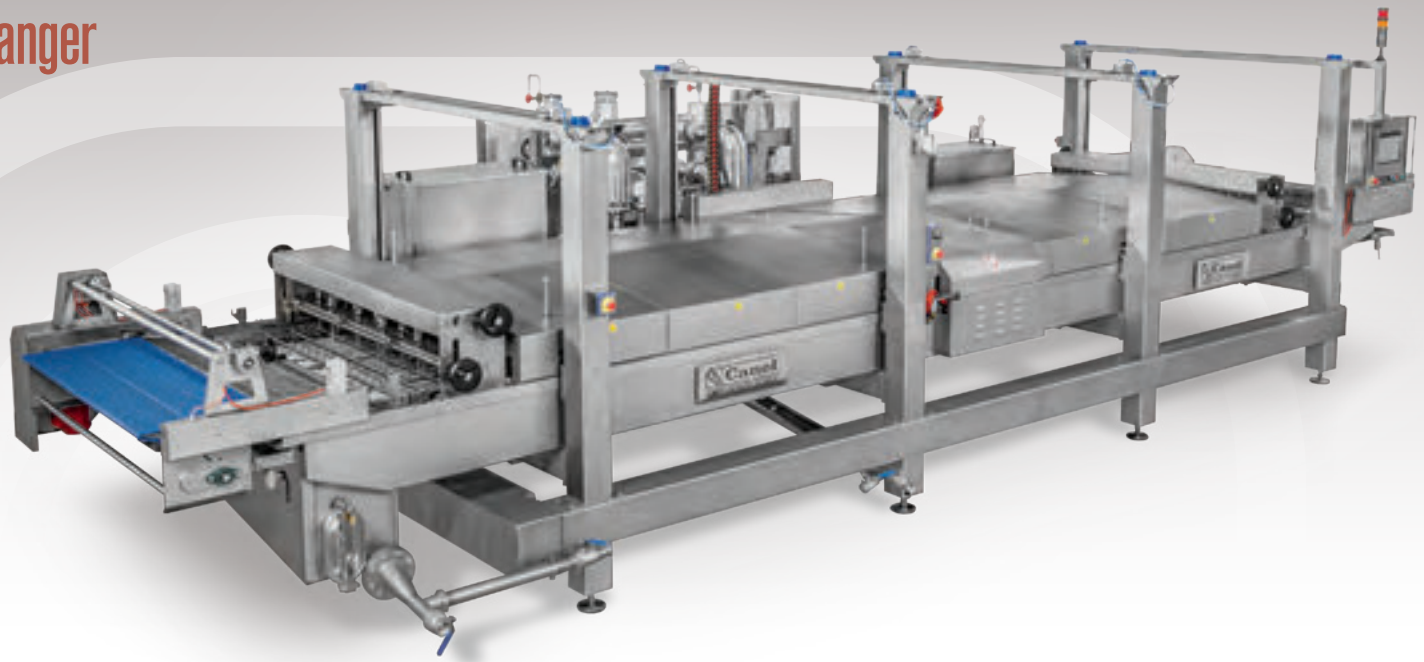
FRYING LINE

Canol®

BAKERY AND PASTRY EQUIPMENT

BERLINER FRYING LINE

thermal oil coil exchanger



- ✓ High productivity
- ✓ High technology used
- ✓ Low maintenance
- ✓ Great performance machine

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BAKERY AND PASTRY EQUIPMENT

BERLINER FRYING LINE

thermal oil coil exchanger

- ✓ Fast and easy cleaning
- ✓ Highest hygiene standards
- ✓ Innovative solutions
- ✓ Accuracy

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BERLINER FRYING LINE

electric heating system

- ✓ High reliability
- ✓ Time optimization
- ✓ Innovative technology
- ✓ High precision operation

- Continuous oil filtering group
- Gruppo di filtraggio continuo olio
- Groupe de filtrage huile en continu
- Kontinuierliche Ölfilterung
- Grupo de filtrado continuo de aceite
- Непрерывная масляная фильтрующая группа
- Zespół ciągłego filtrowania

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electric heating system

- Oil decanting tank
- Vasca di decantazione olio
- Bac de décantation huile
- Öl-Dekantiergefäß
- Tolva de decantado de aceite
- резервуар для декантации масляный
- Zbiornik filtrowania oleju

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BERLINER FRYING LINE

electric heating system

- Filling injecting group
- Gruppo di farcitura
- Groupe de fourrage
- Einspritzgerät
- Grupo de rellenado
- Группа заполнения
- Stacja nadziewania

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electric heating system

- Glaze-coating machine
- Glassatrice
- Machine pour glacer
- Maschine zum glasieren
- Glaseadora
- Обледенение машина
- Pomadziarka

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BERLINER FRYING LINE

gas fired system combined with thermal oil

Drop depositor for liquid and soft doughs
Colatrice per paste liquide e semi-liquide
Doseuse pour produit liquides et semi-liquides
Teigformer für flüssige und halbflüssige Teige
Coladora para masas liquidas y semi-liquidas
Тестоотсадочная машина для мягких и жидких тест
Dozownik do ciast płynnych i półpłynnych

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gas fired system combined with thermal oil

- Fryer loader
- Caricatore della friggitrice
- Chargeur de la friteuse
- Fritteuse Auflader
- Cargador de la freidora
- Погрузчик Фритюрница
- Stacja załadunku smażalnika

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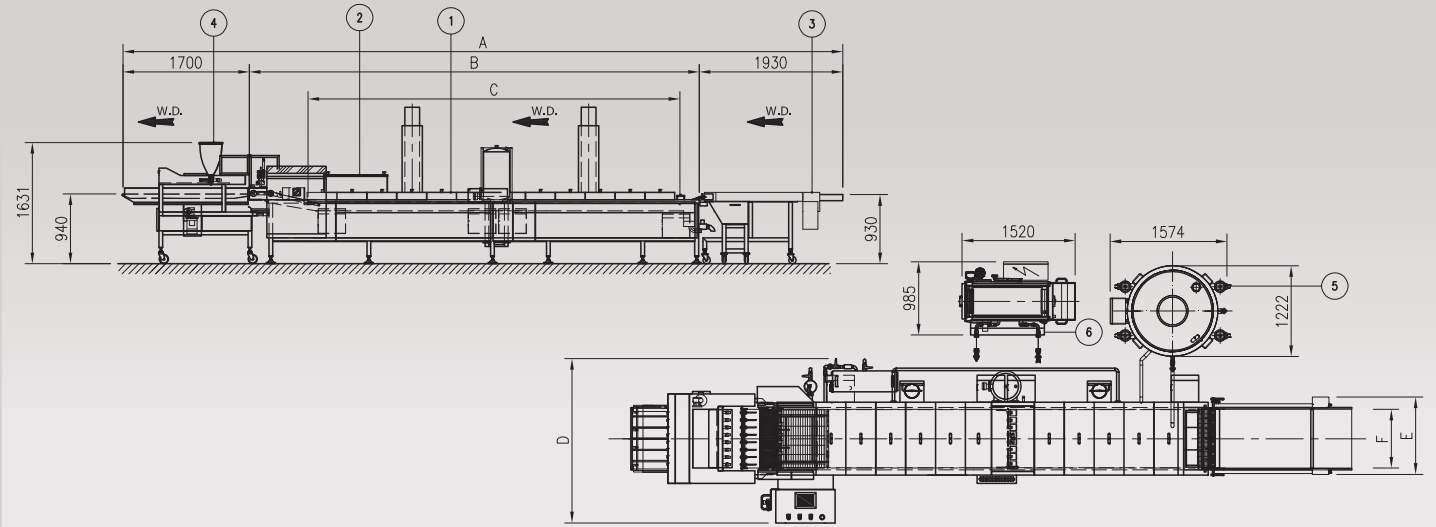
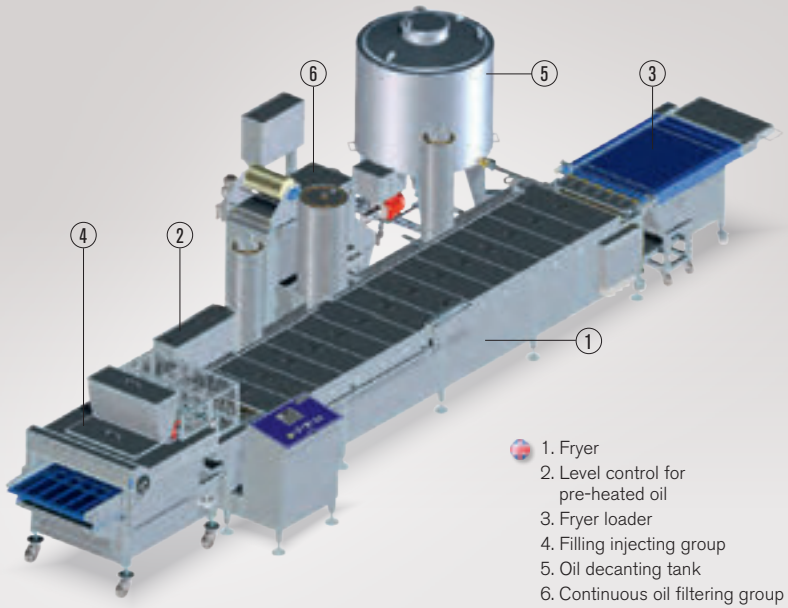


FRYER DIMENSIONS | DIMENSIONS DES FRITEUSES | DIMENSIONES DE FREIDORAS | РАЗМЕРЫ ФРИТЮРНИЦЫ

DIMENSIONI FRIGGITRICI | FRITTEUSEN GRÖßE | WYMIARY SMAŻALNIKA

MOD.	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)	Quantity Oil (lt)
180	6490	2850	1800	1960	1120	790	190
180/1000				2170	1330	1000	260
260	7290	3650	2600	1960	1120	790	270
260/1000				2170	1330	1000	360
400	8690	5050	4000	1960	1120	790	390
400/1000				2170	1330	1000	510
500	9690	6050	5000	1960	1120	790	500
500/1000				2170	1330	1000	640
600	10690	7050	6000	1960	1120	790	585
600/1000				2170	1330	1000	745



1. Fryer
2. Level control for pre-heated oil
3. Fryer loader
4. Filling injecting group
5. Oil decanting tank
6. Continuous oil filtering group

1. Friggitrice
2. Gruppo controllo livello/ preriscaldo olio
3. Caricatore della friggitrice
4. Gruppo di farcitura
5. Vasca di decantazione olio
6. Gruppo di filtraggio continuo olio

1. Friteuse
2. Groupe de controle niveau huile
3. Chargeur de la friteuse
4. Groupe de fourrage
5. Bac de décantation huile
6. Groupe de filtrage huile en continu

1. Fritteuse
2. Öl-Vorheizung Niveau Kontrolle
3. Fritteuse Auflader
4. Einspritzgerät
5. Öl-Dekantiergefäß
6. Kontinuierliche Ölfilterung

1. Freidora
2. Grupo de control nivel/ precalentamiento aceite
3. Cargador de la freidora
4. Grupo de rellenado
5. Tolva de decantado de aceite
6. Grupo de filtrado continuo de aceite

1. Smażalnik
2. Zespół kontroli poziomu/ wstępnego ogrzewania oleju
3. Stacja załadunku smażalnika
4. Stacja nadziewania
5. Zbiornik filtrowania oleju
6. Zespół ciągłego filtrowania

1. Фритюрница
2. Система контроля уровня масла / предварительного нагрева
3. Погрузчик Фритюрница
4. Группа заполнения
5. резервуар для декантации масляный
6. Непрерывная масляная фильтрующая группа

HOURLY PRODUCTION CHART
TABELLA DI PRODUZIONE ORARIA
TABLEAU DE PRODUCTION HORAIRE
STUNDENLEISTUNG TABELLE
TABLA DE PRODUCCION HORARIA
TABELE WYDAJNOŚCI GODZINNEJ
ПОЧАСОВАЯ ДИАГРАММА ПРОИЗВОДСТВА

MOD.	Product Nr.	Product ø max	Frying time (minutes) 4	4,5	5	5,5	6	6,5	7	7,5	8
180	7	105 mm	1365 pcs/h	1210 pcs/h	1090 pcs/h	990 pcs/h	910 pcs/h	840 pcs/h	775 pcs/h	725 pcs/h	680 pcs/h
	8	90 mm	1560 pcs/h	1385 pcs/h	1245 pcs/h	1130 pcs/h	1040 pcs/h	960 pcs/h	910 pcs/h	830 pcs/h	780 pcs/h
180/1000	9	105 mm	1755 pcs/h	1555 pcs/h	1400 pcs/h	1275 pcs/h	1170 pcs/h	1075 pcs/h	1000 pcs/h	935 pcs/h	875 pcs/h
	10	90 mm	1950 pcs/h	1730 pcs/h	1560 pcs/h	1415 pcs/h	1300 pcs/h	1200 pcs/h	1110 pcs/h	1040 pcs/h	975 pcs/h
260	7	105 mm	1995 pcs/h	1770 pcs/h	1595 pcs/h	1450 pcs/h	1330 pcs/h	1225 pcs/h	1140 pcs/h	1060 pcs/h	995 pcs/h
	8	90 mm	2280 pcs/h	2025 pcs/h	1820 pcs/h	1655 pcs/h	1520 pcs/h	1400 pcs/h	1300 pcs/h	1215 pcs/h	1140 pcs/h
260/1000	9	105 mm	2565 pcs/h	2280 pcs/h	2050 pcs/h	1865 pcs/h	1710 pcs/h	1575 pcs/h	1465 pcs/h	1365 pcs/h	1280 pcs/h
	10	90 mm	2850 pcs/h	2530 pcs/h	2280 pcs/h	2070 pcs/h	1900 pcs/h	1750 pcs/h	1625 pcs/h	1520 pcs/h	1425 pcs/h
400	7	105 mm	3150 pcs/h	2800 pcs/h	2520 pcs/h	2290 pcs/h	2100 pcs/h	1935 pcs/h	1800 pcs/h	1680 pcs/h	1575 pcs/h
	8	90 mm	3600 pcs/h	3200 pcs/h	2880 pcs/h	2615 pcs/h	2400 pcs/h	2215 pcs/h	2055 pcs/h	1920 pcs/h	1800 pcs/h
400/1000	9	105 mm	4050 pcs/h	3600 pcs/h	3240 pcs/h	2945 pcs/h	2700 pcs/h	2490 pcs/h	2300 pcs/h	2160 pcs/h	2025 pcs/h
	10	90 mm	4500 pcs/h	4000 pcs/h	3600 pcs/h	3270 pcs/h	3000 pcs/h	2770 pcs/h	2570 pcs/h	2400 pcs/h	2250 pcs/h
500	7	105 mm	3990 pcs/h	3545 pcs/h	3190 pcs/h	2900 pcs/h	2660 pcs/h	2455 pcs/h	2280 pcs/h	2125 pcs/h	1995 pcs/h
	8	90 mm	4560 pcs/h	4050 pcs/h	3645 pcs/h	3315 pcs/h	3040 pcs/h	2805 pcs/h	2605 pcs/h	2430 pcs/h	2280 pcs/h
500/1000	9	105 mm	5130 pcs/h	4560 pcs/h	4100 pcs/h	3710 pcs/h	3420 pcs/h	3155 pcs/h	2930 pcs/h	2730 pcs/h	2565 pcs/h
	10	90 mm	5700 pcs/h	5065 pcs/h	4560 pcs/h	4145 pcs/h	3800 pcs/h	3505 pcs/h	3255 pcs/h	3040 pcs/h	2850 pcs/h
600	7	105 mm	4830 pcs/h	4290 pcs/h	3860 pcs/h	3510 pcs/h	3220 pcs/h	2970 pcs/h	2760 pcs/h	2575 pcs/h	2415 pcs/h
	8	90 mm	5520 pcs/h	4905 pcs/h	4415 pcs/h	4010 pcs/h	3680 pcs/h	3395 pcs/h	3150 pcs/h	2940 pcs/h	2760 pcs/h
600/1000	9	105 mm	6210 pcs/h	5520 pcs/h	4965 pcs/h	4515 pcs/h	4140 pcs/h	3820 pcs/h	3545 pcs/h	3310 pcs/h	3105 pcs/h
	10	90 mm	6900 pcs/h	6130 pcs/h	5520 pcs/h	5015 pcs/h	4600 pcs/h	4245 pcs/h	3940 pcs/h	3680 pcs/h	3450 pcs/h

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