



Continuous fryer

Model: OilDeep

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.**

The Normit OilDeep fryer is very useful for preparing different types of products and also is a **very good solution for solving issues with frying big volumes of products in a short time.**

The Normit OilDeep of oil-coating type designed to fry food in breadcrumbs is easy and effective. **It is fast and effective thanks to its oil coating system.** It keeps simple oil flow and

temperature across its entire width. Oil is filtered and it continuously circulates. **Thanks to this oil-coating system, products take in significantly less oil and are healthier than deep fried ones.**

Advantages:

- ⌘ The quality of fried products has positive influence on taste and smell.
- ⌘ Using this fryer, you will be able to achieve a unified and homogenous appearance of final products, the surface of which will be of golden brown colour.
- ⌘ The use of the appliance results in excellent final products quality and their easily digestion.

OilDeep optionally can be equipped with an **oil filtering system** that continuously filters oil within the deep fryer so as to prevent accumulation of small pieces of burnt products in the appliance and subsequent quality reduction.

The continuous oil filtering system can significantly reduce the frequency of oil change, which is cost effective and it is also reflected in final products. The continuous oil filtering system extends the service life of oil.

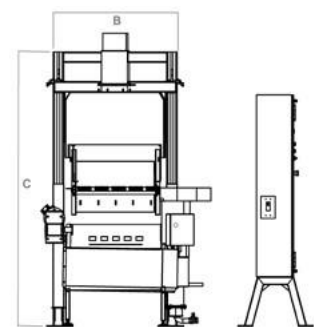
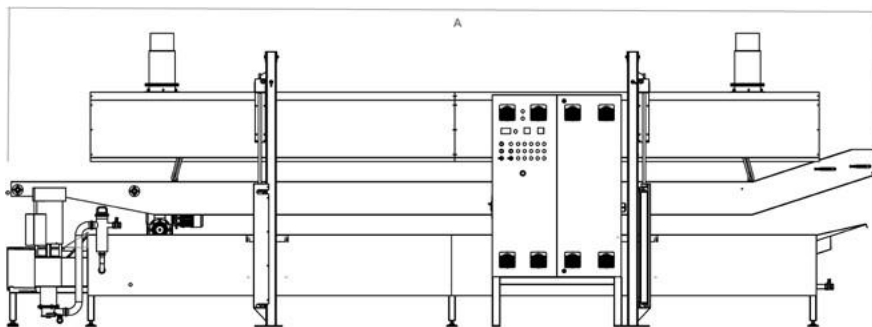
The deep fryer OilDeep optionally can be equipped with **supply control system** that makes it possible to individually adjust oil flow and parameters such as feed velocity, optimum level, and oil volume and temperature.

The oil control system (Option) helps set up frying conditions optimal for your product. At the same time, it enables you to fry several different types of products in the same appliance by simply changing parameters.

The plant is further equipped with an **oil circulation system (Option)**. Oil circulation between the product and the heat exchangers, in which oil is kept heated for several seconds only, prevents the generation of harmful substances in the oil. Thanks to such innovative heat exchanger, oil cools down quickly after frying.

Oil level control (Optional). The OilDeep is equipped with an oil level maintaining system. Thanks to this system, the volume of oil is automatically maintained at a certain level.





Low oil consumption. This fryer uses considerably lower amount of oil (the oil is only needed to coat the product; no deep frying necessary) and represents healthy process of frying. The total volume of oil needed is by 25-40% lower than the volume required for deep frying. The result of this type of frying is quickly prepared finished products.

Industrial design. A well designed position and technologies make it possible to use shop floor premises in the most effective manner. If either the size of your room is limited or you have some other special requests the production can be adjusted so as to be tailored to your needs and requirements.

Simple maintenance all the elements and parts of the fryer can be easily dismantled for cleaning and maintenance purposes. Any other items (oil storage tanks, filters etc.) are positioned in an optimum distance from the fryer so that their contact is minimised. This gives the staff easy access for cleaning, inspection and maintenance purposes.

Adjustable belt speed. The speed of belt conveyors can be set up according to the time necessary for product preparation and based on selected final products.

Model	OilDeep
A: length, mm	7 000
B: width, mm	1 600
C: height, mm	2 200

Versatility and even fast food preparation. The fryer can be used for the preparation of different types of products by simple changes performance. Thanks to **exact temperature control** and fast oil flow, **high-quality final products** maintaining their taste and aroma can be guaranteed.

High performance deep fryer of low-power consumption. The high performance and low power consumption of this appliance is achieved thanks to high quality materials and well combined use of top-of-the-art technologies. **The result of this is high quality finished products with low powerconsumption.**

Simple control. A simple way of deep fryer control leads to minimum operating requirements. **Control elements** includes overload and under- voltage protection and protection against total mains failure.



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