



You cannot introduce the HACCP system without this!!
Successful sterilization!!



Infrared Super Fryer

Model : HTA

Due to effective baking by long wave infrared, the core temperature of fried food goes up more than 85°C in a short time and sterilizes most of the food poisoning bacteria.



• What about Gas Fryers?

When you cook frozen croquettes by a conventional gas fryer, the core temperature goes up to only around 60°C. The croquettes will burn, if you try to heat at more than 75°C.

• What does the HACCP system say?
HACCP provides the minimum core temperature of foods after heating as follows.

Food variety	Minimum core temperature
Chicken	73.9°C
Pork	68.3°C
Fish	62.8°C

NOTICE: It is required that you maintain these temperatures or more for more than 15 seconds.

• Cut down on the running costs.

The conveyor structure makes it easy for workers to handle!

1. You can set the best frying time for consistent quality.
2. Oil lasts long in good conditions thanks to the effective infrared radiate pipe (PATENTED).
3. It is easy to clean the oil containers thanks to the conveyor lift structure.
4. Safety devices and supplementary thermostats: Preventive devices to avoid cooking when there are no materials inside, Auto turn-off system when the oil exceeds maximum temperature.

• Specifications (there are 4000, 4500, and 5500 for special orders other than follows.)

Models	Size (D × W × H)	Productivity: Frozen croquettes(60g)	Frying time (min.)	Electricity	WellCapacity
HTA-700	1144 × 619 × 1050 (mm)	430/h	0.5~10	7.8kw	34 L
HTA-1000	1515 × 752 × 1176 (mm)	460/h	0.5~10	8.5kw	36 L
HTA-1600	1506 × 745 × 1168 (mm)	660/h	0.5~10	12.4kw	42 L
HTA-1800	1883 × 770 × 1122 (mm)	760/h	0.5~10	12.4kw	54 L
HTA-2500	2171 × 1006 × 1224 (mm)	1,240/h	0.66~12	23.1kw	90 L
HTA-3500	2988 × 1031 × 1197 (mm)	1,810/h	0.66~12	33.9kw	135 L

Options: Auto filter-off device, Sheet conveyor for Tempura.

Adjustments may be made to accommodate the cooking demands of various establishments.