

Batch Fryer with Heat Exchanger

Compact & Economical Fryer designed to run on alternate low cost fuels like Wood Briquette, Pellets & Agro based fuels

- * Suitable for Besan base products, Potato Chips, Banana Chips, Fryums and Kurkure
- * Also suitable all kinds of Pulses like Chana Dal, Masoor Dal, Moong Dal, Green Peas and Coated peanuts

Circular Batch Fryer with Heat Exchanger Oil Tank With Cooling System Heat Exchanger Fryer Oil Circulating Pump Available in sizes (Pan dia in inches) = 36" \$ 48"

Available in sizes (Pan dia in inches) – 36" & 48" Fuel Options Available are Wood/Pellet/Thermic



Features

Low Fuel Cost

This fryer is designed to address rising prices of Diesel & Gas fuels in today's competition & changing economic scenario and run on alternate low cost fuels like Wood Briquette, Pellet & Agro based fuels.

Compact & Economical

Fryer & related components are arranged in a compact manner making this highly suitable for small scale industries & start ups. Optimal investment, less space for working, low oil holding capacity, less electricity requirement makes it highly ideal and economical. The fryer is well equipped with all features of a continuous fryer.







Superior Quality Product with Uniform & Consistent Frying

The indirect heating through indigenously designed Heat Exchanger ensures uniform & consistent heating with less temperature drop (Delta T). Additionally the Bucket Filter removes fine particles & reduces wastage to provide superior quality end product with low oil pick up.

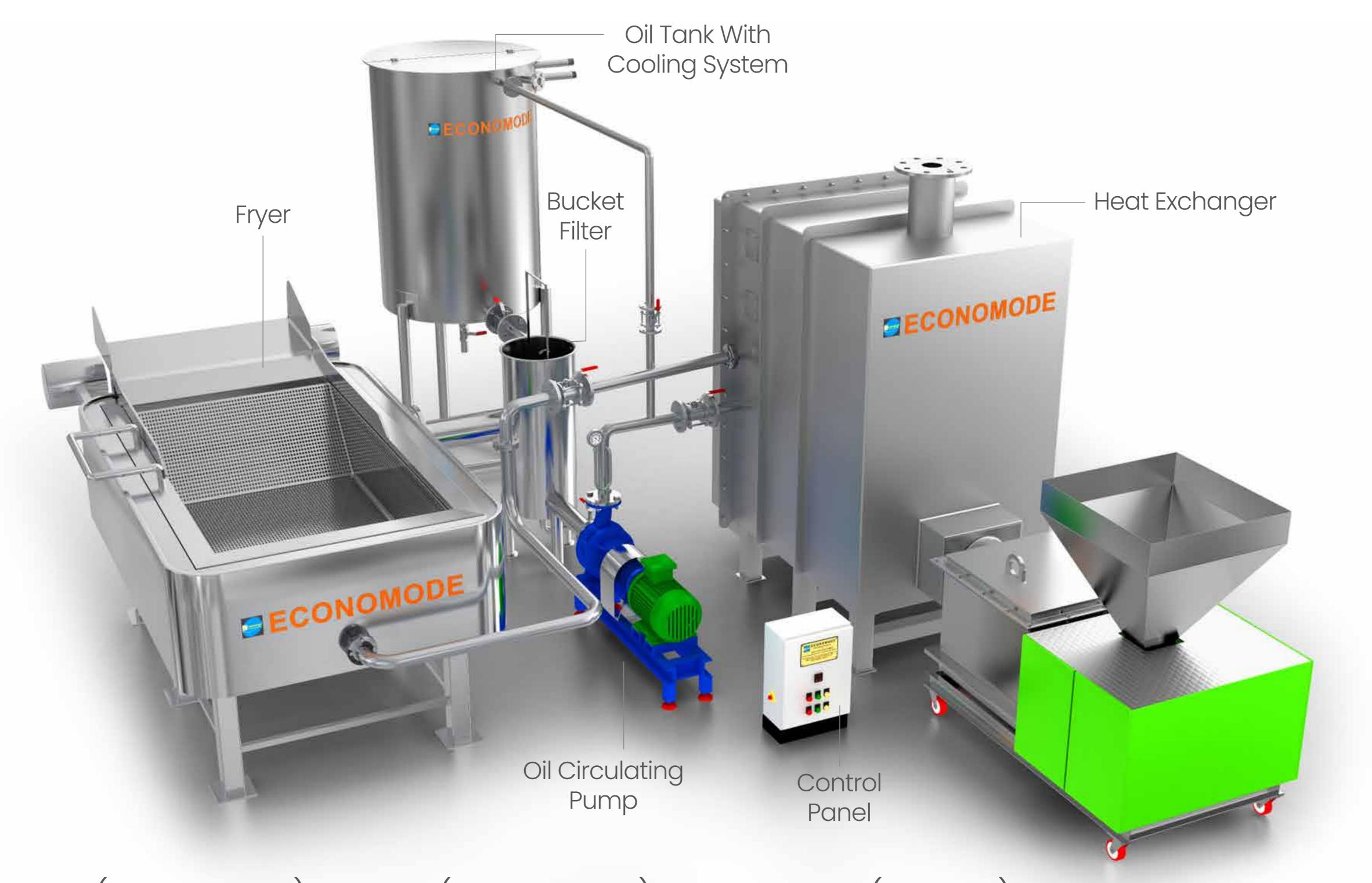
Higher Productivity to Oil usage ratio

The lower oil holding capacity of the fryer ensures higher yield to oil usage.

Other Important Features

Feature	Advantages		
Collar Design	Reduces Spillage		
Rapid Cooling Of Edible Oil	Prevent Oil Degradation & Provides Good Quality Products		
Air Cooled Pump	No Additional Water Cooling Required For Bearings		
Tilting System	Uniform Frying, Oil Drains Out & Product Cools Faster		
Auto Ignition	Safety For The Operator		
Control Panel	All Operations Controlled Through A Wall Mounted Panel		

Rectangular Batch Fryer with Heat Exchanger



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



Technical Data

Product Type	Specification	CFWHE – 48	RFWHE -Regular	RFWHE -Big
Potato Chips/ Banana Chips/ Cassava	Wood Briquette (Kg/Hr)	50-60	50-60	100-120
	Pellet (Kg/Hr)	30-35	30-35	60-70
	Output (Kg/Hr)	45-55	45-55	90-100
Floating (Flour Based)	Wood Briquette (Kg/Hr)	45-50	45-50	
	Pellet (Kg/Hr)	25-30	25-30	
	Output (Kg/Hr)	80-120	150-175	<u> </u>
Non-Floating (Pulse, Nuts)	Wood Briquette (Kg/Hr)	50-60	50-60	
	Pellet (Kg/Hr)	30-35	30-35	
	Output (Kg/Hr)	100-110	100-110	
Fryums/Extruded (Kurkure)	Wood Briquette (Kg/Hr)	35	35	
	Pellet (Kg/Hr)	20-25	20-25	
	Output (Kg/Hr)	250-300	250-300	
Other Details	Edible Oil Hold. (Ltrs)	150-180	150-180	300-350
	Oil Filtration	Bucket	Bucket	Continuous
	Power Required (HP)	6 HP	6 HP	9 HP
	Tilting System (Optional)	Manual	Manual	Mechanical
	Floor Space (L X W X H in feet)	20 X 10 X 9	20 X 10 X 9	20 X 15 X 10

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Circular Batch Fryer with Thermic Fuel Fired Heat Exchanger



Circular Batch Fryer with Thermic Wood Fired Heat Exchanger



Rectangular Batch Fryer with Thermic Fuel Fired Heat Exchanger

