FOODesign from tna immerso-cook® 16

continuous direct fired frying system

FOODesign immerso-cook® 16 is the ultimate, flexible continuous frying solution with the capability to handle potato chips, pellets, extruded snacks, tortilla chips, nuts, frozen appetizers, meat, seafood, poultry and a wide variety of other food products. The FOODesign immerso-cook® 16 is fully customisable with a number of internal conveyor configurations and comes with an internal, direct fired heating system or remote heating source. Also features a high efficiency oil filtering system.

BENEFITS

Saves natural gas and the environment, direct fired systems need 20+% less gas than other technologies, and release far less heat into the environment.

Designed for a long lifecycle with low maintenance.

Accepted by the USDA in many installations.

STANDARD FEATURES

- Modular selection of heating technologies: direct fired, heat exchanger, thermofluid heating
- Innovative, continuous oil filtration modules are available for every application
- Conveying features are modular with proven designs available for buoyant, non-buoyant and transitional products
- Heavy-duty stainless steel and an easy-to-maintain design
- Control technology that is user-friendly, intuitive, simple and powerful
- Fryer body is sized to the application, and designed for minimum oil volume to extend oil life

OPTIONAL FEATURES

- Motorizsd pre-filter unit
- Centrifugal separator
- Belt filter
- Hot oil pump
- Bag filter

APPLICATIONS

- meat & poultry
- nuts
- snacks

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

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