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## Plantain Chips Vacuum Fryer

Plantain chips contain fiber and are typically low in sodium.

Use green, unripe plantains generally make better chips than soft, ripe bananas. The yellow kinds are often too mushy when fried and lack a crispy quality.

The plantain chips deep frying machine is operated under the atmospheric pressure, frying oil temperature is more than 160°C (320°F) , some of the disadvantages are obvious. Final Deep-fried plantain chips are of high in fat and calories and provide few essential nutrients, this is harmful to health.

As a latest plantain chips machine, Vacuum Frying Machine is a low fat fryer now.

In Vacuum frying process, the boiling point reduces to 80°C from 200- 215°C at atmospheric pressure. So there is no burning of nutrients, no oxidation of minerals and 80%- 90% retention of vitamins and fibers, fried plantain chips still retain the desirable texture and flavor.

### Batch Vacuum Frying Machine Technical Data

Specification	HH-600	HH-900
Frying Capacity	60-80 Kg/Batch	90-120 Kg/Batch
Frying time	20-25 min (based on cross section diameter of 25-30mm,thickness of3.5-4mm)	
Frying vacuum	-0.092 to -0.096 MPa	
Frying temperature	80-120°C	
Heating source	Steam (0.4MPa) or Electric heating	
De-fating speed	0-400 rpm	
Vacuum pump	10.5 Kw	14 Kw

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