



GEM Fryers

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. Total system oil volume is filtered at least once every minute. This high rate of oil flow, coupled with scientific kettle design, promotes uniform color and surface texture across the width of the fryer.

Appetizer

Conventional

Down-Draft

Two-Stage

GEM Two-Stage Fryer
ready to hit the road



GEM **equipment** **OF OREGON inc.**

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