

Fried Food Edible Oil Filtration Equipment

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The cooking oil is protected, then:

1. The blackening speed of edible oil will be delayed a lot;
2. The acid value, carbonyl value and peroxide value of edible oil will be controlled;



3. The appearance of fried food will remain constant;
4. The taste and quality of fried food will be greatly improved and enhanced;
5. Extend the use time of edible oil and save 80% of the cost of frying oil;

