

German Customers Visit To Factory

Recently, an old customer friend from Cologne, Germany introduced us to a new customer who wanted to open an automatic continuous fried food production line. I invited them to our factory, visited our production line, and signed a cooperation contract.

Frying Machine are efficient and easy-operated machines for making batch frying and continuous frying on snack food industrial production.



The heating source of oil can be diesel or gas, time and temperature are controllable by control panel.

Some customers may need to fry their products twice during the processing, T300S is a fryer specially design for making this kind of double frying. When you select the production line, please double-check with us for selecting suitable machines and make a most efficient production.

The Continuous Fryers are usually with matching feeder and oil dropping system together extra charging, if you already have ready feeding and oil dropping system, we will check and see if they can match our frying machine .



Parameter Of Continuous Frying Machine

Frying Equipment Mode	Heating Power	Heating Temperature	Output	Size (L*W*H)
LYCF-L(electric fryer)	97kw/h	~250?	300kg/h	3000x1200x2100 mm
LYCF-	6-20.5m ³ /h(Gas)	~250?	300kg/h	3000x1200x2100

G (Gas/Diesel)	7-15kg/h(Diesel)			mm
LYCF-L-2 (electric fryer)	122kw/h	~250?	400-500kg/h	4000x1300x2200 mm
LYCF-G-2 (Gas/Diesel)	35m ³ /h(Gas), 8-41kg/h (Diesel)	~250?	400-500kg/h	4000x1300x2200 mm

After this factory tour, the customer has a more comprehensive understanding of the automatic batch fryer and has established firm confidence in our cooperation. Moreover, the customer has a large local fried food market, so the customer is very confident in our future cooperation. Since the customer is a newly opened production line, they first ordered an automatic batch fryer with a minimum output of 100kg/h. As the factory matures, a new partnership will be established