

What are the advantages of Automatic Continuous Deep Fat Fryers Machine?

[Automatic Continuous Deep Fat Fryers Machine](#) is used for frying peas, snack pellet, nuts, beans, cashew, peanuts. The frying line include in feeding machine--frying machine--de-oiling machine--de-oiling output conveyor--flavoring machine--flouring output conveyor--packing machine

Intruduction

?1. Adopted advanced oil-water mixture technology, oil, and water would come into two layers or waste, which can be removed timely. Thus no waste in oil to avoid black oil or acidification problem.

?2. The temperate of oil and water can be both fully controlled by yourself, which can save 40% electricity and 50% oil, very energy-saving and cost-effective.

?3. According to semi or full automatic discharging way, we have manual discharging type and automatic discharging type for your free selection.

?4. The whole machine is made of high quality stainless steel, which can reach the hygiene standard, exquisite workmanship, durable usage and easy to clean.

?5. The main body of machine uses SUS304 stainless steel.

?6. The synchronous of revolution and rotation mixing way, ensures the uniformity of the food Fried, in case of food stick together, because of extrusion, mixing system makes the frequency conversion.

?7. Automatic discharging system, reduce the labor intensity of the workers, to ensure the consistency of the food fried in frying machine time, improve the quality of the product.