

FRYER-CONVEYOR TYPE

Feature

- Use micro computerized thermos and numeral adjustable switch can supply accurate bake speed and temperature in order to make fried stuff to get consistent quality.
- Automatic operation is suitable for large sum of food disposal. Saving time and strength.
- This machine have oil cooling spot to store food scrap prevent oil souring.
- Conveyor net can open upward for cleaning or use oil filter to remove the food scrap in order to proloing the oil using times.
- This machine is suitable for school, hospital,dining room and food manufactures.

AF-589

Size:W1650XD740XH1660mm

Width of net belt:W330mm, Oil volume:72L

Frying area:1080X350mm

Power:220/380/415V,50/60Hz,3Phase,12KW

AF-589W

Size:W1650 x D810 x H1660 mm

Width of net belt:W530mm, Oil volume:90L

Fry area:1080X550mm

Power:220/380/415V, 50/60HZ, 3 Phase, 18KW

AF-589L

Size:W2580 x740 D x H1660 mm

Width of net belt:W330mm, Oil volume:126L

Frying area:2010X350mm

Power:220/380/415V, 50/60HZ, 3 Phase, 30KW

AY-850 Oil Separators Filter

Size:W810 x D380 x H820 mm

Width of net belt:W530mm, Oil volume:90L

Power:220/380/415V, 50/60HZ, 3 Phase, 18KW



Optional equipment

*The filter design can prevent oil acidification, and extent useful time of oil, it saves cost over 2/3.

*Changing filter paper is convenience, fast and safe.

*Antidetonation motor with patent.



ANKO FOOD MACHINE CO., LTD.
No.351, Sec. 1, Zhongzheng Rd., Sanxia Dist.,
New Taipei City, 237, Taiwan (R.O.C)

Http://www.anko.com.tw
Tel: 886-2-26733798 Fax: 886-2-26733697
E-Mail: anko@anko.com.tw