



NORMIT

our ideas work

FRYERS





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VACUUM FRYERS

vacuum fryer

Model: VF 100

Snacks fried under vacuum are healthier, with less oil content, retaining natural flavour and colour. Revolutionary method of frying.



The Normit VF 100 vacuum fryer is designed for batch vacuum frying of:

- vegetable
- fruit
- seafood
- meat
- fish products.

Vacuum frying in oil

Frying under vacuum conditions (at low temperature) is a unique and cutting-edge heat treatment method. It allows you to achieve exceptional qualities for your ready product. The Normit VF vacuum frying plant allows frying products until they become crunchy, at temperatures up to 120°C, which prevents acrylamide from forming. The fried product does not contain carcinogenic substances and it presents an alternative for the majority of snacks that are available on the market.



our ideas work

vacuum fryer

Model: VF 100

Shorter time, less oil in the product

Under vacuum conditions water is eliminated from the product in a very short amount of time. Furthermore, under vacuum conditions oil does not penetrate into free pores, and it is fully discarded while preserving the vacuum. This allows you to lower the content of oil in the ready product down to just a few percent, whereas in products that have been fried in the traditional way, at atmospheric pressure, the oil content may reach as high as 30%.

Automatic control system

The process of vacuum frying/drying is quite complex in terms of the sequence of operations performed, and therefore Normit VF vacuum frying/drying plants are equipped with a completely automated control system with various recipes, which minimizes the effort needed from the operator and eliminates errors connected with the human factor.



Advantages:

- Economical - it saves significant amounts of oil and energy.
- Ability to use low-quality products that would not lead to acceptable output by means of atmospheric frying.
- Environmentally friendly - high-quality finished products with low fat content, and with little to no acrylamide content.
- Easy to use.
- Durable design.
- Areas of application: healthy fruit and vegetable snacks, meat and fish semi-finished products

The Normit VF vacuum fryer comprises of the following elements:

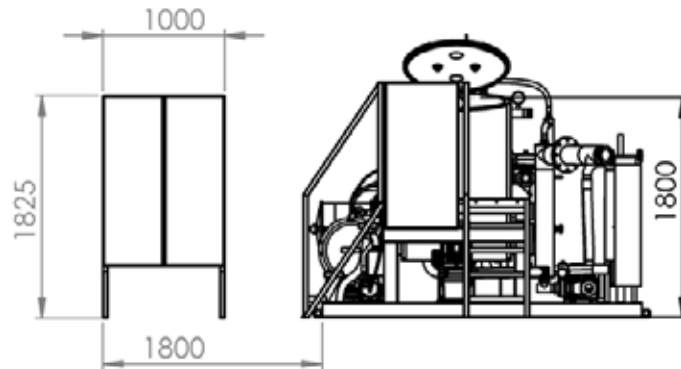
- vacuum frying chamber
- oil heating system
- vacuum collector for storing and forced cooling of oil
- vacuum system for removing oil from the product
- vacuum generation system
- oil filtering and circulation system
- integrated electric or steam heating
- multizone temperature control with an automatic thermoregulator



vacuum fryer

Model: VF 100

Technical drawings



NORMIT FOOD, s. r. o.
Pezinská cesta 5104
901 01 Malacky, SLOVAKIA

Skype:
manager.normit

Telephone number:
+421 902 400 321

E-mail:
sales@normit.com

Web:
www.normit.com

vacuum fryer with blancher

Models: VFB 50

Frying under vacuum with low pressure and low temperature, it has been proven that vacuum processing makes snacks healthier.



Complex unit is intended for the heat treatment of food products:

- blanching
- drying
- vacuum frying (snacks, chips)

Universal use

The VFB 50 is designed to process a wide range of products such as potatoes, carrots, onions, celery, beetroots and many other fruits or vegetables for making snacks, chips. This device allows you to experiment with a wide range of food products with its versatility of use.

vacuum fryer with blancher

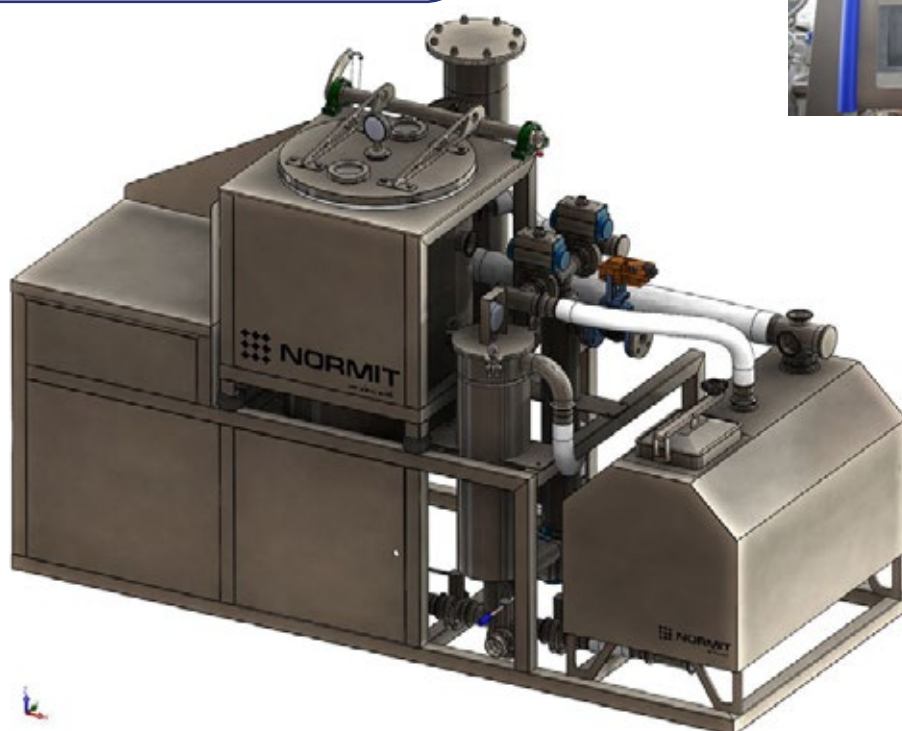
Models: VFB 50

Benefits of blanching

Blanching in hot water for a short period of time allows you to significantly improve the consumer properties of a ready product by deactivating enzymes. The outside appearance of the product is improved and it acquires a brighter color, stronger taste and smell (these features are not lost during frying).

Fully automatic control system

The vacuum fryer is equipped with fully automatic control system with sensor control panel. Connection to the source of compressed air is required. Connection to the source of chilled water required.



Why vacuum fryers are better

Vacuum fryers are an alternative means of producing snacks, using low pressure and low temperatures. It has been proven that **vacuum processing makes snacks healthier**. Frying by means of this technology can be described as a process of removing moisture and cooking food through contact with hot oil. However, **the oil does not enter into the product's open pores**, and therefore the resulting snack will have only a minimal oil content.



TECHNICAL FEATURES:

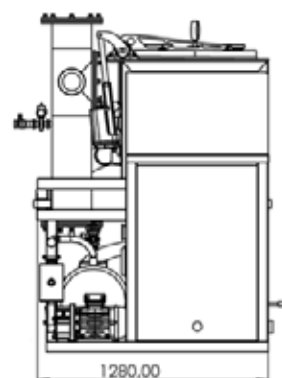
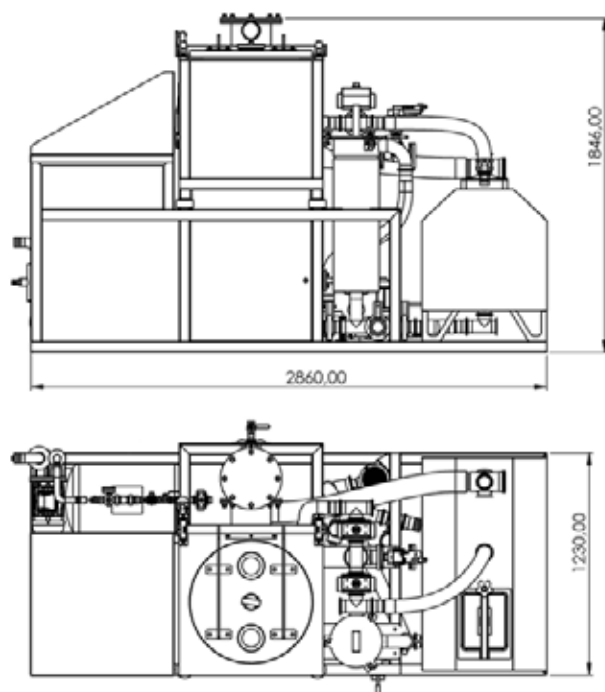
- vacuum frying chamber, working volume 50 liters
- blanching chamber (non-stationary, with rotation for water removal)
- oil heating system
- blanching water heating system
- oil removing system
- vacuum generation system
- oil filtering and circulation system
- multizone temperature control with an automatic temperature regulator.
- three frying baskets, each with two sections (2*25 L)



vacuum fryer with blancher

Models: VFB 50

Technical drawings



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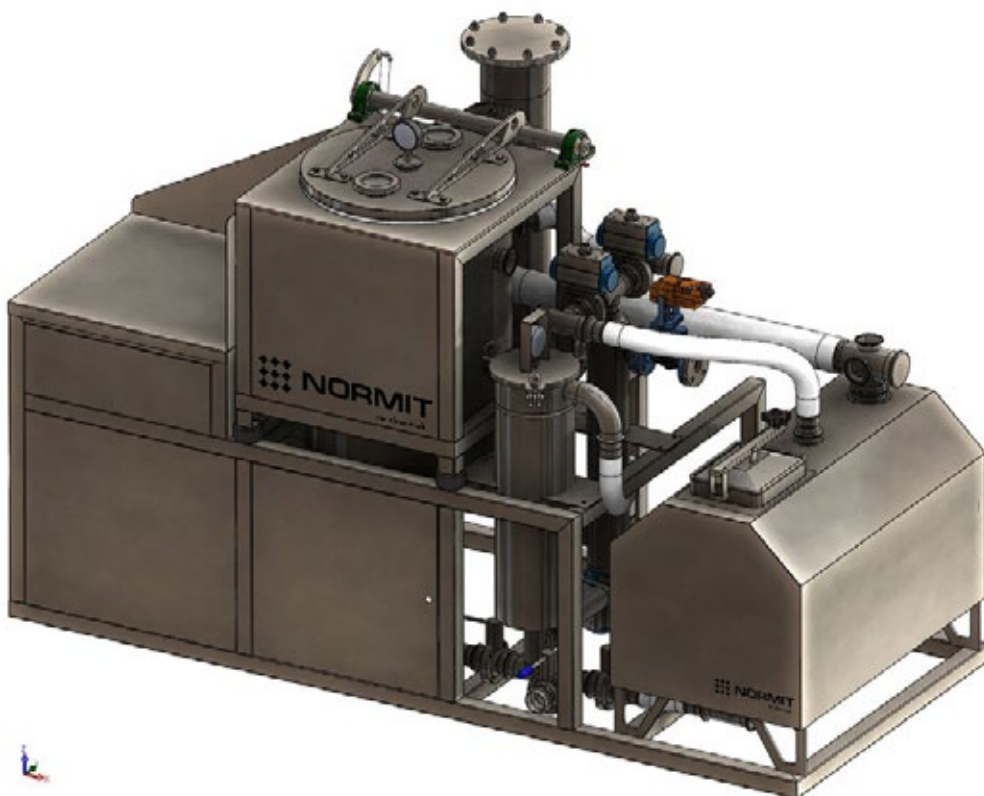
E-mail:
sales@normit.com

Web:
www.normit.com

vacuum fryer for vegetable chips

Model: VFB 50

**Vegetable chips processed under vacuum
are healthier, with less oil content,
retaining natural flavour and colour.
Revolutionary method of frying snacks.**



our ideas work

Suitable products:

- beet root chips
- pumpkin chips
- carrot chips
- lotus root chips
- radish chips
- potato and other vegetable chips

Vegetables are fried into a crispy tasty product with less oil

A vacuum fryer is a unique device designed to process vegetable chips at low temperatures and under vacuum. Vegetable chips are the fastest growing food trend developed in recent years. Under the condition of vacuum and low temperature, vegetables are fried and dehydrated into a crispy tasty product, which maintains the natural color, aroma and crunchy taste of the original vegetables.

vacuum fryer for vegetable chips

Model: VFB 50

Shorter time, less oil in the product

Under vacuum conditions water is eliminated from the product in a very short amount of time. Furthermore, under vacuum conditions oil does not penetrate into free pores, and it is fully discarded while preserving the vacuum. This allows you to lower the content of oil in the ready product down to just a few percent.

Automatic control system

The process of vacuum frying/drying is quite complex in terms of the sequence of operations performed, and therefore Normit VF vacuum frying/drying plants are equipped with a completely automated control system with various programs, which minimizes the effort needed from the operator and eliminates errors caused by the human factor.



Advantages:

- Economical – it saves significant amounts of oil and energy.
- Ability to use low-quality products that would not lead to acceptable output by means of atmospheric frying.
- high-quality finished products with low fat content, and with little to no acrylamide content.
- Easy to use. The fryer is fully automatic, reducing the number of people needed to operate and saving time.
- Durable design.

Vacuum frying in oil

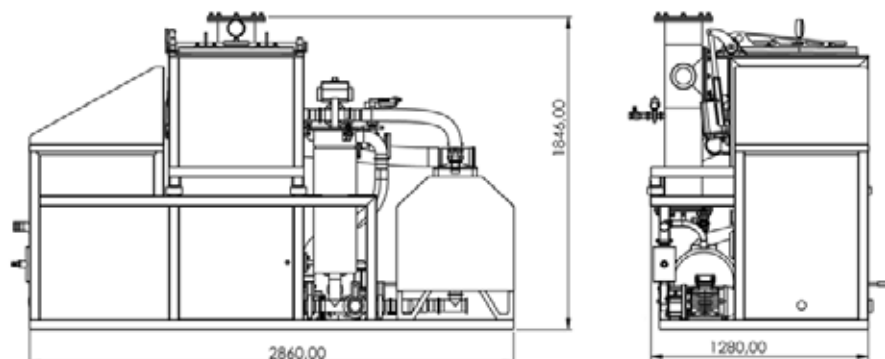
Frying under vacuum conditions (at low temperature) is a unique and cutting-edge heat treatment method. It allows you to achieve exceptional qualities for your ready product. The product is rich in fat, low in calories, high in fiber, rich in vitamins and various minerals, free of synthetic additives, easy to carry, and has a long shelf life. So that it is highly regarded in today's food industry and is well received by consumers.



vacuum fryer for vegetable chips

Model: VFB 50

Technical drawings



| MODEL | VFB 50 |
|-------------------------|--------|
| Height, mm | 1846 |
| Width, mm | 1230 |
| Lenght, mm | 2860 |
| Volume of the basket, l | 50 |



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www.normit.com



vacuum fryer with blancher

Model: VFB 20

The VFB 20 is designed to process a wide range of products such as **potatoes, carrots, onions, celery, beetroots and many other fruits or vegetables for making snacks, chips.** This device allows you to experiment with a wide range of food products with its versatility of use.



Complex unit is intended for the heat treatment of foodstuffs:

- blanching
- drying
- vacuum frying (snacks, chips)

The complex consists of three working containers: for blanching, frying and oil storage.

The device is equipped with:

- a vacuum pump
- the heating system
- a filter system
- a system for removing excess fat - centrifuges
- a condensing system
- pipe system with the oil pump
- automatic control system



Benefits of blanching

Blanching in hot water for a short period of time allows you to significantly improve the consumer properties of a ready product by deactivating enzymes. The outside appearance

of the product is improved and it acquires a brighter color, stronger taste and smell (these features are not lost during frying).

The role of vacuum in producing snacks

Vacuum drying and frying is **an alternative method of making high-quality fruit and vegetable chips**. Our professional staff's knowledge, experience, and expertise allow them to manufacture the very best equipment in this area.

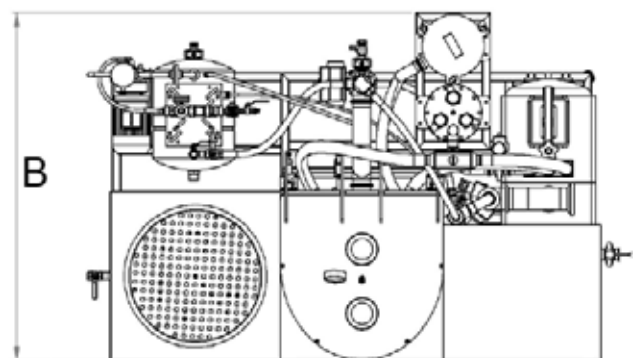
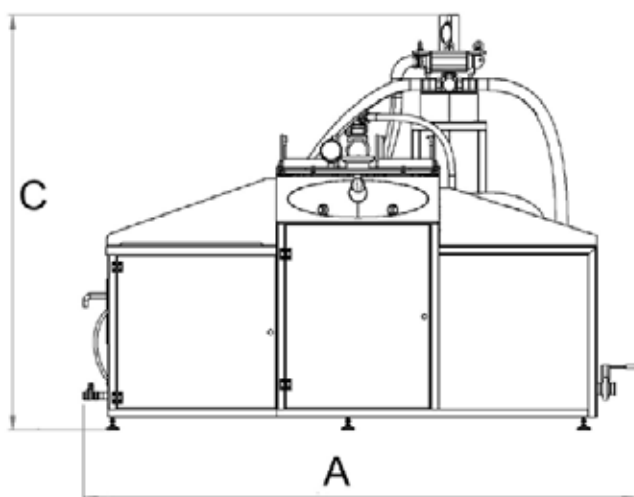
The main details that determine a product's **quality are its structure, color, taste, and oil content**. Under vacuum processing, the product's structure is not harmed, as it is not subjected to mechanical action. Frying is carried out at low pressure, which lowers the temperature that the oil boils at. This allows you to **produce snacks at low temperature**, which makes the end result crunchy but preserves the natural color, taste, and nutritional properties.

The removal, by means of vacuum, of air and oil from the pores in the product brings a number of advantages. The lack of air in the snack's pores during processing lowers the time needed to

prepare it, which boosts your output. Removal of oil from pores after frying gives a high-quality finished product, with a minimal oil content – compare this to the standard processing approach in an atmospheric fryer where the oil content can reach 30–40%.

The vacuum drying and frying technology developed by our company's experts, allows you to offer consumers a **healthier and delicious product**. This is especially relevant today for consumers who care about good nutrition.

An important detail to know about vacuum processing of chips and other snacks, is that **frying at low pressure** is carried out at low temperature and requires less oil. As a result, the snack that **results will not contain acrylamide and other carcinogens**. Retaining the **natural taste and color of fruit, vegetable, and other chips** lets you reduce the amount of taste enhancers and food coloring applied, or avoid using them at all.



| | |
|---------------|-------|
| A: length, mm | 2 576 |
| B: width, mm | 1 623 |
| C: height, mm | 1 937 |

without the dimensions of the electric control cabinet



Your new product will be:

- Nutritious
- Economical
- Delicious
- In demand
- Innovative

The compactness and multiple usabilities of the device allow the use of a vacuum fryer with blancher even for smaller operations for the production of food products, but also for special experimental laboratories for large-scale manufacturers of food products.

The fryer is equipped with an **automatic control system via the PLC controller**. The operator and control system has 2 adjustment modes: automatic, manual.

Automatic mode allows easy and safe operation of the device based

on pre-programmed product recipes.

The manual mode allows you to control the functionality of the system itself and its unit, but also to test new variants of production recipe. This mode opens possibilities for your creativity and to innovative products, but also for research work in a laboratory environment.

The automatic cleaning system is undoubtedly a great advantage for easier use and maintenance of the device.

The most important feature of the device is the excess fat removal system that gives you the opportunity to get a **"dry" product directly after processing.**

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901 01 Malacky, SLOVAKIA

Skype:
manager.normit

Telephone number:
+421 902 400 321

E-mail:
sales@normit.com

Web:
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vacuum fryer

Model: VF 350

The Normit VF vacuum deep-fat fryer is designed for batch frying of **vegetable, fruit, seafood, meat and fish products.**

The Normit VF vacuum fryer comprises the following elements:

- vacuum frying chamber
- oil heating system
- vacuum collector for storing and forced cooling of oil
- vacuum system for removing oil from the product
- vacuum generation system
- oil filtering and circulation system
- integrated electric or steam heating
- multizone temperature control with an automatic thermoregulator



Automatic control system

The process of vacuum frying/drying is quite complex in terms of the sequence of operations performed, and therefore Normit VF vacuum frying/drying plants are equipped with a **completely automated control system with various recipes, which minimizes the effort needed from the operator and eliminates errors connected with the human factor.**

All processes that are carried out are shown on the operator's panel (process visualization). Programming of new recipes is done with the help of an intuitive interface.



Vacuum frying in oil

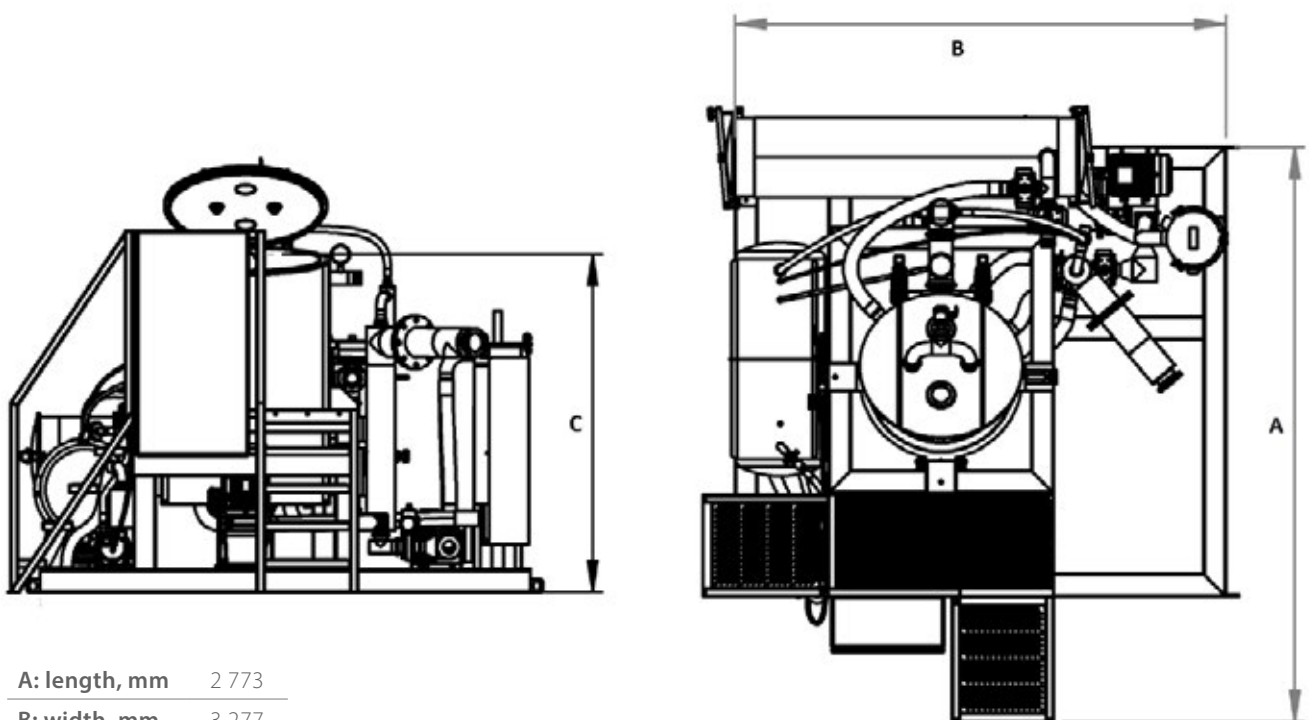
Frying under vacuum conditions (at low temperature) is **a unique and cutting-edge heat treatment method**. It allows you to achieve exceptional qualities for your ready product. The Normit VF vacuum frying plant allows frying products until they become crunchy, at temperatures up to 120°C, which prevents acrylamide from forming. The fried product **does not contain carcinogenic substances** and it presents an alternative for the majority of snacks that are available on the market.

Under vacuum conditions water is eliminated from the product in a very short amount of time. Furthermore, under vacuum conditions **oil does not penetrate into free pores**, and it is fully discarded while preserving the vacuum. This allows you to lower the content of oil in the ready product down to just a few percent, whereas in products that have been fried in the traditional way, at atmospheric pressure, the oil content may reach as high as 30%.

Depending on the type of product and the preliminary processing of it (blanching, impregnating, freezing), it is possible to obtain products with various characteristics: with a more or less dense structure (puffy snacks), more crunchy or more flexible, with various degrees of color intensity, etc.

Unique vacuum drying technology

- The vacuum drying technology enables **you to dry very quickly virtually any sliced products**, while enjoying all the advantages of vacuum processing. It combines the advantages of two different drying methods.
- **Drying products is fast** (usually lasting up to 60 minutes) and without the need (but with the possibility) of prior freezing.
- **There is no need for prior defrosting** when drying products that have been stored in a freezer.
- The heat carrier that is used (oil) heats the water that is contained in the product evenly and from all sides, which **results in quick and even evaporation**.
- The agent (oil) is disposed of in the plant, which leaves the product practically dry.





Advantages:

- Economical – it saves significant amounts of oil and energy.
- Ability to use low-quality products that would not lead to acceptable output by means of atmospheric frying.
- Environmentally friendly – high-quality finished products with low fat content, and with little to no acrylamide content.
- Easy to use.
- Durable design.
- Areas of application: healthy fruit and vegetable snacks, meat and fish semi-finished products, various types of dried or frozen preserves, confectionery.
- The automatic control system with the option of storing recipes allows you to fry various products in different modes without the need for reconfiguration.
- The oil used in the frying process is not subjected to elevated temperatures, it will not burn, become rancid, or absorb smells and color pigments, and it can be used for frying and drying of various products without being replaced.
- The system for vacuum frying/drying is completely sealed, there is no smoke, oil fumes or smell.

The healthful properties of the product, as well as vitamins and minerals, are fully preserved. The natural taste and aroma is increased without the need to add artificial flavors.

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Telephone number:
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E-mail:
sales@normit.com

Web:
www.normit.com

Why invest
in vacuum frying
and drying
technology

**Your new
product
will be:**

- ✓ Nutritious
- ✓ Economical
- ✓ Delicious
- ✓ In demand
- ✓ Innovative



Features of atmospheric fryers

Classical atmospheric fryers are used in the food industry to produce a wide assortment of foods. Those fryers are installed in continuous, automatic lines for mass production of snacks. Products are lowered into boiling oil and cooked at high temperatures. During such processing, besides the cooking itself, the product is dehydrated, oil is absorbed by the product, and the product forms a crust.

In those fryers, frying is carried out at high temperatures of up to 180°C, products are brought to the ready, saturated in oil, and take on a crunchy quality – these are indispensable attributes of fried foods. However, this form of processing brings a number of downsides which lower the quality of the final result:

- High oil content, up to 40%
- The surface of the product is blackened
- Carcinogens form
- The oil turns rancid, taking on a certain smell and unpleasant taste
- The nutrients in the product are eliminated, the product loses its color and taste
- The product gains a high level of acrylamide, which forms at temperatures over 134°C

One should also consider the economic downsides of atmospheric fryers:

- High energy demands
- Frequent replacement of used oil

Due to the proven link between food consumption and human health, consumers are now carefully choosing what they eat and often preferring healthy foods. One aspect of products that concern buyers is a high fat (lipid) content. Products with a high lipid content are linked to a number of health problems and can cause such diseases as:

- Obesity
- Risk of cancer
- Risk of type-2 diabetes
- High probability of health disease

To make **modern industrial fryers**, technologies are being used that lower the risks to human health. For example, better oil-filtration systems are used to extend oil life. However, this is not enough to avoid all problems associated with high-temperature frying.





Why vacuum fryers are better

Vacuum fryers are an alternative means of producing snacks, using low pressure and low temperatures. It has been proven that **vacuum-processing makes snacks healthier**. Frying by means of this technology can be described as a process of removing moisture and cooking food through contact with hot oil. However, **the oil does not enter into the product's open pores**, and therefore the resulting snack will have only a minimal oil content. Compare this with the 40% oil content of classical processing!

The low pressure at which processing is carried out in a vacuum fryer, **allows you to produce snacks at lower temperatures**, from 85°C to 120°C. Carcinogens do not form in the oil, the oil stays fresh longer, and oil consumption is lower than in atmospheric fryers. **When fried at low temperatures, the product maintains its natural color, taste, aroma, and nutrients**. Fruits and vegetables fried in a vacuum fryer are turned into healthy snacks that are rapidly gaining in popularity and becoming an alternative to traditional chips.

Manufacturing of vacuum frying equipment

Our company is the first to develop and manufacture vacuum frying and drying equipment on the European market.

Our vast practical experience, with many successful prior projects, allows our company to design and manufacture equipment for vacuum frying for any degree of output and for any product.

We have our own manufacturing base,

and therefore we can oversee the whole production cycle with the highest quality at all stages. Our company manufactures equipment for the entire cycle of producing foodstuffs, from washing to applying spices and packaging (in collaboration with companies manufacturing dosing and packaging equipment).

Normit is the unique manufacturer of vacuum fryers and dryers in Europe and your number-one partner in promoting food products for healthy eating.



Advantages:

- Vacuum fryer brings you can be divided into two kinds: economic advantages, and quality ones.
- Allows you to make snacks with a high added value at lower electricity costs and other expenses compared to traditional frying, which puts the manufacturer ahead of the competition.
- Save on oil – the oil will stay fresh longer, it will not burn, it won't retain the taste of the last product fried, and it will not have to be replaced so frequently.
- Fewer flavor additives and taste enhancers will need to be applied.
- A competitive product in the snack market:
 - Lower oil content (only a few percent)
 - Attractive color, close to the natural color, as the product does not darken and its surface does not blacken
 - The oil does not turn rancid, and it will not give the product an unpleasant taste or smell
 - Preservation of nutritional qualities
 - No acrylamide or other carcinogens
 - Fried vegetable snacks are highly suitable for giving to children who don't like vegetables in other forms



VF 350



VFB 20

The role of vacuum in producing snacks

Vacuum drying and frying is **an alternative method of making high-quality fruit and vegetable chips**. Our professional staff's knowledge, experience, and expertise allow them to manufacture the very best equipment in this area.

The main details that determine a product's **quality are its structure, color, taste, and oil content**. Under vacuum processing, the product's structure is not harmed, as it is not subjected to mechanical action. Frying is carried out at low pressure, which lowers the temperature that the oil boils at. This allows you to **produce snacks at low temperature**, which makes the end result crunchy but preserves the natural color, taste, and nutritional properties.

The removal, by means of vacuum, of air and oil from the pores in the product brings a number of advantages. The lack of air in the snack's pores during processing lowers the time needed to prepare it, which boosts your output. Removal

of oil from pores after frying gives a high-quality finished product, with a minimal oil content – compare this to the standard processing approach in an atmospheric fryer where the oil content can reach 30–40%.

The vacuum drying and frying technology developed by our company's experts, allows you to offer consumers a **healthier and delicious product**. This is especially relevant today for consumers who care about good nutrition.

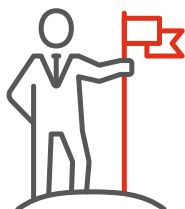
An important detail to know about vacuum processing of chips and other snacks, is that **frying at low pressure** is carried out at low temperature and requires less oil. As a result, the snack that results will not contain acrylamide and other carcinogens. Retaining the **natural taste and color of fruit, vegetable, and other chips** lets you reduce the amount of taste enhancers and food coloring applied, or avoid using them at all.



VF 20



Over 30 years on the market in the food industry



Over 500 projects successfully carried out in Europe, the United States, and CIS countries



Your partner in supplying equipment that ensures **a high-quality end result, efficiently**



A dialogue with professionals – we maintain a responsible approach to understanding our customers' needs and supplying an expedient solution

Our company: Time-proven quality

The Production and Research Center for Vacuum Frying and Drying is a division of Normit, which has been manufacturing equipment for the food industry for over 30 years. We offer businesses high-quality and economical solutions. We're experts in this industry and guarantee reliability and attention to detail in working with clients.

Our engineers have vast practical experience in developing and designing equipment that meets the demands of today's marketplace. This approach to work gives our clients the opportunity to take a leading position in the food industry market.

Our research and development center

Our research and development center is the heart of our production. Here highly qualified engineers and technologists design the future of the food industry. Our research focuses on the following areas: developing new technologies, improving existing equipment, and studying eco-friendly solutions. Through decades of professional experience, our experts have honed their skills in providing solutions for customers.

The technical equipment that we produce is intended to have a long service life. This will allow you to optimize your resource consumption and shorten your manufacturing

time. The task of our center is to convert our customers' investment into a profitable production process.



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Skype:
manager.normit

Telephone number:
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E-mail:
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Web:
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CONTINUOUS FRYERS

continuous fryer

Model: ShoweFry 600/6000

**Permanently pure oil due circulation
a guarantee of a high quality finished product.**



Suitable products:

- Chicken thighs
- Hamburgers
- Cut rings of eggplant, or zucchini
- Nuggets
- Croutons

Excellence in efficiency as well as environmental friendliness

The ShoweFry Continuous Conveyor Fryer series is a new sensation in the market of food processing equipment. The design of this piece of equipment, developed by our engineers on the basis of current, practical experience in manufacturing and using of conveyor fryers, ensures excellence in efficiency as well as environmental friendliness.

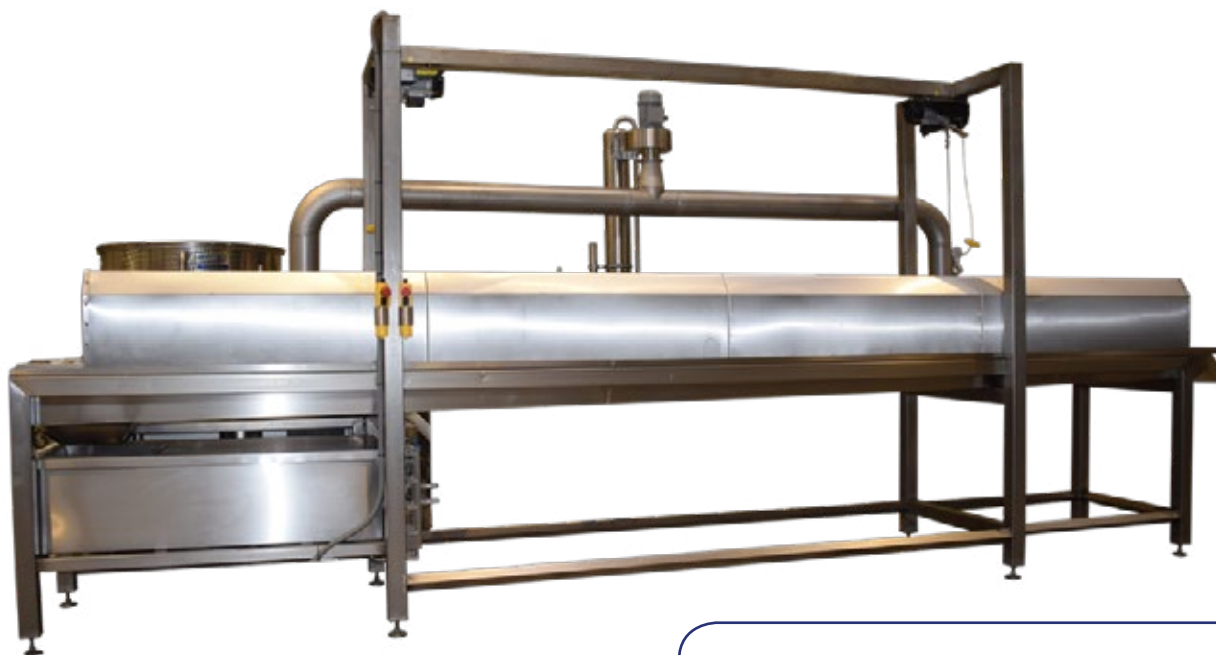
continuous fryer

Model: ShoweFry 600/6000

Universal use

ShowerFry continuous fryers use the method of pouring hot oil, which is ideal for frying meat, fish, vegetable and dough products, snacks (hard and fragile structure), both breaded and non-breaded.

Pouring with hot oil provides heat transfer performance comparable to the method of immersion in hot oil, and is effective for frying different products, including large pieces of meat and fish products, for which high-quality frying is imperative.



Minimal ratio of oil, reducing costs, superior quality of fried product

The ShowerFry series of continuous fryers uses the minimal ratio of oil in the whole system to the performance, thereby significantly reducing costs associated with the replacement and disposal of waste oil. The high oil turnover, its intensive circulation and constant filtration, make for a superior quality of fried product, and the preserving of its nutritional properties.



Permanently pure oil a guarantee of a high quality finished product

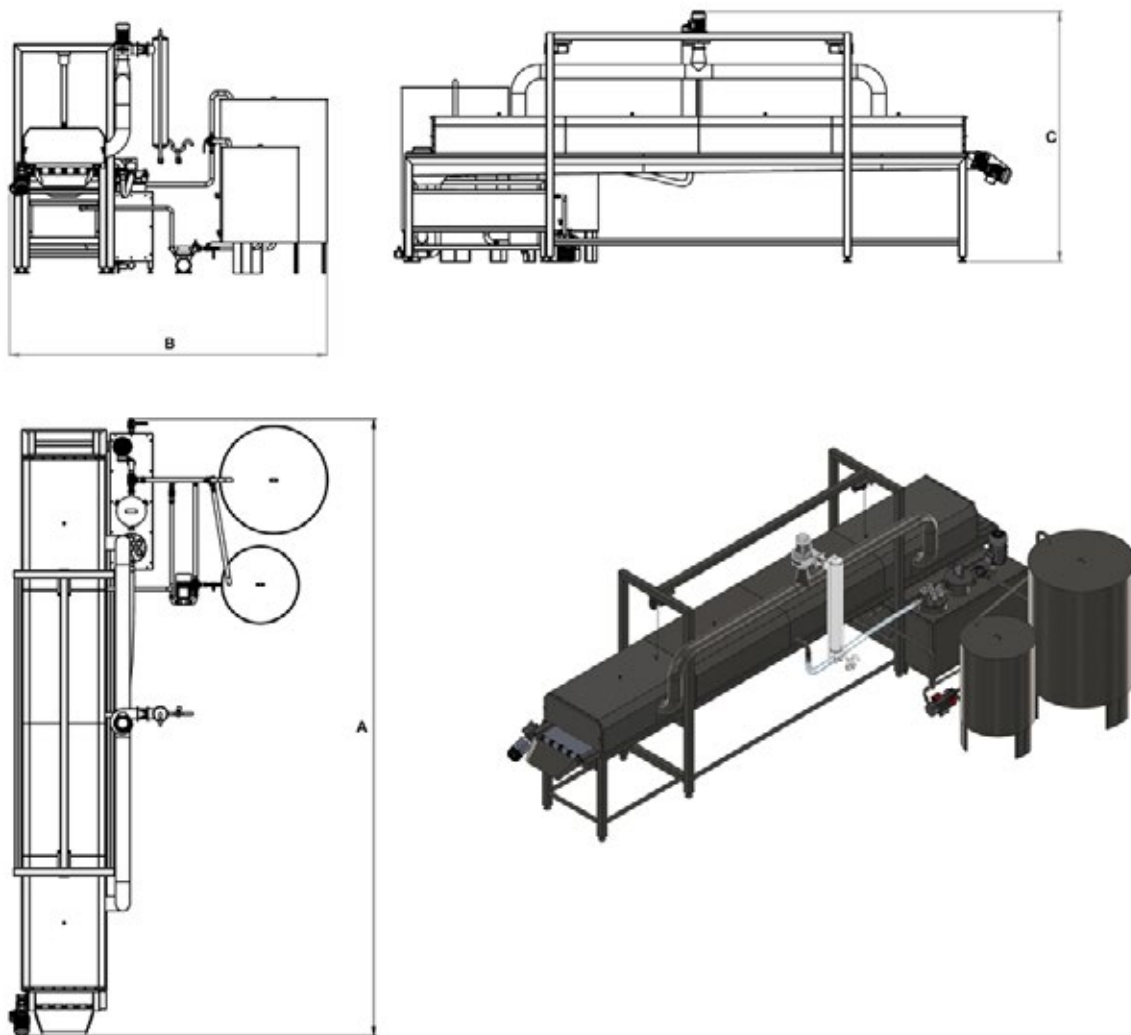
The entire volume of oil in the Normit continuous conveyor fryers undergoes constant filtration. Smaller product particles are continuously removed using the special multistage stainless steel filters, and the operator visually determines the degree of contamination and the need for filter cleaning. Filter cleaning is performed during operation of the equipment while the oil is still being filtered through the second pair of filters.



continuous fryer

Model: ShoweFry 600/6000

Technical drawings



| MODEL | ShoweFry 600/6000 |
|-------|-------------------|
| A: | 6 465 |
| B: | 3 324 |
| C: | 2 619 |

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Skype:
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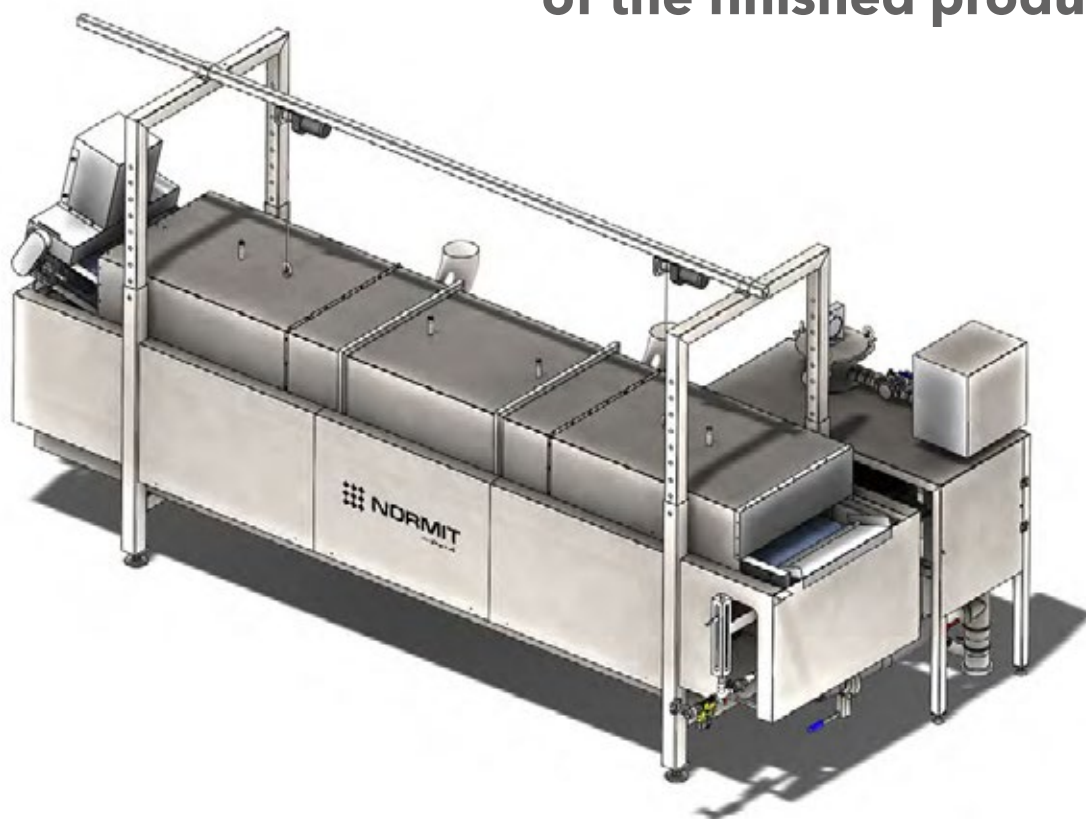
E-mail:
sales@normit.com

Web:
www.normit.com

continuous fryer

Model: CombiFry 600/3500

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



Ideal for frying:

- Chicken drumsticks
- Burgers
- Nuggets
- Croutons
- onion rings
- spring rolls
- many other products

Hot oil pouring and immersion frying

Fryer CombiFry works on principle of 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.

continuous fryer

Model: CombiFry 600/3500

Constant oil filtration

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

Efficient frying, reduces costs

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.



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.

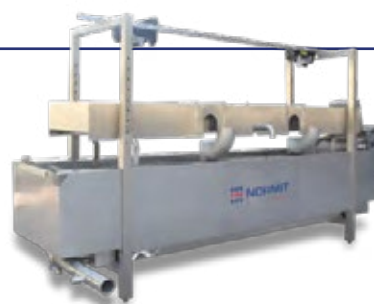


The frying method

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

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

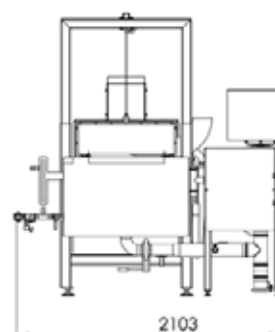
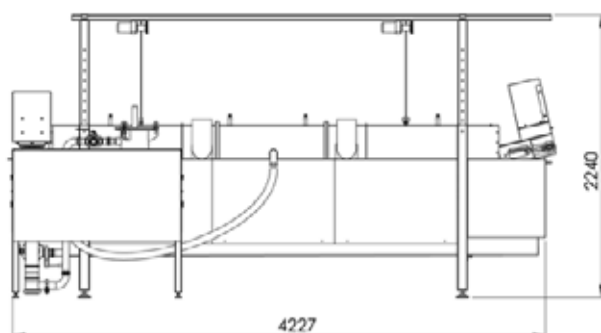
The hot oil produces a film on the surface of a product, an intense oil circulation between the product and the heating source ensures that a uniform set temperature is maintained in the whole frying area.



continuous fryer

Model: CombiFry 600/3500

Technical drawings



| MODEL | CombiFry 600/3500 |
|--------------------------|-------------------|
| Conveyor belt, width, mm | 600 |
| Installed power, kW | 92 |
| Length, mm | 4227 |
| Height, mm | 2240 |
| Width, mm | 2103 |

NORMIT FOOD, s. r. o.
Pezinská cesta 5104
901 01 Malacky, SLOVAKIA

Skype:
manager.normit

Telephone number:
+421 902 400 321

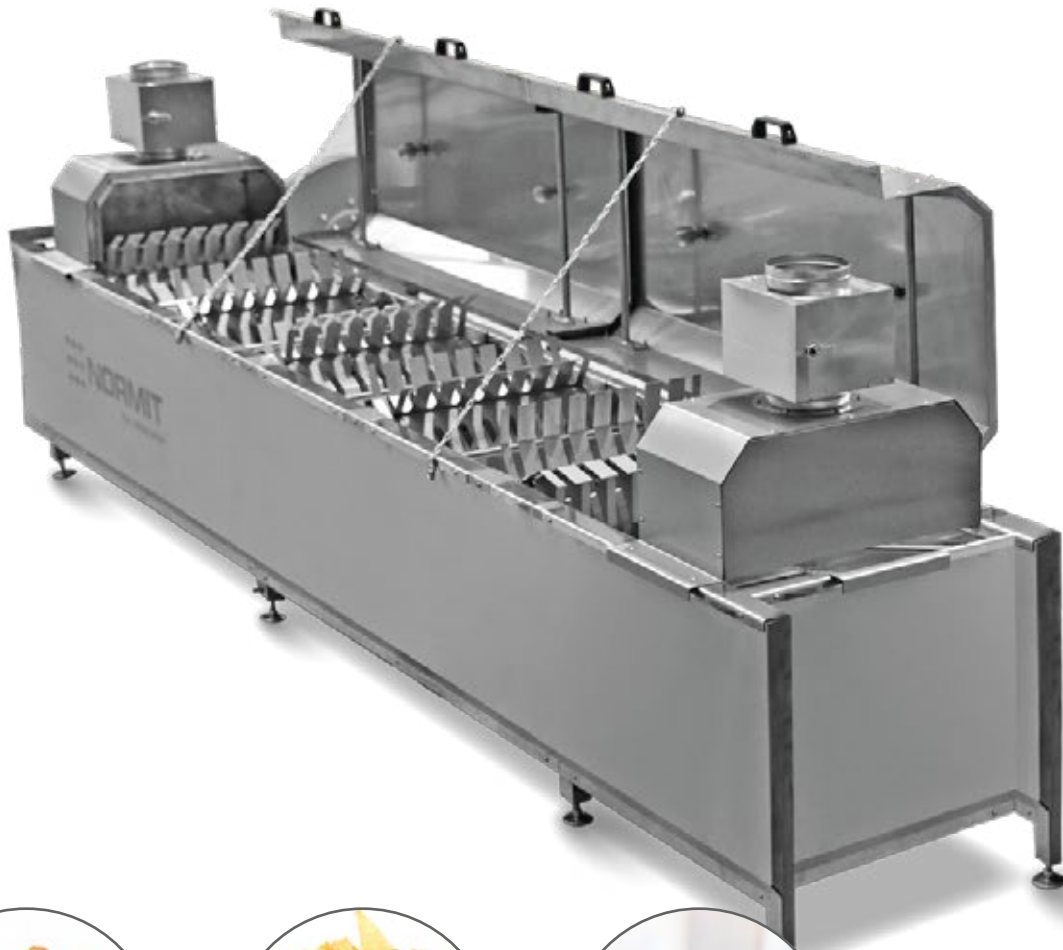
E-mail:
sales@normit.com

Web:
www.normit.com

continuous paddle fryer

Models: SnackPro 1,2

Double oil filtration system, the product is evenly fried, oil does not burn.



Examples of use

- Potato chips
- Products from the flour
- Some types of doughnuts
- Snacks

For frying small, loose or light products

Continuous industrial fryers of the NORMIT SnackPro series are specially developed for frying small, loose products that have (or are getting in the frying process) less density than oil and float on its surface.

continuous paddle fryer

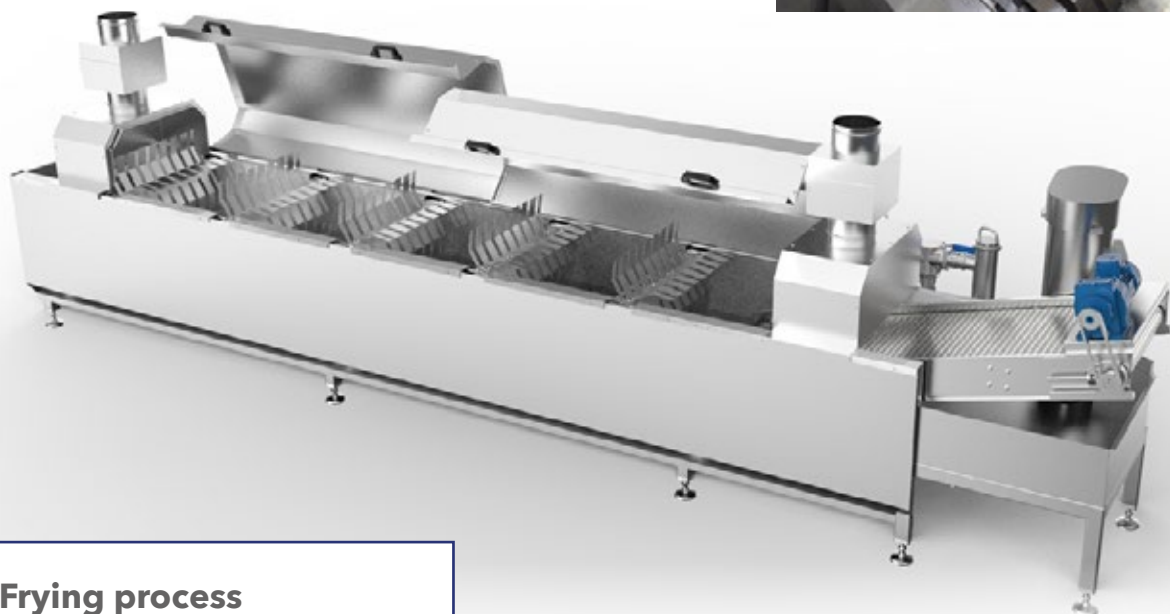
Models: SnackPro 1,2

Stationary ventilation

An innovative solution for vapor and smoke removal through two fixed outlets at the start and end of the working section, allowing for stationary ventilation. Enhanced security hinges are easy to open, overlapping each other for visual control over the process.

Specially designed moving blades

Moving milling blades are completely made of stainless steel and have a special design and profile, minimizing the buckling of the product. Each impeller has a reliable drive, the conveyor is self-propelled. Each row of blades can be individually and easily removed.



Frying process

The product is fritted in a way of full immersion in hot oil. The SnackPro series of fryers do not have a conveyor belt for sliding the product. The product is shifted due to the movement of the oil pumped by the pump as well as by means of blades which not only move the product to the loading zone but also gently mix for even heat treatment.



Benefits

- Accuracy of temperature maintenance - the product is evenly fried, the oil does not burn due to local overheating.
- Simple operation and maintenance.
- Double oil filtration system, which leads to a considerable increase in the serviceability of the oil and the increase in the quality of the fritted products.
- Minimum oil consumption in its class
- Completely produced in the European Union



continuous paddle fryer

Models: SnackPro 1,2



NORMIT FOOD, s. r. o.
Pezinská cesta 5104
901 01 Malacky, SLOVAKIA

Skype:
manager.normit

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E-mail:
sales@normit.com

Web:
www.normit.com

continuous fryer pour oil

Models: Pour Oil 2000/8500



The series of Continuous Fryers Pour Oil 2000/8500 is the current boom in the market of frying and roasting equipment. The new construction designed by our engineers, based on existing practical experience in the production and use of conveyor fryers, provides the best example of environmental friendliness.



continuous fryer pour oil

Models: Pour Oil 2000/8500



The Fryers use a hot oil baking process and are ideal for frying meat, fish, vegetable and pasta products with a hard or fragile structure, wrapped or not wrapped.



High heat exchange indicators ensure the efficiency of roasting as if the product was constantly stirred in hot oil. At customer's request, it is possible to install a single or multiple product turn-over sections.



The Fryers from Pour Oil series are using the lowest oil volume in the system, which significantly reduces the manufacturer's costs associated with replacing and recycling waste oil. The high efficiency of oil reduction, its intense circulation, and constant filtration ensure an unbeatable quality of the fried product while retaining all its important properties.

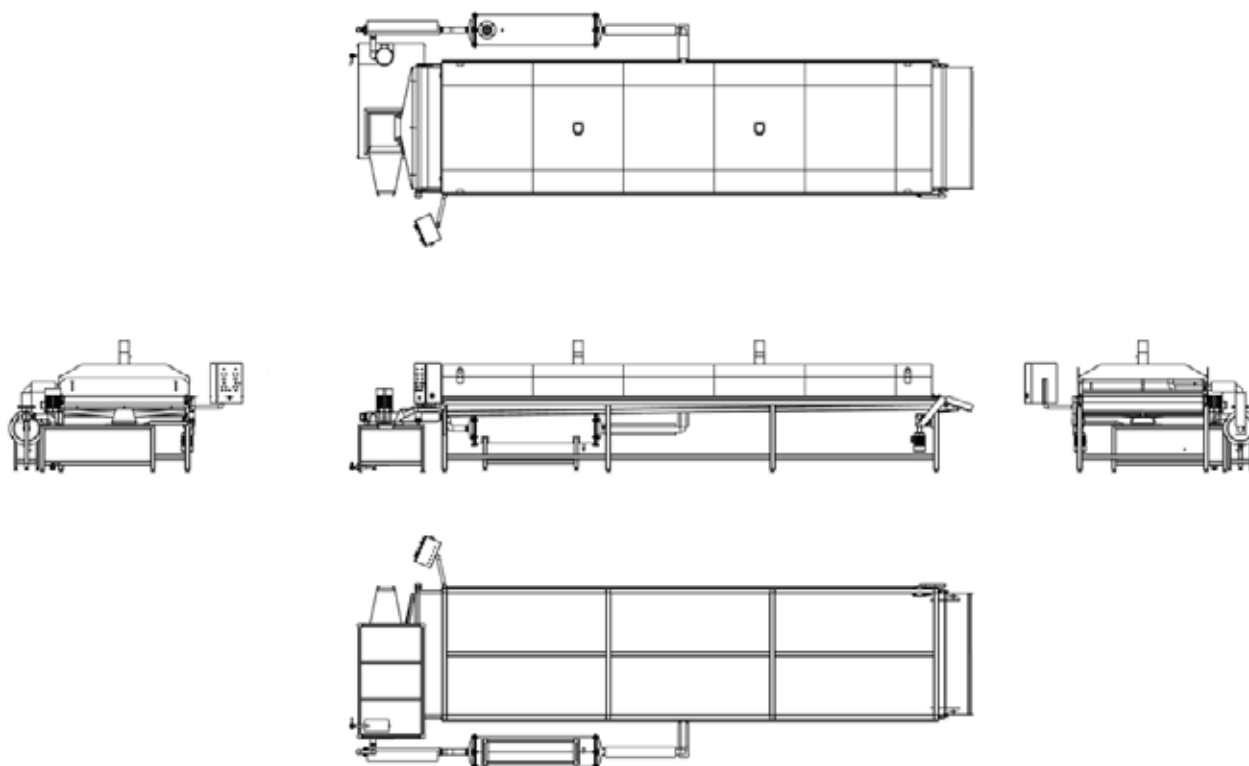
Examples of use

- Chicken thighs
- Hamburgers
- Sliced rings of aubergine, zucchini
- Nuggets
- Croutons
- And others
- Methods of roasting

Pouring of hot oil provides results comparable to hot oil immersion and is effectively used for roasting large pieces of meat and fish products for which quality frying is necessary. The hot oil produces a film on all sides of each piece of product, its intense circulation between the product and the heating source ensures that a uniform set temperature is maintained throughout the frying surface. The oil film is also formed on the mesh conveyor under the product. Due to the minimum time of oil transition from the heat source to the product, the oil does not overheat.

continuous fryer pour oil

Models: Pour Oil 2000/8500



Always pure oil - a guarantee of a high-quality finished product

The whole volume of oil is subjected to continuous filtration in a continuous conveyor fryer. Fine parts of the product are continually removed using special multi-stage stainless steel filters. The operator visually determines the degree of contamination of the filter and the necessity of cleaning it. 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 local overheating of the oil, which does not negatively affect the features of the product.

- The construction is characterized by high stability, robustness and also durability.
- The external drive is not subject to overheating which could cause deformation and leakage of gear oil.
- Easy-to-remove cover ensures thermal insulation and release of vapor and smoke through the ventilation system and built-in filters.
- A labyrinth seal is used to prevent fuel gas leakage.
- The safety of the operator is ensured by a reliable thermal insulation layer.
- The design dynamically compensates the thermal expansion of the metal.

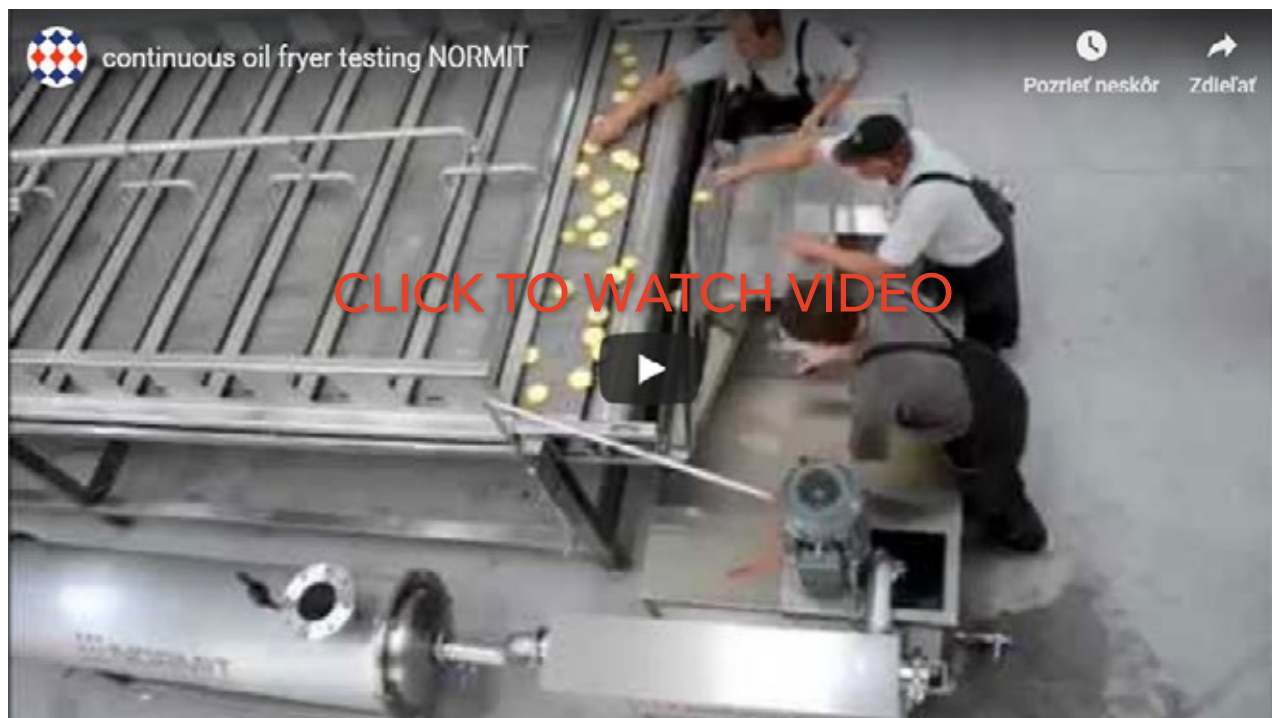
Frying mesh

The conveyor nets are made of high-quality stainless steel, they are hygienic and easy to clean. Optionally, it is possible to install special "turbo brushes" for continuous mechanical mesh

cleaning during frying. Continuous conveyor fryers Pour Oil are manufactured with electric, steam or gas heating system.

continuous fryer pour oil

Models: Pour Oil 2000/8500



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901 01 Malacky, SLOVAKIA

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Web:
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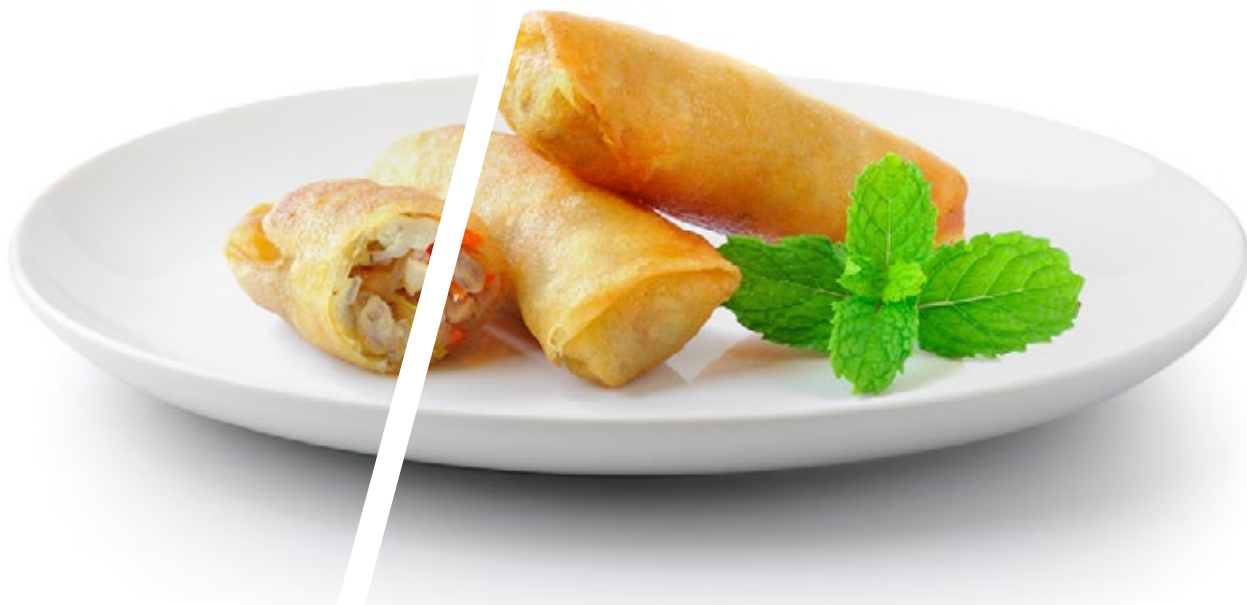
continuous fryer

Model: CombiFry 500/2000

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.**

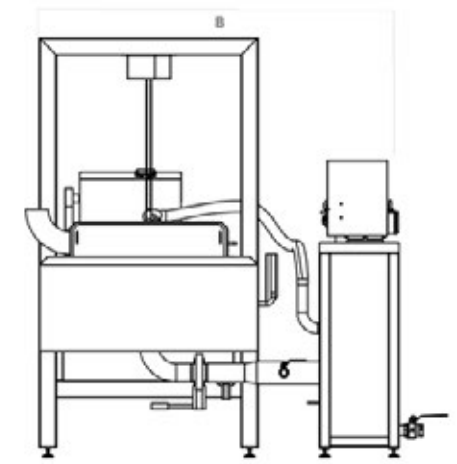
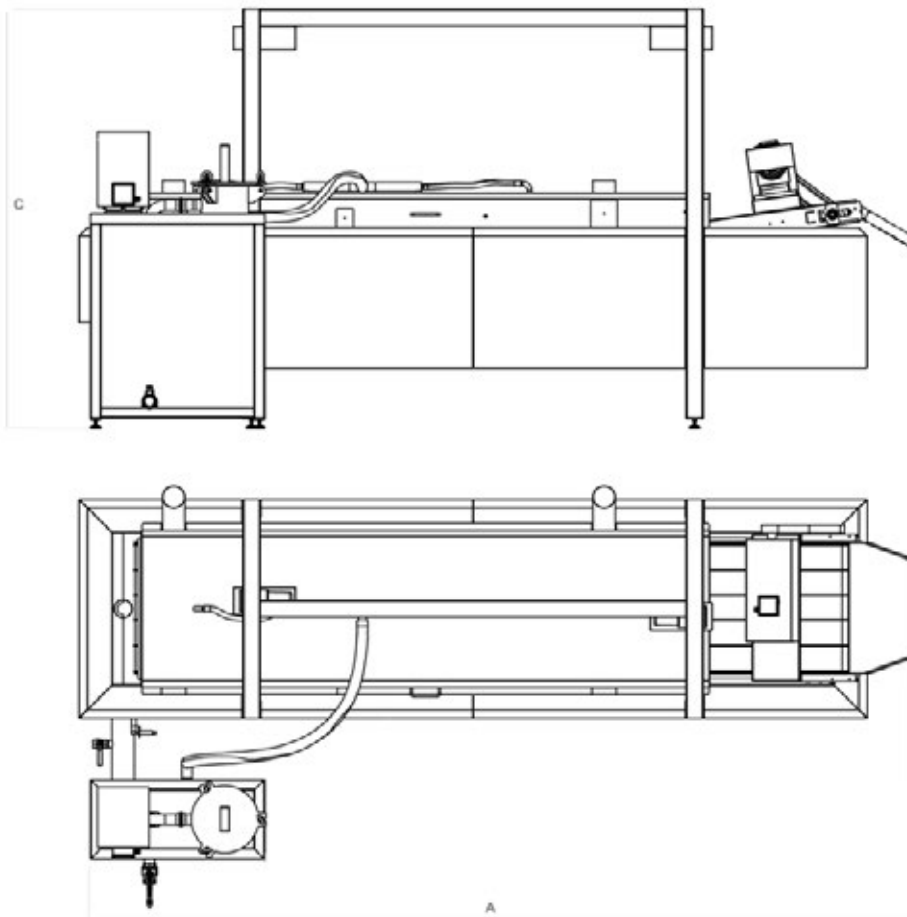
Products:

- 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.



| Model | CombiFry 500/2000 |
|---------------|-------------------|
| A: length, mm | 3 660 |
| B: width, mm | 1 016 |
| C: height, mm | 1 949 |

“ 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.



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 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.

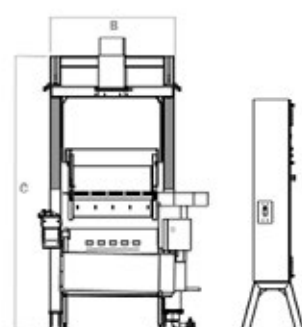
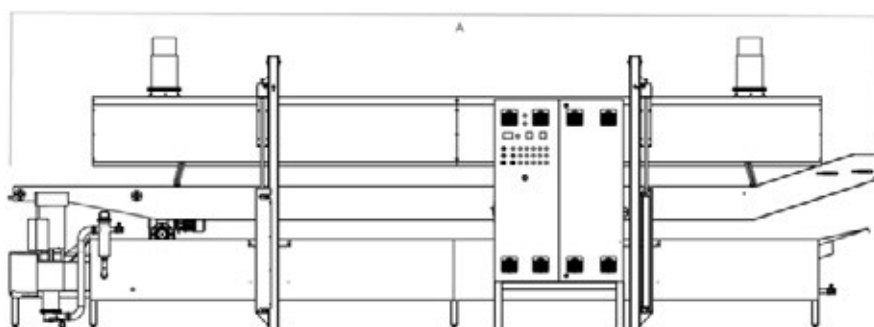
The deep fryer OilDeep is equipped with **supply control system** that makes it possible to individually adjust oil flow and parameters such as feed velocity, optimum level, and oil volume and temperature.

The oil control system 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**. 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. 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 power consumption.**

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.



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 groats, as well as granulated and powdered products. They are used for frying products such as meat and fish products including breaded products

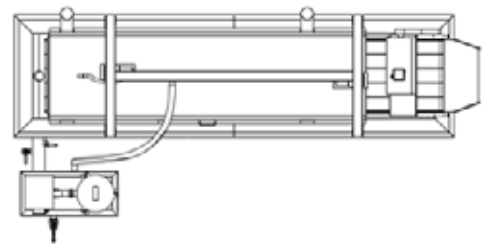
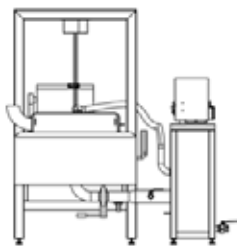
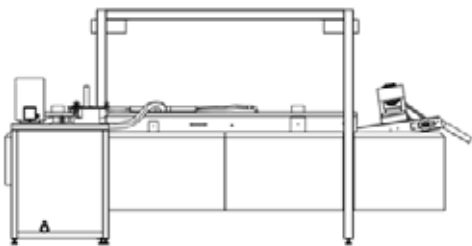
and patties, nuts and other similar snacks, even small sized (from 1 mm), nuts, chips, etc.

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

CombiFry 500/2000



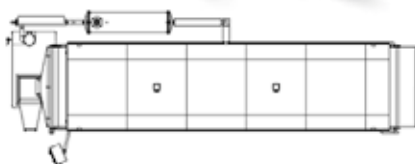
CombiFry 500/2000 – with the combination of immersion frying. The high oil turnover, its intensive circulation and constant filtration, ensure a superior quality of the final product and the preserving its nutritional properties. The method of pouring hot oil is an ideal solution for frying meat, fish,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



PourOil 2000/8500

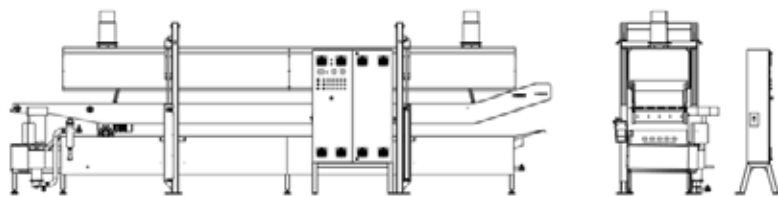


Continuous fryers using the method of pouring hot oil **PourOil 2000/8500** provide heat transfer performance comparable to the method of immersion in hot oil and are effective for frying different products, including large pieces of meat and fish products, where high-quality frying is imperative. Hot 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.



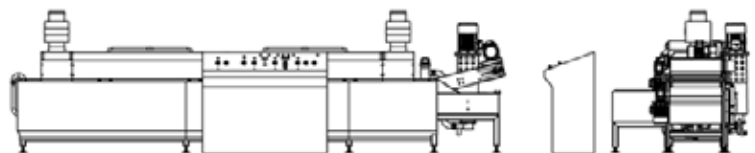
| Model | CombiFry | PourOil | OilDeep | SnackPro 1 | SnackPro 2 |
|---------------|----------|---------|---------|------------|------------|
| A: length, mm | 3 660 | 10 300 | 7 000 | 4 785 | 3 700 |
| B: width, mm | 1 016 | 3 850 | 1 600 | 922 | 1 200 |
| C: height, mm | 1 949 | 2 175 | 2 200 | 1 370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

OilDeep



CONVEYOR FRYER **OilDeep** have 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.

SnackPro



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.