

Stein Fryer

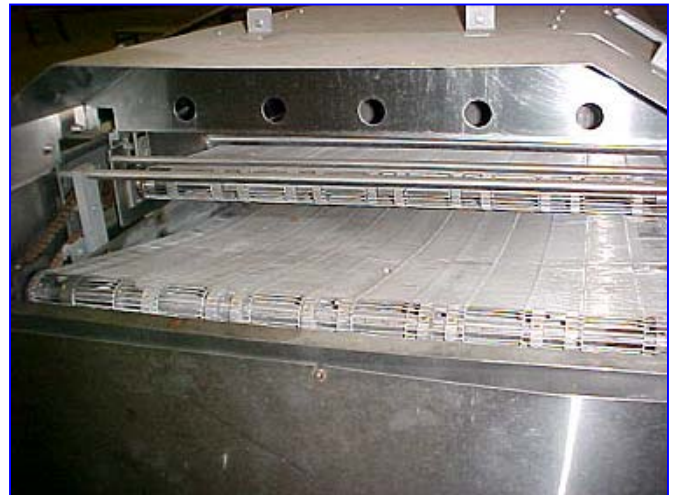
Mfg:

Model:

Stock No. 550.423

Serial No.

Stein Fryer, all panels are complete. This fryer is in almost new condition internally/operationally.



BELT WIDTH: 36" (914 mm)
 USEABLE BELT WIDTH: 34" (864 mm)
 FRYING LENGTH: 270" (6858 mm)
 FRYING AREA: 65 Sq Ft. (6.04 sq. m)
 LENGTH, OVERALL: 306" (7772 mm)
 WIDTH: 73" (1854 mm)
 HEIGHT TO TOP OF HOOD: 50" (1270 mm)
 PRODUCT INFEED HEIGHT: 41" +1-2" (1041 mm)
 PRODUCT DISCHARGE HEIGHT: 36½" Min. 38-3/4" Max. Under Chute +3" Fryer Ht. Adj.
 927 mm Min. 984 mm Max. Under Chute +76 mm Fryer Ht. Adj.

OIL CAPACITY: 1" ABOVE BELT 336 Gallons 2187 Lbs.
 1273 Liters 992 Kg.
 MAXIMUM - 527 Gallons 3427 Lbs.
 1996 Liters 1554 Kg.

FLUE VENT FAN: 2000 CFM @ 1" SP 945 liters/sec @ 25.4 mm SP
 STEAM VENT FAN: 2000 CFM @ 1" SP 945 liters/sec @ 25.4 mm SP

HYDRAULIC REQUIREMENTS:

DRIVE 7.0 GPM 71 RPM
 SEDIMENT CONV. 1.1 GPM 43 RPM

GAS MODELS:

MAX. BURNER CAPACITY AT 6" W.C. (BTU/Hr) 2,400,000
 16 C.M.W.C. (KG-CAL/HR) - 604,800 kg-cal/hr.

ELECTRIC MODELS:

KILOWATTS: 504
 AMPERES AT 480/3/60 - 606

MAXIMUM MOTOR CIRCUIT CURRENT: 30 amps
 MAXIMUM CONTROL CIRCUIT CURRENT: 15 amps

EXHAUST DUCT SIZES: STEAM VENT- 12" x 5.5" (305 mm x 140 mm)
 FLUE VENT - 12.875" x 5.375" (327 mm x 137 mm)

VARIABLE SPEED DRIVE - STANDARD FRYING TIME - 15 sec. to 5 min.

COOKING OIL SUPPLY TANK - 850 Gallons 66" Dia x 75" High
 3217 Liters 1676 mm x 1905 mm

CRATING- ACTUAL CRATING DIMENSIONS APPLY AT TIME OF SHIPMENT

SIZE- Fryer 318" long x 79" wide x 68" high, 989 cu. ft.
 Fryer 8077 mm long x 2007 mm wide x 1727 mm high,

Fryer Parts, 85" long x 64" wide x 68" high, 214 cu ft.
 Fryer Parts, 2159 mm long x 1626 mm wide x 1727 mm high

Supply Tank, 80" long x 80" wide x 72" high, 267 cu. ft.
 Supply Tank, 2032 mm long x 2032 mm wide x 1829 mm high,

WEIGHT- Fryer-8,000 lbs net wt;10,200 lbs gross wt dom;11,000/10,200 gross wt ocean/air
 Fryer 3629 Kg net wt; 4627 Kg gross wt dom;4990/4627 Kg gross wt ocean/air

Fryer Parts-2500 lbs gross wt dom; 2675/2500 lbs gross wt ocean/air
 Fryer Parts, 1134 Kg gross wt dom; 1213/1134 Kg gross wt ocean/air

Supply Tank-1000 lbs net wt;1250 lbs gross wt dom;1550/1250 gross wt ocean/air
 Supply Tank-454 Kg net wt; 567 Kg gross wt; 703/567 Kg gross wt ocean/air

SF-11 FILTER
U.S.

OVERALL HEIGHT - 48" Add 45-1/2" when top cover open

OVERALL LENGTH - 66" Add 45-1/2" when rear guard open

OVERALL WIDTH - 52-1/2"

USEABLE BELT WIDTH - 36"

DUCT VENT - 4" Dia.

ELECTRIC REQUIREMENTS- CONTROLS - 110/1/50-60
FEED PUMP - 3/4 HP Centrifugal
208-230/460/3/60;AMPS 2.83-2.46/1.23
or 2 HP Positive Displacement
208-230/460/3/60;AMPS 7.36-6.40/3.20
SUCTION PUMP - 3/4 HP Centrifugal
208-230/460/3/60;AMPS 2.83-2.46/1.23
or 2 HP Positive Displacement
208-230/460/3/60;AMPS 7.36-6.40/1.23
BELT DRIVE - 1/2 HP,208-230/460/3/60;AMPS 1.98-1.72/.86

BELT FABRIC - 60 Micron - 80 Micron available

SUGGESTED DISTANCE FROM FRYER - 36"

CRATING - ACTUAL CRATING DIMENSIONS APPLY AT TIME OF SHIPMENT

SIZE - 69" long x 62" wide x 58" high, 144 cu ft

WEIGHT-1050 lbs net wt;1500 lbs gross wt domestic;1700/1500 lbs gross wt ocean/air

KD
10/21/86

*This is the size needed
for the Stern Fryer - 36" wide
belt x 34' useable.*

DIRECT GAS vs. ELECTRIC vs. THERMAL SYSTEM

Based on 5,000 lbs. per hour of batter-fried fish wedges requiring 390 BTU per lb. of product:

$$390 \text{ BTU} \times 5,000 \text{ lbs. per hour} = \underline{1,950,000 \text{ BTU usable}}$$

DIRECT GAS

Based on gas input and a 60% burner efficiency to get 1,950,000 usable, we need $(1,950,000 \div .6) = 3,250,000$ input

Cost of gas is \$4.75 per million BTU. Therefore, $3.25 \times \$4.75 = \underline{\$15.44 \text{ per hour under load}}$

ELECTRIC

Based on electric @ 98% efficiency
 $1,950,000 \div .98 = 1,990,000$ input

Cost of electric \$14.65 per million BTU. Therefore, $1.99 \times \$14.65 = \underline{\$29.15 \text{ per hour}}$

THERMAL SYSTEM

Based on gas fired heater @ 80% efficiency
 $1,950,000 \div .8 = 2,437,500$ input required

Cost of gas \$4.75 x 2.4375 = \$11.58 per hour

Cost to operate two shifts plus clean-up:

20 hours per day
 5 days per week
 50 weeks per year

Total of 5,000 hours per year

Direct Gas:	Electric:	Thermal Gas:
5000 hours x \$15.44	5000 hours x \$29.15	5000 hours \$11.58
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\$77,200.00	\$145,750.00	\$57,900.00

MEM/kmf
 4/20/93