



FRYIN -201



The FRYIN-201 is a compact, energy-efficient continuous fryer suitable for restaurants, central kitchens, shops, and food businesses adopting continuous equipment for the first time. Designed for small-batch, high-variety production, it supports automation, boosts output, shortens frying time, reduces labor costs, improves the working environment, and enhances product quality. The FRYIN-201 features an automatic lift-up hood, a built-in CIP cleaning system, an automatic filtration system, and a variable-speed conveyor. Its gas heating system is paired with a temperature control unit and an emergency protection device to ensure safe operation.

TSHS's FRYIN series incorporates an exclusive "2 Highs, 3 Savings" design. 2 Highs: high heat-recovery efficiency and high heat-exchange efficiency. By utilizing exhaust heat, the system recovers about 20% of energy, while its heat-transfer design lowers exhaust temperature by roughly 200°C. 3 Savings: saving space, oil, and energy. Integrating the heating chamber with the fryer reduces floor space by about 40%. Housing the previously exposed oil pipes inside the machine shortens piping length, cutting oil capacity by 20%. This allows the use of a smaller pump and further reduces energy consumption by about 40%.

MACHINE FEATURES



Continuous
Compact Machine



Oil Circulation
Pressure Sensor



Overheat
Protection Sensor



CIP: Cleaning
in Place



Temperature Control
& Monitor Display



Alarm Records
in System

APPLICABLE PRODUCTS

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

APPLICATION



shrimp cracker



chicken nuggets



tofu



chicken wings



Japanese fried chicken



spring rolls

AWARDS



Winner of the 2024
Smart Product Competition
- Outstanding Award

PATENTED IN MANY COUNTRIES



Taiwan



America



Germany



China



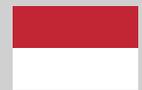
India



Thailand



Malaysia



Indonesia

MECHANICAL SPECIFICATIONS

Machine size (L*W*H mm)	Effective frying space (L*W*H mm)	Burner calories	Oil pump Hp.	Mesh belt motor Hp.	Cap. of edible oil
2940x1680x1800	1990x490x70	100,000 kcal/hr	2Hp 60Hz	1/4 Hp	about 200 L