



BCAM 011

# FRYER APPLICATION SPECIFICATION SHEET

Customer .....

Location .....

Products(s) Description .....

Battered  Breaded  Floured  Tempura  Other

Percentage Pickup .....

Floating Product  Non Floating Product

Product Size (Weight & Dimensions) .....

Capacity ..... (kgs/hr)

## FRYING DATA

Frying Temperature ..... oC

Product Temperature In ..... oC

Product Temperature Out ..... oC

Frying Time ..... minutes

Moisture In ..... kgs/hr

Moisture Out ..... kgs/hr

Moisture Loss ..... kgs/hr

Oil Pick Up ..... kgs/hr

Type of Frying Oil ..... Oil Depth Over Product ..... mm

Belt Loading ..... kg/m2

Sediment Floating  Sediment Non Floating

Sediment Size: %Under 5microns ..... %Over 70 microns ..... %Over 120microns .....

Heat Source: Gas  Electric  Thermal  Oil  Steam

## PROCESS LINE PRIOR TO FRYER

Belt width ..... mm

Belt Speed ..... m/min

Belt Loading ..... kg/m2

## FREEZER DETAILS

Belt width ..... mm

Belt Speed ..... m/min

PREPARED BY ..... DATE .....