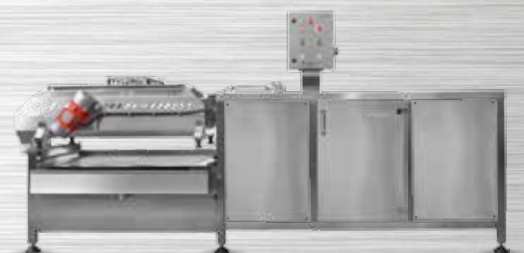


SOGUKSAN[®]

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Conveyor Fryer



Vegetable Washing Machine





SYM-300 Vibrating Conveyor VEGETABLE WASHING MACHINE

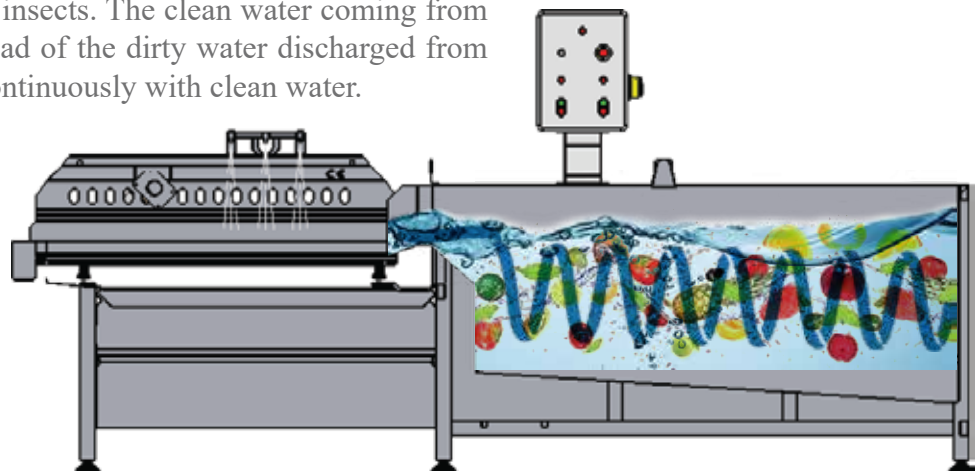
Soğuksan SYM-300 Vegetable Washing Machine is designed to meet the fresh vegetable and fruit washing needs of large sized kitchens and to achieve fast, efficient, hygienic, economical production. Our machine is a user friendly product which saves considerable labour and water.

SYM-300 Vibrating Conveyor VEGETABLE WASHING MACHINE



Washing system

The products entering the machine continuously rotate around themselves and also the washing chamber with the effect of the high pressure water, then going about 10 meters and fall to the vibration conveyor. High pressure in the washing chamber ensure excellent hygienic-bacterial condition and perfect washing results. Unwanted particles, dirt and sand, which are separated from the product in the washing chamber, pass through the filter in the bottom of the chamber and enter the sinking channel. Since the water in this channel is stable they can not mix with the washing system and they leave the system through the discharge valve. The channels at the upper limit of the washing chamber is designed to automatic discharge of the unwanted particles and insects. The clean water coming from the rinse nozzles is used instead of the dirty water discharged from the system. Machine works continuously with clean water.





Vibrating Conveyor System

The products falling on the conveyor from the washing chamber are rinsed with clean water by the rinse nozzles. The remaining particles fall down from the perforated sheet bottom of the conveyor by the effect of vibration. A second filter, located at this point allows the particles to leave the system directly. Finally the water, which is free of undesirable particles, is taken to the feed hopper and from there goes to the wash hopper for reuse. At the same time, washed and rinsed products are poured into the unloading basket with the effect of vibration. The vibrating conveyor does not return like the other non-toxic conveyor belts. Returning belts always leave certain quantities particles, sand and dirt in the washing chamber.

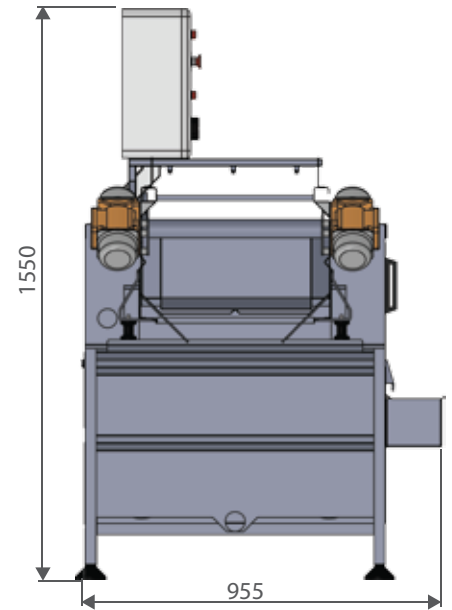
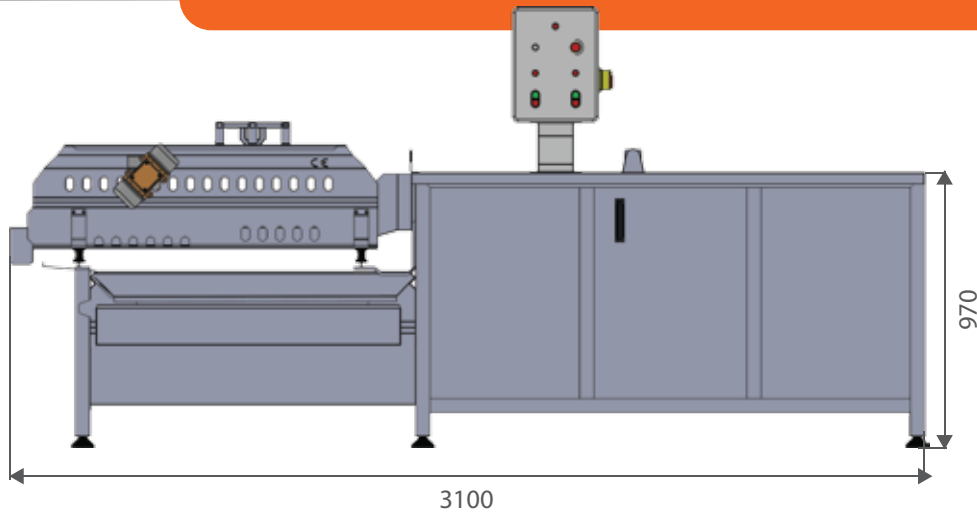
Washing Capacity

The vegetable washing machine with vibrating conveyor is designed for continuous operation by continuous feeding 300 kg of light vegetables. 600 kg heavy vegetables and fruits can be washed per hour.

Bacterial Hygienic Washing

The product pass from washing chamber to the vibrating conveyor during this operation product also washed by 9 fresh water nozzles. Disinfection of the products is ensured with the help of the pump connected to the disinfectant inlet.

SYM-300 Vibrating Conveyor VEGETABLE WASHING MACHINE



Technical Specifications

Power	:3,5 kW
Electric	:220-380 V AC – 50 Hz
Weight	:420 kg
Washing Chamber Water Capacity	:750 lt
Clean Water Inlet	:1/2”
Water Discharge	:2”
Dimension	:3100x955x970/1550 mm

Wash Capacity

Light Vegetable	:300 kg
Heavy Vegetable and Fruits	:600 kg

All the metal parts are manufactured *AISI 304 CR-NI*



VEGETABLE DRYER

This product which is working with the centrifuge technology is designed for you to dry perfectly all your vegetables. It's made entirely from stainless steel, plus easy maintenance and easy to clean. The constant rotation speed is 700rpm and the drying time is adjustable. The product capacity is 240 kg per hour for the light vegetables.

Power	: 1,5 kW
Electric	: 220-380 V – 50 Hz
Length	: 900 mm
Width	: 600 mm
Height	: 950 mm
Weight	: 105 kg

CONVEYOR FRYER



HIGH WORKFORCE
and
TIME SAVING

30%
ENERGY SAVING

10.000
Portion/Day
OIL SAVING
1000 kg in a month

150 Kg Per Hour
Fry
Capacity

CONVEYOR FRYER



The Equipment designed for continuous frying. Now It is very easy to fry large quantities of product with high hygiene standart and low cost. It has been always problem to fry large quantities of product at the large kitchens because of the high cost of oil usage, labour cost, time and energy loss. Conveyor fryer guarantee to solve these problems. Do your operation with fantastic low cost. Our conveyor fryer offers you special advantages with its ergonomic design and innovative solutions

Hygiene

When the frying process is over, you can take the conveyor to the cleaning mode and you can easily reach every part of the cooking chamber and make a smooth cleaning.





Long Oil Life

Specially designed hidden tube resistances do not contact to oil that prevent deformation and burning. The machine has two oil chamber, one for cooking the



other for storage. After the frying process is finished, the used oil will pass through the thick particle filter to the storage chamber. When you want to use the stored oil for the next frying operation, turn on the oil transfer pump. The oil will be fine filtered and then goes to the frying chamber. Hidden resistance and two filtration process ensure very long oil life.

Product Variety:

Frying time control between 1.5 and 20 minutes. You can fry a wide range of vegetable and protein based products.

Time Saving:

Instead of several fryers and many employees, you can fry 150 kg vegetable and 70 kg protein-based product per hour with only 1 employee.

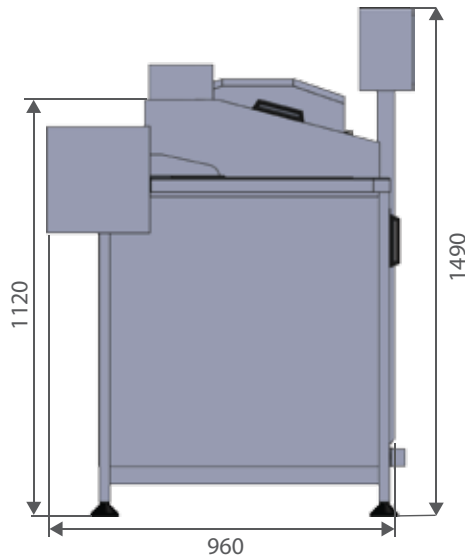
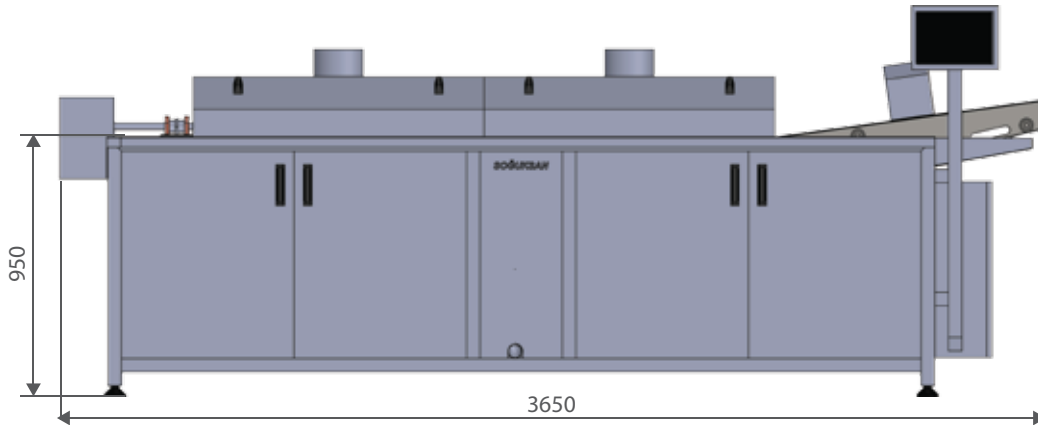
Operation Security:

Totally enclosed system, ensure of preventing oil splashing and harming the employees. Using the safety thermostats stops the fire risk and hidden resistance stops the electric shocks

Energy Saving

The machine designed to minimize heat losses and work with high efficiency for continuous frying. Comparing the old methods our product save %30 time and energy.

CONVEYOR FRYER



Technical Specifications

Power	:72 kW
Electric	:220-380 V AC-50 Hz
Weight	:530 kg
Frying Chamber Oil Capacity	:216 lt
Dimension	:3650x960x950/1490 mm

General

Construction Type	:Constant
Protection Class	:Ground
Energy Connection	:Detachable
Protection Against Water	:IP54

All metal parts are manufactured *AISI 304 CR-NI*

Frying Capacity

Average	:150 kg/hour
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