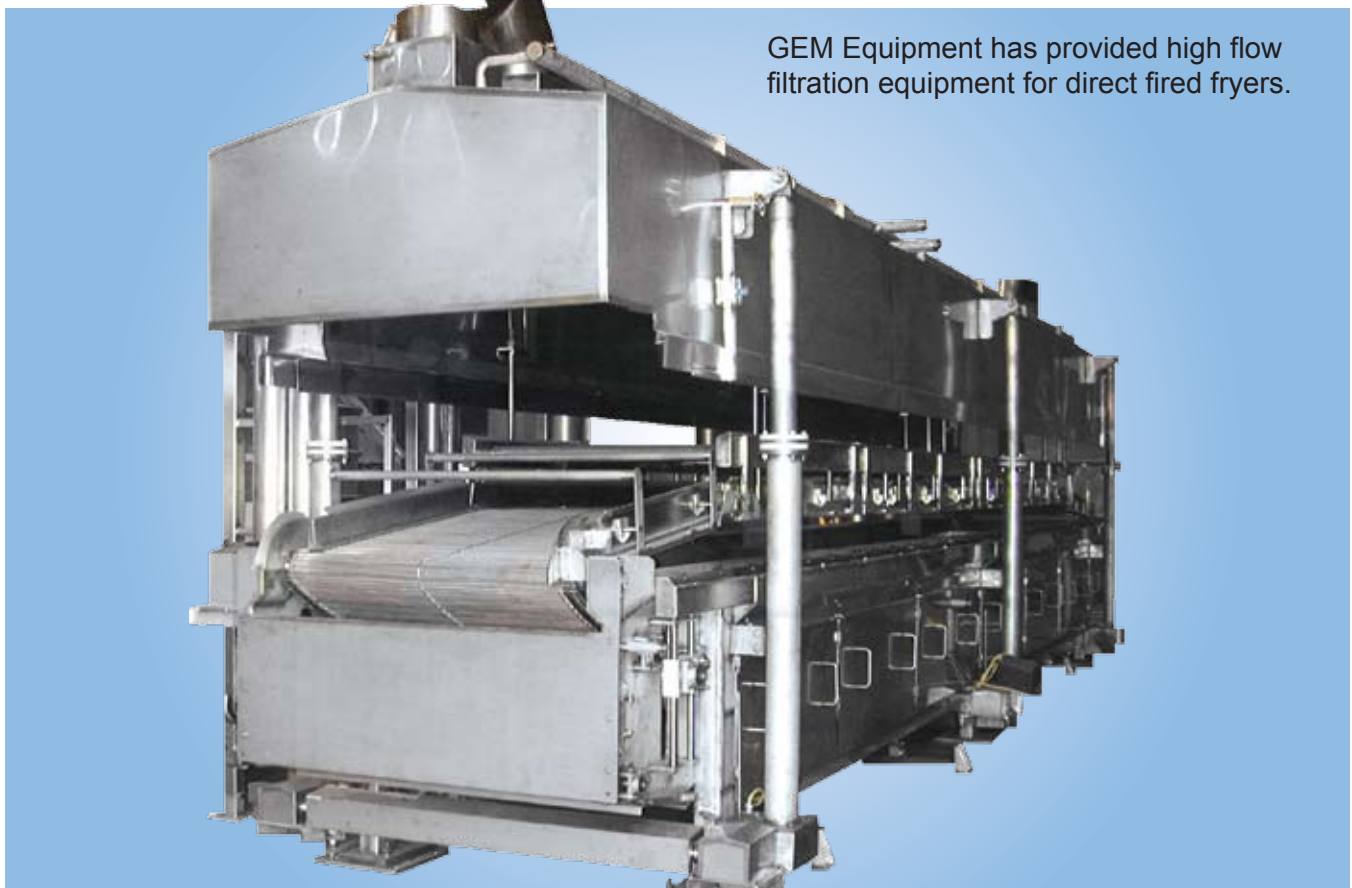


ARE YOU READY FOR A STATE OF THE ART APPETIZER FRYER SYSTEM?

GEM Equipment has been manufacturing frying systems for the French Fry Potato industry for over twenty years. These fryers are externally heated, have high rate of oil flow and the oil is continuously filtered by full flow filtration equipment. Filtration rate is high. Total system oil volume is filtered at least once every minute. The high rate of oil flow, coupled with scientific kettle design, assures uniform color and surface texture across the width of the fryer.



GEM Equipment has provided high flow filtration equipment for direct fired fryers.

Are you interested in a state of the art frying system? Send GEM Equipment your frying requirements, we will propose the correct system for your product.



P.O. Box 359/ 2150 Progress Way Woodburn, OR 97071 Telephone 503-982-9902
Fx: 503-981-6316 Email: gem@gemequipment.com Website: gemequipment.com