



## AUTOMATIC CONVEYOR DEEP FAT FRYER

- Automatic cooker for deep-frying French fries, croquettes, fish, doughnuts, etc., food floats in fat
- Continuous throughput on wire mesh made of nickel-chromium steel 1.4301
- Temperature range of 120 °C – 195 °C with a safety temperature limiter
- Progressively adjustable setting of the processing speed
- Progressively adjustable fat level
- Electronic control and RS 485 interface
- Contacts for power optimisation and voltage-free contact to the remote signals and for signals to the fire-extinguishing system
- Grease discharge through 1 1/2" drain valve
- Adjustable discharge slide made of nickel-chromium steel, length 600 mm



### EFA 040

Overall dimensions, W x D x H in mm	1640 x 900 x 900
Electrical connection in kW 400 V 3 N AC 50 Hz	39.8
Usable deepfrying area in mm	850 x 470
Usable frying zone in m <sup>2</sup>	0.4
Maximum oil level over the conveyor belt in mm	50
Maximum oil volume in litres	85
Food processing time in minutes	1.5 - 12

### ACCESSORIES

ZUB 422 Discharge trolley, 90 l, heatable, tiltable	O
---	---

### RECOMMENDED OPTIONS

VAR 369 Control cabinet	O
VAR 438 Built-in contactors	O
VAR 954 Frame for fire-extinguishing system	O

O = Optional

