



Batch Fryers - Choose The Best!

What are you looking for in a commercial batch fryer?

Ease of use, precision temperature control, reliability, large capacity for area of footprint? Of course, you'd like all of these - quite simply you want the best. A bespoke batch fryer from L and G Engineering is precisely that!

Available in four different sizes, ranging from 100 - 300kg per hour of finished product, and finely engineered by a dedicated team, L and G's bespoke batch fryers offer:

- Excellent PLC control system allowing remote access and monitoring from another location with the ability to download data direct to the hard drive or BMS
- The ability to handle eight batches per hour
- Clean, reliable, highly efficient operation
- Full installation, maintenance and refurbishment services

With 'hands on' directors at the helm, L and G Engineering are renowned for their highly skilled engineering skill, not just in their native Norfolk, but across the globe! Offering a range of services to the food manufacturing industry their name is synonymous with innovation, reliability and great skill! For more information speak to Adrian or David on 01603 721254.

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