



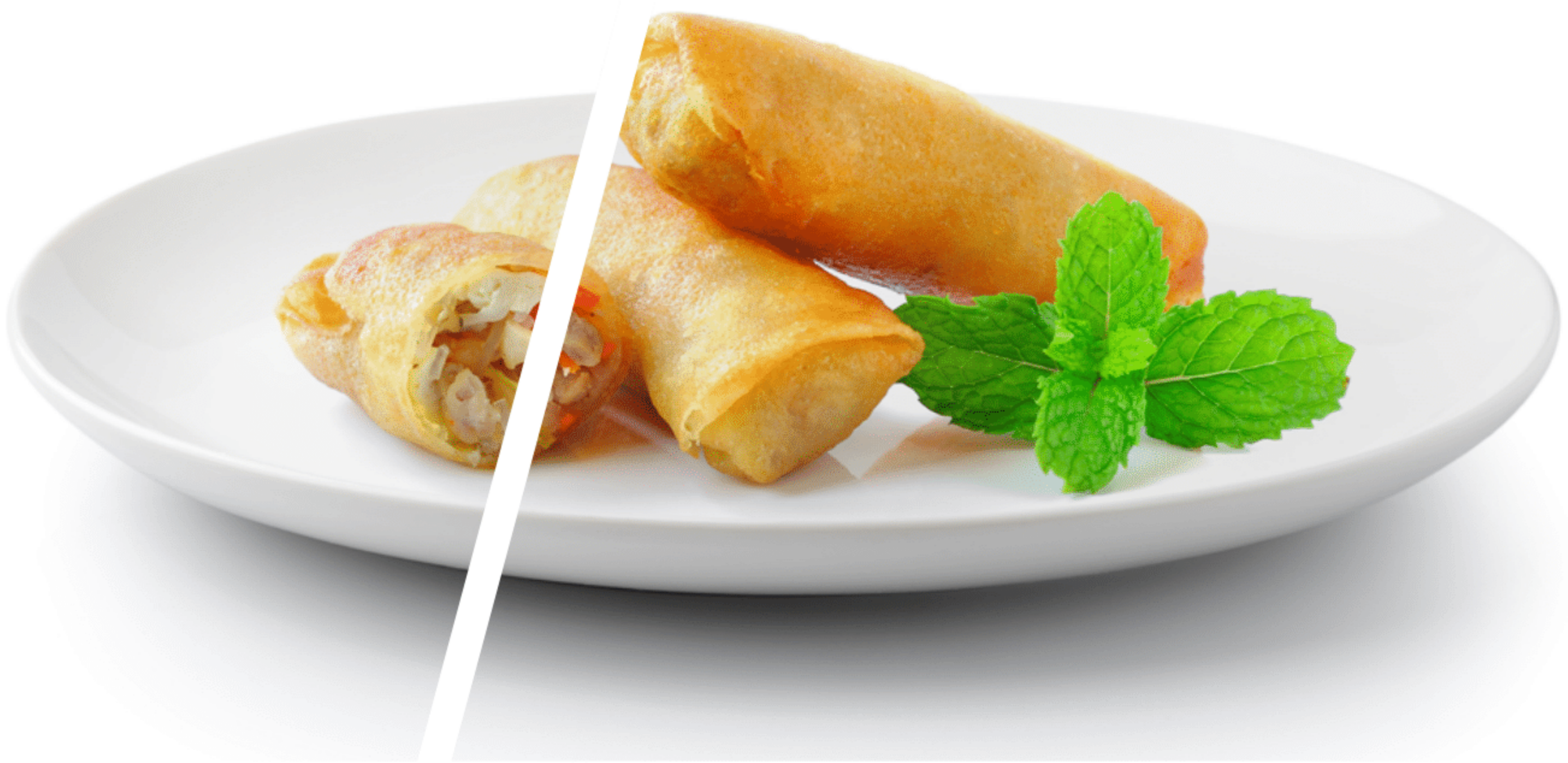
continuous fryer

Model: CombiFry

Fryer CombiFry works on principle a hot oil pouring method and immersion frying method. The plant is suitable for frying meat, **fish, vegetable and pasta products with a hard or fragile structure.**

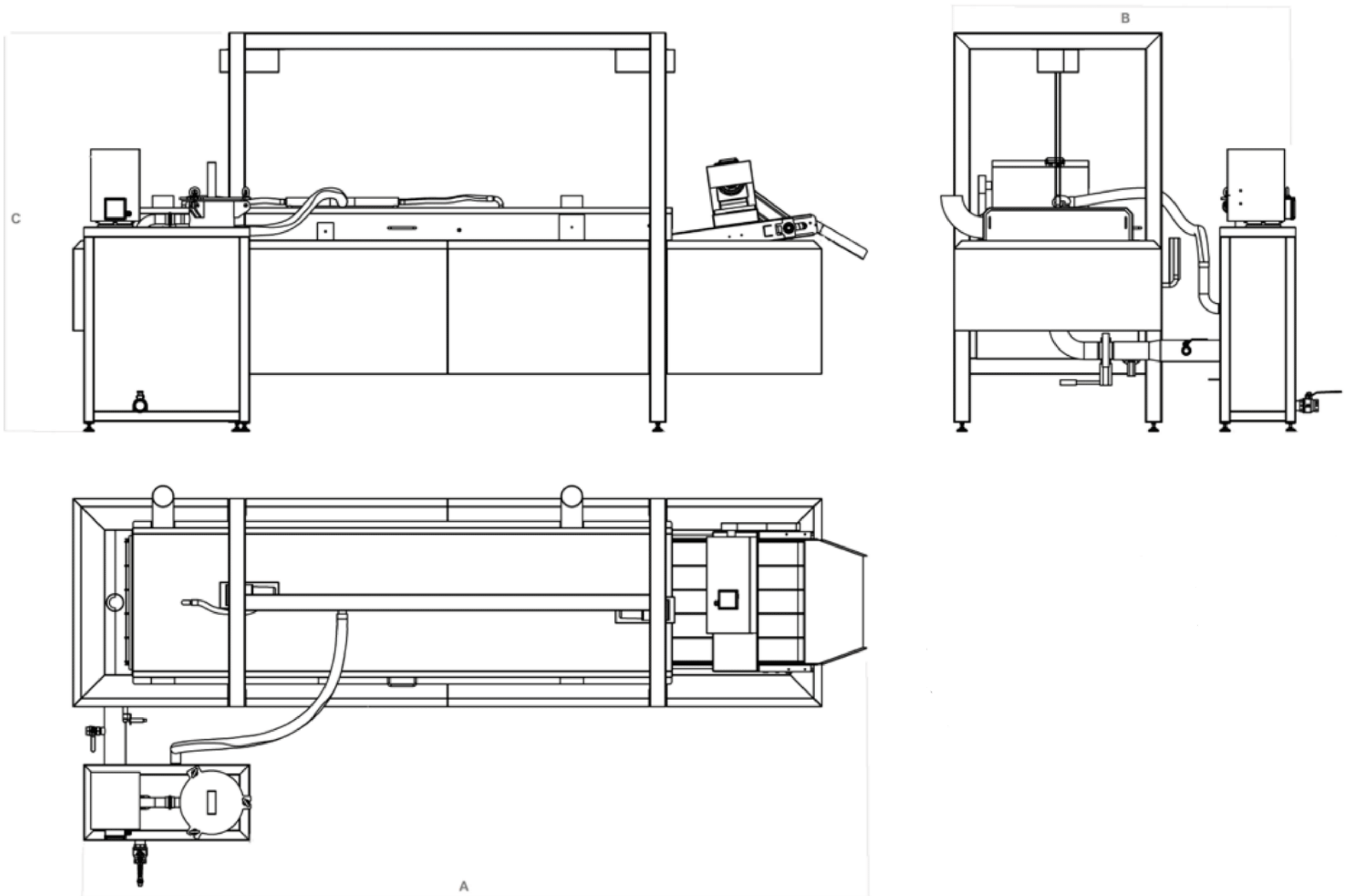
Products:

- Chicken drumsticks
- Burgers
- Nuggets
- Croutons
- Sliced rings of different vegetables, for example zucchini or eggplant
- And others similar products



Benefits

- The high quality of the equipment. The device is fully made of stainless steel, which guarantees a long service life. The equipment is hygienic and easy to clean.
- The high quality of the finished product, due to the gentle processing, oil filtration and smart temperature regulation.
- The high efficiency is achieved due to the low oil consumption and its continuous filtration.
- The flexibility: Continuous fryer can be equipped with electric, steam or gas heating system.
- The energy efficiency. Keep the set uniform temperature on the whole frying surface.
- The fryer combines the possibility of immersion frying and pouring with oil.



“ Pour oil and immersion methods of frying are a guarantee of high quality finished products. ”

The frying methods

Fryer combines the possibility of immersion frying and pouring with oil.

Mentioned methods are effectively used for roasting large pieces of meat or fish products where the high quality of frying is a must.

The hot oil produces a film on the surface of a product, an intense oil circulation between the product and the heating source ensures that a uniform set temperature is maintained in the whole frying area.

A smart heat exchange system ensures the efficiency of frying as if the product was constantly stirred in a hot oil. The system is working with a low oil volume, which significantly reduces the manufacturer's costs associated with the replacement and recycling a waste oil.

The intense oil circulation and constant filtration ensure an unbeatable quality of the fried product, while maintaining all the performance benefits.

CombiFry fryer have an installed oil filters that clean the oil while it is circulating during the frying process. Multi-stage stainless steel filters continually remove small product parts, whereby the operator visually determines the degree of contamination of the filter and the necessity of cleaning. The filter is cleaned during operation of the device, while oil filtration continues with the second double filter.

The intense oil circulation between the heat exchanger and the product, as well as precise temperature control, prevent oil overheating, keeping the features of the product unspoiled.



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