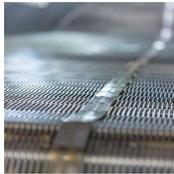




Florigo conti-pro<sup>FF</sup> 3 is the ultimate French fries frying system designed with an advanced process to boost the efficiency of your production line. Featuring Florigo's own zonal flow oil injection system, the Florigo conti-pro<sup>FF</sup> 3 gives you more control over the frying process, so you can fry at higher constant temperatures and produce consistently higher quality products. Pairs with Florigo accura-dry<sup>BD</sup> 3 to ensure perfect product texture by stripping away moisture from the product before frying.

## BENEFITS



Evenly fries resulting in a higher quality end product.



Highly efficient frying process.



Better oil quality with shorter oil turnover time.



Lowest cost of ownership with long lifecycle.

## STANDARD FEATURES

- Optimal product and oil flow
- Zonal flow design
- Self-supporting product belt
- Continuous oil filtration through belt filter
- Durable construction design with long lifecycle and meets highest safety standards
- Hood lifting device
- Insulated hood
- Clean in place (CIP) with integrated piping in hood
- Condensate collecting pan
- Oil circulation system
- Oil tank for used oil
- Thermal oil heat exchanger
- Stainless steel execution (exception fans, pumps, drives, valves, bearings, belts)

## OPTIONAL FEATURES

- Paper filter
- Steam heat exchanger
- Oil tank for fresh oil
- Oil injection collimator

## APPLICATIONS

- french fries

## SPECIFICATIONS

Florigo conti-pro®FF 3						
model name	BAF-ZF 0300	BAF-ZF 0540	BAF-ZF 0900	BAF-ZF 1350	BAF-ZF 1880	BAF-ZF 2250
fryer output capacity kg/hr (lbs/hr) (standard for French fries 9×9 mm (0.35×0.35 in))	3000 (6600)	6000 (13200)	10000 (22000)	15000 (33000)	20000 (44000)	25000 (55000)
transport system, product netto width (mm/in)	1000 (39)	1200 (47)	1500 (59)	1800 (71)	2500 (98)	2500 (98)
length mm (in)	8335 (328)	9835 (387)	11335 (446)	12835 (505)	12835 (505)	14335 (564)
width mm (in)	2182 (86)	2382 (94)	2682 (106)	2982 (117)	3682 (145)	3682 (145)
height mm (in)	2435 (96)	2455 (97)	2480 (98)	2510 (99)	2570 (101)	2570 (101)
frying oil belt filter (full flow)						
model name	FB 0400 HM	FB 0500 HM	FB 0750 HM	FB 1000 HM	FB 0750 HM (2x)	FB 1000 HM (2x)
transport system netto width (mm/in)	360 (14)	460 (18)	710 (28)	960 (38)	710 (28) (2x)	960 (38) (2x)
length mm (in)	1800 (710)					
width mm (in)	1130 (45)	1230 (48)	1480 (58)	1730 (68)	1480 (58)	1730 (68)
height mm (in)	2255 (890)					
frying oil – thermal oil heat exchanger						
model name	VW 0927 BS	VW 1855 BS	VW 3091 BS	VW 4637 BS	VW 6182 BS	VW 7728 BS
single heat exchanger capacity kW (hp)	927 (1243)	1855 (2488)	3091 (4145)	4637 (6218)	6182 (8290)	7728 (10363)
paper filter (optional)						
model name	FBP 45		FBP80			
length mm (in)	2150 (85)		3200 (126)			
width mm (in)	900 (35)		1435 (57)			
height mm (in)	1575 (62)		1415 (56)			

all above specifications are subject to change and may differ according to product, please confirm when placing your order.

TO FIND OUT HOW YOU AND YOUR TEAM CAN GET THE MOST FROM YOUR TNA SOLUTIONS, CONTACT US

TNA Australia Pty Ltd, 24 Carter Street, Sydney Olympic Park NSW 2127, Australia Tel +61 2 9714 2300 Fax +61 297 482 970 tnasolutions.com info@tnasolutions.com