tel. +38 044 225 93 72 · +38 067 566 0 566
kyuri@ec-cibo.kiev.ua · www.ect.kiev.ua
27 Vadyma Hetmana St., Kyiv, 03056, Ukraine

Continuous fryer NILMA FRYMATIC

Nilma S.p.A. (Italy) · gas and electric versions · tank 100–430 l · up to 240 kg/h



FRYMATIC — photo by the manufacturer Nilma S.p.A.

Application

A continuous fryer for large volumes. It fries breaded meat, crisps, French fries, fish, aubergines, chicken breasts and drumsticks, tortons, nems, accras and confectionery — anything that has to come out evenly golden.

Frying in large volumes is traditionally troublesome: heavy losses, low labour output and an uneven result. A continuous fryer removes exactly those three problems — the product travels on a belt through a tank held at a constant temperature, not in batches.

What the FRYMATIC gives

— high output on a small floor area;
— a minimum of manual work;
— long service life of the frying oil;
— a good, easily digestible finished product;
— very simple cleaning;
— low energy consumption and a robust structure of 18/10 stainless steel.



The FRYMATIC at work — photo by the manufacturer Nilma S.p.A.

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Design

— body entirely of 18/10 stainless steel;
— feeding and submerging belts of 18/10 stainless steel mesh;
— the belt speed is adjusted to the type of product;
— frying tank with a “cold zone” — it is what extends the life of the oil: the crumbs settle where the oil is not heated and so do not burn;
— the loading hopper is removable for washing;
— oil recirculation tank of 18/10 stainless steel with a pump and a filter;
— the standard belt width is 450 mm; fryers are built with belts up to 800 mm wide;
— the standard passage height for the product between the belts is 60 mm.

Functional features

— low-voltage control panel: main switch, belt speed regulator, temperature indicators, digital oil temperature controllers, belt lifting button, oil pump switch and burner reset button (gas version);
— automatic lifting of the belts for washing the tank;
— electronic anti-cracking device for the oil — for the electric versions from 48 to 144 kW;
— double device for independent oil temperature control — for the 60 kW gas version and the electric versions from 48 to 144 kW;
— the frying time and temperature are adjusted to the product;
— safety thermostats;
— hood extracting the frying vapours — for the 60 kW gas version and the electric versions from 48 to 144 kW;
— electronic digital thermometer for visual monitoring of the loading position and of the oil temperature.

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The range

Two heating versions. Gas — burners with electronic ignition and a safety sensor; supply 230/400 V 50 Hz, 3 phase + N + E. Electric — heating elements of incoloy steel; supply 230/400 V 50 Hz, 3 phase + E.

Model	Power, tank, output
30 Gas	thermal power 30 kW · electrical 1.5 kW · gas connection 1/2" · tank 160 l · 40 kg/h
60 Gas	thermal power 60 kW · electrical 1.5 kW · gas connection 1" · tank 290 l · 80 kg/h
24 Elect.	thermal power 24 kW · electrical 25 kW · tank 100 l · 40 kg/h
34 Elect.	thermal power 34 kW · electrical 35 kW · tank 100 l · 60 kg/h
48 Elect.	thermal power 48 kW · electrical 49 kW · tank 230 l · 80 kg/h
72 Elect.	thermal power 72 kW · electrical 73 kW · tank 230 l · 120 kg/h
144 Elect.	thermal power 144 kW · electrical 145 kW · tank 430 l · 240 kg/h

The output depends considerably on the temperature, on the size of the piece and on the type of product; the figures given refer to the product AT THE INLET of the fryer. The technical data of each FRYMATIC are selected for the output and the type of product required; fryers are built with belts up to 800 mm wide.



The belts lift automatically — the tank is open for washing. Photo by the manufacturer Nilma S.p.A.

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Clean oil without manual work

The built-in recirculation pump with a filter automatically filters the used oil from the recirculation tank and returns it clean to the frying tank. Together with the “cold zone” of the tank this is the main reason why the oil in the FRYMATIC lasts a long time.

Hygiene

The frying tank has rounded corners, the loading hopper comes off easily and the belts lift automatically — access to the tank is complete. The time saved in production is not eaten up by difficult cleaning.

Accessories

— collecting trolley for the fried product, of 18/10 stainless steel with three GN 2/1 containers 150 mm deep; 590 × 660 × 810 mm;
— loading belt on wheels, of 18/10 stainless steel, with a control panel (start/stop button and speed regulator); 1500 × 650 × 1050 (h) mm, belt width 400 mm, connected load 0.07 kW — 230 V 50 Hz, 1 phase + E.

Records and HACCP

On request the FRYMATIC is prepared for connection to Nilma’s “Creative Control Machine Point” software: it keeps a log of temperatures and times for HACCP, selects the modes for the product, runs self-diagnostics of the machine and records technical deviations. The data are stored in files on a computer.

Supply and service

Delivery and packing, installation and commissioning, staff training, a 12-month warranty, post-warranty service and spare parts. The model, the heating version and the belt width are selected for the product and the output required.

The equipment is built to the harmonised standards and carries CE marking. The data are indicative; the manufacturer reserves the right to change them without notice.