



LIBRA Gas Frying Systems

Combining cutting edge technology with efficient sanitation for continuous high-volume production.



Kettle-Mounted Canopy shown.

*Ceiling-Supported
Compensating Air Hood also
available.*



Moline Libra gas fryers are fully automated, certified and designed to suit a wide range of continuous production requirements. Production capacities are the highest in the industry, ranging from 400 to 4500 dozen per hour.

The industrial design of these fryers is renowned for durability, reliability and efficiency. Controls are centrally located and easy to use. Gas train locations include on-board and remote-mounted. Standard fryer sizes typically range from 13' long to 36' long, with other sizes available.

The optimized kettle design incorporates a live bottom sediment sweep to a continuous filtering system. The result: improved

frying oil quality with less down time for sanitation (this system is also ideal for Zero Trans frying oils).

Moline provides dependable service "after the sale". Qualified factory-trained technicians provide on-site supervision as the equipment is uncrated and assembled. The modular design assures fast and precise installation. Mechanical and electrical integration is performed, product testing is conducted, along with operator training to fine tune production.

Our commitment to safety, reliability and value has made us a leader in baking equipment for well over 70 years. Call our Customer Service Department for more information.



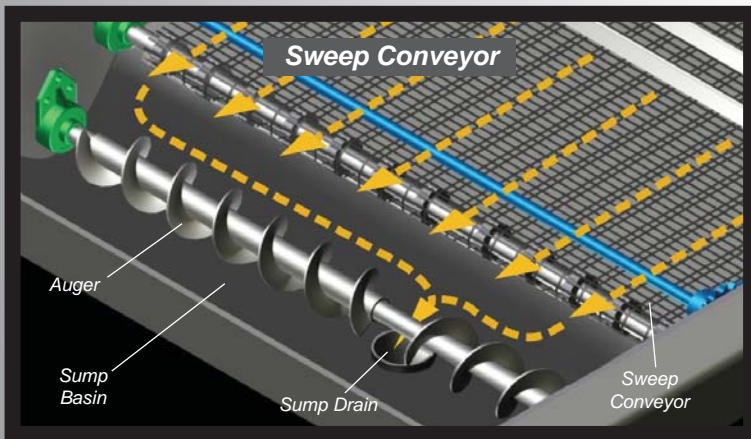
Moline Machinery LLC

114 South Central Avenue • Duluth, Minnesota, USA, 55807
218-624-5734 • www.moline.com • sales@moline.com

Libra Gas Frying System Features

Gas Fryer Features:

- Canopy styles vary from the modular stainless steel exhaust canopy that fits directly on the fryer kettle with no ceiling supports required, to ceiling-supported hoods with compensating air.
- Stainless steel surface conveyor (also called the “main” conveyor) options include the one-piece version with ball screw lift mechanism, or the individually actuated conveyors (one per zone) which are raised/lowered independently for simplified sanitation in large fryers. Both versions are easily controlled with the touch of a button. Limits are provided to prevent over-travel.
- Variable speed surface conveyor drive allows a wide variety of frying times. Pneumatic torque limiter helps to prevent damage should an overload occur.
- Electronically synchronized product delivery into the surface conveyor flight pockets provides accurate and efficient product placement.
- Dynamic filtering system promotes frying oil quality and decreases down time for sanitation. A live bottom sweep conveyor (as shown below) continually pulls sediment toward the sump basin at the infeed end of the fryer. The sump basin contains an auger that continuously removes sediment from the fryer kettle to the sump drain. 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.



Fryer Control Panels



Pedestal Mounted Style



Canopy Mounted Style

Several control panel styles are available, each with an easy-to-use touch screen that includes electronic control buttons and graphs for monitoring processes. Panel locations can be pedestal-mounted, canopy-mounted or remote-mounted.

Heating System:

- Flared burner tubes for improved strength and sanitation. “Cold Zone” design helps to lengthen frying oil life.
- Gas fired with independent pre-mixers for maximum safe heat transfer with positive and complete combustion.
- Quick heat recovery by means of pre-mix gas system to accommodate all types and sizes of fried product.

Electrical System:

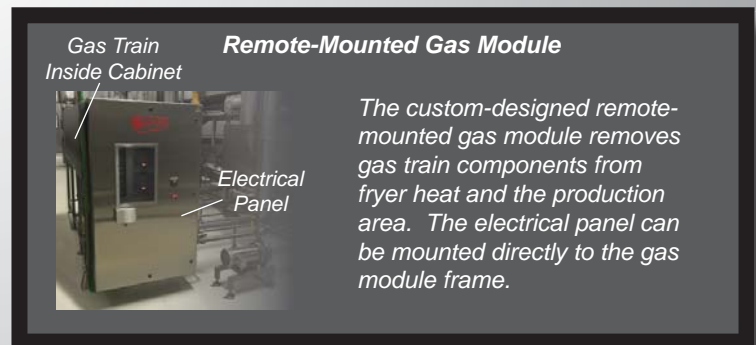
- Standard Electrical: 480 Volt, 60 Hertz, 3 Phase (other options available).

Flue Exhaust:

- Draft inducers interlocked with ignition system.
- Stainless steel flue stacks with barometric dampers.

Beneficial Sanitation Features:

- Sealed kettle frame (no openings to the inside) and sediment sumps for improved sanitation.
- The kettle, frying oil holding tank, exhaust canopy and exhaust manifolds are constructed of stainless steel. Components that are not stainless are constructed of noncorrosive metals. Crevices and hard-to-clean areas have been eliminated.
- Sanitary adjustable legs.
- Canopy contains easily accessed filters.
- Exhaust manifolds are easily dismantled for cleaning.
- Remote-mounted gas train removes gas plumbing components from washdown area for efficient sanitation.



The custom-designed remote-mounted gas module removes gas train components from fryer heat and the production area. The electrical panel can be mounted directly to the gas module frame.

Optional Equipment:

- Remote electrical control panel (controls and electrical components are remote from fryer for efficient sanitation).
- UL and CE approvals.
- Fire protection system.
- LED lighting for improved visibility.
- Side shields (provide protection from frying oil).
- Exhaust blowers to help remove residual vapors.
- Ceiling-supported compensating air hood.
- Product flip conveyor (flips product at fryer discharge).
- Submergers that control product depth in the frying oil.
- Product-positioning air systems that help control product location during frying.
- Portable frying oil supply tank.

