

Cooking and Smoking

Weiler[®] Linear Fryer

Advanced Frying Technology





Achieve Cleaner Oil, Higher Throughput, and Safer Operations

Take your product quality and efficiency to the next level with a fryer designed to maximize yields and minimize maintenance. Provisur's Weiler® Linear Fryer features advanced debris removal technology to deliver cleaner, longer-lasting oil within a safer operating system. With length, width, and applications tailored to your specific needs, this high-quality system also lowers energy consumption, optimizes product quality, and maximizes your return on investment.

Innovative Debris Removal System

Belt-level tub inlet jets remove crumbs in between product belt frame and side wall of tub to significantly improve debris removal on the oil surface; scraping system continuously removes debris on the bottom of the fryer

Heavy-Duty Steel Tub

Insulated, 7-gauge 304 stainless steel construction and internals including element and belt frame (polish of internals available as an option)

Electrically Driven Lifting Columns

Easy-to-lift hood, enhancing safety and cleanability

Customer-Specific Tunnel Length

Optimized for your specific application

OEM Sprockets

Belt manufacturer-made sprockets last longer and improve belt drive

Water Locks on Both Sides

Water seals around the whole oil bath to keep vapors inside

Touch-Screen Display

Large, easy-to-operate color display

Easy-to-Clean Surface and Parts

Oil does not stick to the polished surface; fryer parts can be removed for easier cleaning

Optional Triple Layer Heating Element

- Increases throughput
- Efficiently maintains oil temperature
- Allows for smaller fryer footprint

Optional High-Performing Filtration System

- Drastically extends oil life with filter unit of Micron Pro or drum filter
- Safe, low-pressure operations

Other Optional Features:

- Choose modular Teflon or full white Teflon belt
- In-feed and out-feed conveyors
- Tag reader system
- Second sediment removal auger



Designed to Deliver the Industry's Cleanest, Most Efficient Frying



SPECIFICATIONS		OPTIONAL FEATURES
Effective usable belt width	400, 600, and 1000 mm	Infeed belt Oil tanks Oil filters
Electric power consumption	6,03 kW, 400 Volt 50Hz 3 phases + ground	
Motors	Stainless steel, IP66	
Mesh wire belt	Stainless steel, pitch 12.7 x 2.35mm	

ENJOY PEAK 360™ SERVICE

Peak 360™ is our full suite of aftermarket services designed to give you maximum uptime and value for your equipment. Every Provisur customer has access to 24/7 technical support, fast delivery of OEM parts, consumables, training, preventive maintenance plans, and more.