

New orders for frying systems from India and the EU



Fryer for potato

speciality products

BMA Nederland was recently awarded orders for two special continuous frying systems: a fryer for Indian Moong Dal snacks and a fryer for potato specialities for a customer in the European Union. The Moong Dal fryer is an improved version of a machine that was delivered and commissioned in the second half of 2008.

The potato speciality fryer is a flexible machine, capable of processing several kinds of potato specialities. All recipes can be easily stored in the PLC, which is equipped with the latest generation of BMA Nederland's Advanced Process Control software. The PLC is equipped with a touch screen that provides a very user-friendly operator interface. The fryer works according to the zonal flow principle with a low temperature difference and superb removal of fines from the frying oil circuit.

A total of six zones, together with full flow filtration of the frying oil and indirect heating with thermal oil ensure stable oil quality. The main oil inlet at the front end of the frying kettle was redesigned using computer simulation. The new concept is also used for the new generation of French fries fryers and has already proven its significant advantages in practical operation. Besides the improved oil flow, the new oil inlet is also easier to clean and has a simpler design with fewer parts than the previous system.

The two fryers have external heat exchangers for gentle and uniform oil heating. Both systems will be internally pre-wired and factory-tested prior to shipment, ensuring minimal time is required for on-site assembly and an efficient start-up.

Bernd Stolte