

## Linee Automatiche di Frittura, Bollitura e Aromatizzazione

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



# INDUSTRIAL DRIPPING MACHINE



#### **FEATURES:**

- Industrial dripping machine to be positioned at the exit of the fryer;
- ➤ Plane for sliding the product consisting of 4-5 steps to overturn the product and a better oil dripping;
- Increased the mass of the machine to counteract the generated vibrations;
- > Structure on feet, MACHINE NOT ATTACHED TO THE FLOOR;
- ➤ The drip plan is easy removable for better cleaning;
- > Tray, with tap, for the collection the dripped oil;
- Control panel on the machine.



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### **TECHNICAL FEATURES:**

- Overall dimensions cm 216x102x170:
- > Product loading height: 136 cm adjustable;
- Product unloading height: 95 cm adjustable;
- Maximum electric power engaged 300W;
- NR ° 2 vibrators for draining and move the product;
- Removable parts for cleaning;
- Structure and parts constructed integrally with materials suitable for contact with food;
- CE mark.

### **DIMENSIONS:**

