

# FRYMATIC

## Continuous fryer



### THE FRYING OF LARGE QUANTITIES OF PRODUCT IS NO LONGER A PROBLEM

The frying of large quantities of product has always been a problem for caterers. Further to the operational problems, there are food and labour wastages to consider, also poor quality results. The new continuous fryer designed by NILMA mod. FRYMATIC is the answer for solving these problems. It allows perfect frying of breaded products, french fries, various potato products, vegetables, fish, chicken legs, sweets and all those products that need a crisp finishing. High quality engineering and new design features make FRYMATIC a very special piece of equipment, it allows for:

- high quality and good appearance of the product
- high productivity in a minimum of room
- labour saving
- longer life of frying oil
- reduced energy costs
- very easy cleaning.

Furthermore, FRYMATIC has got all those characteristics which distinguish NILMA machines; such as a construction entirely made of 18/10 stainless steel, great reliability of operations and manufacturing under safety rules.

**Nilma**  
LA SCIENZA DELLE GRANDI CUCINE

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## Continuous fryer



### TECHNICAL FEATURES

Entirely made of 18/10 stainless steel.  
 Product transport and lowering belts made of 18/10 stainless steel wire net, controlled by geared motor.  
 Automatic tipping of belts, by means of geared motor, to allow the machine cleaning.  
 "Cold area" frying tank.  
 Feeding hopper easily removable for cleaning.  
 Frying oil anti-cracking device. (only for 48 and 144 kW models).  
 Cooking time adjustable on different type of products.  
 Differentiated oil temperature programmer (only for 48 and 144 kW models).  
 Safety thermostats.  
 Low voltage control board, equipped with belt speed programmer, reached temperature indicators, oil temperature digital thermoregulators, conveyor tipping push-button, main selector, oil transferring selector, burner release push button (gas version only).  
 Built-in 18/10 stainless steel oil tank complete with filter and re-circulation pump.  
 Upon request, Frymatic may be equipped to run Nilma's "Creative Control Machine Point" software.

### THE MODELS

**GAS:** with atmospheric burners equipped with electronic ignition and safety device.  
**ELECTRIC:** equipped with heating elements made of incoloy steel.

Model	51 Gas	24 Elect.	48 Elect.	72 Elect.	96 Elect.	120 Elect.	144 Elect.
Electric connection	230/400V 50Hz 3ph + E						
Thermal power kW	51	24	48	72	96	120	144
Electric power kW	2,5	25	49	73	97	121	145
Gas connection ø	1/2"	---	---	---	---	---	---
Frying tank capacity lt	200	80	200	200	430	430	430
Oil outlet valve ø	1 1/2						
Oil tank capacity lt	230	100	330	330	550	550	550
Production/hr	70	40	80	120	160	200	240

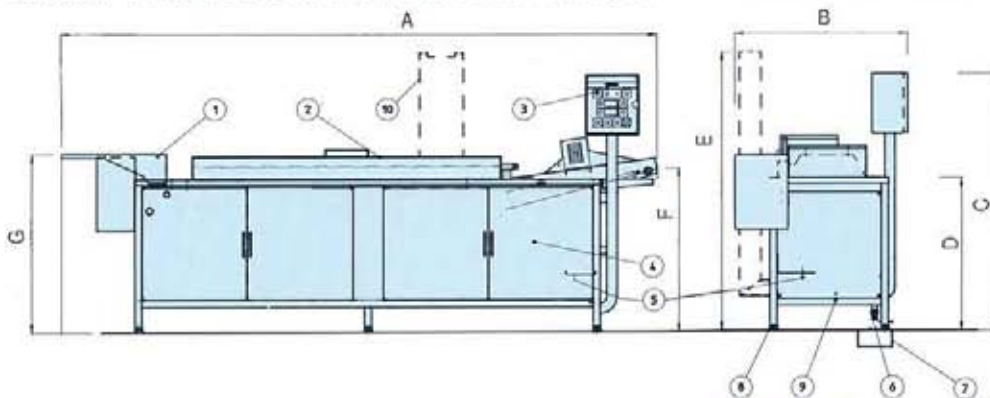
### SIZES

	51 Gas	24 Elect.	48 Elect.	72 Elect.	96 Elect.	120 Elect.	144 Elect.
<b>A</b>	3390	2340	3575	3575	6170	6170	6170
<b>B</b>	1080	1050	1010	1010	920	920	920
<b>C</b>	1800	1640	1575	1575	1705	1705	1705
<b>D</b>	950	950	950	950	1100	1100	1100
<b>E</b>	1900	---	---	---	---	---	---
<b>F</b>	1020	1035	1035	1035	1170	1170	1170
<b>G</b>	1084	1120	1120	1120	1250	1250	1250

### THE ACCESSORIES

Product collecting trolley made of 18/10 stainless steel equipped with 3 containers GN 2/1, h150 mm.  
 Dimensions: 590x660x810 mm

Wheel-mounted conveyor belt for product loading, entirely made of 18/10 stainless steel.  
 Dimensions: 1300 x 550 x 1100  
 Electrical connection: 0.18 kW - 230V 50Hz 1ph+E



- Legende:
- 1) Feeding hopper
  - 2) Cover
  - 3) Control panel
  - 4) Door
  - 5) Electrical connection
  - 6) Oil tank discharge
  - 7) Drain trap
  - 8) Feet
  - 9) Equipotential terminal
  - 10) Stack (gas version only)



DESIGNED AND MANUFACTURED  
 TO CE STANDARDS.



# Nilma

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