

# FRYER-CONVEYOR TYPE

## AF-589 Series

### Feature

- Use micro computerized thermos and numeral adjustable switch can supply accurate bake speed and temperature in order to make fried stuff to get consistent quality.
- Automatic operation is suitable for large sum of food disposal. Saving time and strength.
- This machine have oil cooling spot to store food scrap prevent oil souring.
- Conveyor net can open upward for cleaning or use oil filter to remove the food scrap in order to proloing the oil using times.
- This machine is suitable for school, hospital,dining room and food manufactures.

### AF-589

Dimensions: 1,650(L)x865(W)x1,660(H) mm  
Power: 12 kW  
Width of net belt: 330 mm  
Oil volume: 72 L  
Frying area: 1,080 x 350 mm  
Weight (Net): 85 kg  
Weight (Gross): 185 kg

### AF-589L

Dimensions: 2,580(L) x 865(W) x 1,660(H) mm  
Power: 30 kW  
Width of net belt: 330 mm  
Oil volume: 126 L  
Frying area: 2,010 x 350 mm  
Weight (Net): 170 kg



### AF-851

Dimensions: 730(L)x520(W)x550(H) mm  
Power: 0.56 kW  
\*The filter design can prevent oil acidification, and extent useful time of oil.  
Weight (Net): 30 kg



Optional equipment

\*The filter design can prevent oil acidification, and extent useful time of oil, it saves cost over 2/3.

\*Changing filter paper is convenience, fast and safe.

\*Antidetonation motor with patent.



**ANKO FOOD MACHINE CO., LTD.**  
No.351, Sec. 1, Zhongzheng Rd., Sanxia Dist.,  
New Taipei City, 237, Taiwan (R.O.C)

[Http://www.anko.com.tw](http://www.anko.com.tw)  
Tel: 886-2-26733798 Fax: 886-2-26733697  
E-Mail: [anko@anko.com.tw](mailto:anko@anko.com.tw)