



UNIFRY
CONTINUOUS FRYER

UniFry – a new generation of continuous fryers completely or partially immerse the product in oil.

The UniFry series fryers are suitable for continuous frying of any products, including fine grain groats, as well as granulated and powdered products.

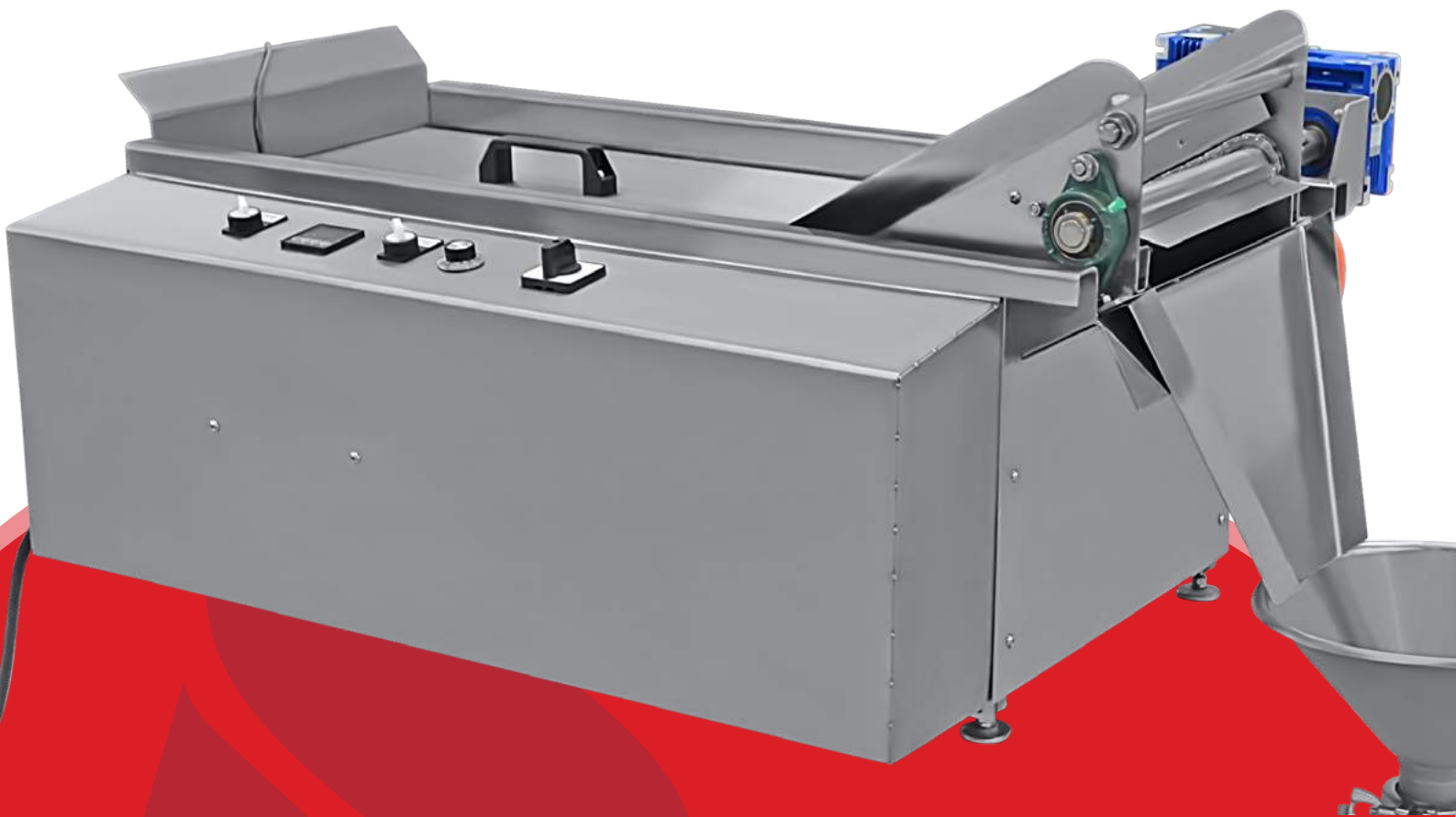
It is also possible to fry products from the bottom side only and then flip them for frying on the other side.

- ▶ Meat and fish products including breaded products and patties
- ▶ Nuts and other similar snacks, even small-sized ones (from 1 mm)
- ▶ Products made from dough
- ▶ Chips
- ▶ Any kind of vegetables.

The design of the UniFry continuous fryers solves all the problems which a manufacturer may encounter when using fryers with one or two conveyors, such as inconvenient unloading of the product, damage to some amount of the product during unloading, increase in the total plant length due to the need for a small tilt angle of the unloading conveyor, etc.

Cleaning and maintenance/servicing is extremely convenient: the entire heated surface is 100% accessible for regular cleaning. During fryer operation (in frying mode) constant and continuous mechanical cleaning of the heated surface is carried out. Thanks to this, small particles of the product do not get burned, which could otherwise lead to deterioration of the oil and formation of hard-to-remove deposits on the operating surface.

Ideal for frying products that require long heat treatment (the surface of the operating area of the fryer can be doubled without increasing the overall dimensions of the plant).



Excellent distinctive features

Truly universal application. UniFry series fryers are suitable both for frying of floating products, as well as products that stay on the bottom of the vat, and they are highly efficient in both cases.

High efficiency. Switching to processing a new type of product can be done in only a few minutes and it allows the manufacturer to maximally use the production time and extend the range of manufactured products. Even a manufacturer that is just starting out can significantly extend its range of manufactured products, without any additional expenses for equipment.

High production capacity: maximum production capacity per unit of working surface (depending on the properties of the product) compared to continuous fryers of other designs.

Longer usable life of the oil thanks to the uninterrupted mechanical cleaning of the heated surface. Small particles of product are quickly and efficiently eliminated, which prevents deterioration of the oil properties caused by burning of crumbs.

Unloading of the product is carried out without any damage to it, and it ensures that nothing rolls back down into the oil.

Extremely hygienic. UniFry series fryers are equipped with a system of mechanical cleaning of the heated surface, as well as (optionally) with an uninterrupted system of oil circulation and filtering.

Allows you to use very little oil in the system.



Design

The design of the UniFry series fryer does not feature a net conveyor. Instead, the fryer is equipped with a chain conveyor with transverse bars, which moves along a single-piece metal plate situated inside the frying vat.

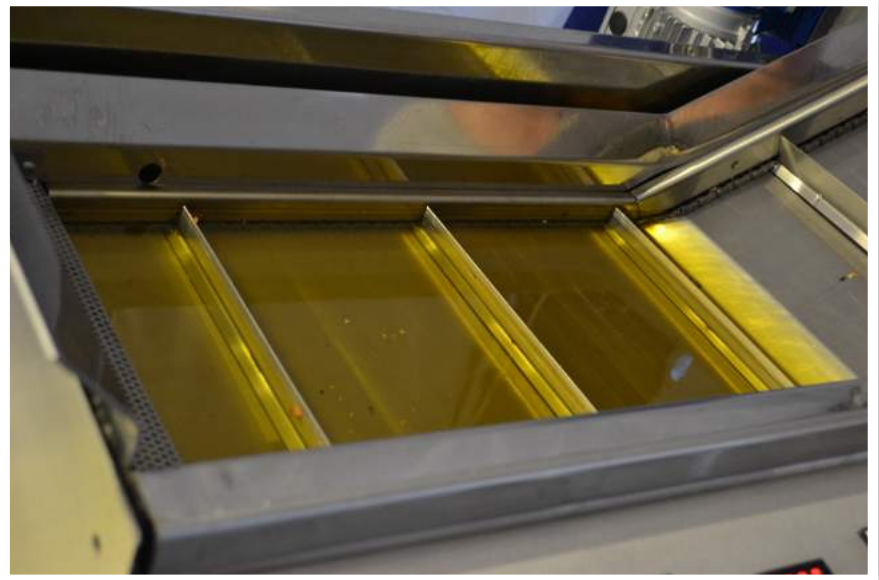
If it is necessary to fry floating products, they are loaded and fried in the bottom part of the frying chamber, between the heated bottom and the metal plate. The oil level in this case reaches the level of the metal plate. The movement of the product in the frying chamber is carried out with the help of transverse bars, which at the same time perform mechanical cleaning of the bottom. The top metal plate does not allow the product to rise to the surface of the oil.

When frying the product, which during frying stays on the bottom of the frying vat, it is fried on the top side of the metal plate, and in this case oil level is higher.

Frying modes are switched through forward or reversed movement of the transverse conveyor drive.

If a product needs to be fried on both sides (meat patties), the fryer can be supplied with a flipping device.

It is possible to fry products in the maximum mode, in which products are first fried in the top section of the fryer, and then they are moved to the bottom section. In this case the surface of the working area of the fryer is doubled.



Model	UniFly
Width of the frying area, mm	200 - 1000
Length of the frying area, mm	1000 - 5000
Height of the traverses, mm	50
Heating	Steam, Electricity, Gas



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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.



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