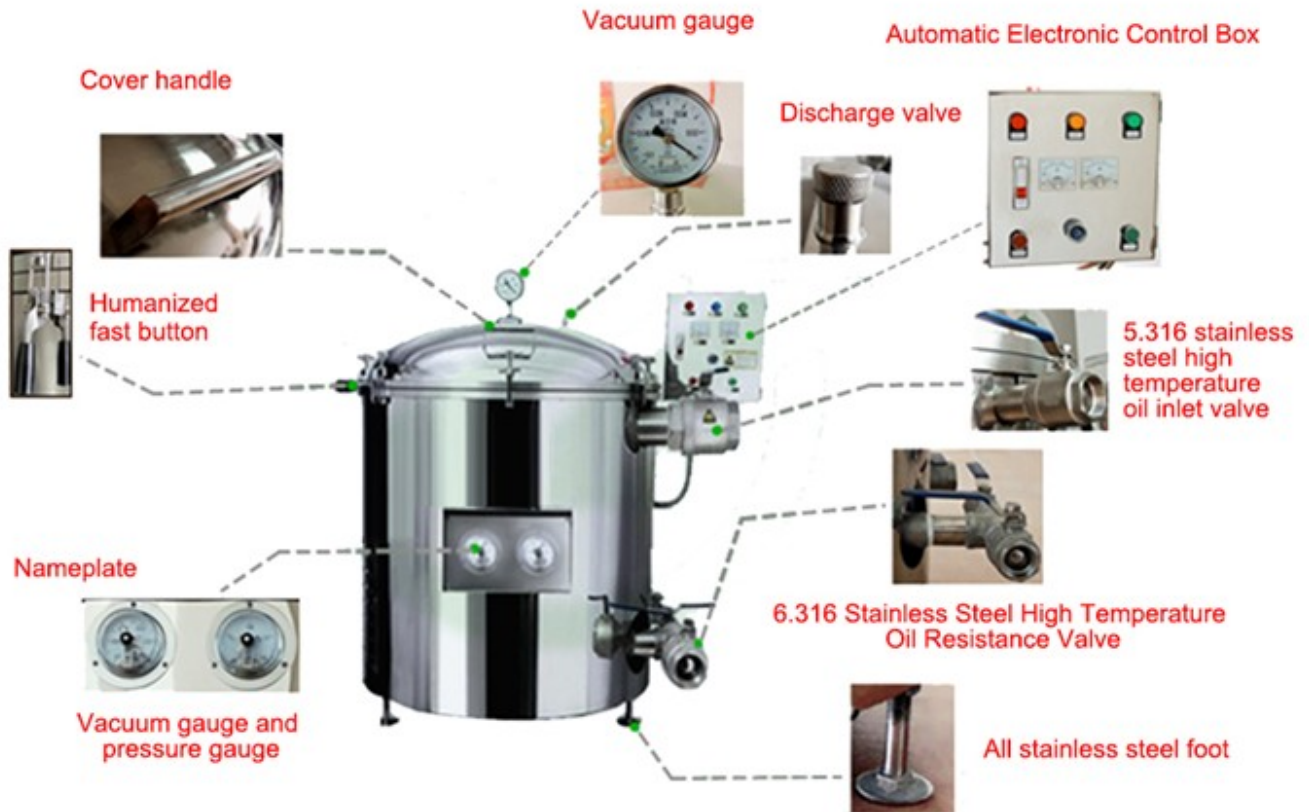


Fried Food Edible Oil Filtration Equipment

We use Loyal full automatic edible oil filtration equipment to filter it on-line. When frying, the impurities that fall from the product are treated immediately. So that the impurities will not be carbonized in the oil and will not harm the oil.



The cooking oil is protected, then:

1. The blackening speed of edible oil will be delayed a lot;
2. The acid value, carbonyl value and peroxide value of edible oil will be controlled;



3. The appearance of fried food will remain constant;
4. The taste and quality of fried food will be greatly improved and enhanced;
5. Extend the use time of edible oil and save 80% of the cost of frying oil;

