



## Continuous Fryers

Models: CombiFry 500/2000, PourOil 2000/8500, OilDeep, SnackPro

Fryers are appliances (devices) designed to fry and deep fry vegetables, mushrooms, frozen products, French fries, meat and fish, dumplings, nuggets, onion rings, calamari, crackers, popcorn, pastry and other baked food, donuts, biscuits, spring rolls and crunchies.

Continuous fryers are suitable for continuous frying of any products, including fine grain oats, as well as granulated and powdered products. They are used for frying product such as meat and fish products including breaded products

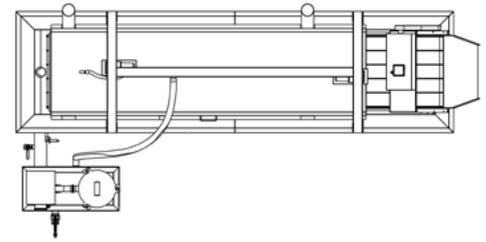
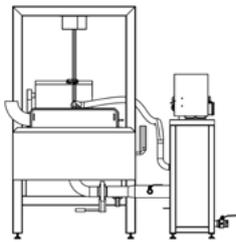
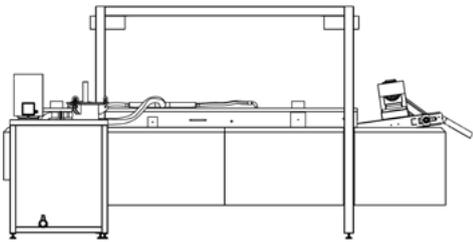
and patties, nuts and other similar snacks, even small sized (from 1 mm), nuts, chips, etc.

Continuous fryers using the **pouring hot oil method**.

## CombiFry 500/2000



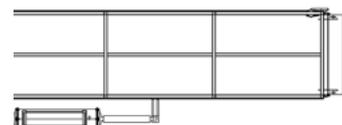
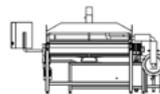
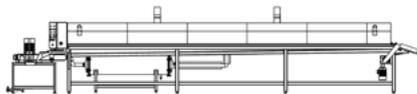
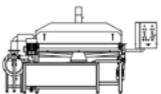
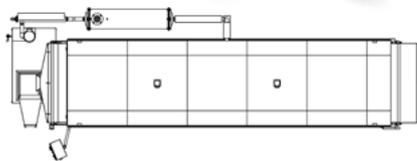
**CombiFry 500/2000** – with the combination of immersion frying. The high oil turnover, its intensive circulation and constant filtration, ensure a superior quality of the final product and the preserving its nutritional properties. The method of pouring hot oil is an ideal solution for frying meat, fish, vegetables, dough products, snacks (hard and fragile structure), both breaded and non-breaded.



## PourOil 2000/8500

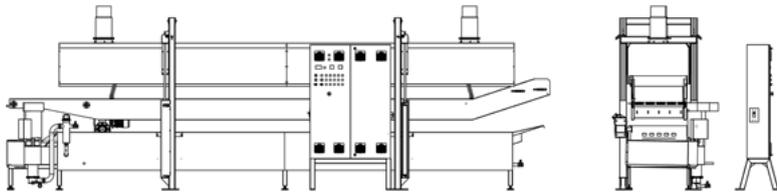


Continuous fryers using the method of pouring hot oil **PourOil 2000/8500** provide heat transfer performance comparable to the method of immersion in hot oil and are effective for frying different products, including large pieces of meat and fish products, where high-quality frying is imperative. Hot oil creates a film on all sides of each piece of the product; its intensive circulation between the product and the heat source maintains a uniform temperature throughout the entire area of the frying conveyor. The oil film is created on the net conveyor beneath the product.



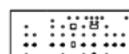
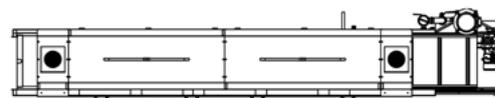
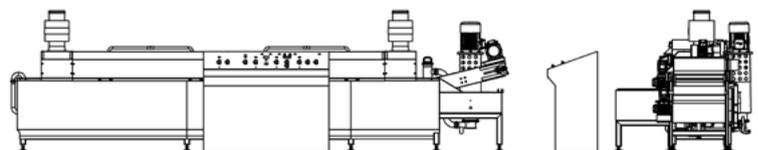
Model	CombiFry	PourOil	OilDeep	SnackPro 1	SnackPro 2
A: length, mm	3 660	10 300	7 000	4 785	3 700
B: width, mm	1 016	3 850	1 600	922	1 200
C: height, mm	1 949	2 175	2 200	1 370	1 200

## OilDee



CONVEYOR FRYER **OilDeep** has a design adapted for continuous operation at hot temperatures (up to 200 ° C on average). However, some technologies require the use of very high temperatures (up to 240° C) for product frying. Frying at high temperatures requires special types of oil with a high flash point. It also requires the use of the conveyor fryer option, which provides a nonstop operation during continuous operation at very high temperatures and ensures the safety of the operator and the entire production process.

## SnackPr



Industrial paddle deep fryer **SnackPro** is a continuous industrial deep fryer that has been designed for frying small-sized products and dry loose products which are less dense compared to the oil and float on its surface. The product is moved by the constant oil flow as well as with the help of paddles, which move the product towards the discharge zone, as well as carefully stir the product for a uniform heat treatment. The continuous intensive circulation of oil eliminates the possibility of local overheating and guarantees that the set temperature maintains across the entire volume of the oil in the system.



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