

Batch Type Food Fryer

This batch type fryer is designed for efficiently frying various food products. Constructed from stainless steel, it features precise temperature controls and safety mechanisms to ensure consistent results.



ADDITIONAL IMAGES



Overview

Efficient Batch Frying Solution

This batch type commercial deep fryer utilizes advanced oil-water blending technology to maintain oil cleanliness and prevent darkening, significantly extending oil life and reducing operational costs. The system features automatic temperature control for energy efficiency, ceasing heating once the target temperature is reached. Constructed from high-quality stainless steel, it is designed for safe, hygienic, and consistent frying of various snacks, nuts, and proteins.

Technical Specifications

Efficiency Metrics

50 %

Oil Savings

40 %

Energy Savings

Compatible Food Items

Chips, French Fries, Peanuts, Chicken Nuggets, Pork Skin, Onion Rings, Fried Dough Twists, Nuts, Beans

Material

High-quality stainless steel

Operational Features

Automation

- Automatic temperature control
- Automatic oil-water delamination
- Automatic frying time control
- Automatic deoiling time control

Safety & Hygiene Features

Oil-Water Blending Technology • Residue Filtration • Food-Grade Stainless Steel • Pollution-Free Operation