



FOODesign batch-pro[®] 12 batch fries a wide selection vegetable chips including potato, taro, banana and plantain. Featuring a high-efficiency, serpentine heat exchanger tube configuration, the FOODesign batch-pro[®] 12 offers direct-fire heating with better efficiencies and lower operating costs. The fryer's advanced system is also designed with a high-speed, three-stage oil filtration that extends the life of the oil and maintains product consistency. Includes automatic stirrer that's driven from both sides to eliminate racking and prevents damage to the transport system.

BENEFITS



Saves natural gas cost and helps preserve our environment, needing >20% less gas than other technologies, and releasing far less heat into the sky, by using a unique high efficiency, single serpentine direct heating system.



Prevents the need to dispose of oil by supporting consistent oil quality in filtering out contaminant-generating particles and using large surface areas to gently heat the oil.



Provides tight process control and extreme recipe flexibility by our innovative, supersized heating system.



Designed for an asset life with low maintenance.

STANDARD FEATURES

- Mirror-finished single serpentine stainless steel heating tube
- Solid PTFE (Teflon) stirring tines
- Dual drive for transverse stirring motion
- Motorized steam hood lifting system with synchronized mechanical drive and integral CIP nozzles*
- Fully enclosed heater, adaptable to natural gas or propane/LPG
- Insulated fryer body of transverse formed and welded stainless steel sections, welded inside and outside
- Stainless steel sediment belt and auger**
- Stainless steel discharge belt with steep (36 degrees) discharge angle
- Pre-filter, belt type, with >5mm (0.2") particle size filtration**
- Stainless steel centrifugal separator with 950L/min (250gal/min) capacity**
- Belt filter with >60µm particle size**
- Level control pump with fully adjustable level sensors and tool-less detachment for cleaning process
- Accumulation de-oiling conveyor**
- Automatic slicing system
- NEMA 4X/IP 65 control panel with 430mm (17") diagonal touchscreen

* not applicable for model BP-150 ** optional for model BP-150

OPTIONAL FEATURES

- Stainless steel steam de-mister module*

*not applicable to model BP-150

APPLICATIONS

- snacks

SPECIFICATIONS

| FOODesign batch-pro [®] 12 | | | | |
|--------------------------------------------------------------------------------------------|----------------|-----------------------|------------------|-------------|
| model name | | BP-150 | BP-275 | BP-320 |
| fryer output capacity kg/hr (lbs/hr) | | 150 (375~400) | 275 (550~600) | 320 (700) |
| heater maximum power kW (hp) (mil. BTUH) | | 528 (1.8) | 1055 (3.6) | |
| heater tube diameter mm (in) | | 100 (4) | 150 (6) | |
| system dimensions (with slice feed system, motorized hood, filters, accumulation conveyor) | length mm (in) | 10262 (404) | 12916 (509) | 14478 (570) |
| | width mm (in) | 3868 (152.3) | | |
| discharge conveyor width m (in) | | 1400 (55) | | |
| electrical power kVA | | 31.2 | | |
| stirring tine material | | PTFE (Teflon®, solid) | | |

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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