



Conveyor Fryer AF-589 Series



The AF-589 Series is equipped with a double-layered conveyor to deliver products in between, which enables them to be completely submerged in oil. Stirring or flipping is not needed. The Conveyor Fryer features digital temperature controller and thermal cutout to maintain stable temperature without compromising safety.

Features:

- Temperature is controlled by micro-controller.
- Digital temperature input can provide accurate frying temperature and keep quality stable. Temperature control automatically.
- Overheated protection device is equipped, if abnormal heating over 240°C, the power will be shut off automatically.
- The advanced electric heating method will not emit exhaust fumes and avoid the problems of fire, toxic or explosion due to leaking gas.
- Fast frying, keep the original savory of the food.
- Due to the electric heating tube heating frequently, the thermal energy will keep in steady level and show high heating efficiency.

Technical Parameters:

Model	AF-589	AF-589L
Dimensions	1,650 (L) x 865 (W) x 1,660 (H) mm	2,580 (L) x 865 (W) x 1,660 (H) mm
Power	12 kW	30 kW
Width of net belt	330 mm	
Oil volume	72 L	126 L
Frying area	1,080 x 350 mm	2,010 x 350 mm
Max. product height	70 mm	
Weight (net)	85 kg	170 kg
Weight (gross)	185 kg	300 kg