

# What Is The Purpose Of Batch Frying Machine

As the professional Automatic Batch Frying Machine manufacturer/supplier, our frying machine design good manufacturing process. Industrial frying machine can fried snacks for sale.



## 1. Commercial Batch Frying Machine Description

The machine is heated by liquefied gas or natural gas, and the temperature can be raised quickly by increasing the burner head. Equipped with low noise air compressor.

|                                      |  |  |
|--------------------------------------|--|--|
| Main Application And Characteristics | Used for making Fried peanut, broad bean, green bean, legume, meat, chips, vegetables and so on. |  |
| Functional Features                  | Automatic stirring   | Ensure the evenness of the products, prevent the products from sticking to each other due to extrusion.Products that are easy to float are stirred by slapping.The products with easy sinking bottom are stirred |

|  |                               |   |
|--|-------------------------------|---|
|  |                               | by scraping bottom.   |
|  | Automatic temperature control | It can effectively control the frying time of the products and avoid the phenomenon of frying the products by negligence. The oil temperature can be arbitrarily adjusted from normal temperature to 230 degrees. |
|  | Automatic discharging         | It reduces the labor intensity of workers and guarantees the consistency of blasting time.  |

## 2. Technical Parameters Of Frying Machine

| Model  | Installed power<br>electricity/gas (kw) | Temperature<br>range (?) | Output   | Size             |
|--------|---|--------------------------|----------|------------------|
| LY3000 | 63/3.0                                  | 0-400                    | 200kg/h  | 3000*1300*2050mm |
| LY3500 | 65.6/3.0                                | 0-400                    | 400kg/h  | 3600*1300*2050mm |
| LY4500 | 86.6/3.0                                | 0-400                    | 600kg/h  | 4800*1300*2050mm |
| LY5500 | 107.6/3.0                               | 0-400                    | 800kg/h  | 5900*1300*2050mm |
| LY6500 | 123/3.2                                 | 0-400                    | 1000kg/h | 7000*1300*2050mm |

## 3. Frying Machine Details



