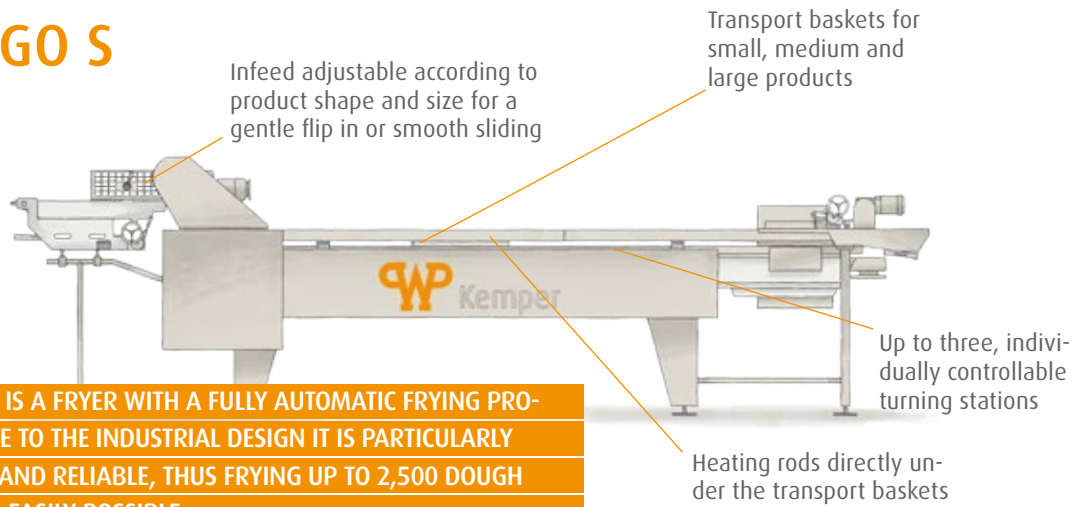


think process!



LARGO S
the fryer

LARGO S



LARGO S IS A FRYER WITH A FULLY AUTOMATIC FRYING PROCESS. DUE TO THE INDUSTRIAL DESIGN IT IS PARTICULARLY ROBUST AND RELIABLE, THUS FRYING UP TO 2,500 DOUGH PIECES IS EASILY POSSIBLE.

BENEFIT

- Easy cleaning:
 - The entire product transport, including the heating rods is lifted
 - Flat pan base with flat welding seal
 - Large ground clearance underneath the fryer
- High energy efficiency:
 - Insulation in the bottom and side of the pan
 - Direct heat transfer from the heating rods to the dough pieces
 - Insulated, external frying oil storage container (option)
- Precise temperature control by the Multi-Heating Zone-Principle with up to nine, independently adjustable heating circles
- Industrial Design:
 - High stability
 - Fryer designed for 3-shift operation
 - Automatic oil level control
- High product quality:
 - Steam hood for supple Berliner / ball donuts with an optimal product shape and volume
 - Continuous, gentle transport of the products with transport baskets

OPTIONS

- Steam hood
- Cloth charging system
- Insulated frying oil container
- Mobile oil filtration
- Jam filling module
- Mobile sugar pan
- Depositing station

TECHNICAL SPECIFICATION

LARGO S	Products	Capacity	Product size
Working width	1,100 mm (43.3")	<ul style="list-style-type: none"> ■ Up to 10 rows ■ 23 or 27 baskets ■ Max. 2,500 pcs./h at 360 sec. baking time (27 baskets) ■ Max. 2,300 pcs./h at 360 sec. baking time (23 baskets) 	<ul style="list-style-type: none"> ■ Max. 100 mm (3.9") (27 baskets) ■ Max. 120 mm (4.7") (23 baskets)

WP KEMPER GMBH

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