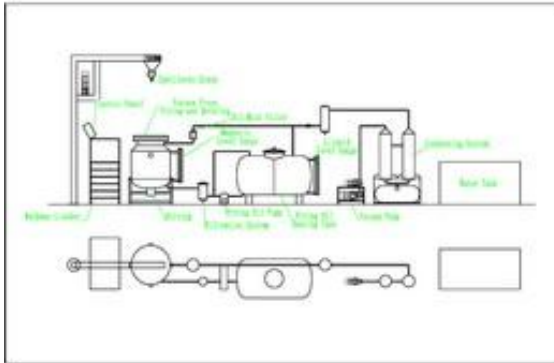

Batch Vacuum Fryer | Low Fat Chip Fryer



Batch Vacuum Fryer is a low fat chip fryer which is suitable for fruit and vegetable chips vacuum frying process.

The traditional potato chips frying machine, both batch fryer and continuous frying machine, are all operated under the atmospheric pressure, frying oil temperature is more than 160°C (320°F), some of the disadvantages are obvious.

- ♦ Most of the nutritional content of food will be destroyed
- ♦ The polymerization reaction happens due to fat works as high temperature and reuse, it will produce carcinogens.
- ♦ Final frying food has relatively much fat, this is harmful to health.
- ♦ Limitation to suitable for processing starch or high starch content materials

Batch vacuum frying has more advantages:

- ♦ Reduce oil content in the fried product,
- ♦ Preserve natural color and flavors of the product due to the low temperature and oxygen content during the process,

-
- ♦ Have less adverse effects on oil quality;
 - ♦ Produce chips with no acrylamide content.

Batch Vacuum Frying Machine Technical Data

| Specification | HH-600 | HH-900 |
|--------------------|------------------------------------|-----------------|
| Frying Capacity | 60-80 Kg/Batch | 90-120 Kg/Batch |
| Frying time | 25-90 min | |
| Frying vacuum | -0.086 to -0.096 MPa | |
| Frying temperature | 80-120°C | |
| Heating source | Steam (0.4MPa) or Electric heating | |
| De-fating speed | 0-400 rpm with inverter | |
| Vacuum pump | 10.5 Kw | 14 Kw |

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Refer to: [Plantain Chips Vacuum Fryer](#)

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