



FRYER "SPOMASZ", TYPE ST-256

- 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), pellets, nuts, snacks,...
- nett belt width $\pm$ 900 mm

- nett belt length $\pm$ 6.000 mm
- double-walled bottom, possible to work with fat or oil
- inspection hatches on top of the canopy
- fully insulated
- top conveyor with flights
- suitable for CIP-cleaning
- suitable fire protection
- electro mechanical hoists (for the canopy) with spindles
- oil circulation pump
- level control (high and low level)
- filter
- with additional outfeed conveyor
- 2 x funnel
- total length $\pm$ 9.500 mm
- total width $\pm$ 2.200 mm
- total height $\pm$ 2.570 mm
- Mesh opening 3mm (stainless steel wire eye belt)
- Zonal Flow Principle 3-point oil flow control
- External heat exchanger: Not included

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Filter station with belt filter

- Oil pump Cornell 5RB-F16K
- 35 m³/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

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Blackmer NP3F Pump for emptying fryer

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

Interested? Contact us!
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