

How Does The Batch Fryer Machine Work

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 Introduce

Automatic batch fryer machine consists of frying system, automatic elevating system, automatic de-oil system, automatic conveying, cooling system and can fry, mix, de-oil and convey automatically.

Fryer can use electricity, gas, diesel as power source and can be widely used to fry the snacks, pellets, potato chips, sticks, beans, nuts, peanuts etc.

The automatic fryer series is suitable for fast food restaurants, canteens, chain stores, small and medium-sized fried food processing enterprises. The fried food is not only good in color, fragrance and taste, but also has a clean and beautiful appearance. It also improves the quality of the product and extends the shelf life. The device can be used for multi-purpose frying.



2.Batch Fryer Machine Applications

3.Batch Fryer Machine Technical Parameters

Model	Dimension(mm)	Weight(kg)	Power(kw)	Capacity
ACYG1000	1400*1200*1600	300kg	36kw	20kg/batch
ACYG1200	1600*1300*1650	400kg	48kw	30kg/batch
ACYG1500	1900*1600*1700	580kg	60kw	50kg/batch

4.Exhibition Part of Automatic Frying Machine

