



FRYER NORMIT OIL

DEEP/SUBMERSIBLE

FRYING

CONTINUOUS FRYER

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.

FRYER NORMIT OIL is very useful for preparing different types of products. This frying device is a very good solution for solving issues with frying big volumes of products in a short time.

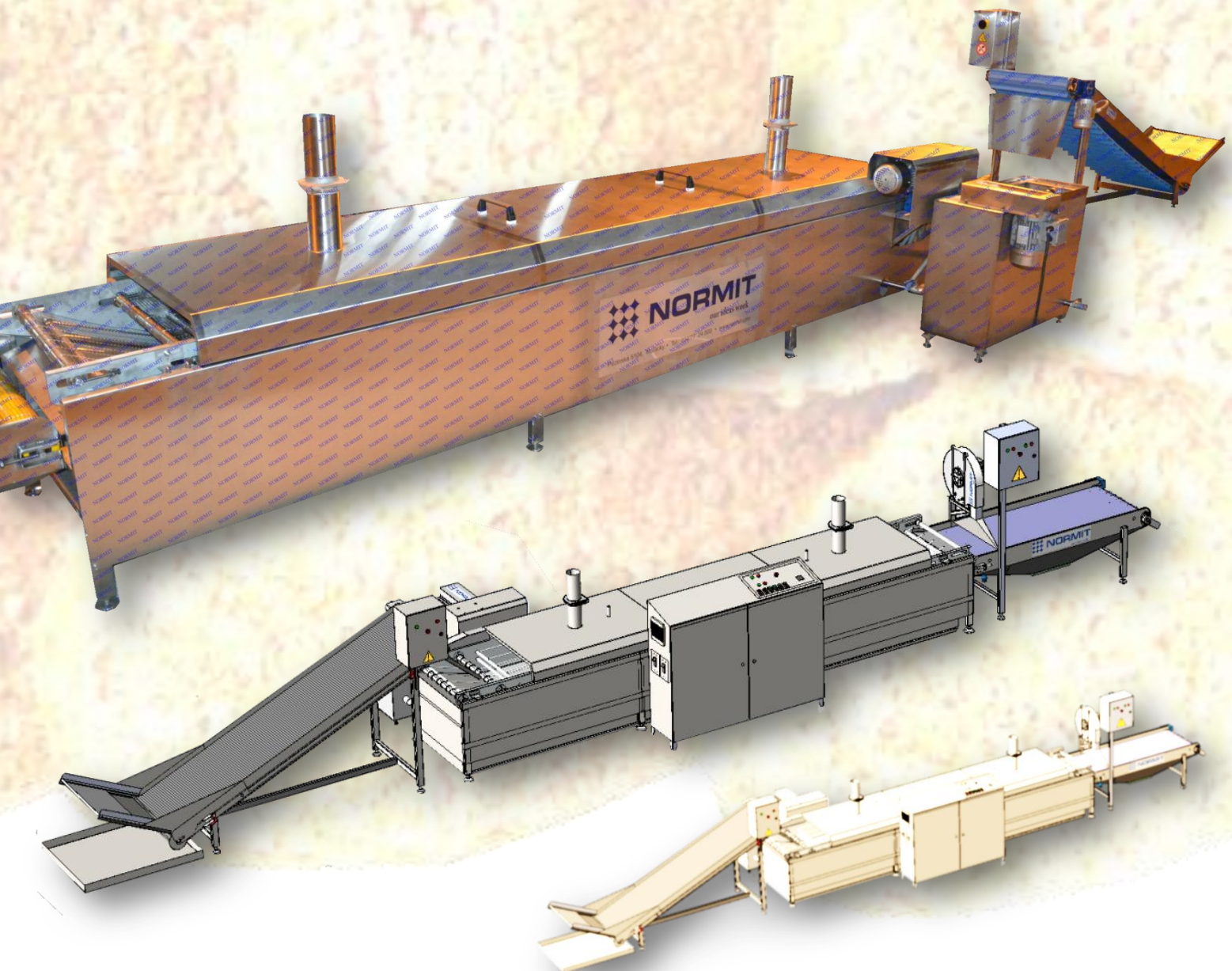


THE DEEP FRYER NORMIT OIL fries products in a very fast, efficient and uniform manner. Oil used in the fryer is heated up to 150-200°C based on the type of products to be fried. The frying process only takes few minutes. The products deep-fried in the appliance are of the same temperature, and consistent colour and texture. The surface of such food is golden brown and each piece is fried evenly along the entire conveyor length.

THE SOURCE OF HEAT the appliance uses is electric heating elements. Their advantage is their effective heat transfer. This method of frying ensures that 97-99% of heat gets directly in oil. This way, you get perfect finished products of desired qualities. The product passes the area between the lower and upper conveyors. The upper (hold-down) conveyor ensures product continuous emersion. The frying time and temperature can be adjusted.

FRYING USING THIS APPLIANCE – 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.



The deep fryer NORMIT OIL is 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.

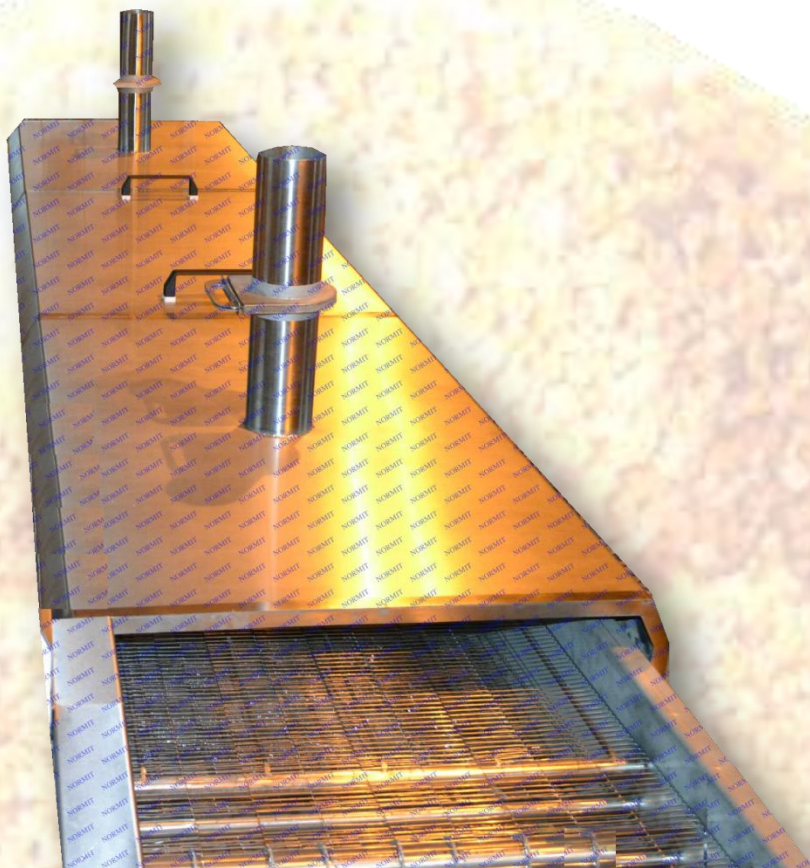
The deep fryer NORMIT OIL is equipped with oil a **SUPPLY CONTROL SYSTEM** that makes it possible to individually adjust oil flow and parameters such as feed velocity, optimum level, and oil volume and temperature.

THE OIL CONTROL SYSTEM 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 deep fryer NORMIT OIL is further equipped with an **OIL CIRCULATION SYSTEM**. 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 exchangers, oil cools down quickly after frying.

OIL LEVEL CONTROL. The deep fryer NORMIT OIL is equipped with an oil level maintaining system. Thanks to this system, the volume of oil is automatically maintained at a certain level.





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.

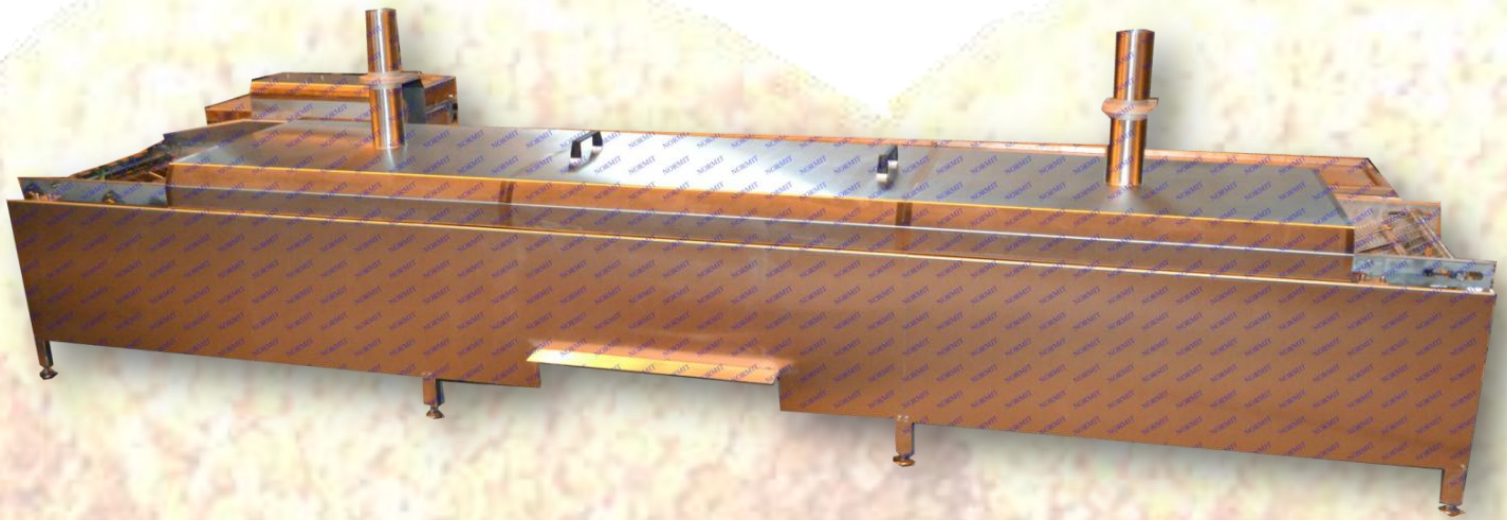
SIMPLE MAINTENANCE. All the elements of the fryer and parts of the line can be easily dismantled for cleaning or maintenance purposes. Any other items (oil storage tanks, filters etc.) are positioned in an optimum distance from the fryer so that their contact is minimised. This gives the staff easy access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

EFFICIENCY AND HYGIENE. The deep fryer is made of high-quality stainless steel. It is equipped with a system reducing steam consumption so as to avoid occurrence and spreading of harmful thermophilic bacteria in the lower section of the oil cooler.

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.

VERSATILITY AND EVEN AND FAST FOOD PREPARATION. The deep 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.

Model	Productivity kg/h	Material	Temperature range ° C	Heat capacity	Power consumption		Belt speed
NORMIT OIL 1	100	AISI 304	to 180°	45 kW	400 V	50 Hz	Adjustable
NORMIT OIL 2	200	AISI 304	to 180°	90 kW	400 V	50 Hz	Adjustable
NORMIT OIL 4	400	AISI 304	to 180°	180 kW	400 V	50 Hz	Adjustable
NORMIT OIL 5	500	AISI 304	to 180°	225 kW	400 V	50 Hz	Adjustable
NORMIT OIL 7,5	750	AISI 304	to 180°	562 kW	400 V	50 Hz	Adjustable
NORMIT OIL 10	1000	AISI 304	to 180°	750 kW	400 V	50 Hz	Adjustable
NORMIT OIL 20	2000	AISI 304	to 180°	1500 kW	400 V	50 Hz	Adjustable



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 power consumption. Our deep fryers are able to save as much as 20% of energy compared to other manufacturers' fryers.

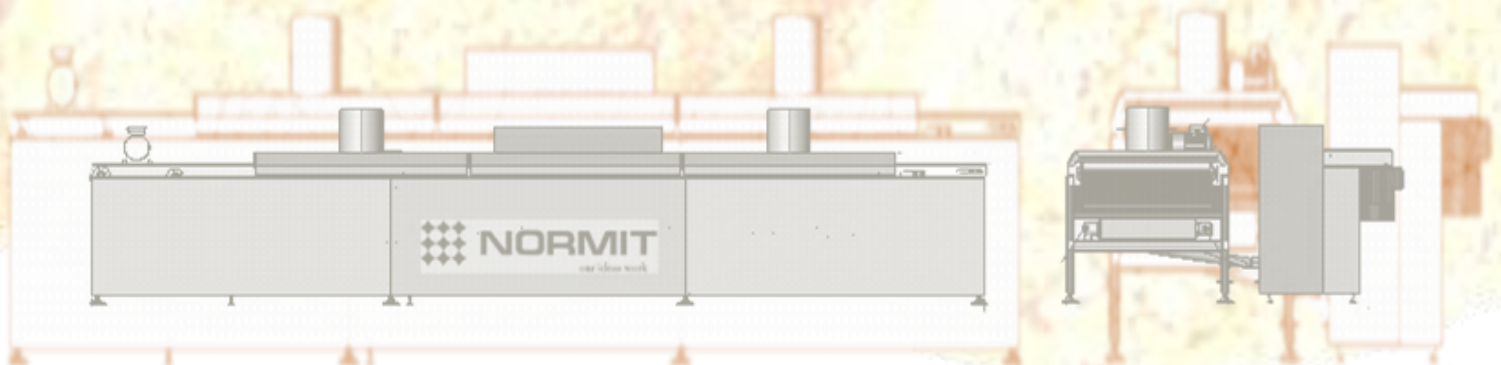
SIMPLE CONTROL. A simple way of deep fryer control leads to minimum operating requirements.

COST EFFICIENCY – A modular structure of the deep fryer reduces installation costs – we guarantee low prices and high quality and the use of the latest procedures and solutions. The high performance of our deep fryers ensures high profitability and fast return-on-investment.

STABLE OPERATION AT HIGH TEMPERATURES AND SAFETY.

For any high-quality finished products the stability of an entire system at high temperatures and during long term operation is a matter of fact. All the pressure and temperature sensors are designed for operation at extremely high temperatures. Our deep fryers are able to automatically set up temperatures. The deep fryers are designed so as to meet all European safety standards. They successfully eliminate uncontrolled steam or hot oil leakage. They also successfully prevent any contact of people with fryer hot surface. **CONTROL ELEMENTS OF THE DEEP FRYER** include overload and under-voltage protection and protection against total mains failure.

ENVIRONMENT. Our deep fryers consume 20% less energy than other fryers. Thus they help protect the environment.



**NORMIT S.R.O. MACHINES – EFFECTIVE
SOLUTIONS FOR YOUR PRODUCTION:**

Just like anybody else, who plans to increase their production, our current customers are recommended to pay attention to the possibility of introducing multi-stage fryers capable of preparing the entire series of products in a short time frame:

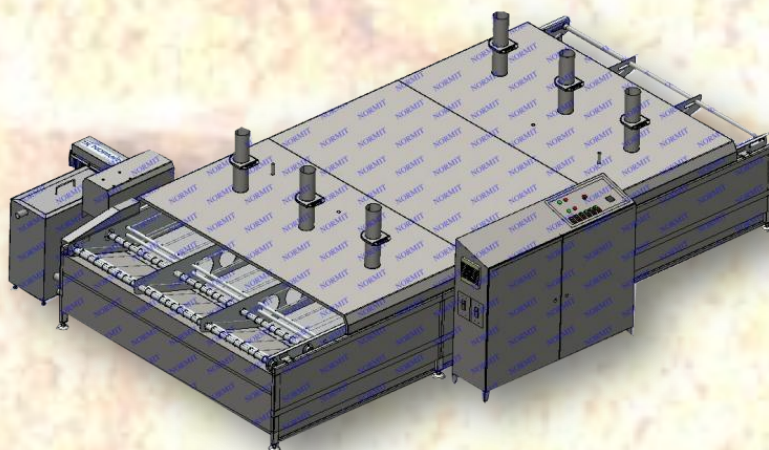
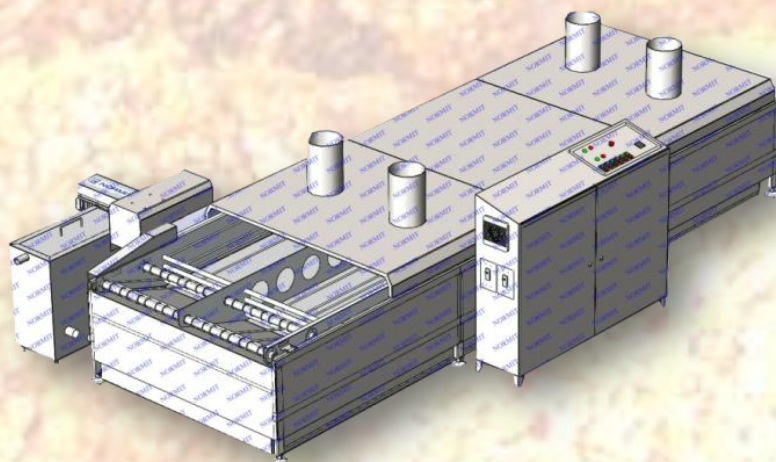
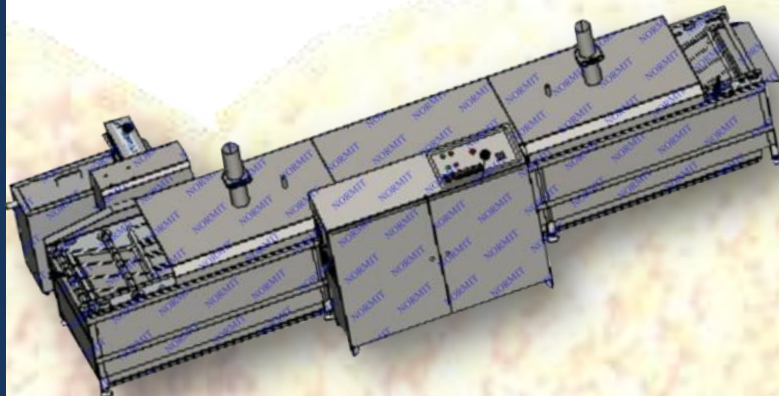
- **SINGLE LINE FRYERS**
- **DOUBLE-LINE FRYERS**
- **TRIPLE-LINE FRYERS**

NORMIT OIL, a fryer equipped with several conveyor belts, makes it possible to set up heat levels separately for each part/section (hybrid heating). This functionality will enable you to produce several kinds of products at the same time. Conveyor fryers can dry, water, bake and do other activities just like your recipe requires.



**THE FOLLOWING CAN BE INTEGRATED IN
PRODUCTION LINES:**

- Cooling conveyor with an “air” blade
- Inclined conveyor
- Inspection conveyor
- Cooling tunnels
- NORMIT PANURE topping machine
- NORMA FORM moulding machine
- Tables, conveyor belts, cars, storage bins or tanks etc.



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