

ABSTRACT

Frying apparatus and process

A fryer comprising

a tray for containing a frying oil on its surface and a product to be surface fried, means for conveying and mixing the product horizontally from an inlet position to an outlet position and simultaneously cleaning the frying surface of the tray,

means for heating the frying oil, and means for controlling the period of time during which the product contacts the frying oil in order to obtain a fried surface of the product.

Figure 1

2-1041030