



FRYING SYSTEMS

Baynflax Cambridge range of frying systems are suitable for both direct and indirect heating. Fryers are available suitable for Gas, Electric, Thermal Fluid and Steam Heating. In addition a wide

range of support equipment such as batch and continuous filters, cooling systems and salters for peanut roasting, bulk oil storage and top up schemes, can be provided as part of a turnkey project.



CAPACITY

Fryers and Roasters can be provided in widths ranging from 600mm to 1500mm with frying lengths between 2000mm and 10 metres. For individual applications, such as French Fry systems sizes are provided to suit industry standards. All machines are sized for the specific application and provided with both heat and frying time controls correctly selected.

CONSTRUCTION

The Fryers are manufactured throughout in stainless steel and with insulated vee tank to conserve heat. A sinusoidal flow inducer positioned in the bottom of the tank causes a constant flow of oil to progress to the end of the Fryer from where it is withdrawn for filtering. The hood and conveyor frame are raised from the tank by means of a custom made screw jack assembly and in thermal fluid applications the heater tubes can also be raised from the tank.

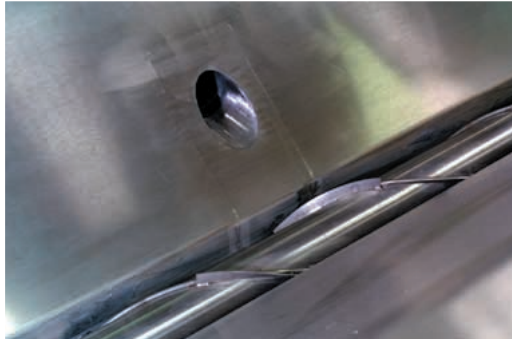
HEATING

All Fryers are heated by means of longitudinal tubes which provide an extremely close temperature profile across the width and down the length of the Fryer. Low watt densities are used in the heat transfer ensuring that oil quality is maintained at a high level. In direct gas fired Fryers care is taken in the design to ensure that exhaust gas emissions conform to legislative requirements. Electric Fryers are provided with thyristor control.





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FINES REMOVAL

All Fryers are provided with a sinusoidal flow inducer which causes a flow of oil to pass from one end of the Fryer to the other. In addition a weir system removes any floating crumb. Oil removal and return pumps are used to circulate the oil through one of the various types of filter which the company manufacture. Both batch and continuous filters can be provided to ensure high oil quality.

HEATING TUBES

All Fryers are provided with heater tubes running the full frying length of the machine, whether electrically heated, direct gas fired or thermal fluid heated. This ensures no temperature difference across the width of the machine, an even gradient down the length and hence consistent product quality is achieved. The tubes are contained in the vee section tank, bundled to provide the lowest possible oil volume.



OIL CONTROL

An automatic level control is provided so as to correct the oil level within the Fryer as oil is removed by the product. High and low level sensing ensures that the Fryer operates under safe conditions at all times. The low level sensor overrides the temperature control system and shuts down the heat source. The high level sensor ensures that the Fryer cannot be over filled. Warm up compensation can be provided.

