



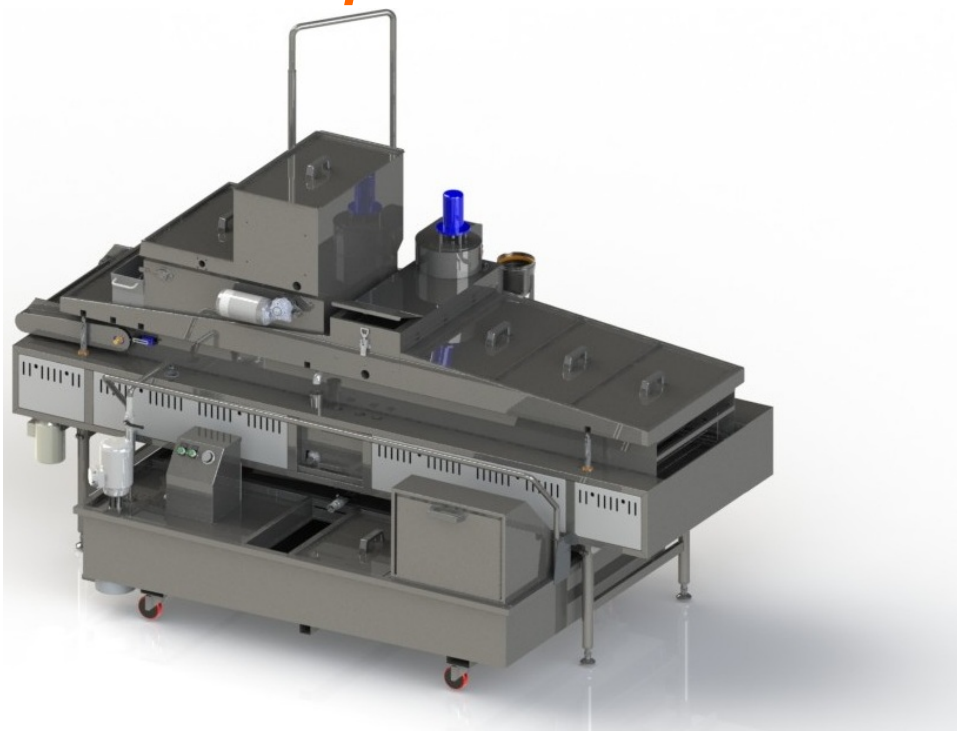
**Linee Automatiche di Frittura,  
Bollitura e Aromatizzazione**

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

*Esperienza e qualità dal 1981*



## ***MOD: K-3600 / K-4100 / K-6100 for krapfen and donuts***



In the figure Model K-3600

### **FEATURES:**

- Sturdy structure in AISI 304 steel;
- The fryer can be built with a gas burner / electric / diathermic oil; in the case of a gas burner, it can also be installed in another environment;
- Adjusting cooking times;
- Temperature set by thermostat;
- Forced oil circulation pump, flow over the entire width, eliminating the vortices at the entrance and transporting the product under the tape.;
- Krapfen turn system at halfway cooking (possibility of adding others);
- Tunnel tape for transporting the product to be fried;
- Cooking tapes can be lifted from the fryer tank by mean a motor, for good cleaning;
- Electrical panel installed on the machine, or separate;
- Automatic paper filter for oil filtration mounted above the fryer, with certified filter paper up to a temperature of 200 ° C;
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- Cistern (on wheels and positioned under the fryer) for the automatic topping up, and for collecting the oil (eg at the end of work), with door for insertion solid oil packs;
- Articulated feet adjustable in height, adaptable for uneven floors;
- Possibility to synchronize the fryer with other accessories such as: Krapfen loading tape, Krapfen filling, return tape, etc...



Loading of the oil into the fryer automatically (controlled by MAX and MIN levels) or manual. If the oil level exceeds the set one, the overfull drains the excess oil into the recovery tank. Maintaining a certain temperature through one resistance in the oil recovery tank so that the oil doesn't solidify.



Opening for the insertion of oil in packs.

The MAX level control the automatic oil dosage.

The minimum level control the ignition of the burners (The fryer comes on only when the burners are submerged in oil).

The overflow is used to drain the excess oil directly on the recovery tank.



The filtering system guarantees excellent cleaning, long life and extreme practicality. The oil pumped from the fryer's tank to the paper filter, is filtered by a special food paper (suitable for use up to a temperature of 200 ° C) which retains cooking residues, flour, and small particles, leaving pass the clean oil, which, by choice, falls back into the fryer tank or into the oil top-up tank. The dirt accumulated on the paper raises the oil level: at this point the sensor controls the progress of new paper with the consequent replacement of the dirty paper with the clean one. The exhausted paper is collected in a special tray, which will be emptied periodically.







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It is possible to decide whether to send the filtered oil to the fryer's tank or to the oil recovery tank (see image). If you drain it in the oil recovery tank, you can keep it at the set temperature (thanks to an adjustable thermostat) so as to keep it in a liquid state, ready to be used immediately.

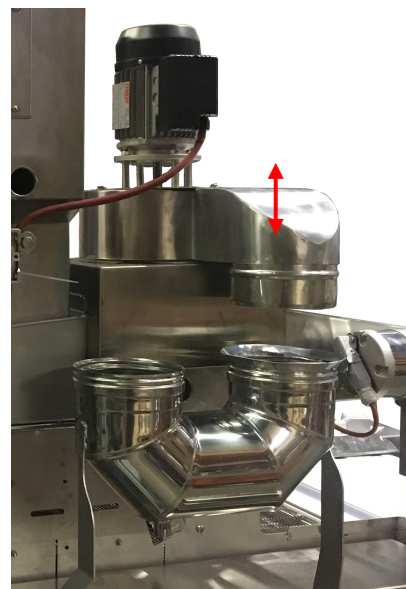
It is possible to raise the cooking tapes to facilitate the cleaning of the fryer's tank, all acting only on two buttons placed in the general electrical panel.



When the fryer tapes are lifted for cleaning, the aspirator disengages from the "U" fitting; it is reattached when it is lowered.



Aspirator (outlet Ø150mm) of the cooking fumes with stainless steel filter cell and with damper to regulate the suction.



The advancement of Krapfen takes place through special sticks.

At halfway cooking, the fryer is equipped with an automatic Krapfen turn system.





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Esperienza e qualità dal 1981

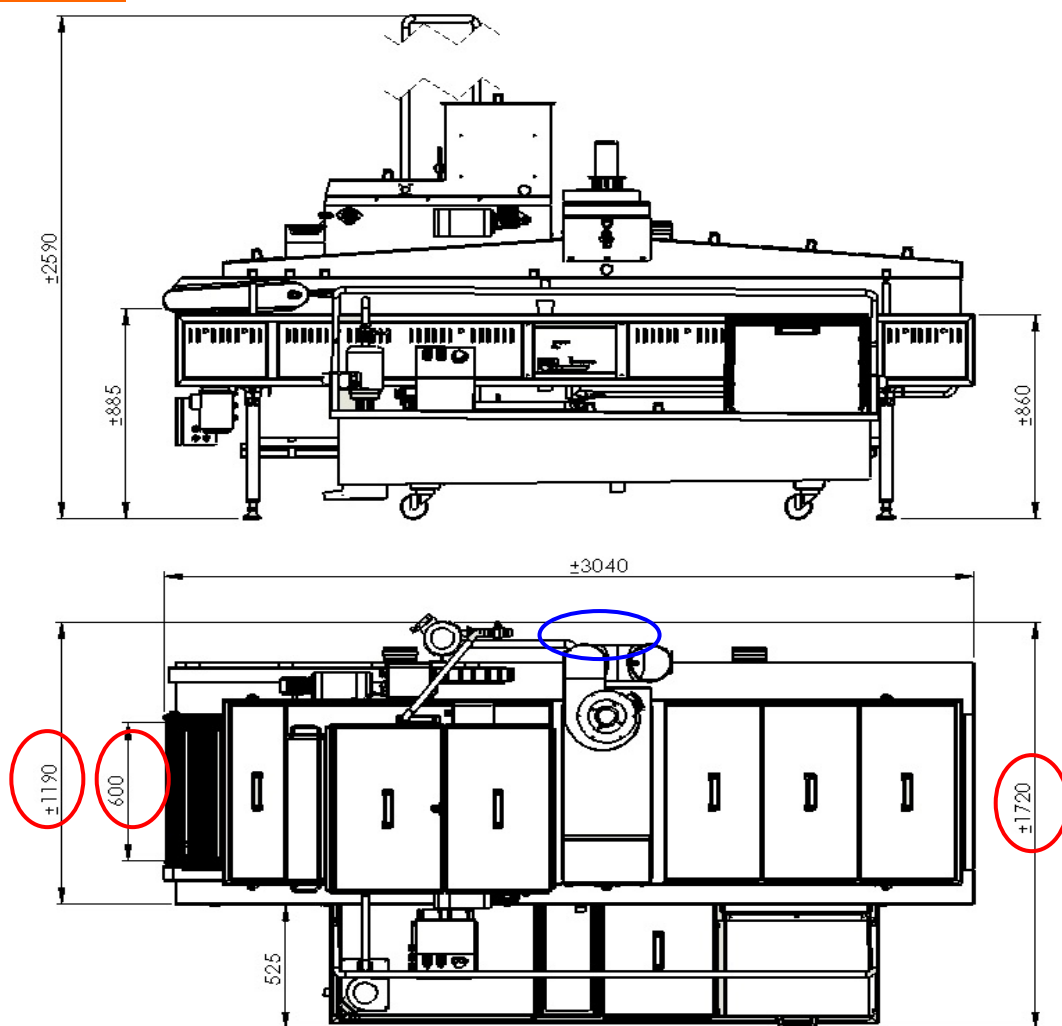


MODEL	Overall dimensions (Cm)	Useful cooking space (Cm)	Power gas / resistances (kW)	Total electric power (kW)
K-3600 (gas) <a href="#">K-3600 (electric)</a>	302x172x259 <a href="#">302x172x259</a>	250x60 <a href="#">250x60</a>	54,5 <a href="#">54</a>	3,5 <a href="#">58</a>
K-4100 (gas) <a href="#">K-4100 (electric)</a>	402x212x259 <a href="#">402x212x259</a>	350x100 <a href="#">350x100</a>	109 <a href="#">72</a>	3,5 <a href="#">76</a>
K-6100 (gas) * <a href="#">K-6100 (electric)</a>	602x212x259 <a href="#">602x212x259</a>	550x100 <a href="#">550x100</a>	150 <a href="#">99</a>	3,5 <a href="#">103</a>

\* model with external boiler

- Structure and parts constructed integrally with materials suitable for contact with food;
- Emergency thermostat;
- CE marking.

### DIMENSIONS:



Drawing related to the model K-3600,

For the model K-4100 add 1000 mm to the [blue circled quotas](#), and add 400 mm to the [red circled quotas](#).  
For the model K-6100 add 2000 mm to the [blue circled quotas](#), and add 400 mm to the [red circled quotas](#).

\* NB. The model K-6100 had Nr°1 extern boiler, not calculated in the overall dimensions

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**CARD FOR HOURLY PRODUCTION OF KRAPFEN, ACCORDING TO THE MODEL,  
DIMENSIONS AND COOKING TIME:**

FRYER MODEL K-156					
Krapfen diameter mm	65	77	90	102	115
Cooking time 3 '	2000	1570	1270	940	850
Cooking time 4 '	1570	1180	955	710	640
Cooking time 5 '	1250	940	765	565	510
Cooking time 6 '	1050	780	635	470	425

FRYER MODEL K 3600						
Krapfen diameter mm	65	77	90	102	115	128
Cooking time 4 '	3700	2800	2100	1510	1360	866
Cooking time 5 '	2950	2200	1450	1090	990	690
Cooking time 6 '	2450	1850	1240	910	880	560
Cooking time 7 '	2100	1600	1060	775	750	500

FRYER MODEL K-4100					
Krapfen diameter mm	77	90	102	115	128
Cooking time 4 '	6300	4560	3600	3200	2250
Cooking time 5 '	5000	3650	2900	2500	1800
Cooking time 6 '	4200	3040	2400	2100	1700
Cooking time 7 '	3600	2600	2000	1840	1250

FRYER MODEL K-6100					
Krapfen diameter mm	77	90	102	115	128
Cooking time 4 '	10000	7525	5990	5324	3765
Cooking time 5 '	8000	6020	4792	4259	3012
Cooking time 6 '	6600	5017	3993	3550	2510
Cooking time 7 '	5700	4300	3423	3042	2151

This card is only one help for the choice of a krapfen fryer, depending of cooking times and diameters of krapfen.  
The production is indicative and can change in based on the type of dough and/or recipe.

