



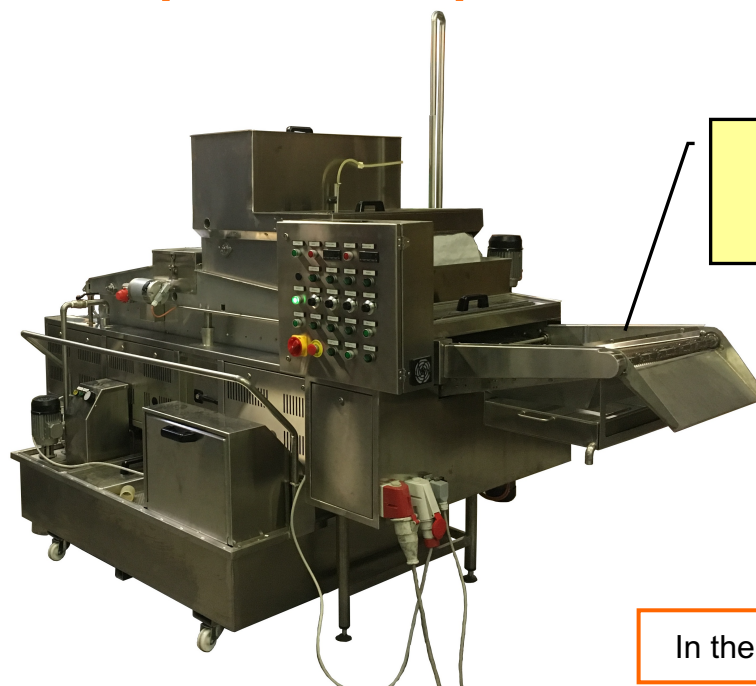
**Linee Automatiche di Frittura,  
Bollitura e Aromatizzazione**

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

*Esperienza e qualità dal 1981*



## **MOD: P-2440 / P-2460 / P-4060 / P-6060** **for pastellated products**



WITH A CHUTE TO  
SIFT THE OUTPUT  
PRODUCTS

In the figure Model P-2460

### **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;
- Prolonged chute at the exit of the fryer, for sift crumbs and other small residues;
- Drawer for collect the residues sifted;
- 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.;
- Tunnel tape and counter 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 (as in the picture), or separate;
- Automatic paper filter for oil filtration mounted above the fryer, with certified filter paper up to a temperature of 200 ° C;
- Cistern (on wheels and positioned under the fryer) for the automatic topping up and collecting the oil (eg at the end of work), with door for insert solid packs oil;





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- Articulated feet adjustable in height, adaptable for uneven floors;
- Possibility to add other accessories such as: tape in teflon in input, adjustable in inclination; interchangeable "counter tape" to adapt the fryer for other products.



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 overflow 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.



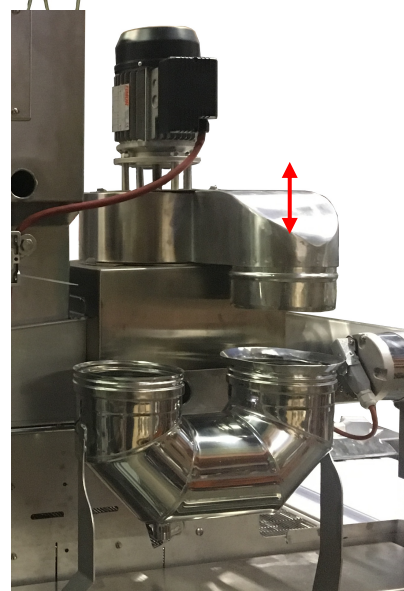
When the fryer tapes are lifted for cleaning, the aspirator disengages from the "U" fitting; it is reattached when it is lowered.

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

Monofilament wire mesh  
TYPE BS



Various steps available



Tapes realized in monofilament wire mesh TYPE BS, as in the picture.

Possibility to choose between various sizes of monofilament wire, depending on the size and type of the product.





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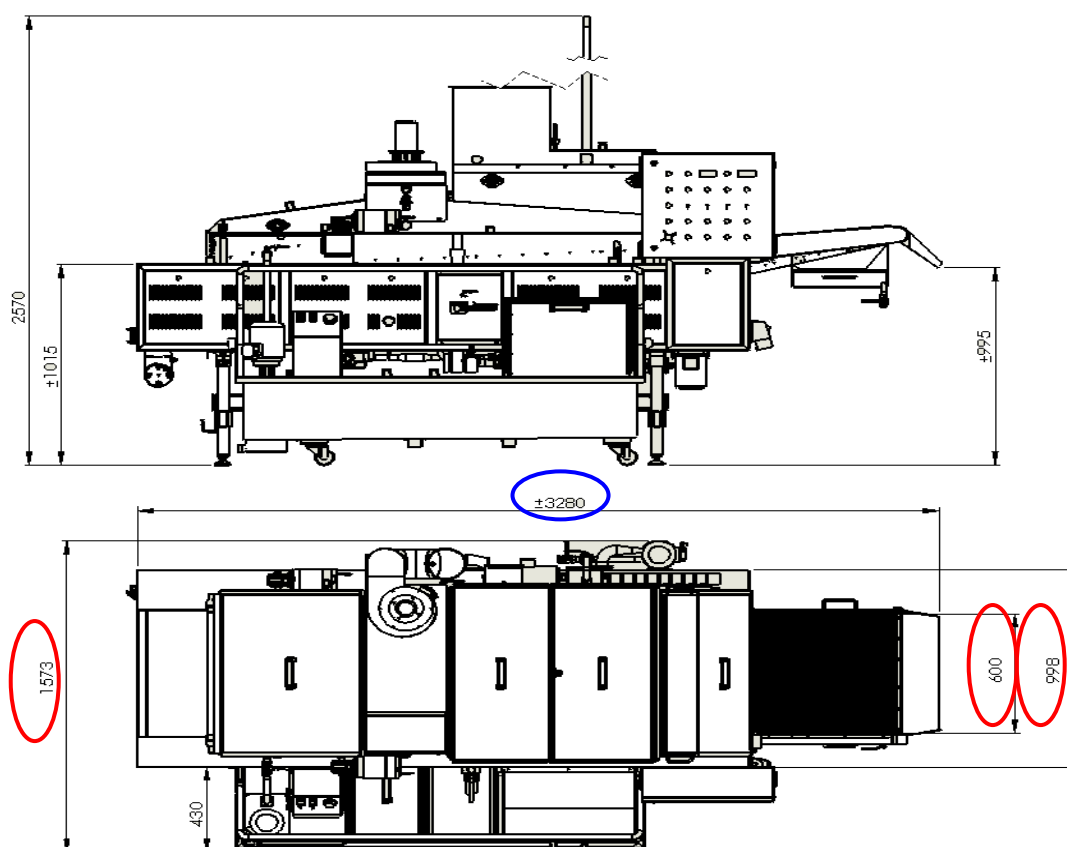


MODEL	Overall dimensions (Cm)	Useful cooking space (Cm)	Power gas / resistances (kW)	Total electric power (kW)
P-2440 (gas)	330x149x259	200x40	90,5	3,6
P-2440 (electric)	330x149x259	200x40	67,5	72,5
P-2460 (gas)	330x169x259	200x60	90,5	3,6
P-2460 (electric)	330x169x259	200x60	75	80
P-4060 (gas)	490x169x259	400x60	152	3,6
P-4060 (electric)	490x169x259	400x60	135	140
P-6060 (gas) *	690x169x259	600x60	300	3,6
P-6060 (electric)	690x169x259	600x60	270	275

\* 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 P-2460,  
For model P-2440 subtract 200mm at the red circled quotas.  
For the model P-4060 add 1600mm to the blue circled quotas.  
For the model P-6060 add 3600mm to the blue circled quotas.

\* NB. The model P-6060 have Nr°2 extern boilers, not calculated in the overall dimensions

