipped with 7 "touchscreen panel:

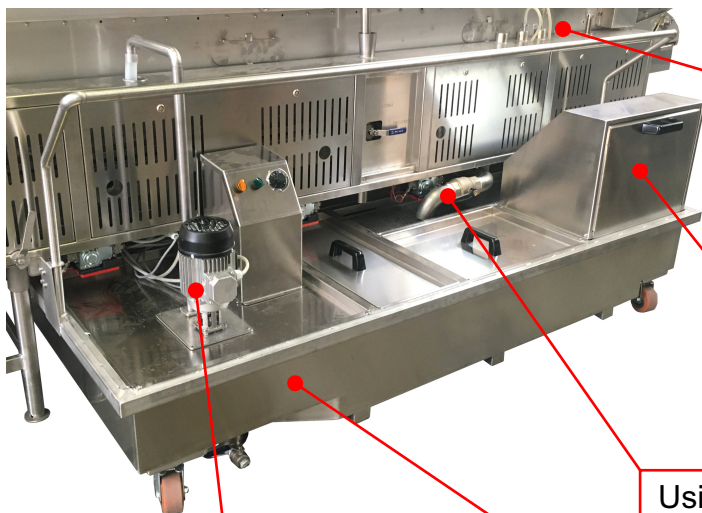
Possibility of recording 8 customizable recipes that can be recalled with a click;

Motor control and temperature management via touchscreen panel;

List of alarms present on the control screen;

Signal lamp on the machine.

- Articulated and height-adjustable feet, adaptable in case of uneven floors;
- All parts easily removable for easy cleaning even with a pressure washer;
- Power supply 380V, electrical power see table depending on the model;
- Machines with CE mark.



Adjustable levels:

- Maximum level, commands the automatic oil refilling so that there is in the tub always a constant level;
- Minimum level, guarantees the ignition of the burners only in the presence of oil in the tank;
- Overflow, drain the oil in excess in the recovery tank.

Drawer to insert solid oil in packs.

Using a tap located on the side of the tank, it is possible to direct the filtered oil into the recovery tank or into the fryer tank.

Pump for loading oil into the fryer e for topping up / maintaining the level.
- Function manual: manual start and stop.
- Function automatic: controlled by the level sensor.

Resistors for maintaining liquid oil at a settable temperature.





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Cooking smoke
extractor with Ø150
outlet with damper for

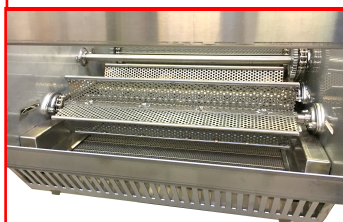


Paper filter



Filter cell
in stainless steel.

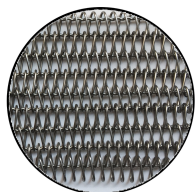
Mixing system of the
incoming product.



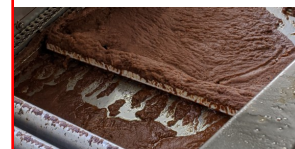
Openings in the
cleaning belt



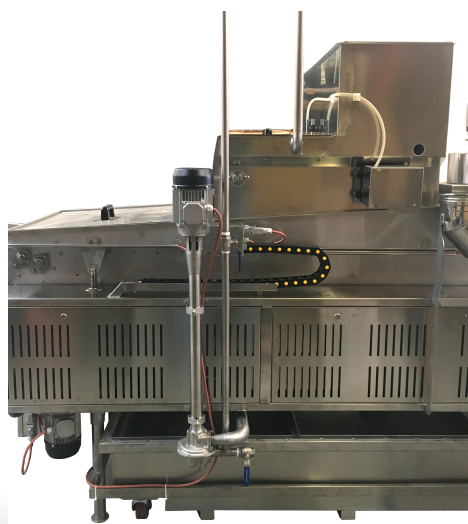
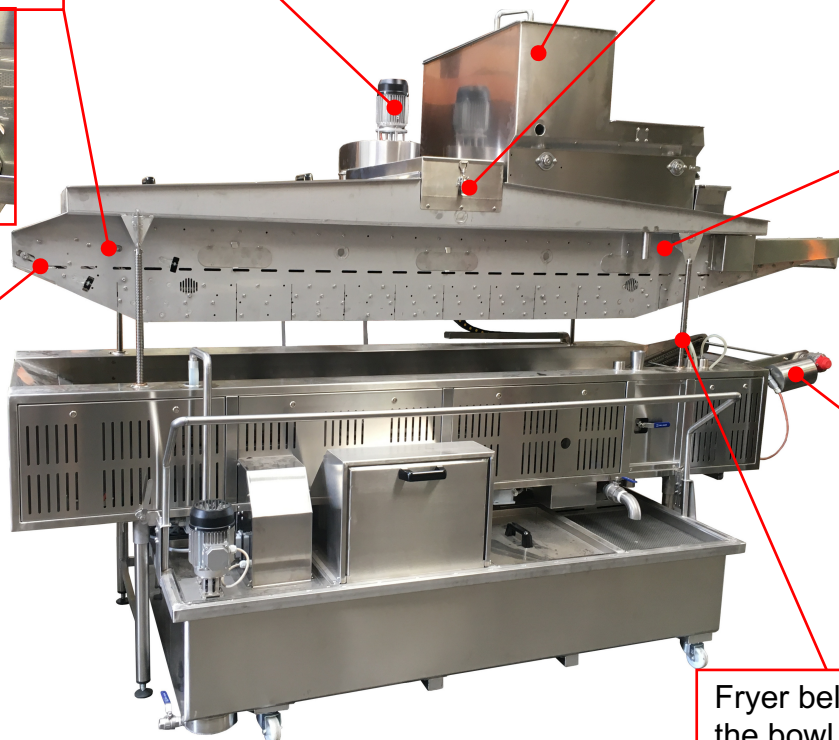
TN type
stainless steel
mesh belts.



Scraper for
cleaning the
bottom of the
tank



Fryer belts automatically lift from
the bowl to facilitate the cleaning
process.



Paper filter:

It increases the life of the oil and cleans it of flour and small residues.

The oil is automatically pumped from the fryer vat to the paper filter where it is filtered by a special food paper which retains the cooking residues (flour and small particles), letting the clean oil pass, which returns by gravity, optionally, in the fryer vat or in the oil recovery tank.

The advancement of the paper is managed automatically by a sensor that replaces the used paper with clean paper, the waste is collected in a special tray, which will be emptied periodically.

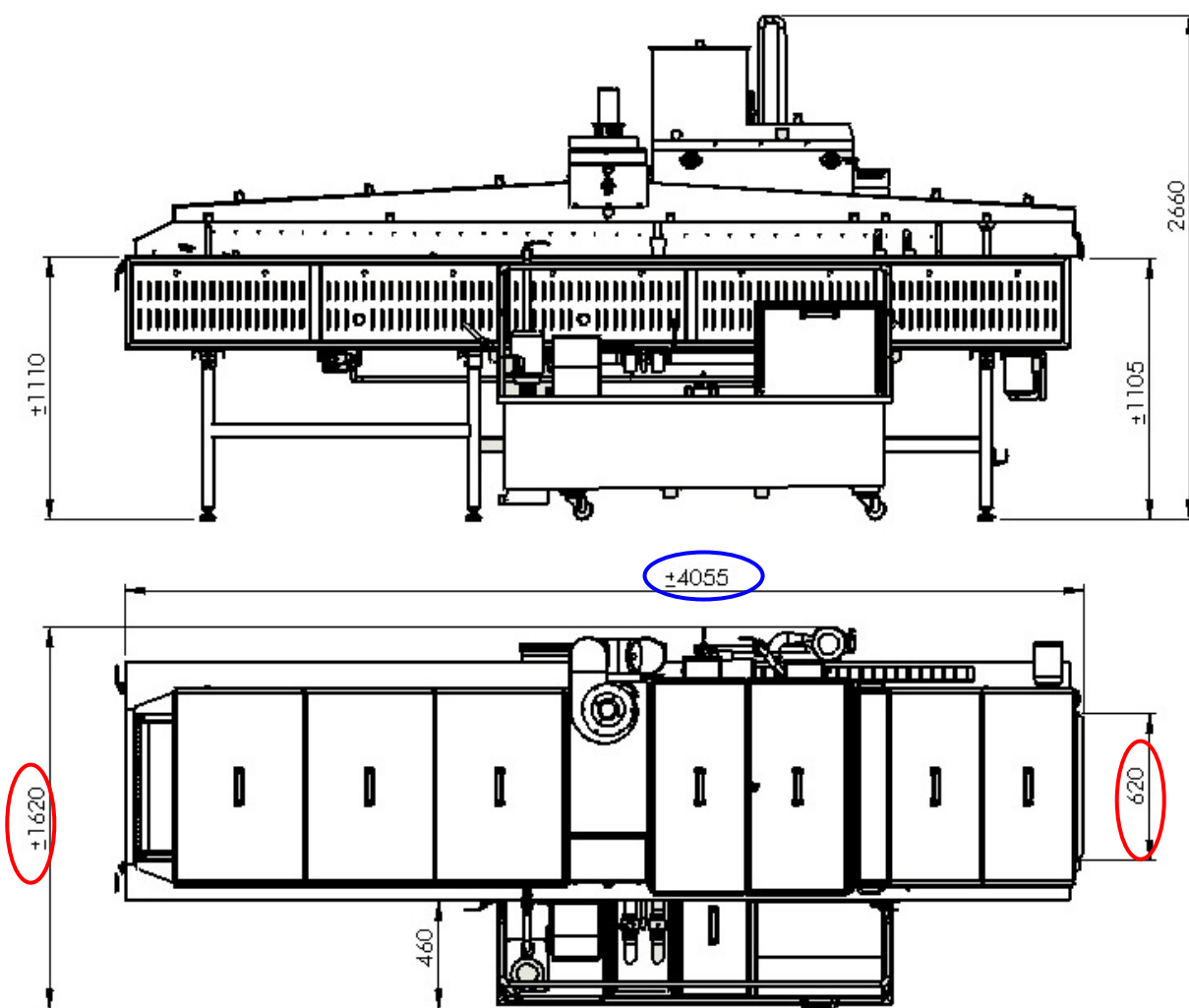




Automatic Lines for Frying, Boiling and Flavoring

MODEL	Overall dimensions (Cm)	Useful cooking space (Cm)	Power thermal (kW)	Total electrical power (kW)	Indicative hourly production (kg/h)
AR-200 (gas) AR-200 (electric)	405x162x266 405x162x266	400x60 400x60	114 108	3,7 112	100 - 120 100 - 120
AR-200 (gas) AR-200 (electric)	605x182x266 605x182x266	600x80 600x80	300 270	3,7 275	200 - 250 200 - 250

DIMENSION:



Drawing relating to the deep fryer model AR-100,
For mod. AR-200 add 2000mm to the dimensions circled in blue and 200mm to the dimensions circled in red.