



**Linee Automatiche
di Frittura e
Bollitura**
dal 1981

più di 30 anni d'esperienza



INDUSTRIAL ELECTRIC FRYER MODEL: 154-ELE/156-ELE



FEATURES:

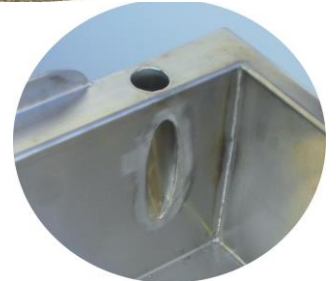
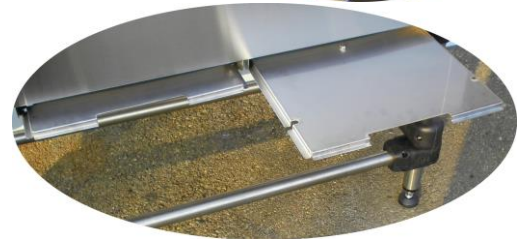
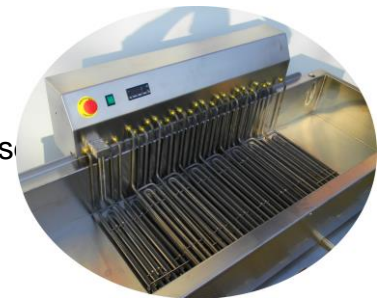
- Industrial deep fryer for large productions with reduced overall dimensions;
- Exceptional heat exchange, large area to satisfy any requirement;
- Temperature electronically regulated;
- Oil deterioration reduced;
- Easy cleaning: electrical panels and belts easily removable be able to wash all under water jets;
- With special belts can become a mini tunnel for pastry and gastronomy.

PRODUCTION:

Model	Potatoes	Peanuts	Gastronomy	Sweets	Pellets
154Ele 13.5kw	20kg/h	30 kg/h	12 kg/h	15 kg/h	15 kg/h
154Ele 22.5kw	40kg/h	60 kg/h	25 kg/h	30 kg/h	30 kg/h
156Ele 22.5kw	40kg/h	60 kg/h	25 kg/h	30 kg/h	30 kg/h
156Ele 37.5kw	60kg/h	90 kg/h	37 kg/h	45 kg/h	45 kg/h

TECHNICAL FEATURES:

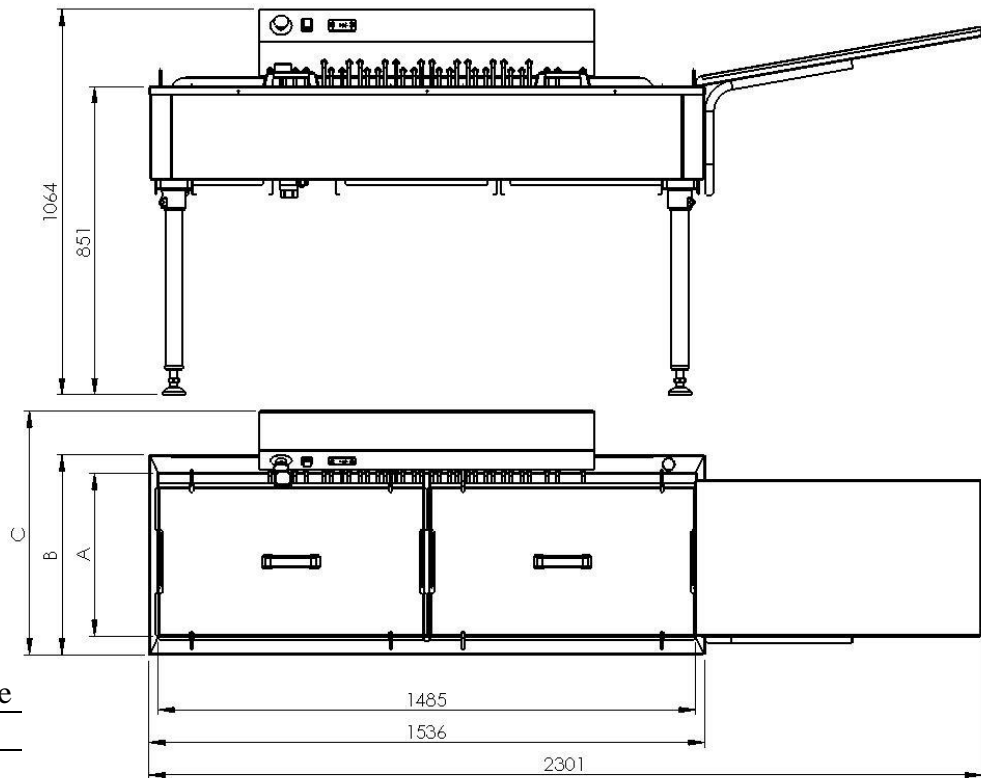
- Installed electric power 13,5/37.5 kW, 220/380V three phases
- Resistances controlled by electronic thermostat;
- Draining board attachable on both sides;
- Included N° 3 baskets;
- Practical supports for cover under the tank;
- Cockpit for oil filling;
- Emergency thermostat;
- Removable control box (with heaters);
- Removable parts for a possible remote maintenance;
- Built in stainless steel AISI 304;
- CE mark.



DIMENSIONS:

- Oil capacity
- Dimensions of frying tank
- Overall dimensions
- Overall dimensions with the draining board
- Baskets dimensions

	154 Ele	156 Ele
Oil capacity	110 litri	165 litri
Dimensions of frying tank	148x45 cm	148x65 cm
Overall dimensions	154x68 cm	154x88 cm
Overall dimensions with the draining board	230x68 cm	230x88 cm
Baskets dimensions	71x40 cm	71x60 cm

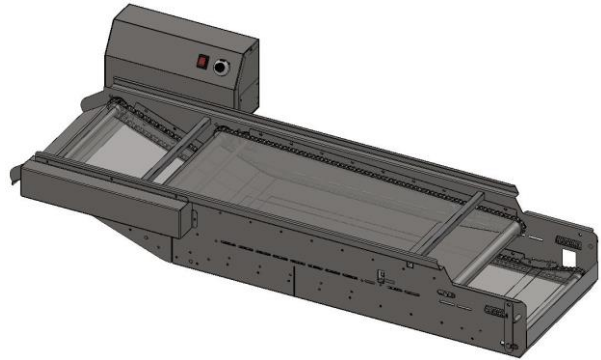


	154-Ele	156-Ele
A	450	450
B	551	751
C	675	875

ACCESSORIES FOR TRANSFORMATION IN MINITUNNEL

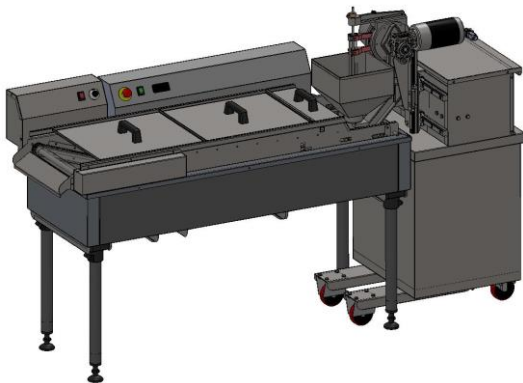
The belts transform fryers 156/156 Ele in minitunnel.

The "Belt G" is specifically designed to transform fryers 154/156 Ele in an automatic for continuous production of food (potatoes, fish, stuffed olives, meatballs, Carnival products, etc.).



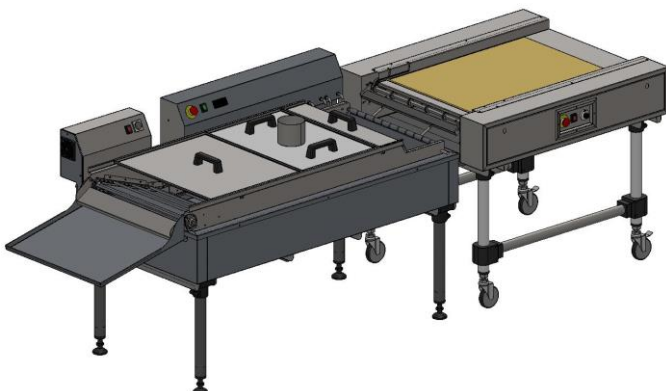
The "Belt K" is specifically designed to transform the fryers 154/156 Ele in an automatic for continuous production of leavened products such as donuts and krapfen.

ACCESSORIES FOR AUTOMATIC LOADING



The "automatic dosing machine" is compatible with the "Belt K" and the "Belt G". It lets you download directly on the fryer pancakes or donuts of different shapes and sizes. It can be connected to the fryer for synchronized unloading of product.

The "Calibrator and cut" turns the sheet of dough to the desired thickness and cuts it into rectangles with adjustable size.



The "Loading with towels" allows you download directly with synchronism, on the fryer the donuts or krapfen arranged on special towels for leavening.