



# LIBRA Thermal Fluid Frying System

*Maximum Performance and Energy Savings for the Next Generation*



- The Moline LIBRA thermal fluid fryer is designed to provide continuous and automatic production of donuts and fried sweet goods.
- The dual-zone thermal fluid heating system utilizes controlled flow rates of thermal fluid circulated through heat exchangers immersed in frying oil to provide quiet operation and even temperatures throughout the fryer. Thermal fluid heating is provided by a remote natural gas or electric heater.
- Available in lengths of 28 to 40+ feet
- Available in widths of 42 to 50 inches of effective frying
- Live-bottom kettle allows for continuous sediment removal and oil filtration during operation
- Variable frying times controlled via operator interface – includes recipe storage for fast change-overs



#### **Typical Production Rates:**

- Standard 3-inch yeast-raised ring donut: 25,000-40,000 per hour
- Mini donuts: 40,000-75,000 per hour
- Cake donut holes: 130,000-200,000 per hour

**Moline Machinery LLC**

114 South Central Avenue • Duluth, Minnesota, USA, 55807  
218-624-5734 • [www.moline.com](http://www.moline.com) • [sales@moline.com](mailto:sales@moline.com)

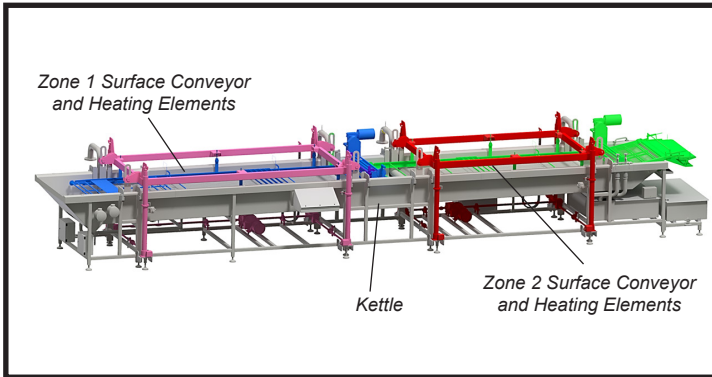


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## General Fryer Features:

- Independent powered surface conveyors in each zone provide flexibility and easy sanitation.



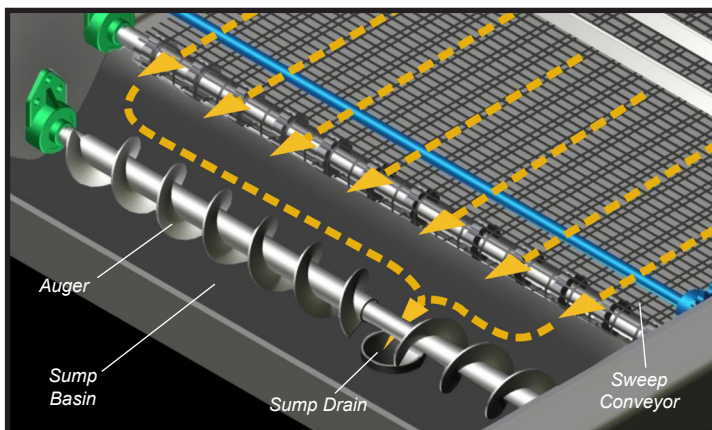
- Electronically synchronized product transfer from proofing system for efficient production
- The variable speed surface conveyor drive system allows frying times from 60 to 360 seconds.
- Live bottom conveyor removes sediment during operation
- Sediment is automatically transferred to the continuous oil filtration system for consistent product quality during long periods of operation
- Frying oil filter may be located remotely from fryer
- Remote electrical controls

## Thermal Fluid Heating System:

- High-efficiency thermal fluid heater fired by electricity or natural gas optimizes operating costs
- Fast-response temperature control via operator interface
- Heat exchangers are stainless steel construction

## Sanitation Features:

- High energy input capability for rapid boil-out.
- Kettle is constructed entirely of stainless steel. Components are of stainless steel or noncorrosive metals for thorough sanitation. Crevices, cross tubes and hard-to-clean areas have been eliminated.
- Sanitary, adjustable feet.
- Stainless steel shortening supply tank with pump.
- Stainless steel canopy with easily accessed filters.



## Optional Equipment:

- Exhaust canopy with integrated heated makeup return air.
- Canopy side shields
- Product positioning systems
- Powered product submerging conveyors



**Frying Equipment for Donuts and Sweet Goods**

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