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# Buy Deep Fat Fryer, Potato Chips Frying Machine

## Deep fat Frying Machine Summary

**How to make crispy French fries? How to make potato crisps?** In potato chips French fries manufacturing process, deep fat frying machine plays a very important role.

The actual temperatures and times is the most important for deep frying machine, it depends on the type of chip fryer, the throughput and oil recovery rate, the s being fried size of the pieces like potato chips, French fries, banana chips, plantain chips, potato wedge, finger chips, onion ring etc., the nature and condition of the frying fat or oil and upon local taste.

In any case, the oil should not be overheated during chips frying process; otherwise, it will spoil more rapidly. However, frying must be carried out at a certain minimum temperature, or the fried food will be greasy and the fat usage (by absorption) will go up. Therefore, thermostats should be checked regularly to make sure they are working correctly.

Prepare the food carefully, ensuring that it is as dry as possible before frying. Wet foods - particularly potatoes - tend to make the oil froth and break down and this is unsafe and wasteful.

### 01 Small Potato Chips Frying Machine | Batch Deep Fat Fryer



#### **Features:**

Batch deep fat fryer is suitable for a small capacity potato chips making plant, like 30Kg/h,

50Kg/h New Oil (Fat)-water mixture frying technology has many advantages,

- ◆ In frying pan, put into fresh and clean water in the bottom and then frying oil or fat are added. Due to different density between water and oil, water will in the bottom of frying pan.
- ◆ In the middle layer of frying oil or fat, there are the heaters, which will us either electricity or gas, LPG

as heating source.

- ♦ The fried material like potato chips, French fries, banana chips, plantain chips, potato wedge, finger chips, onion ring etc. will be in the up frying oil layer while deep frying making, residues will be deposited into water through a filter . Frying oil oxidation degree and pollution will be much reducer to result as long service lives and more clean.
- ♦ Thermostats ensure to automatic keep the constant frying temperature in fryer machine during a batch of chips and fries etc. frying process.
- ♦ Cooling devices is equipped in the oil-water interface to keep the temperature different not more than 55°C .
- ♦ Frying fat consumption is unexpected less as the fat in residues will be return to the frying oil before discharge; frying fat consumption is only the absorption of final frying chips or fries.
- ♦ Due to automatic control the frying oil temperature and water, power is saved of 50%.

Batch operation with manual discharge, fryer machine price is economic.

Both Electricity and gas are all available as the heating source.

### Technical data

Specification	Heating Sorce/Operation	Power	Oil Pan	Dimension
HYZ500	Electricity/Manual	9-12Kw/380V	500*500*400mm	880*620*930mm
HYZ1000	Electricity/Manual	21Kw/380V	1000*500*400mm	1380*620*950mm
HYZ1200	Electricity/Manual	24Kw/380V	1200*700*400mm	1580*620*1000mm
HYZ1500	Electricity/Manual	36Kw/380V	1500*700*400mm	1880*620*1000mm

### 02 Automatic load and discharge French fries deep fat Fryer



### Features:

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Automatic discharge French fries frying machine is suitable for a semi-automatic frying and frozen chips manufactures.

Potato chips and fries will be fried in a batch operation fryer but with electric automatic discharge, more easy and safety.

Same to Small Chip Fryer Machine adopts advanced oil-water mixture technology, which can save consumption of 50%oil, and 40% power.

Both Electricity and gas or LPG is all available as the heating source.

Frying time in accordance with different recipe is easy to set up and automatic control during chips and fries frying process.

### Technical data

Specification	Heating Source/Operation	Power	Oil Pan	Dimension
HYZ1200A	Electricity /Automatic discharge	27Kw	1200*700*400mm	1600*1050*1200mm
HYZ1500A	Electricity /Automatic discharge	40.5Kw	1500*700*400mm	1900*1050*1200mm
HYZ2000A	Electricity /Automatic discharge	54Kw	2000*700*400mm	2350*1050*1200mm
HYZ1200Y	Electricity /Automatic discharge/impeeler	63Kw	Φ 1200*400mm	1660*1490*1500mm
HYZ1500Y	Electricity /Automatic discharge/impeeler	79Kw	Φ 1500*400mm	1680*2050*1500mm

### **03 Automatic Continuous Deep Fat Fryer Machine**





### Features:

Automatic Continuous Deep Fat Fryer Machine is suitable for potato chips industry plant.

Continuously working, full automatic control, there is no any worry.

Fries like Potato chips, banana chips, plantain chips, potato wedge, finger chips after drying process is directly put into the automatic fryer machine. The fryer is a pan filled with oil, on the bottom mesh belt is present to transport the product. The oil is injected in the bottom over the width of fryer.

The fryer includes an oil circulation system with filter for the course of dirt remover, a thermal oil heat exchange and a circulation pump. To complete the system a prime oil day tank is included.

### Technical data

Specification	Power	weight	Dimension
HYZ4000	69.37KW/380V	600Kg	4000*1350*2250mm
HYZ5000	72.37KW/380V	800Kg	5000*1350*2250mm
HYZ6000	96KW/380W	1100Kg	6000*1350*2250mm
HYZ7000	102.37KW/380V	1200Kg	7000*1350*2250mm
HYZ8000	117.37KW/380V	1300Kg	8000*1350*2250mm

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Product link : <https://www.french-fries-machine.com/product/buy-deep-fat-fryer>