

Fryer



Product introduction

With controlled oil flows together with multizone design and the belt return outside the fryer, our frying system will give you the best tools to achieve the requested texture and colour. Multiple oil outlets quickly remove fines to minimize oil degradation. 100% of the system oil volume passes through a filter every minute, on average, for the highest quality oil and freshest product.

Equipment details



Parameter

Function	Frying the french fries、 Potato chips etc. Temperature 175-190C, time 30-60seconds
Electrical configuration	External heat exchanger SUS304 automatic control system, motor frequency control.
Power	37kw (With circulation pump)
Heat source	electricity, steam or thermal oil
Dimension	8500*900*2800mm

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