Boema S.p.A. factory

Twin cradle frying machine
Mod. SAP 213

Vegetable

Some of our References

ДЯДЯ ВАНЯ

URBANI TARTUFI

ПИКАНТА

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MACHINES AND PLANTS FOR THE FOOD INDUSTRY
FoodTech

Boema S.p.A. C.so Romano Scagliola 197 - 12052 Neive (CN) Italy Tel.+39/0173 67 87 11
Fax +39/ 0173 67 626 e-mail: boema@boema.com - Internet: www.boema.it

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MACHINES AND PLANTS FOR THE FOOD INDUSTRY
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Twin cradle frying machine
Mod. SAP 213

Main features

Mainly made of stainless steel, the machine is used for frying in oil vegetables and other ingredients for sauces' production. The frying machine is composed of:

- concave twin tank for product containing;
- n. 2 rotating mixing reels (one for each tank). The reels' rotation way is opposite during the cooking phase (in order to create a product circulation) and equal during the discharge phase;
- reels driven by means of motorized-gearbox with frequency changer to adjust the speed;
- jacket for steam circulation on the whole length of tanks;
- thermal insulation covered by stainless sheet-steel;
- openable top cover;
- loading hopper for product receiving from trays. This hopper, during the cooking phase, is overturned and the opening closed by a door;
- connection for chimney for steams/smokes' evacuation with flange and counter-flange;
- automatic thermal-adjustment by means of pneumatic steam valve, manual steam on-off valve, condensate discharger;
- connection for product discharge;
- supporting frame.

Technical data

NB: The production hourly capacities vary according to the plant configuration, the frying time and the kind of recipe to obtain.

Model	Ø cradle [mm]	Max. loading capacity [Liters]	Exchange surface [m²]	Overall dimensions (LuxLaxh)[m]	Installed el. power [kW]
SAP213/3	600	600	2.32	1,2 x 2,15 x 2,8	4,4
SAP213/4	600	900	3.42	1,8 x 2,15 x 2,8	6
SAP213/6	600	1.300	4.80	2,5 x 2,15 x 2,8	6

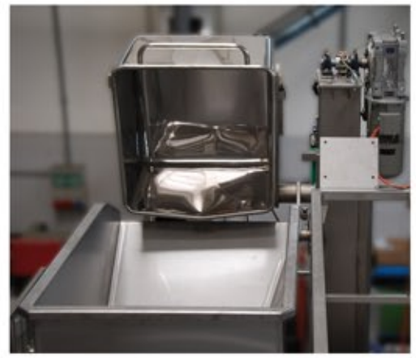
Frying plant composed of
double fryer Mod. SAP 213/6

Frying plant composed of
one single fryer Mod. SAP 213/3

Vegetables' receiving already weighed
by means of elevator-tipper for trays

Detail of an "opened" SAP 213/6

Double discharge hopper (one for each cradle)
with pneumatic cylinders powering



Tray on discharge position inside the receiving
hopper of the frying machine

Version of the products' loading directly
inside the mixing tank (the safety grid is visible)

Keyboard for control and
management of the working phases