Baker’s friend

LARGO
the industry-fryer
QUALITY - CLEAN AND RELIABLE

Largo is an industrial fryer with automatic feeding system straight from the proofer in various sizes, that is adjusted to your requirements. The fried products can be transferred directly from Largo to cooling or finishing stations.

MODULES

INFEED BELT
Equipped with two wire mesh belts with adjustable height to flip in or to swim in the dough pieces into the oil.

FRYER CONVEYOR SYSTEM
Transport trays: The trays enable a stable, controlled transport of various products. The sizes of the trays are defined ahead.
Transport bars: By means of the bars, the dough pieces are gently guided through the oil. The distance between the bars is pre-defined. The transport bars are in particular suitable for high capacity mono-lines.

TURNING STATION
The turning stations in the tray conveyor are separately selectable and switchable, in the bar conveyor the turning wheel is fixed. Before turning, the dough pieces are positioned accurately.

HEATING RODS
The heating rods are located directly under the transport unit. The heat is transferred to the product directly and without losses. Flour residues on the heating rods can be avoided.

DISCHARGE BELT
The discharge belt is equipped with a stopper to control the fried products and to prevent them from rolling over. This ensures an accurate alignment of the products and an exact transfer to subsequent modules.

CONTROL SYSTEM
The fryer can be controlled via a colored touch screen. Parameters like recipes, temperatures, turning stations, as well as parameters for the oil management and finishing stations can be programmed and stored.
LARGO IN DETAIL

Easy, quick cleaning of the pan by means of a transport frame that can be lifted & less sedimentation

Automatic feeding system with height-adjustable infeed belt

Gentle and consistent frying

Optimal product turning

Pan insulation

ENERGY-EFFICIENT BY USING DIFFERENT HEATING SYSTEMS. LARGO FRYERS CAN BE EXPANDED WITH DIFFERENT MODULES AND CAN BE INTEGRATED IN COMPLETE PRODUCTION LINES.

BENEFITS

- Great flexibility in the production of various products
- Energy-efficient by using different heating systems, electronical contactor control and pan insulation
- Consistency in product quality

OPTIONS

- Frying oil management incl. storage tank and oil filter
- Suction hood
- Fire extinguisher using foam or water mist
- Heating system with thermal oil/frying oil heat exchanger
- Donut or Berliner filling station with various filling needles
- Guide mesh for the precise transfer of different products
- Jam container if necessary with jam pump station, jam container pressure sensors
- Dough extruder
- Powdered sugar station
**LARGO**

### TECHNICAL SPECIFICATION

<table>
<thead>
<tr>
<th>Products</th>
<th>Capacity</th>
<th>Weight range</th>
</tr>
</thead>
<tbody>
<tr>
<td>among others:</td>
<td></td>
<td>17 - 70 g (0.6 - 2.5 oz)</td>
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<tr>
<td>Berliner / Jam Donuts</td>
<td>43 - 83 trays or bars</td>
<td></td>
</tr>
<tr>
<td>Donuts</td>
<td>4,000 - 40,000 pcs. / h</td>
<td></td>
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<tr>
<td>Long Donuts</td>
<td></td>
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<tr>
<td>Curd balls</td>
<td></td>
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<tr>
<td>French cruller</td>
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<tr>
<td>Cake Donuts</td>
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</tbody>
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**Working width**

1,100 - 1,540 mm (43.3 - 60.6”)

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