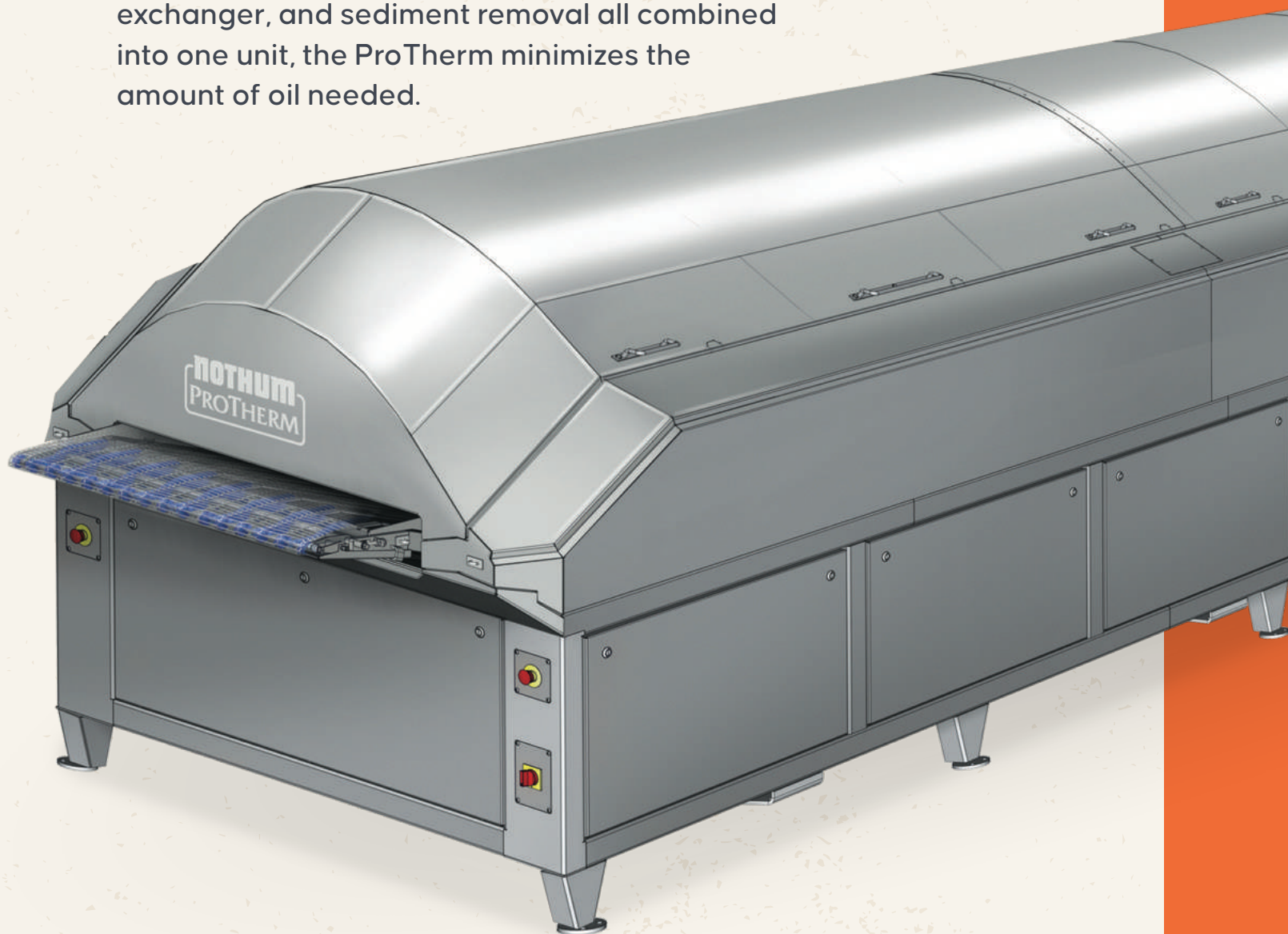


# PROTHERM



## Less Oil, Cleaner Oil

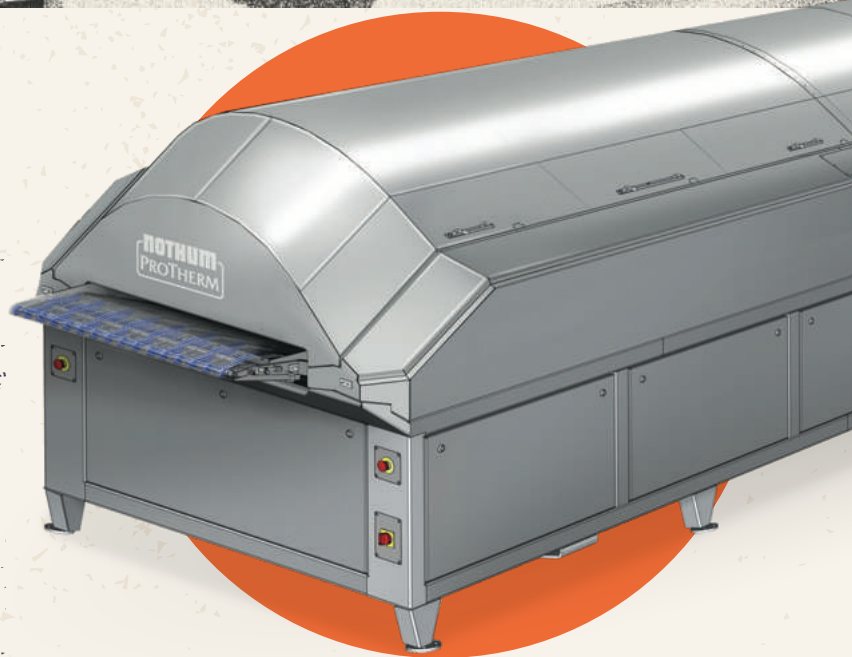
The ProTherm Continuous Fryer gives you better taste, texture, and appearance for all types of products. With its product conveyor, heat exchanger, and sediment removal all combined into one unit, the ProTherm minimizes the amount of oil needed.





PREDUST › BATTER › BREAD › FRY

## ProTherm Continuous Fryer



### Why It's Different

- Lower oil level means cleaner oil, lower cost, and faster turnover
- Simple, efficient design with fewer parts to maintain, repair, and clean
- Fully insulated system provides additional safety and efficiency

### The Bottom Line

- Oil and energy savings provide a true return on your investment
- Easy, quicker cleaning
- Cleaner oil for consistent product quality
- Built-to-last durability and robustness for long-term use
- Floating oil tank with reinforced frame



#### THE NOTHUM WAY

Since 1971, Nothum Food Processing Systems has been a leading manufacturer of batter/breading lines for the poultry, seafood, alternative protein, and appetizer industries.



We're a third-generation family-owned business, and we've built our reputation as experts in further processing by focusing on what matters: Making the very best equipment and always putting people first.

Ask us how the ProTherm improves your production line.

**NOTHING BEATS A NOTHUM.**

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417-831-2816

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FOOD PROCESSING SYSTEMS