

FRYING



Industrial fryer that uses diathermic oil on **different types of belts** suitable for every type of product.

FLOAT- FRYING



Complete with one or more tippers

IMMERSION FRYING



Belt with **THRUSTERS** and no upper belt

FRYING WITH A DOUBLE IMMERSION BELT



TP FOOD GROUP is born, the group that unites the specialized skills of each company to find the best integrated solution for total food processing.

The change is taking shape.



TECNOPOOL S.P.A.
Via Buonarroti, 81 35010
San Giorgio in Bosco (PD), Italy
T +39 049 9453111
www.tecnopool.it
info@tecnopool.it
www.tpfoodgroup.com



CHOOSING A TECNOPOOL FRYER?

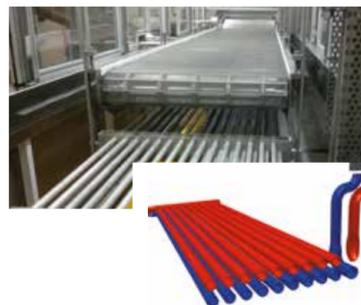
SPECIFICALLY DESIGNED

here is why...

to prolong the useful life of oil or fat.

DIATHERMIC OIL EXCHANGER IN THE FRYING TANK TO:

- > Reduce the temperature difference between the heat source and the required frying temperature to a minimum;
- > Increase the response and temperature adjustment speed;
- > Maintain the frying oil as static as possible.



SMOKE SUCTION HOOD WITH FAT SEPARATION FILTERS, HIGH EFFICIENCY TURBINE AND PERIMETRAL GLASS CLOSURE:

- > Facilitates the smoke and steam extraction while preventing condense from dropping into the frying oil;
- > Allows you to visually inspect production;
- > Separates and condenses the suspended oils contained in the smoke to avoid bad smells.



ENTIRELY REMOVABLE FRYING TANK:

- > For an easy and quick maintenance and cleaning of the machine;
- > To remove solid residues;
- > To use the frying tank as an oil decanting filter.

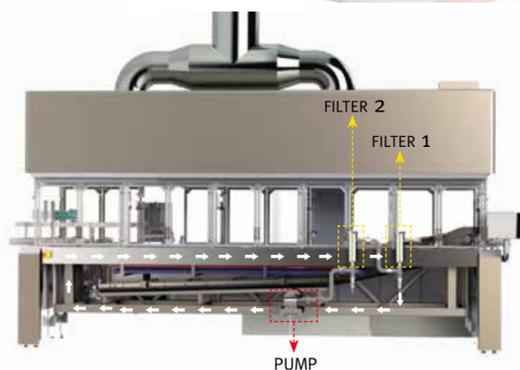


Continuous elimination of the residue deposits on the bottom of the tank during production ①, thanks to a flat conveyor that scrapes the deposits on the bottom and that pushes them, through a cochlea ②, towards the filter system ③.



Surface cleaning

A system equipped with an independent pump that allows the oil to recirculate by pushing it in the same direction as the product by means of a first filter, located at the end of the tank. The oil then goes through another filter before entering the pump and returning in the frying tank.



② Minimum temperature difference between the frying temperature and that of the radiator immersed in the tank.

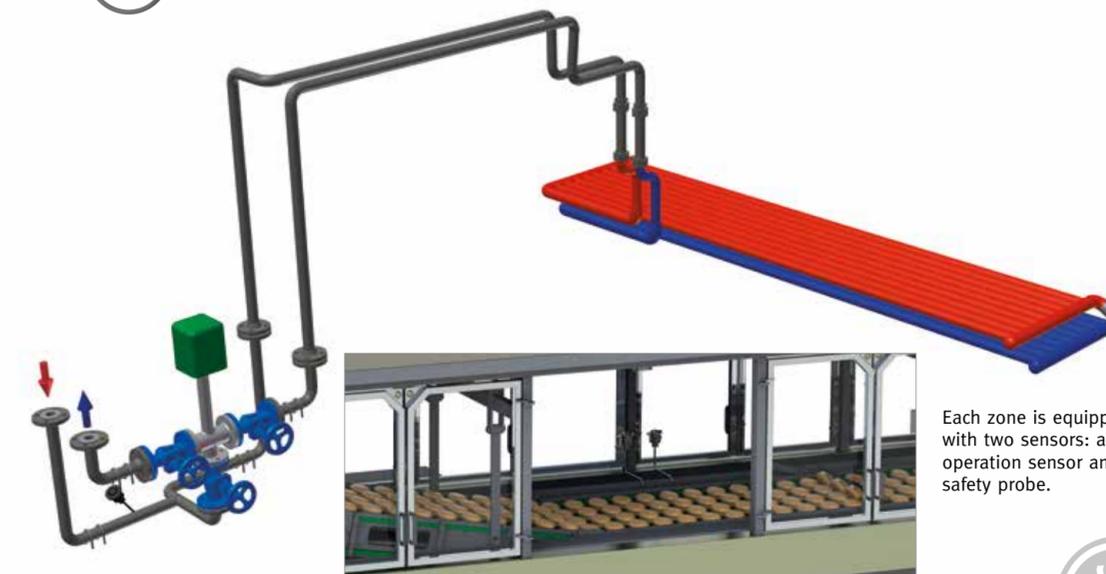


③ An accurate control of the frying oil level, thanks to an electronic system that automatically checks the oil level, emptying and self-cleaning processes.



The level control system allows you to have a constant amount of oil in the tank by emptying or filling it in order to maintain optimal work conditions. Thanks to this system, the fryer can be automatically filled without risking any overflows.

④ Accurate control of the temperature in one or more machine zones via the electronic control of the valve or modulating/three-way valves.



Each zone is equipped with two sensors: an operation sensor and a safety probe.

