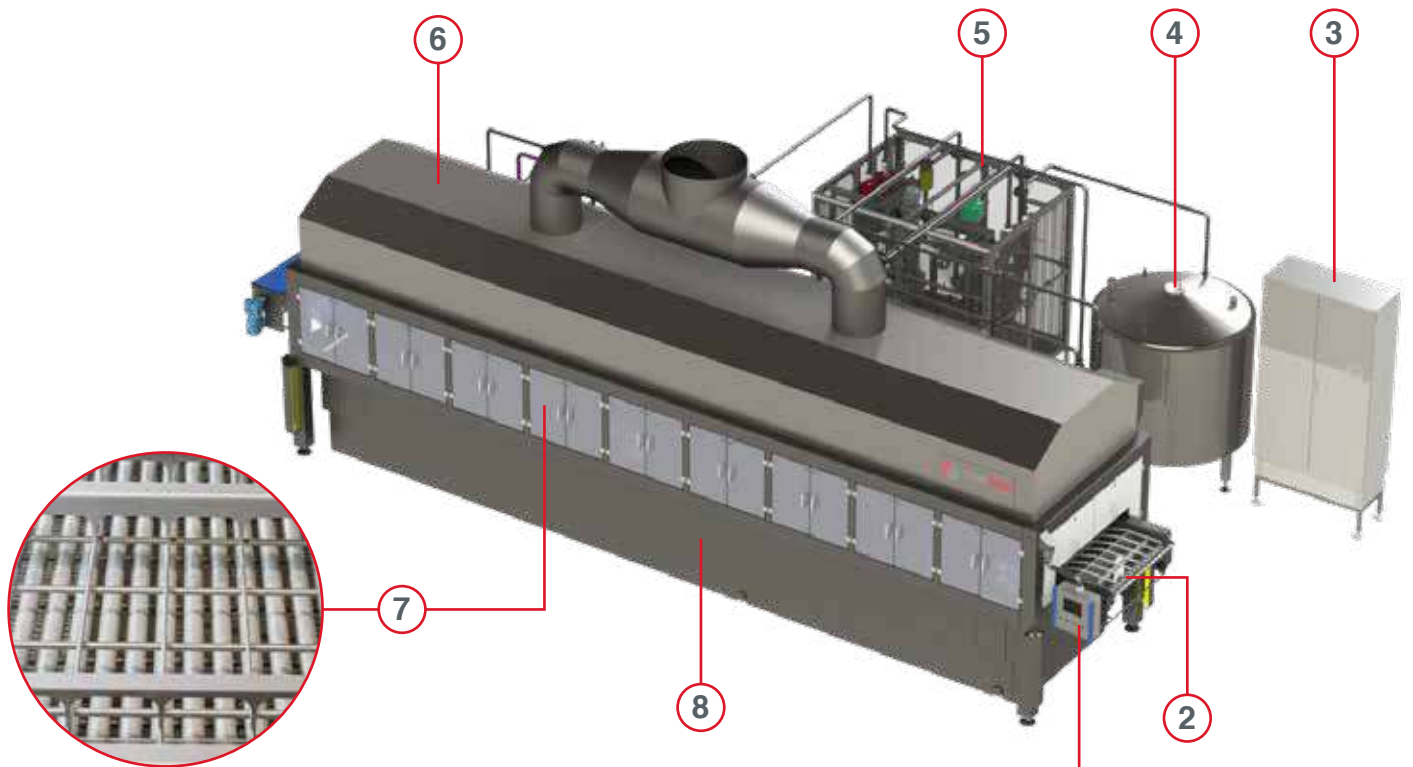


**TEC - TAILOR MADE FRYING SYSTEM**



**donuts**



- ① Control panel
- ② Transportation belt
- ③ Electrical cabinet
- ④ Frying oil tank
- ⑤ Filtering and distribution to frying pan, tanks, diathermal oil heater
- ⑥ Air extraction and filtering
- ⑦ Diathermal heater for frying oil
- ⑧ Movable frying pan

# BELT LAYOUT



**Food products move through the frying pan thanks to one or more conveyor belts.**

**The belt layout is tailored in function of the food product being processed.**

**Options:**

- Floatation frying
- Immersion frying with single belt
- Immersion frying with double belt



# CHARACTERISTICS

**Energy savings:** frying oil warmed up through pipes fed with diathermic oil or by means of electrical resistances.

**Frying consistency:** food products move close to heat source, fine temperature control ( $\pm 2$  °C) all along frying pan.

**Preservation of oil's life:** air extraction and filtering section to minimize liquid contamination of oil; reduced temperature differential between frying oil and heat source along frying pan.

**Safe restart after cleaning:** thanks to removable frying pan, cleaning personnel can dry water thoroughly.

**Fumes' extraction:** glass enclosure around frying pan makes fumes' extraction more efficient and prevents fumes from contaminating working areas.

**Automatic cleaning of frying pan's bottom:** removal of food residues through steel-mesh conveyor placed at bottom of the frying pan.

**Separation of food residues from frying pan:** by means of auger placed on one end of the frying pan.



## Oil management

### **DIATHERMAL AND FRYING OIL DISTRIBUTION SECTION**

Placed near frying pan.

### **DIATHERMAL OIL DISTRIBUTION**

Achieved by means of “three way” valve that mixes oil from radiator's outfeed with oil from boiler's outfeed.

### **FRYING OIL FILTERING**

Frying oil passes through a metallic filter capable of automatic discharge of residues.

## Customizable design parameters

- Frying pan dimensions: width, length
- Frying pan heating: diathermic oil heater, electrical resistances
- Frying pan type: fixed, removable
- Frying fluids: oil, shortening
- Food products transportation belt: single, double
- Frying oil's storage system: one or two tanks
- Extraction hood: single filter, double filter
- Frying pan's glass-enclosure: integrated, absent

---

## **TECNOPOOL S.p.A.**

Via Buonarroti, 81 - 35010  
San Giorgio in Bosco (PD) ITALY

T. +39 049 9453111

[www.tecnopool.it](http://www.tecnopool.it)

A decorative graphic consisting of several thick, light gray, wavy lines that curve upwards from the bottom left towards the right side of the page.