

How Does The Fried Dough Production Line Work?

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1. The fryer is composed of a mesh belt conveying system, a mesh belt lifting system, an automatic scraping system, an oil temperature control system, and a hot oil circulation system.
2. The oil in the oil tank is heated by the electric heating tube. And the mesh belt automatic conveying system carries the food through the oil tank to complete the food frying process.



3. The mesh belt conveyor system uses a frequency conversion speed motor to drive the mesh belt. The speed of the mesh belt can be adjusted arbitrarily to control the frying time.

