



Florigo conti-pro[®] DAL 3 is an innovatively designed continuous dal frying system that features a unique product transport system ensuring excellent product quality while reducing product loss. Also included is a specially designed frying pan that suits the unique requirements of small products such as moong dal, chana dal, and a variety of other dal. Florigo's conti-pro[®] DAL 3 is the only fryer on the market available to handle capacities of 800kg/hr, 1500kg/hr, 2750kg/hr (1800lbs/hr, 3300lbs/hr, 6000lbs/hr).

BENEFITS



Excellent product quality with reduced product loss and no creation of fine particles due to gentle handling



Fry wide range of dal products



Full-flow filtration and hygienic design without "dead spots" prevents build-up of fine particles in the system



Ensure quick and safe operation with easy access for inspection and maintenance

STANDARD FEATURES

- Dosing belt
- Product transport system
- Frequency controlled drives
- Special frying pan design
- Automated hood lifting device
- Fryer with thermal oil external heat exchanger
- Frying oil circulation system
- Continuous oil filtration through drum filter
- CIP system
- PLC with touch panel and Ethernet card
- Oil tank
- Stainless steel execution (exception fans, pumps, drives, valves, bearings, belts)

OPTIONAL FEATURES

- Defatting belt

APPLICATIONS

- snacks

SPECIFICATIONS

Florigo conti-pro® DAL-3				
model name	MO-500	MO-800	MO-1500	MO-2750
fryer output capacity kg/hr (lbs/hr)	500 (1100)	800 (1700)	1500 (3300)	2750 (6000)
product transport system, nett width mm (in)	600 (24)	800 (32)	1000 (39)	1300 (51)
length mm (in)	5000 (197)		7500 (295)	9700 (382)
width mm (in)	1735 (68)	1935 (76)	2135 (84)	2435 (96)
height mm (in) (including stack)	2800 (110)	3000 (118)	3770 (148)	3900 (154)
dosing belt width mm (in)	350 (14)	550 (22)	750 (30)	1050 (41)
defatting belt width mm (in)	760 (30)	960 (38)	1160 (46)	1460 (57)

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

frying oil drum filter (full flow)				
model name	FT 0750-3	FT 0750-4.5	FT 1250-3	FT 1250-5
volume flow with 587 micron filter m ³ /hr (cfm)	50 (1765)	80 (2825)	150 (5300)	275 (9700)
oil content L (US gal)	135 (36)	185 (49)	400 (106)	600 (158)
length mm (in)	1100 (43)		1680 (66)	
width mm (in)	1200 (47)	1350 (53)	1140 (45)	1340 (53)
height mm (in)	1180 (46)		2200 (87)	

all above specifications are subject to change and may differ according to the 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