

## FA Series



Electric Fired, Direct Heat,  
Conveyorized,  
Oil Immersion Fryers

## FA Series, For New Product Development And Small Production Runs

The Stein FA Fryer Series is perfect for new product development and small production runs. This electric-heated, laboratory-size fryer is available in two sizes: The FA-3 has a 7.5" (190mm) wide product path and 3ft<sup>2</sup> of frying area. The FA-5 has a 14" (355mm) wide product path and 5ft<sup>2</sup> of frying area. In addition to the wider belt, the FA-5 has more available heat for larger production requirements. Stein FA Series fryers were designed for the small run demands of commissaries, restaurant chains, schools, and other mass feeding facilities. Since they duplicate the process and handling characteristics of larger production fryers, they are ideal for developing new products or refining existing processes.

Primary Feature	Operating Feature	Processing Benefit
<b>Direct Heat, Direct Fired Electric Heating System</b>	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
	Designed for small production runs, commissary operations, and product development	Duplicates the process and handling characteristics of Stein high production systems providing accurate evaluation of new products
	Simplified installation - no additional piping or equipment to install	Lower installation costs
<b>Available in Two Model Sizes</b>	<b>FA-3</b> has 7.5" (190mm) wide product path	Cost effective frying, matches capacity and lowers operating costs
	<b>FA-5</b> has 14" (355mm) wide product path	
<b>Integrated Main Product and Top Submerger Conveyor</b>	Cost effective design provides full range of adjustment for a wide variety of products	Maximum process and product flexibility, improved product quality, lowers operating costs
	<i>Optional:</i> Teflon slat belt infeed	Provides positive transfer of batter coated products, reduces rejects, maintains consistent product quality
<b>Insulated Hood</b>	Reduces heat loss from fryer	Reduces energy usage, lowers operating costs, less heat in fryer room for improved operator comfort
<b>Unitized, Heavy Gauge Stainless Steel Fryer Tank and Integrated Oil Storage Tank</b>	Reduces effect of thermal expansion for increased durability and reliability	Increases uptime, low maintenance, greater productivity, lowers operating costs
	Integrated oil storage tank	Provides convenient storage of cooking oil when not in operation
<b>Sediment Trap and Oil Circulation Pump</b>	Allows for continuous filtering of cooking oil	Improves product and cooking oil quality, extends oil life, lowers operating costs
<b>Low Oil Level Control</b>	Prevents operation of fryer if oil level is too low	Ensures consistent product quality, improves food safety, improves operator safety
<b>Variable Speed Conveyor Drives</b>	Easily adjusts frying times	Improves process flexibility
<b>Rugged and Robust Stainless Steel Frame and Tank Construction</b>	Reduces effect of thermal expansion for greater reliability	Increases uptime, lowers operating costs
	Area under fryer is open for easy inspection and sanitation	Reduces sanitation time, improves food safety, lowers operating costs
<b>Standard Control Package - Single Loop Process Control with Push Button Relay Operation</b>	<i>Controls:</i> Product and top submerger conveyor, temperature, and oil level	Easy to operate and maintain, reduces training expense, helps ensure consistent results, improves quality
	<i>Monitors:</i> Minimum oil level and cooking oil temperature	Improves safety, improves uptime



## FA Key Features

## Key Customer Benefits

Direct Heat / Instantaneous Heat Response

▶ Product Quality & Consistency

Integrated Oil Storage and Filtration

▶ Cost Effective Frying / Product Quality

Rugged and Reliable Construction

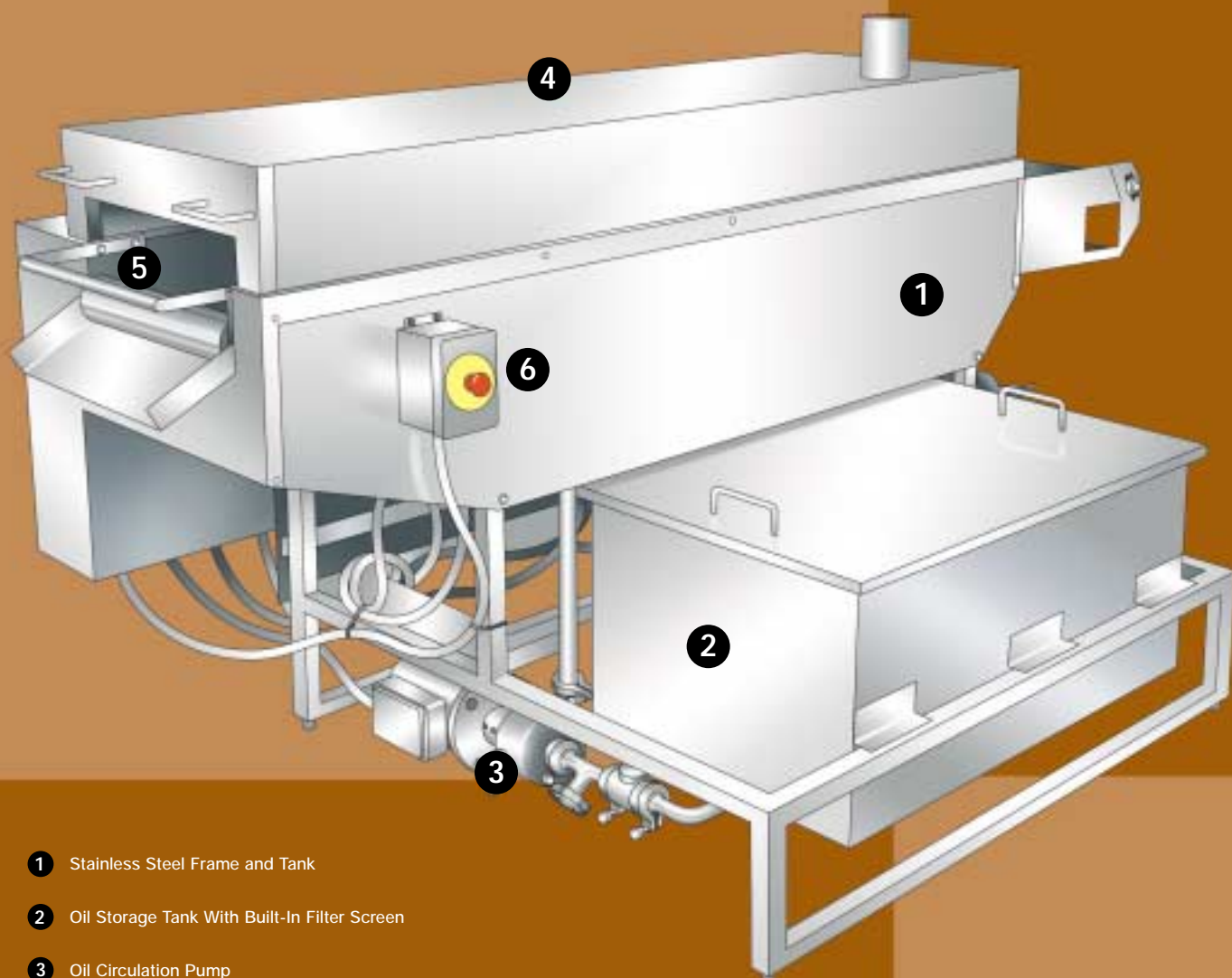
▶ Increases UpTime - Profitability

Duplicates Operating Characteristics of Larger Fryers

▶ New Product Development / Process Optimization

Easy Access for Sanitation and Maintenance

▶ Food Safety / Lower Costs



- 1 Stainless Steel Frame and Tank
- 2 Oil Storage Tank With Built-In Filter Screen
- 3 Oil Circulation Pump
- 4 Fryer Hood
- 5 Main Product and Top Submerger Conveyors
- 6 Safety Stop

## Your Education, Testing And Processing Facilities Away From Home

Chances are, your technicians are working on new concepts right now. We invite them to bring their concepts to the FMC FoodTech Technology and Training Centers. Our fully equipped processing facilities have been used by most of the leading processors around the globe to give birth to some of the most popular brands of foods on the market. Call or go online to learn more about further education and product development opportunities at FMC FoodTech.

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- Frigoscandia Equipment - Freezing and Refrigeration Systems
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