OctoCore



OctoCore ContiFry

For continuous frying and flash frying of coated, breaded and natural products with precise control of time, temperature and oil flow.

The OctoCore ContiFry is designed for reliable, high-performance frying across a wide range of food products. Controlled oil circulation and adjustable process parameters support consistent cooking, colour and texture, while flexible configurations make it possible to match different products, capacities and production requirements. The hygienic design, integrated sediment removal and available oil filtration help maintain product quality and efficient operation.

Product Applications

Suitable for a wide range of meat, poultry, seafood, plant-based products, cheese, vegetables and breaded or coated products.









Key Benefits

Consistent Frying Results: Precise control of oil temperature, circulation and frying time supports uniform cooking, colour and texture.

Efficient Oil Management: Integrated sediment removal and optional ClearOil filtration help maintain oil quality, reduce waste and support longer oil life.

Efficient Cleaning: Hygienic construction, accessible components and optional CIP simplify cleaning and maintenance.

Improved Product Quality: Controlled frying helps stabilize coatings, develop crispness and create an appealing product appearance.

Higher Yield: Flash frying can seal the product surface and help retain moisture, especially when followed by oven cooking.

Get in Contact
OctoCore.com

OctoCore

Working Principle

Products are transported continuously through the heated oil on a conveyor belt, with an adjustable hold-down belt keeping floating products submerged when required. Controlled oil circulation and temperature ensure even heat transfer, while an integrated scraper and screen remove sediment from the fryer.

Key Technical Data

Processing methods	Continuous frying and flash frying
Heating options	Electric or thermal oil
Process temperature	Continuously adjustable up to 200 °C
Frying Length	4–10 m
Belt width	400, 600 or 1,000 mm
Belt speed	Continuously adjustable
Oil circulation	Adjustable flow and temperature control
Oil level control	Automatic control with 1 mm accuracy
Product control	Adjustable hold-down conveyor
Sediment removal	Integrated scraper belt and screen filter
Construction	Stainless steel

Models and Configurations

Capacity-Based Configuration: The fryer is available in different sizes to match the required product, throughput and available factory space.

Heating Configuration: Electric and thermal oil-heated models are available to suit different energy systems and production requirements.

Product-Specific Setup: The conveyor arrangement, product hold-down system and infeed solution can be configured according to product characteristics and frying process.

Line Integration

The OctoCore ContiFry can operate as a standalone machine or as part of a continuous processing line, with adapted infeed and outfeed conveyors supporting stable product transfer. It can be integrated after forming, battering or coating equipment and followed by a LinearCook, SpiralCook or IQF Freeze. The Fryer can also be connected to the OctoCore ClearOil system for continuous oil filtration.

Fast installation
Delivered as a complete unit for plug-and-play installation. With all required utilities in place, the oven can be ready for operation within one week.

One Partner for the Processing Line
OctoCore can coordinate equipment interfaces, product transfers and line layout across multiple processing stages.

Available Options

- Non-stick infeed belt
- Separate infeed and outfeed conveyors
- CIP pre-cleaning system
- ClearOil filtration system
- Insulated hood
- Chimney filter system
- Automatic fire suppression system
- Oil management and storage system

Get in Contact
OctoCore.com