

Seaweed Snack Continuous Frying Machine

This industrial frying machine is designed for the continuous production of crispy seaweed snacks. It ensures consistent frying temperature and time, resulting in uniform texture and color.



ADDITIONAL IMAGES



Product Overview

Industrial Continuous Frying Solution

This automatic continuous frying machine is engineered for large-scale food production enterprises requiring consistent quality and high throughput. It features a versatile design suitable for a wide array of products, including seaweed snacks, pasta, meat, aquatic products, and soy-based foods. The system incorporates advanced double-layer mesh belt transmission to prevent product floating, ensuring uniform frying results across every batch.

Technical Specifications

Material	Food-grade 304 stainless steel
Heating Energy Sources	Electricity, Coal, Natural Gas
Transmission Control	Frequency conversion stepless speed regulation
Conveyor Design	Upper and lower double-layer mesh belt

Key Features

Operational Advantages

- Continuous production capability
- Energy efficient design
- Labor saving automation
- Automatic lifting system for easy cleaning
- Controllable frying time

Application Scope

Compatible Product Types

- Seaweed snacks
- Broad beans, green beans, and peanuts
- Puffed foods (potato chips, casserole)
- Pasta products (Jiangmi strip, cat ears, Shaqima, twist)
- Meat products (meat pieces, chicken legs)
- Aquatic products (yellow croaker, octopus)
- Soy products (dried bean curd, tofu)