GERNAL FTB-E-3000X400 - CONTINUOUS FRYER



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SKU: 12420 | **Categories:** Miscellaneous equipment

PRODUCT DESCRIPTION

Manufacturer: Gernal

Model : FTB-E-300x400

Type: Continuous fryer / cooking tunnel

Year: 2016

Manual and automatic modes, Recipe management, Temperature adjustment

Conveyor motor power: 0.25 kW + 31 W

Circulation pump: 1.5 kW

Transfer pump: 1.5 kW

Heating elements: 4 x 25 kW

Safety thermostat - MAX: 190 °C

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Oil capacity: ± 650 L

Gravity filling via manual valve

Fixed oil level detection with alarm in case of abnormal level

Oil circuit with circulation pump and integrated filtration

Easy manual opening by counterweight

Hood with spray nozzle for cleaning in place

Compressed air: 6 bar

Conveyor: 1 upper belt / 1 lower belt

- Stainless steel belt with interwoven wires
- Wire diameter: 1.6 mm
- Wire spacing: 5 mm
- Lower belt fitted with feeders
- Belt speed adjustment (0 = min → 10.00 = max)
- Fixed distance between the two belts
- Pivoting for cleaning access via 2 electric cylinders.

Control pannel

Complete technical file

Dimensions : 525 x 180 x 265 cm

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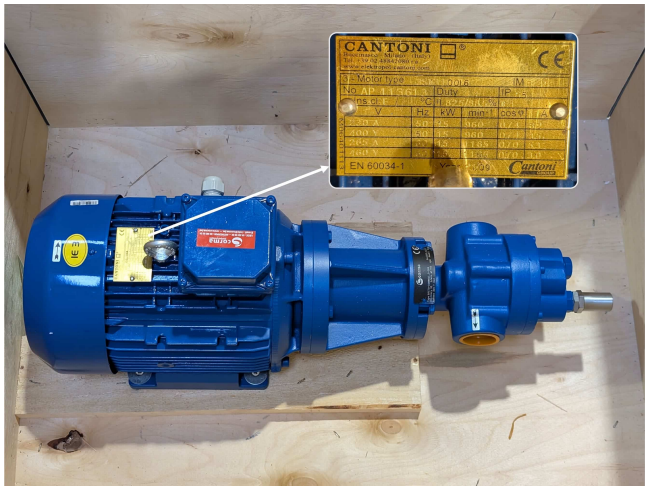


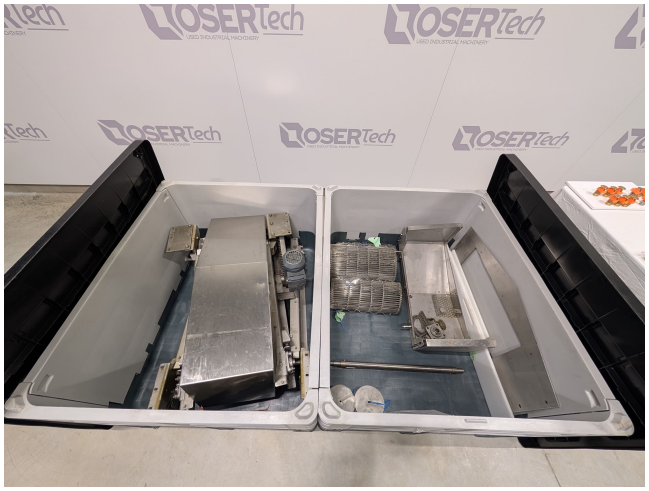






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