

atmospheric batch frying system





The ultimate direct-fire-heating batch fryer with high efficiencies and low operating costs

tna batch-pro® 150 is the ultimate batch fryer suitable for a wide selection of vegetable chips including potato, taro, banana and plantain. Our standard model can produce 150 kg/h. Featuring a high-efficiency, serpentine heat exchanger tube configuration, the tna batch-pro® 150 offers direct-fire heating with better efficiencies and lower operating costs. The fryer's advanced design includes an integrated sediment removal system that extends the life of the oil and maintains product consistency. BP150 has stir system driven from a single side.



key 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.



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

» Designed for an asset life with low maintenance.



standard features

» Mirror-finished single serpentine stainless steel heating tube

» Solid PTFE (Teflon) stirring tines

» 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 discharge belt with 12-degree discharge angel, eliminating the need for flights.

» Level control pump with fully adjustable level sensors and tool-less detachment for cleaning process

» Stainless steel sediment belt and auger

» Automatic slicing system

» EMA 7/IP 65 control panel with 178 mm (7") diagonal touchscreen

applications



potato chips



taro chips



banana



plantain

optional benefits

- » Pre-filter, belt type, with >5mm (0,2") particle size filtration
- » Stainless steel centrifugal separator with 950L/min (250 gal/min) capacity
- » Belt filter with >60µm particle size
- » Accumulation de-oiling conveyor

specifications

tna batch-pro® 150			
model name		BP-150	
fryer output capacity kg/hr (lbs/hr)		150 (375-400)	
heater maximum power k6 (hp) (mil. BT4')		521 (1.8)	
heater tube diameter mm (in)		100 (4)	
system dimensions (with slice feed system, motorized hood, filters, accumulation conveyor)	length mm (in)	6480 (255)	
	width mm (in)	2089 (82)	
discharge conveyor width mm (in)		1030 (40.5)	
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.

