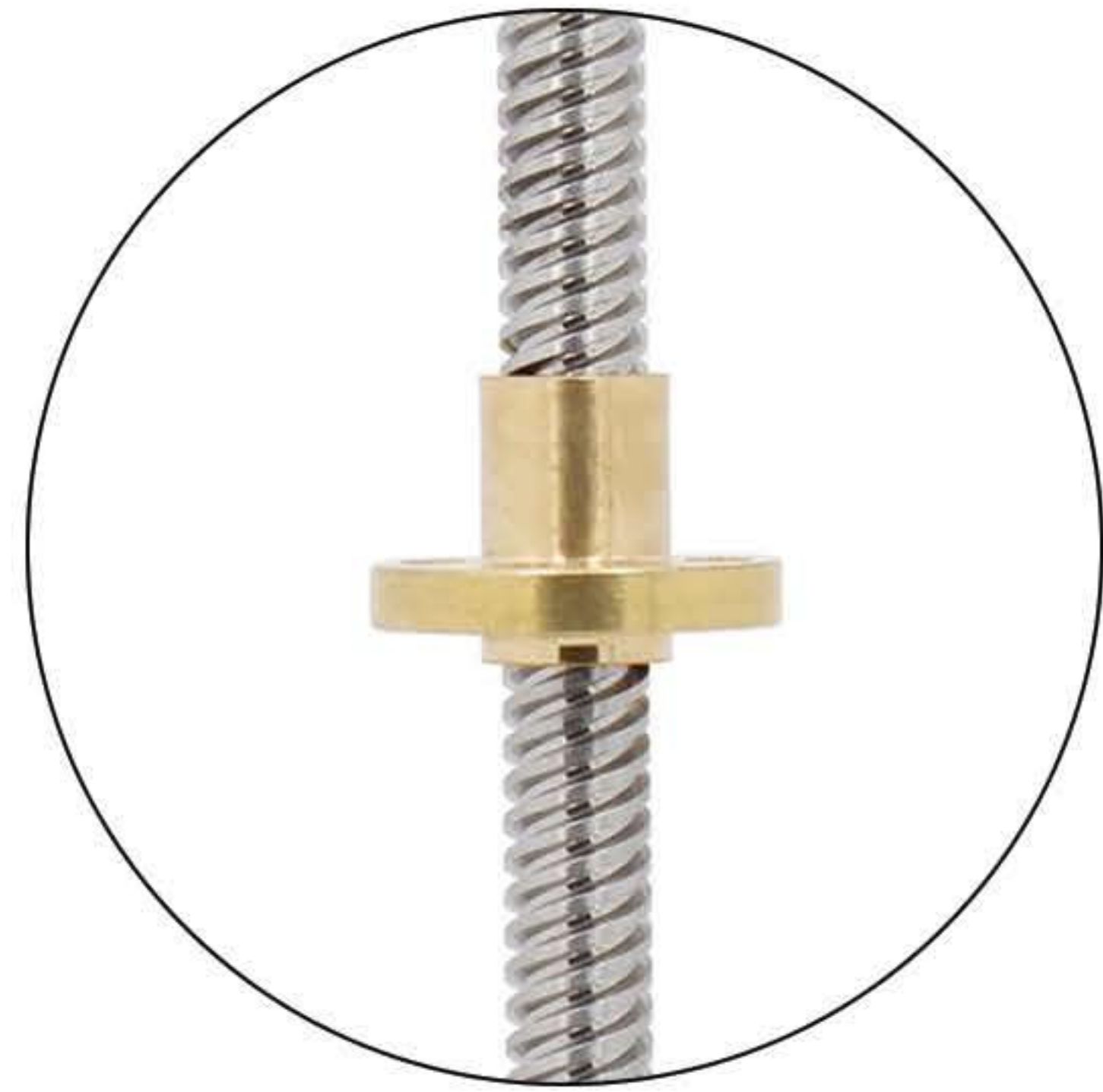


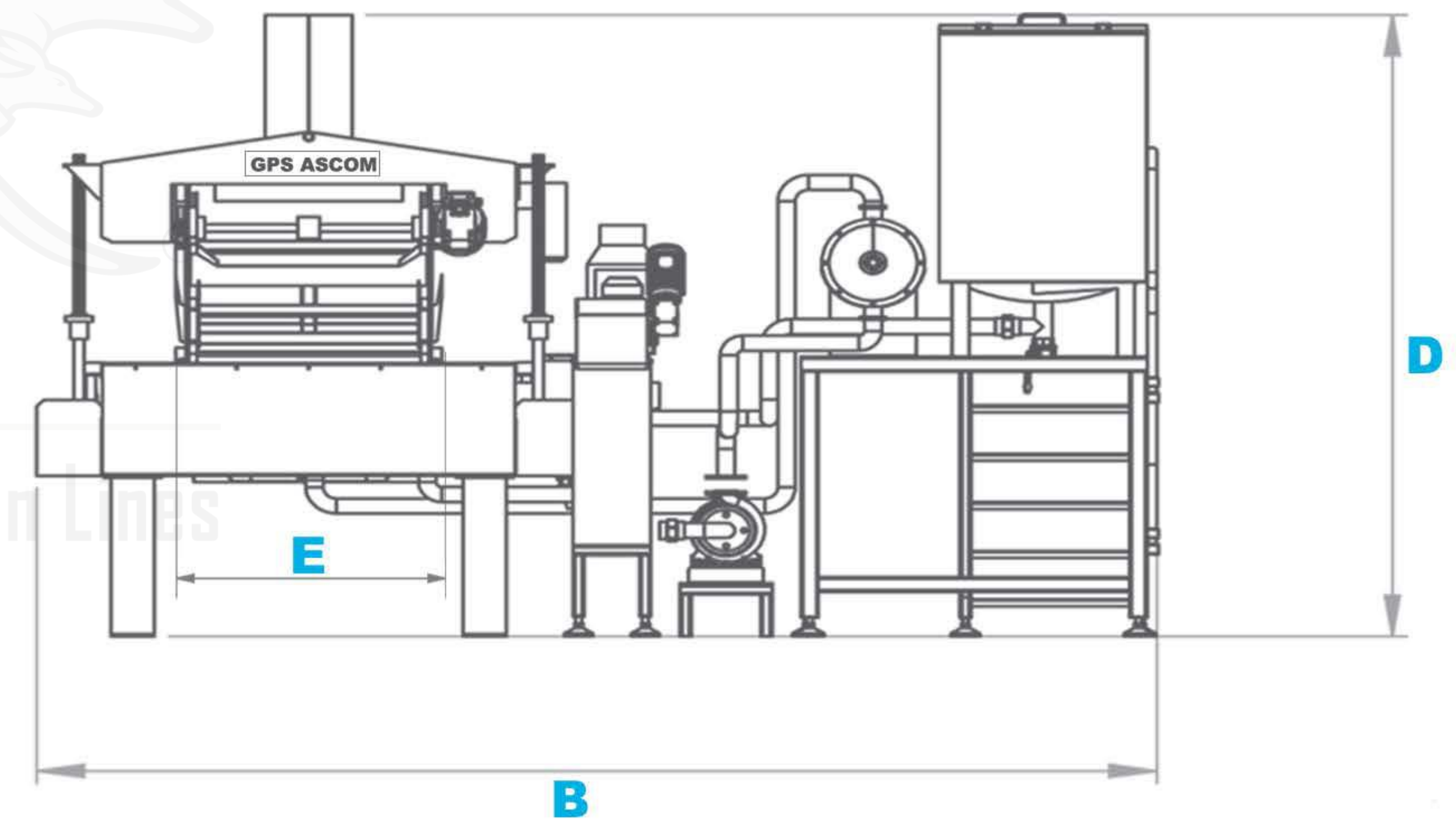
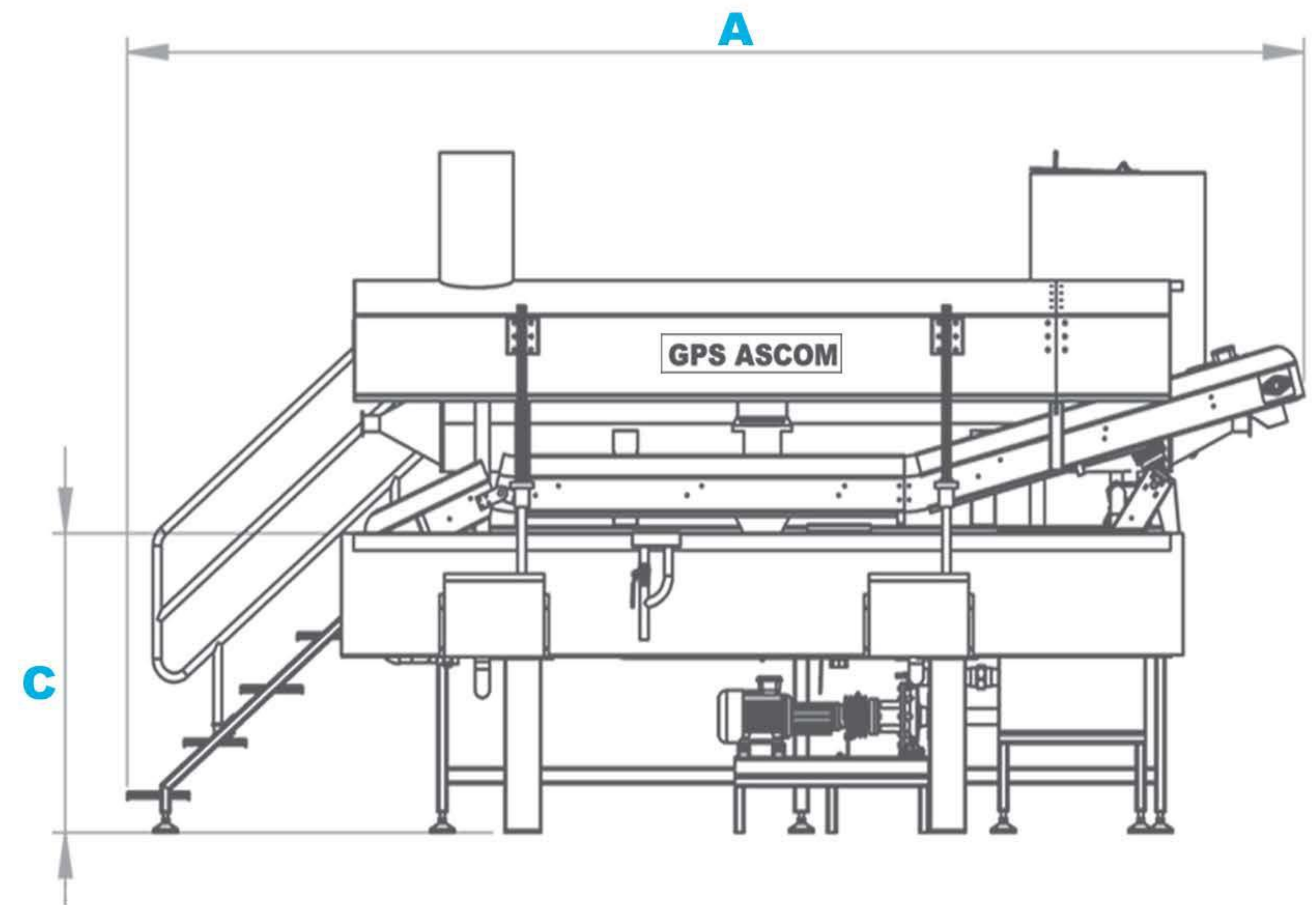
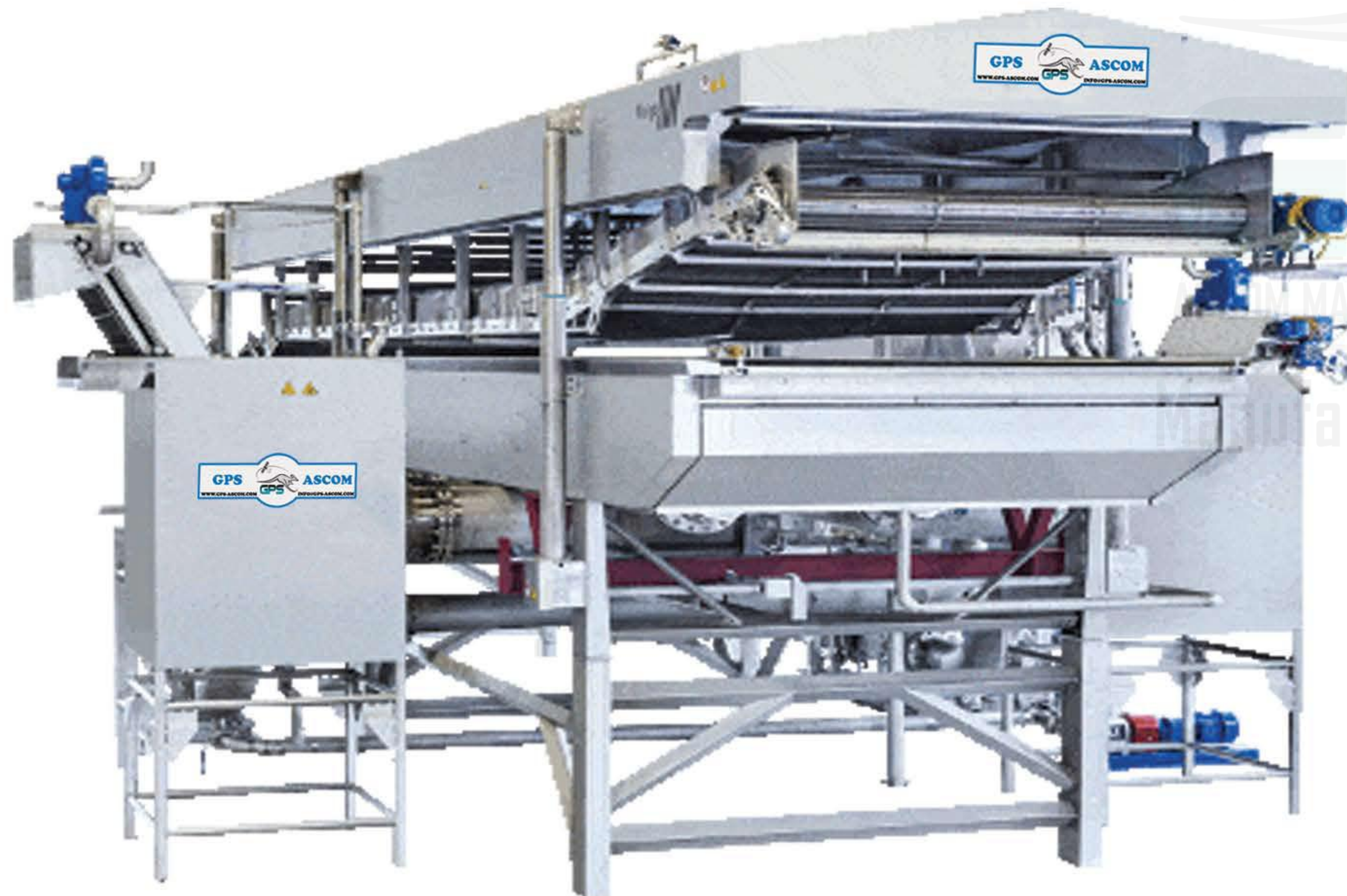
F.CONTINUOUS BELT FRYER

GCBF



* F . CONTINUOUS BELT FRYER

Use For Continuous Frying And Finger Potato.
French fries products are dipped on a stainless steel wire belt and dipped in an insulated hot oil bath, at a pre-set temperature
Frying at a pre-set speed by the electronic speed variable to keep the required frying time.



MODEL	DIMENSIONS					CAPCITY t/h	MOTOR	WATER
	A	B	C	D	E			
GCBF 1000	4850	3880	1100	2500	800	1TON	22 KW	0.5M ³ /h-4Bar
GCBF 2000	6300	4500	1100	2800	1100	2TON	45 KW	1M ³ /h-4Bar
GCBF 3000	8200	5200	1100	3100	1400	3TON	75 KW	1.5M ³ /h-4Bar



GPS-ASCOM