



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

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

*Esperienza e qualità dal 1981*



## **MOD: Pellets 70 / Pellets 150 / Pellets 250**



In figure Model  
**Pellets 70**

### **FEATURES:**

- Industrial fryer designed for cooking snacks and pellets;
- Sturdy structure in AISI 304 steel;
- Reduced quantity of oil in the fryer in order to guarantee a complete oil change in a short time;
- The fryer can be built with a gas burner / electric / diathermic oil;
- Adjustable cooking time;
- Temperature set by thermostat;
- Forced oil circulation pump, with flow over the full width of the fryer, so as to eliminate vortices at the entrance and transporting the product during cooking;
- Palette for transporting the product during cooking;
- Sloping output belt, for dripping the product;
- The belt is lifted from the tank fryer with automatic motorization, to facilitate cleaning;
- Separate electrical panel (as in picture) or installed on board the machine;
- Tank for topping up and oil collection on wheels and positioned under the fryer to reduce the overall dimensions, with door for the insertion of solid oil packs;
- Articulated feet adjustable in height, adaptable for uneven floors.

Afryer - Via Senatore Fabbri, 62 (Z.I. Lovadina) - 31027 Spresiano (TV) - Web site: [www.afryer.eu](http://www.afryer.eu) - E-mail: [info@afryer.eu](mailto:info@afryer.eu)





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

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

*Esperienza e qualità dal 1981*



The oil load in the fryer can take automatically (controlled by the MAX and MIN levels) or manually. In the oil recovery tank there is a resistance with adjustable temperature, in order to keep the oil always liquid, and to prevent it from solidifying.

If the oil level in the fryer falls below the threshold of the "MAX level", the oil recovery tank automatically replenishes the missing oil until it reaches the set level.



Through the special drawer, it is possible to load solid oil packs directly inside the oil recovery tank.

In the fryer there is a "level box" from where you can adjust the levels minimum - maximum and the overflow level.

The MAX level controls the automatic filling of the oil.

The MIN level controls 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 oil recovery tank below.



Aspirator (with output Ø150 mm) of the cooking fumes with stainless steel filter and damper to adjust suction.







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

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

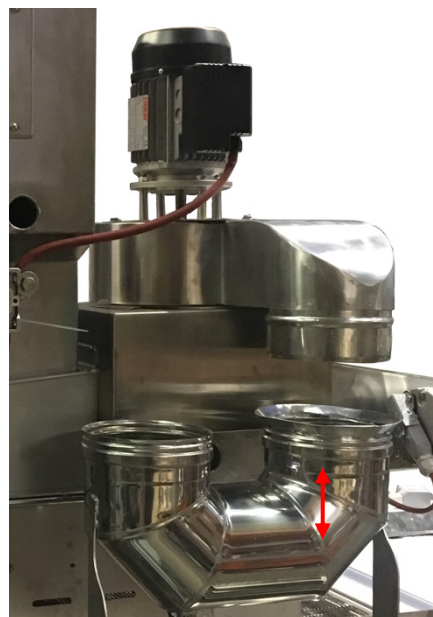
*Esperienza e qualità dal 1981*



To facilitate the cleaning process, it is possible to automatically raise the cooking belt from the fryer tank, by means of two buttons placed in the control panel.

The output belt is independent and easily removable from the fryer.

When the fryer belt is lifted, the aspirator disengages from the "U" fitting; to reconnect when the fryer belt is lowered.



In our fryers there are two different working solutions:

- The "Classic" method, where the oil temperature is managed by the burners / resistances with a modulating system, that is, the power delivered varies according to the temperature of the oil; if the oil is at a low temperature the heating system will work at full power, while if the temperature is close to the set temperature, the heating system will work with less power to maintain the temperature at a constant level, without creating thermal changes.
- Another method used consists in controlling the temperature of the oil by the quantity of product inserted in frying. The thermostat that detects the oil temperature controls the product loading belt. The higher the temperature the more product is poured into the fryer; on the contrary, the lower the temperature, the less produced goes into the fryer.





# Linee Automatiche di Frittura, Bollitura e Aromatizzazione

## Automatic Lines for Frying, Boiling and Flavoring

Esperienza e qualità dal 1981

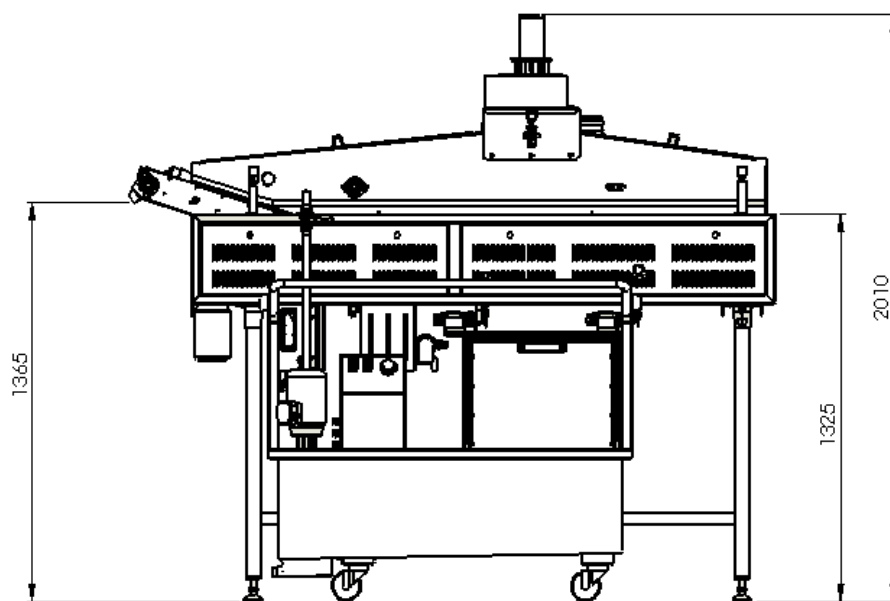


TEMPLATE	Indicative production (Kg/h)	Power gas / resistances (kW)	Total electric power (kW)	Oil in the fryer (Liters)
Pellets 70 (gas) <b>Pellets 70 (electric)</b>	50 - 70 <b>50 - 70</b>	36 <b>36</b>	≈ 3 <b>≈ 39</b>	≈ 90 <b>≈ 75</b>
Pellets 150 (gas) <b>Pellets 150 (electric)</b>	120 - 150 <b>120 - 150</b>	83 <b>82,5</b>	≈ 3 <b>≈ 85,5</b>	≈ 185 <b>≈ 150</b>
Pellets 250 (gas) <b>Pellets 250 (electric)</b>	200 - 250 <b>200 - 250</b>	124 <b>117</b>	≈ 3 <b>≈ 120</b>	≈ 250 <b>≈ 210</b>

\* The hourly production is indicative, it may vary depending on the type of product and / or recipe / mixture.

- Structure and parts constructed integrally with materials suitable for contact with food;
- Electronic thermostat that controls the temperature;
- Emergency thermostat;
- Construction in AISI 304 stainless steel;
- CE mark.

### DIMENSIONS:



Drawing related to the  
fryer model: **pellets 70**,

For mod. **pellets 150** to  
add, 200mm at the circled  
quotas of red and 500mm  
at the circled quotas of  
blue.

For mod. **pellets 250** to  
add, 500mm at the circled  
quotas of red and 600mm  
at the circled quotas of  
blue.

