

Batch Type French Fries Line

Compact & Economical design to produce best quality & consistent French Fries from batch to batch

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



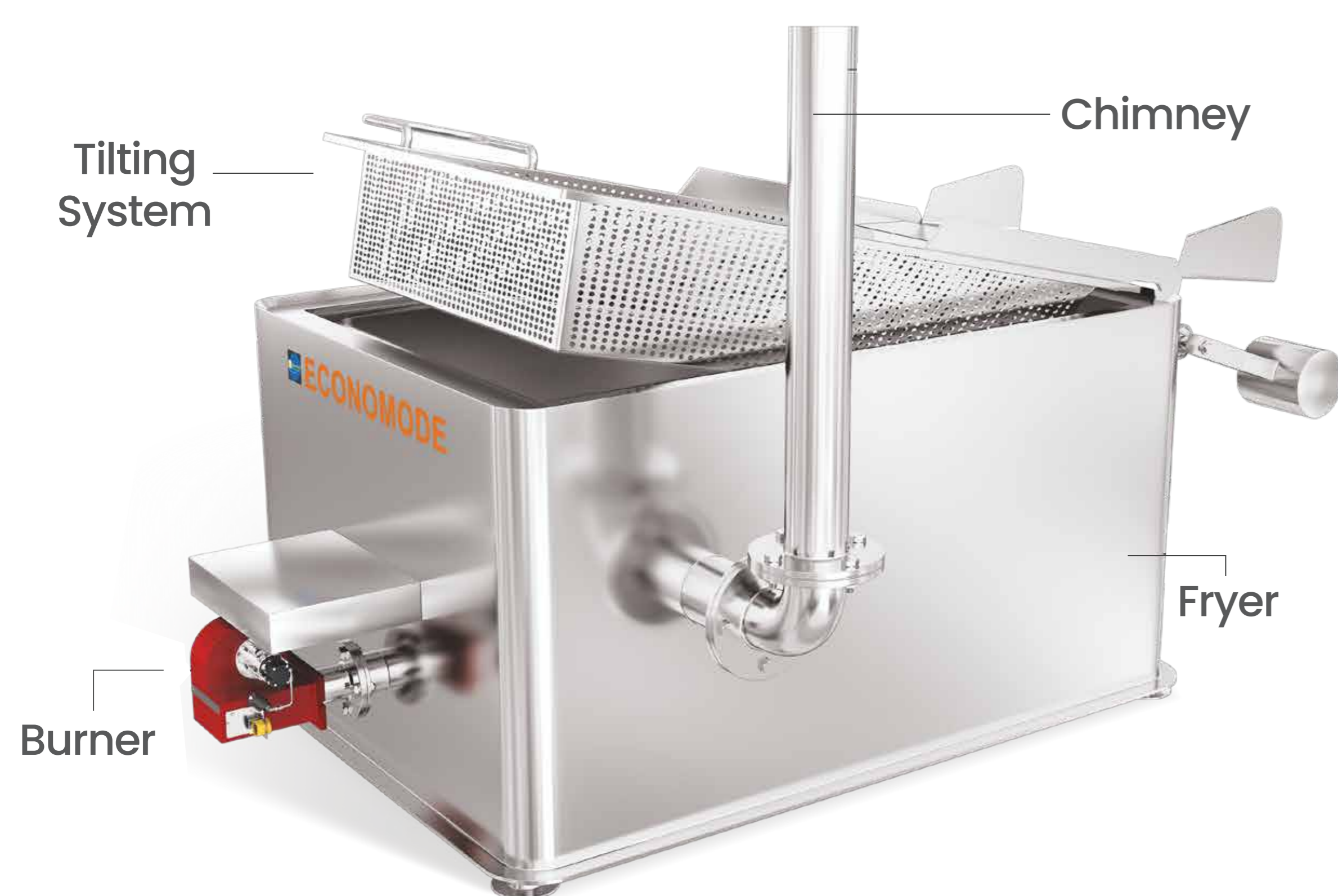
Batch Type Peeler



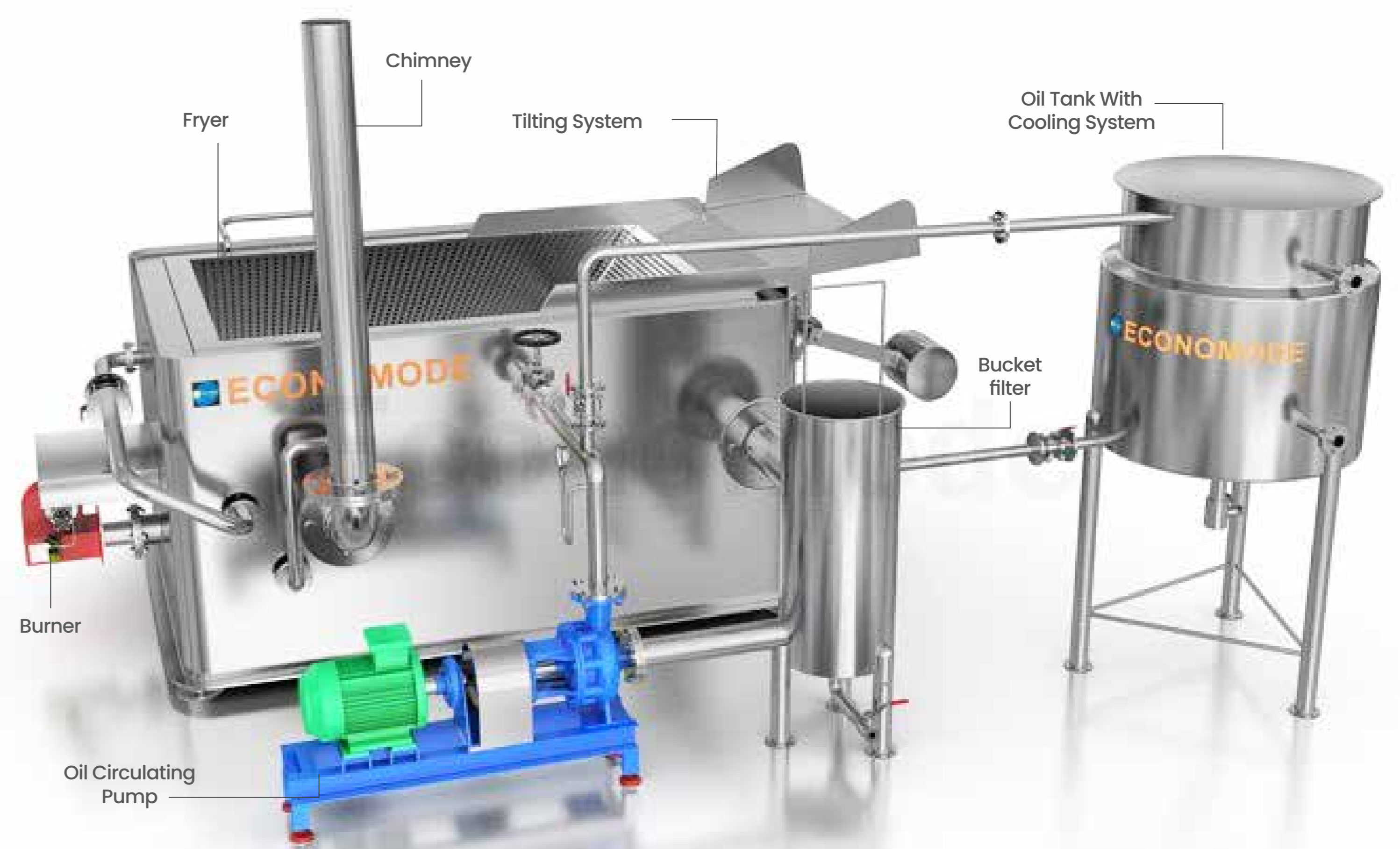
Cutter / Dicer



De-Watering/ De-Oiling Hydro



Rectangular Blancher



Rectangular Fryer with Inbuilt Oil Heater, Oil Filter, Oil Tank & Oil Circulation Pump

Fuel Options Available are Gas/Diesel



Features

Compact & Economical

Fryer, Blancher & related accessories 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

Optimal Peeling

Economode Peeler is easy to handle and gives output with minimal peel loss with minimum energy consumption

Proper Blanching ensures best end product after frying

French Fries processing becomes more efficient with our directly heated Rectangular Blancher. Blanching is an important process as it can influence the crispness after frying, the shelf life after packaging, the colour and firmness of the end product.

De-Oiling Hydro

Any residual oil can be removed with the help of our De-Oiling Hydro Machine. A similar equipment can also be used to remove excess moisture from French Fries after blanching

Superior Quality Product with Uniform & Consistent Frying

The Inbuilt Oil Heater along with imported Burner 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

Other Important Features

Features	Advantages
Superior Insulation	Heat Free Environment
Rapid Cooling Of Edible Oil	Prevents 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

Model	BTFFL - 100
Output	100 Kg/Hr
Edible Oil Holding Capacity (For Fryer With Inbuilt Oil Heater)	130 Ltrs
Fuel Consumption (Fryer) - Diesel	18 - 22 Ltrs
- Gas	24 - 26 Units
Power Required (in HP) - Fryer	3.25 HP
- Blancher	0.10 HP
Floor Space (in Sq Ft)	600 - 700 Sq ft
Material Of Construction	AISS-304 grade SS

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