

Attention To The Use Of Frying Machinery And Equipment

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Fried noodle snacks have always been children's favorite noodles. Especially the two types of fried noodle snacks, fried twist and fried hornets, are in short supply in the market.



The fryer will be a must for many manufacturers at this time. If you don't understand the specific usage and functions of the equipment. And it will eventually lead to the inability to use the equipment normally and delay the work progress.

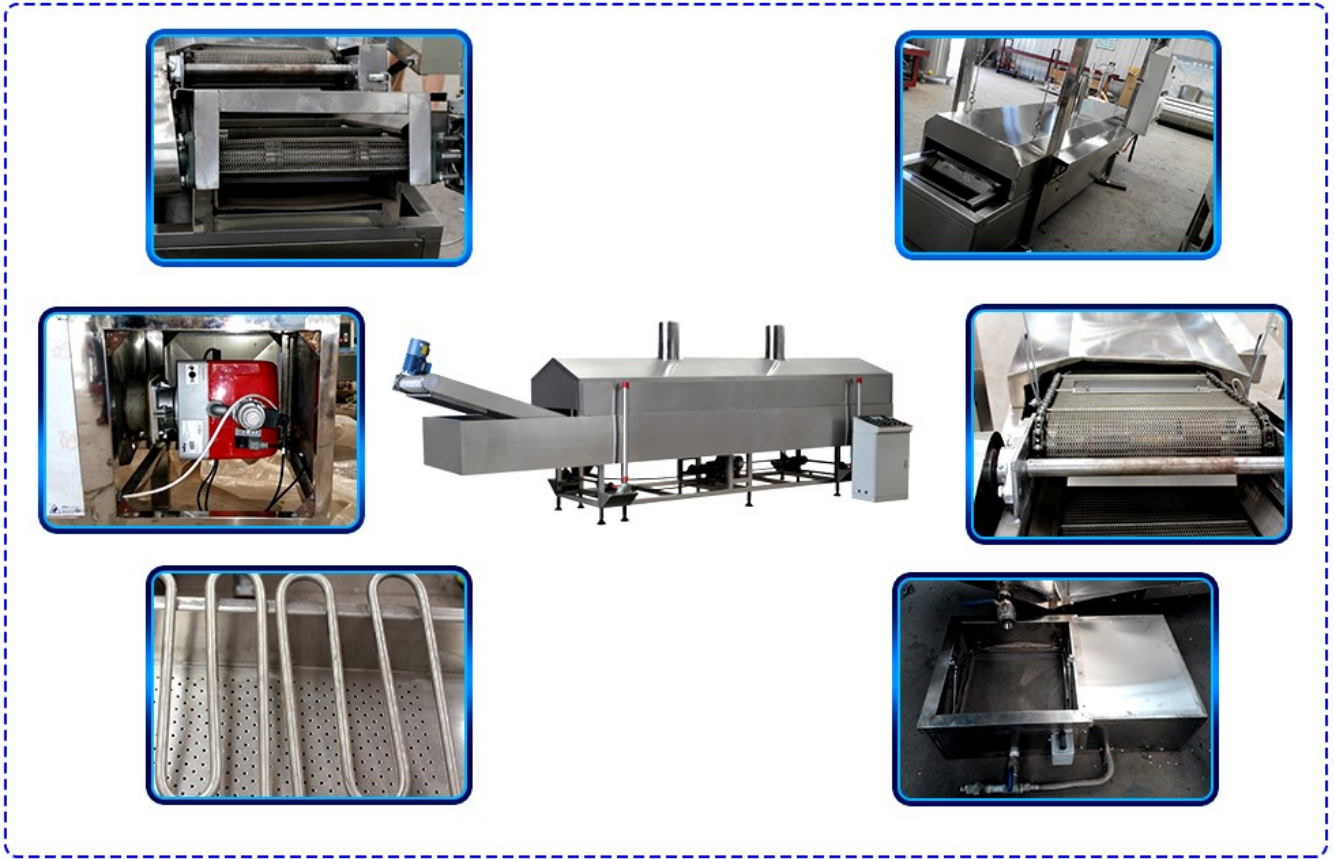
Before using the equipment, clarify the product to be produced, and use different oil and oil temperature according to the product. Pasta and puffed food series such as twist, shaqima, cat ears, etc., suitable for frying equipment.



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Generally, advanced equipment is equipped with an automatic temperature control device. The oil temperature can be adjusted arbitrarily during normal use. After the temperature is selected according to the fried product. The heating is automatically controlled to maintain the constant temperature. It not only reduces energy consumption. But also The operation is simple and fast. It improves the work efficiency and is well received by users.



Another more important point is that the fryer must be cleaned after use. The specific method is to wait for the oil to cool and release the oil, then pour in water to boil the water to the boil, and sprinkle in two handfuls of edible alkali powder. Boil for 5-10 minutes, then drain the water.

