



Florigo conti-pro^{PEL} 3 is the ultimate pellet and specialty products frying system handling a wide range of pellet shapes and product shapes using a highly efficient frying process. This innovative process is designed around a three-belt system – the first belt transports product, the second belt tumbles product to remove oil and the third belt allows any remaining oil to fall away. As a result, your product flows and fries evenly resulting in less oil turnover and the highest quality product possible.

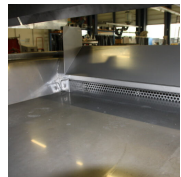
BENEFITS



Fry a wide range of pellet types.



Innovative features allow for an even flow product in the fryer.



Excellent product quality from even frying, also resulting in reduced product loss.



Ensure quick, easy and safe operation while also being able to program various product recipes.

STANDARD FEATURES

- Retention time control – adjust depending on the type of pellet
- Various product infeed systems
- Oil injection cassette
- Touch screen operating system
- Continuous oil filtration through drum filter
- Oil circulation system
- Heat exchanger
- Submerge belt
- Discharge belt
- Integrated defatting belts
- Integrated clean in place (CIP) system

OPTIONAL FEATURES

- Oil storage tank
- Oil demister in fryer exhaust

APPLICATIONS

- snacks

SPECIFICATIONS

Florigo conti-pro® PEL-3								
model name	nominal capacity kg/hr (lbs/hr)	frying times (sec)	external natural gas heater kW (hp)	oil circulation system	frying time <10-20 sec	skid-mounted oil circulation system	full flow fine filtration by drumfilter	thermal oil heater
SP200	200 (440)	8-20	50 (67)	standard	standard	optional	standard	optional
SP300	300 (660)		75 (101)	standard	standard	optional	standard	optional
SP400	400 (880)		100 (134)	standard	standard	optional	standard	optional
SP500	500 (1100)		125 (168)	standard	standard	optional	standard	optional
SP650	650 (1400)		165 (221)	standard	standard	optional	standard	optional
SP800	800 (1770)		200 (268)	standard	standard	optional	standard	optional
SP1000	1000 (2200)		250 (335)	standard	standard	optional	standard	optional
SP1200	1200 (2645)		300 (402)	standard	standard	optional	standard	optional
SP1200 +	>1200 (2645)			standard	optional	optional	standard	optional

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