



FRYIN HEAVY DUTY FRYER



TSHS specializes in advanced heating technology, and its continuous fryers are suitable for a wide range of food products, including slices, strips, granules, and irregular shapes. While ensuring food hygiene and operational safety, the machine consistently delivers excellent production quality. TSHS's professional consultants also provide comprehensive frying solutions, whether for standalone machines or fully integrated continuous production lines, meeting diverse customer requirements.

All food-contact surfaces are made of stainless steel to comply with hygiene regulations. The fryer is equipped with an automatic lifting hood for easy access and a built-in CIP cleaning system for convenient maintenance. Automatic temperature control allows precise adjustment of frying time and temperature for different products. A multimedia touchscreen integrates production monitoring and supports remote service via network connection, significantly reducing downtime when troubleshooting is required. Emergency stop switches are installed on both sides of the machine to immediately halt operation in abnormal situations. The oil circulation system includes pressure protection to prevent pump dry running, while the combustion chamber is equipped with over-temperature protection to avoid dry heating.

MACHINE FEATURES



Multimedia
Touch Screen



Temperature Control
& Monitor Display



Oil Circulation
Pressure Sensor



CIP: Cleaning
in Place



Overheat
Protection Sensor



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 continuous fryer of TSHS is suitable for all kinds of fried food.

APPLICATION



green pea



banana chips



potato chips



samosa



fried chicken



corn curl (kukure)

PERIPHERALS



De-oiling system:
removes excess surface oil



Insulated oil tank:
keeps frying oil warm



Conveyor:
connects production line



Fine filter:
removes frying residues

MECHANICAL SPECIFICATIONS

Model	Machine size (L*W*H mm)	Effective frying space (mm)	Burner calories	Oil pump Hp.	Cap. of edible oil
FRYIN-801	8600x2200x2000	7200x620x100	1,200,000 kcal/hr	20 Hp	1600 L
FRYIN-803	9600x2200x2000	8600x1020x60	1,500,000 kcal/hr	20 Hp	1700 L
FRYIN-1103	11750x2200x1700	10100x1020x70	1,500,000 kcal/hr	30 Hp	1800 L