

Bulldog Frying Systems



Bulldog Frying Systems

Foodmac International Ltd has over 30 years experience in industrial frying systems, the latest fryers have the technology to produce a variety of products the world over.

Manufactured in house by ourselves, in the UK, you will get a fryer at a fraction of the price of other manufacturers. With Britsh engineering and no middlemen sales fees, you can purchase direct

from us.



Call today

+44 (0) 1706 815040

Email

info@foodmac.eu

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Bespoke Fryers



As we are manufacturers we can make your fryer bespoke to your product. No size is too big or too small.

The heating types we supply are electric, thermal oil and gas

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A conveyor belt, depending on application partly Teflon, transports the products through the heated oil. The hold down conveyor, which can be height adjusted, ensures that the product remains immersed. A scraper belt runs along the full length of the bottom of the fryer to take residual sediment to the outfeed end. A built in slotted screen filter removes surface sediment from the fryer. The internal oil circulation is controllable to ensure optimum temperature distribution and effective sediment removal. In turn this all lifts out for ease of cleaning.



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The combination of adjustable oil flow and an adjustable belt height enables our fryers to maintain excellent product orientation which prevents two products from sticking together. It also delivers consistent product quality even with very high belt loads, as the product remains evenly distributed and are not pushed around by the oil flow. This approach ensures that the oil temperature remains virtually constant along the full length of

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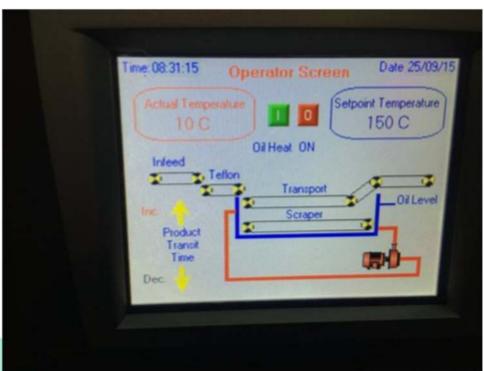
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HMI Interface



PLC controls let you see what is going on in the fryer through the full colour HMI interface.



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Alarm Systems



A full range of alarm systems are standard on PLC controlled machines.



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Variable Speed Drives



Our fryers have separate variable speed drives for top and bottom belts allowing more control. This also allows for floating product to be fried then the bottom belt speed increased to remove product quickly, giving less product binding

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Oil Circulation Pump



The oil circulation pump fitted to the fryers ensure a constant even temperature over the full length of the fryers.

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As modular systems, the fryers facilitate cost effective plug and play installation and commissioning. This means we can tailor make configurations with a relatively low initial investment. The fryers are easy to clean and maintain and are safe to operate. Easy operation and short change over time are other considerations in the design of our fryers. They are designed to meet the highest safety standards.

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Our fryers have shown exceptional reliability for over 25 years.

