

FA-5 Fryer

Specifications



FA-5 Fryer

FA-5, For New Product Development And Small Production Runs

The Stein FA-5 Fryer is perfect for new product development and small production runs. This electric-heated, laboratory-size fryer has a 15" (381mm) wide product path and 5ft.² of frying area. The FA-5 fryer was designed for the small run demands of commissaries, restaurant chains, schools and other mass feeding facilities. Since it duplicates the process and handling characteristics of larger production fryers, the FA-5 is ideal for developing new products or refining existing processes.

Features	Benefit
Direct Heat, Direct Fired Electric Heating System Cooking oil is heated directly in fryer tank by electric immersion tubes	Minimizes oil volume and turbulence for enhanced sediment control and improved product quality and consistency Provides uniform oil temperature in product cook zone for improved product quality and consistency Duplicates the process and handling characteristics of Stein high production systems providing accurate evaluation of new products Lower installation costs
Integrated Main Product and Top Submerger Conveyor <i>Optional: Teflon slat belt infeed</i>	Maximum process and product flexibility, improved product quality, lowers operating costs
Insulated Hood	Reduces energy usage, lowers operating costs, less heat in fryer room for improved operator comfort
Unitized, Heavy Gauge Stainless Steel Fryer Tank and Integrated Oil Storage Tank	Increases uptime, low maintenance, greater productivity, lowers operating costs Provides convenient storage of cooking oil when not in operation
Sediment Trap and Oil Circulation Pump	Improves product and cooking oil quality, extends oil life, lowers operating costs Allows for continuous filtering of cooking oil
Low Oil Level Control	Ensures consistent product quality, improves food safety, improves operator safety
Variable Speed Conveyor Drives	Improves process flexibility Easily adjusts frying times
Rugged and Robust Stainless Steel Frame, Tank Construction and Tubeless Frame	Increases uptime, lowers operating costs Reduces effect of thermal expansion for greater reliability Area under fryer is open for easy inspection and sanitation
Standard Control Package - Single Loop Process Control with Push Button Relay Operation	Easy to operate and maintain, reduces training expense, helps ensure consistent results, improves quality Improves safety, improves uptime

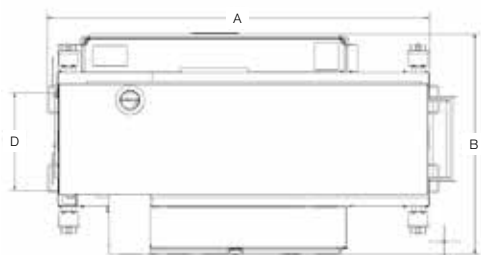
FA-5 Features

- Stainless Steel Frame and Tank
- Oil Storage Tank With Built-In Filter Screen
- Oil Circulation Pump
- Insulated Fryer Hood
- Main Product and Top Submerger Conveyors
- Safety Stops
- Optional Hang-On Infeed Conveyor



FA-5 Specifications

Model	FA-5	
DIMENSIONS	USA	Metric
A. Length	76.78 in.	1950 mm
B. Width	45.41 in.	1153.4 mm
C. Height	55.91 in ± 3 in.	1420.1mm ± 76.2 mm
D. Usable Belt Width	15 in.	381 mm
Frying Area	5 sq ft.	0.47 m ²
Oil Capacity with 1" (25 mm) of oil over the belt	47 gal.	178 l
Nominal Production Capacity	303 lbs.	137 kg
	85-500 lbs.	39-227 kg
Heater Specifications		
3 Phase - 460 Volt		
Heat Available	115202 BTU	24030 kCal/hr.
Supply Tank Capacity	55 gal.	208 l
	357.5 lbs.	162 kg
Supply Tank Dimensions		
Length	39.56 in.	1005 mm
Width	31.5 in.	800 mm
Height	12.25 in.	311 mm
Crating Dimensions		
Length	88 in.	2235.2 mm
Width	55 in.	1397 mm
Height	62 in.	1574.8 mm
Gross Shipping Weight	1600 lbs.	725 kg





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