MOD: ARACHIDI-150 / ARACHIDI-300 / ARACHIDI 600 / ARACHIDI 800

fryer for peanuts and cashews

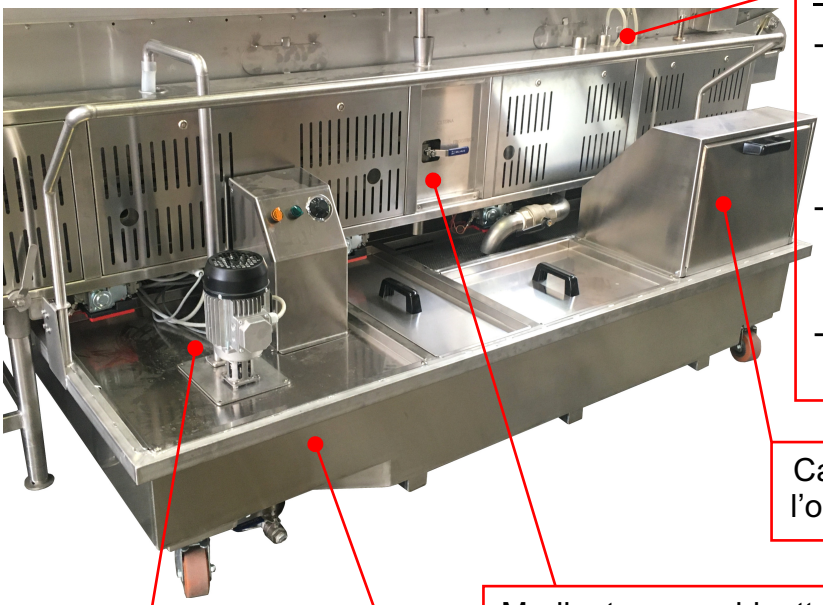
In picture Model ARACHIDI-300

The fryer "Peanuts" is designed for frying peanuts and cashews and is available in various sizes and versions depending on the production and 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;
- Product advancement system with belt and counter belt made of stainless steel mesh;
- Structures and parts made of AISI 304 stainless steel;
- Each component built entirely with materials suitable for contact with food;
- 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 to record 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.



Livelli regolabili:

- Livello Massimo, comanda il rabbocco automatico dell'olio affinché nella vasca ci sia sempre un livello costante;
- Livello Minimo, garantisce l'accessione dei bruciatori solo in presenza di olio nella vasca;
- Troppopieno, scarica l'olio in eccesso nella cisterna di recupero.

Cassetto per inserire l'olio solido in pacchi.

Mediante un rubinetto posto nel fianco della vasca è possibile indirizzare l'olio filtrato nella cisterna di recupero o nella vasca della friggitrice.

Resistenze per il mantenimento liquido dell'olio a temperatura impostabile.

Pompa per il carico dell'olio in friggitrice e per il rabbocco/mantenimento del livello.
- Funz. manuale: avvio ed arresto manuale.
- Funz. automatico: comandato dal sensore di livello.

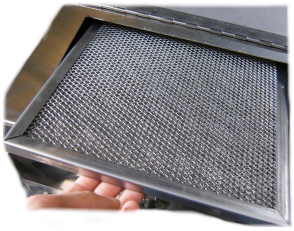
Linee Automatiche di Frittura, Bollitura e Aromatizzazione

Automatic Lines for Frying, Boiling and Flavoring

Esperienza e qualità dal 1981

Made in Venetian Lands

Aspiratore dei fumi di cottura con uscita Ø150 con serranda per regolare l'aspirazione.

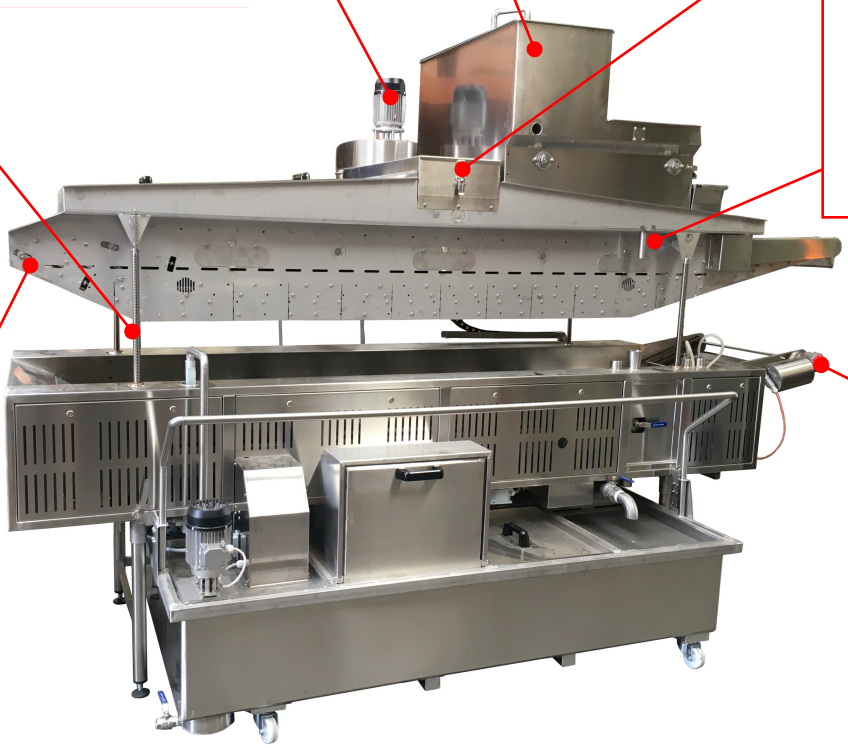


Cella filtrante in acciaio inox.

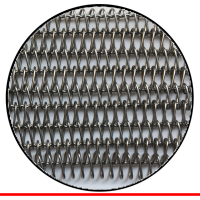
Filtro a carta

Nastri della frigg automaticamente facilitare il process

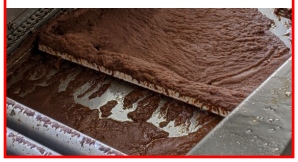
Aperture nel nastro per la pulizia

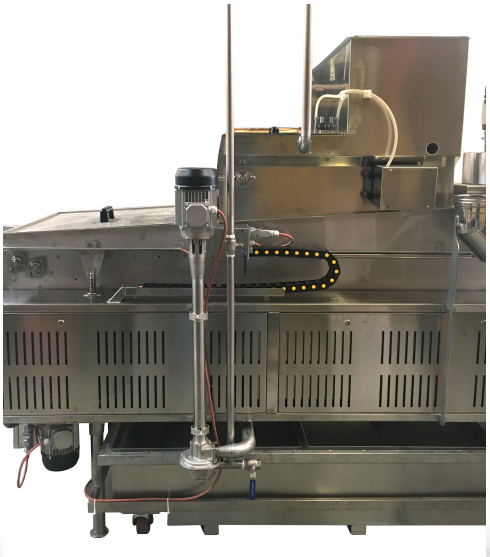


Nastri in rete inox tipo TN.



Raschiatore per la pulizia del fondo della vasca





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

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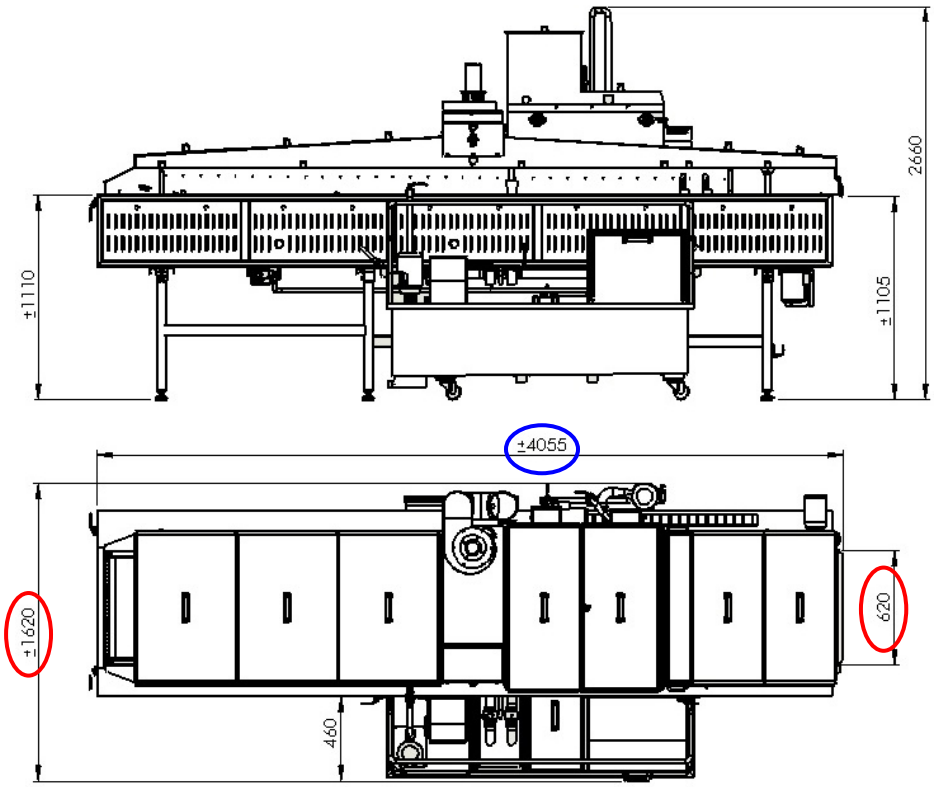
MODELLO	Overall dimensions (Cm)	Useful cooking space (Cm)	Thermal power (kW)	Total electric power (kW)	Indicative production/h (kg/h)
ARACHIDI 150 (gas)	245x162x266	200x60	83	3,7	100 - 150
ARACHIDI 150 (elettrica)	245x162x266	200x60	75	79	100 - 150
ARACHIDI 300 (gas)	405x162x266	400x60	114	3,7	200 - 300
ARACHIDI 300 (elettrica)	405x162x266	400x60	108	112	200 - 300
ARACHIDI 600 (gas)	605x162x266	600x60	300	3,7	500 - 600
ARACHIDI 600 (elettrica)	605x162x266	600x60	270	275	500 - 600
ARACHIDI 800 (gas)	605x182x266	600x80	300	3,7	700 - 800
ARACHIDI 800 (elettrica)	605x182x266	600x80	270	275	700 - 800

DIMENSIONS:



Drawing relating to the FRYER model PEANUTS 300,
For model PEANUT 150 subtract 1600mm from the quotas circled in blue,
For the PEANUT 600 model add 2000mm to the dimensions circled in blue,
For the 800 PEANUTS model add 2000mm to the blue dimensions and 200 to the red quotas

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