

# 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.

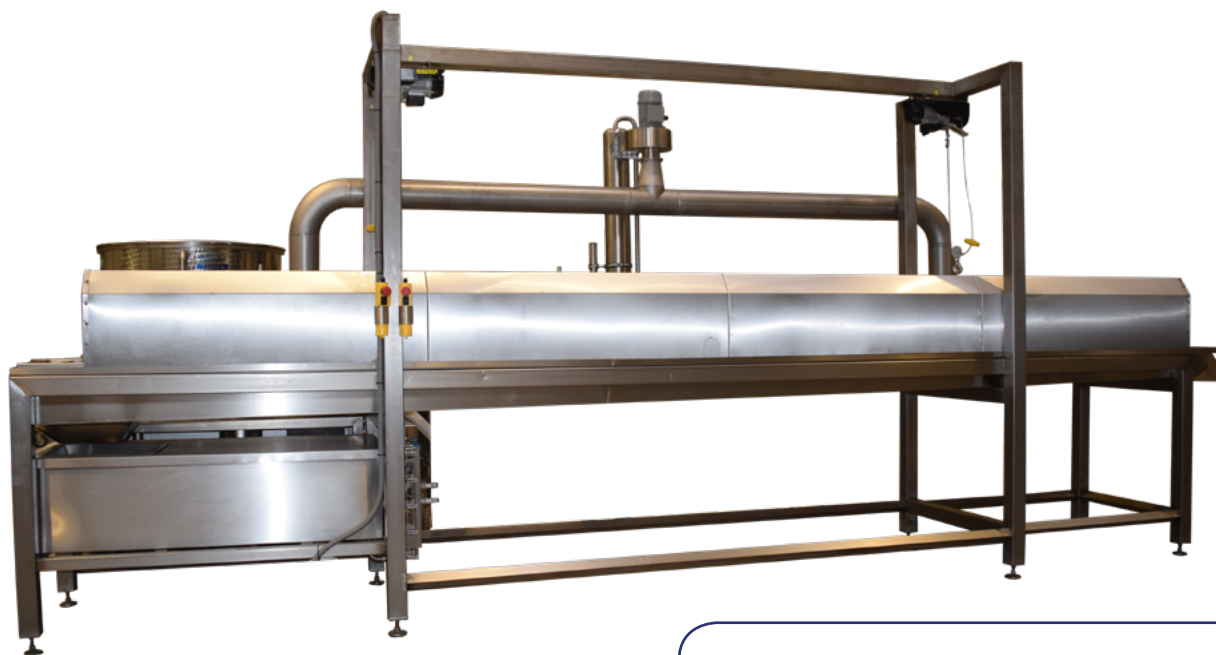
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## Universal use

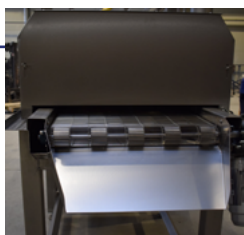
ShowerFry continuous fryers use the method of pouring hot oil, which is ideal for frying meat, fish, vegetable and dough products, snacks (hard and fragile structure), both breaded and non-breaded.

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.

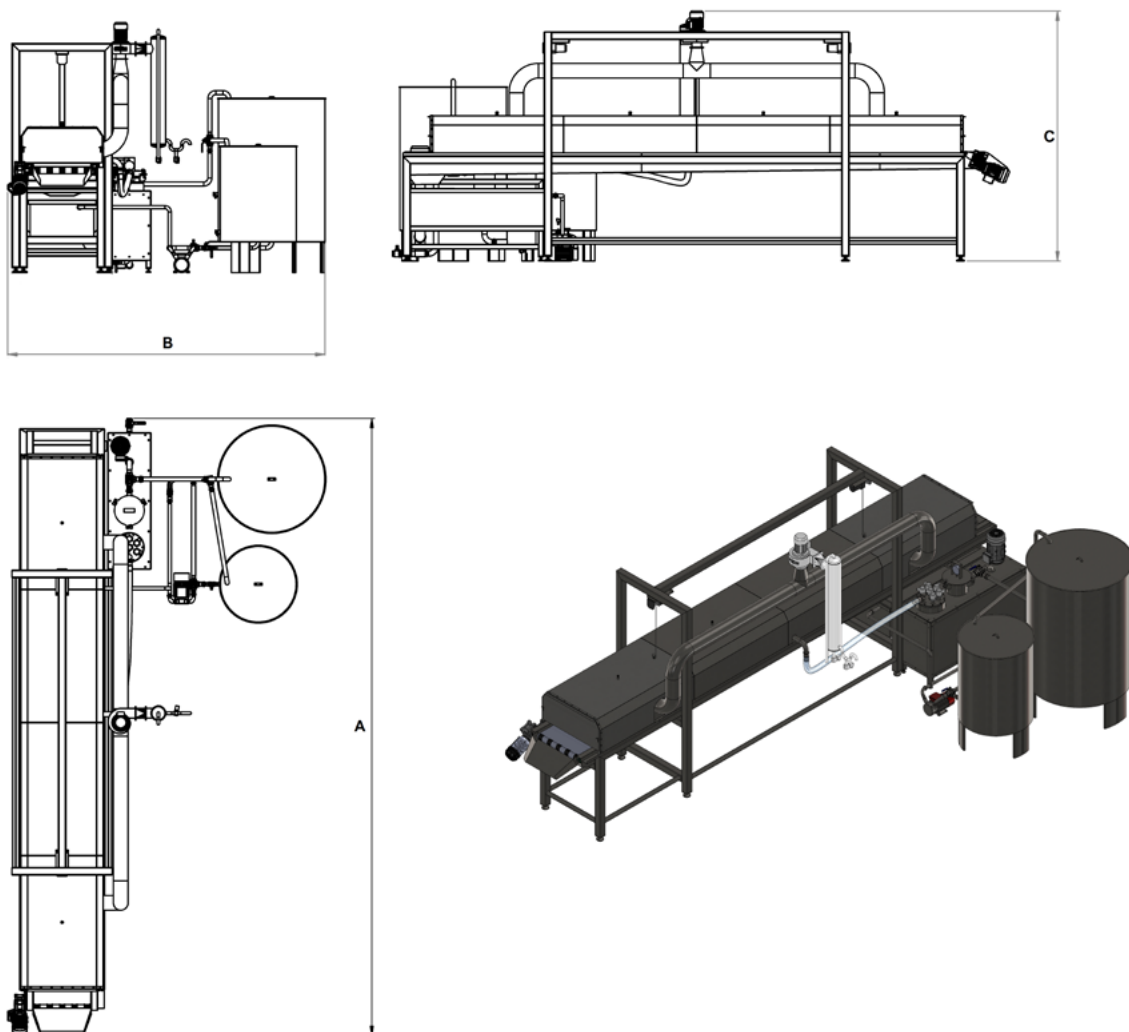
Filter cleaning is performed during operation of the equipment while the oil is still being filtered through the second pair of filters.



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## Technical drawings



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

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