

# vacuum fryer

Model: VF 100

**Snacks fried under vacuum are healthier, with less oil content, retaining natural flavour and colour.  
Revolutionary method of frying.**



**The Normit VF 100 vacuum fryer is designed for batch vacuum frying of:**

- vegetable
- fruit
- seafood
- meat
- fish products.

## **Vacuum frying in oil**

Frying under vacuum conditions (at low temperature) is a unique and cutting-edge heat treatment method. It allows you to achieve exceptional qualities for your ready product. The Normit VF vacuum frying plant allows frying products until they become crunchy, at temperatures up to 120°C, which prevents acrylamide from forming. The fried product does not contain carcinogenic substances and it presents an alternative for the majority of snacks that are available on the market.



**our ideas work**

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## Shorter time, less oil in the product

Under vacuum conditions water is eliminated from the product in a very short amount of time. Furthermore, under vacuum conditions oil does not penetrate into free pores, and it is fully discarded while preserving the vacuum. This allows you to lower the content of oil in the ready product down to just a few percent, whereas in products that have been fried in the traditional way, at atmospheric pressure, the oil content may reach as high as 30%.

## Automatic control system

The process of vacuum frying/drying is quite complex in terms of the sequence of operations performed, and therefore Normit VF vacuum frying/drying plants are equipped with a completely automated control system with various recipes, which minimizes the effort needed from the operator and eliminates errors connected with the human factor.

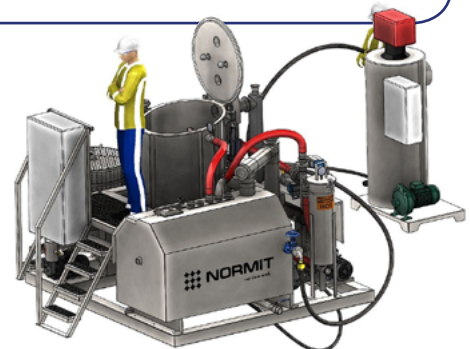


## Advantages:

- Economical - it saves significant amounts of oil and energy.
- Ability to use low-quality products that would not lead to acceptable output by means of atmospheric frying.
- Environmentally friendly - high-quality finished products with low fat content, and with little to no acrylamide content.
- Easy to use.
- Durable design.
- Areas of application: healthy fruit and vegetable snacks, meat and fish semi-finished products

## The Normit VF vacuum fryer comprises of the following elements:

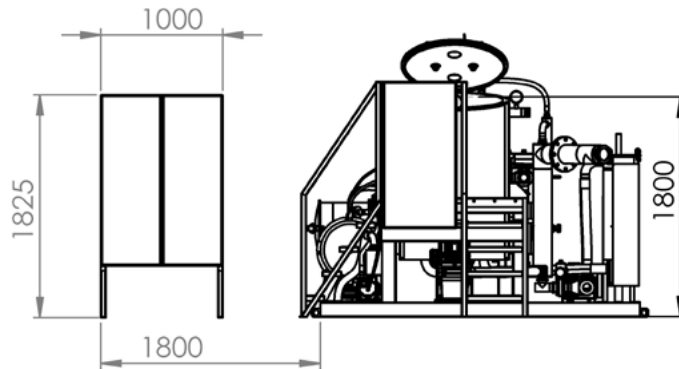
- vacuum frying chamber
- oil heating system
- vacuum collector for storing and forced cooling of oil
- vacuum system for removing oil from the product
- vacuum generation system
- oil filtering and circulation system
- integrated electric or steam heating
- multizone temperature control with an automatic thermoregulator



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## Technical drawings



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