

Schomaker Continuous Fryers

The safest fryers on the market!



Generally measures of safety:

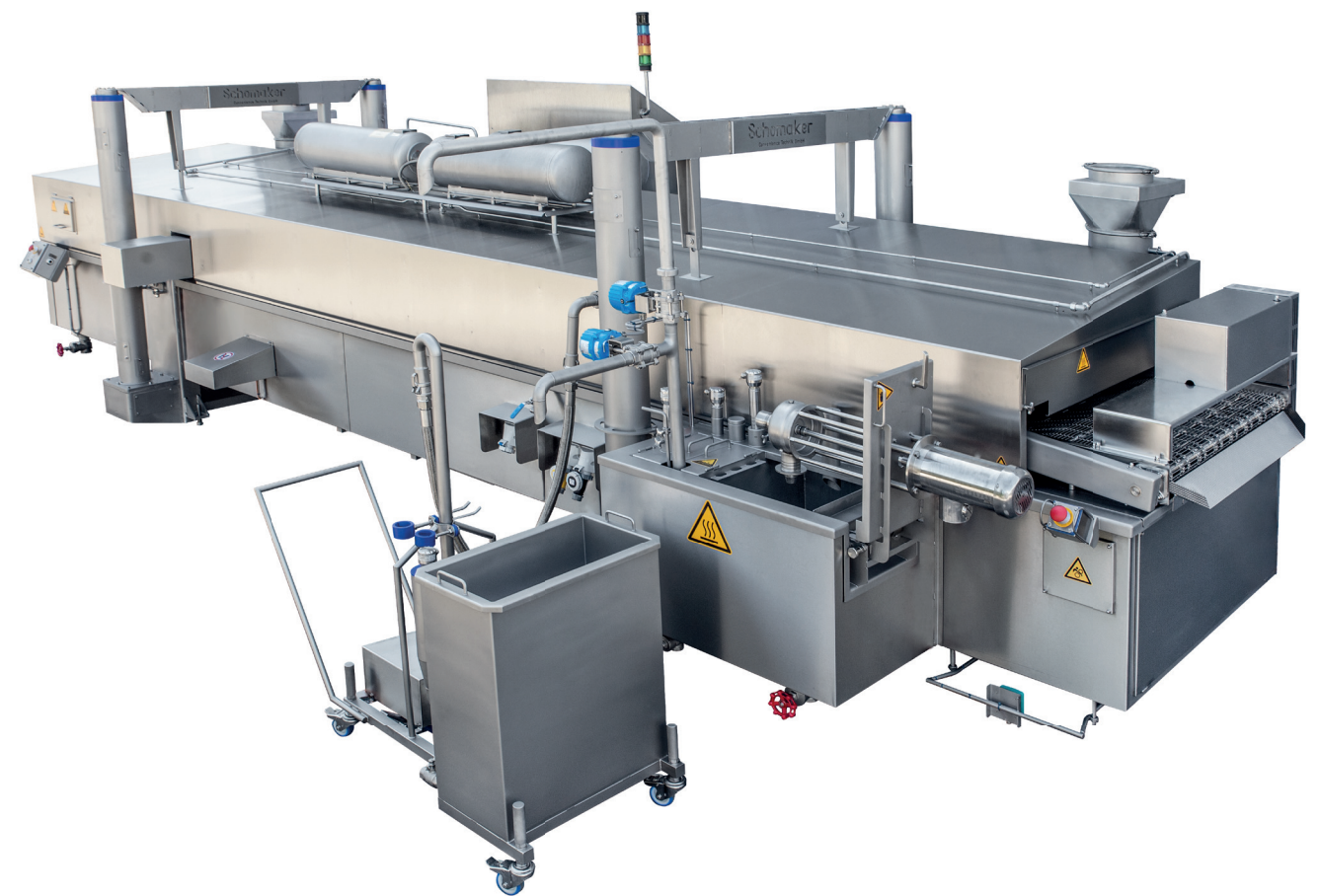
1. Minimum oil level control
2. Safety temperature limiter
3. Innovative control system
4. Complete fire extinguishing system

Here additional equipped with:

- Seperate infeed belt and teflon belt
- Electric spindle drive lifting system
- Fixed chimneys with exhaust air filter
- Thermal oil heat exchanger
- Automatic cleaning system for hood and conveyors

Continuous Fryer type SFE / SFT

Custom made fryers for production of convenience food



Basic Features:

- Passage conveyor with wire belt
- Electrical lifting device
- Oil flow through circulation pump
- Sediment removal and filter system

Generally measures of safety:

1. Minimum oil level control
2. Safety temperature limiter
3. Innovative control system
4. Complete fire extinguishing system

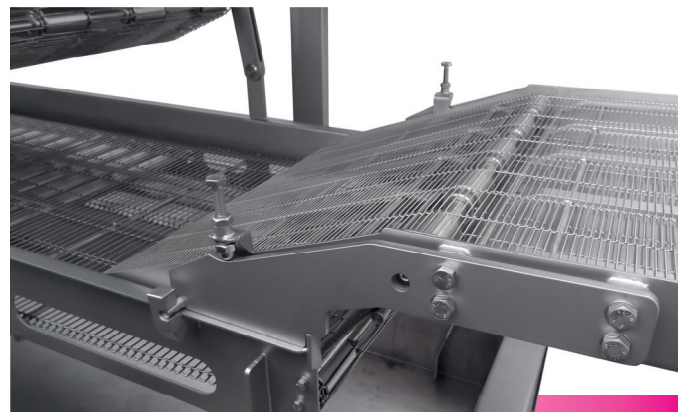
Continuous Fryer type SFE / SFT

Custom made fryers according to your products



Range of application:

- Breaded veal and Cordon Bleu
Meat balls and burger patty
- Vegetable and potato patty
- Cevapcici
- Spring rolls and filled dumplings
- Antipasti, as aubergine- and zucchini-slices
- And many more!



Fryer with separate infeed belt:

- Perfect product transfer into the frying oil
- Short version only for transfer
- Long version to place and sort products
- Easy upgrade of teflon belt

Continuous Fryer type SFE / SFT

Custom made fryers according to your requirements



Fryers including Teflonbelt:

- Breaded Chicken patty
- Fish in tempura
- Chicken Nuggets
- Mozzarella sticks and cheese products
breaded or stuffed pastry
- Vegetables or fruit cuts in tempura



Extra deep fryers:

- Pre cooked formed ham
- Fresh roastbeef
- Cooked pork ham pieces