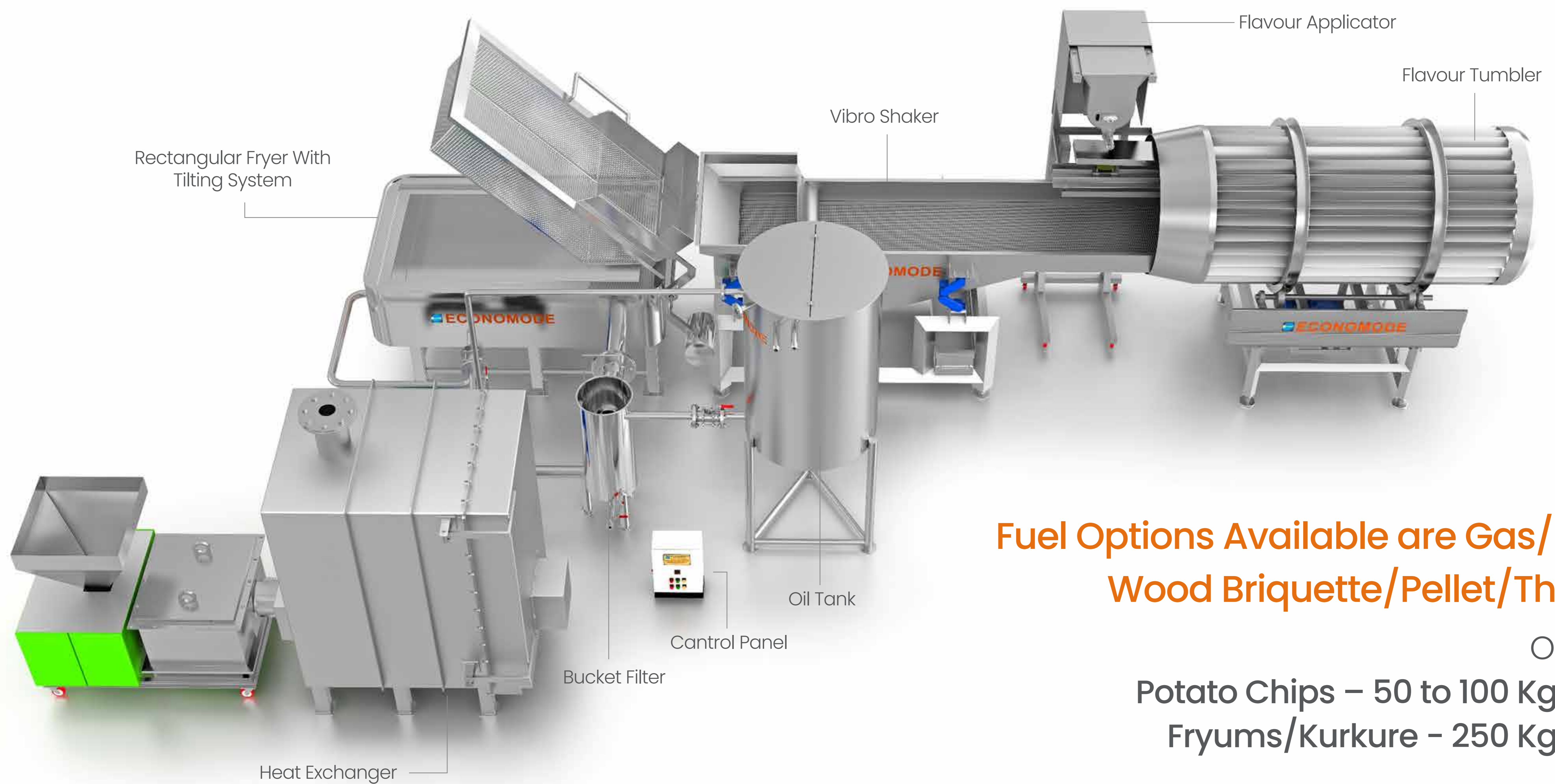


## Batch Type Frying Line with Continuous Seasoning System

A Compact Batch Type Frying System with Continuous Seasoning designed to deliver **crispy & kettle-styled Potato Chips** and best quality wheat/potato/ rice/ grain based **Pellet Snacks (Fryums)**



**Fuel Options Available are Gas/Diesel  
Wood Briquette/Pellet/Thermic**

Output :

**Potato Chips – 50 to 100 Kg per Hr  
Fryums/Kurkure – 250 Kg per Hr**

Available in sizes (L X W in feet) – 4' X 2' (Regular size)  
and 5.5' X 3.5' (Big Size)

## Features

### Value-for-Money Deal

A **value-for-money budget line** laced with all features of a continuous frying line. Suitable for medium production house or start up industries. Major advantages include less space for working, low oil holding capacity, less electricity as compared to a Continuous frying line.

### Superior Quality Product

- Process gaps in the form of product holding, collection & seasoning which are high in a batch fryer, are eliminated in this continuous arrangement.
- Since product holding is eliminated, the product does not pick up atmospheric moisture. The product is ready to pack after seasoning.
- Minimum/ Nil product handling during process ensures minimum product breakages.

### Less Labour & Manpower cost

The time & effort required for various product handling stages like product collection, product cooling, product seasoning are substantially reduced due to the continuous arrangement of frying line. This reduces operational cost due to less labour & manpower.



### Seasoning Accuracy

Optimum Seasoning spread with minimal loss is the key to consistent taste of the final product. The combination of Vibro Shaker with an uniquely designed Zig Zag Tumbler interior ensure seasoning is optimum & the loss minimized.

## Other Important Features

Feature	Advantages
Higher Productivity to Oil Usage Ratio	Low Oil Holding Capacity & Higher Productivity ensures Higher Return on investment
Uniform & Consistent Frying With Low Oil Pick up	Supirior Quality Product
Contunuuous Filtration*	Remove Fine Particles & Reduces Wastage
Uniform Feeding For Seasoning	Uniform Seasoning Due to Vibro shaker, Also Removes Excess Oil
Rapid Cooling Of Edible Oil	Prevents Oil Degradation & Provide Good Quality Products
Air Cooling Pump	No Additional Water Cooling Required For Bearings
Tilting System* *Manual & Mechanical	Uniform frying, oil drains out & product cools faster
Control Panel*	All operations controlled through a wall mounted panel, also available in PLC based control panel

## Technical Data

Product Type	Specification	BT-PL (Regular Size)	BT-PL (Big Size)
Potato Chips/ Banana Chips/ Cassava	Wood Briquette (Kg/Hr)	50-60	100-120
	Pellet (Kg/Hr)	30-35	60-70
	Output (Kg/Hr)	45-55	90-100
Fryums/Extruded (Kurkure)	Wood Briquette (Kg/Hr)	35	-
	Pellet (Kg/Hr)	20-25	-
	Output (Kg/Hr)	250-300	-
Other Details	Edible Oil Hold. (Ltrs)	150-180	300-350
	Oil Filtration	Bucket	Continuous
	Power Required (HP)	8 HP	12.5 HP
	Tilting System (Optional)	Manual	Mechanical
	Floor Space (L X W X H in feet)	32.5 X 13.5 X 10	38 X 16.5 X 11

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