



LIBRA Dual Fuel Frying System

Maximum Performance and Energy Savings for the Next Generation



- *The efficiency of electric and the economy of gas.*
- *Even heating eliminates hot spots and strong oil currents to prevent migration and improve product quality.*

The Moline LIBRA Dual Fuel Fryer combines the efficiency of electric operation with the economy of natural gas. This combination maximizes the best of both technologies, using gas heating burners and electric heating elements. Stable temperature control across the width of the kettle, along with efficient preheating and recovery, can significantly improve product quality. Natural gas is an economical heating option with fast recovery, while electric heating elements provide precise control and stable temperature differentials, eliminating side-to-side fluctuations.

The LIBRA Dual Fuel Fryer contains fewer burner tubes than a standard gas fryer which improves access

to the kettle for sanitation when the electric heating elements are raised out of the way. The optimized kettle design incorporates a live bottom sediment sweep to a continuous filtering system. The result: improved frying oil quality, less down time for sanitation and reduced operating costs.

The remote electrical control panel keeps fryer controls and electrical components away from the product zone. The easy-to-use touch screen operator interface provides efficient and consistent operation.

Moline Machinery LLC

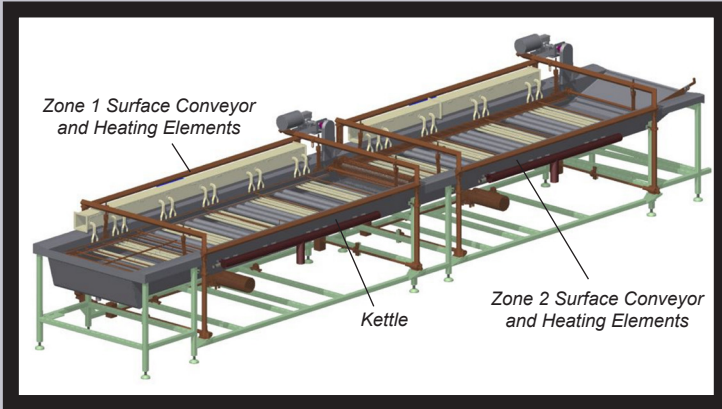
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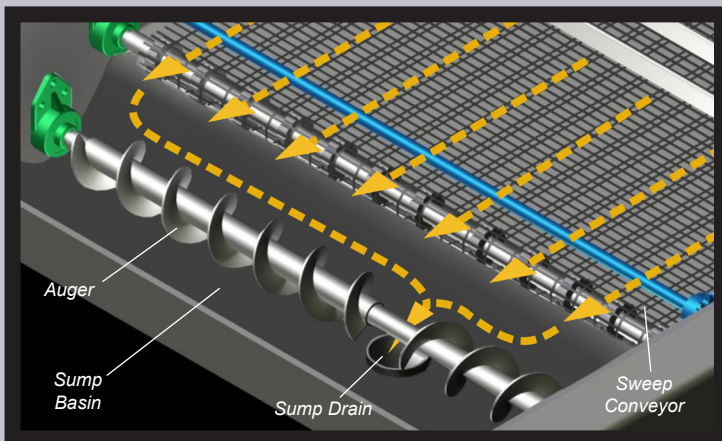
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General Fryer Features:

- Independent surface conveyors in each zone with power driven turner (as shown below) provide flexibility and simplify sanitation on large fryers.



- The variable speed surface conveyor drive system allows frying times from 60 to 360 seconds.
- Electronic control functions are provided through the operator interface. Electronically synchronized product delivery into the surface conveyor flight pockets provides accurate and efficient product placement.
- Dynamic filtering system (as shown below) promotes frying oil quality and decreases down time for sanitation. A live bottom sweep conveyor continually pulls sediment toward the sump at the infeed end of the fryer where it is removed from the kettle. Sediment waste and used frying oil are run through a continuous filtration system where the sediment is collected and removed. Filtered frying oil is routed back to the fryer for reuse.



Electrical Heating System

- 100% efficient, low watt density heating elements which can be raised per zone with the surface conveyor for sanitation. Standard Electrical: 480 Volt, 60 Hertz, 3 Phase -- other options available.

Gas Heating System

- Flared cross tube gas burners welded into the bottom of the kettle fired by natural gas with independent pre-mixers for maximum safe heat transfer with positive and complete combustion.

Exhaust System

- ETL and NSF listed heavy-duty stainless steel exhaust canopy can be ceiling-supported or supported by a separate frame.
- Draft inducers integrated with ignition system.
- Stainless steel flue stacks with barometric dampers.

Beneficial 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 legs.
- Stainless steel shortening supply tank with pump.
- Stainless steel canopy with easily accessed filters.

Optional Equipment:

- Canopy Fire Protection System.
- Canopy Lighting System.
- Canopy Side Shields (provides frying oil protection).
- Product Flip Conveyor (flips product at the discharge).
- Product Positioning Air Systems.
- Portable Shortening Holding Tank.



Frying Equipment for Donuts and Sweet Goods

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