

Multi Product Continuous Fryer with Inbuilt Heat Exchanger

Automated Fryer designed for both Floating (Besan/ Gram Flour based) and Non-Floating (Dal/ Pulses) Products – suitable for medium sized business at a budget price

Suitable for Sev, Gathia, Boondi, Papdi, Ratlami, Bhavnagiri, Aloo Bhujiya etc. Also suitable for all kinds of Pulses like Chana & Masoor Dal (except Moong Dal), and Coated peanuts



Features

Compact Design

Fryer and related equipment are arranged in such a way that it requires minimal floor space & ensures optimum energy usage due to its compact design.

Economical Model

Suitable for small scale industries at a budget price equipped with all features. Continuous Fryer for start ups and beginners.

Superior Quality Product Output

Designed to give best quality, taste & texture, output which closely matches with that of traditionally cooked Namkeens.

Other Features/ Equipment

Continuous Oil Filter

Air cooled pump for Oil circulation

Cooling system inside Oil tank

Safer Work Space & Environment

Technical Data

Model	MFCI-300
Output (Besan based product)	300 Kg/Hr
Edible Oil Holding Capacity	300 Ltrs
FuelConsumption Diesel/ Gas	12-13 Ltrs/ 10-11 Units
Power Required	6 HP
Floor Space	200 Sq ft
Material Of Construction	AISS-304 Grade SS
Fryer Length	17 Ft

You can also fry the following

Product	Outpur in Kg/Hr
Dal	100
Boondi	125
Coated Peanut	150
Fryums & Kurkure	400

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