
Banana Chips LPG Heating Frying Machine | Potato Chips Gas Deep Fryer

Gas Deep Fryer Features



One of the most obvious advantages is LPG and gas is as the heating source, without heavy load power supply.

Gas frying machine uses high performance burner with the combustion efficiency up to 99.5%. Equipped with safety and automatic control device to ensure the safe operation of closed combustion when over pressure, under pressure or fire off happens during frying process. The flame is stable without taking off or backs the fire so that it is available to rising the requested frying fat temperature within 30 min.

Set automatic discharging, temperature control, stirring, frying oil circulating filtration in one to have an easy and safety operation. also manual discharge for a small capacity is customized.

It is suitable for potato chips, French fries, banana chips, plantain chips frying and other snack frying process.

Gas deep fryer which is same to electricity heating frying machine adopts the latest oil-water mixture technology which can save oil and power consumption. Oil is on the top to fry food and water is on the bottom to receive waste, automatic filter. The oil is able to be used of a long service time without changing.



Gas Deep Fryer Technical Data

Specification	Gas Consumption	Equivalently Heating Power	Auxiliary power	Fryer weight	Dimension	Features
QYZ1500A	2.7-6.6m ³ /h	69-168Kw	1.05Kw	670Kg	3000*1150*1350mm	Automatic discharging
QYZ2000A	2.7-6.6m ³ /h	69-168Kw	1.05Kw	850Kg	3500*1150*1350mm	
QYZ1200Y	2.7-6.6m ³ /h	69-168Kw	1.8Kw	1050Kg	2690*1600*1630mm	Automatic discharging and stirring
QYZ1500Y	2.7-6.6m ³ /h	69-168Kw	1.8Kw	1300Kg	2710*2100*1630mm	

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Refer to: [Deep-Fat Frying Of Plantain Chips Optimal Operating Process](#)

Product link : <https://www.french-fries-machine.com/product/banana-chips-lpg-heating>