



# PRO-THERM CONTINUOUS FRYER



**PAR-FRY & FULLY COOK WITH LESS OIL**

- Triple expansion framing
- 14", 24" & 40" Belt width
- Insulated 3/16" plate tank
- No tools for belt separation
- Hydraulic or electric drives
- Built in sediment removal and filtration



PRO THERM FRYERS use lower oil volumes compared to other fryers on the market for quicker oil turnover



PRO-THERM OTHERS



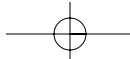
- Accepts breaded and tempura products
- Designed for quick and easy cleaning
- Automatic oil level control
- Thermal oil heated

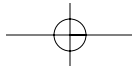
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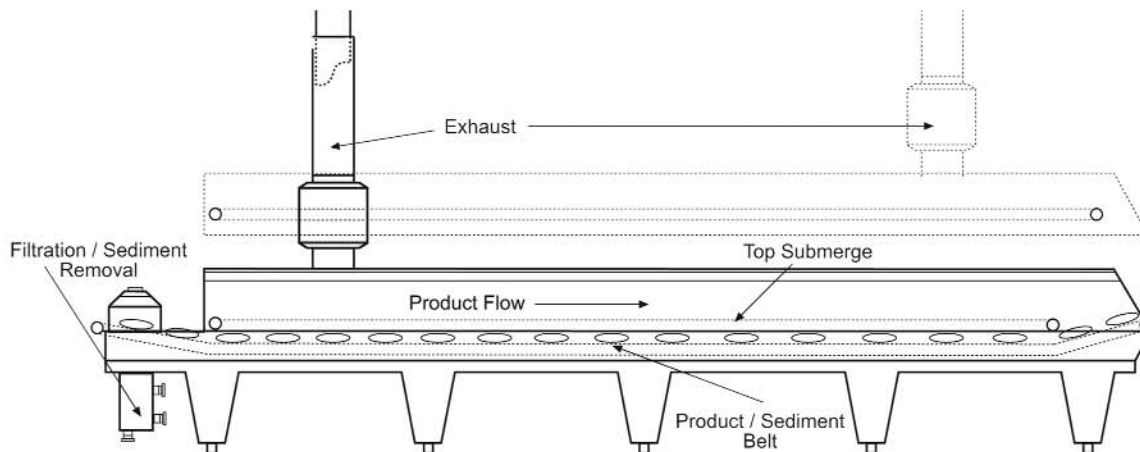
FOOD PROCESSING SYSTEMS

# FRYING SOLUTIONS





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### Pro-Therm Fryer

General Specifications	PT 14-10	PT 24-20	PT 40-30
Length O/A	195"	236"	425"
Width O/A	26"	36"	54"
Height O/A (+24" for hood)	46"	46"	46"
Infeed Height	42"	42"	42"
Discharge Height	42"	42"	42"
Actual Belt Width	16"	26"	40"

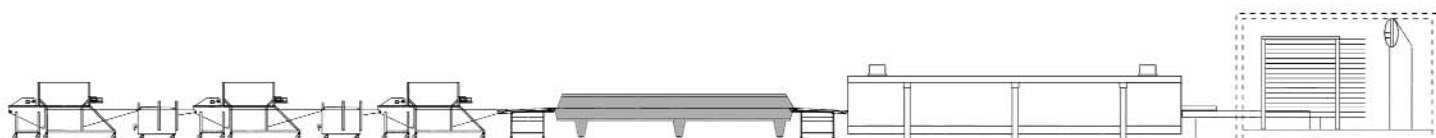
#### PT 14-10, PT 24-20 and PT 40-30

Electrically driven	240V 3ph 20amp / 480V 3ph 10amp		
Hydraulically driven	20gpm at 800psi		
Compressed air	90psi at 1cfm		
Thermal supply	2" Schedule 40		
Thermal return	2" schedule 40		
Exhaust	12" x 12" duct at 1,500cfm		

\*Specifications are approximate and subject to change

**Includes:** Insulated oil reserve tank for storage of used oil, All sanitary piping, valves, and controls to and from provided reserve tank, Stainless steel construction, Built in filtration system (some products may require additional filtration), Automatic oil level control with add-oil pump, Touch screen and PLC controls, Automatic temperature control, Automatic top submerge and spacing adjustment, Automatic hood, conveyors and heat exchanger lift system, Insulated hood and product tank, Oil demister and four feet of exhaust stack, Hydraulic and/or electric motors, Fire suppression piping (does not include fire suppression system), Sanitary positive displacement circulation pump, Single zone heat control, *Requires a separate thermal heater*

**Options:** Two or Three zone independent heat control, Teflon infeed, Additional continuous oil filtration, Thermal heater, Thermal heat transfer fluid, Additional oil storage



Nothum's equipment, processes and concepts may be covered by one or more of the following US patents.

Other domestic and international patents pending.  
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