

Continuous Food Fryer

This continuous food fryer is designed for high-volume food processing applications. Constructed from stainless steel, it ensures hygiene and durability.



Overview

Continuous Food Fryer

This continuous food fryer is engineered for high-volume, automatic, and continuous food production lines. It is designed to handle a wide variety of food products, including potato chips, chicken dices, fish fillets, and biscuits, ensuring consistent quality through precise temperature and time control. Constructed from durable stainless steel, the machine prioritizes hygiene and operational efficiency with features like an automatic lifting system for easy cleaning and an integrated oil filtration system.

Technical Specifications

Material Construction	Stainless Steel SUS304
Control Features	Automatic Temperature Control, Adjustable Frying Time, Variable Speed Conveyor

Operational Features

Maintenance Systems

- Automatic lifting system for conveyor and tank cleaning
- Integrated oil filtration system
- Oil circulation pump

Oil Management Benefits

Filters carbide during frying • Prevents oil quality degradation • Slows acid value increase • Prolongs oil working life

Application

Suitable Food Products

- Potato chips
- Yam chips
- Shrimp cracks
- Green beans
- Broad beans
- Chicken dices
- Fish fillets
- Fish balls
- Fish cakes
- Sachima biscuits