



FRYIN-201 OIL FRYER



"FRYIN-201" is a continuous fryer with compact size and less energy consumed, it is suited for food shop, restaurant, central kitchen as well as food maker who is ready for continuous production use.

FRYIN-201 is built with lift-able hood, in place clean device (CIP) and coarse filtration, such devices are helpful to get efficient cleaning and maintenance of machine and cooking oil can be used longer.

More features including speed adjustable conveyor for frying time control, gas burner system for efficient heating, oil temperature display & control and overheat protection along with emergency stop to ensure operator safety and machine function

FRYIN-201 is appropriated for multi products with less capacity demand jobs. Many benefits to be achieved including automation, capacity increasing, manpower saving, working environment improvement and product quality identified by using this full function fryer.

PRODUCT FEATURE



Compact Machine
2611 x1126x1480mm



Oil Circulation
Pressure Sensor



Over-heat
Procate Sensor



CIP: Cleaning
In Place



Temperature Control
& Monitor Display



Alarm Records
In System

APPLICATION OF FRYIN-201-E

Meat & Seafood: chicken wings, fried chicken, crispy spareribs, chicken skin, cuttlefish balls, dumplings, croquettes, tempura, etc.

Frozen food: chicken nuggets, French fries, fish bean curd, hot pot ingredients, radish cake, semi-ripe frozen foods, etc.

Snack food: shrimp cracker, pellet snacks, nuts, green peas, potato chips, banana chips, noodle snack, etc.

Vegetarian food: vegetarian meat, tofu, tofu skin, vegetarian noodle wheel, fried bread stick, vegetarian balls, etc.

Others: FRYIN-201 small continuous fryer is suitable for all kinds of fried food.

APPLICATION



shrimp cracker



crispy spareribs



tofu



chicken nuggets



Japanese fried chicken



chicken wings



cuttlefish balls



spring rolls

PATENTED IN MANY COUNTRIES



America



Taiwan



China



India



Thailand



Malaysia



Indonesia



Germany

MECHANICAL SPECIFICATIONS

Machine size (L*W*H)	Effective frying space	Hp.	Weight	Calories	Cap. of edible oil
2912*1681*1501 (mm)	2275*510*60 (mm)	1HP50Hz 2HP60Hz	836kg	50000kcal/hr	about 200L