

# How Does The Stainless Steel Deep Fryer Machine Work

As the professional Stainless Steel Deep Fryer manufacturer/supplier, our automatic frying machine design good manufacturing process. Energy-saving frying device can fried french fires for sale.

## 1.Introduction Of Stainless Steel Deep Fryer

1	Electric heating fryer is used the most common one of frying machine, it uses the electric heating, cleaning, security, health and green environmental protection.
2	Oil temperature all achieve full automatic control, the range is from normal temperature to 230°C, but can not exceed 230°C.
3	The frying machine uses pure oil design, oil less, total time of oil flow improve, saving production costs.
4	Frying machine is designed with dynamic diesel filtration systems, when the frying machine works it can be automatically filtered.
5	Frying time can be controlled and adjusted the speed willfully according to the process.
6	Frying machine with double_layer net belt design, is used for a variety of fried foods.
7	Frying machine is designed with move net rack systems, net rack as a whole can be lifted for easy cleaning.

## 2. Different Kind Of Frying Machine For Different Demands

These frying machines are suitable for many kinds of products, like meat pie, chicken nuggets, plantain chips, banana chips, potato chips, spring rolls, snack pellet, peanuts, chin chin, potato fries and other snacks. They are widely used in kinds of frying production lines in food or snack factories

## 3. Fryer Details

1. Brand Electronic Apparatus ensure the Excellent and Stable Performance.
2. Controller Box made of Stainless Steel or Sprayed-plastic(optional), Allows adjust Frying Time by Variable Conveying Speed as required, Alarm Oil Level.
3. Electric Belt and Upper Cover Lifting Setting, Make Cleaning more Easier and Save Human Power.
4. Different Heating Methods Optional: Electricity, LPG, Natural Gas, Diesel etc.

### 3.Flow chart of Stainless Steel Deep Fryer

vibration draining - deep frying - deoiling (air drying and lifting) - spices mixing - weighing and packing.

### 4.Technical Information Of Energy-saving Frying Device

Frying Equipment Model	Power	Heating Temperature	Output	Size (L*W*H)
LD-300	4.3KW	~250?	100-300kg/h	13000x1200x3000 mm
LD-400	4.3KW	~250?	300-500kg/h	163000x1200x300 0mm
LD-500	4.9KW	~250?	500-800kg/h	25100x1300x4000 mm
LD-650	6.85KW	~250?	800-1000kg/h	28000x1300x4000 mm
LD-800	10KW	~250?	1000-1300kg/h	31000x1300x4000 mm

