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ОБОРУДОВАНИЕ ДЛЯ ПИЩЕВОЙ ПРОМЫШЛЕННОСТИ EASYFRY Технические характеристики



General info

GEA Food Solutions has over 40 years' experience in frying on an industrial scale. The latest performance enhancements include increased belt speed, enhanced food safety, improved sanitation and highly effective sediment removal. The GEA solutions also offer simplified operation and extremely fast change-over time.

- Highest heating capacity
- Innovative dual sediment removal system.
- Unique belt support, no metal to metal contact
- Automated controls, including belt height adjustment.
- Highest level of safety, low maintenance and energy efficiency



Working principle

A conveyor belt - depending on application partly Teflon - transports the products through the heated oil. The hold-down conveyor which can be adjusted in height, ensures the products remain immersed. A scraper belt runs along the bottom over the total length of the fryer to take residual sediment to the outfeed end. A built-in slotted screen filter removes floating (surface) sediment out of the fryer. The internal oil circulation is controllable to ensure optimum temperature distribution and effective sediment removal.

- Highly effective sediment removal
- Excellent oil flow control



Performance

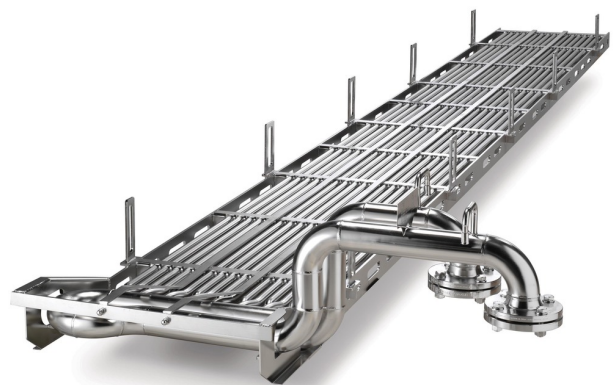
The heat exchanger delivers the highest heating capacity in the industry, and guarantees fast and uniform heating. The open design of the tubing provides maximum access from all angles, while the electrolytic polished tubes and frame prevent sediment build up. To increase the speed of your industrial frying operation as well as guarantee a consistent, high product quality end-product, our industrial fryers combine high belt capacity and a high belt speed with uniform oil temperature across full width of the fryer. The oil flow is also in the same direction and product flow, which delivers excellent results in terms of quality and throughput. The optimal high-speed kit increases capacity and at least doubles the lifetime of a conveyor belt. Robust belt supports and teflon inserts reduce metal-to-metal contact, especially at high belt speeds.

- Highest heating capacity in the industry
- Electrolitical polished heat exchanger
- Excellent oil flow control

Output quality

The combination of adjustable oil flow and an adjustable belt height enables our fryers to maintain excellent product orientation, thus minimizing 'twins' (where two products stick together). It also delivers consistent product quality even with very high belt loads as the products remain evenly distributed, don't touch each other and are not pushed around by the oil flow. And this approach also ensures that the oil temperature is virtually constant along the full length of the fryer.

- excellent product orientation
- minimised 'twins'
- high beltloads achievable
- perfect temperature over the length and with of the fryer



Flexibility

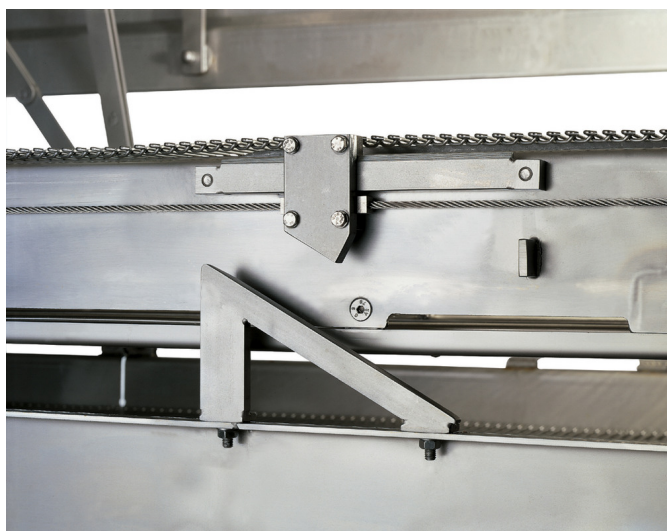
The GEA EasyFry is a modular fryer available in lengths from 4 to 8 meters, and in widths of 450, 650 and 1050 mm. Each configuration is available with a choice of options, including an innovative dual sediment removal system, a sediment elevator, cross sediment removal, insulated cover and the high-speed kit. The GEA EasyFry is optimised for low- to medium capacities, and low- to medium belt speeds. It is suitable for a wide variety of applications. As modular systems, the fryers facilitate cost-effective plug-and-play installation and commissioning. This also means tailor-made configurations can be easily put together with a relatively low initial investment. The fryers are easy to clean and maintain as well as safe to operate. Easy operation and extremely short change over time are other considerations in the design of GEA fryers. Designed to meet the highest safety standard, our fryers have shown exceptional reliability over the last 40 years.

- Ranges from 4 to 8 meters frying length
- 450, 650 and 1050 wide models
- Thermal and electrical heated
- Modular set-up
- Wide range of options available

Reliability

As modular systems, the fryers facilitate cost-effective plug-and play installation and commissioning. This also means tailor-made configurations can be easily put together with a relatively low initial investment. The fryers are easy to clean and maintain as well as safe to operate. Easy operation and extremely short change over time are other considerations in the design of GEA fryers. Designed to meet the highest safety standard, our fryers have shown exceptional reliability over the last 40 years.

- Modular built
- Easy to clean and maintain
- Proven reliability due to 40 years experience
- Plug-and-play installation



Return on investment

There are huge potential savings to gain by integrating sediment removal and oil filtration into fryers. The GEA fryers offer a choice of filtration solutions. To further save costs, our fryers are also extremely energy efficient thanks to innovative design features like excellent kettle insulation, efficient heat transfer and accurate temperature control. The highly efficient heat exchanger optimizes heat transfer to the oil, enabling a lower thermal oil temperature and therefore lower boiler operating costs. The open sanitary design, with a Clean-in-Place (CIP) system for easy cleaning also contributes to lower operating costs. The open design of heat exchanger tubing optimizes access from all angles, simplifying cleaning and maintenance.

Hygiene

The automatic cleaning position ensures maximum access for inspection and cleaning. The fryer features a programmable re-circulating Clean-In Place (CIP) system, and its hygienic design with sloped surfaces ensures minimal dirt traps.

- Cleaning position for accessibility
- Electrolytically polished heat exchanger
- Optional fully programmable CIP system
- Low energy consumption
- Efficient heat exchanger
- Excellent sediment removal
- Upgradable with an external filter
- Lowest operation costs

Safety

The fryers are easy to clean and maintain as well as safe to operate. Optimum user safety by water spray above sediment trolleys and water seal alongside the machine. Provisions for fire extinguish system. Customer to contract with a qualified fire suppression company to supply install and maintain a fire suppression system that meets applicable national, state, provincial or local codes and the requirements of customer's insurer.

- Programmable water spray above sediment trolley
- Maximum attention to safe operation
- Provisions for fire extinguish system



Controls

To ensure consistent results and optimal process control, the GEA Recipe control includes frying time, frying temperature, oil flow circulation, conveyor height, history, oil level control and oil management.

- PLC controlled
- Full color touch screen
- Recipe controlled



Technical specifications

Label	EasyFry 450 Electric	EasyFry 450 Thermal	EasyFry 650 Electric	EasyFry 650 Thermal	EasyFry 1050 Thermal	Unit
Belt width	450	450	650	650	1050	mm
Nett fryer length	4	4	4 to 6	4 to 8	5, 7, 8	meter
Cooking / Grilling time	205	205	205	205	205	°C
Frying time	25 to 250	25 to 250	25 to 250	size depending	size depending	sec
Heating	electric	thermal	electric	thermal	thermal	thermal/electric
Heating capacity	178	205	237 to 347	327 to 575	640 to 967	kW
Beltspeed min/max	size depending	size depending	size depending	size depending	size depending	meter/min
Dimension length	6.9	6.9	6.9 to 8.9	6.9 to 10.9	7.9 to 10.9	meter
Dimension width	2100	1900	2300	2100	2500	mm
Dimension height	2100	2100	2100	2100	2100	mm
Machine weight	2700	2700	3200	3200	4900	kg
Frying oil content	710	655	944 to 1244	856 to 1407	1473	l
Min. product height	15	15	15	15	15	mm
Max. product height	85	85	85	85	85	mm

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