



# GARRI FRYING MACHINE





## 1. OVERVIEW

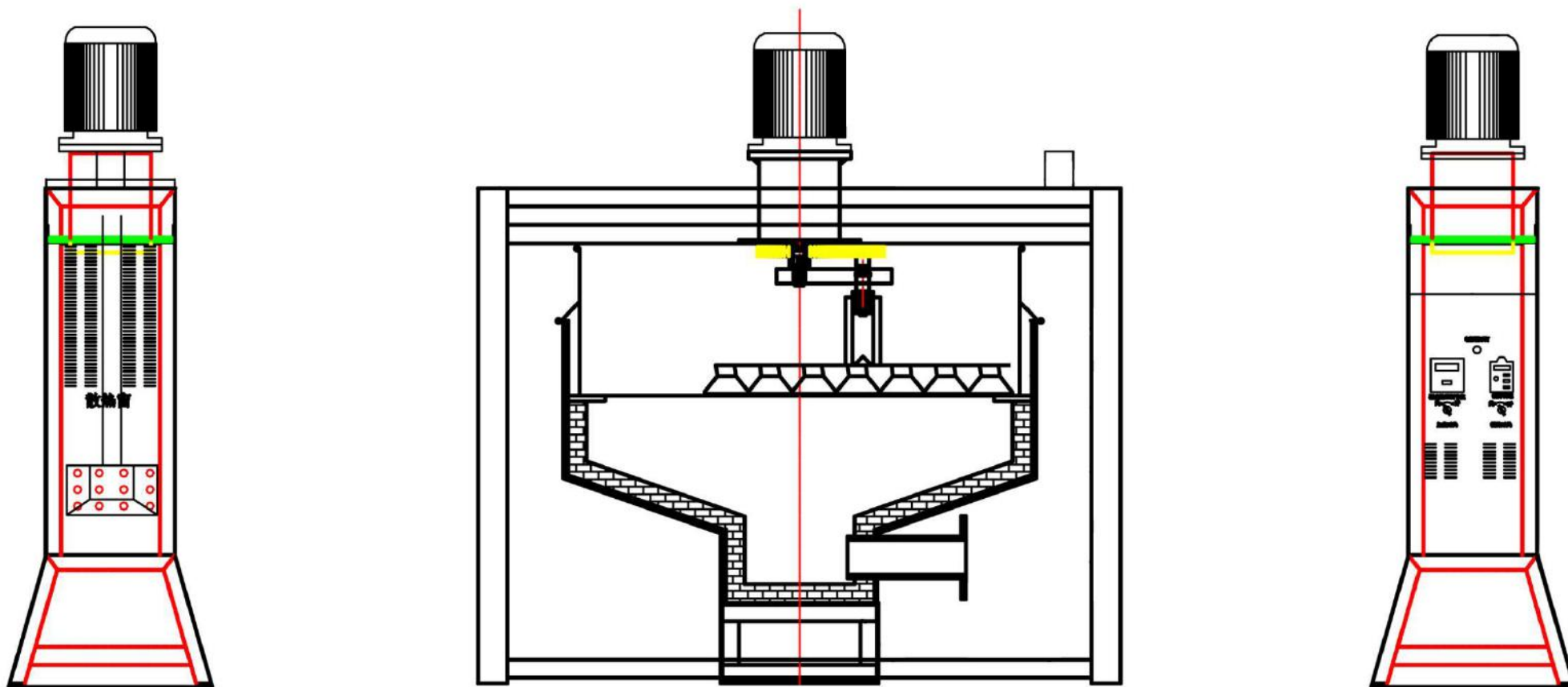
The food contact areas of garri fryer machine are all made of stainless steel, which meets the requirements of “Food Sanitation Law of the People's Republic of China”. It has the features of attractive appearance, reasonable design, compact structure, easy installation, simple operation, flexible use, safety and reliable, easy maintenance and so on, so it's well received praised by the majority of users.

The burner combust the natural gas to provide heat source for the garri fryer machine, it has the advantages of uniform heating area, high thermal efficiency, rapid temperature rise of the material, heating temperature automatically controlled by the temperature control meter. The burner combust completely to achieve zero emissions and can be placed to use indoors. Over the years, the majority of users have agreed that this product is actually an excellent food equipment that improves product quality, shortens working hours, and improves working conditions.

## 2. STRUCTURE AND PRINCIPLE

The garri frying machine is composed of pan, equipment rack, stirring part, heating part(heat-resistant layer; heat insulation layer, fire inlet and natural gas burner) and driving part.

The natural gas pipeline transports natural gas to the gas burner, then the gas burner will burn natural gas by means of automatic ignition and spray the flame evenly into the bottom of the pan, the flame will heat the wet garri particles evenly under condition of continuous stirring of stirring part driven by the motor engine.



### 3. MAIN FEATURES

- Heating method: The flame directly heats the bottom of the pan, automatic to ignite and the flame size is controllable, the temperature rises quickly and the temperature is even, and the bottom temperature of the pan can reach more than 300 degree;
- The garri fryer machine adopts the "scraping bottom type" stirring, enable the materials mixing and roasting more evenly and fully without dead angle, so it is non-stick between materials and fryer that can prevent pasting phenomenon;
- Two independent heating controlling systems, make heating temperature be regulated, and automatically controlled;
- Without the danger of open flame, explosion and fire;
- Simple installation and easy operation.

### 4. INSTALLATION AND COMMISSIONING

- When unpacking the case, please check whether the product and accessories are in accordance with the packing list, during the transportation process, if the product and its parts are damaged, or anything is lost or damaged, please contact the manufacturer in time to resolve it;
- The product has been tested for performance before it left the factory, the relative positions of all components have been adjusted and installed well, generally speaking, users only can check the product but should not disassemble it at random, in order to avoid the improper installation and adjustment to affect product performance;



- The device does not need to be fixed, you only need to make sure the pan surface is installed horizontally;
- The power supply should comply with the requirements of agitator structure form of the device, and the device housing must be well grounded to avoid accidents due to leakage.

## 5. OPERATING INSTRUCTION

- Check whether each electrical circuit is in good condition or not (the circuit diagram is attached to the back of the electrical cabinet door), check whether the connection is safe and firm or not, and check whether the fuse is matched or not. After everything is intact, the device can be ventilated and energized for heating production to roasting the garri particles. This heating pan is a high energy-consuming component, during the actual use, users must make sure it is safe operated and managed, strictly follow the regulations, and do a daily record of operations in order to maintain the equipment better;
- The PT100 behind the pan is used to measure the temperature of pot bottom, and the setting temperature is detected through the temperature control meter, when the temperature rises by higher than the setting one, the solenoid valve is closed to stop supplying gas and extinguish, once the temperature reduces by lower than the setting one, the solenoid valve is opened and auto-ignition to heat up;



- During the operation, the temperature must be strictly controlled, generally speaking, the temperature is controlled at 150-180 degrees;
- The layer pan should always be paid attention to the working conditions of the whole equipment and reducer, the lubricant oil of reducer should be immediately supplemented once it's not sufficient, the electrical instruments and meters should be checked regularly, which should be exchanged or repaired promptly in case of malfunction. When the equipment is not in use, it is very necessary to use warm water to clean the inner and outer walls of the container, wipe and clean the pot body frequently to keep the appearance clean and the interior bright, in order to achieve the purpose of durability.

## 6. CUSTOMER NOTICE

- After the equipment is installed and commissioned to be passed, the customer can not make any changes privately. If there are any changes to cause an accident, the customer must be responsible for the changes;
- The warranty period is one year beginning from the date of purchase of the equipment. The warranty is only applicable during the warranty period. Under conditions of normal use, it must be a malfunction caused by quality reasons;



- The following conditions are considered as paid services within the warranty period.
  - ① Equipment malfunction caused by improper human use.
  - ② Equipment malfunction caused by repair and alteration from the persons not designated by our company.
  - ③ Equipment malfunction caused by improper maintain and storage.
  - ④ Equipment damage caused by natural disasters such as earthquakes, fires etc.

## 7. MAINTENANCE

- Users should pay attention to the correct operation and timely maintenance during operating process, you must make sure to check the equipment to be clean up before running, and make sure it's washed up completely after running;
- Every time before this machine is used, check whether the lubricating oil of the reducer is added to the specified position of oil level line, if not, pay attention to adding lubricating oil, and the oil should be pure and free of impurities;
- After each processing season, the reducer of garri frying machine needs to add new lubricating oil.

Generally speaking, the reducer of the garri frying machine have been filled with the specified amount of lubricating oil before delivery.

## 8. MAIN TECHNICAL SPECIFICATIONS

<b>Model no.</b>	<b>GD-GF-1200</b>
<b>Machine material</b>	Food contact stainless steel
<b>Capacity</b>	100-150kg/hour
<b>Power</b>	1.5KW
<b>Voltage&amp;frequency</b>	380V&50/60Hz 3Phase
<b>Rotate speed</b>	Can be adjusted
<b>Heat transfer area</b>	2m <sup>2</sup>
<b>Operating temperature</b>	150-180°C
<b>Inner diameter of pot</b>	1200mm
<b>Inner depth of pot</b>	400mm
<b>Weight</b>	750KG
<b>Dimension(L×W×H)(mm)</b>	1740×1390×1870