

FORMING LINES
COATING LINES
FRYING LINES

FRYING LINE



Forming products according to traditional shapes and flavours.

Achieve adding performance and value to your products.

With the aim and purpose of adapting to your needs.



www.rmsertec.es

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Experience, quality, design and innovation



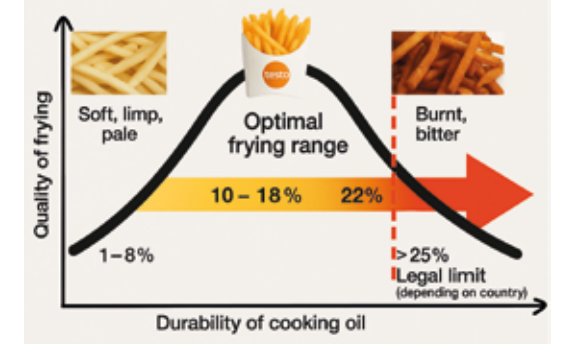
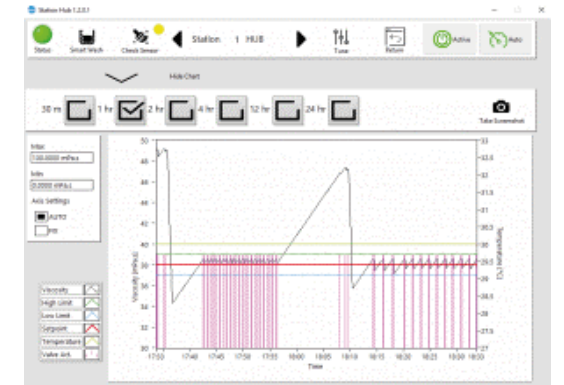
FRYING MACHINE MODEL FRY 450 / 650 / 1050

RM SERTEC's frying machine, model FRY, is designed to fry and cook a wide variety of products with high energy efficiency, thanks to the optimization of its heat transfer systems and the ability to operate with a minimum level of cooking oil.



CONTINUOUS FILTERING SYSTEM FOR FLOATING PARTICLES

With the continuous cooking oil filtration system in industrial fryers, we improve product quality, optimize operating efficiency, increase food safety, promote sustainability and improve energy efficiency. In addition, we extend the shelf life of cooking oil by up to approx. 30%.



CONTINUOUS OIL POLARITY MEASUREMENT AND CONTROL SYSTEM

The ability to continuously measure the polarity of the cooking oil and display the data on the fryer's control screen offers clear advantages in terms of quality control, operational efficiency, food safety and customer satisfaction, contributing to a safer, more efficient and profitable frying process.



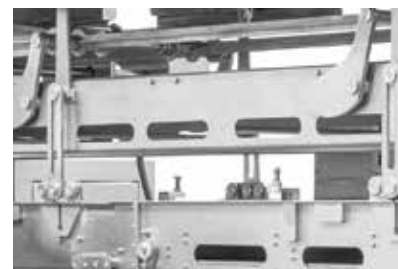
REMOVABLE METAL BELT FOR BREADED PRODUCTS

Our removable metal belt is designed to offer maximum versatility in the production of breaded products. Its stainless steel structure guarantees hygiene, durability and easy cleaning. Thanks to its quick extraction system, it allows an efficient transition and changeover between different types of products.



TEFLON-COATED TAPE FOR BATTERED/TEMPURA PRODUCTS

Designed for the delicate handling of battered and tempura products, this Teflon-coated belt guarantees uniform and non-stick transport during the beginning of the frying process. Its non-stick surface allows for even cooking while maintaining the integrity of the coating.



ELECTRIC HEIGHT ADJUSTMENT BETWEEN UPPER AND LOWER BELT

This system allows the adaptability of different product sizes, with the electrical adjustment of the distance between the upper and lower belt, ensuring a precise control of the production process. Its design optimizes the pressure and hold of the product, guaranteeing uniform and consistent frying.



COOKING OIL HEATING UNIT

The thermal oil heating unit with homogeneous charging system offers significant advantages in terms of more efficient and uniform heating as well as increased durability and quality of the cooking oil. Unit also available with electric heating element system. Hygienic surface due to electro-polished treatment.



WASTE COLLECTION SYSTEM (BOTTOM CLEANING)

The bottom belt waste collection system is designed to maximize the life of the cooking oil. Equipped with a linear lump outlet for the constant evacuation of residues and a side lump outlet, this system allows an efficient cleaning of the bottom of the fryer, reducing the accumulation of impurities, improving and extending the quality of the cooking oil.