

ACHIEVE EFFICIENCY

CONTROLLED HEAT ZONES



BREADED & TEMPURA PRODUCTS

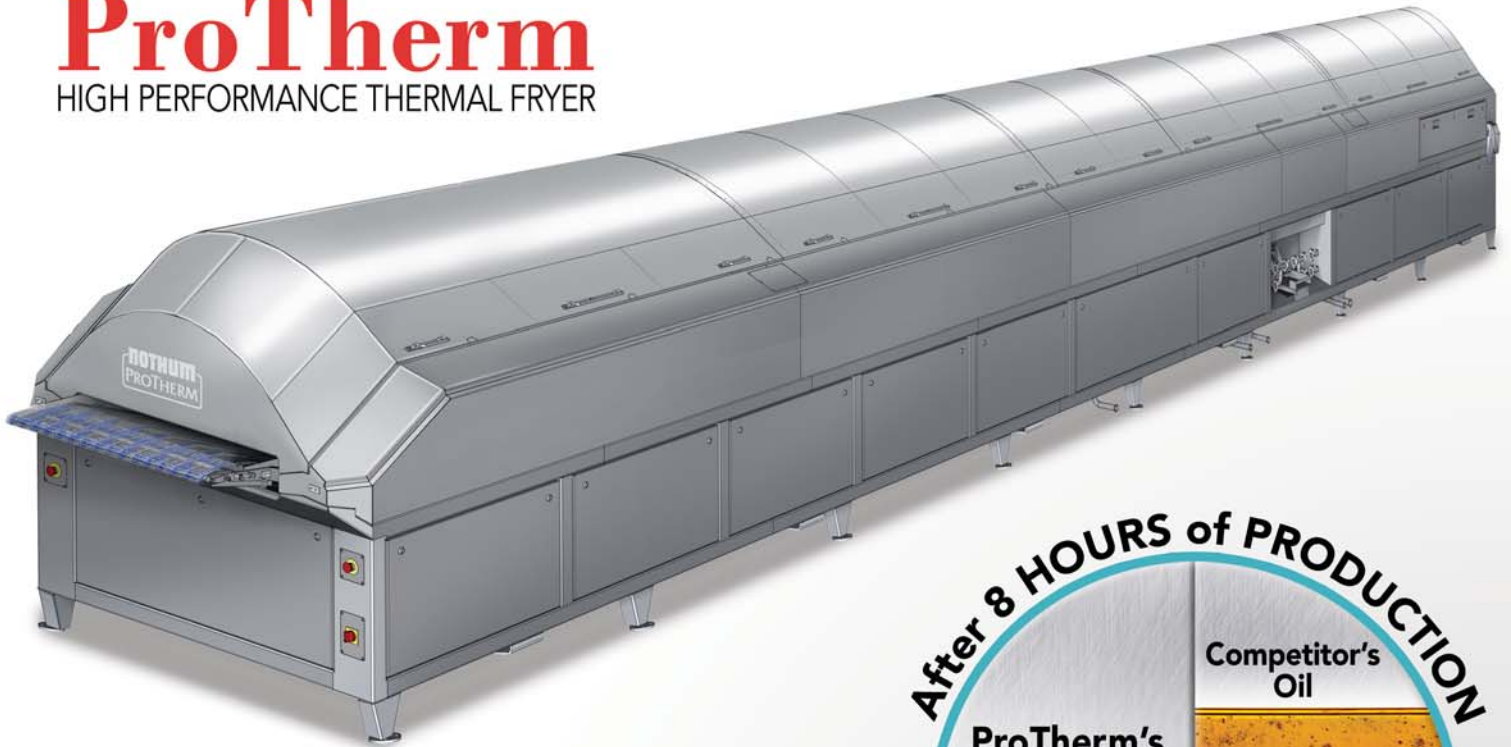


SAFEST FRYER



ProTherm

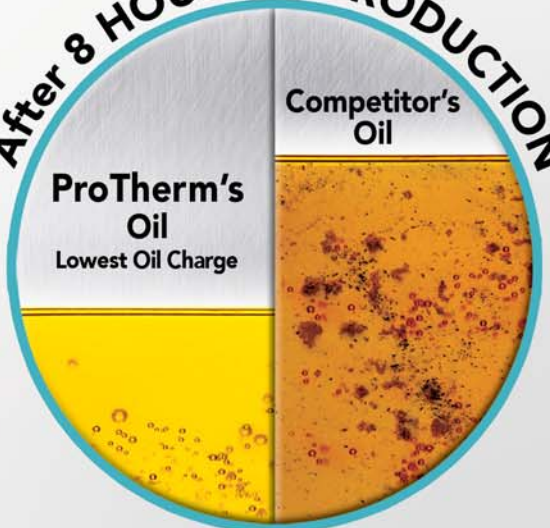
HIGH PERFORMANCE THERMAL FRYER



QUALITY FEATURES

- Cleaner Oil
- Recipe Driven System
- Automatic Oil Level Control and Fresh Oil Feeding System
- Built in Circulation Pump, Piping, and Valves

After 8 HOURS of PRODUCTION



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NOTHUM

FOOD PROCESSING SYSTEMS

ProTherm GENERAL SPECIFICATIONS

	PT 14-10	PT 24-20	PT 40-30 HP
Length O/A	4953mm	8382mm	11227mm
Width O/A	1092mm	1346mm	1702mm
Height O/A	All sizes - 1178mm / 2413mm		
Infeed Height	All sizes - 939mm to 1016mm		
Discharge Height	All sizes - 939mm to 1016mm		
Actual Belt Width	406mm	660mm	1016mm
Utilities	See approval drawing		
Oil Volume	265L	787L	1438L

Specifications are approximate and subject to change
Various Lengths available upon request



**Savings in energy and installation costs with
easy cleaning and less downtime.**

CONVENIENT

- Hood, submerge conveyor, product conveyor, and heat exchanger can all be lifted from touch screen
- Hood and tank are insulated for maximum heat retention and safety
- Piped for fire suppression
- Tempura infeed section
- Automatic temperature control with up to three independently controlled heat zones



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