

Automated Onion Ring Frying Line

This automated frying line efficiently processes onion rings. The machinery includes slicing, feeding, frying, oil removal, and cooling stages, ensuring consistent quality and minimal manual intervention.



ADDITIONAL IMAGES



Overview

Automated Onion Ring Frying Solution

This fully automatic frying line is engineered for high-efficiency processing of onion rings, streamlining the workflow from initial cutting to final packaging. Constructed from food-grade stainless steel, the system ensures rigorous hygiene standards and durability for industrial food production environments. Advanced features such as oil-water mixing technology and vibration degreasing optimize product quality while minimizing oil consumption and manual labor requirements.

Technical Specifications

Construction Material	Food-grade stainless steel
Temperature Control	Intelligent digital display thermostat with automatic control
Oil Management Technology	Oil-water mixing technology with automatic slag filtration
Degreasing Method	Vibration degreasing

Process Workflow

Processing Steps

- Onion ring cutting
- Lifting
- Drying
- Seasoning
- Lifting
- Frying
- Lifting
- Oil removal
- Packaging

Key Features

Performance Highlights

1 Fully Automatic

Operational Mode

1 Automatic

Oil Filtration

Compliance & Safety

Food Grade, Stainless Steel, Automated Temperature Control