

silex®

Made in Germany

Grill-Machines
Waffle-Bakers
Snack-Concepts

SF-360 Fritex® | Spray-Fry®-System

SILEX SF-360 Fritex®

Energy preserving deep frying
by spraying method



Spraying of the product



Full digital electronic control system



Low energy consumption



High volume of product output

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SF-360 Fritex® | Spray-Fry®-System



Product example:
cubes of tofu



Spray-Frying®
production line



Mild and preserving
frying of all products



Example of an
SF-600 Fritex®

SF-360 Fritex®
Spray-Frying®-System



SPECIAL FEATURES

SILEX SF-360 Fritex® Spray-Frying system

Spray-frying is a new method for the preparation of high volume output of fried foods and products (up to 1.000 portions per hour). SILEX SF-360 Fritex® frying production line is suitable for caterers and bakers, also for butchers, meat processing companies and large food production facilities. Products such as minced meats, meat, (breaded or natural products), pastries and vegetables, basically all foods (also deep frozen) that can regularly be fried, can be fried with this system; faster and with less fat by using programmed settings and a flow of only 29 litres oil.

SILEX The spray frying system

Compared to frying systems, which heat 400 litres oil in a vat based system, SILEX SF 360 Fritex® outputs the same capacity with only 30 litres oil. The temperature is kept constant, with the effect that due to the special heating procedure (patented) only a small variance between set and actual temperature occurs. The complete spraying of the food with oil at a constant temperature is ensured. Another important aspect due to the very short preheating process, the oil is conserved ten times longer for usage.

SILEX SF-600 Fritex®

The appliance is variable. Especially constructed in compliance to your needs and space available in your environment. **silex® ensures a clean, quality - and energy - preserving cooking and frying technique.**

SPECIFICATIONS

Model	Voltage	Power consumption	Fuse	Conveyor belt width	Width	Height	Depth	Gross weight
SF-360 Fritex®	400 V 3N	22 kW	3x32 Amp.	360 mm	2,1 meter	2 meter	1,07 meter	580 kg
SF-600 Fritex®	400 V 3N	- depending on requested construction -	-	600 mm	- depending on requested construction -	-	-	-

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