

DEEP FRYER TEC RANGE

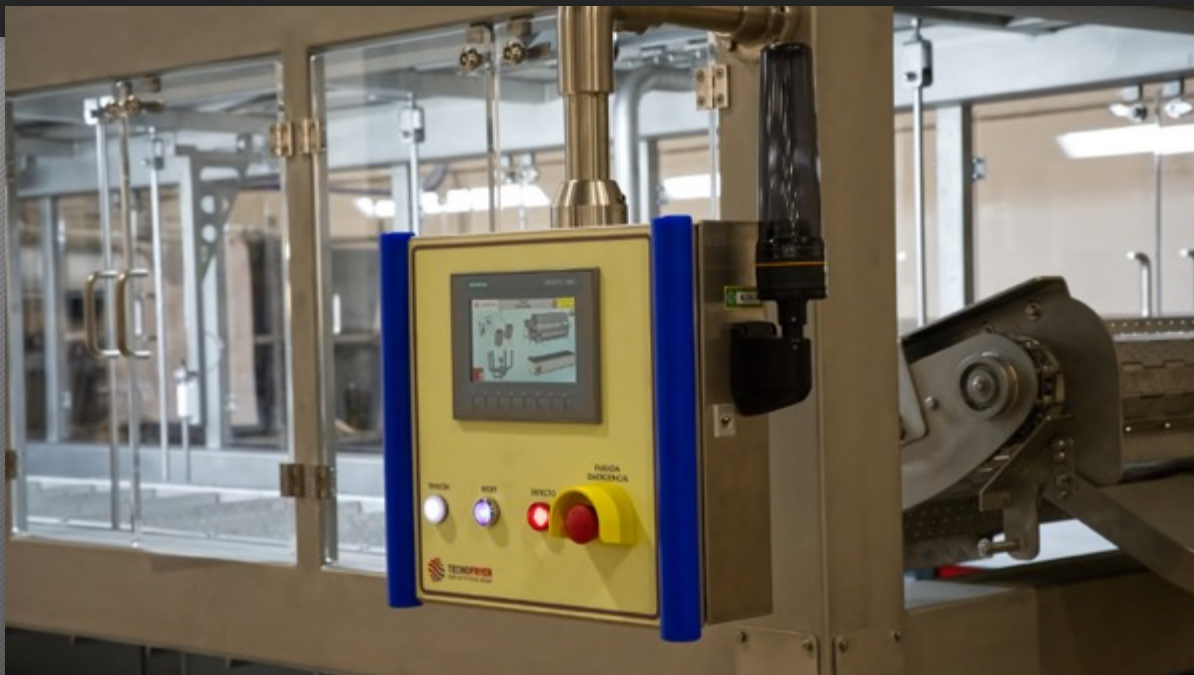


TECNOFRYER
PART OF TP FOOD GROUP

Is not what we do...
...but how we do it



WHY TECNOFRYER?



Central panel

WE ARE MANUFACTURERS OF INDUSTRIAL MACHINERY

At Tecnofryer we are dedicated to the development of machinery for the Food industry.

Our projects are focused on the manufacture of deep fryers.

We carry out customized projects in all our machines.

PRESENT AND FUTURE

Today, TECNOFRYER designs, manufactures and markets machines for the Food industry according to the specific requirements of each client, which makes us unique in the industrial machinery sector.

Facing ourselves to the challenges of the new revolution in Industry 4.0

COMMITMENT

We are manufacturers committed to the progress of the Food industry, with technology and innovation.

Our success is based on people, efficiency, improvement and results.

MOTIVATION

With 25 years of knowledge, understanding and experience through solutions contributed to our clients.

Facing challenges, advancing in innovating projects, is what motivates us.

INTEGRITY

We listen and understand the business of our clients to overcome the expectations in everything we do.

We are in the manufacturing, installation and maintenance process.

PROACTIVITY

Our passion for excellence and customer satisfaction drives our creativity.

We provide quality and results offering the best products and services for the business success of our clients.

FLEXIBILITY DESIGN SUSTAINABILITY EFFICIENCY SOLUTIONS



Designed to Last



Deep fryer TEC range ready to work

- Fully integrated design
- Made of 304 stainless steel
- Conveyors adapted to each product
- Ergonomics
- Easy handling
- Adaptability
- Synchrony integrated to the production rate



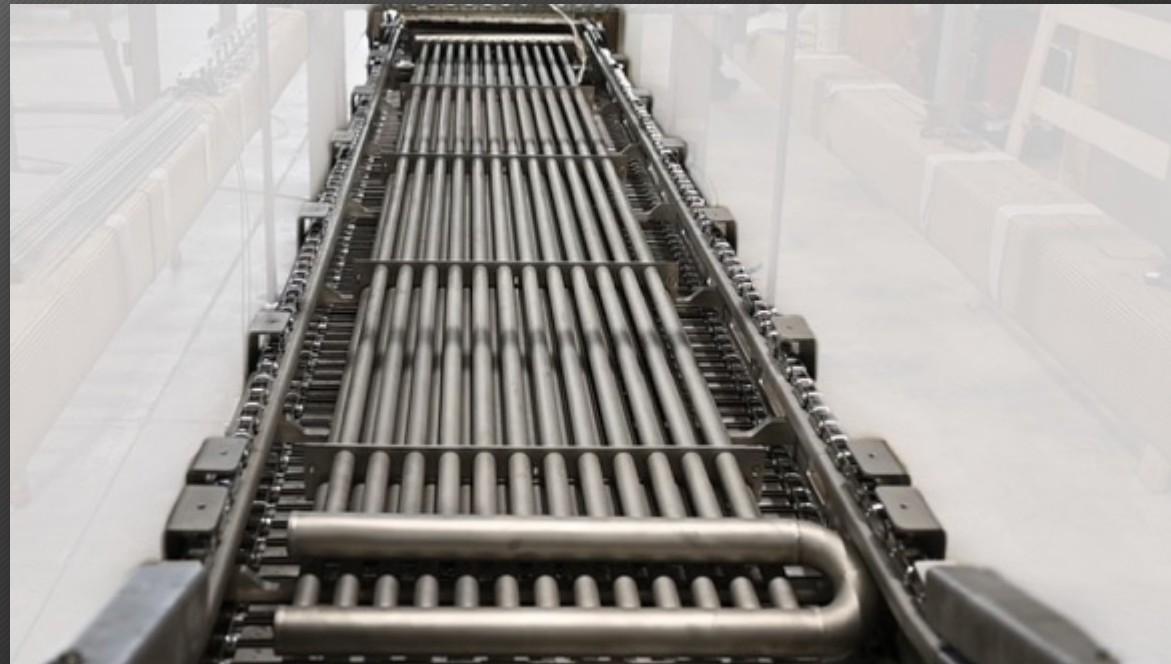
Thermal Oil Heat Exchanger Immersed in the Frying Pan



In TECNOFRYER we have the TEC range, deep fryers which are specially designed starting from the immersed heat exchanger to extend the life of the frying oil or frying fat.

They guarantee a much lower exchange temperature than the one obtained with electrical or gas systems.

- Minimizes the thermal jump between the heat source and the required frying temperature
- Increase the speed of response and the regulation of temperature
- Keep frying oil as static as possible



Thermal oil heat exchanger



Fume Extraction Hood with Fat Separation Filters and Main Chassis

- The high efficiency turbine can be provided with its own chassis
- The Fume extraction hood is assembled on top of the chassis integrated into the design
- Facilitates the extraction of fumes and steam, avoiding relapse of condensation in the frying oil
- Separate and condense the oil particles suspended in the fumes, to avoid odors
- Perimeter closure provided with methacrylate windows fully high-resistance 12mm PMMA allowing to inspect the production
- Independent led light on the hood, located in the chassis, IP 67 led luminaires of 6,500 k and 6,100 lumens are accesible for cleaning and maintenance



Turbine



Outer hood and main chassis

inner hood and led lumens



Fully Removable Pan



- Easy and simple cleaning work
- A single operator can carry out the work in a few minutes
- Fully automated pan extraction system
- Time saving of the cleaning process and machine maintenance



Removed pan

Removed pan and cleaning process



Specific Conveyors Belts For Each Type of Product



Double belt by immersion



Floating with tumblers



Immersion with pushers

- Deep frying with double belt
- Frying by flotation with one or more tumblers
- Frying by immersion, conveyor with pushers without upper belt





Designed to Extend the Useful Life the Oil or Frying Fat

- Continuous removal of residues during production that are deposited in the bottom of the pan, by means of a flat conveyor that sweeps the grounds of the bottom of the pan
- A system equipped with an independent pump, which allows the oil to recirculate, making it flow in the same product direction, through a first filter located at the end of the pan. The oil runs, then through another filter before entering the pump and back to the fryer
- Minimum difference temperature between the frying and the heat exchanger immersed in the pan
- Precise control of the frying oil level thanks to an electronic system that automatically controls the filling emptying and self-cleaning processes
- The level control system allows to have a constant quantity in the pan, filling or emptying it, to keep optimal working conditions. Thanks to this system, the fryer can be filled automatically without risk of overflow
- Precise control of the temperature of one or more areas of the machine by means of electronic valve control or three-way modulating valves



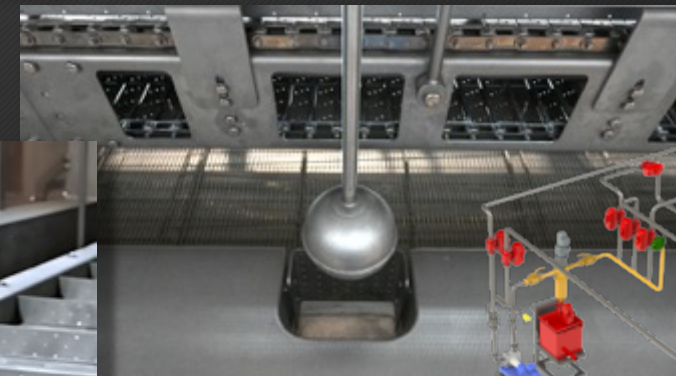
Cage with filtering system and oil recirculation



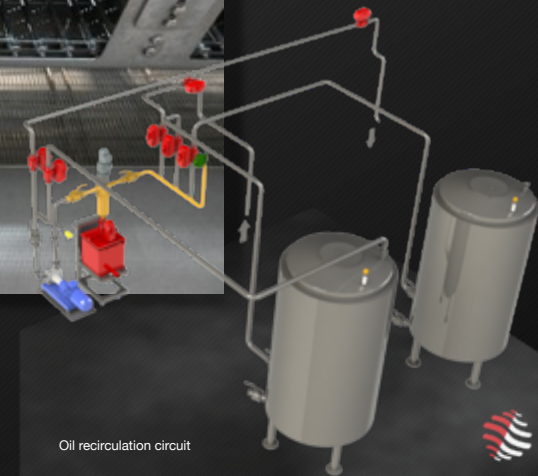
Flat conveyor for cleaning the bottom of the pan



Probe with work and security sensors



Buoy for oil levelling



Oil recirculation circuit

Colleagues Brainstorming



For us, the profesional approach comes first

A relationship based on collaboration and the exchange of ideas which begins in the design phase, which continues with the manufacture of the machine, culminating in the delivery and commissioning of the installation, to satisfy any needs.

We design and carry out completely customized solutions. Efficiency is one of our priorities, the reduction of production costs and respect for the environment.

The technological innovations that we offer have the advantage of get energy savings and always guarantees an excellent quality product.

Decades of experience in designing machines, carried out and installed all over the world gives us a tested quality.



TECNOFRYER factory, assembly workshop and testing

