

300kg/h Fried Snacks Industrial Deep Fat Fryer Will Be Sent To Ethiopia

300kg/h Fried Snacks Industrial Deep Fat Fryer Will Be Sent To Ethiopia by Shandong Loyal Industrial Co.,Ltd. , we provide latest information about the products regularly.

The fried snacks industrial deep fat fryer customer Kent is coming from Ethiopia, which one have his own snacks food factory. Kent from Ethiopia has sent an inquiry for the multi-functional industrial deep fat fryer for the fried snacks. Due to the Ethiopia market requirement, and Kent want to develop the new type of the food in the Ethiopia food market, so he want the automatic industrial deep frying machine to fried the food for sale.



(Industrial Deep Fat Fryer)

Because of this Ethiopia customer Kent has no previous experience in producing of the fried snacks making processing by the industrial deep fat fryer, so he is more focused on the understanding the the technical parameter of the commercial deep fryer and cost accounting. Then offered him some alternative suggestions of our Loyal industrial deep fat fryer :

Technical Parameter Of Fried Snacks Industrial Deep Fat Fryer

Model	Width of belt(mm)	Length(mm)	Heating Method
LY-300	300/400	2500	Electricity/Gas
LY-301	400/600/800	3500	Electricity/Gas
LY-302	600/800/1000	4500	Electricity/Gas
LY-303	600/800/1000	5500	Electricity/Gas
LY-304	600/800/1000	6500	Electricity/Gas
LY-305	600/800/1000	7500	Electricity/Gas

The Ethiopia customer Kent also ask the machine structure and the features of the commercial electric deep fryer. As we all know that in Ethiopia, the power supply is insufficient, and there are frequent power outages, and factories will have their own diesel generators. In view of the customer's original 300kg/h snack food production line output and the premise that the customer already has enough power supply, we recommend the 300kg/h automatic continuous electric fryer to the customer.



(Commercial Deep Fryer Structure)

Structure Of Industrial Deep Fat Fryer		
No.	Structures of the industrial deep fryer	Details description of continuous belt c
1	Heating system	Electric heating pipe, gas, diesel.
2	Conveying system	Composed by stainless steel conveyor, has the features of quantitative delivery and timing delivery.
3	Oil circulation system	Works with the oil pump, main function is feed in fresh oil
4	Residue scrapping system	At the bottom of oil tank, consists of several scrappers.
5	Automatic filtering system	Dynamic circulation system.
6	Basic structure	Oil temperature automatic control system, automatic lifting and scrapping system.

After a period of communication, Ethiopian customer Kent learned about the frying process and steps of our industrial deep fat fryer, and determined the fryer output. Kent want to order a 300kg/h commercial electric deep fryer for his snacks production line.



(Fried snacks sample)

In the process of communication with customers, customers are also more concerned about the company's pre-sales and after-sales service, as well as the warranty period of the machine. We showed our company's SGS, ISO, CE and other certificates to customers, as well as video communication to reassure customers and enhance their trust in us.

Our service Of 300kg/h Fried Snacks Industrial Deep Fat Fryer	
Before -Sales Service	High-Quality After-Sales Service
<ol style="list-style-type: none"> 1. We provide you the suitable continuous food fryers solution, which is useful and convenient 2. We produced the continuous deep fryer you need in our factory, you can buy it without any hesitate. 3. We provide you the factory design automatic continuous fryer processing line layout and also design for water and electric and gas etc. 4. With much experienced technical 	<ol style="list-style-type: none"> 1. The distribution map requested by the buyer will be provided. 2. Process operation manual will be provided after delivery. 3. Provide 1 year complete warranty and lifetime maintenance services. 4. Free fragile spare parts will be sent out with the packing box.

team,we can meet customer personalized requirement,produce the customized industrial continuous fryer for you.

5.The first installation can be completed by the equipped engineer.

6. 1 year warranty for the machines

The commercial electric fryer was shipped to Ethiopia this month. We hope that customers can receive our [300kg/h](#) fried snacks industrial deep fat fryer as soon as possible and start new production products.