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 electricity/gas (kw)	Temperature 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

Oil Tank with Cooling System
Oil Heater
Continuous Frying System
ECONOMODE
Oil Circulating Pump
Continuous Filter
PLC Control Panel