



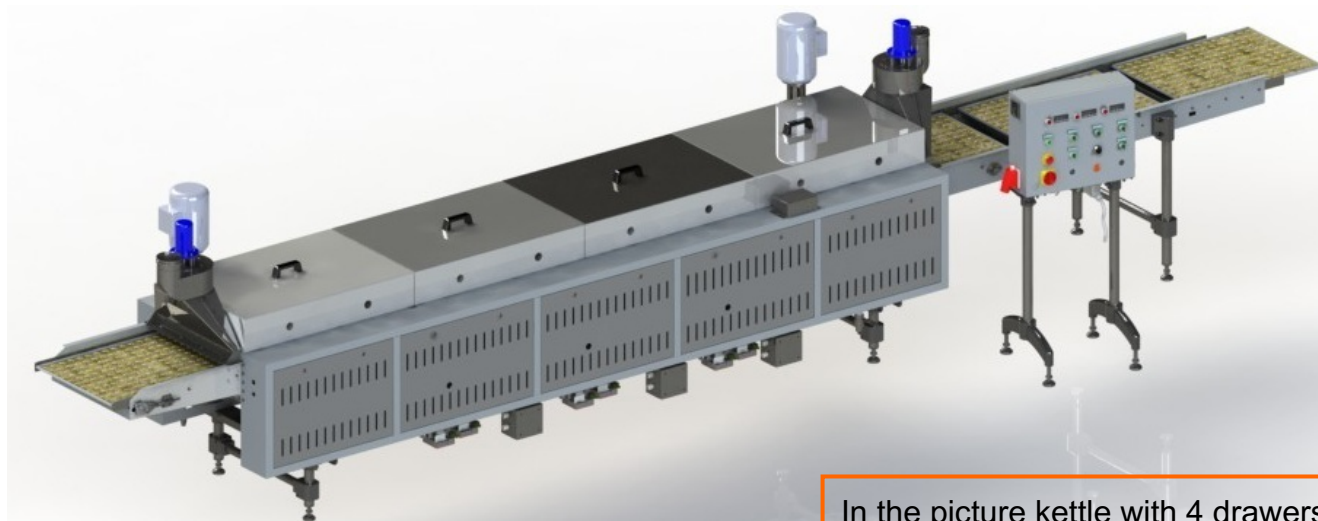
**Linee Automatiche di Frittura,
Bollitura e Aromatizzazione**

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

Esperienza e qualità dal 1981



INDUSTRIAL KETTLE FOR TARALLI WITH TRAYS



In the picture kettle with 4 drawers;
trays 60 x 80 cm

The industrial pan kettle has been designed for the continuous boiling of taralli. It is available in various sizes and versions depending on the production required and the type of power supply: gas or electric.

The boiler is complete with: distribution drawers, aspirator at the inlet and outlet, water loading pump;

The various drawers of the kettle are easily removable for easy cleaning.

FEATURES:

- Overall dimensions according to the required production;
- Height of product loading and unloading upon customer request;
- The cooking of the product takes place using the "cascade" method, where a constant flow of hot water falls on the product;
- The kettle can be built for trays measuring: - 60 x 40 cm,
- 60 x 80 cm;
- Pump for filling the water into the distribution drawers;
- Structures and parts made of AISI 316 stainless steel;
- Each component built entirely with materials suitable for contact with food;
- The boiler can be built with: gas / electric / diathermic oil burner;
- Automatic loading and topping up of water in the tank tank through a special valve with possible level adjustment;
- N ° 2 aspirators placed at the inlet and outlet of the boiler to eliminate the steam;
- Timed pump to discharge the starch that settles in the bottom of the tank;

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- 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, controls the automatic topping up of water so that there is always a constant level in the tank;
- Minimum Level, guarantees the ignition of the burners only in the presence of water in the tank;
- Overflow, drains excess water.



In the boiler there is a timed start pump (with adjustable time) which is used to periodically empty the starch that can form and deposit on the bottom of the tank.





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The cooking of the taralli takes place through special drawers where the hot water is pumped from the tank and continuously dropped onto the product being cooked. The number of pumps in the storage tank varies according to the number of drawers; each single pump manages to distribute the water in a maximum of three drawers.

The drawers of the kettle are easily removable from the tank to allow easy and thorough cleaning.



There are two aspirators in the boiler, one at the inlet and one at the outlet, in order to eliminate the vapor generated. Each aspirator has an outlet of Ø120 mm, to be connected with a suitable system.

The pan with the taralli (depending on the kettle model chosen, the pan must measure 60x40cm or 60x80cm) must be inserted into the kettle, where it is automatically towed through the cooking path.





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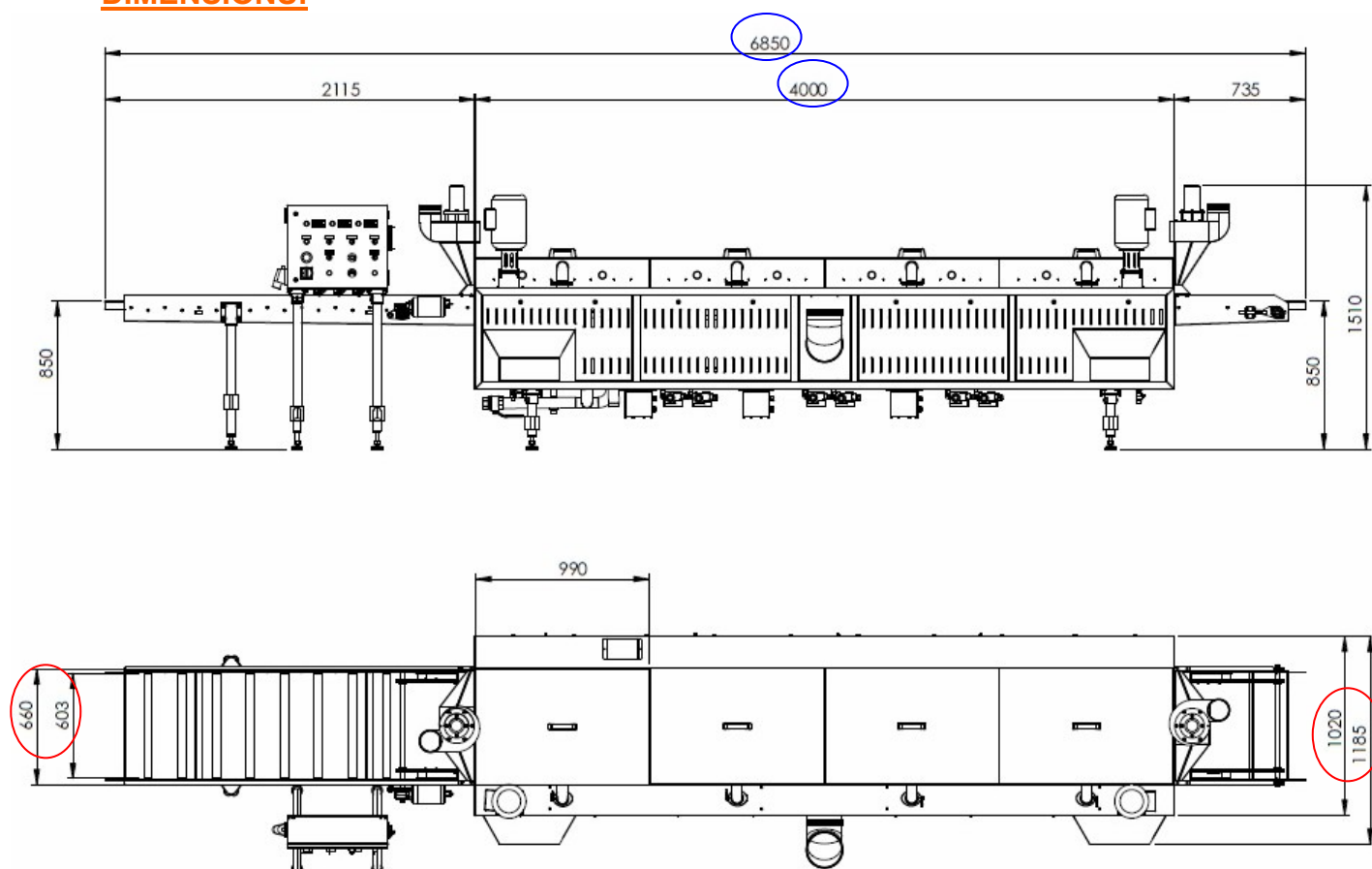
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| NUMBER OF DRAWERS | Overall dimensions (Cm) | Useful cooking space (Cm) | Thermal power (kW) | Total electric power (kW) |
|---------------------------------------|-------------------------|---------------------------|--------------------|---------------------------|
| 4 Drawers, for trays 60x80 (gas) | 685x151x118,5 | 400x60 | 113 | 3,5 |
| 4 Drawers, for trays 60x80 (electric) | 685x151x118,5 | 400x60 | ≈90 | ≈94 |
| 4 Drawers, for trays 60x40 (gas) | 685x151x98,5 | 400x40 | 113 | 3,5 |
| 4 Drawers, for trays 60x40 (electric) | 685x151x98,5 | 400x40 | ≈81 | ≈85 |

N.B.: the kettle can be customized and built with more or less drawers depending on the desired production and / or available space.

DIMENSIONS:



The above design is related to the kettle with 4 drawers, for 60x80 cm baking sheets.
For the model with 1, 2, 3 drawers steal 990mm (each drawer to be removed) to the dimensions circled in blue.
For the 5-6 drawer model add 990mm (each drawer to be added) to the dimensions circled in blue.
For model with 60x40 baking sheets, steal 200mm from the red circled dimensions.

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