



# DRY NUTS PROCESSING MACHINES MANUFACTURING

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## AUTOMATIC BATCH FRYER



- ▶ Completely stainless-steel manufacture
- ▶ High quality of final product
- ▶ Equipped with a steam absorption system
- ▶ Cost efficient
- ▶ Easy to use, maintain and clean
- ▶ Equipped with a temperature control
- ▶ Automated movement of the basket up or down
- ▶ Complies with CE standards

**MODEL  
NOT 106**

The model NOT106 is a batch fryer for frying all kinds of nuts. The frying process is performed inside a rectangular perforated basket which is moved automatically (or manually at choice) up and down in a bucket filled with oil



## NOT 106

Capacity	up to 120 kg/h
Power	22,50 KW
Dimensions	2,70m(L)x1,75m(W)x1,65m(H)
Net weight	Fryer: 326 kg - Cooler: 154 kg
Heating	ELECTRICAL