FRYE RANGE AUTOMATIC INDUSTRIAL FRYER



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



WHY TECNOFRYER?





FRYE range automatic industrial fryer

FLEXIBILITY DESIGN SUSTAINABILITY EFFICIENCY SOLUTIONS

WE ARE MANUFACTURERS OF INDUSTRIAL MACHINERY

At **Technolyer** 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 Industrtry 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 challengers, 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.



Designed to Last



Main advantages of the FRYE range automatic industrial deep frye



- Flexibility
- Unique and customised design
- Addition of light-duty models in series
- Reduced maintenance and cleaning times
- Reduced energy costs
- Extended frying oil life
- Precise control of frying level
- Automatic emptying, refill and self-cleaning system
- Electronic temperature management with modulating valves

Suitable for Each Product

















industrial deep fryer allows for medium-duty continuous frying, ideal for the different types of products that can be found in the food sector, such as:

Precooked: chips, croquettes, flamenquín, nuggets, etc.

Pastry products: churros, donuts, susos, fritters, berlines, french toast, etc.

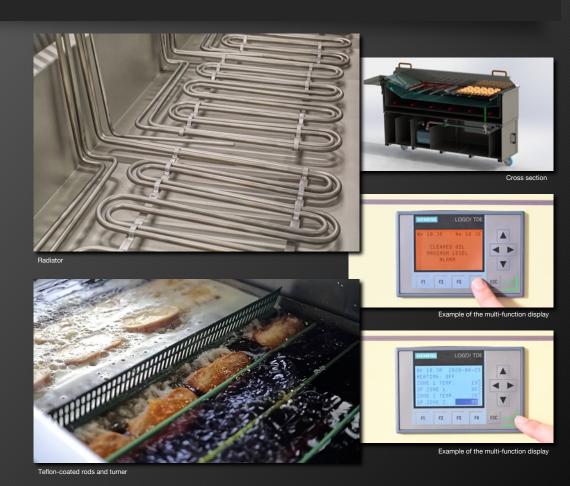
Dried fruit and nuts: peanuts, almonds, cashew nuts, etc.

Pasta cooking.

Corrosion-Resistant Stainless Steel

Exclusive feactures offered by TECNOFRYER

- Made entirely of stainless steel AISI 304 (18/10)
- Corrosion-resistant stainless steel.
- Anti-slip wheels.
- Security system that prevents overflow.
- Variable speed drive for the belts equivalent to the frying time.
- Removable belts.
- Emergency thermostat.
- Non-stick coating on turner models for frying with sugar.





Healthier Frying

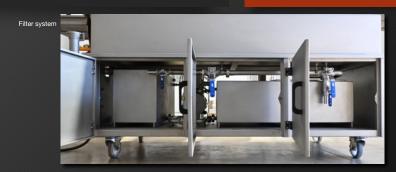




Double belt frying by immersion

With the FRYE range automatic industrial deep fryer, you can fry at a lower and constant temperature, achieving healthier frying.

The oil filtering system with pump and tank allows for better performance with a more durable and higher quality oil.



Dismantling the tank



The continuous automated process increases performance and provides a safer working environment for operators by reducing work-related accidents.

The easy disassembly allows all components to be hose-washed.

A model for every continuous frying production need.

From 150 to 350 litres





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, S.L.U. Polígono Camí Reial - C/. Esparters, G7 46250 L´Alcúdia (Valencia) - Spain T. +34 960 61 08 52E. info@tecnofryer.comW https://tecnofryer.com