

Customer Visits Of Vegetable And Fruit Frying Machines And Factory Tours

Recently, an old customer friend from Nigeria introduced us a new customer who wanted to open Automatic Batch Frying Machine production line. We invited them to our factory, visited our production line, and established a cooperative relationship.

1.Parameter Of Electrical Vegetable Ball Batch Fryer

Model	Capacity	Heating Type	Dimension	Weight
BFM-1000	100kg/h	Electrical ,Gas	1600*1400*1550m m	500kg
BFM--1200	150kg/h	Electrical ,Gas	1600*1300*1650m m	600kg
BFM--1500	200kg/h	Electrical ,Gas	1900*1600*1700m m	780kg

2.Application Of Factory Deep Fryer Machine.

Commercial banana chips batch frying machine is widely used in fried dried fruit nuts, puffed food, meat product,etc, such as rice crisp, sweet sticky rice strips, peanut, beans, and fried cake with sugar, squid, fried chicken, and so on, an ideal equipment to produce fried food.

3.Features Of 200Kg/H Green Peas Batch Frying Machine

	Features
1	Heating source: electricity or gas? Gas heated batch fryer uses Italy imported Riello brand burner which is the most advanced and reliable burner: fuel economy, low noise, prevent heating loss, high efficiency.
2	Automatic mixing: to ensure products being uniformly fried and prevent them from compression and adhesion.
3	Automatic discharging and optional automatic feeding: through motor-driven manner to reduce laor intensity.
4	Automatic temperature control: 0-300°C to be set at your will.
5	Oil-water separation filting system or pure oil filting system.
6	Optional slag scrapping.

After this visit , the customer has a more thorough understanding of the Factory Potato Crispy Chips Batch Frying Machine , and has established a strong confidence in our cooperation. Since the customer is a newly opened production line, they first booked a minimum output of 100kg/h commercial deep fryer machine , and new cooperation will be established when the factory matures.