**LARGO S**

Infeed adjustable according to product shape and size for a gentle flip in or smooth sliding

Transport baskets for small, medium and large products

Up to three, individually controllable turning stations

Heating rods directly under the transport baskets

**LARGO S IS A FRYER WITH A FULLY AUTOMATIC FRYING PROCESS. DUE TO THE INDUSTRIAL DESIGN IT IS PARTICULARLY ROBUST AND RELIABLE, THUS FRYING UP TO 2,500 DOUGH PIECES IS EASILY POSSIBLE.**

**BENEFIT**

- Easy cleaning:
  - The entire product transport, including the heating rods is lifted
  - Flat pan base with flat welding seal
  - Large ground clearance underneath the fryer
- High energy efficiency:
  - Insulation in the bottom and side of the pan
  - Direct heat transfer from the heating rods to the dough pieces
  - Insulated, external frying oil storage container (option)
- Precise temperature control by the Multi-Heating Zone-Principle with up to nine, independently adjustable heating circles
- Industrial Design:
  - High stability
  - Fryer designed for 3-shift operation
  - Automatic oil level control
- High product quality:
  - Steam hood for supple Berliner / ball donuts with an optimal product shape and volume
  - Continuous, gentle transport of the products with transport baskets

**OPTIONS**

- Steam hood
- Cloth charging system
- Insulated frying oil container
- Mobile oil filtration
- Jam filling module
- Mobile sugar pan
- Depositing station

**TECHNICAL SPECIFICATION**

<table>
<thead>
<tr>
<th>LARGO S</th>
<th>Products</th>
<th>Capacity</th>
<th>Product size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Working width</td>
<td>Ball donuts</td>
<td>Up to 10 rows</td>
<td>Max. 100 mm (3.9&quot;)</td>
</tr>
<tr>
<td></td>
<td>Donuts</td>
<td>23 or 27 baskets</td>
<td>(27 baskets)</td>
</tr>
<tr>
<td></td>
<td>Curd balls</td>
<td>Max. 2,500 pcs./h at 360 sec. baking time (27 baskets)</td>
<td>Max. 120 mm (4.7&quot;)</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>(23 baskets)</td>
</tr>
</tbody>
</table>

**WP KEMPER GMBH**
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