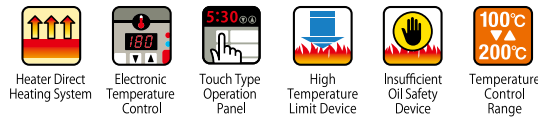


# Continuous Fryer



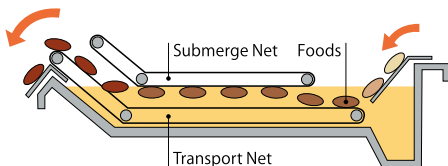
The optimum conveyor types for large scale cooking ranges from 42L~150L. Selections can be made from 6 types and 12 models.

Large amounts of deep fried food can be cooked using the far infrared heater to obtain that perfect crisp.

Cooking large quantities is a key feature of this continuous fryer. Since the oil is directly heated by a far infrared heater, the fryer has high heat efficiency and is extremely economical. The finished product is delicious with a crispy coating and tender inside.

A submerged net conveyor system allows for automatic and uniform cooking.

A submerged net conveyor system is used by cooking the ingredients between two transport and submerged nets. The food is carefully and evenly fried on the front and back side so that there is no need to flip the ingredients midway through cooking.



The oil temperature and cooking time is automatically adjusted by a microcontroller.

The oil temperature ranges between 100°C -200°C (in 1°C increments). The fry time (conveyor speed) can also easily be set between 2 min. to 15 min. by using the touchscreen panel. Additionally, up to 20 cooking conditions can be registered to the memory. Simply press the start button and the rest will be done automatically.

Safe with outstanding cleanliness.

The oil tank and exterior are kept sanitary and easy to clean with a stainless steel outside. Keeping safety as a priority, the fryer comes equipped with a handle guard to protect cooks from burns. Other safety measures include high temperature limit and insufficient oil safety devices.

A swing-up conveyor is used so that it can be easily lifted while being cleaned. Every corner inside the oil tank can easily be cleaned without needing to remove the chute.

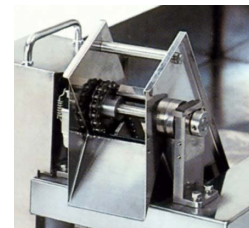


An array of variations to choose from.

Since the electric type does not require fire, it can be used even in strictly regulated buildings. Choose the perfect width/depth and method of frying food to match your desired installation space.

A waste removing conveyor type is also available.

The 550mm conveyor model comes equipped with a waste removing conveyor that automatically removes accumulated residue at the bottom of the oil tank and prevents the oil from oxidizing to prolong the amount of time it can be used for.

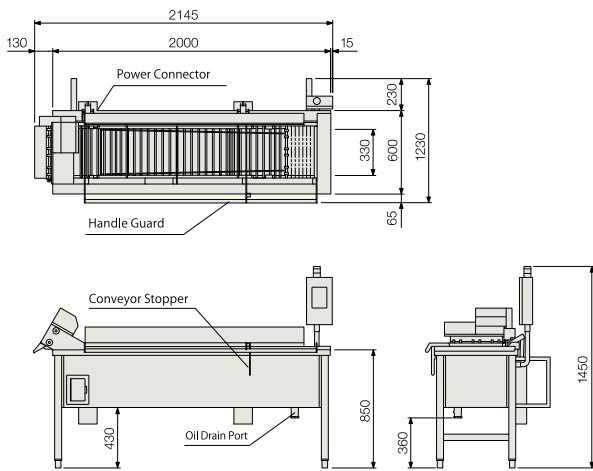


## FECF2060R

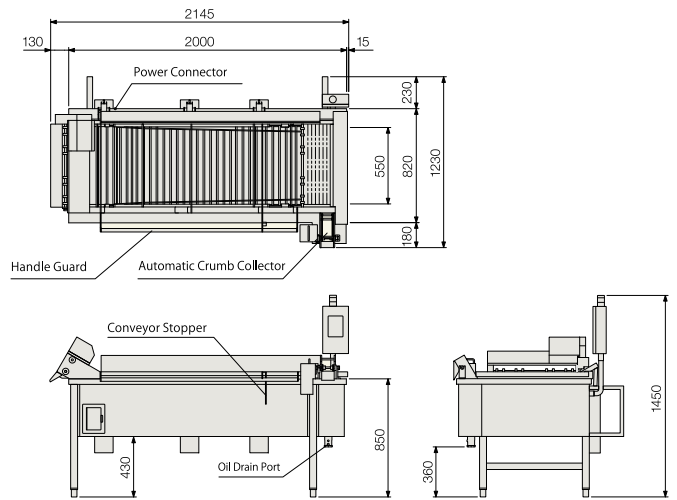


\*For model numbers ending with "L", add ingredients on the left (FECF1260L). For model numbers ending with "R", add ingredients on the right.

### FECF2060R



### FECF2082R



### FECF1260L



### FECF1260R



### FECF1582L



### FECF1582R



### FECF1560L



### FECF1560R



### FECF2082L



### FECF2082R



### FECF2060L



### FECF2060R



### FECF3082L



### FECF3082R



●Accessories: Conveyor Cover×1set, Entrance Cover×1, Sliding Board×1, Tempura Sliding Board×1, Crumb Basket×1

Model	Overall Dimensions (mm)			Fry Area Dimensions (mm)		Oil Capacity (L)	Power Supply	Total Power Consumption (kW)	Maximum Continuous Line Current (A)	Product Weight (kg)	Crumb Collect Conveyor
	Width	Depth	Height	Width	Depth						
FECF1260L (R)	1,345	895	850	800	330	42	3P200V	10.5	45.0	115	—
FECF1560L (R)	1,645	895	850	1,100	330	54	3P200V	13.1	45.0	145	—
FECF2060L (R)	2,145	895	850	1,600	330	71	3P200V	18.3	57.0	190	—
FECF1582L (R)	1,645	1,230	850	1,100	550	75	3P200V	19.1	66.0	195	○
FECF2082L (R)	2,145	1,230	850	1,600	550	100	3P200V	26.7	83.0	255	○
FECF3082L (R)	3,145	1,230	850	2,600	550	150	3P200V	38.2	116.0	385	○

•Cooking Time Adjustment Range: 2 min.~15 min. •Temperature Control Range: 100°C~200°C •Local voltage is available