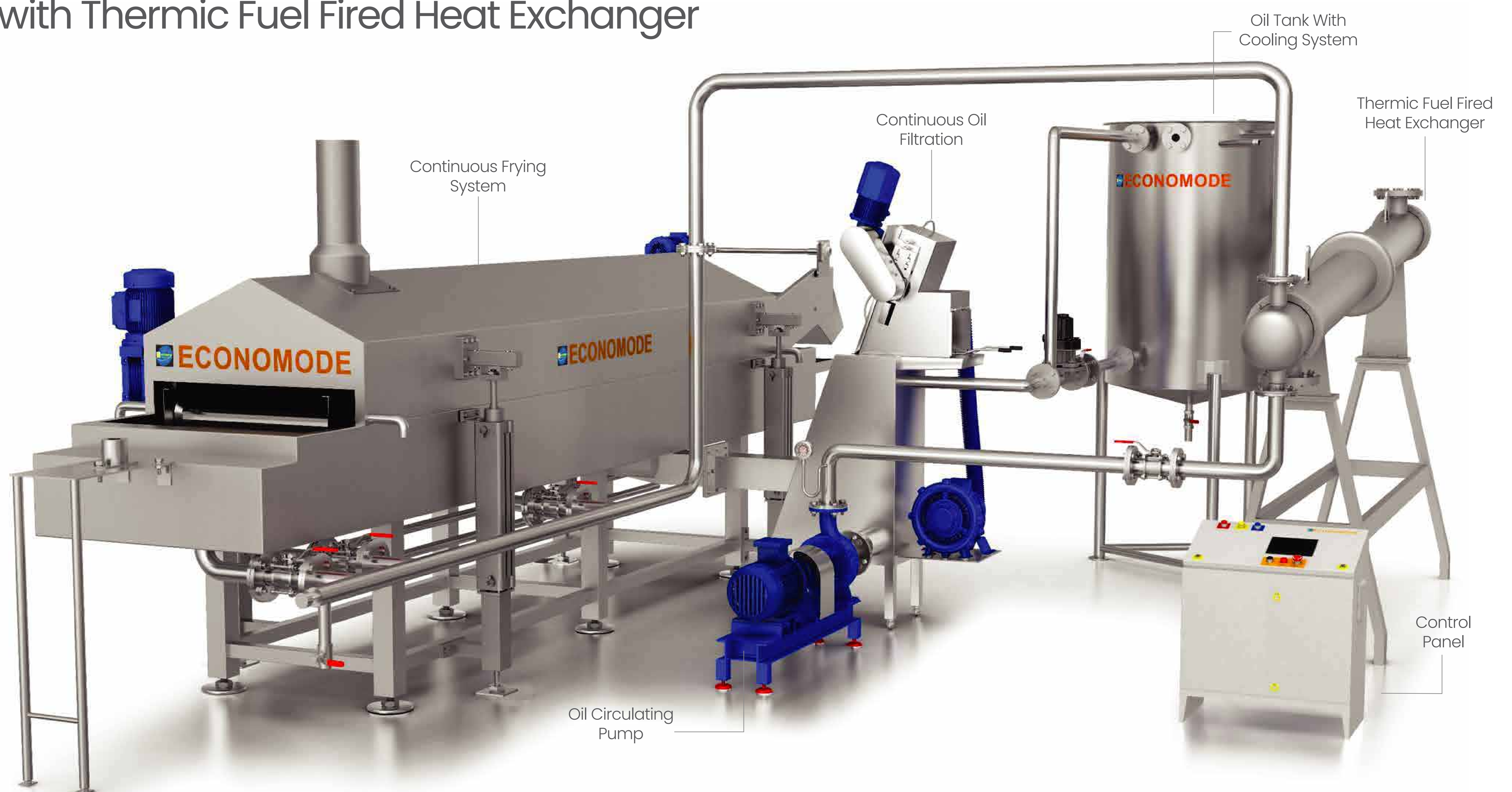


## Multi Product Continuous Fryer with Heat Exchanger

Automated Fryer designed for both Floating (Besan/ Gram Flour based) and Non-Floating (Dal/ Pulses) Products

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

## Multi Product Continuous Fryer with Thermic Fuel Fired Heat Exchanger



Available in 300/ 500/ 1000 Kg per Hour Output  
 Available in Fuel option of Gas/Diesel/Wood/Thermic

## 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.

### 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

Automatic Oil Level Control\*

Air cooled pump for Oil circulation

Cooling system inside Oil tank

Normal/ PLC Control Panel\*

Clean-in-Place (CIP) System

Safer Work Space & Environment

**Additional attachment made by Economode & compatible with this Fryer:**

- Boondi attachment
- Coated Peanut Attachment
- Dal Feeding System
- Forced Cooling Conveyor



## Precise Frying Control

Specially designed hot oil inlet & outlet, continuous filtration mechanism ensures oil is fed & removed at different points along the frying area for precise control of temperature, product flow & fines removal.

## Better Oil Management

Low oil volume and rapid oil turnover ensure fresh product with a longer shelf life. Optimal oil level is maintained automatically at all times.

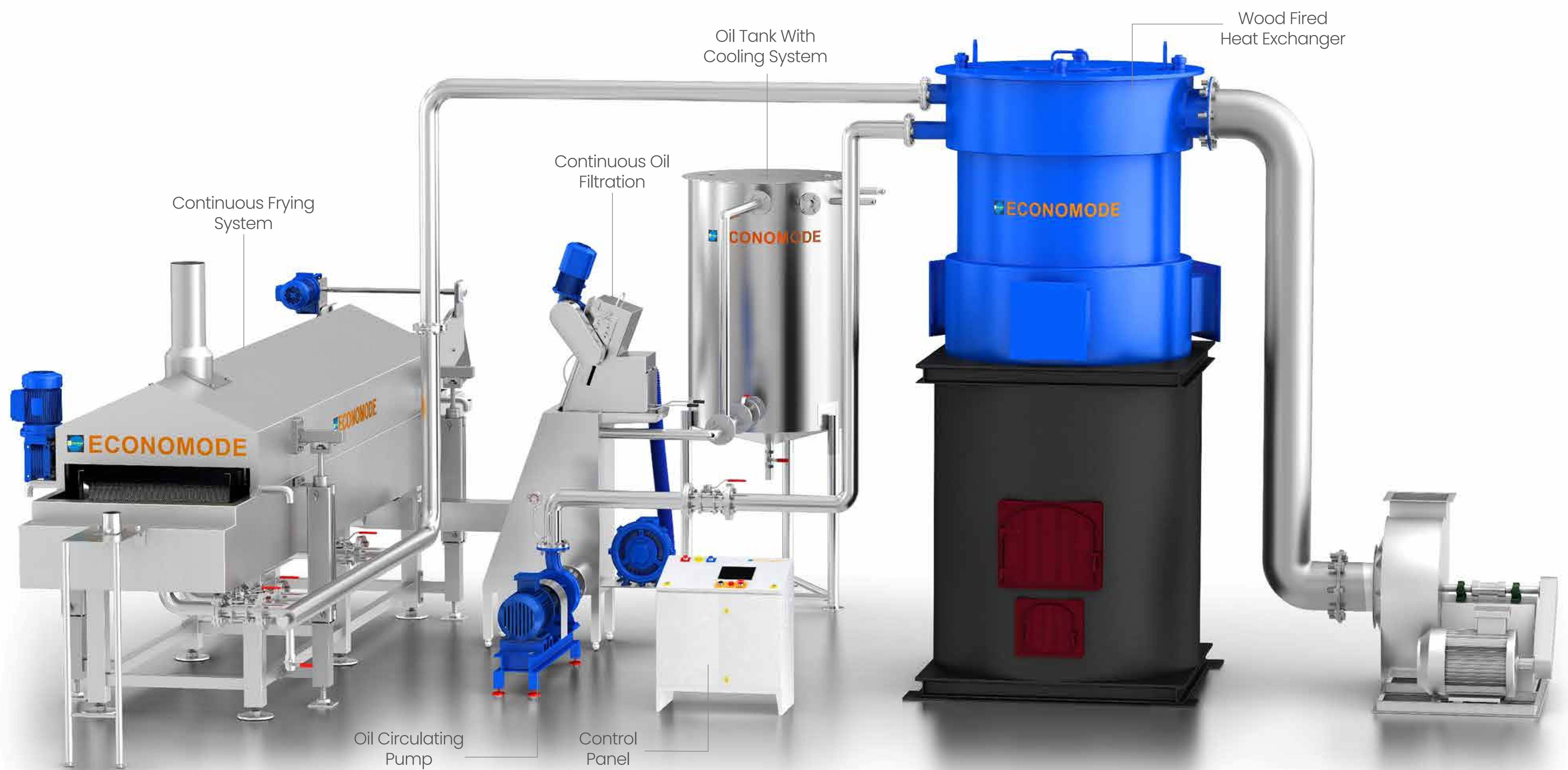
## Technical Data

Model	MCF-300	MCF-500	MCF-1000
Output (Besan based product)	300 Kg/Hr	500 Kg/Hr	1000 Kg/Hr
Edible Oil Holding Capacity (10% extra in case of wood HE)	400 Ltrs	600 Ltrs	1000 Ltrs
FuelConsumption*			
– Pellet	30-35 Kg	50-55 Kg	75-80 Kg
– Thermic	As Per Requirement	As Per Requirement	As Per Requirement
– Diesel	11-13 Ltrs	18-22 Ltrs	32-35 Ltrs
– Gas	18-19 Units	24-26 Units	38-40 Units
– Wood	45-50 Kg	65-70 Kg	130-140 Kg
Power Required (Gas/Diesel/Thermic/Pellet)	6 HP	8 HP	11 HP
Power Required (Wood)	9 HP	11 HP	16 HP
Floor Space	400 Sq ft	500 Sq ft	600 Sq ft
Material Of Construction	AISS-304 Grade SS	AISS-304 Grade SS	AISS-304 Grade SS

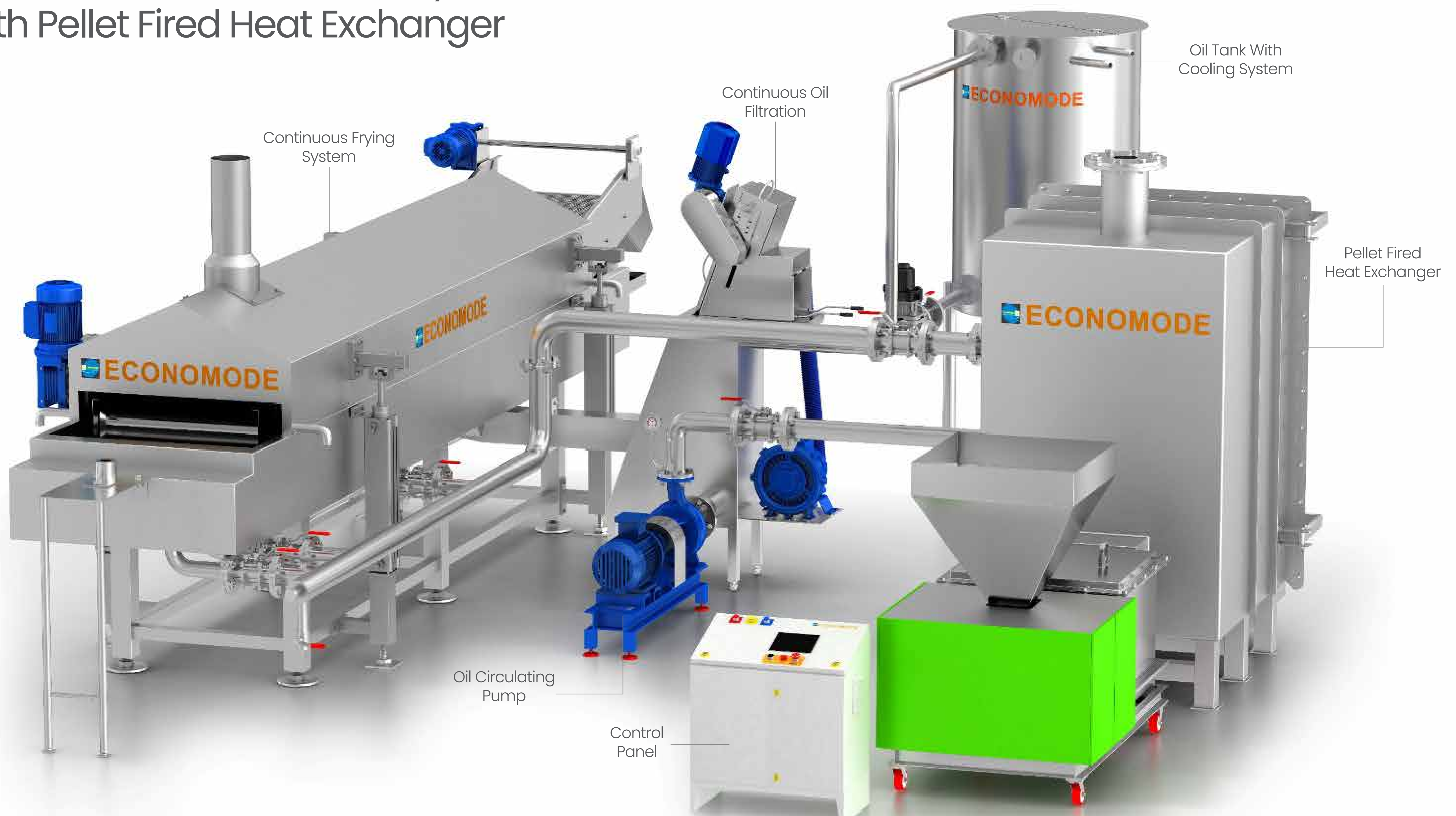
You can also fry the following (Output shown in Kg/Hr)

Product	MCF-300	MCF-500	MCF-1000
Dal	120	225	400
Boondi	150	250	400
Coated Peanut	175	250	500
Fryums & Kurkure	500	750	1100

## Multi Product Continuous Fryer with Wood Fired Heat Exchanger



## Multi Product Continuous Fryer with Pellet Fired Heat Exchanger



## Multi Product Continuous Fryer with Gas/Diesel Fired Heat Exchanger



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