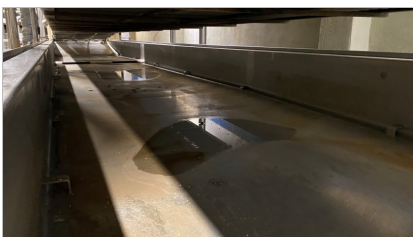
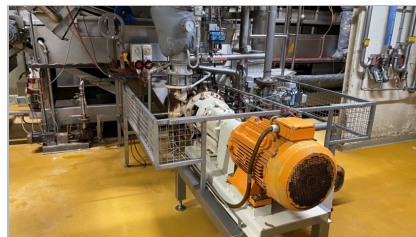
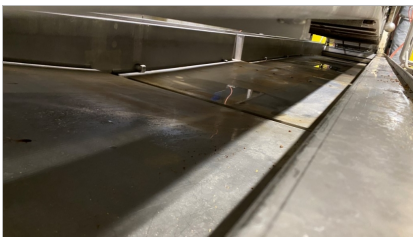
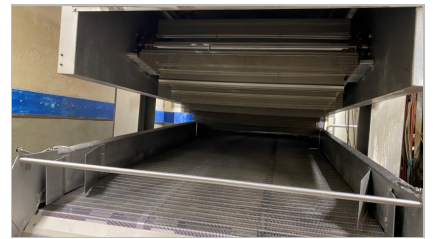
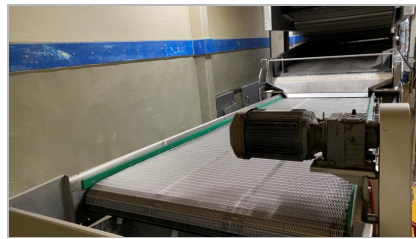
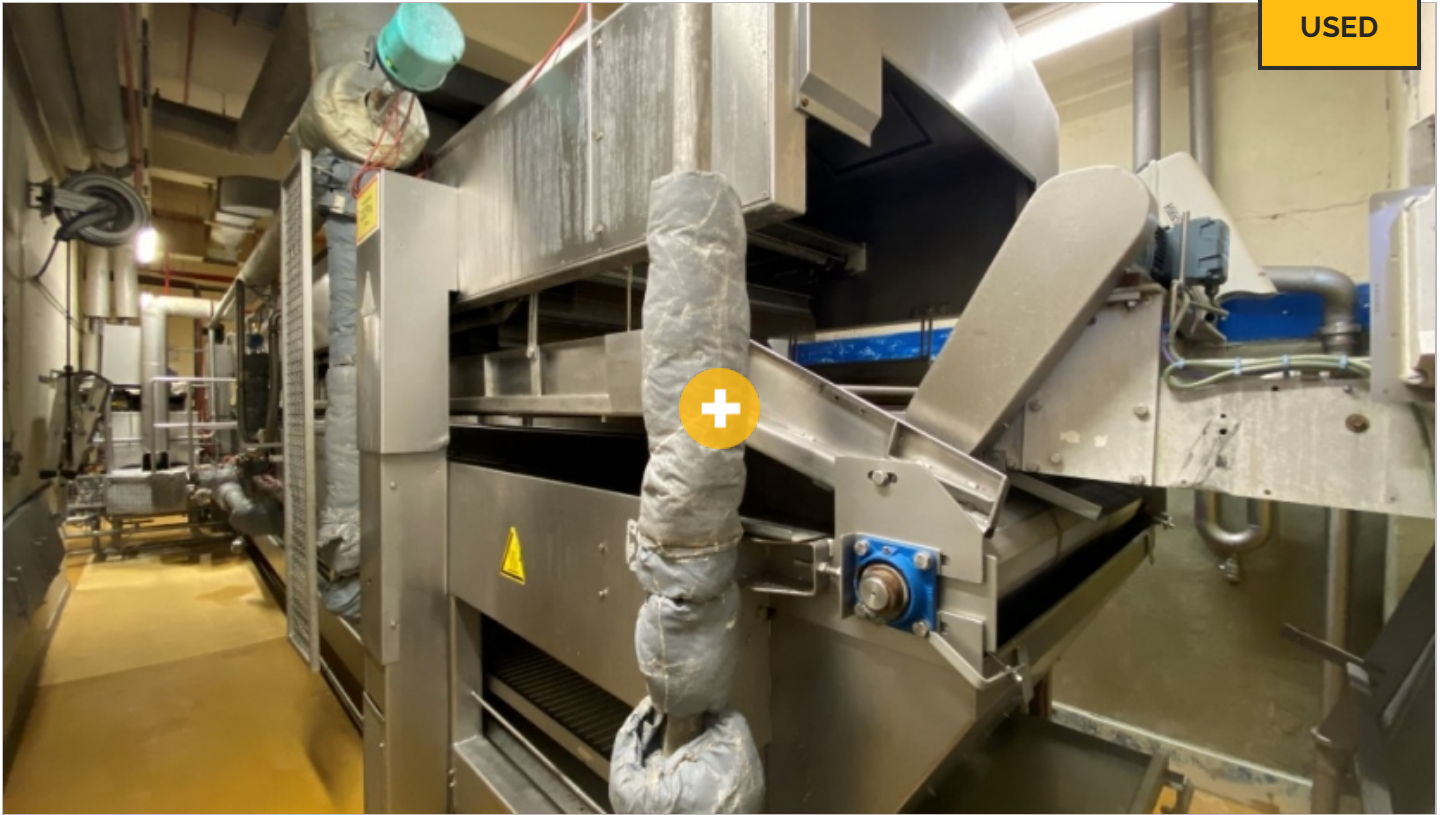


USED



## FRYER "FLORIGO"

- Specialty oven for potato products.
- Perfectly suitable to fry formed potato mash products, potato croquettes or hash brown in all kinds of shapes made of potato slivers, potato noisettes, cone croquettes, pommes dauphines, pommes duchesses, chips (French fries), ...
- Zonal Flow Principle 3-point oil flow control
- Net belt width  $\pm 1.400$  mm
- Net belt length  $\pm 9.000$  mm
- External heat exchanger: Not included
- Electromechanical hood lift
- Mesh opening 3mm (stainless steel wire eye belt)
- Oil level control
- Product height max.:  $\pm 120$  mm
- Inlet height:  $\pm 1.650$  mm
- Outlet height:  $\pm 1.500$  mm
- Adjustable height of upper belt with drivers
- Suitable for CIP
- Suitable for Fire protection
- Inspection hatches at the top of the hood
- Insulated hood
- 1 exhaust chimney
- Dimensions (L x W x H): 12.500 x 2.580 x 2.470 mm (closed position, top of hood, without extraction)

### Filter station with belt filter

- Oil pump Cornell 5RB-F16K
- 35 m<sup>3</sup>/h,
- Oil temperature 180°C
- 37 kW, 1,482 RPM
- 400V-50Hz
- IE3-CoS, 0.83%
- Dimensions (L x W x H): 3,200 x 2,300 x 2,000 mm

+

### Blackmer NP3F Pump for emptying fryer

- SEW 3kW
- 220 – 400 V
- 258 RPM
- 50 Hz, 6.2A
- IE2-CoS 0.82%

**Interested? Contact us!**

**phone: +32 56 77 33 50 - email: [info@barsso.com](mailto:info@barsso.com)**