

Rubbens

SINCE 1919



HIGH CAPACITY TRANSFER FRYER

The high capacity frying system for institutional kitchens

Rubbens high capacity transfer fryer

Invest in a profitable future

The best high capacity fryer provides not only the best frying quality, but also the fastest leadtime in frying large quantities of fries. If you choose a Rubbens high capacity fryer you opt for trusted quality and durability. The efficient layout and the latest technologies provides an ergonomic and functional work environment. A work environment that meets the highest demands in terms of hygiene and safety and generates more profit for you.

Mechanical of automatic lifting system

The Rubbens high capacity fryers are available with a mechanical lifting system or an automatic lifting system of the baskets. This ergonomic lifting system ensures that the baskets no longer need to be lifted by hand. The stainless steel baskets are mobile and equipped with hinged elements that will open to put the baked fries into the collecting tray.

Rub-Oil oil filtration system

The optional Rub-Oil oil filtration system makes your high capacity fryer a highly professional appliance. This integrated system allows a safe, efficient and ergonomic responsibly way to release oil, filters and regenerates. This powerful system does not only extend the durability

of oil, but also ensures quality improvement of the product, which will reduce the operating costs substantially. In addition, the Rub-Oil oil filtration system provides a time saving and an increased labor safety.

Flexibel customization

Rubbens has years of experience in developing and producing professional high capacity frying systems. Our expertise is to provide flexible customization. Our satisfied customers are everywhere: at airports, staff canteens, amusements parks, (care) institutions and other organizations where large quantities must be fried in a short time. With a keen eye on quality we guarantee our customers a reliable solution which is well worth the investment.



Improve your efficiency significantly by this fast, efficient and safe frying solution.



Models

The Rubbens high capacity high capacity fryer range is supplied with one or two tanks of max. 80 litres each:

- Range 3950 with manual lifting of frying basket with stainless steel handle as counter-weight
- Range 3850 with electromechanical basket lifting and timer

Specifications

- Basic version with electronic control units
 - on-off thermostat
 - modern touch-screen
 - melt cycle
 - safety switch to prevent overheating with reconnection lock and red alarm lamp
- Frying tank
 - entirely made of stainless steel
 - reinforced
 - useful content: 80 litre
 - drain tap at lowest point of the tank
 - dimensions: 655 x 625 x 390 mm
 - cover
- Frying basket
 - entirely made of stainless steel
 - useful content: 10 to 12 kg
 - the hinging bottom elements will open and close automatically by a lateral movement of the basket
 - dimensions: 550 x 500 x 200
- Large heating surface: low surface loading of the resistances (2.5 W / cm²)
- Large cold zone: easy to clean due to turnable heating elements and big, removable, double stainless steel filters
- Large thermic capacity: 80 liters at 180°C for 10 kg of chipped potatoes. Even when deep frozen chips are used, after each cycle the starting temperature is easily reached again without any problem
- Capacity per tank: aprox. 100 kg of french fries (-20C°) per hour
- Stainless steel plinth, entirely closed: height 200 mm

Options

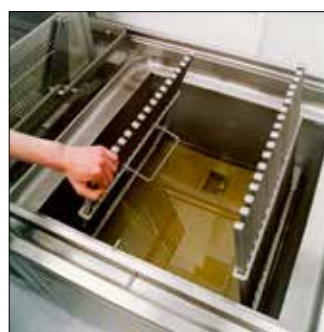
- RTC-F electronic thermostat with PID-control and touch-screen
- Rub-Oil filtration system
- Safety-Pack I or II (feel free to enquire about the possibilities)
- Adjustable feet (stainless steel)
- Installation on pedestal, bracket or wall mounting
- Main switch per tank
- Gastronorm containers 2/1 or 1/1, height: 150 mm
- Connection 400 V 3P + N + A



Type 3950 with manual basket lifting



Type 3850 with electro-mechanical basket lifting



Easy to operate and large cold zone with tilting resistances

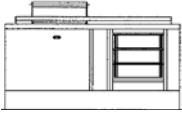


Gastronorm storage containers (optional)

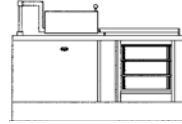
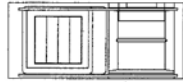


Specifications

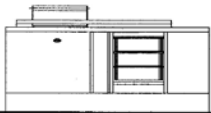
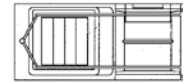
On request the high capacity fryer can also be supplied on gas.
EMP: electric pump.



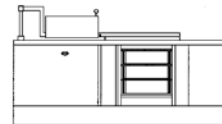
3952 E
1850 x 800 x 900
1x 40 kW



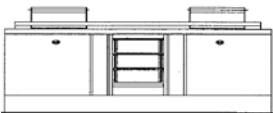
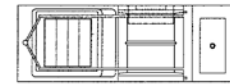
3852 E
1850 x 800 x 900
1x 40 kW



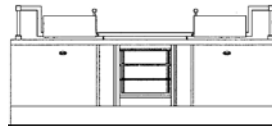
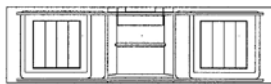
3952 EMP with Rub-Oil system
2150 x 800 x 900
1x 40 kW



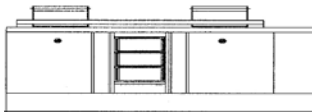
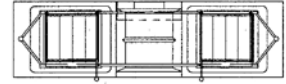
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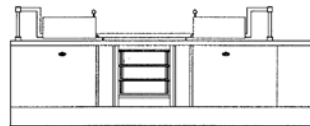
3953 E
2820 x 800 x 900
2x 40 kW



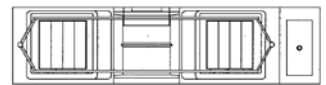
3853 E
2820 x 800 x 900
2x 40 kW



3953 EMP with Rub-Oil system
3250 x 800 x 900
2x 40 kW



3853 EMP with Rub-Oil system
3250 x 800 x 900
2x 40 kW



Option: Rub-Oil filtration system

- Built-in pump for filtering, draining and regenerating of big volumes of oil
- Collector tank for storing oil during cleaning of the tanks
- Micro-fine filter
- Ingenious swivel neck for draining
- Entirely integrated functioning in the safety concept of the fryer
- Pumping and heating never simultaneously

Special safety options

Safety-Pack I

- Double magnet switch per tank
- Safety switch on turnable heating elements
- Safety switch on each oil drain tap
- Safety thermostat

Safety-Pack II with electronic level control

As Safety-Pack I with:

- 'dry start' precluded
- 'too low a level of oil' as a possible cause of a fire is precluded

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