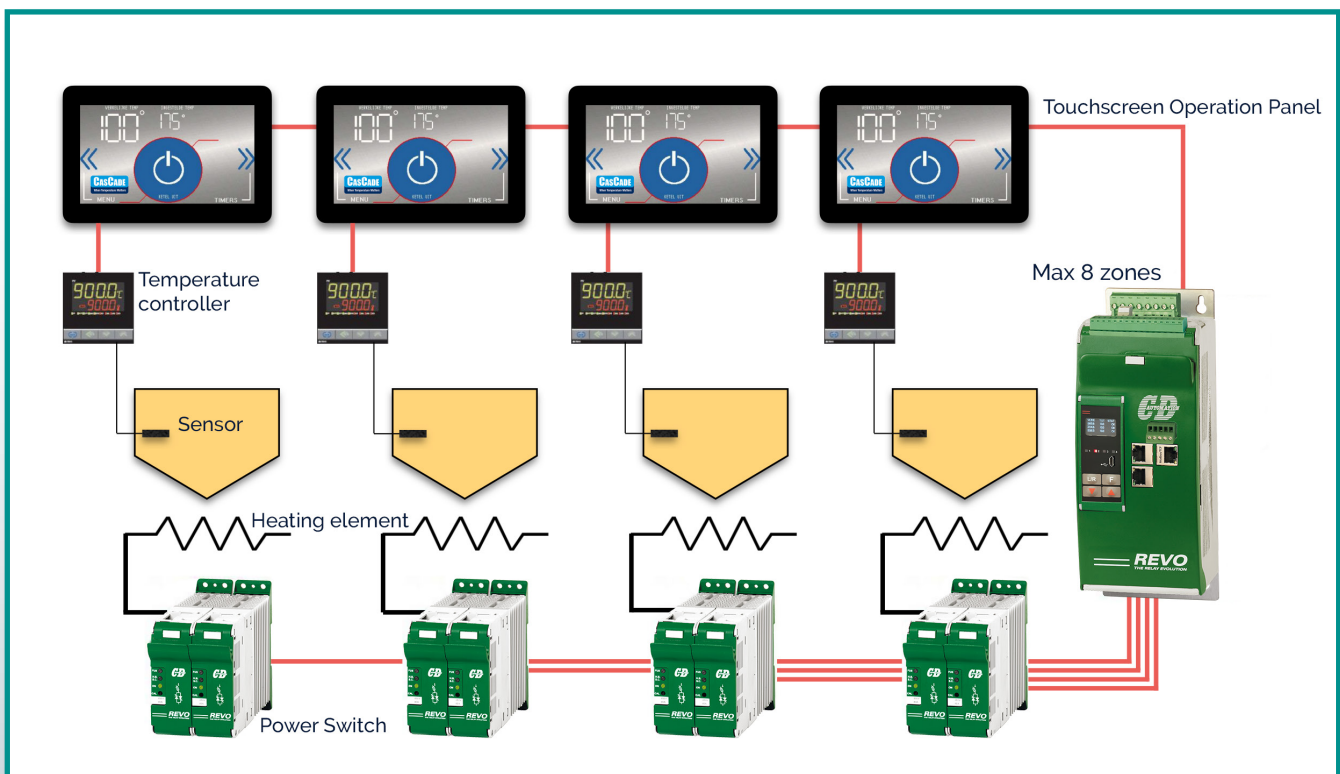




Fry manager duo series



For electric ranges, the FryManager can optionally be extended with an Energy Management System to let your fryer do its work even more optimally. There are many advantages to this system. First of all, you can use less electrical power than installed in the range. This often means that you do not have to make your connection heavier (have new cable buried by the energy company) and you will also not get the associated higher legal costs. The smart calculation algorithm distributes the energy as needed across the pans and thus prevents peak loads. The system also ensures that no „blind currents“ will run so that the Power factor is almost 1. So you only pay for the energy actually used. Of course, your peripherals such as a hot-plate, warming tray and Au Bain Marie can also be connected to this system.



The schematic representation above is an example of a 4 pans deep fryer. The touchscreen, together with the temperature controller and sensor, forms the control unit of each pan. The EMS system continuously requests the energy requirement of each pan via the data bus and compares it with the total installed power and the available power. The EMS system then proportionally controls each pan with the correct amount of energy.

FryManager

The FryManager is a controller specially developed for deep-fat ranges with a number of unique features. The controller can be used for both electric pans and gas-fired pans, where the choice for a conventional gas and an HE model can also be made. The FryManager is equipped with 15 timers, an ECO, a standby and a cooking mode and various languages can be selected. The electronics are of industrial quality and are designed to last for many years.

EMS system calculation example

Calculation example 1

Range with 3 pans of 11 kW, 1 pan of 24 kW, and a 3-zone hotplate of 15 kW and an Au-bain marie of 2kW.

Total installed = 74kW.

Total installed max. consumption = 3·107 Amp.

Performance factor = 60% = 3·65 Ampere connection needed.

Calculation example 2

Range with 4 pans of 20 kW and a 2-zone hotplate 20 kW.

Total installed = 100kW.

Total installed max. consumption = 3·145 Amp.

Performance factor = 60% = 3·87 Ampere connection needed.



Your Benefits

- Fully digital technology
- Maintenance free
- Simple operation in your own language
- Adjustable timers
- Eco, standby and boil-out mode
- Modern appearance and hygienic design
- All parts have an individual CE mark
- Very favorable and optimized energy consumption
- No network pollution due to zero-cross switching



The FryManagers are only sold through the frying range manufacturers and companies in the kitchen / catering industry.