



TS Techniek bv

FOOD ENGINEERING & MACHINERY

CONTINUOUS FRYING SYSTEMS

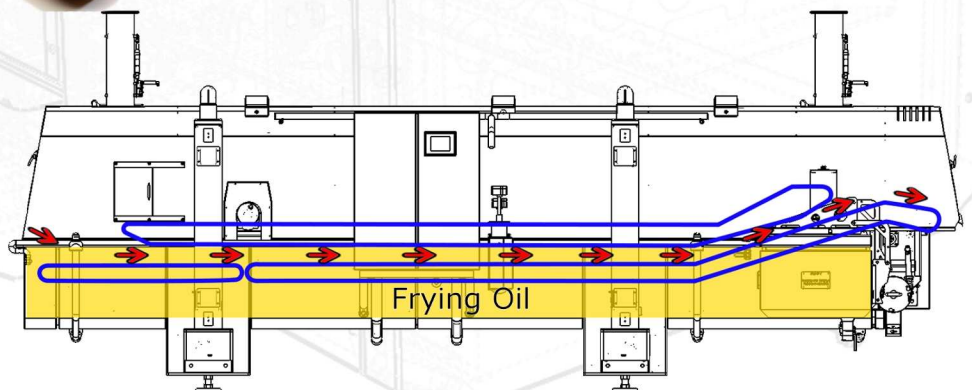
Standard design features:

- Width 400/600/1000/1200 mm
- Length application and customer specific
- Thermal oil or electrical heating
- Touch screen color display
- Vapor extraction ducts on in-feed and discharge of tunnel
- Optimal oil flow and superior insulation resulting in low energy consumption
- Water locks on both sides of the machine to contain all cooking vapors
- Retractable circulation pump
- Hygienic and ergonomic design, easy to clean



Optional features:

- Double belt
- 4 electrically operated columns to lift tunnel
- Internal Teflon in-feed belt for coated products
- Oil filter system
- CIP system
- Fire extinguishing system
- Automatic sediment removal system
- In-feed conveyor belt on wheels
- Out-feed conveyor belt build on tunnel



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