

Florigo conti-pro<sup>®</sup> PC 3 is an innovatively designed continuous chip frying system featuring patented opti-flow<sup>®</sup> technology. Opti-flow<sup>®</sup> ensures optimized oil and product flow so your products maintain a high-level of quality. 99% of cyclone dead spots caused by turbulence are eliminated at the start of your frying process, and ensures a reduction in rejects in your product flow less than 3%. Designed with a multi-flow oil injection system and automatic temperature control, the Florigo conti-pro<sup>®</sup> PC 3 allows complete control over your frying process for consistent potato chip texture and quality.

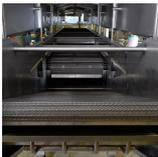
## BENEFITS



Provides laminar flow of oil and helps ensure each potato chip is fried evenly resulting in less acrylamide formation, also helps clear debris from bottom fryer to extend oil life and maintain product quality.



Prevent product breakage and debris deposits in the construction, resulting in less rejected product after frying and extended oil life.



Prevent potato slices from absorbing or carrying excess oil and produce healthier products with reduced acrylamide formation.



Reduced cleaning time with no oil remains after draining the fryer.



Less risk of breaks, downtime, leakage and failure thanks to minimal welding.

## STANDARD FEATURES

- Patented opti-flow technology
- Product transport system with spring steel sealing
- Unique and durable constructed frying kettle design with rounded corners and sloped bottom
- Multi-flow oil injection system
- Multiple drives in the flow wheel section
- Automatic temperature control
- Continuous oil filtration through belt filter
- Stepless oil level regulator
- Automatic hood lifting device
- Insulated hood with condensation collecting pan
- Integrated condense gutter
- Bearings with spacer construction
- Underneath fryer construction accessibility
- Internal clean in place (CIP) system with integrated pipes in the insulated hood
- Touch screen operating system
- Redesigned oil outlet
- Oil tank
- Stainless steel execution (exception fans, pumps, drives, valves, bearings, belts)

## OPTIONAL FEATURES

- Integrated defatting belt
- Paper filter system
- Variable speed pumps
- Double oil circulation system
- Oil cooler
- Execution suitable for sticks

## APPLICATIONS

- snacks

## SPECIFICATIONS

Florigo conti-pro® PC 3						
model name	BAC-MF-0320	BAC-MF-0590	BAC-MF-1020	BAC-MF-1370	BAC-MF-1940	BAC-MF-2790
fryer output capacity kg/hr (lbs/hr)	300 (660)	600 (1300)	1000 (2200)	1500 (3300)	2000 (4400)	3000 (6600)
product transport system, nett width mm (in)	600 (24)	900 (35)	1200 (47)	1500 (59)	1800 (71)	2250 (89)
length mm (in)	8525 (336)	9825 (387)	11775 (464)	12425 (489)	14050 (553)	15675 (617)
width mm (in)	1735 (68)	2035 (80)	2335 (92)	2635 (104)	2935 (116)	3385 (133)
height mm (in)	2325 (92)	2350 (93)	2375 (94)	2400 (95)	2425 (96)	2465 (97)
frying oil belt filter (full flow)						
model name	FB-0300-HM	FB-0500-HM	FB-0750-HM	FB-1000-HM	FB-1250-HM	FB-1500-HM
transport system netto width mm (in)	260 (10)	460 (18)	710 (28)	960 (38)	1210 (48)	1460 (57)
length mm (in)	1800 (71)					
width mm (in)	1030 (41)	1230 (48)	1480 (58)	1730 (68)	1980 (78)	2230 (88)
height mm (in)	2235 (92)					
frying oil – thermal oil heat exchanger						
model name	WW-0875-BT	WW-1700-BT	WW-2825-BT	WW-4225-BT	WW-5650-BT	WW-8500-BT
single heat exchanger capacity kW (hp)	875 (1173)	1700 (2280)	2825 (3790)	4225 (5670)	5650 (7580)	8500 (11400)
paper filter (optional)						
model name	FBP-45		FBP-80			
length mm (in)	2150 (85)		3200 (126)			
width mm (in)	900 (35)		1435 (57)			
height mm (in)	1575 (62)		1415 (56)			
oil flow max. m <sup>3</sup> /hr (cfm)	4.5 (2.65)		8 (4.71)			
filter mesh (micron)	120-200 (0.1-0.2)					
fryer with integrated defatting belt (optional)						
model name	BAC-MF-0320	BAC-MF-0590	BAC-MF-1020-OVB	BAC-MF-1370-OVB	BAC-MF-1940-OVB	BAC-MF-2790-OVB
length mm (in)	N/A	N/A	14025 (552)	14675 (578)	16300 (642)	17925 (706)
width mm (in)	N/A	N/A	2172 (86)	2472 (97)	2772 (109)	3222 (127)
height mm (in)	N/A	N/A	2375 (94)	2400 (95)	2425 (96)	2465 (97)
frying oil – thermal oil heat exchanger (optional)						
model name	N/A	N/A	WW-2825-925-BT	WW-4225-1400-BT	WW-5650-1875-BT	WW-8500-2825-BT
double heat exchanger capacity kW (hp)	N/A	N/A	2825-925 (3788-1240)	4225-1400 (5670-1880)	5650-1875 (7580-2515)	8500-2825 (11400-3790)

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

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