



THE PROFIFRY
CONTINUOUS CONVEYOR DEEP-FAT FRYER



The ProfiFry universal continuous conveyor deep-fat fryers are a reliable and universal solution for high-performance frying of a wide range of products by immersing them in hot oil.

Easy to use and maintain, minimum consumption of oil and continuous filtering of it, careful processing of products — all these features make ProfiFry deep-fat fryers an ideal solution for industrial frying.

ProfiFry deep-fat continuous fryers use the method of immersing the product into oil at an adjustable depth and are ideal for frying meat, fish and vegetable products, as well as products made from dough, snacks, products with a hard or brittle structure, and with or without breading.

Example applications

- ▶ French fries
- ▶ Chicken legs
- ▶ Hamburgers
- ▶ Meat dumplings
- ▶ Nuts and seeds
- ▶ Eggplant and zucchini rings
- ▶ Dough products
- ▶ Nuggets
- ▶ Croutons
- ▶ Others



Frying method

In the ProfiFry series continuous fryers, products are fried by immersion in hot oil and by moving across the frying bath on a single conveyor belt.

The distinctive feature of ProfiFry conveyor fryers is the ability to easily adjust the level at which the conveyor belt is immersed into oil. The precision of adjustment is 0.1 mm, which allows frying products of different height in the same deep fryer. In the basic version, the depth of immersion is adjustable within the range of 0–150 mm. The product moving on the conveyor belt does not float and is completely immersed in the oil up to the set degree.

Adjusting the immersion depth is done smoothly and it takes just a few minutes, which allows you to switch to frying other types of products without wasting time.

Possibility of special frying, with the functionality of turning the product over: adjusting the level of immersion of the product in oil allows frying only the bottom part of the product (e.g. a meat patty), after which the product is turned over with the help of a special mechanism and is fried from the bottom side. This method of frying allows obtaining a product that is similar to homemade ones, which is impossible with the majority of other industrial deep-fat fryer models.

The frying time is adjusted by changing the conveyor speed.



Heating, circulation and filtering of oil

Hot oil circulates intensely between the heating system and the product, and the oil flows in the direction towards the product. The oil yields its thermal energy to the product very quickly, thus ensuring a similar thermal load as the product would be subjected to if it were constantly being stirred in hot oil.

The oil is filtered uninterruptedly with the aid of stainless steel filters with replaceable stainless steel cartridges.

The ProfiFry continuous conveyor fryers can feature an electric, steam or gas heating system.

Hygiene and easy maintenance

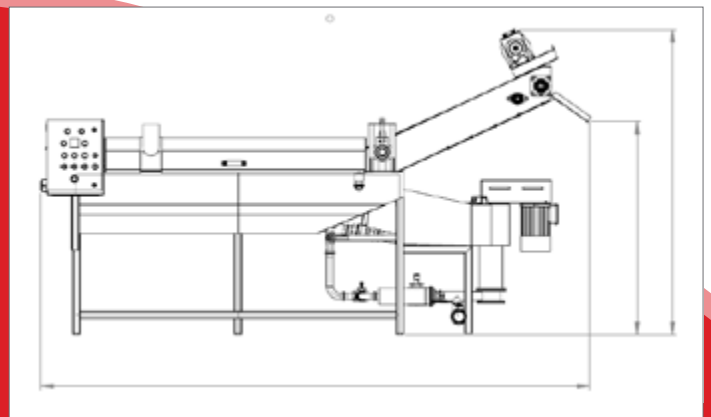
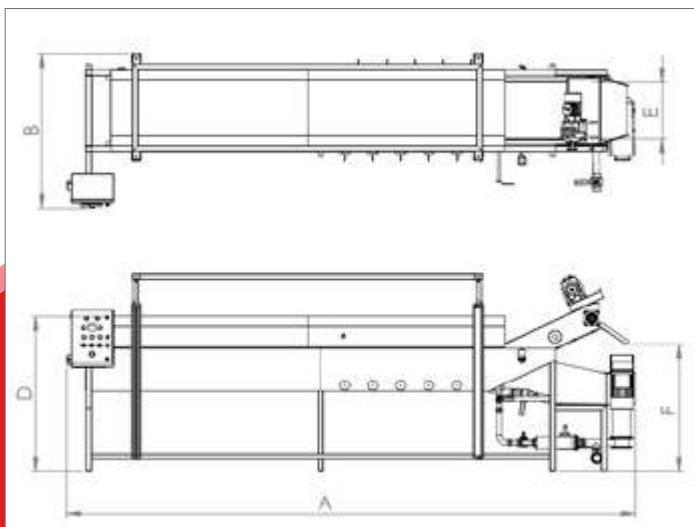
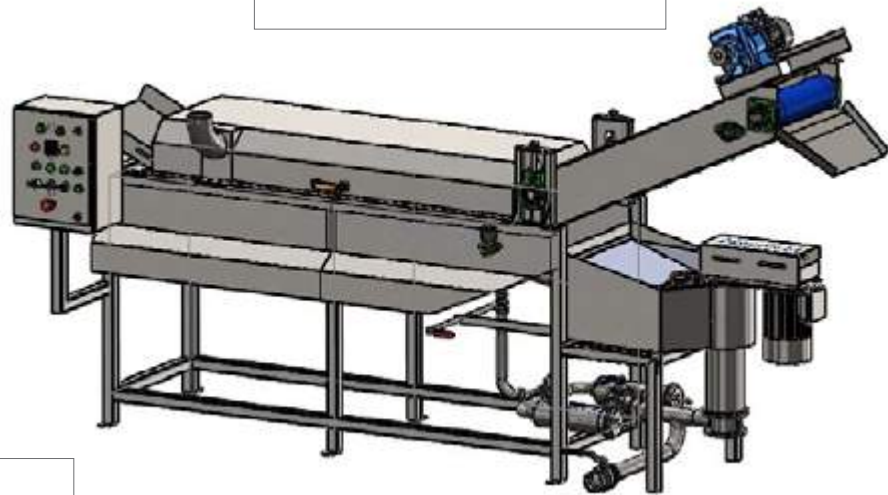
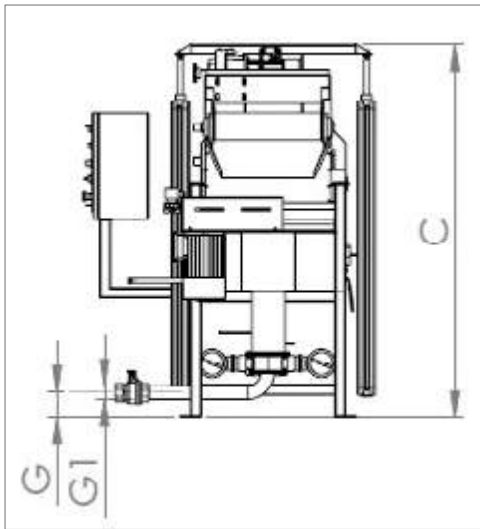
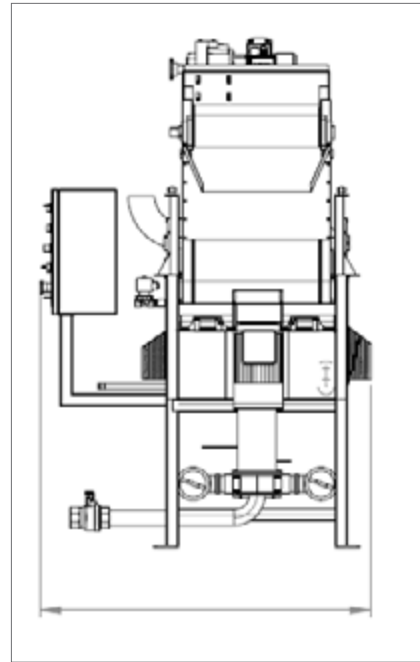
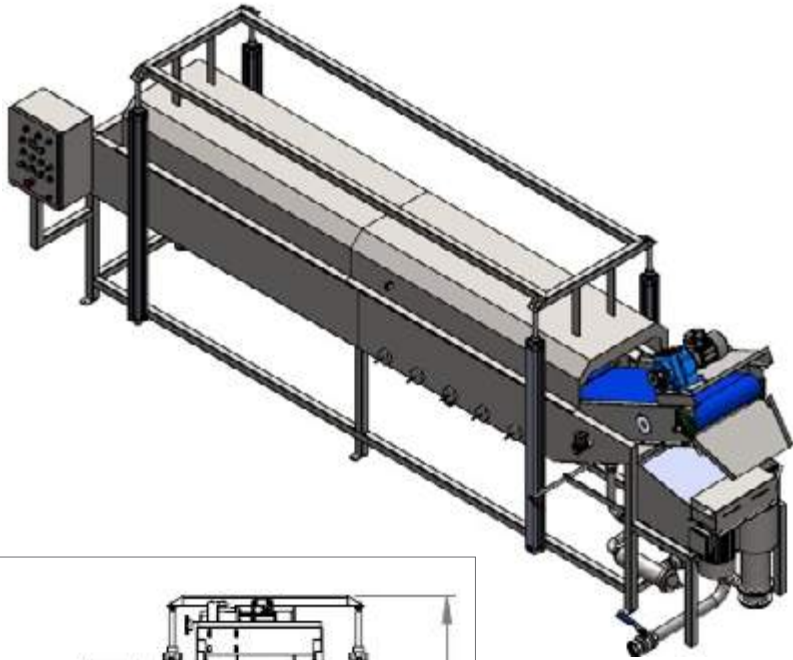
The ProfiFry conveyor fryers in their basic version are easy to disassemble. The conveyor can be lifted completely and without much effort, which minimizes the time spent on maintaining and cleaning the fryer.

Advantages

- ▶ Universal application, quick switching to frying of new types of products, possibility of using special frying modes.
- ▶ Easy cleaning and maintenance, conveyor that can be conveniently disassembled guarantees easy access to all internal areas of the fryer.
- ▶ Minimal amount of oil in the system, uninterrupted filtering of oil, high oil replacement coefficient – in most cases there is no need to replace the oil due to rancidity, and only fresh oil has to be added into the system.
- ▶ High efficiency and production capacity within a small surface area.
- ▶ Manufactured to a high standard of quality using European-made materials and components.
- ▶ Possibility of supplying additional modules for loading and unloading of the product, subsequent cooling of it and removal of excessive oil.



Width of the conveyor grid, mm	200	300	400	500	600	800	1000	1200	1500	2000
Length of the conveyor grid, mm	2000-10000									
Heating	electro, steam, gas									
Temperature control	three-level control system									
Oil filtration	two-stage stainless steel filter									
Oil circulation	continuous forced oil circulation system									



THE EMA EUROPE COMPANY HAS MORE THAN THIRTY YEARS OF EXPERIENCE IN THE DEVELOPMENT, DESIGN, AND MANUFACTURE OF INDUSTRIAL EQUIPMENT FOR THERMAL FOOD PROCESSING

The range of commercially available equipment includes continuous conveyor fryers and ovens, drum fryers, batch blanchers, and continuous drum and conveyor blanchers, defrosters, continuous and batch cookers both atmospheric and vacuum, scraped surface heat exchangers, and a wide range of auxiliary equipment such as washers, conveyors, pumps, homogenizers, and others.

Our company offers a complete cycle service from design of technology projects to the manufacturing of equipment of any complexity in our own production site, located in the heart of Europe, as well as the introduction of the equipment in operation, upholding the warranty and after-warranty service with our own service center.

Having much experience in the practical implementation of projects in the industrial processing of meat, fruit and vegetable products, semi-finished and other products, our company is ready to offer technological consultation, development of the production process of the project, equipment manufacturing, erection supervision, commissioning works, and further maintenance services to its customers.



info@neaen.com

Find your nearest sales representative at

<http://neaen.com/contact-information>