
Vacuum Fryer Machine | Continuous Food Fryers

Continuous vacuum food fryer is an industrial deep fryer for vacuum fried vegetable and fruit such as banana, pineapple, potato chips.

Continuous Vacuum Fryer Machine Features:

1. Includes feeding and exit vacuum sealing device, Belt mesh conveyor, Horizontal de-fatting unit, Vertical oil filter, Frying oil heating circle system, Vacuum system, CIP system, PLC automatic electric and pneumatic control system
2. During vacuum frying process, vacuum degree and frying fat temperature keeps constant, fried snacks maintains nutritional quality
3. Feeding and exit vacuum sealing device keeps zero leakages.
4. Continuous de-fatting works various speeds to keep the same oil constant for different final fried materials.
5. Frying oil system has automatic heating, circulation, filtration, new fat replenishing, and greaves discharging function.
6. Automatic CIP (Clean in Place) System ensures not only clean the machine, but also control the microorganisms.
7. Automatic PLC control system ensures vacuum fryer continuous works.

Continuous Vacuum Fryer is applied in:

- ◆ Fruits crisp chips such as apples, kiwi, persimmon, strawberries, bananas, etc.
- ◆ Vegetables crisps such as carrots, pumpkins, green beans, sweet potatoes, potatoes, garlic, green peppers, onions, etc.
- ◆ Dried fruit such as Jujube

Continuous Vacuum Fryer Technical Data

	ZYZW-A
Fried Products Capacity	50-100Kg/h
Limit Vacuum Degree	-0.098MPa
Oil Temperature	80-120°C
Heating Source	Steam
Steam Consumption	200-400 Kg/h
Steam pressure Request	0.2-0.4MPa
Fat Heating	Circulating heating oil
Defatting	Horizontal type
Work speed of Defatting Machine	300-600 rpm
Power	24KW, excluding vacuum pump power

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Product link : <https://www.french-fries-machine.com/product/vacuum-fryer-machine-continuous>