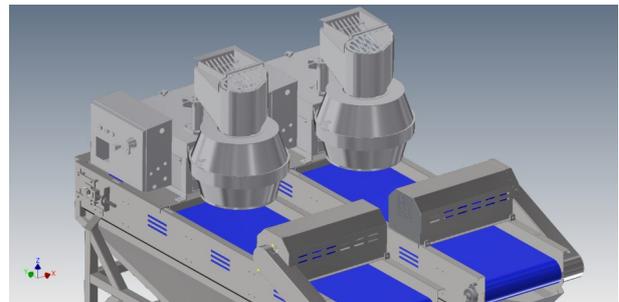


FFS CFS POTATO CRISP/CHIP BATCH FRYER

Fabcon Food Systems builds a range of batch fryers for hand cooked, hard bite artisan style potato crisps/chips for up to 300 kg/hr of finished product.

Gas consumption our FFS CFS fryers is around 70% of that of competitive machines with a 30% increase in capacity.



Product infeed via high speed belts

- Capacities: 120/160/220/300 kg per hour
- Gas heating
- High efficiency, high capacity, low running cost
- 85% energy efficiency using high tech gas modulation burner
- Immersion tube style heat exchanger
- Rapid response times for burners producing low CO levels
- Approximate batch size: 120 kg (300 model), 90 kg (220 model), 75 kg (160), 50 kg(120)
- Removable mesh guards
- Cycle time 400-450 seconds
- Filtration screens will not clog up due to the high turbulence
- No debris left on the heater tubes to burn and create FFA and rancidity issues
- Variable speed Stir-Matic agitation system and product turbulence remove need for oil circulation
- Energy savings; most fuel-efficient unit at most competitive price
- Space savings/small footprint
- PLC control
- Suitable for potato and vegetable crisps/chips

FFS PFS PELLET FRYER



Fabcon manufactures a range of fryers for snack pellets made from a wide variety of grains such as wheat, rice, tapioca, cassava etc, or potatoes, other vegetables and pulses in 2D or 3D shapes.

These fried pellets can subsequently be flavoured on our seasoning systems.

- Capacity: from 200 to 1,000 kg/hr
- Frying time 5 to 45 seconds
- Temperature range 180 to 210 degrees C
- Gas or thermal fluid heating
- Completely stainless steel construction
- 1000 litre day tank and associated pipework, level control and alarms.
- Hinged hood lift
- Single inverted stainless steel mesh belt with segments for timing control
- Multi flow oil circulation
- Built in part flow filter using 2 x filter baskets
- CIP system
- Circulation pump
- Automatic oil top up
- 5 metre stack for exhaust fumes with integral fan
- Heat duty based on 130 W energy consumption for desired capacity plus 20% safety factor
- Control panel with motor protection, start stop functions, temperature control, frequency controls in stainless enclosure.

Fabcon Food Systems Ltd is a leading supplier of high quality, British built equipment to the food processing industry in Europe and beyond.

With technical, sales and engineering staff having years of experience in the industry, allied with the ongoing release of innovative products, our technologies continue to enhance the performance of process and packaging lines. We offer a wide range of products providing processors with ideal solutions for processing, product handling, sorting, flavouring, weighing and packing. In fact a complete food handling and process solution from intake to final product packaging.

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