What Are The Advantages 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

It is special designed for the nuts frying: Frying machine--Centrifugal deoil machine--Conveyor.

The frying machine is batch fryer and each time can put around 20kg/h. Automatic feeding, mixing and discharging. It can save the investment and big capacity from 100kg/h to 500kg/h.





2. Why You Must Choose Us

- 1. Unique Designed Mixing Wings ensure the even and complete frying effect.
- 2. Centrifuge De-oiling Drum's powerful oil-removing function keeps the final products crispy, non-oily and fresh taste.

- 3. Separate Controller Box allows to adjust the frying and de-oiling time and frying temperature as required.
- 4. Various Heating Methods Optional, Electricity, Natural Gas, LPG, Steam.
- 5. Oil Collector at the bottom of De-oiling Machine helps to save the oil for recycling use.
- 6. Stainess Steel Cooling Belt is quite easier to clean and also the cooling fan on the top will help the fried products cool down in short time.



3. Parameters Of Batch Frying Machine Description

Model	Dimension(mm)	Weight(kg)	Power(kw)	Capacity
ACYG1000	1400*1200*1600	300kg	36kw	20kg/batch
ACYG1200	1600*1300*1650	400kg	48kw	30kg/batch
ACYG1500	1900*1600*1700	580kg	60kw	50kg/batch

4. The Quality Of Batch Frying Machine

1. Design: All the machines are elaborately designed by our mechanical engineers who are rich of experience in this field. We accept special design according to customer's request.

- 2. Processing & Assembling: Parts processing, assembly, testing are based on standard test.
- 3. Trial Run: Each machine has to be tested before its deliver.

