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ECONOLINE

FURTHER PROCESSING FORMING, COATING & FRYING SYSTEM



Increased production efficiencies

Improved product quality

Fully automatic

Multiple product lines

Simple to operate and maintain

Full CE conformity

DEIGHTON
innovative food processing solutions

ECONOLINE FURTHER PROCESSING FORMING, COATING & FRYING SYSTEM



EconoDust

The **EconoDust** has been developed to make the automated process of pre-dusting products accessible to small and large volume producers.

Designed to apply a thin coating of dust or flour to enhance batter adhesion, the EconoDust enables the operator to enjoy maximum versatility with their product range at an affordable cost whilst maintaining its reliability and ease of operation & cleaning. The **EconoDust** forms part of the Deighton Manufacturing (UK) Ltd further processing line and is available in widths of 200, 300, 400 & 600mm.



EconoRobe Weir

The **EconoRobe Weir** applies high quality coverage of numerous batters and marinades and is successful with a host of meat, fish, ethnic and vegetable produce.

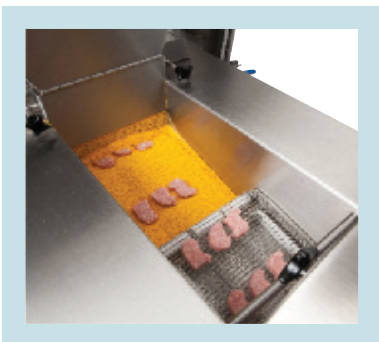
Available in either "weir" or "dip" style the system can effectively handle adhesive or tempura mixes and the ease of switching batters between production runs allows the producer the freedom to maximize production efficiency. The **EconoRobe Weir** forms part of the Deighton Manufacturing (UK) Ltd further processing line and is available in widths of 200, 300, 400 & 600mm.



EconoRobe Dip

The **EconoRobe Dip** applies high quality coverage of numerous batters and marinades and is successful with a host of meat, fish, ethnic and vegetable produce.

Available in either "weir" or "dip" style the system can effectively handle adhesive or tempura mixes and the ease of switching batters between production runs allows the producer the freedom to maximize production efficiency. The **EconoRobe Dip** forms part of the Deighton Manufacturing (UK) Ltd further processing line and is available in widths of 200, 300, 400 & 600mm.



EconoCrumb

The **EconoCrumb** has been developed to make the automated process of crumbing formed or batter coated product accessible to small and large volume producers.

Designed to handle numerous types of crumb, the EconoCrumb enables the operator to enjoy maximum versatility with their product range at an affordable cost whilst maintaining its reliability and ease of operation & cleaning. The **EconoCrumb** forms part of the Deighton Manufacturing (UK) Ltd further processing line and is available in widths of 200, 300, 400 & 600mm.



EconoFry

The **EconoFry** is the versatile, cost effective frying solution for small, medium and large producers.

The digitally controlled heating and continuous conveyor system ensures a wide variety of products are fried to a consistently high standard. Having the ability to flash fry or fully cook, the EconoFry is suitable for a vast array of produce from spring rolls, onion bhajis and falafel to fish fingers, burgers and chicken nuggets. The **EconoFry** forms part of the Deighton Manufacturing (UK) Ltd further processing line and is available in widths of 200, 300, 400 & 600mm.

EconoLine 200



EconoLine 300/400/600



EconoLine 200

The **EconoLine 200** by Deighton Manufacturing U.K. Ltd., has been developed to bring the advantages of automated food coating, crumbing and frying within the reach of medium scale production units.

Designed to be compatible with Formatic food forming range, the system offers an affordable alternative to large industrial counterparts, without compromising quality or reliability. Installed as a complete further processing system, or as individual units, the system assists towards both increased production efficiencies and improved product quality.

The compact size of the equipment lends itself to every production unit. The 200m wide system not only represents an affordable step from manual to automated production, but also allows larger users the opportunity to run automated test lines without interrupting existing production schedules.



EconoLine 300/400/600

The **EconoLine 300-400-600** by Deighton Manufacturing U.K. Ltd., has been developed from the very successful **Econoline 200** to bring the advantages of automated food coating crumbing and frying with the reach of medium to large scale production units.

Simplicity of the system means it can be installed as a complete further processing line or as individual units. The line assists toward both increased production efficiencies and improved quality.

The easy strip down for cleaning and maintenance makes it ideal for quick changeover or just as efficiently for longer batch production.



ECONOLINE ACCESSORIES



Sediment Removal System

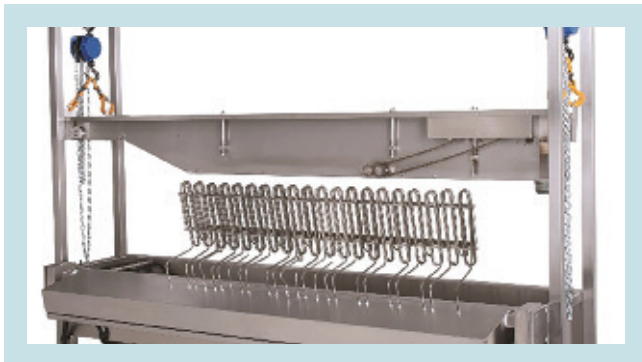
Independently driven scraper system which continually drags the bottom of the fryer tank removing sunken sediment and carbonised pieces from the oil which would otherwise cause black spots on the product.

Additionally, the oil is passed through a self-cleaning slotted filter plate to capture floating particles during production.



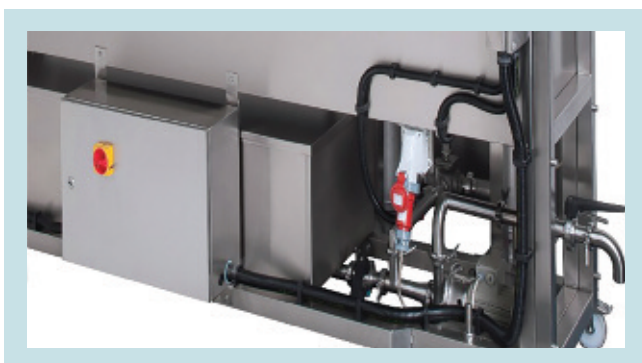
Inline Filtration System

The oil which has passed through the filter plate of the Sediment removal system is then pumped through two stainless steel filter baskets this removes the fine particles from the oil whilst the EconoFry is running and ensures the oil is kept clean.



Hoists System

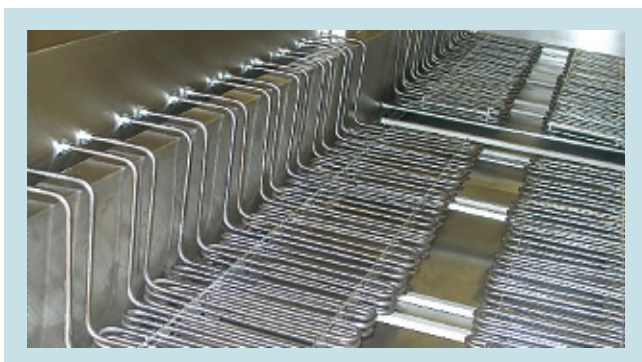
Stainless steel frames with block and tackle system for easily removing the fryer conveyor.



Storage Tank & Pump

Stainless Steel construction oil storage tank inbuilt below the EconoFry allows opening an outlet valve to drain the oil into this tank during fryer cleaning or service situations for reuse again later.

Whenever required the oil can then be returned back into the EconoFry by its own included pump.



Heating Elements

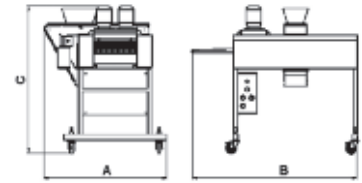
Low density long life heating elements help prevent the oil from carbonising thus extending the life of the cooking oil which can be easily drained to the EconoFry tank during cleaning & maintenance.

Heating elements of 30 watts per square inch or more will carbonise the oil which is why Deighton Econoline heating elements are between 14 to 16 watts per square inch. They heat the oil less aggressively preventing this carbonising and greatly reducing oil degradation.

TECHNICAL SPECIFICATIONS

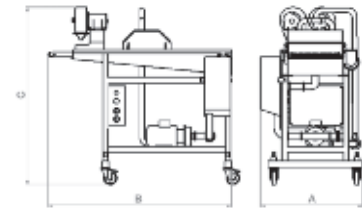
EconoDust

MACHINE (belt width)	Width (A)	Length (B)	Height (C)	Weight	Power Supply	Electricity Capacity	Tank (Approx)	Max Output (Approx)
EconoDust 200	1000	1600	1430	140kg	1180w	380/415v	25 Ltr	400kg/hr
EconoDust 300	1100	1600	1430	170kg	1180w	380/415v	37 Ltr	600kg/hr
EconoDust 400	1200	1600	1430	200kg	2120w	380/415v	50 Ltr	800kg/hr
EconoDust 600	1400	1600	1430	250kg	2120w	380/415v	75 Ltr	1200kg/hr



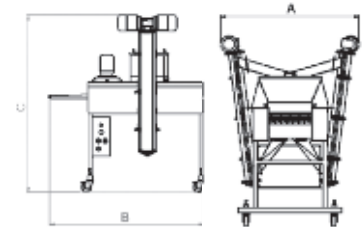
EconoRobe

MACHINE (belt width)	Width (A)	Length (B)	Height (C)	Weight	Power Supply	Electricity Capacity	Tank (Approx)	Max Output (Approx)
EconoRobe 200	580	1400	1360	100kg	950w	380/415v	12 Ltr	400kg/hr
EconoRobe 300	680	1400	1360	115kg	950w	380/415v	18 Ltr	600kg/hr
EconoRobe 400	780	1400	1360	130kg	1220w	380/415v	24 Ltr	800kg/hr
EconoRobe 600	980	1400	1360	140kg	1220w	380/415v	36 Ltr	1200kg/hr



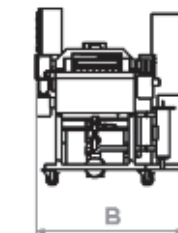
EconoCrumb

MACHINE (belt width)	Width (A)	Length (B)	Height (C)	Weight	Power Supply	Electricity Capacity	Tank (Approx)	Max Output (Approx)
EconoCrumb 200	980	1600	1850	170kg	1750w	380/415v	30 Ltr	400kg/hr
EconoCrumb 300	1250	1600	1850	240kg	2620w	380/415v	45 Ltr	600kg/hr
EconoCrumb 400	1350	1600	1850	260kg	3370w	380/415v	60 Ltr	800kg/hr
EconoCrumb 600	1550	1600	1850	290kg	3370w	380/415v	90 Ltr	1200kg/hr



EconoFry

MACHINE (Belt WxL)	Length (A)	Width (B)	Height (C)	Power Supply	Electricity Capacity	Tank (Approx)	Max Output (Approx)
EconoFry 200 x 3m	2800	1100	1300	23Kw	380/415V	180L	200kg/hr
EconoFry 200 x 5m	4800	1100	1530	41Kw	380/415V	350L	400kg/hr
EconoFry 300 x 3m	2800	1200	1300	32Kw	380/415V	220L	300kg/hr
EconoFry 300 x 5m	4800	1200	1530	65Kw	380/415V	410L	600kg/hr
EconoFry 400 x 3m	2800	1300	1300	36Kw	380/415V	270L	400kg/hr
EconoFry 400 x 5m	4800	1300	1530	72Kw	380/415V	510L	800kg/hr
EconoFry 600 x 3m	2800	1500	1300	41Kw	380/415V	360L	600kg/hr
EconoFry 600 x 5m	4800	1500	1530	82Kw	380/415V	680L	1200kg/hr



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