# LIBRA FRYER

***The LIBRA electric fryer balances high output with energy efficiency.***

- ***Optimized kettle design.***
- ***Easy sanitation.***
- ***Continuous dynamic filtering.***
- ***Electric element heating.***

*The new Moline LIBRA fryer seamlessly integrates with existing sheeting, proofing and depositing equipment to combine optimum output with energy efficiency. The latest technology combined with Moline innovations brings this frying system to a new level.*

*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).*

*The LIBRA fryer is available with an electric element heating system for quiet and efficient operation. Heating is even, uniform and easily controlled.*

*The remote electrical control panel keeps fryer controls and electrical components away from the fryer. The easy-to-use touch screen operator interface provides efficient and consistent operation.*

*Production capacities range from 1600 to 4500 dozen per hour.*

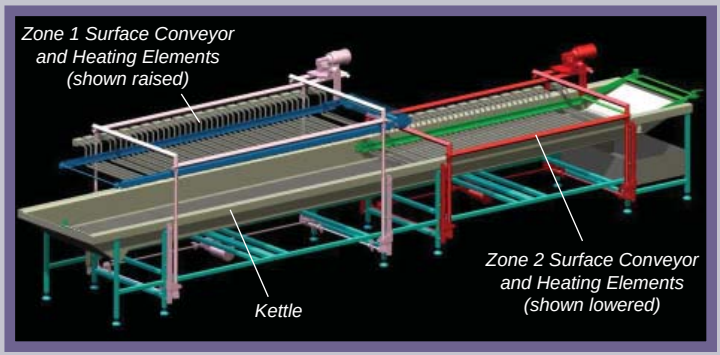
***Moline Machinery LLC***
114 South Central Avenue • Duluth, Minnesota, USA, 55807
218-624-5734 • www.moline.com • sales@moline.com

# Electric Frying System Features

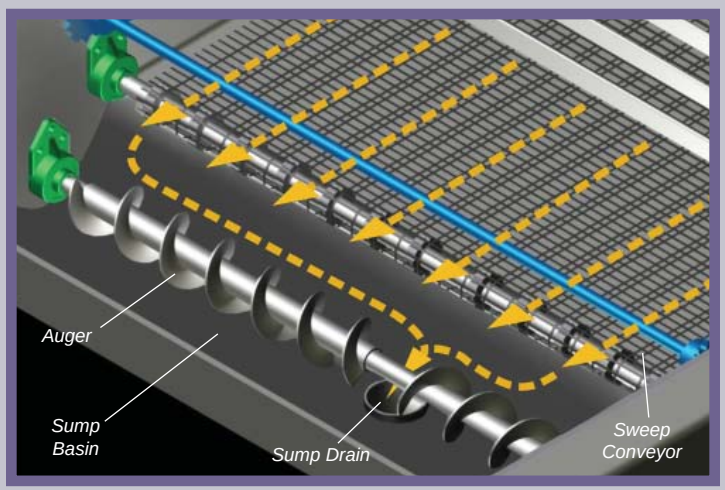
LIBRA FRYER

***General Fryer Features:***

- *Independent surface conveyors (see graphic below) with power driven turner provide frying flexibility. Independent lift systems simplify sanitation and maintenance on large fryers.*




- *The variable speed surface conveyor drive system allows frying times from 60 to 360 seconds. An electronic torque limiter helps to prevent damage during an overload.*
- *Electronic control functions are provided through an operator interface. Electronically synchronized product delivery into the surface conveyor flight pockets provides accurate and efficient product placement.*
- *Dynamic filtering system (see graphic below) promotes frying oil quality and decreases down time for sanitation. A live bottom sweep conveyor, located at the bottom of the kettle, continually pulls sediment toward the kettle 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.*



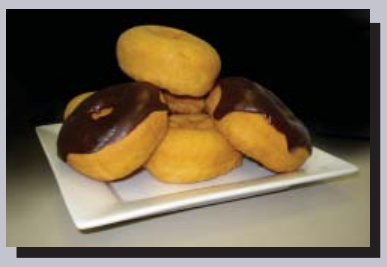

- *ETL and NSF listed heavy-duty stainless steel exhaust canopy can be ceiling-supported or supported by a separate frame. Translating tube lift system provides open access to fryer kettle for operation and sanitation.*

***Beneficial Sanitation Features:***

- *High energy input capability for rapid boil-out.*
- *Kettle is constructed entirely of stainless steel. Components are of stainless steel or noncorrosive metals for thorough sanitation. Crevices, cross tubes and hard-to-clean areas have been eliminated.*
- *Sanitary adjustable legs.*
- *Stainless steel shortening supply tank with pump.*
- *Stainless steel canopy with easily accessed filters.*

***Optional Equipment:***

- *UL and CE Approvals.*
- *Canopy Fire Protection System.*
- *Compensating Canopy With Make-up Air Handling System (helps remove residual vapors and decrease the load on the building's HVAC system).*
- *Canopy Lighting System (illuminates fryer operations from under the canopy with appropriate lighting).*
- *Canopy Side Shields (provides frying oil protection).*
- *Product Flip Conveyor (flips product at the discharge).*
- *Product-Positioning Air Systems (helps control product position in the fryer during production).*
- *Portable Shortening Holding Tank.*



***Moline Service - Maximum Commitment***

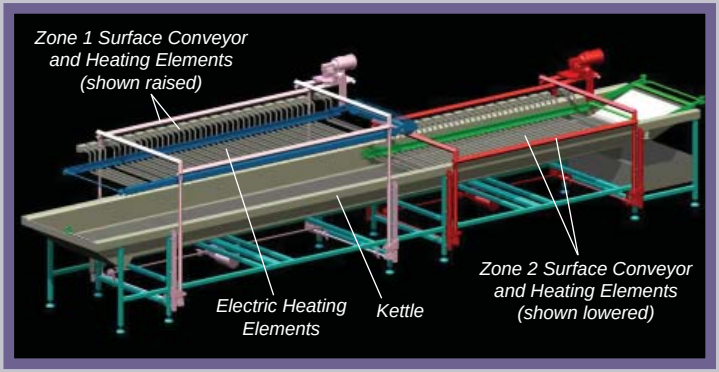
*Moline equipment is renowned for durability, reliability and efficiency. Dependable service is also provided "after the sale". Qualified factory-trained technicians provide on-site supervision as equipment is uncrated, positioned and assembled. Mechanical settings are adjusted, product testing is conducted along with operator training to fine tune production. Commitment to safety, reliability and value has made Moline an industry leader for well over half a century. Call our Customer Service Department for more information (800-767-5734 or sales@moline.com).*

# Electric Element Heating System

LIBRA FRYER

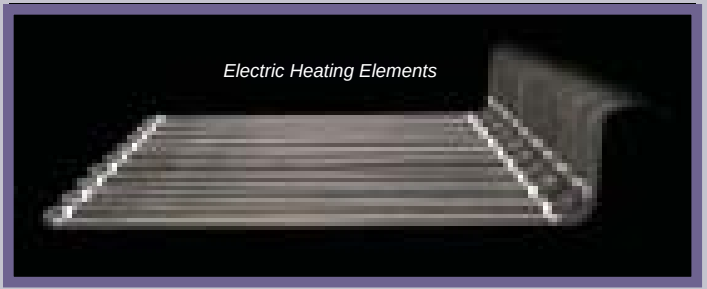
***Heating System:***

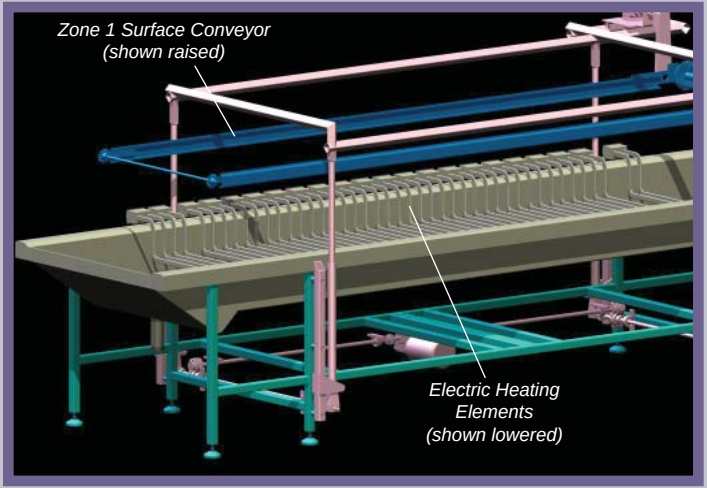
- *100% efficient, provides low watt density and is easily maintained. Electric element heating is a proven reliable system - Moline electric fryers are currently installed throughout the industry.*
- *The main electrical panel is located at the back of the fryer and supplies power and control to the electric heating elements inside the kettle. The heating element junction boxes, located at the back edge of the kettle, can be raised individually per zone with the surface conveyor for sanitation. Surface conveyors can also be raised without heating elements for easy access.*
- *The dual zone electrical heating system is clean, fast, easy to use and provides an even temperature throughout the fryer.*




***Electrical System:***

- *Standard Electrical: 480 Volt, 60 Hertz, 3 Phase. Other power is available.*




| Fryer Model | Overall Dimensions L = Length W = Width H = Height | Active Flights: 3-3/4" pitch, 3-3/8" effective flight spacing | Active Flights: 4-3/8" pitch, 4" effective flight spacing | Active Flights: 5" pitch, 4-5/8" effective flight spacing | Productivity * (with 3-3/4" flights and 90 second fry time) | Approximate Shortening Capacity lbs (kg) | Air | Amperage Drawn by Fryer During Production |
|---|---|---|---|---|---|---|---|---|
| LIBRA LEF22-32 | L = 23' 0" (7010 mm) W = 4' 11" (1499 mm) H = 8' 0 " (2438 mm) | 63.5 | 54.5 | 48 | 1693 Doz/Hr (8 pieces/flight) | 2370 lbs (1075 kg) | 20 CFM @ 5 to 10 PSI (9.44 Liters/Second @ .69 BAR) Clean, dry, oil free air. Regulated connection to fryer by customer. | 150 - 200 Amps (depending upon product load and size of fryer). |
| | | Effective Frying Width: 32" (813 mm) | | | | | | |
| LIBRA LEF22-40 | L = 23' 0" (7010 mm) W = 5' 7" (1702 mm) H = 8' 0 " (2438 mm) | 63.5 | 54.5 | 48 | 2117 Doz/Hr (10 pieces/flight) | 2870 lbs (1302 kg) | | |
| | | Effective Frying Width: 40" (1016 mm) | | | | | | |
| LIBRA LEF26-40 | L = 26' 6" (8077 mm) W = 5' 7" (1702 mm) H = 8' 0 " (2438 mm) | 75 | 64 | 56 | 2500 Doz/Hr (10 pieces/flight) | 3570 lbs (1619 kg) | | |
| | | Effective Frying Width: 40" (1016 mm) | | | | | | |
| LIBRA LEF28-40 | L = 28' 4" (8637 mm) W = 5' 7" (1702 mm) H = 8' 0 " (2438 mm) | 80.5 | 69 | 60.5 | 2683 Doz/Hr (10 pieces/flight) | 3920 lbs (1778 kg) | | |
| | | Effective Frying Width: 40" (1016 mm) | | | | | | |
| LIBRA LEF30-40 | L = 30' 4" (9246 mm) W = 5' 7" (1702 mm) H = 8' 0 " (2438 mm) | 87 | 74.5 | 65 | 2900 Doz/Hr (10 pieces/flight) | 4270 lbs (1937 kg) | | |
| | | Effective Frying Width: 40" (1016 mm) | | | | | | |
| LIBRA LEF32-40 | L = 32' 4" (9855 mm) W = 5' 7" (1702 mm) H = 8' 0 " (2438 mm) | 93.5 | 80 | 70 | 3116 Doz/Hr (10 pieces/flight) | 4620 lbs (2096 kg) | | |
| | | Effective Frying Width: 40" (1016 mm) | | | | | | |
| LIBRA LEF36-42 | L = 36' 4" (11074 mm) W = 5' 7" (1702 mm) H = 8' 0 " (2438 mm) | 105 | 91 | 78.5 | 3500 Doz/Hr (10 pieces/flight) | 5700 lbs (2586 kg) | | |
| | | Effective Frying Width: 42" (1067 mm) | | | | | | |

** These are estimates based on theoretical maximum efficiency. Actual output will vary by specific use.*