

**SOLD**



## COMPLETE LINE 400MM "CFS – GEA" FOR TEMPURA PRODUCTS

Consisting of :

### "GEA-CFS" former

*Type VM 400 HSE*

- all stainless steel
- die width 400 mm
- usable die surface 370 x 130 mm
- maximum volume per stroke  $\pm 1,5$  kg

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- speed up to ± 55 strokes / minute
- power 7,5 kW
- air pressure 6 bar
- water pressure max 4 bar
- air consumption ± 300 L / min.
- hopper capacity 250L
- weight 1200 kg
- 3x400v 50hz
- PLC control
- variable speed
- mobile

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### **"GEA-CFS" pre-duster**

*Type PRM 400 M*

- all stainless steel
- mobile
- belt width 400 mm
- adjustable speed
- with air knife
- with outfeed conveyor
- dimensions (l x w x h) : ± 3.300 x 950 x 2.000 mm

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### **Tempura Dipper "GEA-CFS"**

*Type Tempudipper TD 400*

- belt width 400 mm
- all stainless steel
- adjustable speed
- with lower and upper belt
- adjustable upper belt
- with outfeed belt
- dimensions (l x w x h) : ± 2.500 x 900 x 1.400 mm mobile
- 0,45 kW

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### **"GEA-CFS" fryer**

*Type BRN 3000/500*

- all stainless steel
- electrically heated
- 84 kW
- frying length 3.000 mm
- belt width 500 mm
- mechanical lid
- oil level control
- teflon-infeed

- extra infeed conveyor 5 mm
- extra outfeed conveyor 5 mm
- oil circulation pump
- filter
- sediment removal system
- electrical hoists
- fire protection
- total length  $\pm$  6.650 mm
- total width  $\pm$  1.500 mm
- total height  $\pm$  3.200 mm

**Interested? Contact us!**

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