

# GoldFryer

The art of frying



- Uniform and consistent high quality products
- Perfect controllable frying process
- Oil and energy efficient process
- High production capacity





# Advantage of frying

GoldFryer produces beautifully fried end products with an attractive color, perfect coating adhesion and enhanced taste and texture. Marel has put all its innovative knowledge about frying in the GoldFryer. You can produce any desired volume of consistent top quality products.

## Benefits

### User friendly design

The key-technology touchscreen is designed for easy operation of the GoldFryer. It offers refined maintenance functions that have been created to shorten the time for troubleshooting significantly.

### Highest possible product quality

The new temperature control is faster, more stable and more accurate compared to traditional PID-controls. The new temperature control guarantees the highest and most consistent product quality.

Driven by a perfect transport system, an optimal oil flow and even temperature distribution is ensured. GoldFryer enables perfect results, even with unequal products and products with a very delicate coating.

### All desired capacities

The heater has been expanded to have more heating power available. GoldFryer is available in many different versions, with a length up to 15 meters, to enable the highest production capacities. There is always a GoldFryer that fits into your existing production line.

### Maximized uptime

The long lifetime of the machine is one of its most important aspects. GoldFryer has been designed for a long lifetime and maintenance-friendly existence. Because of the decreased frying time, the oil life time can be longer. You save directly on oil costs.

The operational costs and cost of ownership of GoldFryer are very low.





# Components

## Capacity

1. Longer heater for more available heating power
2. Up to 15m long versions for the highest production capacities

## Robustness

3. Newly designed high volume pump without mechanical seal (leaking)
4. Optional Teflon guiding for decreased belt resistance
5. Proven and durable oil-level measurement

## Hygiene

6. Standard bin cleaning and optional CIP of the hood
7. Overall hygienic design and reduced cleaning time
8. Open heater design

## Belt optimization for higher product quality

9. Outside adjustable Teflon belt for optimal product control
10. Small transfer between Teflon belt and main conveyor belt to prevent product damage
11. Speed and height adjustable infeed belt, ensuring optimal product transfer
12. Outfeed of the fryer can be equipped with a small transfer belt
13. Height of the top belt adjustable from the outside

## Easy to use/controls

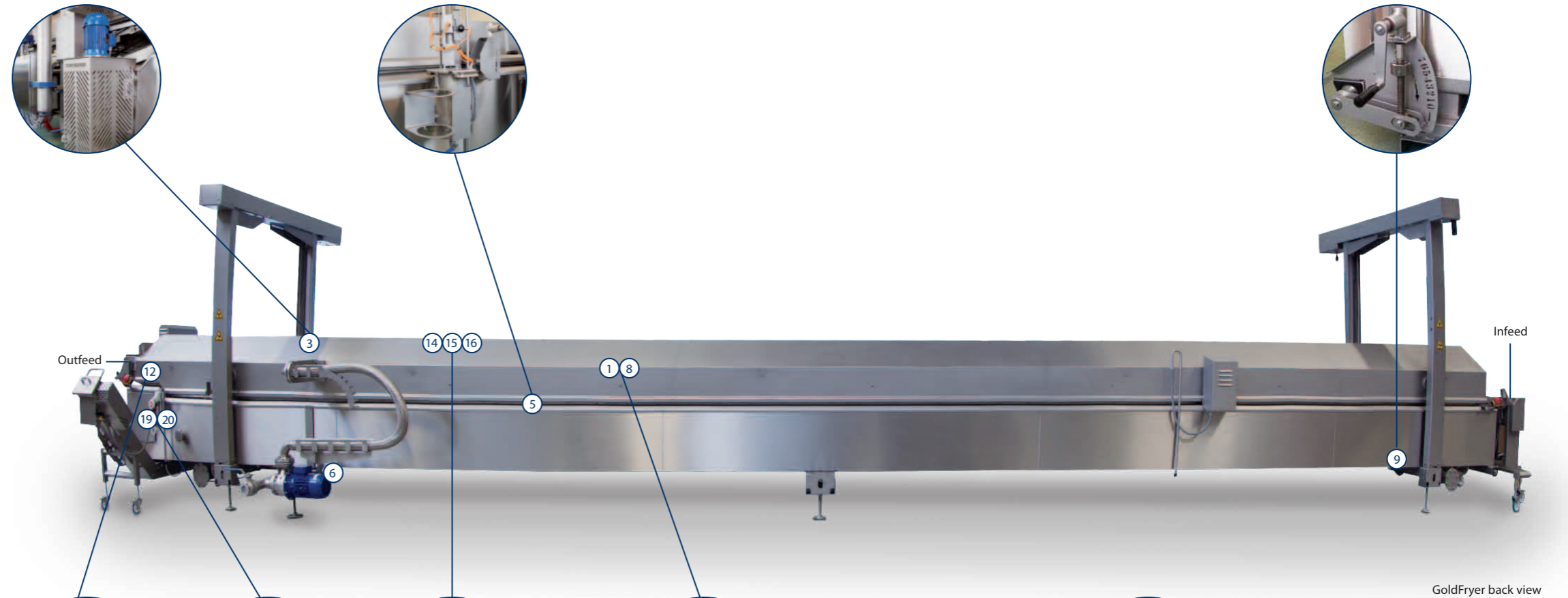
14. Model-based controls for faster and more accurate process control
15. Recipe driven production settings
16. Sophisticated alarm controls to optimize uptime

## Oil management

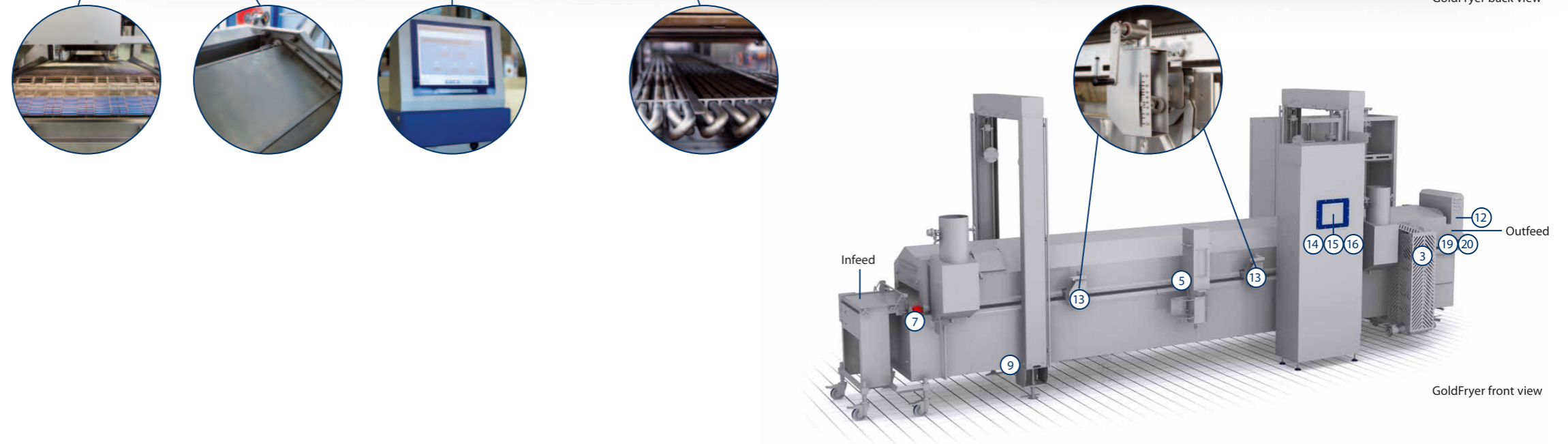
17. Adjustable oil circulation speed and adjustable flow nozzle
18. Modeled flow nozzle for uniform oil temperatures
19. Scraper belt system to remove both sediment and floating pollution
20. First stage filter; full flow wedge wire filter

## Safety

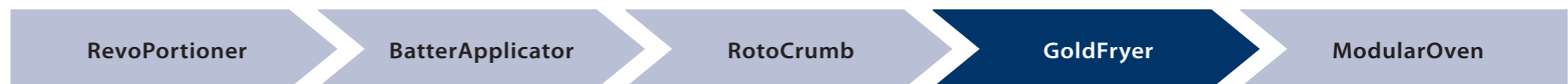
21. Insulated hood and bin for improved ergonomics
22. Fire extinguishing system optional



GoldFryer back view



GoldFryer front view



# The art of frying

Most of the time a fryer is used in the production process of coated products. The frying process fixates the coating of a product and enhances product appearance. GoldFryer is suitable for products with all types of coating, varying from crumb up to tempura.

The adjustable product transfers ensure the gentle touch that is needed to prevent shape deformation of delicate products, like formed whole muscle or fish products. The height between the bottom and top belt can be adjusted, preventing damage caused by scraping. In combination with the even and adjustable oil flow and temperature, the product can be fried up to perfection.

Frying products with a wet coating, like Tempura, is no problem for GoldFryer. To create sufficient time for fixating the coating,

the optional non-stick belt extends up to 3 meters (in high capacity fryers) to prevent products from sticking to the belt. The scraper belt removes both sediments and floating residues. This prolong oil life.

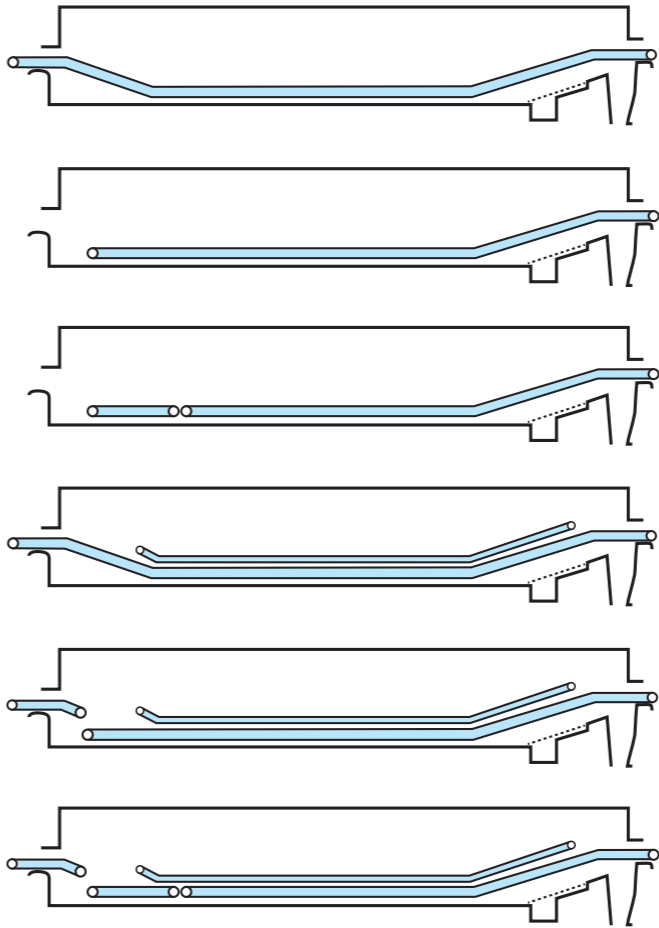
Products without coating are no problem, either. Thanks to the increased heating power and extended lengths, there is nothing to hold back GoldFryer from producing high quality products in large volumes.



# Execution & belt options

## Dimensioning GoldFryer range

Fryer nominal width	400	600	700	1000
<b>Fryer nominal length</b>				
3000	X	X		
4000	X	X		
5000	X	X		
6000	X	X	X	X
8000		X	X	X
10000			X	X
12000			X	X
15000			X	X



- Throughput belt
- Bottom belt
- Non-stick belt
- Throughput belt + Top belt
- Bottom belt + Top belt + Infeed belt
- Non-stick belt + Top belt + Infeed belt





# Opting for confidence

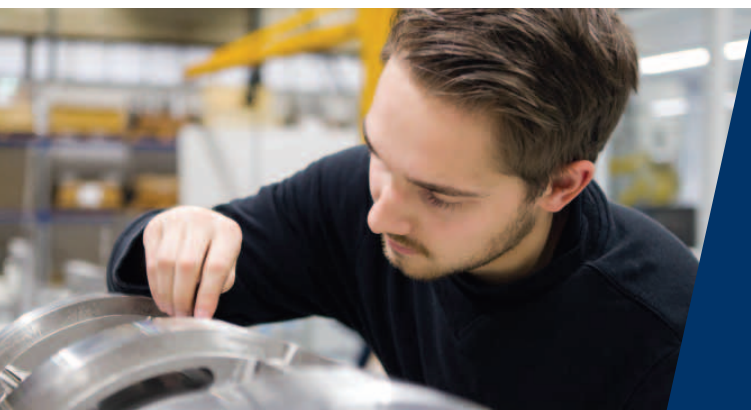
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We think along with you in your search for an optimum end result at the lowest possible cost. Marel will train your staff, has a 24/7 help desk and a global network of supporting technologists and service engineers.

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