

atmospheric continuous frying system (potato chips)





innovatively designed continuous chip frying system

tna conti-pro® PC 3 is an innovatively designed continuous chip frying system featuring patented opti-flow® technology. Opti-flow® ensures optimized oil and product flow so your products maintain a high-level of quality. 99% of cyclone dead spots caused by turbulence are eliminated at the start of your frying process, and ensures a reduction in rejects in your product flow less than 3%. Designed with a multi-flow oil injection system and automatic temperature control, the **tna conti-pro® PC 3** allows complete control over your frying process for consistent potato chip texture and quality.



key benefits

» Provides laminar flow of oil and helps ensure each potato chip is fried evenly resulting in less acrylamide formation, also helps clear debris from bottom fryer to extend oil life and maintain product quality



» Reduced cleaning time with no oil remains after draining the fryer



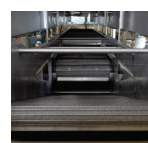
» Less risk of breaks, downtime, leakage and failure thanks to minimal welding



» Prevent product breakage and debris deposits in the construction, resulting in less rejected product after frying and extended oil life



» Prevent potato slices from absorbing or carrying excess oil and produce healthier products with reduced acrylamide formation



standard features

- » Patented opti-flow technology
- » Product transport system with spring steel sealing
- » Unique and durable constructed frying kettle design with rounded corners and sloped bottom
- » Multi-flow oil injection system
- » Multiple drives in the flow wheel section

- » Automatic temperature control
- » Continuous oil filtration through belt filter
- » Stepless oil level regulator
- » Automatic hood lifting device
- » Insulated hood with condensation collecting pan
- » Integrated condense gutter

standard features

- » Bearings with spacer construction
- » Underneath fryer construction accessibility
- » Internal clean in place (CIP) system with integrated pipes in the insulated hood
- » Touch screen operating system
- » Redesigned oil outlet
- » Oil tank
- » Stainless steel execution
(exception fans, pumps, drives, valves, bearings and belts)

optional features

- » Integrated defatting belt
- » Paper filter system
- » Variable speed pumps
- » Double oil circulation system
- » Oil cooler
- » Execution suitable for



potato chips

specifications

| tna conti-pro [®] PC 3 | | | | | | |
|--|-------------------|-------------|----------------------|-----------------------|-----------------------|------------------------|
| model name | BAC-MF-0320 | BAC-MF-0590 | BAC-MF-1020 | BAC-MF-1370 | BAC-MF-1940 | BAC-MF-2790 |
| fryer output capacity kg/hr (lbs/hr) | 300 (660) | 600 (1300) | 1000 (2200) | 1500 (3300) | 2000 (4400) | 3000 (6600) |
| product transport system, nett width mm (in) | 600 (24) | 900 (35) | 1200 (47) | 1500 (59) | 1800 (71) | 2250 (89) |
| length mm (in) | 8525 (336) | 9825 (387) | 11775 (464) | 12425 (489) | 14050 (553) | 15675 (617) |
| width mm (in) | 1735 (68) | 2035 (80) | 2335 (92) | 2635 (104) | 2935 (116) | 3385 (133) |
| height mm (in) | 2325 (92) | 2350 (93) | 2375 (94) | 2400 (95) | 2425 (96) | 2465 (97) |
| frying oil belt filter (full flow) | | | | | | |
| model name | FB-0300-HVI | FB-0500-HVI | FB-0750-HVI | FB-1000-HVI | FB-1250-HVI | FB-1500-HVI |
| transport system netto width mm (in) | 260 (10) | 460 (18) | 710 (28) | 960 (38) | 1210 (48) | 1460 (57) |
| length mm (in) | 1800 (71) | | | | | |
| width mm (in) | 1030 (41) | 1230 (48) | 1480 (58) | 1730 (68) | 1980 (78) | 2230 (88) |
| height mm (in) | 2235 (92) | | | | | |
| frying oil - thermal oil heat exchanger | | | | | | |
| model name | WW-0875-BT | WW-1700-BT | WW-2825-BT | WW-4225-BT | WW-5650-BT | WW-8500-BT |
| single heat exchanger capacity kW (hp) | 875 (1173) | 1700 (2280) | 2825 (3790) | 4225 (5670) | 5650 (7580) | 8500 (11400) |
| paper filter (optional) | | | | | | |
| model name | FBP-45 | | | FBP-80 | | |
| length mm (in) | 2150 (85) | | | 3200 (126) | | |
| width mm (in) | 900 (35) | | | 1435 (57) | | |
| height mm (in) | 1575 (62) | | | 1415 (56) | | |
| oil flow max. m ³ /hr (cfm) | 4.5 (2.65) | | | 8 (4.71) | | |
| filter mesh (micron) | 120-200 (0.1-0.2) | | | | | |
| frying with integrated defatting belt (optional) | | | | | | |
| model name | BAC-MF-0320 | BAC-MF-0590 | BAC-MF-1020-OVB | BAC-MF-1370-OVB | BAC-MF-1940-OVB | BAC-MF-2790-OVB |
| length mm (in) | N/A | N/A | 14025 (552) | 14675 (578) | 16300 (642) | 17925 (706) |
| width mm (in) | N/A | N/A | 2172 (86) | 2472 (97) | 2772 (109) | 3222 (127) |
| height mm (in) | N/A | N/A | 2375 (94) | 2400 (95) | 2425 (96) | 2465 (97) |
| frying with integrated defatting belt (optional) | | | | | | |
| model name | NA | NA | WW-2825-925-BT | WW-4225-1400-BT | WW-5650-1875-BT | WW-8500-2825-BT |
| length mm (in) | N/A | N/A | 2855-925 (3788-1240) | 4225-1400 (5670-1880) | 5650-1875 (7580-2515) | 8500-2825 (11400-3790) |

* All above specifications are subject to change and may differ according to product. Please confirm when placing your order.

